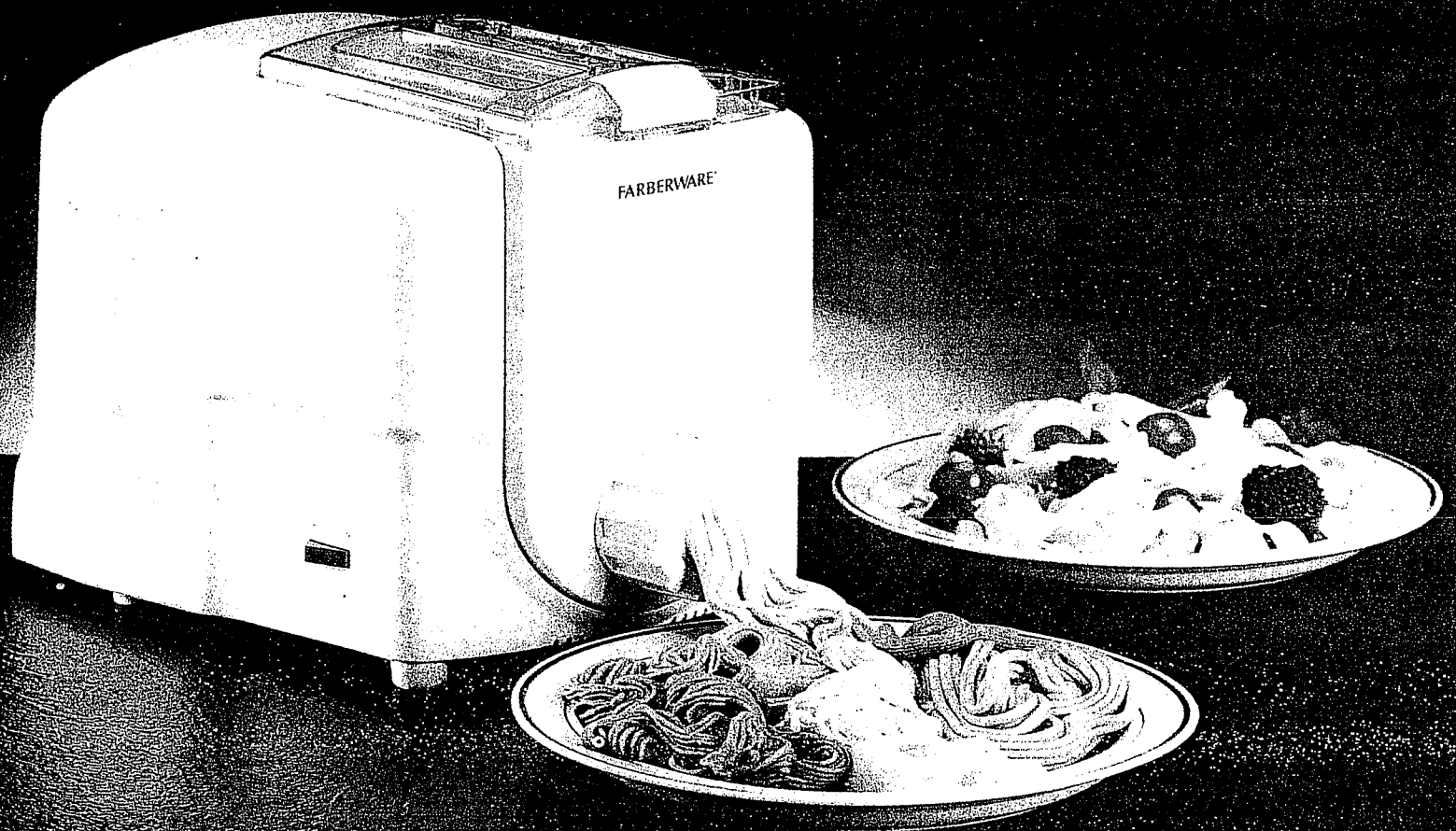


# FARBERWARE®

## SELECT SERIES



### USE & CARE INSTRUCTIONS

PASTA MAKER

FPM100

# IMPORTANT SAFEGUARDS

When using electrical appliances, always follow basic safety precautions, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from electrical outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the Mixing Bowl during operation to prevent risk of injury to persons and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. To avoid the risk of electrical shock, do not disassemble the appliance. Return appliance to the nearest **FARBERWARE®** authorized service facility for examination, repair or adjustment. Incorrect reassembly can cause a risk of electrical shock when the appliance is used.
7. Use only attachments specifically designed for your Pasta Maker. The use of attachments not recommended or sold by **FARBERWARE®** may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Operate your Pasta Maker only with the Lid in place. Do not try to defeat the Safety Switch because it can be hazardous.
11. Do not use on stove.
12. Before opening Lid, turn Pasta Maker off and wait until the Mixing Blades stop turning.
13. Use this appliance only with 120 volt AC outlets.

