

# babycakes™

pie maker



**Model # PM-44 Instruction Manual**

For more information, visit us online at [www.thebabycakesshop.com](http://www.thebabycakesshop.com)

# IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect remove plug from wall outlet.

# SAVE THESE INSTRUCTIONS

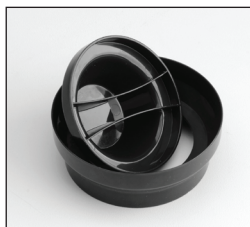
# OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

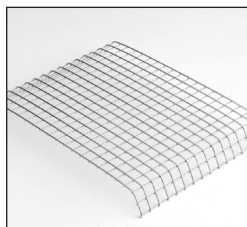
1. Power and Ready Lights
2. Locking Lid Latch
3. Nonstick Cooking Surface



## ACCESSORIES:



**Crust Cutting and  
Forming Tools**



**Wire Rack**

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

## CORD PLUG

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. 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 into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

#### **IMPORTANT**

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

## **BEFORE USING**

1. Carefully unpack the pie maker and all parts. Remove all packaging materials, including any stickers or labels.
2. Clean the interior and exterior surfaces of the pie maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. Position the pie maker on a dry, level, heat-resistant surface.
4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

## **HOW TO USE**

1. Position the pie maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. To maintain the quality of the nonstick it is recommended to periodically coat the nonstick surface with a small amount of vegetable oil. This can be done with a paper towel or with a nonstick oil spray. Wipe off any excess oil.
4. **DO NOT preheat the pie maker. Prepare pie crusts and all ingredients in advance before plugging in the pie maker.**
5. (See Fig 1 through 5 on page 5) If baking a **single-crust pie** (lower crust only), cut the lower crust circles using the large side of the Crust Cutting Tool. While the surfaces are still cool, form the lower crusts to the baking reservoirs using the Crust Forming Tool. Add ingredients (if required) and bake according to directions. If baking a **double-crust pie** (lower and upper crusts), cut the appropriate amount of lower and upper crust circles. While the surfaces are still cool, form the lower crusts to the baking reservoirs using the Crust Forming Tool. Add ingredients (about 2 to 4 tablespoons or as called for in recipes). Place an upper crust circle over the ingredients and bake according to directions.
6. Close the lid of the pie maker, checking that the lid latch engages in the locked position.
7. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded. When plugged in, the red POWER light will be illuminated.
8. In a few minutes while the pie maker is cooking, the green READY light will illuminate. This is linked to the thermostat of the pie maker and indicates the pie maker is cooking properly. Because it is recommended to start baking in a room temperature pie maker, the READY light is not a good indicator of food being finished.
9. Actual cooking time will vary depending on ingredients and type of pies being prepared. As a general guideline, most recipes require 12 to 15 minutes of cooking time per batch.
10. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces. **CAUTION: Surfaces of the pie maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the pie maker using an oven mitt or pot holder.**

- Using caution, remove the cooked pies and allow to cool on the wire rack before enjoying. It is suggested to remove the baked foods using a wooden or other heat-resistant non-metallic utensil. If using a metal utensil, such as an off-set spatula, use care to not scratch or damage the nonstick surface or make contact with hot surfaces.
- When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing. If baking a second batch of pies, allow the pie maker to cool for 5 minutes, then insert ingredients and plug the pie maker back into the power outlet.



**Fig 1:** Prepare crust on slightly floured surface, rolling it thinner than a full size pie crust. Use large side of Crust Cutting Tool for bottom crusts.



**Fig 2:** Form bottom crust circles in each pie baking reservoir using the Crust Forming Tool. Be careful not to stretch or tear crust circles.



