



FIESTA

Quesadilla Maker



Model EQD-118

INSTRUCTION MANUAL

Before operating your new appliance,
please read all instructions carefully and keep for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Basic safety precautions should always be followed when using electrical products, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING.

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs and oven mitts.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this appliance 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.
6. Do not use outdoors.
7. Do not let cord or plug hang over edge of table or counter, or touch hot surfaces.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Turn all controls to "OFF" before inserting or removing plug from wall outlet.
11. Do not place any flammable materials in the quesadilla maker: paper, cardboard, plastic, etc.
12. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
13. Do not use quesadilla maker for anything other than intended use.
14. A fire may occur if this appliance is covered by or touches flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance.
15. Do not clean with metal scouring pads.
16. Do not operate the appliance if the power cord or plug is damaged, it must be replaced by the manufacturer or its service agent before use.
17. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is strongly recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
18. Do not use quesadilla maker with fillings that 'run' easily such as jams and jellies as they will leak and burn.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

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

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

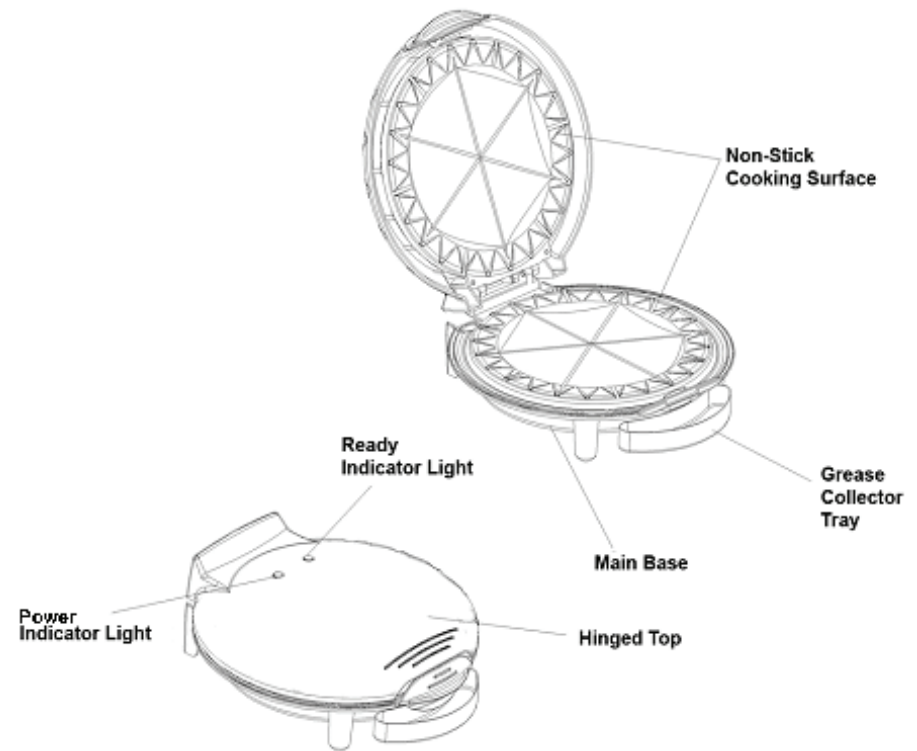
If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

CAUTION: This appliance may be equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

This Appliance is intended for Household Use Only.

PARTS & IDENTIFICATION

In order to enjoy the features of your new Quesadilla Maker please take a few moments to go over these important features. It will help you understand and utilize your cooker to its full cooking potential.



USING YOUR QUESADILLA MAKER

Always preheat the quesadilla maker before use. Plug cord into a power outlet while preparing the fillings.

