



# FARBERWARE®

## TOASTER OVEN

Model Number:103738

UPC: 681131037389

### Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.



## IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn timer control knob to **OFF** then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven:
  - paper
  - cardboard
  - plastic
- Do not cover crumb tray or any part of the appliance with metal foil. This will cause overheating of the appliance.

## SAVE THESE INSTRUCTIONS!



# ADDITIONAL SAFEGUARDS

- This appliance is for **household use only**.

**DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IS APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If long detachable power-supply cord or extension is used:
  - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
  - If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
  - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

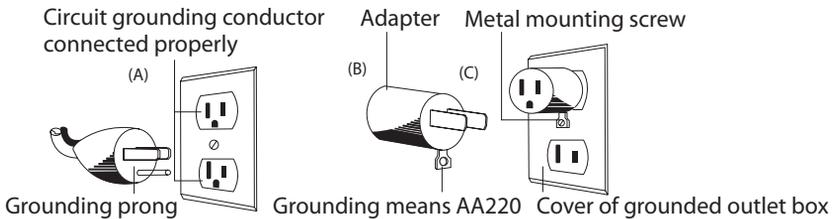
## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use.

**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly ground outlets only.

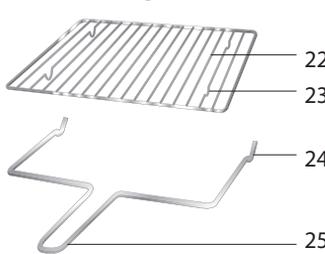
## GROUNDING INSTRUCTIONS – US ONLY

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3 -prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.





# PARTS



- |   |   |  |
|---|---|--|
| <ul style="list-style-type: none"> <li>1. Air vents</li> <li>2. Housing</li> <li>3. Control panel</li> <li>4. Cord storage</li> <li>5. Power cord with plug</li> <li>6. Anti-slip feet</li> <li>7. Drive mount</li> <li>8. Convection fan</li> <li>9. Handle</li> <li>10. Door</li> <li>11. Crumb tray</li> </ul> | <ul style="list-style-type: none"> <li>12. Lower heating elements (x2)</li> <li>13. Baking/drip tray</li> <li>14. Broil rack</li> <li>15. Support mount</li> <li>16. Oven rails</li> <li>17. Upper heating elements (x2)</li> <li>18. <b>POWER</b> indicator</li> <li>19. <b>TEMP</b> control knob</li> <li>20. <b>FUNCTION</b> control knob</li> </ul> | <ul style="list-style-type: none"> <li>21. <b>TIME</b> control knob</li> <li>22. Oven rack</li> <li>23. Oven rack stands (x4)</li> <li>24. Hooks (x2)</li> <li>25. Spit holder</li> <li>26. Skewer (x2)</li> <li>27. Thumbscrew (x2)</li> <li>28. Spit</li> <li>29. Notch</li> <li>30. Rotisserie notch</li> </ul> |
|---|---|--|



# ILLUSTRATIONS





## ILLUSTRATIONS



## OPERATION

### Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it immediately to the dealer.

**CAUTION:** Danger of suffocation! Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

**NOTE:** Always use the appliance with the crumb tray (11) (ill. (c)).

- Place the appliance on a clean, flat and heat resistant surface.
- Connect the plug (5) to a suitable wall outlet (ill. (a)).

**NOTE:** The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.

- When using the appliance for the first time, it is recommended to operate it for at least 15 minutes on its highest setting with the door (10) open (→ Operation), until no odor or smoke is present. During use, ensure ample ventilation.

**CAUTION:** Never let the power cord (5) come in contact with the housing (2) of the appliance during use (ill. (j)).

**CAUTION:** Never place your bare hand inside the appliance (ill. (i)) or use it to remove accessories when the appliance is plugged in and switched on (ill. (h)).



# OPERATION

- Let the appliance cool completely.
- Clean the appliance (→ Cleaning).

