



6 Slice/0.64Cu Ft. Toaster Oven Broiler



Model ETO-180W
Horno Tostador Asador

Instruction Manual

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

IMPORTANT SAFEGUARDS

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

1. **Read all instructions, product labels, and warnings before using the toaster oven.**
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven handles when moving the unit.
3. When the unit is not in use and before cleaning, unplug the toaster oven from the wall outlet. **NOTE:** Make sure the oven is turned off before unplugging.
4. To protect against risk of electrical shock, do not immerse the appliance in water or any other liquids.
5. Close supervision is always necessary when this or any appliance is used near children.
6. Do not operate this appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. Do not use outdoors or for commercial purposes.
8. Do not use this appliance for other than its intended use.
9. Do not let cord dangle over the edge of a tabletop or countertop or touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. Extreme caution should be used when using containers constructed of material other than metal or glass.
12. A fire may occur if the toaster oven is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
13. When using toaster oven, pull the unit out a minimum of 6 inches away from walls on all sides. Remove cords from other products from behind toaster oven.
14. Do not store any materials, other than manufacturer's recommended accessories, in this unit when not in use.
15. Do not place any flammable materials in oven, such as paper, cardboard, plastic or any materials that may catch fire or melt.
16. Do not cover the oven with metal foil. This will cause overheating of the appliance.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
19. When broiling, use extreme caution when removing tray or disposing of hot grease.
20. To turn this appliance off, return all controls to the "OFF" position.
21. To disconnect, turn all controls to "OFF", then remove plug from wall outlet.

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 is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

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.

BEFORE FIRST USE

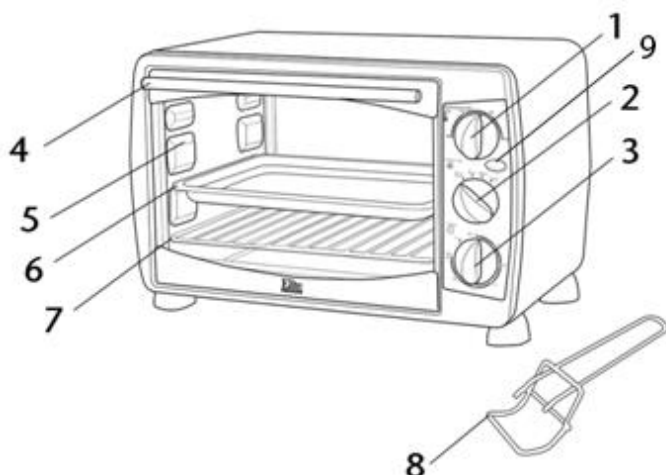
1. Remove all packaging materials from the appliance and ensure that all parts are in good condition. Remove any stickers from the surface of the oven.
2. Wash and clean all parts before using for the first time. (See "CLEANING AND MAINTENANCE" section for instructions.)
3. Thoroughly dry all parts and accessories before re-assembling the oven for use or for storage.
4. **NOTE:** The initial operation of the unit may produce a slight smell and smoke; this is normal and harmless and is due to the burning of the protective substance applied to the heating elements in the factory.

It should go away with subsequent use of the product. Alternatively, the oven can be operated at the highest temperature using the "TOAST" function for approximately 15 minutes, as this helps to eliminate the packing residue that produces the smoke and smell during initial use of the product.

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coaster 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.

PARTS & FEATURES



1. **Temperature Knob:** Adjusts the desired temperature range from 150°F to 450°F
2. **Function Knob:** This oven is equipped with four positions for a variety of cooking needs:
 - **KEEP WARM:** Keeps cooked food warm.
 - **BROIL:** Use for broiling fish, steak, poultry, pork chops.
 - **BAKE:** Use for cakes, pies, cookies, poultry, beef, pork, etc.
 - **TOAST:** Use for bread, muffins, frozen waffles, etc.
3. **Timer Knob:** 60 minute countdown timer that sets the duration of time the oven will operate in the desired function. A bell will ring to signal the end of the programmed time. Includes "Stay On" function that is used to operate the oven for an indefinite amount of time.

NOTE: When using the "Stay On" function, the timer knob must be turned OFF manually.
4. **Door Handle**
5. **Support Guides:** Holds either the grill or baking tray in place.
6. **Baking Tray:** Use for baking and cooking your favorite foods.
7. **Wire Rack:** Use for broiling, grilling, and cooking your favorite foods.
8. **Tray/Grill Handle:** Removable and helps when inserting or removing either the wire rack or baking tray from the oven.
9. **Blue Indicator Light:** Indicates that the power is on.

* Crumb tray is located beneath the lowest heating element (not pictured).

HOW TO USE

NOTE: Always make sure that the crumb tray is properly in place before operating the oven. Use oven mitts or other protection when inserting or removing items from the oven.