**Fig 3:** Fill bottom crusts with pie ingredients.



**Fig 4:** If baking double crust pies, cut top crust circles using the smaller side of the Crust Cutting Tool.



**Fig 5:** Center top crust circles over the baking reservoirs.

## CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

- Before cleaning, unplug from outlet and allow to cool.
- Clean the interior and exterior surfaces of the pie maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSER THE PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
- To remove fillings or crust baked onto the cooking surface, pour a small amount of cooking oil onto the hardened food. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn foods.
- NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE PIE MAKER, AS THOSE MAY DAMAGE THE SURFACES.**

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

# PIE MAKER HINTS AND SUGGESTIONS

## CRUSTS:

- Use any pie crust recipe or a refrigerated pre-made pie crust. Roll the crust out on a lightly floured board until it is thinner than a full size pie crust. Crusts should be rolled thinner than a traditional pie crust. If using a refrigerated crust, follow the package instructions for preparation, and allow it to soften at room temperature as directed.
- Cut crusts into circles using the Crust Cutting Tool packed with the pie maker. Use the large side of the Crust Cutting Tool for the lower crusts (which will be formed to the baking reservoir shape). If baking a pie with both a lower and upper crust, use the smaller side of the Crust Cutting Tool for the upper crusts.
- Do not stretch the dough before baking as stretching will cause the dough to shrink and become misshapen during baking.
- Be sure to place each crust circle directly centered in a pie maker baking reservoir. Once filled, place the top crust directly over the top of the filled pie, centering them carefully and using caution not to touch hot surfaces. Be sure there are no tears or holes in the pie crust as it may allow the filling to seep out.
- Have all ingredients (both crusts and fillings) prepared and ready before baking the first pie. **DO NOT preheat the pie maker before baking.**
- If baking more than 1 batch of pies, allow the pie maker to cool between batches. Unplug the pie maker for about 5 minutes, allow to cool, place ingredients and plug the pie maker back into the power outlet. This prevents the pie crust dough from softening and stretching, which could happen if the baking reservoirs were already heated. It also cools the nonstick surface so you can conveniently form the crusts and add the ingredients.
- If you use a typical one-crust, 9-inch pie crust recipe you will be able to make 5 to 6 crust circles. Be sure to roll dough thinly, then reroll to use all of it. If you make fewer crust circles and have left-over dough, wrap the extra dough tightly in plastic and refrigerate. Use in 1 to 3 days or freeze for up to 2 months. To use, thaw overnight in the refrigerator, then roll out and bake as desired.
- For a different crust option, use packaged, thawed puff pastry. Roll the puff pastry sheet very, very thin, then cut and prepare as directed. **Using puff pastry is a great way to get the upper crust to rise more, make contact with the upper cooking plate and get that even, golden brown finish.**
- Pies are very hot when you take them out of the pie maker. Use caution and allow to cool before serving or enjoying them.

## FOR A DOUBLE-CRUST PIE (LOWER CRUST CUP AND UPPER CRUST):

- Cut the appropriate amount of lower and upper crusts using the Crust Cutting Tool.
- Place one large lower circle crust over each baking reservoir. Use the Crust Forming Tool to gently form the lower crust to each reservoir.
- Fill the lower crust with the prepared ingredients, filling about  $\frac{1}{2}$  to  $\frac{3}{8}$  full (approximately 2 to 4 tablespoons of filling).
- Place the smaller upper circle crust on top.
- Bake until golden brown.

### *Tips:*

- *For added browning, just before baking, whisk together 1 egg and 1 tablespoon water and brush lightly over the top crust or brush top crust lightly with milk or cream.*
- *Fill the bottom crust generously, so the top crust will contact the top of the pie maker, but do not over fill it such that the filling seeps out. After using the pie maker a time or two, you will know exactly how much to fill the pies so they bake full and golden brown each time.*

- *Try using prepackaged, thawed puff pastry for the upper crust (rolled very, very thin). The puff pastry will rise and make more contact with the upper cooking plate for a golden brown finish.*

### **FOR A SINGLE-CRUST PIE (LOWER CRUST CUP ONLY):**

**Filled Crust:** Place the larger lower crust circle over each baking reservoir. Use the Crust Forming Tool to gently form the lower crusts into each of the baking reservoirs. Fill the crust and bake until filling is set and crust is golden.

**Baked crust:** Place the larger lower crust circle over each baking reservoir. Use the Crust Forming Tool to gently form the lower crusts into each of the baking reservoirs. Prick the crust evenly all over, then bake until golden brown, about 8 to 10 minutes. Remove from pie maker and fill.

