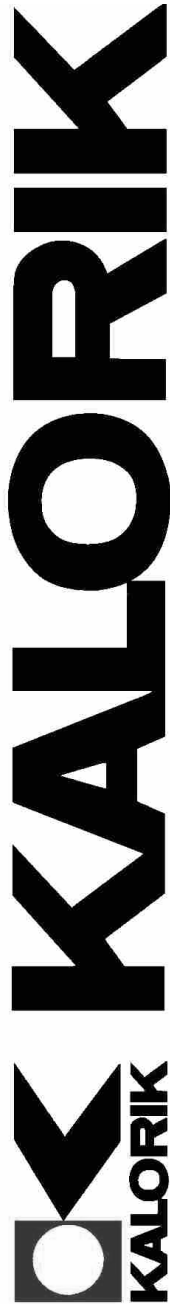




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Oven
Horno

www.KALORIK.com

USK OV 32091
120V~ 60Hz 1500 W



Front cover page (first page)

Assembly page 1/24



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(EN) OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.

2. Check that your mains voltage corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach the plug to the appliance first, then the plug cord into the wall outlet. To disconnect, turn any control to "off" (or 0), then remove the plug from wall outlet.
14. Do not use the appliance for other than intended use.
15. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the



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like, when in operation. Do not store any item on top of the appliance when in operation.

17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This causes overheating of the oven.
22. To disconnect the appliance, put all knobs in off (or 0) position and remove the plug from the wall outlet.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

For appliances equipped with a standard plug, simply insert the plug into the outlet without paying attention to the way you plug it.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.



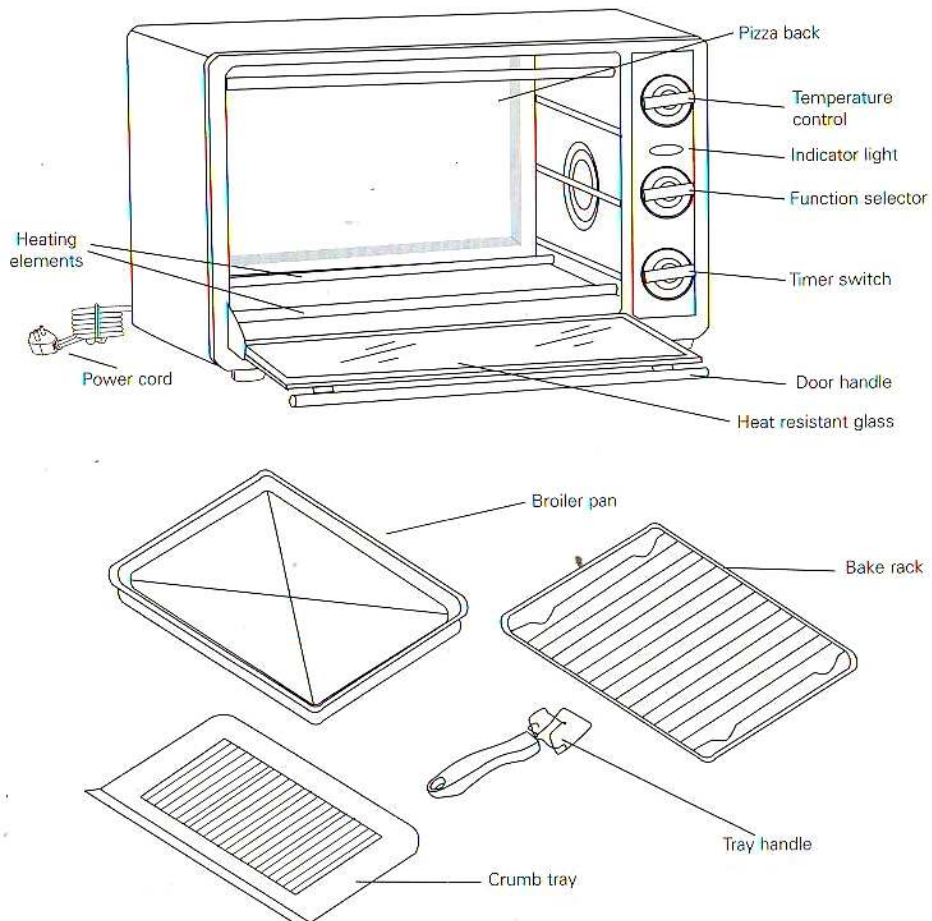
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- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