KEEP WARM FUNCTION:

NOTE: The Keep Warm function is for warming and keeping food warm after cooking. Only the upper heating element is active during Keep Warm Function

1. Arrange food on wire rack or baking pan and place in oven.
 2. Turn the Function Knob to Keep Warm.
 3. Turn the Timer Knob to STAY ON for continuous Keep Warm mode.
- OR**
4. Turn the Timer Knob to desired Keep Warm time.
 5. Turn the Timer Knob OFF when finished warming, open door fully, and remove food carefully.
 6. If you set Keep Warm mode to a desired time, a bell will ring indicating that the timer has expired. Make sure that the Timer Knob is in the OFF position.

BROIL FUNCTION:

NOTE: Only the upper heating element is active during Broil Function

1. **PREHEAT:** Set temperature control to desired temperature, turn the Function Knob to "BROIL", and set the Timer Knob to pre-heat the oven for 15 minutes.
2. Carefully place food on the wire rack and slide into the top oven rack position.
3. It is recommended to leave the door slightly ajar to ensure proper airflow during broiling.
4. Turn Timer Knob to desired time(up to 60 minutes).
5. Turn food over midway through the prescribed cooking time.
6. Interior light turns on when timer is on. At the end of the cooking time, A bell will ring indicating that the timer has expired. Make sure that the Timer Knob is in the OFF position.
7. When broiling is completed, open door fully, and remove food items carefully.

BROILING GUIDE

Cooking results may vary; adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Rib Eye Steak	400°	25 – 30 min.
T-Bone Steak	400°	25 – 30 min.
Hamburger Patty	400°	25 – 28 min.
Pork Chops	400°	40 – 45 min.
Lamb Chops	400°	30 – 40 min.
Chicken Legs	400°	30 – 35 min.
Fish Filets	350°	20 – 25 min.
Salmon Steaks	350°	20 – 25 min.

NOTE: All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

HOW TO USE

BAKE FUNCTION:

NOTE: Both top and bottom heating elements are active during Bake function.

1. Set Temperature Knob to desired temperature, turn the Function Knob to "BAKE", and set the Timer Knob to pre-heat the oven for 15 minutes
2. Select desired oven rack position.
3. Arrange food on wire rack or baking pan and place in oven.
4. Turn the Timer Knob to your desired time (up to 60 minutes).
5. Interior light turns on when timer is on. At the end of the cooking time, A bell will ring indicating that the timer has expired.
6. Make sure that the Timer Knob is in the OFF position and unplug the power cord from the outlet.
7. Remove your food items carefully.

Suggested Positioning of the Baking Tray While Baking

- **Cookies** - Use Bottom and middle Support Guides
- **Layer Cakes** - Use bottom Support Guides only (bake one at a time)
- **Pies** - Use bottom or middle Support Guides

TOAST FUNCTION:

NOTE: The upper and lower heating elements are active during Toast function.

Ensure that the crumb tray is in place.

1. Select desired oven rack position
2. Arrange food on the wire rack. Place the wire rack on the middle support guide.
3. Turn the Function Knob to "TOAST".
4. Turn timer knob to desired time and set the temperature control to your desired temperature.
5. A bell will ring indicating that the timer has expired. Make sure that the timer knob is in the OFF position.
6. Remove your food items carefully.

NOTE: Different types of bread require different settings. Lighter breads and waffles require a lighter setting. Darker breads, muffins, and English muffins require a darker setting.

DEFROSTING

Defrosting Tip – When defrosting, do not preheat oven. Turn Temperature Control to 250°F. Allow 15 to 20 minutes per side for meats or fish to defrost. Always cook food promptly after thawing.

POSITIONING RACK

To accommodate a wide variety of foods the oven has three rack positions. Positioning of the rack will depend on the size of the food and desired browning. Before removing the rack allow the unit to cool.

PLEASE NOTE: For best toast and pizza results, position the rack in the up position on the middle rack guide.

HOW TO CLEAN

NOTE: Your oven's interior features a continuous clean coating that automatically cleans itself during normal operation; any spattering that occurs while cooking comes into contact with the continuous coating and is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge or cloth with mild detergent.

- BEFORE CLEANING, UNPLUG THE TOASTER AND ALLOW AMPLE TIME FOR THE UNIT TO COMPLETELY COOL.
- NEVER IMMERSE THE APPLIANCE OR THE ELECTRICAL CORD IN WATER OR ANY OTHER LIQUID!
- DO NOT USE ANY ABRASIVE SOAPS, DETERGENTS, OR CLEANING MATERIALS TO CLEAN THIS APPLIANCE
- ALWAYS MAKE SURE THE APPLIANCE IS OFF, UNPLUGGED FROM THE ELECTRICAL OUTLET, AND COMPLETELY COOL BEFORE CLEANING.
- DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS WILL DAMAGE THE CONTINUOUS CLEAN COATING
- WASH THE BAKING TRAY, WIRE RACK, AND THE TRAY/GRILL HANDLE WITH SOAP AND WARM WATER OR USING A DISHWASHER.
- CLEAN THE INTERIOR AND EXTERIOR OF THE OVEN INCLUDING THE DOOR AND DOOR HANDLE WITH A DAMP, SOAPY CLOTH OR SPONGE.
- DRY ALL PARTS THOROUGHLY BEFORE STORING OR USING THE OVEN AGAIN.