## SPECIAL INSTRUCTIONS

1. To avoid a circuit overload, do not operate another high-wattage appliance on the same circuit as the Pasta Maker.
2. If an extension cord is absolutely necessary, use a 10-ampere cord. Cords rated for less amperage may overheat. Use care to place Cord so it cannot be pulled or tripped over.

**FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**

## POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

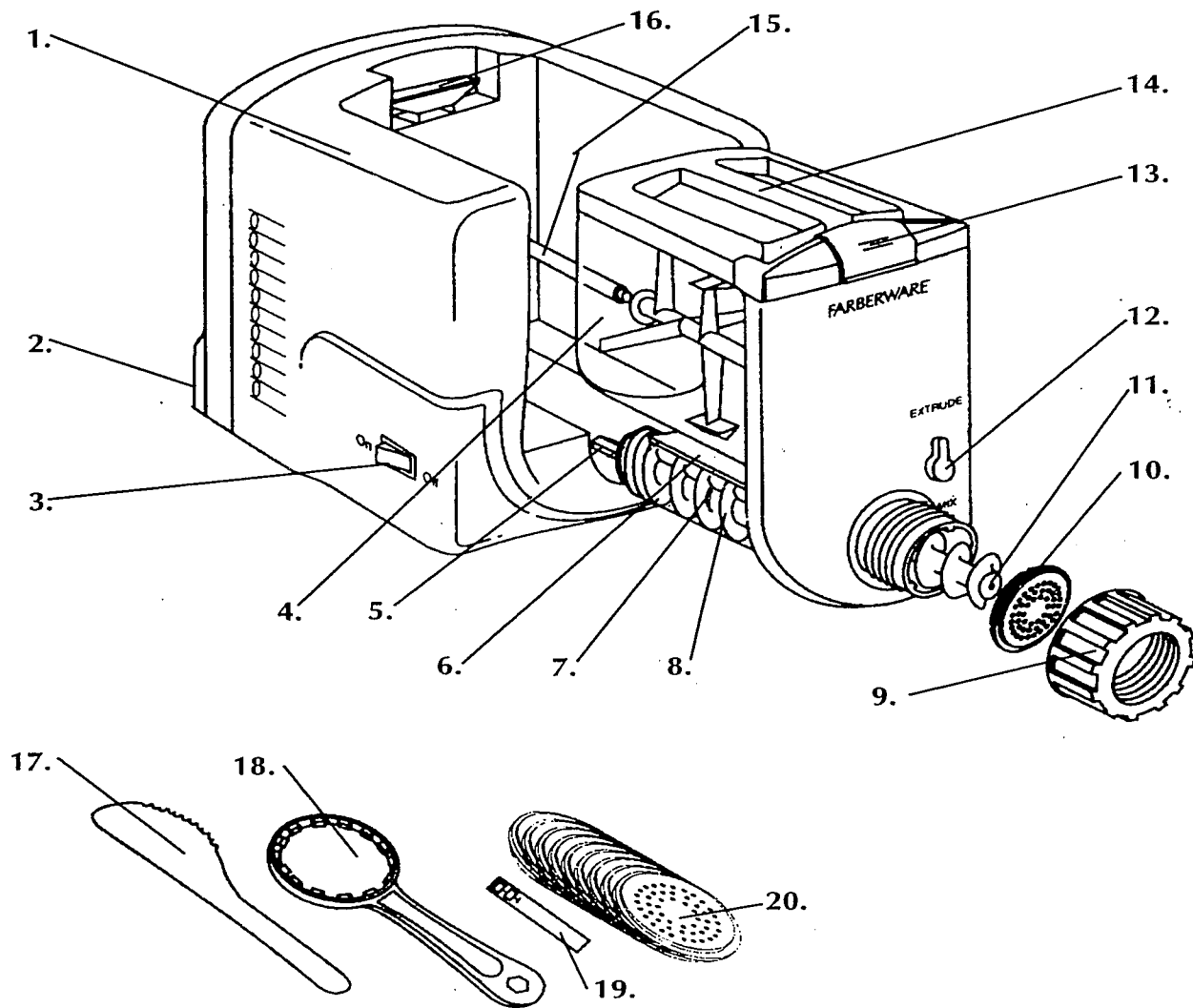
If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

# INTRODUCTION

Congratulations! You are about to use the very versatile **FARBERWARE®** Pasta Maker. The **FARBERWARE®** Pasta Maker lets you prepare healthful pasta meals, thanks to such convenient features as:

- ***Choice of ten different pasta-shaped Disks.*** Select Disk that will produce pasta shape you want. Choices range from very thin vermicelli to thicker rigatoni and even gnocchi.
- ***See-through Lid.*** View dough as it mixes to judge when dough reaches proper texture.
- ***Automatic "Shut-Off" mechanism.*** Shuts machine off automatically whenever Lid is removed or dislodged during pasta-making operation.
- ***Handy disk storage area.*** Keep all Disks stored in back of Pasta Maker for safe keeping and ready use.