## Accessories

Crumb tray (11)	For easily removing all kinds of crumbs and food residues from the appliance after operation
Baking/drip tray (13)	For rotisserie, broiling and roasting meat, poultry, fish and various other foods as well as collection food residues when used as a drip tray Use on the middle and bottom rails of the appliance
Broil rack (14)	For broiling, baking, toasting and general cooking with other containers made of metal or ovenproof glass Increases the distance from the top heating element Use on the top and middle rails of the appliance
Oven rack (22)	For broiling, baking, toasting and general cooking with other containers made of metal or ovenproof glass Use on the middle and bottom rails of the appliance
Spit holder (25)	For placing and removing the spit (28) from the appliance
Spit (28)	For roasting a variety of meats and poultry

## Using the appliance

Use the appliance for toasting, baking, roasting, broiling and keeping food warm.

**NOTE:** The appliance has a rated power of 1500W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.

**NOTE:** Place the oven rack (22) on a clean, flat and heat resistant surface, for placing items removed from the appliance to cool.

**NOTE:** Make sure the appliance is switched off before connecting it to a wall outlet (ill. (f)).

**CAUTION:** Danger of burns. Always pay special attention when placing or removing accessories and food from the appliance when it is switched on. Use oven mittens to protect your hands when handling the appliance. Escaping steam can burn and appliance housing is hot.



# OPERATION

Control knob	Function	Possible settings
<b>TEMP (19)</b>	Setting the temperature	150°F - 450°F (65°C - 230°C)
<b>FUNCTION (20)</b>	Setting the operating mode	<b>WARM</b> - keep cooked food warm <b>TOAST</b> - bread, muffins, frozen waffles, etc. <b>BAKE</b> - cakes, pies, meat, etc. <b>ROTISSERIE</b> - up to 5lb of roast or chicken <b>BROIL</b> - fish, steak, poultry, pork chops, etc.
<b>TIME (21)</b>	Setting the operating time and switching on/off	<b>OFF</b> Clockwise rotation: <b>LIGHT / MED / DARK</b> (for toasting) <b>1 – 60</b> minutes (marked in 10 min. intervals) Anticlockwise rotation: <b>STAY ON</b> (remains on until switched off manually)

- Place the appliance on a clean, flat and heat resistant surface.
- Insert the plug (5) into a wall outlet(ill. (a)).

**NOTE:** The **POWER** indicator (18) turns on whenever the **TIME** control knob (21) is switched to a position other than the **OFF** position.

**NOTE:** The convection fan (8) turns on automatically when the function control knob (19) is switched to position **BAKE** .

**NOTE:** For short cooking times, it is recommended to turn the **TIME** control knob (21) 10 minutes past the required time and then turning it back to the required cooking time or the timer would not turn off. This will ensure higher timer accuracy.

**CAUTION:** Never leave the appliance unattended during operation.

## Switch on and off

- To switch the appliance on, turn the **TIME** control knob (21) to a position other than the **OFF** position. The **POWER** indicator (18) turns on (ill. (g)).
- To switch the appliance off, turn the **TIME** control knob (21) to the position **OFF**. The **POWER** indicator (18) turns off (ill. (g)).



# OPERATION

**CAUTION:** Only use accessories recommended by the manufacturer.

Only use cooking / baking containers made of metal and ovenproof glass. Do not place any other materials in the appliance (→ Additional Safeguards).

**CAUTION:** Always use mittens when inserting or removing items from the appliance. Do not use your bare hands (ill. .

## Keep warm function

**NOTE:** It is recommended to keep cooked food warm for a maximum of 30 minutes. After 30 minutes food may become dry and start to spoil. The broil rack (14) should be placed on the oven rails (16) in the middle of the appliance.

- Place the broil rack (14) in the appliance (ill. .
- Turn the **TEMP** control knob (19) to **180°F**.
- Turn the **FUNCTION** control knob (20) to **WARM** .
- Place the cooked food on the broil rack (14).
- Turn the **TIME** control knob (21) to **STAY ON** or the required time. The **POWER** indicator (18) turns on.
- After removing the food from the appliance, switch the appliance off by turning the **TIME** control knob (21) to **OFF**. The **POWER** indicator (18) turns off.

**CAUTION:** Always wear oven mittens when placing or removing items from the appliance. Use caution when sliding the broil rack (14) in and out of the appliance.

