

WOLFGANG PUCK

USE AND CARE

1.5 Cup Portable Rice Cooker

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC.
Toll Free (800) 275-8273
Printed In China
REV 1.0

Model BMRC0020



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IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "OFF", then remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

Polarized Plug

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

Short Power Cord

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

Before Your First Use

Carefully unpack the rice cooker and remove all packaging materials. Wash all removable parts (Inner Lid, Inner Pot, Measuring Cup & Scoop and clean according to the Care & Cleaning instructions in this manual).

Warning: Do not immerse the Cool-Touch Housing or Detachable Cord in water or any other liquid. Reassemble the unit after cleaning.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by

world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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Know Your Rice Cooker



Actual product may differ slightly from images on this page

Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1 Measure the quantity of rice and water according to the instructions on pages 10 - 11.
- 2 Clean the rice cooker after each use (see Care & Cleaning section of this manual).
- 3 Set the unit on a stable, level surface.
- 4 DO NOT expose to water, high humidity, or heat sources. DO NOT use the Cooking Pot directly on an open flame.
- 5 Be sure to keep the unit out of the reach of children.
- 6 Cooking with the switch in the WARM position will cause low heat cooking which will not cook the rice properly.
- 7 The Lid becomes hot when in use. DO NOT touch the Lid with your hand, and do not place your face or hand directly over the steam coming from the rice cooker.
- 8 Always keep the outside bottom of the Cooking Pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction or smoke.
- 9 DO NOT tilt the rice cooker on its edge or place it upside down with the Detachable Cord connected or with food in the Cooking Pot as this may cause damage to the rice cooker or injury to yourself. When tilting or placing the rice cooker upside down, make sure to disconnect the Detachable Cord.
- 10 Do not fill the Cooking Pot above the MAX cup marking.
- 11 DO NOT cover the Lid with a cloth. The Lid may deform or change color.
- 12 Never attempt to customize the Detachable Cord. Keep the Detachable Cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the Detachable Cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 13 Ensure that the plug fits all the way into the outlet, partially plugged-in cords may cause an electric hazard.
- 14 DO NOT MOVE the unit while cooking.

Removing the Detachable Lid

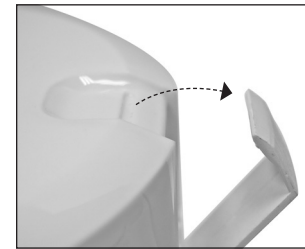


Figure 1

- 1 To remove the Lid, first open both Locking Tabs by pulling away from the Cool-Touch Housing (See Figure 1). Lift the Lid off the Cool-Touch Housing.
- 2 You may remove the Detachable Inner Lid Insert by grasping the side and pulling away from the Lid (See Figure 2).

Caution: Always ensure that the Inner Lid is attached to the Lid when cooking.



Figure 2

Attaching the Detachable Lid

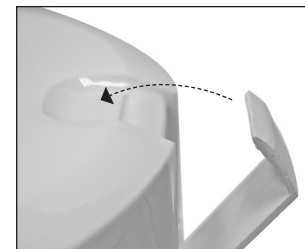


Figure 3

- 1 To attach the Lid, line up the Locking Tabs on the Lid with the Locking Tab Receptacle and press in until you hear a click (See Figure 3).

Caution: A serious burn injury can occur if you try to move your rice cooker without the Lid locked into place.

Using Your Rice Cooker to Cook Rice

- 1 Only measure rice with the enclosed Measuring Cup. For best results rinse measured rice until the water becomes relatively clear (see the "Helpful Hints" section on the next page for details).
- 2 Place rinsed rice in the Cooking Pot. For 1.5 cups of uncooked rice (yields 3 cups of cooked rice), measure 1.5 full scoops of rice using the Measuring Cup included with your unit. Add to the Cooking Pot.
- 3 Add water to the 1.5 cup line marked RAW on the inside of the Cooking Pot. Always add the rice to the Cooking Pot BEFORE adding the water to the Cooking Pot. The water level marked on the inside of the Cooking Pot is based upon having rice added already.
- 4 Place the Cooking Pot in the Cool-Touch Housing.
- 5 Place the Lid on the Cool-Touch Housing and lock into place.
- 6 Plug in and immediately press the switch down to COOK. The Cook Indicator Light will illuminate to indicate the rice is cooking.
- 7 The rice cooker will automatically switch to WARM when the cooking process has completed. The Warm Indicator Light will illuminate to indicate the appliance is in keep warm mode. The WARM function will continue until the unit is unplugged.
- 8 Open the rice cooker by unlocking both Locking Tabs on the Lid. Be sure to open the Lid facing away from you to avoid any hot steam.
- 9 Remove and clean the Cooking Pot after every use (see Care & Cleaning section of this manual).

