



8 CUP FOOD PROCESSOR

Instruction Manual



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IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock, do not put cord, plug, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children. Children should be supervised to ensure that they do not play with the appliance.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Turn the Food Processor OFF, then unplug from outlet when not in use, before putting on or taking off attachments, and before cleaning.
6. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 7. CAUTION: AVOID CONTACT WITH MOVING PARTS.**
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact consumer service for examination, repair or adjustment.
9. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

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10. The processing bowl must be properly assembled and in place before operating the appliance.
 11. Do not use outdoors.
 12. Do not let cord hang over edge of table or counter.
 13. Do not let cord contact any hot surface, including the stove.
 14. To disconnect, turn the speed control dial to OFF. Then remove plug from wall outlet.
 15. Keep hands and utensils away from moving blades or disc while processing food to reduce the risk of severe injury to persons or damage to the Food Processor. A scraper or spatula may be used, but must be used only when the Food Processor is not running.
 16. Blades are sharp. Handle carefully.
 17. To reduce the risk of injury, never place processing blade or disc onto the base without first fitting the spindle onto the drive shaft. putting processing bowl and then the spindle, properly in place.
 18. Be certain lid is securely locked in place before operating appliance.
 19. Never feed food by hand. Always use food pusher.
 20. Do not attempt to defeat either the base/bowl or the lid/bowl interlock.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

ADDITIONAL IMPORTANT SAFEGUARDS

IMPORTANT: To maintain peak performance, do not use your Food Processor for the following: grinding grain, coffee beans or hard spices such as nutmeg; slicing frozen meat; or crushing ice.

1. All users of this appliance must read and understand this manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately turn the speed control dial to OFF to cease operation and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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.

NOTES ON THE CORD

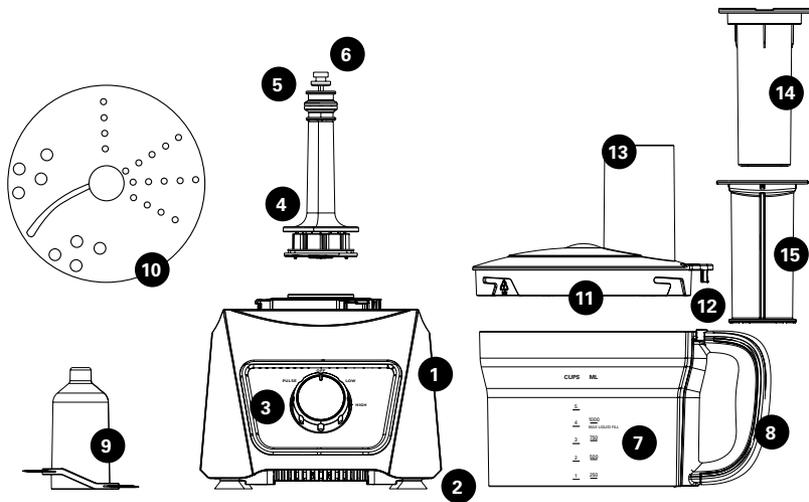
- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
 3. 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.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

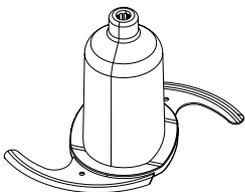
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.



Getting To Know Your 8 Cup Food Processor

Product may vary slightly from illustration

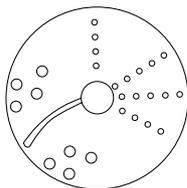
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|--------------------------------|--|--------------------------------|
| 1. Base | 7. 8 cup food processing work bowl | 11. Lid |
| 2. Nonslip Feet | 8. Work bowl handle | 12. Lid/Bowl Interlock Channel |
| 3. Speed Control Dial | 9. Stainless Steel Processing Blade (Sabatier Blade) | 13. Feed Chute |
| 4. Base/Bowl Interlock Channel | 10. Reversible Slicing/Shredding Disc | 14. Food Pusher |
| 5. Drive Shaft | | 15. 3 oz. Food Pusher Cup |
| 6. Spindle | | |



Processing Blade (Sabatier Blade)

Stainless steel chopping/mixing/dough blade designed to chop, mix, blend, knead doughs, whisk, crumb, and emulsify. Ideal for chopping raw and cooked meat, grating Parmesan cheese, cake and pastry making, preparing pate, dips, pureed soups.

