

# Oster®



Instruction Manual with Recipes

## OSTER® STEAM ESPRESSO/ CAPPUCCINO MAKER

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

P.N. 109480

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING THE MACHINE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or machine in water or other liquids.
4. This product is not recommended for use by children.
5. Turn control knob to “OFF” and unplug from electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended for OSTER® products may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn control knob to “OFF,” then remove plug from wall outlet.
12. Do not use appliance for anything other than its intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. Always be sure water reservoir cap is tightened securely before turning appliance on.
15. DO NOT remove reservoir cap or brew basket until pressure is completely relieved. See Section “**CAUTION: PRESSURE**” on Pages 3 and 6.

## 16. CARAFE USE AND CARE

Breakage may occur if the following instructions are not followed:

- a. This carafe is designed for use with your OSTER® Espresso/Cappuccino Maker and therefore must never be used on a rangetop or in any oven, INCLUDING A MICROWAVE.
- b. Do not set a hot carafe on a wet or cold surface.
- c. Do not use a cracked carafe or a carafe with a loose or weakened handle.
- d. Do not clean the carafe with cleansers, steel wool pads or other abrasive materials.
- e. Discard carafe immediately if it is ever boiled dry.
- f. Avoid sharp blows, scratches or rough handling.

17. **WARNING: To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only. Opening the bottom service cover will void the warranty.**

THIS UNIT IS FOR HOUSEHOLD USE ONLY

# SAVE THESE INSTRUCTIONS

## SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**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 in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

## CAUTION: PRESSURE

**In order to avoid possible burns to body parts and/or other injury from hot steam and water, NEVER open the reservoir cap or brew basket while your OSTER® Steam Espresso/Cappuccino Maker is turned on or as long as there is pressure in the water reservoir. See Page 6 for more important details.**

# INTRODUCTION

Congratulations! You have selected a quality OSTER® Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently.

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1.5- to 2-oz. portions, in demitasse cups.

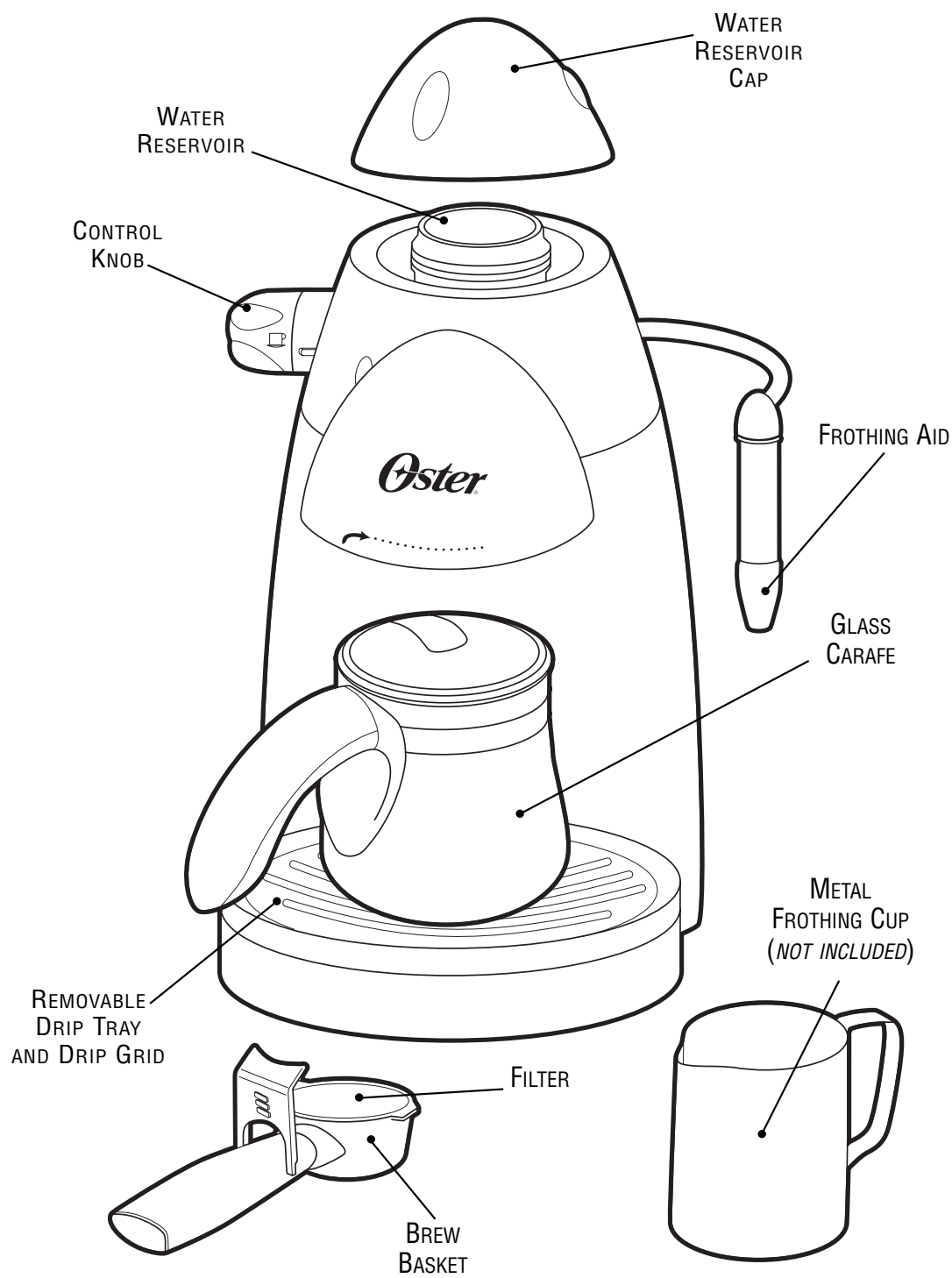
Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee in that **this appliance operates under pressure and requires special attention.**