*Tip: If baking an unfilled crust cup, be sure to prick the crust well before baking - or if desired, cut a circle of parchment paper or aluminum foil and place into the crust. Fill the crust with dried beans, then bake until golden brown. The weight of the beans will help to keep the crust perfectly shaped. Once baked and cool, carefully lift out the parchment paper and all of the beans. Be sure to get all of the beans so no one bites into a hard bean. Keep the beans to use another time as pie weights, but do not use them for a bean dish or soup. Once cool, fill the baked pie crust.*

### **FILLINGS AND TOPPINGS:**

- If making a meat pie or personal pot pie, fill the crusts with fully cooked meats and vegetables. Bacon, sausage or ground meat for a pot pie, quiche or empanada should always be fully cooked.
- Filling personal pies is fun and easy. Use your creativity with various fillings and toppings. Here are a few ideas to use as starting points:
  - Canned pie fillings
  - Fresh fruit pieces or fillings
  - Add prepared fillings, such as the chocolate, banana or coconut fillings in the RECIPES section to baked crust cups
  - Add prepared pudding or mousse to a baked crust cup
  - Serve ice cream or sherbert in a baked crust cup
  - Fill with jelly, jams, preserves or butter such as apple or peach butter
  - Top with chopped, toasted nuts or toasted, sweetened coconut
  - Add chocolate chips or mini chocolate chips, peanut butter chips, butterscotch chips or miniature marshmallows
  - Flavor the pie fillings or jams with extracts or liqueurs (for example, add a hint of almond extract to cherry preserves or pie filling or a little rum or maple extract adds flavor to apple pie filling or apple butter. Do not make the fillings too liquid.)
  - Brush tops of crusts with melted butter
  - Sprinkle with sugar, powdered sugar or cinnamon-sugar
  - Drizzle with melted chocolate or a light glaze

# RECIPES

## Buttery Pastry Crusts

### Ingredients:

- ¼ cup all-purpose flour
- 1 tablespoon sugar
- Pinch of salt
- ¼ cup unsalted butter, cut into 1 tablespoon pieces
- 2 to 3 tablespoons ice water

### Directions for Preparing Crust:

1. Combine flour, sugar and salt in a small bowl.
2. Using a pastry cutter or two knives, cut in butter until mixture resembles coarse even crumbs.
3. Using a fork, stir in 2 tablespoons of water. Add additional water as needed, about 1 teaspoon at a time, until mixture forms a dough.
4. Wrap the dough in plastic wrap and refrigerate for 1 hour, up to a maximum of 24 hours.

### Directions for Baking Crust:

1. Roll dough on a slightly floured surface until very thin. Cut into circles using the large side of the Crust Cutting Tool.
2. Place 1 crust circle into each of the reservoirs of the pie maker. Use the Crust Forming Tool to form the crust to the reservoir. Be careful not to stretch or tear the crusts. Prick the crusts evenly all over.
3. Plug in the appliance, latch the lid and bake 8 to 10 minutes or until golden brown.
4. Open the lid and carefully remove baked pie crusts. Repeat with remaining pastry crust.
5. Use crust cups or a pre-made crust for pie recipes.

**Makes 4 to 5 crust cups**



# Chocolate Cream Pie

## Ingredients:

- ⅓ cup semisweet chocolate chips
- ⅓ cup sugar
- 2 tablespoons cornstarch
- 1½ tablespoons unsweetened cocoa
- Pinch of salt
- 1¼ cups milk
- 2 tablespoons whipping cream
- 1 egg yolk
- 1 teaspoon vanilla
- 1 tablespoon butter
- 6 lower pie crusts baked in the BABYCAKES pie maker
- Sweetened whipped cream or frozen whipped topping, thawed

## Directions:

1. Bake the lower pie crusts in the BABYCAKES pie maker.
2. Place chocolate chips in a 1-cup microwave safe measuring cup. Microwave on HIGH power (100%) for 30 seconds. Remove from microwave and stir. Microwave on HIGH power (100%) for an additional 15 to 45 seconds until melted. Set aside.
3. In a small saucepan, combine the sugar, cornstarch, cocoa and salt. Whisk to blend.
4. Add milk, whipping cream and egg yolk. Whisk to blend.
5. Cook over medium heat, stirring constantly until mixture comes to a boil. Continue to boil for 1 minute, still stirring constantly.
6. Remove from heat. Whisk in vanilla, butter and melted chocolate chips.
7. Divide the filling equally among the baked pastry crusts. Dollup with sweetened whipped cream before serving.