IMPORTANT: The texture of processed foods (such as grated Parmesan cheese) is determined by processing speed and time.



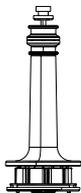
Reversible Slicing/Shredding Disc

Install the processing disc with the slicing blade UP to slice or the shredding blade UP to shred. Ideal for soft cheeses or hard vegetables. Easily slice fresh potatoes, cabbage, cucumber, zucchini, onions, beets, carrots, radishes. Simply reverse the blade to shred.



Food Pusher Cup

The food pusher cup can be used to pour small quantities (up to 3 oz.) of liquids such as oil or water to thin the processed mixture. When not in use, the food pusher cup nests conveniently inside the top of the food pusher.



Spindle

The spindle fits over the drive shaft and must be used when assembling blade or disc for processing

Before Using For The First Time

WARNING: Blade and disc attachments are very sharp. Use extreme care when handling blades and disc. Failure to do so can result in personal injury.

1. Carefully unpack the Food Processor and remove all packaging materials.
2. Wash the processing bowl, lid with feed chute, food pusher, food pusher cup, spindle, processing blade and reversible slicing/shredding disc in warm soapy water.
3. Wipe the Food Processor base with a soft, moistened cloth.

WARNING: Never immerse the Food Processor base in water or any other liquid.

4. Rinse and dry each part thoroughly before use.

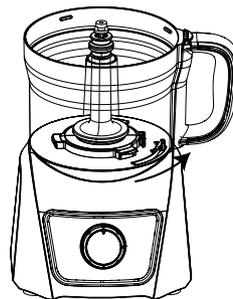
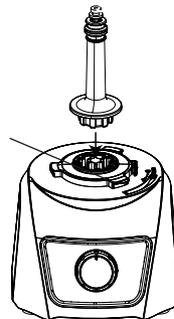
Assembly Instructions

Base/Bowl Assembly

1. Before assembling and using the Food Processor, make sure that the power cord is unplugged.
2. Place the base facing you on a dry, level surface.
3. Fit the spindle securely into the drive shaft. (See Figure 3.)
4. Place the processing bowl onto the base. Position the handle directly over the base/bowl interlock channel. (See Figure 3.)
5. Rotate the handle counter-clockwise; the handle will lock onto the right side as the base/bowl interlock engages. (See Figure 4.)

NOTE: If the base/bowl interlock is not properly engaged, the Food Processor will not operate.

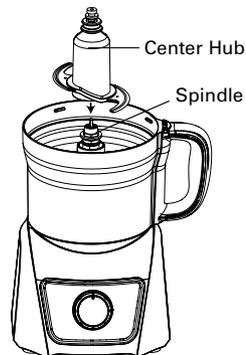
Base/Bowl
Interlock
Channel



Attaching the Stainless Steel Processing Blade

WARNING: Blade attachment is very sharp. Use extreme care to always grasp the center hub when handling the blade. Failure to do so can result in personal injury.

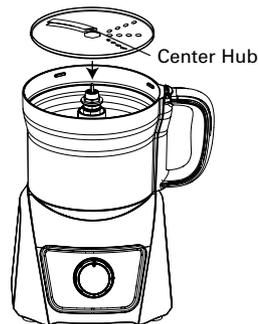
1. Fit the processing blade's center hole over the spindle. (See Figure 5.) Turn the blade until it drops to the bottom of the processing bowl and is securely fastened.
2. Place food to be processed into the processing bowl.
3. Attach and lock the lid following the Lid Assembly Instructions.



Attaching the Reversible Slicing/Shredding Disc

WARNING: Both sides of this disc are very sharp. Use extreme care to always grasp the center hub when handling the disc. Failure to do so can result in personal injury.

1. Grasping the center hub, hold the disc with the slicing blade UP to slice. Turn the disc over with the shredding blade UP to shred
2. Fit the disc's center hole over the spindle. Turn disc until it easily drops down onto the top of the spindle and is securely fastened. (See Figure 6.)
3. Attach and lock the lid following the Lid Assembly Instructions.