Please read **ALL** of the instructions, cautions, notes and attentions in this Instruction Manual carefully before you begin to use this appliance. When this unit is used, it creates a vacuum as it cools. It is very important for this unit to cool down approximately 15 minutes after each brew cycle in order for the vacuum to be released and the cap and brew basket to safely be removed. Proper care and maintenance will ensure the long life of the OSTER® Steam Espresso/Cappuccino Maker and its trouble-free operation. Save these Instructions and refer to them often for cleaning and care tips.

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# DIAGRAM OF PARTS



CONTROL KNOB KEY:  STEAM  Off  ON/OFF  BREW

# CAUTION: PRESSURE

In order to check if the appliance is under pressure, follow these steps:

1. Turn the control knob to the “OFF” position and unplug the appliance.
2. Rotate the control knob to the  position. If steam comes out of the frothing tube, then the water reservoir is still under pressure. Turn the control knob to the “OFF” position.
3. To release the pressure, hold a pitcher with water under the frothing tube and immerse the frothing aid in the water. SLOWLY TURN THE CONTROL KNOB TO THE “STEAM” POSITION AND RELEASE THE STEAM.
4. When the frothing tube stops releasing steam, turn to the “OFF” position and slowly remove the cap.
5. **Do not remove the brew basket at any time during the brewing process or until pressure is relieved.**
6. **Use caution when removing the brew basket. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter.**
7. If coffee does not drip from basket, the brew basket is blocked. Allow the appliance to cool down, then release the steam with the instructions above. The blockage may be caused by too finely ground coffee. See “PROBLEMS AND CAUSES” on Page 13.
8. **WHEN CLEANING THE FROTHING AID:** Place a frothing pitcher or large cup (*with at least an 11 ounce capacity*) half full of water under the frothing aid. **Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the “STEAM” position.** Froth the water for approximately 15 seconds.

In order for your unit to work properly time after time,  
clean the frother after each use.

# HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCCINO AT HOME

## THE COFFEE

The coffee should be freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided it is stored in an air-tight container, in a cool, dark area. Do not store in a refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an air-tight container will keep up to 4 weeks before they begin to lose their flavor.