# GETTING TO KNOW YOUR FARBERWARE® FPM100 PASTA MAKER



- |                             |                               |
|-----------------------------|-------------------------------|
| 1. Body of Pasta Maker      | 11. Extrusion Screw           |
| 2. Disk Storage Compartment | 12. Mix/Extrude Lever         |
| 3. On/Off Switch            | 13. Lid Release Lever         |
| 4. See-through Mixing Bowl  | 14. See-through Lid           |
| 5. Nylon Washer             | 15. Mixing Blade Shaft        |
| 6. Slide Gate               | 16. Mixing Bowl Release Lever |
| 7. Mixing Blades            | 17. Plastic Knife/Scraper     |
| 8. Extrusion Chamber        | 18. Lock Nut Wrench           |
| 9. Lock Nut                 | 19. Cleaning Utensil          |
| 10. Disk                    | 20. Pasta Disk Shapes         |

# OPERATING INSTRUCTIONS

The **FARBERWARE®** Pasta Maker comes fully assembled from the factory. Before using it for the first time, disassemble it and wash the parts in warm soapy water or on the top rack of your dishwasher to remove any manufacturing residue.

## DISASSEMBLING YOUR PASTA MAKER

1. With your Pasta Maker unplugged, remove the Lock Nut and Disk by turning Lock Nut counter clockwise. Use the Lock Nut Wrench if necessary. (Figure A)
2. Gently pull out the Extrusion Screw from the Extrusion Chamber. If the Nylon Washer does not come out but remains in the Extrusion Chamber, tap the Washer from the rear opening of the Extrusion Chamber until it comes free. (Figure B)
3. Press Lid Release Lever and remove Mixing Chamber Lid.
4. Press Mixing Bowl Release Lever and keep it depressed as you slide the Mixing Bowl assembly toward the front of the unit and remove it. (Figure C)
5. Remove Shaft from Mixing Bowl assembly.
6. Gently remove Mixing Blades from Mixing Bowl.
7. Turn Mix/Extrude Lever and remove Slide Gate from bottom of Mixing Chamber.
8. Thoroughly clean all parts before using your Pasta Maker for the first time and after making pasta.