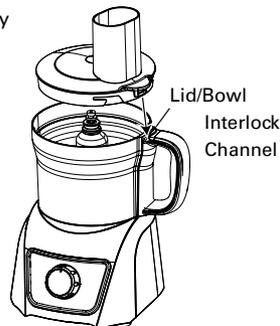


Lid Assembly

1. Align the large tab on the lid to that it sits slightly directly over the lid/bowl interlock channel, slightly to the left of the handle.
2. Holding the handle of the processing bowl with one hand, grip the feed chute with the other hand and rotate the lid counter-clockwise; an audible click can be heard as the lid locks into place.

NOTE: If the lid interlock is not properly engaged, the Food Processor will not operate.

3. Insert the food pusher with food pusher cup nested into the feed chute.
4. Plug the cord into a 120V AC power outlet.
5. The Food Processor is now ready for use.



Operating Instructions

1. Attach and lock the lid following the Lid Assembly Instructions.
2. Add the food pusher to the feed chute before use. Nest the food pusher cup inside the food pusher.
3. Plug the cord into a 120V AC electrical wall outlet.
4. Turn the speed control dial to PULSE or LOW begin operation.
5. Use LOW speed to prepare doughs and batters. HIGH speed is ideal for most other chopping, mixing, and processing tasks. Use HIGH or LOW when slicing/shredding.

NOTE: PULSE will stop when the dial is released.

6. If it becomes necessary to add additional ingredients to the processing bowl, simply remove the food pusher and/or the food pusher cup. Use the cup provided to pour small amounts of oil or other liquids through the feed chute while processing.



CAUTION: Never use fingers or utensils to push food down the feed chute.
Always use the food pusher.

7. Use even, constant pressure on the food pusher to feed food into the feed chute.
8. For best results, do not fill processing bowl to maximum. Limit food quantity to 5 cups for optimal food processing performance.

NOTE: When processing multiple ingredients for one recipe, avoid over-processing foods at the bottom of the bowl by chopping small batches of each ingredient.

9. When processing is complete, turn the speed control dial to OFF. Unplug the unit.
 10. Grasping the feed chute and the processing bowl handle, rotate the lid clockwise to unlock. Remove lid.
 11. Use the center hub to lift the processing blade or slicing/shredding disc up and off the spindle.
 12. Grasping the processing bowl handle firmly, rotate the bowl clockwise to unlock. Lift to remove the processing bowl from base. Then remove the spindle.
 13. Use a spatula to carefully remove processed food from the blade and the processing bowl.
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Automatic Thermal Protector

This product is equipped with an Automatic Resettable Thermal Protector to protect the motor. If the motor shuts down, turn the control speed dial to Off position, and then unplug the blender. Let the blender rest for approximately one hour. Once the resetting period has elapsed, plug the power cord back into the outlet and turn the control speed dial to the desired setting to continue processing.

Food Processing Hints

- For best results, do not fill processing bowl to maximum. Limit liquids to 4 cups/1000 ml. and solids up to 5 cups for optimal food processing performance.
- **Dough Preparation:** Use the processing blade on LOW speed to prepare doughs and batters.

IMPORTANT: When adding almond extract or flavorings to mixtures, avoid contact with the processing bowl to avoid permanent marking.

- **Chop/Mince:** Pre-cooked meat should be cut into cubes approximately 1-inch square before processing.
- **Fruits and Vegetables:** Before processing fruits and vegetables, clean and cut into 2-inch x 1-inch pieces.
- **Mix:** Quantities that can be processed in the processing bowl will vary depending upon the density of the ingredients being used.
- **Adding liquid ingredients:** Pour liquid ingredients through the feed chute in the lid while the Food Processor is in operation. The food pusher cup is useful when adding small quantities of liquids such as oil or water to thin the processed mixture.
- **Adding dry ingredients:** Add dry ingredients such as flour directly into the processing bowl. There is no need to sift ingredients.

NOTE: When processing sauces or semi-liquid ingredients, it may be necessary to periodically scrape down the processing bowl with a spatula.