RECIPES - BROIL

These recipes can all be used by cooking on BROIL

CHERRY-GLAZED PORK ROAST *(Can substitute with Beef Roasts)*

14 oz. Jar of cherry preserves	3 lb. Boneless pork roast
¼ C Red wine vinegar	½ Tsp. Salt
¼ Tsp. Salt	¼ Tsp. Black pepper
3 Tbsp. Light corn syrup	
¼ Tsp. Ground cinnamon	
¼ Tsp. Ground cloves	
3 Tbsp. Almonds, slivered toasted.	

- Combine first 7 ingredients in a small saucepan. Bring to a boil; reduce heat, and simmer for 2 minutes. Add the almonds and simmer for 1 minute.
- Sprinkle roast with salt and pepper. Place roast into the oven.
- Set Timer for 45min. – 1 hour.
- Set heat selection according to Roasting or Rotisserie.
- After every 15 minutes of roasting, occasionally brush on the Cherry Mixture.
- When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

ROYAL PORK ROAST

1 Boneless pork top loin roast (3 lbs.)	2 cloves garlic, thinly sliced
2 Tbsp. Dijon mustard.	1 Tsp. Red wine vinegar
¾ Tsp. Ground thyme	½ Tsp. Ground sage
1 Cup Reduced-fat beef broth	¾ Cup unsweetened apple juice
½ Cup apricot jam	1 Tbsp. Cornstarch
1 Tbsp. Sour cream	

- Cut 8 deep slits in the top of roast, insert garlic into slits.
- Mix mustard, vinegar, thyme, and sage in a bowl. Brush on the mixture onto the roast entirely.
- Place roast into the oven.
- Set Timer for 1 hour and begin cooking.
- Set heat selection according to Roasting or Rotisserie.
- Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium-high heat or until jam melts. Brush jam mixture onto roast once. (Save the ¼ cup of broth for later use.)
- Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.
- Serve sauce over thin slices of the pork roast.

CAJUN PORK ROAST *(Can substitute with Beef Roasts)*

Ingredients:

2 lbs. Boneless Single Loin Pork Roast	2 Tbsp. Paprika
½ Tsp. Cayenne Pepper	½ Tsp. Garlic Powder
2 Tsp. Oregano	1 Tsp. Thyme
½ Tsp. Salt	½ Tsp. White pepper
1 Tsp. Cumin	¼ Tsp. Nutmeg

- Combine all seasonings and rub mixture all over the surface of roast. Place roast into oven. Set heat selection according to Roasting or Rotisserie.
- Roast for 1- 1 ½ hour. When done, cool down for 10 minutes before serving.

RECIPES - BROIL (CONT.)

SWEET CHILE CHUTNEY ROAST BEEF

2 ½ lb. Boneless Rib of beef.

Glaze: 3 Tbsp. Honey

1 Tbsp. Dried chilies

Chutney: 1 large thinly sliced apples
2 Tbsp. Brown Sugar
½ Cup Water

2 Tomatoes, chopped
½ Cup Red Wine
Pinch of Cayenne pepper

- Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
- Place roast beef into oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook for ½ hour – 45 minutes.
- Brush Honey onto Roast. Let roast for another 10 minutes and brush some of Chutney mixture onto Roast.
- Serve with remaining Chutney mixture.

JAMAICAN CHICKEN

½ Cup Water
2 dried chili peppers, crumbled
¼ cup white-wine vinegar
1 Tsp. Dried thyme
½ Tsp. Ground Black pepper

5-6 thin slices fresh ginger
½ onion chopped.
1 Tbsp. Pepper sauce
½ Tsp. Ground allspice
1 Whole chicken (4 lbs.)

- In blender, combine water, ginger, chili peppers, onions, vinegar, pepper sauce, thyme, allspice and black pepper. Puree until fairly smooth.
- Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
- Place chicken into oven and set heat selection according to Roasting or Rotisserie. Roast for 1-1 ½ hour.
- Take reserved mixture and place in a saucepan. Bring to a boil and keep warm over low heat.
- Serve mixture as the sauce with the chicken.

BALSAMIC CHICKEN

1/3 Cup Olive Oil
1 Tbsp. Dried rosemary
1 clove garlic, minced
1 Green bell pepper, sliced
1 Small red onion, quartered
1 Small eggplant cut into 1" pieces.

1/3 Cup Balsamic Vinegar
½ Tsp. Red pepper flakes
1 Whole chicken (4 lbs.)
1 Red bell pepper, sliced.
3 Carrots cut into 1" pieces.

- In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
- Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
- Reserve the mixture.
- Place chicken into oven.

RECIPES - BROIL(CONT.)