## Toast function

**NOTE:** The appliance allows for toasting of 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. Place the oven rack (22) on the middle oven rails (16). All heating elements are used during this function.

- Place the oven rack (22) in the appliance (ill. .
- Turn the **TEMP** control knob (19) to **450°F**.
- Turn the **FUNCTION** control knob (20) to **TOAST** .
- Place the to be toasted food on the oven rack (22).
- Turn the **TIME** control knob (21) to the required browning level. The **POWER** indicator (18) turns on.
- At the end of the toasting cycle, a bell will ring, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.

**NOTE:** For short cooking times, it is recommended to turn the **TIME** control knob (21) 10 minutes past the required time and then turning it back to the required cooking time or the timer would not turn off. This will ensure higher timer accuracy.



# OPERATION

Setting	Duration	Browning level
<b>LIGHT</b>	about 4min	light
<b>MED</b>	about 5min	medium
<b>DARK</b>	about 7min	dark

**NOTE:** Do not leave food in the appliance longer than recommended above, as this may cause the food to get burned.

## Bake function

**NOTE:** The bake function provides constant and even heat. The convection fan (8) circulates the hot air around the inside of the appliance. All heating elements are used during this function. With different time and temperature settings, this function is suitable to be used for:

- baking cookies, cakes and pies
- baking pizza
- roasting beef, pork, ham, chicken, turkey or other meat

## Baking cakes and cookies

**NOTE:** Place the broil rack (14) on the top oven rails (16) while the oven rack (22) is placed on the lower rails, if necessary.

- Place the broil rack (14) in the appliance (ill. (d)).
- Turn the **TEMP** control knob (19) to the required temperature.
- Turn the **FUNCTION** control knob (20) to **BAKE** .
- Preheat the appliance, if required, by turning the **TIME** control knob (21) to the required time. The **POWER** indicator (18) turns on.
- Place the baking dish with the item(s) to be baked on the broil rack (14).
- Turn the **TIME** control knob (21) to **STAY ON** or to the required time. The **POWER** indicator (18) turns on.
- If a time was set, a bell will ring at the end of the cycle, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.
- If no time was set, turning the **TIME** control knob (21) to **OFF** when baking is completed. The **POWER** indicator (18) turns off.



# OPERATION

## Baking pizza

**NOTE:** The appliance is suitable for a pizza of up to 12 inches in diameter.

**Instructions for baking one pizza:** Place pizza on oven rack (22) and position the rack on middle rails (16).

**Instructions for baking two pizzas:** Place first pizza on broil rack (14) on top rails and the second pizza on the oven rack (22) on bottom rails.

Please note that the pizza placed at the top rail may be ready a few minutes before the pizza placed at the bottom rail. Remove the top pizza and allow the bottom one to finish baking.

- Place the broil rack (14) and if required the oven rack (22) in the appliance (ill. (d)).
- Turn the **TEMP** control knob (19) to **450°F**.
- Turn the **FUNCTION** control knob (20) to **BAKE** .
- Preheat the appliance for 15 minutes, by turning the **TIME** control knob (21) to **15**. The **POWER** indicator (18) turns on.
- After the preheat cycle has finished, the **POWER** indicator (18) turns off and a bell rings. Lower the temperature according to the baking instructions on the package of the pizza.
- Place the frozen pizza on the broil rack (14). If a second frozen pizza is to be prepared at the same time, place in on the oven rack (22).
- Turn the **TIME** control knob (21) to **STAY ON** or the required time. The **POWER** indicator (18) turns on.
- If a time was set, a bell will ring at the end of the cycle, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.
- If no time was set, turning the **TIME** control knob (21) to **OFF** when the baking is completed. The **POWER** indicator (18) turns off.

## Roasting

**NOTE:** The appliance can roast up to 5lb. of chicken or turkey and up to a 5lb. roast. It is recommended to use a meat thermometer to check the roasting progress.

- Place the baking/drip tray (13) on the lowest oven rails (16) (ill. (d)).
- Turn the **TEMP** control knob (19) to the required temperature.
- Turn the **FUNCTION** control knob (20) to **BAKE** .
- Preheat the appliance by turning the **TIME** control knob (21) to the required preheat time. The **POWER** indicator (18) turns on.
- After the preheat cycle has finished, the **POWER** indicator (18) turns off and a bell rings.
- Place the food on the baking/drip tray (13).