**Makes 6 individual pies**

## Banana Cream Pie

### Ingredients:

- ¼ cup sugar
- 2 tablespoons cornstarch
- Pinch of salt
- 1¼ cups milk
- 2 tablespoons whipping cream
- 1 egg yolk
- 1 teaspoon vanilla
- 1 tablespoon butter
- 1 large banana, sliced
- 6 lower pie crusts baked in the BABYCAKES pie maker
- Sweetened whipped cream or frozen whipped topping, thawed

### Directions:

1. Bake the lower pie crusts in the BABYCAKES pie maker.
2. In a small saucepan, combine the sugar, cornstarch and salt. Whisk to blend.
3. Add milk, whipping cream and egg yolk. Whisk to blend.
4. Cook over medium heat, stirring constantly until mixture comes to a boil. Continue to boil for 1 minute, still stirring constantly.
5. Remove from heat. Whisk in vanilla and butter. Fold in banana.
6. Divide the filling equally among the baked pastry crusts. Dollup with sweetened whipped cream before serving.

**Makes 6 individual pies**

### *Fun Variation:*

- *For a Coconut Cream Pie, prepare the recipe following the instructions, substituting ¾ cup coconut in place of the banana.*

# Lemon Blueberry Personal Pies

## Ingredients:

- 1¼ cup blueberries
- 5 tablespoons sugar
- 1 tablespoon cornstarch
- 2 tablespoons water, divided
- ½ teaspoon grated lemon zest
- 1 teaspoon plus 1 to 2 tablespoons lemon juice, divided
- Pastry dough for 4 lower and 4 upper pie crusts
- 1 egg
- ½ cup confectioners' sugar

## Directions:

1. In a small saucepan, combine the blueberries and sugar. Cook over medium heat, stirring occasionally for 5 to 6 minutes, or until boiling, sugar is dissolved and fruit is softened.
2. Stir together cornstarch and 1 tablespoon of water until smooth. Blend cornstarch mixture into blueberries. Cook, stirring constantly for 2 minutes or until thickened. Remove from heat. Stir in lemon zest and 1 teaspoon lemon juice. Allow to cool completely.
3. Using the larger side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the lower pie crusts. Press 1 circle into each cooking reservoir using the Crust Forming Tool. Be careful not to stretch or tear the crusts.
4. Using the smaller side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the upper crusts. Set the 4 smaller upper crusts aside.
5. Equally fill the lower crusts with the blueberry filling, spooning about 3 tablespoons of filling into each crust.
6. Top each pie with one of the smaller circles for the upper pie crust. If necessary, use the smaller side of the Crust Cutting Tool to cut away any excess crust.
7. Whisk together egg and remaining 1 tablespoon of water and brush lightly over the upper crust.
8. Plug in the appliance and bake 14 to 15 minutes until brown. Remove and cool completely.
9. Whisk together confectioners' sugar and 1 tablespoon lemon juice. Stir in remaining lemon juice as needed so that it is drizzling consistency. Drizzle lemon glaze lightly over each pie.

**Makes 4 individual pies**

## Tip:

- *Frozen blueberries may be substituted for fresh. Combine frozen berries and sugar, cook for 6 to 7 minutes, then proceed as recipe directs.*

# Apple Pies

## Ingredients:

- 1 tablespoon butter
- 1¾ cups chopped, peeled and cored Granny Smith apples (about 1½ large apples)
- 1 tablespoon lemon juice
- 2½ tablespoons sugar
- 2 tablespoons brown sugar
- ½ teaspoon cinnamon
- 2 teaspoons cornstarch
- 3 tablespoons water
- Pastry dough for 4 lower and 4 upper pie crusts