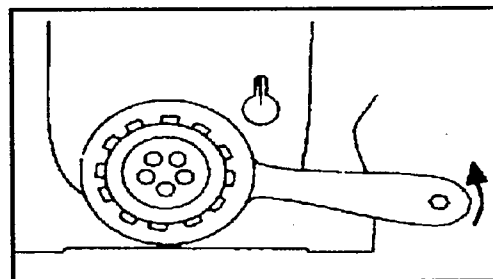


Figure A

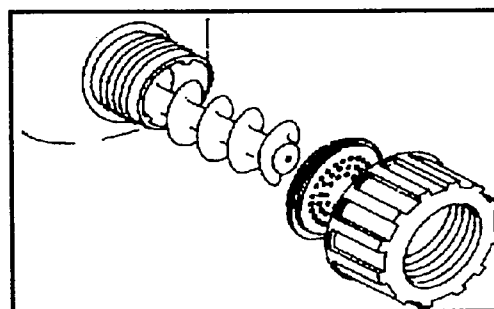


Figure B

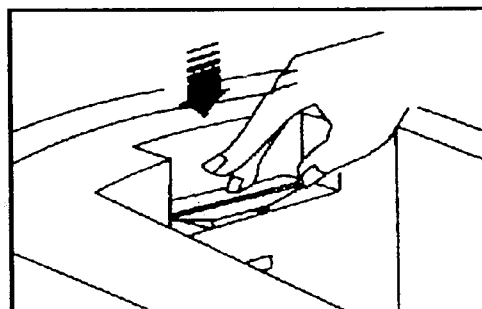


Figure C

# ASSEMBLING YOUR PASTA MAKER

1. Be sure your Pasta Maker is not plugged into an electrical outlet.
2. Place Mixer Blades into the Mixing Bowl, positioning the end with the larger hole over the nylon button at the front of the Bowl. Align the other end with the hole at the rear of the Mixing Bowl. (Figure A)
3. Insert Mixing Blade Shaft, with the grooved end at the back, through the hollow Mixing Blades and the hole at the rear of the Mixing Bowl. Push it through until it is secure at the front of the Mixing Bowl. (Figure B)
4. Gently put Slide Gate into slot until the ridge on the Slide Gate is engaged with the gear. Turn **"MIX/EXTRUDE"** Lever, which controls the Slide Gate, clockwise until the Slide Gate is fully closed and stops. Look into the Mixing Bowl and check that the Slide Gate is fully closed. Your Pasta Maker is in the **"MIX"** position so the dough can be mixed. (If you move the Lever counterclockwise as far as possible, you put the unit in the **"EXTRUDE"** position). In this position the Slide Gate is opened and the dough is ready to be pushed into the Extrusion Chamber. (Figure C)
5. Hold down the Mixing Bowl Release Lever and slide the Mixing Bowl assembly into place. You may need to rotate the Mixing Blades slightly to help alignment. You will feel and hear the Mixing Bowl assembly lock into place. Release the Mixing Bowl Release Lever. Check that the assembly is locked securely in place by gently pulling the assembly toward the front of the unit. (Figure D)

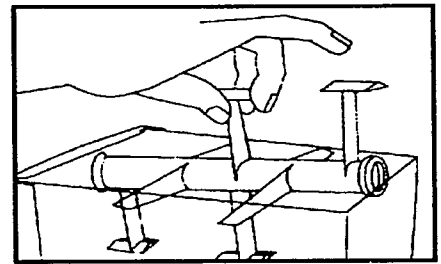


Figure A

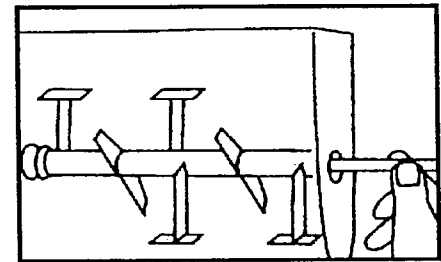


Figure B

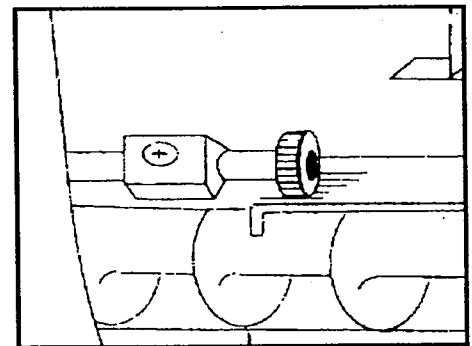


Figure C

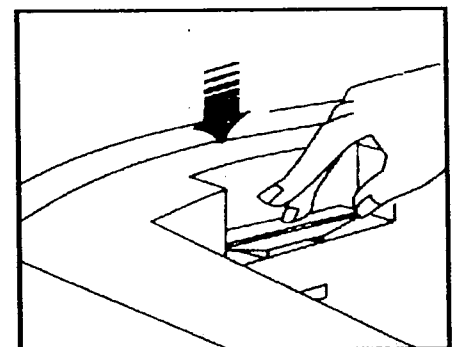


Figure D

## ASSEMBLING YOUR PASTA MAKER *(Continued)*

6. Put Nylon Washer onto Extrusion Shaft, with the flat side of Washer against the Extrusion Screw.
7. Insert Extrusion Screw into Extrusion Chamber, while rotating the screw gently until it is properly aligned. Push to make it fit securely into the motor housing. When seated properly, the face of the screw should be flush with the edges of the Extrusion Chamber. (Figure E)

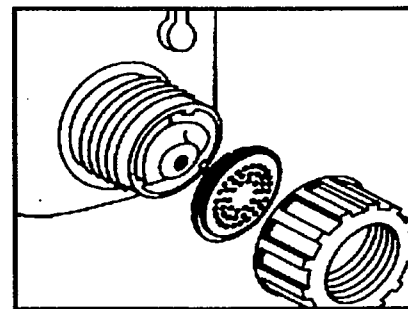


Figure E

8. When making pasta, select disk from the Disk Storage Compartment at rear of Pasta Maker, soak it in hot water and oil for 1 to 2 minutes and place it over the face of the Extrusion Chamber, lining up the three notches on the disk with the three ridges on the face of the Chamber.
9. Holding Disk in place with your fingers, place Lock Nut on threaded part of the Extrusion Chamber. Turn nut clockwise by hand only to tighten the nut so it is snug against the Extrusion Chamber. Do not overtighten or use the wrench to tighten nut.
10. Place Mixing Bowl Lid on Pasta Maker, making sure it is securely closed. (Figure F)