PART DESCRIPTION





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KNOW YOUR OVEN

- Temperature control range is 250°F – 450°F
- Timer range is 0 to 60 minutes.
- Your oven's cavity has been coated with a non-stick material to enable an easier cleaning of the cavity walls.
- Your oven is also equipped with an extended back which enables you to cook pizzas or larger sized food, up to 12 inches diameter, which is normally impossible with similarly sized ovens.

BEFORE THE FIRST USE

- Unpack the appliance and accessories, then wash and wipe these accessories.
- It is normal if some smoke or smell emanates from the appliance when using it for the first time. This is not harmful. In order to eliminate any packing oil that may remain after production, we recommend to operate the appliance for 15 minutes, putting the thermostat on its maximum temperature setting.

NOTE ON CONVECTION COOKING

Fan-assisted convection technology associated with 1500W of power ensures even cooking results. Convection cooking is the preferred method of cooking of many chefs.

This oven contains a built-in fan that circulates heated air around the food. This airflow continuously surrounds the food, which helps to brown and seal-in food juices. Food is cooked more evenly and more quickly than in conventional ovens.



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OPERATING INSTRUCTIONS

CAUTION: NEVER LEAVE UNATTENDED WHILE IN USE!

- Before using the appliance, clean the surface of the tray with a damp cloth and wipe dry. Then grease the tray with butter, margarine or cooking oil.
- Put the function selector in OFF position.
- Plug the unit into the power supply socket.
- Select a function from the 4 offered by your oven: **BROIL, TOAST, BAKE** and **CONVECTION BAKE**.

BROILING

For best results, it is recommended that you preheat the oven for 5 minutes on MAX temperature. Trim excess fat and dry any moisture that may be on the food.

- Remove the Bake rack.
- Set the temperature control to **MAX**.
- Set the function control to **BROIL**; only the upper heating elements will heat up.
- Turn the timer on to preheat the oven for 5 minutes.
- Brush food with sauce or oil, as desired, and place the food on the broiler rack, then place rack on the broiler pan and slide it into the desired slot.
- Food shall be placed as close as possible to the top heating elements without touching it.
- Turn the time control to the desired time.
- Turn food over halfway through cooking.
- A bell will ring at the end of the set time and the oven will switch-off automatically

ROASTING

The oven can cook up to an 8-pound chicken and up to a 6-pound roast. Please check the cooking progress periodically with a thermometer.



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- Remove the Bake rack.
- Place the food to be cooked into the broiler pan.
- Set the temperature control to desired temperature.
- Set the function control to **BAKE** or **CONVECTION BAKE**
- Turn the timer to the desired time.
- To check or remove the food after cooking, please use the handle provides to help you slide the rack in and out.
- A bell will ring at the end of the set time and the oven will switch-off automatically

BAKING

Bake your favourite cookies, cakes, pies, etc. The oven will accept a large variety of bakeware. Position the bake rack in a lower position, facing up.

- Place the Bake rack in the lower position, or depending to the height of the bakeware used or the recipe instructions.
- Set the function control to **BAKE** or **CONVECTION BAKE**. These functions enable the lower heating elements to heat.
- Preheat the oven at the desired temperature for 5 minutes,
- Place the bakeware onto the bake rack. Cookies can be baked with rack facing up, in the lower or medium rack position. Cakes can be baked using the bake rack facing down in the lower position or on the medium position with the bake rack facing up.
- Turn the timer to the desired time.
- To check or remove the food after cooking, please use the handle provides to help you slide the rack in and out.
- A bell will ring at the end of the set time and the oven will switch-off automatically

TOASTING

Your large capacity oven enables to toast 4 to 6 slices of bread at or 6 English muffins, at a time, but also waffles, pancakes, etc. When toasting lower quantities, you shall place the food at the centre of the oven, for best results.

- Make sure the crumb tray is in place.