## Directions:

1. In a small saucepan, mix butter, apples and lemon juice. Cook over medium heat, stirring frequently for 2 minutes, or until butter is melted and apples are hot.
2. Stir in sugar, brown sugar and cinnamon. Cook over medium-low heat, stirring occasionally for 15 minutes or until the apples are tender.
3. Stir together cornstarch and water. Stir cornstarch mixture into apples. Cook over medium heat, stirring constantly for 2 minutes or until thickened and bubbly. Remove from heat and set aside to cool partially.
4. Using the larger side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the lower pie crusts. Press 1 circle into each cooking reservoir using the Crust Forming Tool. Be careful not to stretch or tear the crusts.
5. Using the smaller side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the upper crusts. Set the 4 smaller upper crusts aside.
6. Equally fill the lower crusts with the apple filling, spooning about 3 tablespoons of filling into each crust.
7. Top each pie with one of the smaller circles for the upper pie crust. If necessary, use the smaller side of the Crust Cutting Tool to cut away any excess crust.
8. Plug in the appliance and bake 14 to 15 minutes until brown. Remove and cool completely.

**Makes 4 individual pies**

# Spinach Artichoke Quiches

## Ingredients:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- ½ cup frozen artichoke hearts, partially thawed and chopped
- ¾ cup frozen chopped spinach
- 1 egg
- ⅓ cup milk
- 3 drops hot pepper sauce
- Salt and pepper, to taste
- ⅓ cup shredded Colby-Jack cheese
- Pastry dough for 4 lower pie crusts

## Directions:

1. Heat oil in a medium skillet. Add garlic and cook for 30 seconds, stirring frequently. Stir in artichoke hearts and cook 2 to 3 minutes longer, stirring frequently. Stir in spinach and cook 3 to 4 minutes or until spinach has thawed and any collected moisture has evaporated. Remove from heat.
2. Mix together egg, milk and hot pepper sauce in a medium mixing bowl. Season with salt and pepper. Stir in spinach-artichoke mixture and cheese.
3. Using the larger side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the lower pie crusts. Press 1 circle into each cooking reservoir using the Crust Forming Tool. Be careful not to stretch or tear the crusts.
4. Equally fill the lower crusts with the spinach-artichoke mixture, spooning about 4 tablespoons of filling into each crust.
5. Plug in the appliance and bake 14 to 15 minutes until filling sets and a knife inserted into the center of the filling comes out clean. Remove pies from the pie maker and set on the wire rack to cool slightly.

**Makes 4 individual quiches**

## *Fun Variation:*

- *Substitute shredded Cheddar or Monterey Jack cheese for the Colby-Jack cheese.*

## Praline Pumpkin Pies

### Ingredients:

- 1 tablespoon chopped, toasted pecans
- 1 tablespoon brown sugar
- ¼ cup pumpkin
- 2½ tablespoons whipping cream
- 2 tablespoons sugar
- 1 egg
- ½ teaspoon pumpkin pie spice
- ⅛ teaspoon salt
- Pastry dough for 4 lower pie crusts

### Directions:

1. Combine pecans and brown sugar. Set aside.
2. Whisk together pumpkin, cream, sugar, egg, pumpkin pie spice and salt. Set aside.
3. Using the larger side of the Crust Cutting Tool, cut 4 circles from the pie crust to form the lower pie crusts. Press 1 circle into each cooking reservoir using the Crust Forming Tool. Be careful not to stretch or tear the crusts.
4. Spoon about ½ tablespoon of the brown sugar-pecan mixture into the bottom of each formed crust cup. Use the Crust Forming Tool to gently tap the mixture down smooth.
5. Equally fill the lower crusts with the pumpkin mixture, spooning about 2 tablespoons of filling into each crust.
6. Plug in the appliance and bake 9 to 10 minutes until filling sets and a knife inserted into the center of the filling comes out clean. Remove pies from the pie maker and set on the wire rack to cool slightly.

**Makes 4 individual pies**

### Tips:

- *If you have leftover canned pumpkin, seal in a refrigerator container and refrigerate for up to 1 week, or freeze for up to 3 months. If using the frozen pumpkin, thaw overnight in the refrigerator, then stir well and use in the recipe.*
- *Toasting pecans intensifies their flavor. To toast pecans, preheat oven to 375°F. Spread chopped pecans in a single layer in a baking pan. Bake 5 to 7 minutes or until golden.*

# ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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