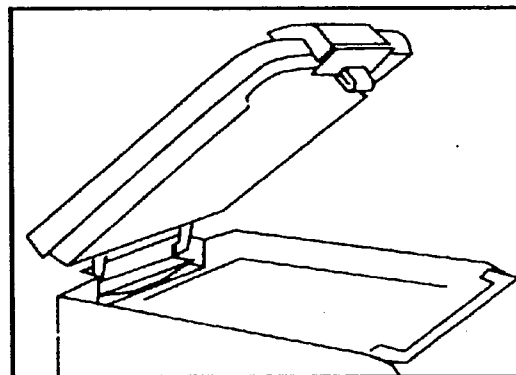


Figure F



# MAKING PASTA

Although you can make most standard pasta recipes in your **FARBERWARE®** Pasta Maker, it is best to follow one of the basic recipes given in the "Recipe" section of this Owner's Manual for the first few times you make pasta. This will let you become familiar with the dough consistency.

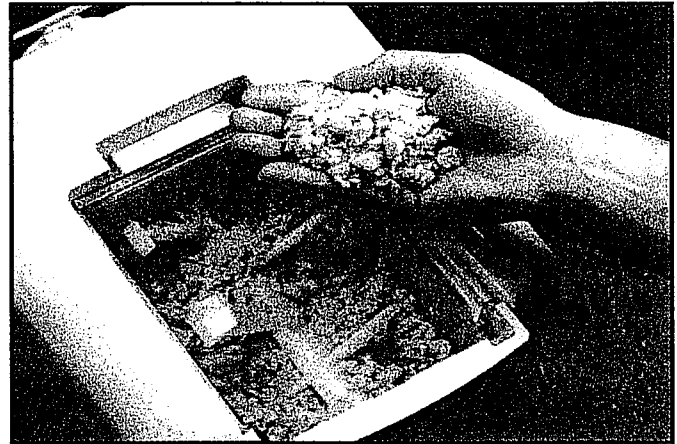
There is a knack to making perfect pasta. Practice and patience may be required to get the perfect dough consistency. As you become more familiar with the working of the machine and the proper consistency of the dough, you will find that it will take less time to make perfect pasta every time.

**You cannot "ruin" pasta dough. It will either need a little more liquid (if too dry) or a little more flour (if too wet) to make it perfect again.**

1. Always be sure the Slide Gate is fully closed by moving the "**MIX/EXTRUDE**" Lever clockwise to the "**MIX**" position before you begin mixing the dough. Also check by looking into the bottom of the Mixing Bowl and seeing that the Slide Gate is closed.
2. Choose the Disk for the shape of pasta you desire. Be sure the Disk is clean and without any dried dough pieces from previous use.
3. Place the Disk in a small bowl of very hot water to which several drops of olive or vegetable oil have been added. Be sure the water covers the Disk. Let sit for 1 to 2 minutes.
4. Place Disk on end of the Extrusion Chamber, aligning notches on the Disk with the ridges of the Chamber. Hand tighten the Lock Nut in place. Check that Lock Nut is snug against the Extrusion Chamber. Always be sure a Disk is in place when using your Pasta Maker.
5. Remove Mixing Bowl Lid and add amount of flour called for in your recipe.
6. Replace Mixing Bowl Lid, making sure it fastens securely.
7. Plug cord into electrical outlet and turn Pasta Maker on by pressing On/Off switch.
8. Slowly add the liquid from your recipe through the specially designed slots in the Mixing Bowl Lid, reserving about 2 tablespoons of liquid. (You may find you need to add it later to correct dough that is too dry.)

## MAKING PASTA *(Continued)*

9. After adding all but about 2 tablespoons of liquid, let the dough mix for about 3 minutes but not less than 2 minutes. You may have to mix more than 3 minutes for dough to reach the right consistency.
10. Turn Pasta Maker off, open Lid and examine dough for proper consistency. Small, crumbly looking pea-sized pieces will just be starting to form. These pieces will be similar in appearance to small cottage cheese curds. You should be able to pinch a small amount of dough between your fingers and form a ball. No streaks of flour should be visible. (Figure A)



**Figure A**  
**Correct Consistency**

If dough is grainy (looks similar to sand or corn meal), it is too dry. (See Figure B.) To correct, turn Pasta Maker on and slowly add about half of remaining liquid. Let machine mix for another minute, turn it off and check consistency. If still too grainy, add remaining liquid and repeat steps.



**Figure B**  
**Too Dry**

## MAKING PASTA *(Continued)*

If entire surface of dough has already formed into large pieces or is sticky to the touch, or is sticking to the Mixing Blade, it is too wet. (Figure C) To correct, sprinkle one tablespoon of flour on the dough and turn Pasta Maker on. Let machine mix for another minute, turn it off and check consistency. If still too wet, add a little more flour and repeat steps.