Helpful Hints

- Using the WARM function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.

Washing Rice

When rice is milled, some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch and residues, which will provide you with much whiter, fluffier rice.

Remember to always use the Measuring Cup provided to accurately measure the rice. Add the desired amount of rice to the Cooking Pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice, tip the Cooking Pot to remove the cloudy water and repeat several times until the water remains clear.

Cooking other types of rice

Your Wolfgang Puck 1.5 Cup Portable Rice Cooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice etc. When cooking brown rice, it will be necessary to increase the amount of water by 1/2 cup more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

A note about the measuring cup provided with your rice cooker

Your rice cooker is able to cook a maximum of 1.5 cups of raw rice, which is the equivalent of 3 cups of cooked rice. The Measuring Cup included with your rice cooker, like most traditional rice cookers on the market, is equivalent to 6 ounces, or approx. 3/4 of a cup. This is why it is important to use the Measuring Cup that comes with your rice cooker and not a standard 8-ounce cup measure.

Helpful Hints (cont.)

- If the rice cooker switches to WARM before the food is done, you will need to add more liquid.
- Foods that are overly sweet or oily can cause the rice cooker to switch to WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- When baking in the rice cooker, it is usually necessary to push COOK more than once. You will need to wait for about 5 minutes after the machine switches to WARM to be able to press it back to COOK. This is normal.
- The temperature of the WARM setting is a little over 180°F. This is hot enough to very gently cook foods and far too hot for any bacteria to grow or for food to spoil. It is very safe to keep foods at this setting for several hours.
- Do not double recipes in the rice cooker. The tightly closed Lid will force excess liquid out of the steam vent if you do.

Care & Cleaning

- DO NOT immerse the rice cooker in water.
- Clean the Cool-Touch Housing with a damp cloth. DO NOT use abrasive cleaners as this would scratch the surface of the housing.
- Wash the Cooking Pot, Lid, Inner Lid Insert, Measuring Cup and Scoop in warm soapy water and dry thoroughly. Do not place parts in the dishwasher.

Recipes

Beet Marmalade

Makes 1 cup

INGREDIENTS

2 fresh beets, grated
1 tablespoon fresh ginger, chopped
3 tablespoons orange juice
The zest and juice from a lemon
1/2 cup granulated sugar
1/4 teaspoon kosher salt

METHOD

1. Combine ingredients in the rice cooker and stir well.
2. Close lid and press COOK.
3. Cook for 25-30 minutes or until thick and bubbly.
4. Serve as desired.

Braised Pineapple with Vanilla

Makes 1 serving

INGREDIENTS

1 1/2 cups pineapple chunks
2 tablespoons granulated sugar
1 tablespoon unsalted butter
1/2 of a vanilla bean, split
A pinch of kosher salt
1 teaspoons fresh lemon juice
Vanilla ice cream, for serving

METHOD

1. Combine all ingredients in the rice cooker except ice cream; stir.
2. Close lid and press COOK.
3. Let cook for 30 minutes or until pineapple is tender and bubbly.
4. Remove vanilla bean.
5. Serve pineapple with some of the sauce and vanilla ice cream.

Braised Golden Beets

Makes 1 serving

INGREDIENTS

2 golden beets, in chunks
1 tablespoon unsalted butter
1 sprig fresh thyme
1/4 cup chicken stock
1 tablespoon apple cider vinegar
1 tablespoon granulated sugar
Kosher salt and fresh pepper to taste

METHOD

1. Combine all ingredients in the rice cooker and stir.
2. Close lid and press COOK.
3. Cook for 45 minutes or until beets are tender.
4. Serve as desired.