- **Using the feed chute:** The most important factor for successful slicing and shredding is the way in which the food is packed into the feed chute. The feed chute should always be packed firmly to allow each piece of food to support the others.

NOTE: There will always be a small portion of food left unprocessed between the food pusher and the processing disc.

CAUTION: Never use fingers or utensils to push food down the Feed Chute. Always use the food pusher.

- **Slicing/Shredding:** Cut all ingredients to a size that fits comfortably into the feed chute (no larger than 2-inches x 1-1/2 inches). Pack the feed chute and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. Do not use excessive force or you may damage the Food Processor.
- **Long Slices:** Pack up to 2-inch wide food items horizontally in feed chute. (See Figure 8.)
- **Short Slices:** Pack food items vertically in feed chute. (See Figure 9.)

- Slicing/Shredding:** For best results remember that softer foods such as cheese (Cheddar, mozzarella or Swiss) should be well chilled before processing. Harder foods such as Parmesan or Romano cheese should be at room temperature before grating or shredding.

NOTE: When grating hard foods, do not apply excessive pressure to the food pusher.

Figure 8



Figure 9



Food Processing Guide

Food	Processing Bowl Capacity
Pureed/Chopped Meat, Fish, or Seafood	3/4 lb. (12 oz.)
Sliced or Shredded Fruit, Vegetables, or Cheese	4 - 5 cups
Chopped Fruit, Vegetables, or Cheese	2 cups
Pureed Fruit, Vegetables, or Cheese	3 cups cooked
Liquids: Soups, Salad Dressings, Sauces, etc.	4 cups
Cake Batter	8-inch cheesecake
	1 (15.25 oz.) boxed cake mix
Cookie Dough	2-1/2 dozen average-sized cookies
White Bread	2 cups all-purpose or bread flour
Pizza Dough	2 cups all-purpose or bread flour
Nut Butter	2 cups nuts

Attachments for Food Processing

Stainless Steel Processing Blade

Push food from sides of processing bowl with spatula when necessary.

NOTE: Grating foods such as cheese or vegetables can be achieved by using the processing blade. The length of time and processing speed will determine the final consistency.

FOOD	SPEED
Apple	PULSE
Breadcrumbs (crumbed)	PULSE, then HIGH
Cabbage	PULSE or LOW
Carrots	PULSE or LOW
Celery	PULSE
Crackers (crumbed)	PULSE, then HIGH
Dough	LOW
Eggs, hard boiled	PULSE
Garlic	PULSE
Mushrooms	PULSE
Onions	PULSE
Parmesan, Romano (grated)	PULSE, then HIGH
Parsley or other Herbs	PULSE or LOW
Peppers	PULSE
Potatoes	PULSE
Walnuts	PULSE

Reversible Slicing/Shredding Disc

NOTE: Cut food to fit feed chute.

For best results: Use PULSE, then LOW Speed to process.

FOOD	DISC/SIDE
Apple	Slicing/Shredding
Carrots	Slicing/Shredding
Cheese, soft or semi-soft Cheddar, Mozzarella, Swiss	Shredding
Mushrooms	Slicing/Shredding
Parmesan, Romano	Shredding
Potatoes	Slicing/Shredding
Summer Squash/Zucchini	Slicing/Shredding

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

1. Unplug the Food Processor before cleaning.
2. The processing bowl, lid, food pusher, food pusher cup, processing blade and disc are top-rack dishwasher-safe, or they may hand washed in hot soapy water.

WARNING: Blade and disc attachments are very sharp. Use extreme care when handling blades and disc. Failure to do so can result in personal injury.

PLEASE NOTE: Some foods, essences or flavorings may discolor the plastic processing bowl. This will not harm the plastic or affect the flavor of your food.

3. Add a dab of vegetable oil to a clean kitchen cloth and rub over the area to remove discoloration.

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4. Wipe the Food Processor base with a soft, moistened cloth.

WARNING: Never immerse the Food Processor base in water or any other liquid.