**Figure C**  
**Too Wet**

11. Once the dough has reached the proper consistency, you are ready to extrude the pasta. Turn the **"MIX/EXTRUDE"** Lever completely counterclockwise to the **"EXTRUDE"** position from the **"MIX"** position. Turn the machine on. Within about 1 minute, the Pasta Maker should start extruding pasta. At this point the entire surface of the dough in the Mixing Bowl will be made up of small, crumbly looking pea-sized pieces. The motor sound will change as the machine starts extruding. This is normal. However, if you hear loud popping noises or the machine appears to be under a heavy strain, turn off the machine immediately. Follow steps outlined in "Troubleshooting Tips."
12. When about 1 inch of pasta has been extruded, even it out with the Knife that comes with your Pasta Maker and discard the pasta.
13. Continue extruding and cutting pasta to desired length with the knife.
14. If the pasta flow slows down after a few minutes, turn **"MIX/EXTRUDE"** Lever clockwise to **"MIX"** position then return it to the **"EXTRUDE"** position.
15. You may need to stop the Pasta Maker during the extruding process and remove any dough that has built up on the Lid or Mixing Blades or in the corners of the Mixing Bowl. Also check the Slide Gate opening at the bottom of the Pasta Maker for any dough that might have built up around the opening.
16. When all the dough has been extruded from the Mixing Bowl, continue to allow the pasta to extrude for several minutes. Then turn the machine off.

## PASTA-MAKING TIPS

- Mount Fettuccini, Tagliatelle and Gnocchi Disks horizontally on the Extrusion Screw for best results.
- Cook just-extruded pasta as soon as you want after making it.
- If you are not going to cook pasta immediately, you can dry it and store it in an air-tight container or you can freeze it.
- To dry pasta, spread single layers of pasta on a lightly floured counter or table or hang it on a pasta drying rack. As soon as the pasta has dried completely, store it in an air-tight container in a cool, dry place. If you leave dry pasta out in the air, it will become brittle and break very easily.
- To freeze or refrigerate pasta, place it in layers between sheets of waxed paper or plastic wrap. Or sprinkle pasta with corn meal to prevent sticking, then layer it on waxed paper or plastic wrap. Tightly seal pasta layers in a plastic bag or air-tight container and put it in the freezer or refrigerator. You can safely store pasta for up to one month in the freezer and up to one week in the refrigerator.
- To cook one pound of pasta, bring four quarts of water (and 1 teaspoon of salt, if desired) to a rolling boil. Add pasta and return water to a boil. Taste-test a sample after 2 minutes. Cook until a sample piece is desired texture or al dente. Thinner pastas will take less time to cook than thicker ones.
- Do not thaw pasta before cooking if it has been in the freezer. Freshly made pasta (including frozen pasta) cooks more a quickly than boxed dry pasta, so test sample sooner than with dry pasta.
- When oil is to be added, use either vegetable or olive oil. Olive oil will give a more authentic pasta taste.

# CARE AND CLEANING

1. Always turn your Pasta Maker off and unplug cord from electrical outlet before disassembling.
2. Remove Lock Nut, Disk and Extrusion Screw. Clear all dough accumulation from the Extrusion Chamber.
3. Do not soak disk to remove dough. Allow dough to dry before removing it from disk. Bang it on the counter for easy dough removal or use cleaning utensil or toothpick. If desired, place disk in your freezer to freeze dough and speed cleaning.
4. Remove Mixing Bowl Lid, disassemble Mixing Bowl Assembly and allow to dry for several hours, even overnight.
5. After dough has completely dried, brush off dried dough.
6. Place removable parts in upper rack of dishwasher or wash in hot, soapy water. Thoroughly dry all parts and reassemble Pasta Maker.
7. Do not immerse motor housing in water. Instead wipe with a damp sponge and dry. Do not use abrasive powders or pads because they will scratch the smooth surface of the Pasta Maker.
8. The interior of your Pasta Maker does not require any attention or maintenance, so do not disassemble.

# FARBERWARE® PASTA MAKER TROUBLESHOOTING

<b>PROBLEM</b>	<b>CAUSE</b>	<b>SOLUTION</b>
Extrusion slows	Too wet	Add flour, mix, extrude
Extrusion slows	Slide Gate blocked	Remove dough
Rough edges extrude	Too dry	Add water, mix,
Popping noise	Too dry	Stop, add cold water, mix, extrude
Machine stops	Loose Lid or Bowl	Secure Lid or Bowl

## **PROBLEM: EXTRUDING PROCESS SLOWS DOWN.**

**SOLUTIONS:** Dough may be too wet. Check if dough is too lumpy. If so, turn “**MIX/EXTRUDE**” Lever clockwise to the “**MIX**” (closed) position. Sprinkle some flour through the openings in the Lid and allow dough to mix for 1 minute. Turn Lever counterclockwise back to the “**EXTRUDE**” (open) position.