## THE GRIND

This is a vital step in the espresso making process and takes practice. The coffee must be of a fine grind.

- **The correct grind should look like salt.**
- If the grind is too fine, the water will not flow through the coffee even under pressure. This grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder or Burr Mill for uniform consistency in your espresso grind. Oval shaped coffee grinders are not recommended because the grind is not consistent. The burr method of grinding ensures a more precise, even grind.

## BEFORE BREWING YOUR FIRST CARAFE OF ESPRESSO

Please refer to Page 5 for Diagram of Parts.

1. Turn the control knob to the “OFF” position and make sure that the appliance is unplugged from the electrical outlet.
2. First remove and then wash the carafe, lid, filter and brew basket in a mixture of mild detergent and water. Rinse each thoroughly and replace into the machine. See “How to Brew Espresso” below for instructions on removal and replacement of filter and brew basket.
3. To clean the inside of the machine, follow steps for “How to Brew Espresso” below, using water only. Do not immerse the appliance in water or attempt to reach any internal parts of the machine.

## HOW TO BREW ESPRESSO

1. Turn the control knob to the “OFF” position.
2. Fill the glass carafe with cold water to the designated marking for the desired number of servings of espresso or cappuccino. Never use warm or hot water to fill the water reservoir. The following chart describes how much water to use for the desired amount of servings.

**NOTE:** One serving or shot of espresso equals 2 ounces.

SERVINGS	ESPRESSO	CAPPUCCINO
2	2 cup marking on carafe	Midpoint between 2 and 4 cup mark on carafe
4	4 cup marking on carafe	Top of metal band on carafe

3. Remove the water reservoir cap and pour the water into the water reservoir. Be sure to accurately measure the amount of water needed. Do not fill to the top of the reservoir or there will not be enough area to generate steam.

**CAUTION:** Do not pour water into the tank while the appliance is on. Check to make sure the control knob is in the “OFF” position.

4. Screw the cap back on top of the water reservoir. **Make sure it is on tight.**

## PREPARING THE COFFEE

1. Place the filter in the brew basket.
2. Fill with fresh, fine ground espresso coffee to the 2 or 4 cup mark of the filter. Do not fill above the 4 cup markings. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

### ATTENTION:

**Gently tamp or compress coffee. Do not overfill the filter basket. This might cause clogging or overflow.**

3. Position brew basket underneath the brew head, attach brew basket by first moving retainer clip back, position handle to far left until it fits into the groove. Then, slowly turn to right until brew basket is located at lock position.




ROTATE FILTER HOLDER  
TO HERE

*(This symbol is  
on your unit)*

# BREWING ESPRESSO

**ATTENTION: IF YOU ARE PLANNING TO MAKE CAPPUCCINO, PLEASE REFER TO THE NEXT SECTION “HOW TO MAKE CAPPUCCINO.”**

1. Make sure the drip grid is in place on the drip tray.
2. Place the cover on the carafe so the lid opening faces the spout, and set it on the drip tray. The handle of the brew basket and the handle of the decanter should be in alignment.
3. Make sure the control knob is in the “OFF” position.
4. Plug the power cord into an electrical outlet and rotate the control knob upward to the  symbol, which begins the brewing process. The light will illuminate to let you know that the machine is on.
5. Espresso will begin to flow into the carafe in about three to five minutes.



6. When the espresso has stopped flowing into the carafe, turn the control knob to the “OFF” position. Unplug the power cord and allow the machine to cool. Do not remove reservoir cap or brew basket until the pressure in the machine has been released. Follow procedures in the section marked **“CAUTION: PRESSURE”** on Page 6.

**CAUTION:** Do not remove reservoir cap or brew basket at any time while the appliance is under pressure or until the appliance has cooled down. Follow the procedures marked **“CAUTION: PRESSURE”** on Page 6 to relieve the pressure before removing the reservoir cap or brew basket.

7. After the machine has cooled down and all pressure has been relieved, remove the brew basket from the brew head. Using the retainer clip to secure the filter in the filter holder, turn the brew basket upside down to empty. Rinse the filter and brew basket with water.