5. Rinse and dry each part thoroughly before next use.

Storing Instructions

1. Never store the Food Processor while it is wet. Make sure all parts are clean and dry before storing.
 2. Assemble with the spindle and processing blade in position with the lid securely locked in position.
 3. Keep the clean food processing disc in a protective covering such as a kitchen or paper towel, conveniently located near the Food Processor for later use.
 4. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
 5. Store appliance in its box or in a clean, dry place.
 5. BREW THE VINEGAR SOLUTION again, allowing all the cleaning solution to empty into the carafe. After dripping has stopped, discard contents of the carafe.
 6. Allow Coffee Maker to cool for 15 minutes, rinse by brewing a carafe full of cold water. Insert the clean permanent coffee filter into the removable filter holder before brewing.
 7. At end of brew cycle, press the ON/OFF button to turn Coffee Maker OFF. Discard water in the carafe. Wash carafe, permanent coffee filter, and removable filter holder in hot sudsy water. Dry parts thoroughly.
 8. When Coffee Maker has cooled, wipe exterior with a dry cloth.
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Storing Instructions

1. Unplug unit and allow to cool.
2. Store Coffee Maker in its box or in a cool, dry place.
3. Never store unit while it is still plugged in.

Recipes

Sheet Pan Ranch Potato Chips

A healthy alternative to French fries: baked white and sweet potato chips are easy to make and a family favorite. Using the slicing blade, home-made Baked Ranch Potato Chips are ready to eat in under 30 minutes. Other sheet pan potato chip options are: BBQ (use dry bar-b-que seasoning), Parmesan (mix equal parts onion powder, garlic powder, Parmesan), Buffalo (drizzle with hot sauce and melted butter. Serve with blue cheese.)

Serves 2 - 4

- 2 medium russet or Idaho potatoes, scrubbed
 - 1/4 cup olive oil
 - 1/4 cup melted butter
 - 1 package Ranch Salad Dressing
1. Cut potatoes in half lengthwise to fit feed chute.
 2. Make sure Food Processor is unplugged.
 3. Assemble Food Processor with slicing side of the disc installed.
 4. Lock lid into position on the food processor bowl.
 5. Plug cord into electric outlet.
 6. PULSE or use LOW speed to slice potatoes.
 7. Remove lid, place sliced potatoes into a large plastic zipper bag.
 8. Add melted butter and olive oil and mix all potatoes in the bag until well coated.
 9. Arrange potato slices in single layer on a sheet pan.
 10. Preheat oven to 450°F. Bake 7 minutes.
 11. Flip potatoes and continue baking until potatoes are crisp and browned around edges, about 7 to 10 minutes.
 12. Transfer baked potato chips to a serving plate. Sprinkle Ranch Salad Dressing onto the hot chips. Cover to keep warm.
 13. If necessary, cover potatoes with an inverted plate and warm for 10 to 30 seconds in the microwave before serving.

Recipes

Artichoke Hummus

Enjoy as a dip with falafel, as a sandwich spread, or serve alongside vegetable crudité's.

Makes 3 cups

- 1 cup cannellini beans, drained and rinsed
- 1 cup canned chickpeas, drained and rinsed
- 1 cup jarred marinated artichoke hearts, drained
- 5 tablespoons artichoke marinade liquid
- 1 handful fresh basil
- 4 tablespoons tahini paste
- 4 tablespoons olive oil, or more to thin
- 2 garlic cloves
- 1/2 teaspoon salt
- 1 tablespoon ground cumin
- Water, to thin

1. Make sure Food Processor is unplugged.
2. Assemble Food Processor; add the processing blade to the spindle.
3. Add all ingredients to the processing bowl.
4. Lock lid into position on the food processor bowl.
5. Plug cord into electric outlet.
6. PULSE to combine hummus ingredients. Continue to process on LOW until the desired consistency is achieved.

