

# **WEST BEND**

## **ELECTRIC FONDUE POT**

Model No. 88000 through 88999

Register this and other West Bend products through our website: [www.westbend.com](http://www.westbend.com)



### **Care and Use Instructions**

**TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL**

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using
- Always attach heat control to Fondue Pot first then plug cord into wall outlet. After cooking and serving, turn heat control to OFF, and unplug from wall outlet. Let Fondue Pot cool before removing heat control. Do not leave Fondue Pot plugged in when not in use.
- Fondue Pot should always be unplugged and heat control removed before cleaning.
- Do not let cord touch hot surfaces, or hang over the edge of a counter, table or surface area.
- Your Fondue Pot and its heat control should not be used outdoors, placed on or near a hot gas or electric burner or in a heated oven. The heat control, its cord and plug should not be immersed in liquid.
- Do not touch Fondue Pot when it is hot. Use handles for lifting and carrying. Be careful when moving Fondue Pot if it contains hot oil or liquid. Let cool before pouring out.
- Supervise closely when Fondue Pot is being used by or near children
- Use your Fondue Pot only for the cooking tasks described in this booklet. Do not use attachments with your Fondue Pot unless recommended by The West Bend Company.
- Do not use your Fondue Pot if it or its cord or heat control have been damaged or if it is not working properly. You may return your *under warranty* Fondue Pot to The West Bend Company for examination and/or repair.

### **SAVE THESE INSTRUCTIONS**

Your Fondue Pot needs no special care other than cleaning. If servicing becomes necessary, return your Fondue Pot to The West Bend Company. See the Warranty section in this booklet for service details. Do not attempt to repair it yourself.

FOR HOUSEHOLD USE ONLY

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

**SPECIAL NOTE:** This booklet contains information and recipes for both the **2 and 3-quart** fondue pots. Follow the specific recipe for your size pot where indicated. To determine which size pot you have, refer to the packaging or measure the top opening of the pot. The **2-quart** pot measures about 6  $\frac{3}{4}$  inches across the top; the **3-quart** pot measures about 8  $\frac{1}{4}$  inches across the top. Circle the model number you have in the box below for future reference.

2-Quart Fondue Pot

3-Quart Fondue Pot

## INSTRUCTIONS FOR USE AND CARE

- **Before Using the First Time**

With heat control removed, wash the Fondue Pot, forks, and fork ring if included, in hot soapy water, using a dishcloth or sponge. Exercise care when washing forks because the ends are sharp.

**CAUTION:** To prevent personal injury or electric shock, always remove automatic heat control before immersing this product in water. Do not immerse the heat control, its cord and plug in water or other liquid.

- **Condition Non-Stick Interior**

The non-stick interior of the Fondue Pot must be conditioned to ensure stick-free cooking. Lightly wipe a teaspoon of cooking oil over the entire surface with paper toweling or a soft cloth. Allow a light film of oil to remain on the surface. Do not use shortening, butter or margarine to condition the non-stick surface. The Fondue Pot is now ready to use.

## USING FONDUE POT

1. Place Fondue Pot on a dry, level, heat-resistance surface. If the Fondue Pot is used on a surface, which is not heat-resistant such as varnished, veneer, or plastic surface, place the Fondue Pot on a heat-resistant pad, tray or board to protect the surface below. Make sure the Fondue Pot rests level. Be sure hands are dry when using the Fondue Pot.
2. Attach heat control to Fondue Pot; making sure it is set at OFF. Plug cord into a 120 volt AC electrical outlet ONLY.

**CAUTION:** Your Fondue Pot has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this Fondue Pot without close adult supervision. If you must use a longer cord set or an extension cord when using this Fondue Pot, the cord must be arranged so it will not drape or hang over the edge of the countertop, tabletop, or surface where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the Fondue Pot. (Wattage is stamped on the underside of the Fondue pot)

**CAUTION:** To prevent personal injury or property damage, inspect cords or cord set for damage or wear before each use. Do not use your product if it, its cord, or heat control has been damaged or if is not working properly.