1. When using for the first time, wipe the surface of the cooking plates with a damp cloth and let dry.
 - **Note:** The first use will burn off the manufacture protective coating. This may cause slight smoking from unit. It is not harmful and will stop after the first use.
2. Plug the unit into an electrical outlet. The Red Power light will turn on.
3. Close the quesadilla maker and prepare desired quesadillas while the unit is heating up.
4. When the quesadilla maker's thermostat has reached the right temperature, the Green Cook light will turn on.
5. Open the top of the quesadilla maker; place a slice of tortilla onto the bottom plate.
6. Fill with desired quesadilla condiments. Lay top layer of tortilla over the top of filling.
7. Close the top lid of the quesadilla maker; DO NOT force shut. Lock the front latch if necessary. Steam will eject from between the quesadilla maker so please ensure that fingers/hands/face do not come into contact with steam.
 - **Note:** While the unit is heating up and cooking your quesadilla, the Green Cook light will periodically turn on and off to maintain the right temperature.
8. Your quesadilla will be cooked in 5 min. You can cook it longer according to your preference and needs.
9. Tightly squeeze the locking latch down to cut the quesadillas into six even servings.
10. Open the quesadilla maker and remove quesadillas using a plastic or wooden spatula.
11. Close the top of quesadilla maker to preserve heat until ready to use on the next quesadilla.
12. Unplug the appliance when not in use.

CARE & CLEANING

1. Always allow the machine to cool down completely before cleaning.
2. Clean the unit only after you have unplugged it for 2 – 3 hours.
3. Wipe the inside of the unit with a damp cloth or paper towel.
4. Wipe the exterior of the quesadilla maker with a damp cloth. Make sure that no moisture, oil or grease remains in the cooling slots.
5. Grease Catcher can be hand-washed with warm soapy water.
6. NEVER clean the interior/exterior with a scouring pad, abrasive or steel wool as this will damage the finish.
 - **CAUTION: DO NOT IMMERSE THE UNIT IN WATER.**

RECIPES

Easy Cheesy Quesadillas

Serves 4

Ingredients:

- 3/4 cup refried beans
- 4 (8-inch) flour tortillas
- 1 1/4 cups (5 ounces) shredded Mexican cheese blend, divided
- 1/2 cup taco sauce, divided
- Sour cream

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Spread beans evenly over 2 tortillas. Sprinkle evenly with 3/4 cup cheese, and drizzle with 1/4 cup taco sauce. Top with remaining tortillas.
3. Following the cooking instructions on page 4, cook the quesadilla until done. Repeat procedure with remaining quesadilla. Cut each quesadilla into 4 wedges; serve with remaining taco sauce, remaining cheese, and sour cream if desired.

Chili Cheese Quesadillas

Serves 4

Ingredients:

- 1 (3-ounce) package cream cheese, softened
- 1 cup (4 ounces) shredded American cheese
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 (4.5-ounce) can chopped green chilies
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground red pepper
- 8 (8-inch) flour tortillas

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Beat first 6 ingredients at medium speed of an electric beater until well blended. Spread about 1/2 cup cheese mixture onto each of 4 tortillas, leaving a 1/2-inch border. Top with remaining tortillas.
3. Following the cooking instructions on page 4, cook quesadillas 2-3 minutes on each side or until filling melts and outside browns. Cut into wedges to serve. Serve with sour cream and salsa, if desired.

RECIPES

Farmstand Quesadillas

Serves 4

Ingredients:

- 1 (9-ounce) package frozen cut asparagus, thawed and well drained
- 1/2 cup red onion, finely chopped
- 1 cup frozen whole kernel corn, thawed
- 2/3 cup shredded reduced-fat Colby-Jack cheese
- 1 1/2 teaspoons ground cumin
- 8 (8-inch) low-carb flour tortillas

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. In a medium bowl, combine asparagus, onion, corn, cheese, and cumin; mix well.
3. Top one tortilla with half of the vegetable mixture, then cover with another tortilla; repeat. Lightly coat tops of tortillas with cooking spray.
4. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
5. Cut each quesadilla into quarters and serve immediately.

Bacon Ranch Quesadillas

Serves 4

Ingredients:

- 1/4 cup Ranch dressing
- 8 (8-inch) flour tortillas
- 1 cup (4 ounces) shredded Mexican four-cheese blend
- 6 bacon slices, cooked and crumbled
- 1 plum tomato, seeded and chopped
- Ranch dressing and Salsa

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Spread 1/4 of the Ranch dressing evenly on 1 side of each tortilla and top evenly with half of each of cheese, bacon, and tomato. Lightly press second tortilla, dressing-side down, on top of mixture. .
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
4. Repeat procedure with remaining tortillas, cheese, bacon, and tomato.
5. Cut each quesadilla into wedges. Serve with Ranch dressing and salsa.