Braised Red Cabbage

Makes about 1/2 cup

INGREDIENTS

1 tablespoon peanut oil
1/4 cup yellow onions, sliced
2 tablespoons brown sugar
1/4 cup Granny Smith apple, cored and sliced
2 tablespoons red wine vinegar
2 tablespoons red wine
2 tablespoons orange juice
1/2 teaspoon dry ginger
Salt and freshly ground black pepper to taste
2 cups red cabbage, cut into julienne

METHOD

1. Place all ingredients in the rice cooker; stir to combine.
2. Secure lid and press COOK.
3. Cook for 5-7 minutes, then stir.
4. Cook for an additional 10 minutes or until cabbage is tender.
5. Remove and serve.

Chicken & Corn Chowder Lasagna

INGREDIENTS

1 can (14.5 oz) Wolfgang Puck® Organic Corn Chowder Soup
1/2 cooked shredded chicken breast
1 teaspoon olive oil
2 corn tortillas, diced
1/4 cup shredded Mexican cheese blend
Salsa for serving
Sour cream for serving

METHOD

1. In a bowl, combine all ingredients, except salsa and sour cream.
2. Transfer mixture to the rice cooker, close lid and press COOK.
3. Cook for 20-25 minutes or until thick and bubbly.
4. Serve with salsa and sour cream.

Coconut Lentils

INGREDIENTS

1 tablespoon canola oil
1 large yellow onion, peeled and quartered
1/2 cup carrot, cut in half moon shape
1 teaspoon jalapeño chile
3 long, thin strips lime zest
Kosher salt and fresh pepper to taste
1 can (14 ounce size) lentils, drained
1/4 cup canned vegetable broth or water
1/4 cup canned coconut milk

METHOD

1. Place all ingredients in the rice cooker; stir to combine.
2. Close lid and press COOK.
3. Cook for 15-20 minutes or until thick and bubbly.
4. Adjust seasoning if desired before serving.

Copper Pennies Salad

Makes 1 serving

INGREDIENTS

2 carrots, sliced into coins
2 tablespoons apple cider vinegar
2 tablespoons canola oil
1/4 cup granulated sugar
1 teaspoon dry mustard
1 can (10 3/4 ounce size) condensed tomato soup
Kosher salt and fresh pepper to taste
1/8 of a red onion, diced
1/8 of a green bell pepper, diced

METHOD

1. Combine all ingredients in the rice cooker; stir.
2. Close lid and press COOK.
3. Cook for 20-25 minutes or until carrots are tender.
4. Refrigerate salad for a minimum of 6 hours for best flavor.

Cuban Style Bean Soup

Makes 1 serving

INGREDIENTS

1/4 cup dried navy beans
2 slices uncooked bacon, diced
1 ounce chorizo sausage, diced
1 tablespoon extra virgin olive oil
1/4 yellow onion, diced
2 tablespoons red bell pepper, diced
1 bay leaf
2 cloves garlic, minced
1 teaspoon honey
2 teaspoons chicken instant bouillon
Freshly cracked pepper to taste
1 1/4 cups water
Fresh chopped cilantro, for serving
More chopped yellow onion, for serving
Cooked rice, for serving

METHOD

1. Combine all but ingredients for serving in the rice cooker; stir.
2. Close lid but do not press COOK; allow soup to stand on WARM for 1 hour.
3. Press COOK after 1 hour and cook for 1 hour or until beans are tender.
4. Taste carefully and adjust seasoning as needed.
5. Serve over rice and top with cilantro and additional chopped onions.

Eggs Steamed in Tomatoes

Makes 1 serving

INGREDIENTS

1 medium, firm red tomato
Kosher salt and fresh pepper to taste
1 large egg
1 tablespoon Parmesan cheese, grated
1 teaspoon extra virgin olive oil
1 basil leaf, cut into thin ribbons

METHOD

1. Cut off the top 1/2-inch of the tomato.
2. Use a teaspoon or melon baller to remove pulp from center.
3. You should leave the tomato walls 1/2-inch thick.
4. Drain tomato upside down on a paper towel for a few minutes.
5. Season the inside of the tomato generously with salt and pepper.
6. Crack egg into tomato and top with Parmesan cheese.
7. Place tomato in rice cooker.
8. Pour 2 tablespoons water around tomato, this will create the steam.
9. Close lid and press COOK.
10. Cook for 8-10 minutes for a runny yolk.
11. Cook 1 additional minute if you like the yolk more done.
12. Remove carefully and serve with a drizzle of the oil and some basil.