Recipes

Mango Slaw

Sweet & crunchy good. Serve on top of tacos, sandwiches, as a side salad, over fish. Great with sausages, pulled pork, beef short ribs. Makes 3-1/2 cups

Serves 4

- 1 large beet
- 1 medium jicama
- 1 handful red radishes, cleaned
- 1 carrot

Dressing

- 1 handful fresh cilantro
- 1/2 small ripe mango
- 1/4 cup olive oil
- 1 tablespoon whole grain Dijon mustard
- 1 tablespoon honey
- 1 teaspoon Sriracha, more to taste
- 1 tablespoon apple cider vinegar
- Water, to thin
- 1/2 cup slivered toasted almonds, garnish

1. Make sure Food Processor is unplugged.
2. Trim outer skin from beet and jicama. Cut into 2-inch x 1-inch pieces to fit feed chute.
3. Assemble Food Processor with shredding side of the disc installed.
4. Lock lid into position on the food processor bowl.
5. Plug cord into electric outlet.
6. PULSE to shred beet, jicama, radishes and the carrot.
7. Remove lid, place 3-1/2 cups shredded vegetables into a large salad bowl and set aside.
8. Remove the disc and add the processing blade to the spindle.
9. Add all dressing ingredients to the food processing bowl. Assemble and lock lid into position on the food processor bowl. Use the food pusher cup to add water to thin dressing.
10. Process dressing on HIGH until a thin consistency is achieved.
11. Toss slaw with dressing; mix well and chill. Garnish with slivered almonds and a sprig of cilantro.

Recipes

Light Egg Salad

Skip the mayo! We've replaced the full fat with light and tangy Greek yogurt. Briny capers and fresh dill brighten the flavor. Add hot sauce to taste.

Serves 4-6

- 12 extra-large eggs, hard boiled
- 1/2 medium red onion
- 2 stalks celery with leaves
- 1 handful fresh dill
- 2 tablespoons capers
- 1/3 cup Greek yogurt, plain
- 2 tablespoons dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon hot sauce, optional
- 1 teaspoon kosher salt
- 1 handful fresh dill, plus sprigs for garnish
- fresh ground black pepper to taste

1. Make sure Food Processor is unplugged.
2. Assemble Food Processor; add the processing blade to the spindle.
3. Add onion, celery and dill to the processing bowl.
4. Lock lid into position on the food processor bowl.
5. Plug cord into electric outlet.
6. PULSE the onion, celery, and dill until coarsely chopped. Add the capers through the feed chute and PULSE twice.
7. Unlock and remove the lid. Add the cooled hard boiled eggs to the processing bowl.
8. PULSE 3 to 6 times to break up the eggs.
CAUTION: Do not over-process. Stop when the eggs look fluffy.
9. Transfer the chopped egg, onion, celery, dill and caper mixture to a bowl and add the remaining ingredients. Use a fork to combine well.
10. Add hot sauce, salt and black pepper to taste.

Recipes

Green Pesto

Perfect for breakfast or a light lunch... Enjoy avocado toast dabbed with this fresh and vibrant Green Pesto. Try poached eggs and Green Pesto, Green Pesto salad dressing, Green Pesto chicken salad, Green Pesto pizza, or liven up your day with a Green Pesto burger!

Makes: 1-1/2 cups

- Parmesan cheese wedge, 2-inch piece
- 1/2 cup olive oil
- 2 cloves garlic
- 1/2 teaspoon crushed red pepper
- 1/4 cup toasted salted shelled
- pumpkin seeds (pepitas)
- 1 cup packed, de-veined kale leaves
- 1 cup packed fresh basil
- 1/2 cup packed fresh cilantro
- Salt to taste

1. Make sure Food Processor is unplugged.
2. Assemble Food Processor; add the processing blade to the spindle.
3. Place a 2-inch piece of Parmesan cheese into the processing bowl.
4. Lock lid into position on the food processor bowl.
5. Plug cord into electric outlet.
6. PULSE 10 times. Continue to process on LOW to grate the cheese into a fine consistency.
7. Remove the lid and the cheese. Set aside.
8. Add the remainder of the ingredients to the food processor bowl, oil first.
9. Assemble and lock lid into position on the food processor bowl.
10. Begin to PULSE very slowly until greens are combined. Use the food pusher cup to add water if needed. Use a spatula to scrape down the sides, if needed.
11. Process pesto on LOW until the desired consistency is achieved. Fold in grated Parmesan.
12. Store in a tightly covered glass container in the refrigerator.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

fitness for a particular purpose is limited in time to the duration of the 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, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.







For customer service questions or comments

1-866-832-4843

bellahousewares.com

Sensio Inc.
New York, NY 10016/USA

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