- Set heat selection according to Roasting or Rotisserie.
- Roast for 1-1½ hour.
- Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in Oven when chicken is done and removed. Cook for 15-20 minutes or until edges brown.
- Serve together hot with chicken.

SPICY CUBAN ROTISSERIE CHICKEN

1 large whole chicken (4 lbs.)	2 Tsp. Dried oregano
1 Tsp. Salt & pepper	¼ Cup fresh lime juice
1 Tsp. Ground cumin	3 Tbsp. Olive Oil
1 Shallot, minced	¼ Tsp. Pepper lime slices
2 Large garlic cloves	Minced Cilantro sprigs
1 Tsp. Grated Lime peel	

- Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
- Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.
- At cooking time, take chicken and insert into the oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook about 1- 1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
- Serve with lime slices and cilantro sprigs.

STICKY ROASTED CHICKEN

4 Tsp. Salt	2 Tsp. Paprika
1 Tsp. Cayenne pepper	1 Tsp. Onion Powder
1 Tsp. Thyme	1 Tsp. White Pepper
½ Tsp. Garlic Powder	½ Tsp. Black Pepper
1 Large Whole chicken (4 lbs.)	1 Cup Chopped Onion

- Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken both inside and out. Place in refrigerator overnight.
- When ready to roast, stuff cavity of chicken with onions. Place chicken into the oven Set heat selection according to Roasting or Rotisserie.
- Cook for 1-1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
- Carve and serve.

RECIPES - BROIL (CONT.)

APPLE CIDER GLAZED HAM

- | | |
|---------------------------------------|----------------------|
| 1 (3 lb - 5 lb) Boneless shank of Ham | 1 Cup Apple Cider |
| 4 Tsp. Cornstarch | 2 Tsp. Spicy Mustard |
| 1/8 Tsp. Cloves, ground | |
- Combine 2 Tbsp. Of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
 - Coat Ham in mixture and refrigerate overnight.
 - When ready to cook, place ham into oven.
 - Set heat selection according to Roasting or Rotisserie.
 - Set Timer to 1 – 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture.
 - Serve mixture over slices of Ham.

HONEY-APRICOT GLAZED HAM

- | | |
|---|-------------------|
| 1 (8-10 lb) Smoked Ham | 1 Cup Honey |
| 1 (6oz) Can of Frozen Orange Juice thawed | 1/3 Cup Soy Sauce |
| 1/3 Cup Apricot Jam | ½ Tsp. Nutmeg |
| ¼ Tsp. Cloves | |
- Mix all ingredients together except for the Ham. Coat mixture over Ham.
 - Place ham into oven.
 - Set heat selection according to Roasting or Rotisserie.
 - Set Timer for 1 ½ - 2 hours.
 - Occasionally brush remaining mixture onto Ham during cooking.
 - Once Timer reaches zero, set switch to No Heat Rotation and let cool for 5 minutes.
 - Slice and serve with mixture.

HONEY BAKED HAM

- | | |
|-----------------------|---------------------------|
| 1 (5 lb) boneless Ham | 2 Cups Honey |
| 2 Cups Brown Sugar | 5 1/3 Tbsp. Cider Vinegar |
| 2 Tsp. Nutmeg | 2 Tsp. Ground cinnamon |
| 2 Tsp. Ground cloves | |
- Combine all ingredients except for the Ham and the string into a saucepan. Stir over medium heat until warm. Coat Ham with mixture evenly. Cover and refrigerate overnight.
 - Place ham into oven.
 - Set heat selection according to Roasting or Rotisserie.
 - Set Timer for 45 – 60 minutes or until heated through.
 - Let stand for 10 minutes before carving and serve.

RECIPES - BAKE

APPLE SAUCE COOKIES *Makes 36*

1 lb. Cooking apples, peeled, cored and diced.
3 Tbsp Water
½ Cup Butter or Margarine
½ Tsp Baking Powder
Pinch Salt
½ Cup Chopped Walnuts

½ Cup Sugar
1 Cup All-purpose flour
¼ Tsp Baking Soda
½ Tsp Ground Cinnamon

- Cook apples with the water in a covered saucepan over low heat until the apples are tender. Set aside and let cool slightly. Then purée in a food processor or blender, or mash with a fork. Measure out ¾ of a cup and set aside.
- Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Cream together the sugar, butter or margarine in a medium sized bowl until thoroughly mixed. Beat in the reserved applesauce. Sift the flour, baking powder, baking soda, salt and cinnamon into the mixture and stir to blend. Fold in the walnuts.
- Drop small spoonfuls about the size of jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
- Bake the cookies for 8-10 minutes or until they are golden brown. Transfer to a wire rack and allow to cool before serving.
(You may need to repeat the baking process for the remaining dough.)