3. Follow recipe as directed. If a recipe calls for preheating, the signal light on the heat control will go out when the cooking temperature is reached. The signal light will turn on and off to indicate that the proper temperature is being maintained. See specific instructions for using oil later in this book.
4. To prevent scratching of the non-stick surface, plastic, rubber or wooden cook tools are recommended for stirring foods in the preparation of dessert or cheese fondue. Do not use sharp edged metal cooking tools such as beaters, knives, or spoons on the non-stick surface because they may cause scratching. Only smooth edged, metal cooking tools should be used, if necessary when using oil to fondue.
5. If fork ring is included, place on top edge of pot, colored side up, and use to hold forks in slots while cooking.
6. Use fondue forks packaged with the Fondue Pot to spear foods for dipping or cooking. To prevent scratching of the non-stick surface, use care when placing or swirling forks in Fondue Pot. The handles of the fondue forks feature different colored ends to help user identify own fork.
7. After serving turn heat control OFF, unplug cord from the electrical outlet. Allow the Fondue Pot to cool before cleaning. If the Fondue Pot must be moved before it has cooled, use hot pads because the handles could be warm.

**CAUTION:** To prevent personal injury or property damage, handle the heat control carefully if you remove it from the product immediately after cooking because the metal probe will be hot--- do not touch the metal probe or let it touch anything or surface which may burn.

## CLEANING INSTRUCTIONS

- **Clean after each use.**

To keep your Fondue Pot looking attractive and cooking efficiently, clean it thoroughly after each use.

- **Let Fondue Pot Cool By Itself**

After using the Fondue Pot, always allow it to cool completely by itself. Do not hasten cooling by adding cold water or immersing it in water when it is hot. Although made of thick aluminum, a sudden change in temperature may cause the metal to warp. Always allow hot oil or liquid to cool completely before removing from the Fondue Pot.

- **Remove Automatic Heat Control**

After the Fondue Pot has cooled, remove the heat control.

**CAUTION:** To prevent personal injury or electric shock, always remove automatic heat control before immersing this product in water. Do not immerse the heat control, its cord and plug in water or other liquid.

- **In-the-Sink Cleaning**

1. Clean the non-stick interior of the Fondue Pot in hot, soapy water using a non-metal cleaning pad such as Scrunge®, Scrubber-Sponge Dobie® or Scotch Brite Cookware Scrub'n Sponge®. A dishcloth or sponge may give the non-stick surface a clean look, but will not remove the tiny particles that can settle into the finish. Do not use metal scouring pads or harsh scouring cleansers on the non-stick interior.
2. Clean the exterior of the Fondue Pot by washing in hot soapy water with a dishcloth or sponge or one of the non-metal pads recommended above. If staining occurs, scour with a non-abrasive cleanser such as Bon Ami®, Copper Glow®, or Soft Scrub®. Do not use metal scouring pads or harsh scouring cleansers on the exterior porcelain finish.
3. Clean the non-coated aluminum underside of the Fondue Pot with any scouring pad. A scouring powder may also be used if necessary.
4. Wash the fondue forks and fork ring, if included, in hot soapy water with a dishcloth or sponge. The fork ends are sharp, so exercise care when washing them.
5. After washing the Fondue Pot and accessories, rinse thoroughly and dry. Any detergent left on the Fondue Pot after cleaning can cause staining when the appliance is reheated.

**CAUTION:** To prevent personal injury or property damage, check Fondue Pot for loose handles after cleaning. Retighten loose screws immediately with appropriate screwdriver, but do not over tighten. Over tightening can result in stripping of screws or cracking of handles.

**SPECIAL STORAGE TIP:** Since tips of fondue forks are sharp, store them in an area that is out of children's reach.

- **Dishwasher Cleaning**

The Fondue Pot (with heat control removed), forks and fork ring may be cleaned in an automatic dishwasher. However, the underside of the Fondue Pot and ring will darken. When placing these parts into the dishwasher rack, make sure they do not touch one another or other objects being cleaned. This will prevent marring or scratching of the surfaces. The non-stick interior of the Fondue Pot must be reconditioned with vegetable oil after each automatic dishwasher cleaning.