German Potato Salad

Makes 1 serving

INGREDIENTS

5 petite red bliss potatoes, sliced
1 tablespoon apple cider vinegar
1/2 teaspoon dry mustard
1 tablespoon canola oil
2 tablespoons chicken stock
1 tablespoon granulated sugar
2 tablespoons red onions, diced
2 slices bacon, cooked and crumbled
Kosher salt and fresh pepper to taste

METHOD

1. Combine all ingredients in the rice cooker and stir.
2. Close lid and press COOK.
3. Cook for 20-25 minutes or until potatoes are tender.
4. Taste and adjust seasonings as needed and serve warm or cold.

Juicy Brined Shrimp

Makes 1 serving

INGREDIENTS

For the Shrimp

1/2 pound shrimp, thawed, peeled and deveined
2 cups cold water
1 cup ice cubes
4 teaspoons kosher salt

For the Mustard Sauce

2 tablespoons spicy brown mustard
2 tablespoons sour cream or yogurt
2 tablespoons apple cider vinegar
Kosher salt and fresh pepper to taste
1 small clove garlic, minced
2 tablespoons fresh parsley, chopped

METHOD

1. In a large bowl combine the shrimp, water, ice and salt.
2. Stir to dissolve the salt and let stand for 45 minutes.
3. Drain shrimp then place in rice cooker along with 2 tablespoons of the brine.
4. Close lid and press COOK.
5. Cook for 5-6 minutes or just until shrimp turn pink.
6. Do not walk away while shrimp is cooking as they cook quickly.
7. Remove when pink then transfer to a serving plate.
8. In a small bowl, stir together all mustard sauce ingredients.
9. Serve shrimp with mustard sauce.

Long Cooked Collard Greens

Makes 1 serving

INGREDIENTS

2 slices bacon, diced
3 cups fresh collard greens
Kosher salt and fresh pepper to taste
A pinch of chili flakes (optional)
1/3 cup chicken stock
Hot pepper sauce, for serving
Cornbread, for serving

METHOD

1. Combine all ingredients, except hot sauce and cornbread, in the rice cooker (the pot will be overfull).
2. Leave lid off and press COOK.
3. After a few minutes the greens will begin to wilt.
4. Press down on the greens and stir to combine ingredients.
5. When sufficiently wilted close the lid.
6. Cook greens for 20-30 minutes or until dark and tender.
7. Stir well then serve with pepper sauce and cornbread.

Mexican Green Rice

Makes 1 serving

INGREDIENTS

1/4 cup white onions, diced
2 cloves garlic, diced
1/2 bunch cilantro with stems, chopped
2 tablespoons vegetable oil
1 cup long grain rice
1 teaspoon kosher salt
1 cup chicken stock

METHOD

1. Combine all ingredients in the rice cooker; stir to combine.
2. Close lid and press COOK.
3. Cook for 25-30 minutes or until rice cooker switches to WARM.
4. Allow to stand on WARM mode for 10 minutes.
5. Fluff with a fork before serving.

Miso Rubbed Cod with Mushrooms

Makes 1 serving

INGREDIENTS

1 cod filet, at least 1-inch thick
1 tablespoon white miso paste
1 teaspoon soy sauce
1 teaspoon honey
1 teaspoon sriracha or other hot sauce
1 green onion, sliced thinly for serving
2 shiitake mushrooms, julienned for serving
Steamed brown or white rice, for serving

METHOD

1. Place cod filets on a plate.
2. In a small bowl, stir together the miso, soy, honey and hot sauce.
3. Brush mixture on all sides of the fish.
4. Let stand for 10 minutes.
5. Place fish in rice cooker then add 2 tablespoons water to allow rice cooker to create steam.
6. Close lid and press COOK.
7. Cook for 5-8 minutes or until fish is just cooked through, or slightly less.
8. Remove and serve with steamed rice, green onions and shiitake mushrooms.