BUTTERMILK COOKIE BISCUITS *Makes 15*

1 ½ Cups All-Purpose flour
Pinch Salt
1 Tsp Baking powder
½ Tsp Baking soda
4 Tbsp Cold butter or margarine
¼ Cup Buttermilk

- Preheat oven to 425°F. Grease a baking sheet. Sift the dry ingredients first into a bowl. Rub the butter or margarine in until the dough becomes crumbly.
- Gradually pour in the buttermilk, stirring with a fork until the mixture forms a soft dough. Roll dough out to about ½ inch thick. Stamp out 2 inch cookies with a cookie cutter. Place onto baking sheet and bake for 12-15 minutes until golden. Serve warm or at room temperature.
(You may need to repeat the baking process for the remaining dough.)

RECIPES - BAKE CONT.

GRANNY'S GINGER COOKIES *Makes 60*

2 ½ Cups All-purpose flour
1 Tsp Baking Soda
1 ½ Tsp Ground Ginger
¼ Tsp Ground Cinnamon
¼ Tsp Ground Cloves
½ Cup Butter or Margarine
1 ½ Cups Sugar
1 Egg, well beaten
4 Tbsp Black molasses
1 Tsp Fresh lemon juice

- Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Sift the flour, baking soda and all the spices into a bowl. Set aside.
- Cream together the butter or margarine and 2/3 of the sugar with an electric mixer.
- Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
- Shape the dough into 1/4 " balls. Roll the balls in the left over sugar and place them on the baking sheets about 2 inches apart.
- Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving.
(You may need to repeat the baking process for the remaining dough.)

ALMOND CINNAMON COOKIE BALLS *Makes 15*

1 ½ Cups Ground almonds
1/3 Cup Granulated sugar
1 Tablespoon Ground Cinnamon
2 Egg Whites
Oil For greasing
Confectioners' Sugar or Powder Sugar for coating

- Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Mix together the ground almonds, sugar and cinnamon. Beat the egg whites until they begin to stiffen and fold enough into the almond mixture to make a fairly firm dough. Wet hands with cold water and roll small spoonfuls of the dough into round balls. Place onto baking sheet.
- Bake for 15 minutes making sure that they remain soft on the inside. Too much baking time will result in hard and tough cookies. Remove the cookie balls from the baking sheet and set aside to cool.
- Sift the confections' sugar or powder sugar onto a plate. Roll the cookie balls into the sugar, shaking off any excess.
(You may need to repeat the baking process for the remaining dough.)

RECIPES - BAKE CONT.

BACON BREAD TWISTS *Makes 12*

4 Cups All-purpose flour
1 envelope Active dry yeast
Pinch Salt
1 2/3 cups Hot water
12 Bacon strips
1 Egg, well beaten

- Mix the flour, yeast and salt in a bowl and blend together. Add a little water to the mixture and mix with a knife. Add the remaining water and use hands to pull the mixture together to make a sticky dough.
- Turn the dough into a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
- Divide the dough into 12 even sections and roll into sausage shapes. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Wind each bacon strip around each "sausage" dough. Brush the dough with beaten egg and arrange them onto baking sheet.
- Preheat the oven to 400°F. Set the aside for about 30 minutes until the dough has risen to twice its size. Bake for 20-25 minutes until cooked and gold brown.
(You may need to repeat the baking process for the remaining dough.)

DILL AND POTATO BISCUIT CAKES *Makes 10*

2 Cups Self-rising flour
3 Tbsp Butter
Pinch Salt
1 Tablespoon Finely chopped fresh dill
1 Cup Freshly made mashed potatoes
2-3 Tbsp Milk

- Preheat oven to 450°F. Sift flour into a bowl and add the butter, salt and dill. Mix in the mashed potatoes and enough milk to make a soft dough.
- Roll out the dough until fairly thin. Cut into neat rounds. Place cakes onto greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Bake fore 20-25 minutes until golden brown. Serve warm.
(You may need to repeat the baking process for the remaining dough.)

RECIPES - BAKE CONT.

ITSY BITSY CHEESIE PUFFS *Makes 45*

1 Cup All-purpose flour	Pinch Salt
1 Tsp Dry mustard	Pinch Cayenne pepper
1 Cup Water	½ Cup Chopped butter
4 Eggs	1 Tbsp Finely chopped chives
3 oz. Gruyère or Swiss cheese, finely diced	

- Preheat the oven to 400°F. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Sift together the flour, salt, dry mustard and cayenne pepper.
- In a saucepan, bring water and butter to a boil. Remove from heat and add flour mixture all at once, beating until the dough forms a ball. Return to the heat and beat constantly for 1-2 minutes to dry out. Remove from heat and let cool for 5 minutes.
- Beat three of the eggs into the dough. Beat the fourth egg in a bowl and add a teaspoon at a time to the dough until it is smooth and shiny and drops slowly from the spoon.
- The fourth egg does not need to be used entirely. It can be reserved for later use as a glaze.
- Using two small spoons, drop small mounds of dough 2 inches apart onto the baking sheet. Beat the reserved egg with 1 teaspoon water and brush the tops of the dough balls.
- Bake for 8 minutes, then reduce the oven temperature to 350°F and bake for 7 minutes more, until puffy and golden. Transfer to a wire rack and let cool slightly. Serve warm. (You may need to repeat the baking process for the remaining dough.)