## SPECIAL CLEANING INSTRUCTIONS

- **Removing a Mineral Film**

A spotted, white film may form on the interior's non-stick surface. This is a buildup of minerals from foods or water and is not a defect in the finish. To remove, soak a soft cloth in lemon juice or white distilled vinegar and rub onto finish. After cleaning, wash, rinse and dry. Recondition the non-stick interior with oil before using.

- **Removing Stains**

After consistent use, the non-stick surface may discolor. Minor stains are considered normal and do not affect the performance of the Fondue Pot. Dark and widespread staining, however, which may result from overheating and/or improper cleaning, may lessen the effectiveness of the non-stick property. If staining occurs, treat with a commercial cleaner for non-stick finishes such as Dip-It® coffee pot destainer. Follow the package directions for cleaning non-stick surfaces. If staining is quite severe, simmer longer or repeat cleaning. (Do not use household bleach to clean the non-stick finish as it will permanently fade it.) After using the commercial cleaner, wash the Fondue Pot thoroughly, rinse and dry. Recondition the non-stick surface with oil before using. Dip-It® coffee pot destainer is available in most grocery and department stores.

**2-Quart  
Fondue Pot****Swiss Cheese Fondue****3-Quart  
Fondue Pot**

1  
1½ cups  
4 cups (1 lb.)  
½ teaspoon  
2 tablespoons  
1/8 teaspoon  
dash  
2 tablespoons

garlic clove, halved  
dry white wine or sauterne  
shredded Swiss cheese  
baking soda  
flour  
cayenne pepper  
garlic salt  
Kirschwasser or brandy

1  
2 ¼ cups  
6 cups (1 ½ lbs.)  
¾ teaspoon  
3 tablespoons  
¼ teaspoon  
2 dashes  
3 tablespoons

1. Rub inside of Fondue Pot with garlic clove. Discard garlic.
2. Pour wine into Fondue Pot. Heat at SIMMER setting until wine bubbles, about 4 to 5 minutes. Do not boil wine.
3. In bowl, toss cheese, with baking soda and flour.
4. Add cheese mixture, ¼ cup at a time, to hot wine. Stir in figure-eight motion until evenly blended and melted.
5. Add cayenne pepper, garlic salt, and Kirschwasser or brandy. Stir until blended. Heat 5 minutes to develop flavors.
6. For serving, spear cubes of rye, or French bread with fondue fork. Dip into fondue and swirl in a figure-eight motion. Makes 6 to 8 servings.

**HINTS:**

1. Any remaining fondue may be stored in covered container in the refrigerator.
2. If fondue is too thick when reheating, thin with 1 to 2 tablespoons of warmed brandy. Do not use cold brandy.
3. Remaining fondue may be used a sauce on cooked vegetables.

**2-Quart  
Fondue Pot****Cheddar Cheese Fondue****3-Quart  
Fondue Pot**

⅓ cup  
2 teaspoons  
2 cups  
2 cups (1/2 lb.)  
  
1 teaspoon  
2 drops

flour  
dry mustard  
half & half  
shredded sharp  
Cheddar cheese  
Worcestershire sauce  
hot pepper sauce

½ cup  
1 tablespoon  
3 cups  
3 cups (¾ lb.)  
  
1½ teaspoon  
3 drops

1. In Fondue Pot, combine flour and mustard.
2. Set heat control to SIMMER setting and add half & half gradually. Stir until thickened.
3. Add shredded cheese, ¼ cup at a time, and stir until melted.
4. Add Worcestershire sauce and hot pepper sauce; stir. Heat 5 minutes to develop flavors.
5. For serving, spear rye or French bread cubes with fondue fork or dip with crackers. Makes 6 to 8 servings.

**2-Quart  
Fondue Pot****Taco Fondue****3-Quart  
Fondue Pot**

2 -15 oz cans  
1 - 8 oz package  
¼ cup  
¼ cup  
⅓ cup

prepared chili, without beans  
cream cheese, cut into cubes  
diced tomato  
diced green pepper  
shredded Cheddar cheese

3 - 15 oz cans  
2- 8 oz packages  
½ cup  
½ cup  
½ cup

1. In Fondue Pot, combine chili and cream cheese. Heat at SIMMER setting, stirring frequently until cheese is melted.
2. Garnish with tomato, green pepper and cheese. Reduce heat to WARM.
3. For serving use taco chips. Make 6 to 8 servings or use as an appetizer.