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- Set the temperature control to **MAX**.
- Set the function control to **TOAST**. This function enables the upper and lower heating elements to heat simultaneously.
- Place the food on the bake rack, then place rack into the medium position slot, facing up.
- Turn the time control to the desired time / darkness setting - see control panel - "Light" and "Dark" settings
- A bell will ring at the end of the set time and the oven will switch-off automatically

MAKING A PIZZA

Follow the instructions on the packaging of the pizza. Unless indicated otherwise, please use the **BAKE** or **CONVECTION BAKE** settings. You can bake pizza with a size up to 12 inches with this oven.

CLEANING AND MAINTENANCE

Switch off the appliance by putting the knobs of the control panel in OFF position. Before cleaning, unplug the appliance from outlet and allow it to cool down. Accessories can be cleaned in hot water with mild detergent / dish soap, or in the dishwasher. Rinse and dry thoroughly after cleaning

Inside cleaning

- Wipe trays with absorbent paper towelling or a soft cloth. To remove baked on food pour a little cooking oil on the food and allow to stand for five to ten minutes. This should soften the food and allow it to be removed with absorbent paper towelling or a soft cloth. The non-stick coating on the cavity walls shall enable an easier cleaning.
- Never use abrasive products. Never immerse the appliance in water and make sure no water or damp penetrates into the appliance except the cavity.
- Make sure no water comes on the oven door when the latter is still hot.



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Outside and door cleaning

- Wipe clean with a damp sponge. Wipe dry
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.

DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUID.



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WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the authorized KALORIK Service Center (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of our authorized KALORIK Service Center).

If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Consumer Service Department
Team International Group of America Inc.
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.



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(SP) MANUAL DE INSTRUCCIONES

Cuando se utilizan aparatos eléctricos, hay unas precauciones básicas de seguridad que siempre se deben seguir, tales como:

CONSEJOS DE SEGURIDAD

- 1. LEA TODAS LAS INSTRUCCIONES.**
2. Antes de utilizar el aparato, compruebe que el voltaje de la red eléctrica coincide con el del aparato.
3. No toque las superficies calientes. Siempre utilice las asas o los botones.
4. Para protegerse contra una descarga eléctrica, no sumerja el aparato o el enchufe en agua o en otros líquidos.
5. Es siempre necesaria la supervisión cercana cuando este aparato sea utilizado cerca de niños. Este aparato no debe ser usado por niños.
6. Desconecte el aparato de la toma de corriente cuando la unidad no se encuentre en uso y antes de limpiarla. Deje enfriar el aparato antes de insertar o sacar accesorios.
7. No opere este y ningún aparato si el cable o el enchufe están quemados o dañados, o después de que el aparato ha funcionado inadecuadamente, se ha caído o ha sido dañado en cualquier manera. El aparato debe ser reemplazado por el fabricante o por un centro de servicio autorizado o por una persona similar calificada.
8. El uso de accesorios o aditamentos que no sean los recomendados por el fabricante pueden causar incendios, descargas eléctricas o lesiones.
9. No use en exteriores.
10. No permita que el cable cuelgue de la orilla de la mesa o del mostrador o toque las partes calientes.
11. No coloque este aparato cerca de quemadores de estufas de gas o eléctricas, o dentro de un horno caliente.
12. Cuando ase alimentos, tenga mucho cuidado cuando saque la bandeja o deseche grasa caliente.



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13. Enchufe siempre primero el cable al aparato y después en el enchufe de la red eléctrica. Para desconectar el aparato, gire los botones hacia la posición apagada (OFF o 0) y desenchufe el aparato.
14. No use este aparato más que para lo que ha sido diseñado.
15. Los alimentos grandes o utensilios metálicos no deben introducirse en el aparato ya que pueden crear el riesgo de incendio
16. Puede ocurrir un incendio si el aparato está en funcionamiento y se encuentra en contacto o cubierto con materiales inflamables, incluyendo cortinas, tapicerías, paredes, etc. No coloque ningún objeto sobre el aparato cuando éste se encuentre en funcionamiento.
17. No limpie el aparato con fibras metálicas abrasivas. Se pueden romper pequeños pedazos de las fibras y pueden entrar en contacto con las partes eléctricas, lo anterior puede ocasionar una descarga eléctrica.
18. Debe tener extremo cuidado cuando use contenedores que no estén hechos de metal o de vidrio.
19. Cuando esta unidad no se encuentre en uso, no almacene ningún otro material que no sean los accesorios recomendados por el fabricante.
20. No coloque dentro del horno ningún material inflamable, tal como papel, cartón, plástico o cualquier material que pueda incendiarse o derretirse.
21. No cubra con papel aluminio la bandeja para migas o ninguna otra parte del horno. Este causará que el aparato se sobre caliente.
22. Para apagar este aparato, coloque todos los controles en la posición de apagado "OFF" o bien, gírelos completamente en sentido contrario de las manecillas del reloj.