Dough may have accumulated in front of the Slide Gate opening. To unclog dough, turn the “**MIX/EXTRUDE**” Lever clockwise to the “**MIX**” (closed) position. Then turn Lever counterclockwise to the “**EXTRUDE**” (open) position.

If these steps don't correct the problem, some of the too wet dough may be trapped in the Extrusion Chamber. You will need to remove all the dough from the Chamber. Unplug your Pasta Maker and follow steps for disassembling the Extrusion Screw. Clean out the Chamber and reassemble. Plug in machine, turn “**MIX/EXTRUDE**” Lever clockwise to the “**MIX**” (closed) position, and add 1 table-spoon of flour to the Mixing Bowl. Replace Lid and turn unit on to mix the dough for 1 minute. Move Lever counterclockwise to “**EXTRUDE**” (open) position and continue until all pasta is extruded.

## **PROBLEM: PASTA IS NOT EXTRUDING EASILY AND EDGES OF PASTA ARE CURLY.**

**SOLUTION:** Dough is too dry, so you need to add more liquid. Turn **MIX/EXTRUDE** Lever clockwise to the “**MIX**” (closed) position and add 1 teaspoon of water through the Slots in the Mixing Bowl. Mix for 1 minute. Return Lever to “**EXTRUDE**” (open) position and continue making pasta.

## TROUBLESHOOTING *(Continued)*

### **PROBLEM: PASTA MAKER STOPS OPERATING.**

**SOLUTION:** Mixing Bowl Lid has loosened. An Automatic Shut-Off feature is built into the Pasta Maker, causing the Motor to stop if the Lid is removed or dislodged. Check that the Lid is securely fastened.

Mixing Bowl is not properly secured. Press front of the Machine to make sure Bowl has clicked into place.

### **PROBLEM: DOUGH ACCUMULATES IN THE LID CORNERS AND ON THE MIXING BLADES.**

**SOLUTION:** Dough needs to be in center of Mixing Bowl. Turn Machine off and clear accumulated dough from Lid corners, Mixing Bowl corners and Mixing Blades. Continue pasta-making process.

### **PROBLEM: DOUGH EXTRUDES THROUGH SOME HOLES IN THE DISK, BUT NOT THROUGH ALL OF THEM.**

**SOLUTION:** Disk needs to be cleaned or oiled and warmed. Either some pieces of dried dough remained in the Disk after prior use or the Disk was not heated and oiled before you attached it. Turn off Machine, remove Lock Nut and Disk. Follow Steps 2 and 3 in "Making Pasta."

### **PROBLEM: PASTA MAKER MAKES A LOUD POPPING OR BANGING NOISE OR SEEMS TO BE STRAINING WHILE EXTRUDING PASTA.**

**SOLUTION:** Dough is probably too dry. Immediately STOP the machine and turn "MIX/EXTRUDE" Lever clockwise to the "MIX" (closed) position. Remove Extrusion Screw and clear dough from Extrusion Chamber. Check dough consistency. If it is too dry, correct by adding more liquid. Replace Extrusion Screw, Disk and Lock Nut. Turn Machine on and mix for one minute. Turn "MIX/EXTRUDE" Lever counterclockwise to "EXTRUDE" (open) position and continue extruding.

Parts were incorrectly reassembled. Check that the Disk and Lock Nut are correctly attached and reasonably tight, that the Washer is correctly seated at the back of the Extrusion Chamber, and that the grooved end of the Mixing Blade Shaft is at the rear of the Mixing Bowl.

## TROUBLESHOOTING *(Continued)*

***PROBLEM: DRY FLOUR ACCIDENTALLY GETS INTO THE EXTRUSION CHAMBER.***

***SOLUTION:*** Flour must be removed from the Chamber. Immediately turn the "MIX/EXTRUDE" Lever clockwise to the "MIX" (closed) position and remove the Extrusion Screw. Remove all accumulated flour from the chamber before reassembling and continuing to make pasta.

***PROBLEM: LID IS OPENED WHILE MACHINE IS RUNNING AND PASTA COMES OUT OF THE MIXING BOWL.***

***SOLUTION:*** Be sure Machine is turned off and the Mixing Blades have stopped turning before removing the Cover.



# RECIPES

## ***Recipe for Perfect Pasta***

- 3 cups flour
- 3/4 cup liquid
- Mix for three minutes
- Extrude

## ***Basic Pasta Recipe (With Eggs)***

Maximum load (makes about 1 1/2 lbs. of pasta.

(Cut all measurements in half to make about 3/4 lb. of pasta.)