**Chicken & Beef Broth Fondue**

1 pound sirloin steak  
2 boneless, skinless chicken breasts  
2- 10 ½ ounce cans condensed chicken broth

2- 10 ½ ounce cans condensed beef broth

1. Freeze steak and chicken 1 hour for easier slicing. Slice thinly into bite size pieces. Place on lettuce-lined platter.
2. In Fondue Pot, combine chicken and beef broth. Set heat control at 350 ° F and bring to boil, about 8 to 10 minutes.
3. For serving, spear beef and chicken slices with fondue forks and cook 1 to 2 minutes or to desired doneness. Rest forks in fork ring slots or on edge of pot while cooking. Serve with prepared sauces if desired.  
Makes 4 servings

**HINTS:** Bite sized pieces of vegetables such as mushrooms, broccoli, cauliflower, zucchini, peppers, etc may also be cooked in broth with meat if desired. Vegetable broth may be used instead of chicken or beef broth.

### **TIPS FOR SAFE USE WHEN USING OIL FOR MEAT FONDUE**

REVIEW THE FOLLOWING RECOMMENDATIONS BEFORE USING YOUR FONDUE POT WITH OIL:

1. **ALWAYS** exercise caution when cooking foods in hot oil. It is not recommended that children be present when cooking with hot oil.
2. Since some splattering of oil will occur during cooking, you may want to put the Fondue Pot onto a protective heat resistant pad or mat to prevent oil from splattering onto table covering or surface. If surface on which Fondue Pot is used is not heat resistant, place Fondue Pot on a heat-resistant pad, tray or board to protect the surface below. Make sure the Fondue Pot rests level. Position the Fondue Pot so it is easily accessible to those using it.
3. To prevent tripping or pulling of the cord, exercise care in the placement of extension cord if used. Tape cord if necessary.
4. Make sure Fondue Pot is completely dry before using.
5. Fill **2-quart Fondue Pot** with 3 cups (24 fluid ounces) vegetable oil or fill **3-quart Fondue Pot** with 3 ½ cups (28 fluid ounces) vegetable oil. **Do not use more than the recommended amount of vegetable oil for either size Fondue Pot to prevent the possibility of hot oil overflowing. Do not substitute lard, shortening, butter, margarine, or olive oil for vegetable oil as these are not suitable for high temperature cooking.**

**CAUTION:** To prevent personal injury or property damage, never add water or any type of liquid such as wine or bouillon to oil as any amount of liquid can cause eruption of the hot oil.

6. **NEVER** place any type of cover onto the Fondue Pot when heating oil or cooking foods in oil.
7. **ALWAYS** remove water or ice crystals from foods before cooking by blotting dry with paper toweling. This will prevent excess splattering and foaming of oil.
8. **ALWAYS** trim any excess fat from meat and allow cut meat to stand at room temperature for 30 minutes before cooking. Blot dry before using.
9. If fork ring is included with pot, place securely on top edge colored side up. Gently place individual forks containing bite-sized pieces of food into hot oil. Always use fondue forks to place food in oil. Do not drop foods in oil. Rest forks in slots of fork ring or on edge of pot. When foods are cooked to desired doneness, remove by grasping handle of fork. Exercise caution, as metal shaft and fork will be hot.
10. **ALWAYS** use the 375° F temperature setting for meat fondue. The oil will maintain a suitable frying temperature and will not overheat. Preheat time is about 10 to 12 minutes or until signal light goes out on the heat control
11. Do not carry the Fondue Pot when it contains hot oil. Use hot pads as handles of the Fondue Pot will become warm during use.
12. Turn the Fondue Pot to OFF position and unplug cord from electrical outlet after using. Allow Fondue Pot to cool completely before moving.
13. Discard oil from the Fondue Pot after it has cooled. Do not reuse the oil
14. **NEVER** leave the Fondue Pot unattended or plugged into an electrical outlet when not in use.