GUARDE ESTAS INSTRUCCIONES SOLAMENTE PARA USO DOMESTICO



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INFORMACIÓN SOBRE EL ENCHUFE POLARIZADO

Este aparato está provisto de un enchufe polarizado (una pata es más ancha que la otra). Para reducir el riesgo de choque eléctrico, este enchufe calza en el tomacorriente polarizado de una sola manera. Si el enchufe no cabe totalmente en el tomacorriente, gire el enchufe. Si aun así no calza, consulte a un servicio técnico cualificado. **No intente anular esta característica de seguridad.**

Para los aparatos provistos con un enchufe clásico, basta con insertar el enchufe en la toma de corriente.

INSTRUCCIONES DEL CABLE

El cable de alimentación del aparato es un cable corto a fin de disminuir el riesgo de accidentes (caídas al tropezar con él, etc.)

Puede utilizar un alargador si es necesario.

- Asegúrese de que el nivel eléctrico del cable es igual o mayor que el indicado. Una extensión con un bajo nivel eléctrico correría el riesgo de sobrecalentarse y de estropearse.
- Para evitar riesgos colocar de forma tal que los niños no puedan jalarlo o tropezar con él. Que no arrastre nunca por el suelo.

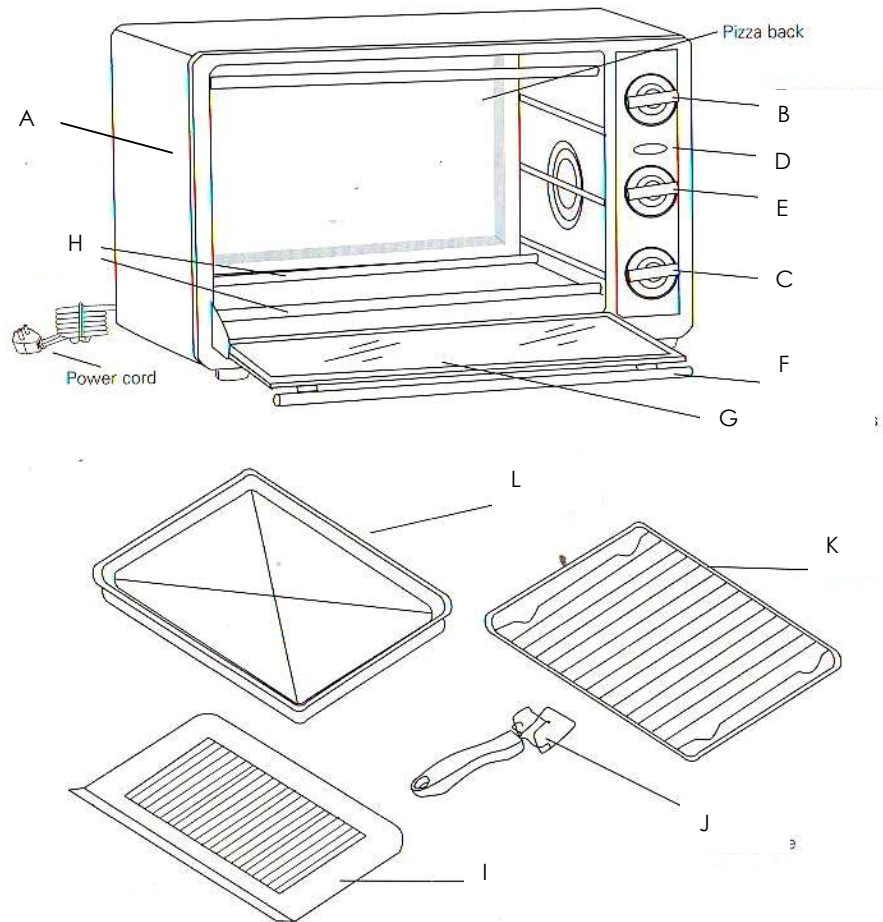
PARTES

- A. Cuerpo
- B. Termostato
- C. Minutero
- D. Testigo luminoso de funcionamiento
- E. Selector de funciones
- F. Asa de la puerta
- G. Puerta de cristal
- H. Resistencia
- I. Bandeja recogemigas amovible
- J. Asa
- K. Rejilla
- L. Placa



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CONOZCA SU HORNO

- Intervalo del control de la temperatura: de 250 ° F - 450 ° F
- Intervalo del temporizador: de 0 a 60 minutos.
- La cavidad del horno está recubierta con un material antiadherente para permitir una fácil limpieza de sus paredes.
- El horno está equipado con un respaldo más amplio que le



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permite cocinar pizzas o alimentos de mayor tamaño, de hasta 12 pulgadas de diámetro, que normalmente es imposible para los hornos de tamaño similar

ANTES DE LA PRIMERA UTILIZACIÓN

- Desembale el aparato, los accesorios, y después lave los accesorios y séquelos.
- Es normal que algunos humos u olores a nuevo se produzcan cuando utilice su aparato por primera vez.

NOTA SOBRE COCCIÓN POR CONVECCIÓN

La tecnología asistida por convección asociada con 1500W de potencia garantiza un resultado uniforme en la cocción. Cocción por convección es el método preferido de muchos chefs de cocina.