RECIPES

Chicken Quesadillas

Serves 4

Ingredients:

- 1 (10-ounce) can chunk chicken, drained and flaked
- 2 cups (8 ounces) shredded Mexican cheese blend
- 8 (10-inch) flour tortillas

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. In a large bowl, combine chicken and shredded cheese; mix well. Sprinkle evenly over each of 4 tortillas and top with remaining tortillas.
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
4. Remove quesadilla and repeat with remaining quesadillas until all are cooked.
5. Cut each quesadilla into 4 wedges, and add a dollop of sour cream, some salsa, and a sprinkling of sliced scallion if desired.

Easy Egg Breakfast Quesadillas

Serves 2

Ingredients:

- 1/2 cup (2 ounces) shredded Mexican cheese blend
- 4 (7-inch) whole wheat or flour tortillas
- 4 slices Canadian-style bacon (2-1/2 ounces)
- 4 eggs, beaten
- Salsa

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Sprinkle 1/4 cup cheese on one side of each tortilla. Top each with 2 bacon slices.
3. Coat a large nonstick skillet with cooking spray; heat over medium heat until hot. Pour in eggs and cook scrambled until thickened and no visible liquid egg remains. *Do not stir constantly.*
4. Spoon eggs on top of bacon, dividing evenly and top with remaining tortillas.
5. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted about 2 to 3 minutes. Cut into wedges and serve immediately.

RECIPES

Hawaiian Quesadillas

Serves 4

Ingredients:

8 (10-inch) flour tortillas
2 cups shredded Cheddar cheese
16 (1-ounce) slices deli sliced ham (1 pound total)
1/2 cup crushed pineapple, drained and squeezed dry

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Place 4 tortillas on a flat surface and sprinkle 1/4 cup cheese over each. Top each with 4 slices of ham then sprinkle each with 2 tablespoons crushed pineapple. Add another 1/4 cup cheese over each of the 4 tortillas and top each with remaining tortillas.
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 2 to 3 minutes.
4. Slice each finished quesadilla into 4 wedges, and serve with pineapple, peach, mango or your favorite flavor fruit salsa.

Meatball Quesadillas

Serves 6

Ingredients:

1/2 (16-ounce) jar spicy black bean dip
12 (8-inch) flour tortillas
30 to 32 frozen cooked meatballs; thawed and crumbled (see TIP)
1 1/2 cups (6 ounces) shredded Monterey Jack cheese with peppers
1 small green bell pepper, diced

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Spread bean dip over 6 tortillas. Layer crumbled meatballs, cheese, and bell pepper evenly over bean dip. Top with remaining tortillas.
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 3 to 4 minutes.
4. Cut each into 4 wedges, and serve with desired toppings such as sour cream or salsa.
TIP: You can use frozen cooked meatballs. Packages can come with 30 to 32 meatballs per pound and are a handy alternative to regular ground beef. Just thaw them and use in your quesadillas.

RECIPES

Pepper Jack Quesadillas

Serves 5

Ingredients:

2 1/2 cups (10 ounces) shredded Monterey Jack-pepper cheese
10 ten-inch flour tortillas

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Sprinkle 1/2 cup of cheese over each of 5 tortillas and top with remaining tortillas.
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 2 to 3 minutes.
4. Remove and continue with remaining quesadillas until all are cooked.
5. Cut each finished quesadilla into 4 wedges and serve with sour cream, salsa or slices sliced scallions, if desired.

Seafood Quesadillas

Serves 3

Ingredients:

2 1/2 cups shredded Mexican cheese blend
6 large (burrito size) flour tortilla
1 (8-ounce) package frozen salad shrimp, thawed
1 1/2 cups imitation crabmeat, flaked

Directions:

1. Plug the quesadilla maker into an electrical outlet and allow it to heat up. The Red Power light will turn on.
2. Sprinkle half of the cheese evenly over 3 tortillas and top each evenly with shrimp and crabmeat. Sprinkle the remaining cheese evenly over the seafood and top with the remaining tortillas.
3. Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 3 to 4 minutes.
4. Repeat until all the quesadillas are cooked. Cut each quesadilla into wedges, and serve immediately.

**LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having(Enclose in an envelope and tape directly to the unit before the box is sealed.) and
- d) Any parts or accessories related to the problem.

3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. All return shipping charges must be prepaid by you.

5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

IMPORTANTES MEDIDAS DE SEGURIDAD

Cuando use aparatos eléctricos, precauciones básicas de seguridad deberán de seguirse, incluyendo las siguientes:

PRECAUCIÓN: PARA EVITAR DAÑOS A LA SUPERFICIE DE SUS MUEBLES, ALGUNAS SUPERFICIES DE MESAS O MOSTRADORES HECHOS Y RECUBIERTOS DE LAMINADO DE **CORIAN, MADERA FINA O FORMICA**, NO ESTÁN DISEÑADOS PARA SOPORTAR CALORES PROLONGADOS Y GENERADOS POR CIERTOS APARATOS ELÉCTRICOS DE COCINA, FAVOR DE COLOCAR ESTOS APARATOS SOBRE UNA SUPERFICIE RESISTENTE AL CALOR.

1. Lea todas las instrucciones cuidadosamente.
2. No toque las superficies calientes, utilice las agarraderas o manoplas de cocina.
3. Para protegerse de una descarga eléctrica no sumerja el cordón, ploga o la unidad en agua o en ninguna otra clase de líquido.
4. Cercana supervision es necesaria por un adulto, cuando cualquier aparato eléctrico sea utilizado o este cerca de niños.
5. Desconecte la unidad del toma corriente cuando no este en uso y antes de limpiar. Siempre permita que la unidad se enfríe antes de quitar o poner partes.
6. Nunca utilice ningun aparato con el enchúfe o el cordón de alimentación dañado, estos deven ser reemplazados por el fabricante, personal capacitado o su agente de servicio, para evitar riegos.
7. El uso de accesorios o partes no recomendadas por el fabricante puede causar daños personales o al aparato.
8. No utilice el aparato en lugares húmedos o a la intemperie,
9. Este aparato no es para uso industrial o comercial
10. No deje que el cordón de alimentación cuelgue de la orilla de la mesa, mostrador o toque superficies calientes.
11. No coloque el aparato sobre o cerca de superficies calientes como estúfas u hornos
12. Extrema precaución de vera tener cuando mueva el aparato de un lugar a otro
13. especialmente cuando contenga aceite o liquidos calientes, si aplica.
14. Siempre de vera conectar el cordón eléctrico al aparato y despues al toma corriente.
15. Para desconectar, primero apague el aparato y despues desconecte del toma corriente
16. No utilice este aparato para otra cosa, sino para lo que fue diseñado.
17. No intente sacar los alimentos cuando el aparato este conectado al toma corriente.
18. Fuego podria ocurrir si el aparato es cubierto completamente o esté tocando materiales
19. inflamables como cortinas, alfombras o paredes de cartón cuando esté en uso.

**GUARDE ESTAS INSTRUCCIONES
ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE**

PROPOSITO DEL CORDON CORTO

1. Se incluye un cordón eléctrico corto en este aparato con el Propósito de reducir riesgos de lastimarse usted mismo ya que podría tropezar.
2. Extensiones eléctricas pueden usarse .
3. Si va a usar un cordón mas largo, tenga en consideración lo siguiente:

La extensión eléctrica a utilizar deberá ser igual o de mas amperaje que las especificaciones eléctricas del aparato.