### **FONDUE BOURGUIGNONNE**

⅓ to ½ pound beef tenderloin or sirloin per person

3 to 3 ½ cups vegetable oil depending on the size of the Fondue Pot

1. Trim all fat from beef and cut into 1-inch cubes. Each pound of meat yields about 30 cubes.
2. Let meat stand at room temperature 30 minutes before serving. Blot completely dry with paper toweling. Place cubes onto lettuce or parsley lined platter if desired.
3. Pour oil into the Fondue Pot and place the Fondue Pot on table where it will be used.
4. Heat oil to 375° F setting until signal light goes out, about 10 – 12 minutes.
5. For serving, spear one cube of beef onto each fondue fork and gently place into hot oil. Rest forks in fork ring slots or on the edge of the Fondue Pot while cooking. Do not use more than 8 fondue forks at one time. Cook until meat is brown and cooked to desired doneness, about 30 seconds for rare, 45 seconds for medium and 60 seconds for well done.
6. When cooked, remove forks by grasping handle and transfer to plate and remove the meat. Serve with desired sauce. Repeat fondue procedure.

- After meat is cooked, turn the Fondue Pot OFF and unplug cord from the wall outlet. Allow the Fondue Pot and oil to cool down before moving.

### **BEEF CUBE MARINADE**

- 2 tablespoons vinegar
- 1½ teaspoons ground ginger
- 1 garlic clove minced
- 2 tablespoons brown sugar
- ½ cup soy sauce
- ¾ cup vegetable oil
- 2 to 3 pounds cubed sirloin or round steak
- 3 to 3½ cups vegetable oil for fondue, depending on the size of your Fondue Pot

- In small bowl, combine vinegar, ginger, garlic, brown sugar, soy sauce and ¾ cup oil. Blend well.
- Pour marinade over beef cubes in a large container. Stir to coat beef cubes. Cover and marinate in refrigerator for 3 to 4 hours.
- One half hour before serving thoroughly drain and dry beef cubes. Place on lettuce or parsley platter. Blot meat dry again just before cooking.
- Heat oil in Fondue Pot to 375° F setting until the signal light goes out about 10 to 12 minutes.
- For serving, spear one cube of beef onto each fork and gently place into hot oil. Rest forks in fork ring slots or on the edge of the pot while cooking. Do not use more than 8 fondue forks at one time. Cook until meat is brown and cooked to desired doneness, about 30 seconds for rare, 45 seconds for medium and 60 seconds for well done.
- When cooked, remove forks by grasping handle and transfer to plate and remove meat. Serve with desired sauce. Repeat fondue procedure.
- After meat is cooked, turn Fondue Pot OFF and unplug cord from the wall outlet. Allow pot and oil to cool before moving. Makes 4 to 6 servings.

### **BATTER FOR SHRIMP, CHICKEN OR VEGETABLES**

- 1 cup sifted flour
- 1 tablespoon sugar
- 1½ teaspoons baking powder
- ½ teaspoon seasoned salt
- ½ teaspoon chili powder
- 2 eggs, beaten
- ⅓ cup milk
- 1 tablespoon oil or melted butter
- 3 to 3 ½ cups vegetable oil for fondue, depending on the size of the Fondue Pot.

- Into small mixing bowl, sift flour, sugar, baking powder, seasoned salt and chili powder.
- Add eggs, milk, and oil or butter. Stir until smooth and evenly blended.
- Heat oil in fondue Pot at 375° F setting until signal light goes out, about 10 to 12 minutes.
- For serving, spear cooked, shelled, deveined medium-sized shrimp, bite-sized pieces of chicken or vegetables with fork and dip into batter. Drain well and gently place into hot oil, resting forks in fork ring slots or on the edge of the Fondue Pot. Do not use more than 8 fondue forks at one time. Fry until batter is golden brown, about 3 to 4 minutes. Remove and cool slightly. Serve with seafood sauce, honey mustard or barbecue sauce. Makes batter for 20 to 25 pieces of food

### **HINTS:**

- Batter can be prepared ahead of time and stored in a covered container in the refrigerator.
- If batter becomes too thick, stir in 1 tablespoon of cold milk.