Este horno contiene un ventilador incorporado que hace circular el aire caliente alrededor de la comida. Este flujo de aire continuo rodea el alimento, ayudando a la cocción y duración en su propio jugo. Los alimentos se cocinan de manera más uniforme y rápida que en los hornos convencionales.

FUNCIONAMIENTO

PRECAUCIÓN: Nunca deje desatendido su aparato durante su uso!

- Antes de utilizar su aparato, debe limpiar la placa con un paño húmedo, secarla y untarla de aceite de cocinar o mantequilla.
- Seleccione la posición "**OFF**" del selector de funciones.
- Enchufe el aparato a la red.
- Seleccione una función de los 4 ofrecidos por el horno: asar (**BROIL**), tostar (**TOAST**), hornear (**BAKE**) y cocer al horno de convección (**CONVECTION BAKE**).



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ASAR CON GRILL

Para obtener los mejores resultados, se recomienda precalentar el horno durante 5 minutos a temperatura máxima. Retire el exceso de grasa y seque la humedad que pueda haber en los alimentos.

- Retire la rejilla de horno.
- Ajuste el control de la temperatura a MAX.
- Ajuste la función de control para asar a **BROIL**: sólo los elementos calefactores superiores se calentarán.
- Gire el temporizador para precalentar el horno durante 5 minutos.
- Pincele los alimentos con salsa o aceite, según se desee, y coloque la comida en la parrilla para asar, después coloque la parrilla en la ranura deseada.
- Lo mejor es colocar los alimentos lo más cerca posible de los elementos de calefacción de arriba pero sin tocarlo.
- Gire el minuterio al tiempo deseado.
- A mitad de cocción, dele la vuelta a los alimentos.

ASAR

El horno puede cocinar hasta 8 libras de pollo y hasta unas 6 libras de asado. Compruebe periódicamente el progreso de cocción con un termómetro.

- Retire la rejilla del horno.
- Coloque los alimentos a cocinar en la bandeja para asar.
- Ajuste el control de temperatura a la temperatura deseada.
- Ajuste Establecer la función de control para hornear **BAKE** o **CONVECTION BAKE**.
- Gire el minuterio al tiempo deseado.
- Para comprobar o retirar los alimentos después de la cocción, por favor use el mango proporcionado para ayudarle a deslizar la rejilla tanto para sacarla como para meterla.
- Una señal sonora se emitirá al final del tiempo fijado y el horno se apagará automáticamente.