# OPERATION

- Turn the **TIME** control knob (21) to **STAY ON** or to the required time. The **POWER** indicator (18) turns on.
- If a time was set, a bell will ring at the end of the cycle, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.
- If no time was set, turning the **TIME** control knob (21) to **OFF** when the roasting is completed. The **POWER** indicator (18) turns off.

**NOTE:** The following roasting temperatures and times are recommendations only. Adjust them to your personal preferences and needs. They are based on meats at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Roasting frozen food will take considerably longer.

Meat	Temperature	Time per lb. (minutes)
Beef roast	300 - 325°F	25 – 30
Pork roast	325°F	40 – 45
Ham	300 - 325°F	35 – 40
Chicken	350°F	25 – 30
Turkey	350°F	25 – 30

## Rotisserie function

**NOTE:** Do not to use a roast larger then 5lb. on the spit (28). Only the upper heating elements (17) are used during this function. Chicken should be bound to prevent the legs or wings from unraveling during roasting and to allow the rotisserie assembly to rotate smoothly. It is recommended to use a meat thermometer to check the roasting progress.

- Slide one skewer (26) onto the spit (28), so that the pointed end of the skewer (26) faces the end of the spit (28). When in position, tighten the thumbscrew (27) of the skewer (26) to secure it in place.
- Slide the roast / poultry onto the spit (28). Make sure to center the food on the spit (28) and push the food until the skewer (26) placed on the spit (28) previously penetrates the food, securing it in place.
- Slide the second skewer (26) onto the spit (28) facing the opposite direction of the prior place skewer (26). Push it firmly into place, until it penetrates the food. Tighten the second thumbscrew (27) to secure the second skewer (26) in place.
- Make sure the roast / poultry is centered and secured on the spit (28).
- Using the spit holder (25), lift up the spit (28) by placing the hooks (24) in the respective notches (29) on the spit (28).



# OPERATION

- Place the pointy end of the spit (28) in the drive mount (7) located on the right hand side of the oven wall (ill. (e)).
- Place the square end of the spit (28) in the support mount (15) located on the left hand side of the oven wall (ill. (e)).

**NOTE:** Pay attention to correct direction of the spit otherwise will not be functional.

- Place the baking/drip tray (13) on the lowest oven rails (16).
- Turn the **TEMP** control knob (19) to the **450°F**.
- Turn the **FUNCTION** control knob (20) to **ROTISSERIE** .
- Turn the **TIME** control knob (21) to **STAY ON** or to the required time. The **POWER** indicator (18) turns on.
- If a time was set, a bell will ring at the end of the cycle, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.
- If not time was set, switch the appliance off by turning the **TIME** control knob (21) to **OFF** after roasting is complete. The **POWER** indicator (18) turns off.
- Remove the spit (28) by placing the hooks (24) in the respective notches (29) on the spit (28) and lift the left hand side up slightly to move it off the support mount (15). Then pull the other end of the spit (28) out of the drive mount (7) and carefully remove the food from the appliance (ill. (e)).
- Open the thumbscrews (18) and remove the skewers (26). Once removed, slide the food off the spit (28).

**CAUTION:** Always use extreme caution when removing the spit (28) and baking/drip tray (13) from the appliance. Always use the spit holder (25).

**NOTE:** The following roasting temperatures and times are recommendations only. Adjust them to your personal preferences and needs. They are based on meats at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Roasting frozen food will take considerably longer.

Meat	Temperature	Time per lb. (minutes)
Beef roast	325°F	30 – 35
Pork roast	325°F	45 – 50
Ham	325°F	45 – 50
Chicken	350°F	30 – 40
Turkey	350°F	30 – 40



# OPERATION

## Broil function

**NOTE:** When using the broiling function, only the upper heating elements (17) are being used. They continuously cycle on and off to maintain a maximum temperature in the appliance. Place the broil rack (14) on the top oven rails (16) while the drip tray (13) is placed on the middle rails.