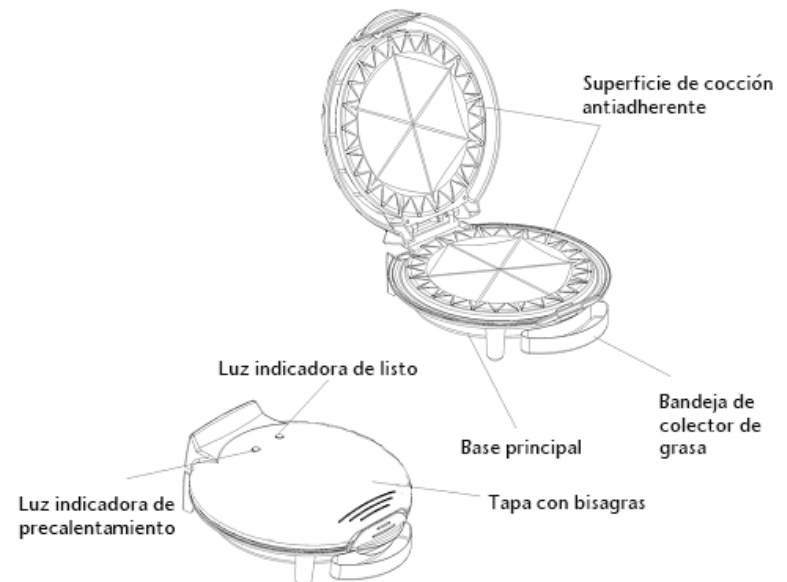
Para evitar un tropiezo o enredarse con la extensión eléctrica, deberá de acomodarse de tal manera de que no cuelgue del lugar donde tiene colocado el aparato, o que éste pueda ser jalado por niños o mascotas.

POLARIZED PLUG

Esta tiene un enchufe polarizado. Significa que una de las dos navajas que componen el enchufe es mas ancho que el otro, favor de seguir las siguientes recomendaciones:

Para reducir el riesgo de una descarga eléctrica. Este enchufe solo se conecta de una sola manera en la toma de corriente eléctrica, si el enchufe no entra en el receptáculo invíértalo y trate de introducirlo de nuevo, si aún no entra en el receptáculo, contacte a un electricista calificado. No intente modificar el enchufe de ninguna manera.

DESCRIPCION DE PARTES



COMO UTILIZARLO

1. Cuando use su unidad por vez primera, limpie la superficie de las placas térmicas con un trapo húmedo y seque.
- **Nota:** Al primer uso algunos residuos de la capa protectora dejada por el fabricante se quemaran. Esto podra causar que el aparato disipe humo y olor a quemado, esto es normal y dejara de emitir estos olores despues del primer uso.
2. Conecte la unidad a la toma de corriente eléctrica. La luz Verde de (Stand-By) encendera.
3. Cierre su quesadillera y prepare los ingredientes mientras se calienta.
4. Cuando el termostato de la quesadillera alcance la temperatura correcta la luz roja de(Ready) encendera. La unidad esta caliente y lista para colocar los ingredientes y cocinar
5. Coloque una tortilla sobre la plancha inferior de la quesadillera
6. Ponga los ingredientes y condimentos decaados sobre la tortilla, coloque otra tortilla sobre los ingredientes
7. Baje la tapa de la quesadillera; No la force al cerrar. Asegure si es necesario. Vapor saldra de su quesadillera, asegurese de que sus dedos no tengan contacto con el vapor caliente.
- **Nota:** Durante el proceso de cocinar sus quesadillas, la luz indicadora roja (Ready) encendera y apagara intermitentemente para mantener la temperatura correcta.
8. Su quesadilla estara lista en 5 minutos o mas, dependiendo de su preferencia.
9. Presione la quesadillera para cortar la quesadilla en seis partes iguales fuertemente.
10. Levante la tapa de la quesadillera y remueva las rebanadas de quesadilla utilizando una espátula de plástico o madera.
11. Cierre la quesadillera para preservar lo caliente hasta que este listo para hacer la siguiente quesadilla.
12. Desconecte la quesadillera del toma corriente cuando no este en uso.

LIMPIEZA Y CUIDADO

1. Siempre permita que la unidad enfríe completamente antes de limpiar.
2. Limpie la unidad unicamente despues de que haya estado desconectado por dos o tres horas.
3. Limpie la superficie interior con una servilleta de papel húmedo.
4. Limpie el exterior de la unidad con un trapo húmedo y asegurese de que las ranuras de las placas térmicas de la unidad esten limpias de aceite o grasa
5. La charola para recoger grasa se puede limpiar a mano con agua caliente y jabón
6. Nunca limpie el interior/exterior de la unidad con limpiadores abracivos, estropajos o espátulas de metal, de seguro dañaran el acabado de su aparato.
- **PRECAUCIÓN: NO SUMERJA LA UNIDAD EN AGUA**

GARANTÍA LIMITADA * UN (1) AÑO GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
7. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arent. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA,
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y,
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
5. Marque el exterior del paquete:
MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
7. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**