### **2-Quart Fondue Pot**

- 2 – 11½ oz. pkgs.
- 1 cup
- ¼ teaspoon
- or
- 1 to 2 tablespoons

### **Milk Chocolate Fondue**

- milk chocolate chips
- heavy whipping cream
- mint extract
- or
- crème d menthe (optional)

### **3-Quart Fondue Pot**

- 3 – 11½ oz. pkgs.
- 1½ cups
- ½ teaspoon
- or
- 2 to 3 tablespoons

- In Fondue Pot, combine chocolate chips and cream. Set heat control at WARM setting and stir until chocolate melts.
- Add mint-flavoring if desired. Stir until blended.

- For serving spear 1-inch cubes of angel food, sponge, pound cake, cut ladyfingers cookies, marshmallows, dates, dried apricots or fresh fruit tidbits with fondue forks.  
Makes 8 to 12 servings

- HINTS:**
- Fresh fruit tidbits may be strawberries, apple, banana, and orange slices, green grapes, pineapple wedges, bing cherries and papaya.
  - Canned, drained pineapple chunks and mandarin oranges may be used in place of fresh fruits.
  - Any remaining chocolate fondue may be stored in a covered container in refrigerator. Use as sauce on desserts.

<b>2-Quart Fondue Pot</b>	<b>Sweet Carmel Fondue</b>	<b>3-Quart Fondue Pot</b>
1 – 14 ounce bag 2 tablespoons	light caramels water	1½ - 14 oz. bag 3 tablespoons

- In Fondue, pot place unwrapped caramels. Add water. Set heat control to SIMMER setting and melt caramels, about 10 minutes. Stir occasionally. Reduce heat to WARM setting.
- For serving, spear, marshmallows, dried fruits, fresh fruit tidbits or vanilla wafers with a fondue fork.  
Makes 6 to 8 servings.

- HINTS:**
- For dipping apples, keep caramel sauce on SIMMER setting. Place chopped nuts on waxed paper. Dip apples in caramel and roll or set in nuts. Makes 6 caramel apples.
  - Any remaining caramel may be stored in covered container and used with desserts.

**ADDITIONAL USES FOR FONDUE POT**

Your Fondue Pot may also be used to prepare and serve appetizers such as meatballs, sauces and dips. It can also be used for heating canned convenience foods or leftovers.

As a guide use these temperature settings:

- WARM..... to keep cooked or heated foods warm for serving
- SIMMER to 250° F ..... to prepare sauces or dips, gently reheat leftovers
- 250° F ..... to bring liquid to a boil, heat canned convenience foods, cook vegetables
- 325 – 350° F ..... to brown meat or sauté vegetables

**90 DAY WARRANTY**

Your West Bend® Warranty covers failures in the materials and workmanship of this Fondue Pot for 90 days from the date of original purchase. This warranty does not cover discoloration or damage to the non-stick surface caused by misuse, abuse, and scratches or overheating. Any failed part of the Fondue Pot will be repaired or replace without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Fondue Pot.

If you think your Fondue Pot has failed or required service, while under the warranty period, please carefully package and return the Fondue Pot prepaid and insured with a description of the difficulty to:

The West Bend Company  
Attn: Housewares Customer Service  
1100 Schmidt Road  
West Bend, WI 53090-1961  
(262) 334-6949

Please ensure that you enclose the dated sales slip or proof of purchase in order to assure warranty coverage. **NOT VALID IN MEXICO**

**REPLACEMENT PARTS**

Replacement parts for the Fondue Pot may be obtained by ordering through our website at [www.westbend.com](http://www.westbend.com) or by calling or writing the company's Customer Service Department at:

The West Bend Company  
Attn Housewares Customer Service  
P.O. Box 2780  
West Bend, WI. 53095  
(262)-334-6949

Be sure to include the model number of your Fondue Pot, a description of the part you want and the quantity. Along with this information please include your name, mailing address (we do not ship to P.O. Boxes) phone number starting with area code and your Visa, Master Card or Discover credit card number and expiration date. Your state's sales tax and a shipping and handling fee will be added to your total charge. Or to send a check or money order call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as a gift: \_\_\_\_\_

Where purchased and price if known: \_\_\_\_\_

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