FETA CHEESE & CHIVES BISCUITS *Makes 9*

1 Cup	Self-rising flour
1 Cup	Self-rising whole wheat flour
Pinch	Salt
3 oz.	Feta Cheese
1 Tablespoon	Chopped fresh chives
2/3 Cups	Skim milk, plus extra for glazing
¼ Tsp	Cayenne pepper

- Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
- Turn the dough onto a floured surface and lightly knead until smooth. Roll out into ¼ inch thick and stamp out nine biscuits with a floured cookie cutter.
- Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

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 store's 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 seguirse, incluyendo las siguientes.

- Lea todas las instrucciones cuidadosamente, antes de usar el aparato
- No toque las superficies calientes, use el mango o las agarraderas.
- Lave todas las partes o accesorios removibles, antes de usar por vez primera.
- Para protegerse, de una descarga eléctrica, nunca sumerja el cordón eléctrico o el aparato en agua o ningún otro líquido.
- Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños.
- Desconecte el aparato del tomacorriente, cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, antes de remover las partes o accesorios y antes de limpiar.
- Nunca use ningún aparato con el enchufe dañado. Si el cordón de alimentación es dañado este debe ser reemplazado por el fabricante, personal capacitado o su agente de servicio, para evitar riesgos.
- El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
- Para desconectar el aparato del tomacorriente, desconéctelo del enchufe; no lo jale del cordón eléctrico.
- Solo use el aparato para lo que fue diseñado.
- No intente mover o transportar el aparato cuando este en uso.
- No lo use a la intemperie o en lugares húmedos.
- No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
- No lo ponga sobre o cerca de superficies calientes como estufas y hornos.
- Siempre deberá de apagar el aparato antes de desconectar del tomacorriente.
- Nunca introduzca utensilios de metal en el aparato o alimentos demasiado grandes, podría causar fuego, descarga eléctrica o daños personales
- Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas, alfombras y paredes cuando esté en uso.
- Extrema precaución deberá tener cuando use depósitos contruidos de otro material que no sean de metal o vidrio, si aplica.
- No cubra la charola para residuos ni cualquier otra parte de este aparato con papel aluminio.
- No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
- No ponga dentro o en la superficie exterior del aparato los siguientes materiales, papel, cartón, plásticos o algún otro material inflamable.
- No limpie ninguna parte de este aparato usando estropajos de metal. Partículas de este se pueden quedar en el aparato, tocando partes eléctricas y esto produce un riesgo de descarga eléctrica.
- *Si este aparato es montado debajo de un gabinete:*
 - Para reducir el riesgo de un incendio, no coloque ningún aparato para calentar o cocinar debajo de este aparato.
 - Para reducir el riesgo de un incendio, no monte este aparato sobre ninguna parte de una estufa o aparato para calentar o cocinar.
 - Para reducir el riesgo de una descarga eléctrica, no monte este aparato sobre un lavabo.
- Algunos superficies de mesas y mostradores hechos o recubiertos de laminados de CORIAN, MADERA FINA O FORMICA no están diseñados para soportar calores prolongados generados por ciertos aparatos eléctricos de cocina. SE RECOMIENDA COLOCAR MANOPLAS DE COCINA O MANTELES RESISTENTES AL CALOR BAJO SU APARATO.

GUARDE ESTAS INSTRUCCIONES

USO DE CORDON CORTO

- 1) Para reducir el riesgo de daños personales, como un tropezón o enredarse con el cordón eléctrico, un cordón eléctrico corto es suministrado con la unidad.
 - 2) Una extensión eléctrica más larga podrá ser utilizada, siempre y cuando tome extremas precauciones durante su uso.
 - 3) Si una extensión eléctrica más larga va a ser utilizada, tenga muy en cuenta las siguientes recomendaciones:
- **Las especificaciones eléctricas especialmente el (amperaje)** del cordón eléctrico a utilizar deberá de ser igual o de más amperaje que el especificado en el aparato a utilizar.
 - **La extensión eléctrica** deberá de ser colocada de una manera que no cuelgue de la mesa, donde una mascota, los niños o cualquier otra persona lo pueda jalar o tropezar sobre ella, accidentalmente.

ENCHUFE POLARIZADO

Si este aparato es suministrado con un cordón eléctrico de **enchufe polarizado** (un lado del enchufe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchufe eléctrico no entra completamente, de un giro al mismo y trate de nuevo; si no entra de ninguna manera, póngase en contacto con un electricista para solucionar el problema.