3 cups unsifted all-purpose white flour

1 teaspoon salt

2 eggs

1 tablespoon oil

Hot water

- Make sure Slide Gate is closed by turning “**MIX/EXTRUDE**” Lever clockwise to the “**MIX**” position.
- Choose Disk with desired pasta shape, Place Disk in a bowl of hot water to which a few drops of oil have been added. Be sure water covers the Disk. Soak for 1 to 2 minutes before placing disk on the Pasta Maker.
- Measure 3 full cups unsifted all-purpose white flour. Gently tap measuring cup to let flour settle and to make sure you have 3 full cups. Level off with the flat edge of the Cutting Knife. Pour into Pasta Maker Mixing Bowl. Sprinkle 1 teaspoon of salt over the flour and replace Lid.
- Put 2 eggs and 1 tablespoon of oil into standard liquid measuring cup and whisk well. Add enough hot water to egg and oil mixture to reach the 3/4 cup mark.
- Turn Pasta Maker on and slowly add the liquid through the specially designed slots in the Mixing Bowl Lid, reserving about 2 tablespoons of the liquid. Mix 3 minutes and check consistency. Add the reserved liquid if the dough is too dry. Mix 1 minute.
- Extrude pasta.
- Refer to pasta-making instructions, especially information on determining proper dough consistency. (See page 9.)

## PASTA VARIATIONS

Your **FARBERWARE®** Pasta Maker allows you to be creative and experiment with as many variations of pasta as you can imagine. Here are a few you may want to try. All recipes are for making a maximum load (1 1/2 lbs.) of pasta.

### ***Semolina Pasta***

Substitute half the measured amount of all-purpose white flour with semolina flour.

### ***Tomato Pasta***

Add 2 tablespoons of canned tomato paste to the liquid measure in your regular pasta recipe. Make sure the total measurement remains of 3/4 cup.

### ***Spinach Pasta***

Blend 1/4 cup fresh or frozen (thawed) spinach and small amount of water on high speed in a blender until finely chopped. Strain and use as a substitute for water in your pasta recipe. Total liquid measurements should be 3/4 cup.

### ***Garlic Pasta***

Add 2 garlic cloves, peeled and pureed, to your liquid measure. Be sure total measurement is 3/4 cup.

### ***Egg-less Pasta***

Substitute water or egg substitute for eggs, making sure the total liquid measurement remains at 3/4 cup.

## PASTA VARIATIONS *(Continued)*

### ***Gnocchi***

- 1 cup all-purpose flour
- 1 1/2 cups dried mashed potato flakes
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon salt
- 2 teaspoons chopped chives
- 1/2 cup half-and-half or milk
- 2 tablespoons olive oil

Place gnocchi disk in a bowl of hot water to which 1 teaspoon of oil has been added. Be sure water covers the Disk. Soak for 1 to 2 minutes before placing disk on Pasta Maker. Set "**MIX/EXTRUDE**" Lever on "**MIX**" position.

Add dry ingredients to the Mixing Bowl. Combine the half-and-half and olive oil. Turn Pasta Maker on and slowly add liquid through slots in the cover. Mix 1 minute. The consistency of this dough will differ slightly in appearance from dough in the previous Basic Pasta Recipe. The entire surface of the gnocchi dough will consist of already formed pea-sized pieces. Switch "**MIX/EXTRUDE**" Lever to "**EXTRUDE**" position. As dough extrudes, the consistency of the dough in the Mixing Bowl will begin to resemble finely grated Parmesan cheese. As the dough extrudes, it will begin to curl. Cut and shape each 1 1/2-inch gnocchi strip into a ring-shaped curl. Continue until all the dough has been extruded and formed. Fill a fry pan with about 2 inches of water and bring to a boil. Add gnocchi to boiling water in a single layer. (Gnocchi should be covered with water as they cook.) Cook about 4 minutes or until the gnocchi rise to the top of the water. Since potatoes and flour are very starchy, there will be a lot of starch in the water. Drain and serve immediately with your favorite pasta sauce or top with melted butter and grated Parmesan cheese. (Gnocchi are very dense by nature, so they will be very filling)

Makes: About 3/4 pound

Servings: About 4

# FARBERWARE®

## ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at Salton/MAXIM's option) when the product is returned. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

### Important Notice

If any parts are missing or defective, return this product to the place of purchase or contact our Consumer Service Department for assistance.

### Consumer Service

This FARBERWARE® product is distributed by:

Salton/MAXIM Housewares, Inc.

708 South Missouri St.

Macon, MO 63552-1343

E-mail: farberware-electric@saltonusa.com

Any questions or comments can be directed to Salton/MAXIM's address or call the Consumer Service Department:

**TOLL FREE: 1-888-881-8101, Monday - Friday, 9 a.m. - 5 p.m. CST**

**Please refer to: Part No. 60254 when you call.**

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