**CAUTION:** The metal parts of the brew basket might still be very hot. Make sure to use the filter retainer clip when discarding the grounds. Cool these parts by running under cold water.




8. For cleaning instructions, refer to Page 11.

## HOW TO MAKE CAPPUCCINO

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. The milk should be half steamed (*bottom of pitcher*) and half froth (*top of pitcher*). It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed in warm water. We also recommend a stainless steel frothing pitcher and a beverage thermometer, if you own one, for preparing the best froth and steamed milk.

1. The first step in making cappuccino is to make espresso. Therefore, fill the glass carafe with cold water to the designated marking for the desired number of servings. Never use warm or hot water to fill the water reservoir. (*See Chart from “How to Brew Espresso” on Page 8*)
2. Follow steps 1 – 5 in “Brewing Espresso” on Page 8.
3. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set next to machine. Skim or 2% milk will be the easiest to froth.

4. If making 2 servings, stop brewing espresso at the 2 cup mark. Turn the control knob to the  position. If making 4 servings, stop brewing espresso at the 4-cup mark. Turn the control knob to the  position.
  5. You are now ready to froth and steam your milk. Hold the pitcher under the frothing tube so that the frothing aid is slightly immersed in the milk. Turn the control knob slowly to the  position. Gently move the pitcher in a circular motion around the steam nozzle for about 45 seconds. **REMEMBER:** The milk and the pitcher should be very cold prior to frothing.
  6. When the milk has doubled in volume, or, if you are using a beverage thermometer, when the milk has reached 100°F, insert the frothing aid deeper into the milk to further heat the milk. Do not heat milk above 150°F.
- To avoid splattering of hot milk, do not let the frothing aid go above the surface of the milk. After frothing is completed, turn the control knob back to the “OFF” position.
7. You are now ready to make cappuccino. **REMEMBER:** It is 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Pour the espresso into a cup which has the capacity of at least 5 ounces. Then add the steamed milk to the espresso and spoon on the frothed milk.
  8. Follow the instructions on Page 6 under section marked “**CAUTION: PRESSURE**” to flush out any residual milk from the frothing tube.

*It is important to properly clean your frothing tube after each use to ensure it continues to work properly. (See Step 2 on the next page)*

9. Unplug the power cord and allow the machine to cool. **Do not remove the reservoir cap or brew basket until the pressure in the machine has been released.** Follow procedures in section marked “**CAUTION: PRESSURE**” on Page 6 to relieve the pressure.

## CLEANING YOUR ESPRESSO/CAPPUCCINO MAKER

1. Turn the unit to “OFF” and unplug the power cord from the electrical outlet.
2. The frothing tube may still be hot, do not touch it with your hands until it has cooled. Remove frothing aid and wipe frothing tube with a damp cloth. Using the wrench built into the measuring spoon, unscrew the frothing aid and clean valve with a needle or toothpick.
3. The carafe, carafe lid, filter, brew basket and drip tray can be washed with soapy water or placed on the top rack only of your dishwasher. **CAUTION:** Do not immerse appliance in water. Do not remove reservoir cap or brew basket while appliance is under pressure. See Section “**CAUTION: PRESSURE**” on Page 6.
4. After the pressure has been released, remove reservoir cap. Discard the remaining water through the top opening of the water reservoir by turning the appliance upside down over the sink. Always empty the water reservoir between uses. Do not immerse appliance in water. Screw the reservoir cap back in place.
5. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads as they will scratch the finish.
6. Do not store the filter holder in the brew head. **This can adversely affect the seal between the brew head and the filter holder while brewing espresso.**

### DELMING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be delimed when you begin to notice an increase in the time to brew espresso, or when there is excessive steaming. Also, you may notice a build up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVAL	
Type of Water	Cleaning Frequency
Soft Water ( <i>Filtered Water</i> )	Every 80 Brew Cycles
Hard Water ( <i>Tap Water</i> )	Every 40 Brew Cycles




## YOUR ESPRESSO / CAPPUCCINO MAKER MAY BE DELIMED USING WHITE HOUSEHOLD VINEGAR, AS FOLLOWS:

### TO DELIME WATER RESERVOIR:

1. Make sure the control knob is in the “OFF” position and that the power cord is disconnected from the electrical outlet.
2. If the appliance is cool and the pressure has been released, (*See Section “**CAUTION: PRESSURE**” on Page 6*) remove the reservoir cap and fill reservoir with fresh, undiluted white household vinegar.

3. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
4. Discard vinegar through the top opening of the Espresso Maker by turning the machine upside down over the sink.
5. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

## **TO DELIME INTERNAL PARTS:**

1. Make sure you delime the inside of the water reservoir first by following the “Deliming” steps above.
2. Make sure all controls are “OFF,” the power cord is disconnected from the electrical outlet, the appliance is cool and all pressure in the appliance has been released. (*See Section “CAUTION: PRESSURE” on Page 6*). Fill carafe to the top of the metal band with vinegar and pour into reservoir.
3. Screw the cap back on top of the water reservoir. Make sure the cap is on tight.
4. Insert the brew basket (with filter) and place the glass carafe with lid on the drip tray.
5. Plug the power cord into the electrical outlet.
6. Turn the control knob to the  position. When vinegar begins to flow into the carafe, place a cup with cold water under the frothing aid. Insert the frothing tube into the water and slowly turn the control knob to the  position. After ten seconds turn the control knob to the “OFF” position. This will clean any residue left in the frothing tube from frothing milk.
7. Turn the control knob to the  position. When all the vinegar has been pumped into the carafe and the flow has stopped, turn the control knob to “OFF” and allow the appliance to cool.
8. Repeat Steps 1 – 7 using only tap water to rinse any remaining traces of vinegar out of the machine. Repeat this rinsing process, allowing the machine to cool and pressure to be released before each rinsing.

## **CARAFE CLEANING**

Hard water can leave a whitish mineral deposit inside the carafe. Coffee discolors these deposits, sometimes leaving a brownish stain inside the carafe. To remove these stains, follow these simple steps:

1. Use a solution of equal parts white vinegar and hot water.
2. Let solution stand in carafe for about 20 minutes and then discard.
3. Wash and rinse the carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. These may cause scratches which can lead to breakage.

# PROBLEMS AND CAUSES

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out	<ul style="list-style-type: none"> <li>• No water in reservoir</li> <li>• Coffee grind is too fine</li> <li>• Too much coffee in the filter</li> <li>• Cap is not secure, steam is escaping</li> <li>• Appliance was not turned on or plugged in</li> <li>• Coffee has been tamped / compressed too much</li> </ul>	<ul style="list-style-type: none"> <li>• Add water</li> <li>• Grind coffee medium ground</li> <li>• Fill filter only to 4 cup mark</li> <li>• Tighten cap</li> <li>• Plug unit into electrical outlet. Turn on</li> <li>• Refill filter basket with coffee. DO NOT TAMP</li> </ul>
Coffee comes out around the edge of the filter holder	<ul style="list-style-type: none"> <li>• Filter holder not rotated to full lock position</li> <li>• Coffee grounds around the filter basket rim</li> <li>• Too much coffee in the filter basket</li> </ul>	<ul style="list-style-type: none"> <li>• Rotate filter holder to full lock</li> <li>• Wipe off rim; fill only to 4 cup mark</li> <li>• Fill only to 4 cup mark</li> </ul>
No steam is generated	<ul style="list-style-type: none"> <li>• Water reservoir is empty</li> <li>• Too much water in the reservoir – no room for steam</li> <li>• Appliance is not turned on</li> <li>• Frothing tube is blocked</li> </ul>	<ul style="list-style-type: none"> <li>• Fill reservoir with correct amount of water. See Page 7</li> <li>• Empty some water from reservoir. See Page 8</li> <li>• Turn on unit with control knob</li> <li>• Following frothing stage, operate frothing function for 1 – 2 seconds to extract excess milk. Or, turn off unit, allow unit to cool, unplug unit and clean out frothing tube with a needle or toothpick.</li> </ul>
Milk is not foamy after frothing	<ul style="list-style-type: none"> <li>• Ran out of steam</li> <li>• Milk is not cold enough</li> </ul>	<ul style="list-style-type: none"> <li>• Pour in the required amount of water to make cappuccino. See Page 8</li> <li>• Chill milk and frothing pitcher prior to making cappuccino</li> </ul>
Coffee comes out too quickly	<ul style="list-style-type: none"> <li>• Ground coffee is too coarse</li> <li>• Not enough coffee in filter basket</li> </ul>	<ul style="list-style-type: none"> <li>• Use a finer grind</li> <li>• Use more coffee</li> </ul>
Coffee is splat-tering out of frothing tube	<ul style="list-style-type: none"> <li>• Water tank is empty or low, not enough pressure</li> </ul>	<ul style="list-style-type: none"> <li>• Once unit has cooled, use more water to brew espresso</li> </ul>

# RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

## **CAFÉ MOCHA**

One ounce of chocolate syrup, one shot of espresso, 1 cup frothed milk

## **CAFÉ AMERICANO**

1/2 espresso and 1/2 hot water

## **CAFÉ MACCHIATO**

1/3 espresso and 2/3 steamed milk

## **CAFÉ LATTE**

1/4 espresso and 3/4 steamed milk, pour both in a mug at the same time

## **CAFÉ AU LAIT**

1/2 espresso, 1/2 steamed milk

## **MOCHA HOT CHOCOLATE**

Add 2 oz. of espresso to one cup of hot chocolate

## ***(FOR ADULTS 21 YEARS AND OLDER)***

## **SAN FRANCISCO CAPPUCINO**

Espresso, hot steamed chocolate, Brandy, topped with cream and cinnamon

## **CAFÉ IRISH**

Espresso, Irish whiskey, topped with whipped cream

## **CAFÉ TUACA**

Espresso, Tuaca liqueur, topped with whipped cream

## **CAFÉ VIENNA**

Espresso, Brandy, topped with whipped cream

## **CAFÉ TIA MARIA**

Espresso, Tia Maria liqueur, topped with frothed milk

## **CAFÉ GRAND MARNIER**

Espresso, Grand Marnier liqueur, topped with whipped cream and grated orange peel

## **MEXICAN CAFÉ**

Espresso, Kahlua, Tequila, topped with whipped cream

## **CAFÉ ROMANO**

Espresso, Brandy and lemon twist

## **IF SERVICE IS REQUIRED, DO NOT RETURN TO YOUR STORE**

FOR SERVICE, CALL 1-800 667-8623

**TO ASSIST US IN SERVING YOU, PLEASE HAVE THE MODEL NUMBER  
AND DATE OF PURCHASE AVAILABLE.**

### **PLEASE DO NOT RETURN THIS APPLIANCE TO YOUR STORE.**

All repairs must be made by SUNBEAM or by an *Authorized* Sunbeam Service Center.

Please call us for assistance or for the location of the nearest Authorized Sunbeam Service Center.

**We welcome your questions, comments or suggestions.**

**Visit our website and discover a rich blend of gourmet recipes, entertaining tips and the latest information on OSTER® products.**

**[www.oster.com](http://www.oster.com)**

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## One Year Limited Warranty

Sunbeam Products, Inc. ("Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during this warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty or condition. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty or condition. Sunbeam disclaims all other warranties or conditions, express or implied, statutory or otherwise. Some provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

### HOW TO OBTAIN WARRANTY SERVICE

Take the product to an authorized Sunbeam service center. You can find the nearest authorized Sunbeam service center by calling 1 800 667-8623. If a service center is not conveniently located, attach a tag to the product that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send by courier with shipping and insurance prepaid to:

Sunbeam Corporation (Canada) Limited  
c/o Service Tek  
1351 Matheson Boulevard East  
Units 5 and 6  
Mississauga, ON L4W 2A1  
CANADA

### DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

If you have any questions regarding this warranty please call 1 800 667-8623.

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