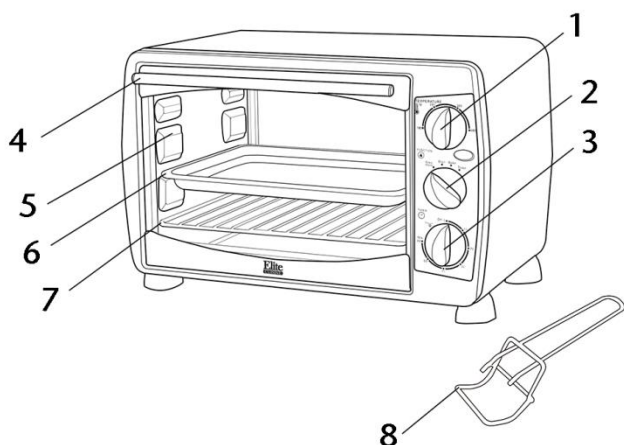
NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

ANTES DEL PRIMER USO

- Remueva todo material de empaque y asegure que todas las partes estén en buena condición.
- Lave y seque todas las partes completamente antes del primer uso. (Refiérase a la sección de "Como Limpiar" para más instrucciones.)
- Seque todas las partes completamente antes de guardar o usar el aparato.

ADVERTENCIA: Cuando use la unidad por primera vez, usted va a notar algo de humo y olor a quemado. Esto es causado por el aparato porque está quemando los residuos protectores de barniz aplicados en nuestra fábrica. Esto es normal y no causará daño alguno y de desaparecerá con uso subsiguiente del aparato. También es sugerido encender el horno tostador y colocar el control de temperatura a 450°F (232°C) y el control de funciones en la posición de "TOAST" por aproximadamente 15 minutos con el propósito de eliminar todo trazo de olor y humo antes del primer uso.

PARTES Y CARACTERÍSTICAS



1. **Control de Temperatura:** Ajustable entre 65°C (150°F) y 232°C (450°F) para cocinar sus alimentos. Incluye la posición de “Stay On” que mantiene el horno en operación por tiempo indefinido.

ADVERTENCIA: Cuando use la posición de “Stay On” tendrá que manualmente apagar el horno, dado a que esta posición no se apaga automáticamente.

2. **Control de Funciones:** Tiene cuatro diferentes funciones para cocinar sus alimentos:
 - **Mantener Caliente (KEEP WARM):** Puede mantener sus alimentos calientes por hasta 30 minutos.
 - **Asar (BROIL):** Sirve para asar carne, pollo, cerdo, vegetales y más.
 - **Hornear (BAKE):** Sirve para hornear galletas, panes, pollo y más.
 - **Tostar (TOAST):** Sirve para tostar panes, waffles, galletas y más.
3. **Temporizador:** Incluye una campana que suena cuando el tiempo se haya expirado.
4. **Agarradera:** Agarradera de la puerta.
5. **Ranuras:** Sostienen la charola para hornear y la parrilla dentro del horno.
6. **Charola para Hornear:** Úsela para hornear y cocinar todo tipo de alimentos.
7. **Parilla:** Úsela para asar o cocinar todo tipo de alimentos.
8. **Mango de la Parrilla y Charola:** Es removible y sirve para colocar y remover la charola para hornear y la parrilla.

* Incluye una charola para residuos localizada debajo del elemento térmico inferior (no ilustrada).

COMO USAR

ADVERTENCIA: Siempre asegúrese que la charola para residuos este bien colocada antes operar el horno. Use manoplas o materiales protectivos cuando remueva alimentos calientes del horno.

Función de Mantener Caliente (KEEP WARM):

ADVERTENCIA: No es recomendable mantener alimentos precocinados en esta función por más de 30 minutos dado a que se pueden echar a perder.

1. Gire el control de funciones a la posición de Mantener Caliente (Keep Warm).
2. Gire el temporizador a la posición de "Stay On".
3. Cuando termine de usar su horno, gire el temporizador a la posición de "Off" para apagarlo.

ADVERTENCIA: Cuando use la posición de "Stay On" tendrá que manualmente apagar el horno, dado a que esta posición no se apaga automáticamente.

Función de Asar (BROIL):

1. Gire el control de temperatura a 450°F (232°C), gire el control de funciones a la posición de "BROIL" (asar), y gire el temporizador para precalentar el horno por 15 minutos.
2. Coloque sus alimentos en la parrilla y coloque la parrilla en la ranura más alta del horno.
 - Sus alimentos deben de estar lo más cerca posible al elemento térmico superior, sin tocar a este.
 - Es recomendable dejar la puerta del horno un poco abierta cuando este asando sus alimentos.
3. Después de precalentar el horno, gire el control de temperatura a su nivel de calor deseado. También, gire el temporizador a su tiempo de cocción deseado.
4. Coloque salsa o aceite sobre sus alimentos a su preferencia.
5. Trate de voltear sus alimentos a la mitad del tiempo de cocción.
6. Una campana sonara cuando se haya expirado el tiempo del temporizador. Asegúrese de que el temporizador este en la posición de "Off".
7. Desenchufe el cordón eléctrico del tomacorriente.
8. Remueva sus alimentos del horno.
9. Deje que el horno y sus partes se enfríen. Luego, lave y seque todas las partes completamente antes de guardar o usar su horno de nuevo.