Pesto Steamed Salmon Steaks

Makes 1 serving

INGREDIENTS

1 small yellow onion, sliced into rings
1 center-cut salmon filet
1 tablespoon store-bought pesto, plus more for serving
Kosher salt and fresh pepper to taste
1 lemon slice
1 cup fresh baby spinach

METHOD

1. Place onions and salmon in the rice cooker.
2. Spread salmon steak with pesto.
3. Sprinkle with salt and pepper then place lemon slice on top.
4. Pour 1 tablespoon water around the fish (this will create the steam).
5. Close lid and press COOK.
6. Cook for 4-5 minutes or until fish is nearly cooked through.
7. During last 2 minutes of cooking add the spinach.
8. Remove when desired doneness is achieved.
9. Serve immediately with additional pesto.

Spiced Apple Cider

INGREDIENTS

2 cups apple cider
1 tablespoon light-brown sugar
1/2 teaspoon ground allspice
1/4 teaspoon ground ginger
1 pinch ground cloves
1/2 teaspoon ground cinnamon
1 pinch freshly grated nutmeg
1 pinch salt
1/2 cup Calvados or other brandy (optional)

METHOD

1. Place all ingredients in the rice cooker; stir to combine.
2. Close lid and press COOK.
3. Allow to simmer for 5-6 minutes or until cider is hot.
4. Ladle into mugs and serve.

Steamed Artichoke with Lemon

Makes 1 serving

INGREDIENTS

For the Artichoke

1 large artichoke
1 lemon, sliced into rounds
1/2 cup water
Kosher salt and fresh pepper to taste

For the Dipping Sauce

1/3 cup mayonnaise, regular or low-fat
2 tablespoons sour cream or yogurt
1/4 teaspoon fresh lemon zest
1 tablespoon fresh lemon juice
1 tablespoon chicken stock
1 tablespoon chives, minced

METHOD

1. Trim off the stem and top 1-inch of artichoke.
2. Trim the spines off of each petal using scissors.
3. Place all artichoke ingredients in the rice cooker.
4. Close lid and press COOK.
5. Cook for 30-45 minutes or until artichoke is tender (it is tender when you are able to easily pull leaves off).
6. While artichoke is cooking, make the dipping sauce by mixing all sauce ingredients together in a bowl.
7. Serve artichokes hot or cold with dipping sauce.

Tuna with Sesame Seeds and Green Beans

INGREDIENTS

1 teaspoon dark sesame oil
2 teaspoons soy sauce
1 teaspoon honey
1 teaspoon fresh ginger, minced
1 clove fresh garlic, minced
1 fresh tuna steak, sushi grade
1 teaspoon sesame seeds
1/2 cup fresh green beans, trimmed

METHOD

1. In a small bowl whisk together the sesame oil, soy, honey, ginger and garlic.
2. Place tuna on a plate and pour soy mixture over tuna.
3. Turn tuna on all sides to evenly coat with soy mixture.
4. Let stand for 10 minutes turning often.
5. Sprinkle tuna evenly with the sesame seeds and press onto the fish.
6. Place green beans in the rice cooker and top with fish.
7. Pour 2 tablespoons water around the fish to create the steam.
8. Close lid and press COOK.
9. Cook for 3-5 minutes or until tuna just turns opaque on exterior.
10. Remove immediately to a serving plate.
11. Taste a green bean, if it is too crunchy steam for 1-2 more minutes.
12. Slice tuna into attractive slices and fan out on the plate.
13. Remove green beans and serve with tuna.

Turkey Chili

Makes 1 serving

INGREDIENTS

4 ounces ground turkey
2 slices turkey bacon, sliced
1 can (14 ounces) kidney beans, drained
1 corn tortilla, diced
1/4 cup diced tomato
1 tablespoon chili seasoning
Kosher salt and fresh pepper to taste

METHOD

1. Combine all ingredients in rice cooker; stir.
2. Close lid and press COOK.
3. Cook for 25-30 minutes or until hot and bubbly and turkey is cooked through.
4. Remove, garnish as desired and serve.

Vanilla Bean Poached Pear

Makes 1 serving

INGREDIENTS

1 Bosc pear, peeled and with stem attached
2 tablespoons granulated sugar
1 cup sweet white wine, such as Sauternes
1/2 vanilla bean, split
A 3-inch strip lemon peel
Juice from 1/2 of the lemon
1 cinnamon stick

METHOD

1. Combine all ingredients in the rice cooker.
2. Close lid and press COOK.
3. Cook for 25-30 minutes or until pear is tender.
4. Garnish as desired and serve.

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state. Shipping and handling charges may apply.