- Place the baking/drip tray (13) on the lowest oven rails (16) (ill. (d)).
- Turn the **TEMP** control knob (19) to **450°F**.
- Turn the **FUNCTION** control knob (20) to **BROIL** .
- Preheat the appliance for 15 minutes, by turning the time control knob (21) to 15. The **POWER** indicator (18) turns on.
- After the preheat cycle has finished, the **POWER** indicator (18) turns off and a bell rings.
- Place the food to be broiled on the broil rack (14). Brush food with oil or sauces as required.
- Place the broil rack (14) on the highest possible oven rail (16). The food should be placed as close as possible to the upper heating elements (17) without touching them.
- Turn the **TEMP** control knob (19) to the required temperature.
- Turn the **TIME** control knob (21) to **STAY ON** or to the required time. The **POWER** indicator (18) turns on.
- If a time was set, a bell will ring at the end of the cycle, to indicate the cycle has finished, and the appliance switches off. The **POWER** indicator (18) turns off.
- If no time was set, turn the **TIME** control knob (21) to **OFF** after the broiling is completed. The **POWER** indicator (18) turns off.

**NOTE:** It is recommended to leave the door (10) slightly ajar; this will keep the upper heating elements (17) on and will ensure a more consistent temperature in the appliance.

**NOTE:** The following broiling temperatures and times are recommendations only. Adjust them to your personal preferences and needs. They are based on meats at refrigerator temperatures and an oven that was preheated at 450°F for 15 minutes. Roasting frozen food will take considerably longer.

Meat	Temperature	Time per lb. (minutes)
Rib steak	400°F	20 – 25
T-bone steak	400°F	20 – 25
Hamburger	400°F	15 – 20
Pork chops	400°F	20 – 25
Lamb chops	400°F	20 – 25
Chicken legs	400°F	30 – 35
Fish fillets	350°F	20 – 25
Salmon steak	350°F	20 – 25



## HINTS AND TIPS

- It is recommended to always preheat the appliance, as this will reduce cooking times.
- It is recommended to only cook defrosted food and cook from a fridge temperature.
- The appliance is switched off, when the **TIME** control knob (21) is in the **OFF** position.
- In the event of food flare-ups, keep the door (10) closed, turn the **TIME** control knob (21) to **OFF** and unplug the appliance.

## CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

**CAUTION:** Always turn the **TIME** control knob (10) to **OFF**. Disconnect the plug (5) from the wall outlet (ill. (m)). Allow all parts of the appliance to cool down completely

**NOTE:** Do not immerse the power cord and plug (5) or appliance into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads (ill. (n)). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.

- Remove the crumb tray (11) and any other accessory placed in the appliance.
- Wipe the walls with a damp sponge, cloth or nylon scouring pad and some mild detergent if needed.
- Take extra care when cleaning near the lower and upper heating elements (12, 17) in order not to damage them.
- All accessories can be washed in hot soapy water or in a dishwasher.
- Clean all accessories after each use, including the crumb tray (11) and baking/drip tray (13).
- Clean the appliance housing (2) with a damp sponge or cloth.

**NOTE:** Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.



# CLEANING

## Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the power cord on cord storage **(4)** of the appliance (ill. .
- Store the appliance on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The appliance is not working	Appliance not plugged in	Insert the plug <b>(5)</b> into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
The appliance does not reach set temperature	The door is not closed properly	Ensure the door is closed properly
Food not fully cooked	Cooking time too short	Extend cooking time
	Cooking temperature too low	Increase set temperature
Food over cooked or burnt	Cooking time too long	Reduce cooking time
	Cooking temperature too high	Reduce set temperature
The spit is not rotating	Food on the spit too large, touching the appliance housing	Switch off the appliance, remove the spit, reduce the amount of food and replace spit and continue the cooking process

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897(US).



# TECHNICAL DATA

Rated voltage: 120V ~ 60Hz

Rated power input: 1500W

Rated current: 12.5A

Volume: 21L



# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: \_\_\_\_\_ Product Name: \_\_\_\_\_

Customer Assistance Number 1-855-451-2897 (US)

Keep these numbers for future reference!

## Two-year limited warranty

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

## How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

## What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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