COMO USAR (CONT.)

ADVERTENCIA: Siempre asegúrese que la charola para residuos este bien colocada antes operar el horno. Use manoplas o materiales protectivos cuando remueva alimentos calientes del horno.

Función de Asar (BROIL):

GUIA PARA ASAR

Resultados pueden variar. Ajuste tiempos de cocción a su receta.

ALIMENTO	TEMPERATURA DE COCCION	TIEMPO DE COCCION POR LIBRA
Rib Eye Steak	400°F (204°C)	25 – 30 min.
T-Bone Steak	400°F (204°C)	25 – 30 min.
Hamburger Patty	400°F (204°C)	25 – 28 min.
Pork Chops	400°F (204°C)	40 – 45 min.
Lamb Chops	400°F (204°C)	30 – 40 min.
Chicken Legs	400°F (204°C)	30 – 35 min.
Fish Filets	350°F (177°C)	20 – 25 min.
Salmon Steaks	350°F (177°C)	20 – 25 min.

ADVERTENCIA: Estos tiempos para cocinar están basados usando alimentos fríos, no congelados; alimentos congelados requieren más tiempo de cocinar. Es recomendado usar un termómetro para carne cuando prepare sus alimentos para asegurar que se cocinen a una temperatura saludable.

Función de Tostar (TOAST):

ADVERTENCIA: Cuando este tostando solo dos pedazos pan, coloque la parilla en la ranura de en medio.

1. Asegúrese que la charola para residuos este bien colocada.
2. Coloque sus alimentos en la parilla y coloque la parilla en la ranura de en medio.
3. Gire el control de funciones a la posición de "TOAST" (Tostar).
4. Gire el control de temperatura a su nivel de calor deseado. También, gire el temporizador a su tiempo de cocción deseado.
5. Una campana sonara cuando se haya expirado el tiempo en el temporizador. Asegúrese de que el temporizador este en la posición de "Off".
6. Desenchufe el cordón eléctrico del tomacorriente.
7. Remueva sus alimentos del horno.
8. Deje que el horno y sus partes se enfríen. Luego, lave y seque todas las partes completamente antes de guardar o usar su horno de nuevo.

COMO USAR (CONT.)

Función de Hornear (BAKE):

PRECAUCIÓN: Nunca coloque objetos de papel, cartón, o plástico dentro del horno cuando cocine sus alimentos.

1. Gire el control de temperatura a 450°F (232°C), gire el control de funciones a la posición de "BAKE" (Hornear), y gire el temporizador para precalentar el horno por 15 minutos.
2. Coloque sus alimentos en la charola para hornear y colóquela dentro del horno.
3. Después de precalentar el horno, gire el control de temperatura a su nivel de calor deseado. También, gire el temporizador a su tiempo de cocción deseado.
4. Una campana sonara cuando se haya expirado el tiempo en el temporizador. Asegúrese de que el temporizador este en la posición de "Off".
5. Desenchufe el cordón eléctrico del tomacorriente.
6. Remueva sus alimentos del horno.
7. Deje que el horno y sus partes se enfríen. Luego, lave y seque todas las partes completamente antes de guardar o usar su horno de nuevo.

Posiciones Sugeridas para Hornear

- **Galletas** - Use la ranura de en medio o la ranura inferior.
- **Pasteles** - Solo use la ranura inferior. (Solo cocine un pastel a la vez.)
- **Tartas** - Use la ranura de en medio o la ranura inferior.

COMO LIMPIAR

ADVERTENCIA: El interior del horno presenta una característica única de limpieza continua que automáticamente se limpia por si sola durante su operación normal. Cualquier salpicadura que ocurra mientras este cocinando y entre en contacto con la capa continua se oxidara mientras el horno este en operación. Si desea, puede limpiar las paredes del interior del horno con un trapo o una esponja húmeda y enjabonada.

- **NUNCA SUMERJA EL APARATO NI EL CORDON ELECTRICO EN AGUA O EN NINGUN OTRO LIQUIDO.**
- **NO USE NINGUN JABON, DETERGENTE, O MATERIAL ABRASIVO PARA LIMPIAR ESTE APARATO.**
- **SIEMPRE ASEGURESE QUE EL APARATO ESTE APAGADO, DESENCHUFADO DEL TOMACORRIENTE Y QUE SE HAGA ENFRIADO COMPLETAMENTE ANTES DE LIMPIARLO.**
 1. Lave la charola para hornear, la parilla y el mango de la parilla y charola con agua tibia y jabón o en un lavaplatos.
 2. Limpie el exterior y el interior del horno junto con la puerta usando un trapo o esponja húmeda y enjabonada.
 3. **SEQUE TODAS LAS PARTES COMPLETAMENTE ANTES DE GUARDAR O USAR EL APARATO DE NUEVO.**

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 Arenth. 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.