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REPOSTERIA

Hornee sus galletas favoritas, pasteles, tartas, etc. El horno le permite una gran variedad de horneado. Coloque la rejilla en la posición inferior del horno, mirando hacia arriba.

- Coloque la rejilla del horno en la posición más baja, o en función de la altura de la bandeja o siguiendo las instrucciones de la receta.
- Ajuste la función **BAKE** o **CONVECTION BAKE**. Con esta función son los elementos de calefacción inferiores los que se calientan.
- Precaliente el horno a la temperatura deseada durante 5 minutos,
- Coloque lo que desea hornear en la rejilla a hornear. Las galletas se pueden hornear en la parte inferior o medio. Pasteles se pueden hornear en la posición más baja con la rejilla hacia abajo, o en la posición del medio con la rejilla hacia arriba.
- Ajuste el minuterero al tiempo deseado.
- Para comprobar o retirar los alimentos después de la cocción, por favor use el mango proporcionado para ayudarlo a deslizar la rejilla, tanto para sacarla como para meterla.
- Una señal sonora se emitirá al final del tiempo fijado y el horno se apagará automáticamente.

TOSTAR

Gracias a su gran capacidad el horno le permite tostar de 4 a 6 rodajas de pan o 6 muffins, gofres, tortitas, etc. Cuando tueste pequeñas cantidades, coloque la comida en el centro de la bandeja, para obtener mejores resultados.

- Asegúrese de que la bandeja recoge migas esté en su lugar.
- Ajuste el control de la temperatura a MAX.
- Ajuste la función de control en TOAST. Esta función permite a la parte superior e inferior de los elementos de calefacción de calentar al mismo tiempo.
- Coloque los alimentos en la rejilla, y luego posicione la rejilla en la ranura de la posición de medio hacia arriba.
- Ajuste el minuterero al tiempo deseado / configuración oscuridad - véase el panel de ajustes - "**Light**" y "**Dark**"



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- Una señal sonora se emitirá al final del tiempo fijado y el horno se apagará automáticamente.

ELABORACIÓN DE UNA PIZZA

Siga las instrucciones en el envase de la pizza. A menos que se indique lo contrario, utilice el horno o la configuración BAKE o CONVECTION BAKE. Puede hornear pizzas con un tamaño de hasta 12 pulgadas con este horno.

LIMPIEZA Y MANTENIMIENTO

Apague el aparato, poniendo los botones del panel de control en la posición OFF. Antes de limpiar, desenchufe el aparato y deje que se enfríe. Los accesorios pueden limpiarse con agua caliente y detergente o en el lavavajillas. Enjuague y seque cuidadosamente después de su limpieza.

Limpieza en el interior del horno

- Limpie el plato con un papel absorbente o un paño húmedo.
- Para limpiar los posibles restos de alimentos que puedan haber quedado tras la cocción, unte el plato con unas gotas de aceite de cocinar y déjelo durante 5 a 10 minutos, después pase un papel absorbente. La cobertura antiadherente de la cavidad le permitirá una limpieza más fácil.
- No utilice nunca estropajos de aluminio ni detergentes abrasivos. No sumerja el aparato en agua y asegúrese que no haya agua ni humedad que penetre en el aparato.
- Asegúrese que no haya agua en la puerta del horno mientras este aún caliente.

Limpieza del exterior del aparato

- Utilice un paño humedecido y seque bien su aparato.
- No utilice nunca estropajos de aluminio ni detergentes abrasivos, ya que quedan dañar el acabado.

NO SUMERJA EL APARATO EN AGUA O EN OTROS LÍQUIDOS.



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GARANTÍA

Le sugerimos rellenen y nos envíen rápidamente la Tarjeta de Registro de Producto adjunta para facilitar la verificación de la fecha de compra. Por lo tanto, la devolución de esa Tarjeta de Registro de Producto no es una condición imprescindible para la aplicación de esa garantía. Puede también rellenar dicha tarjeta de garantía en línea en la dirección siguiente: www.KALORIK.com

A partir de la fecha de compra, este producto KALORIK está garantizado un año contra los defectos materiales y de fabricación, en los Estados Unidos. Esta garantía no es transferible. Conserve la prueba de compra original. Se exige una prueba de compra para obtener la aplicación de la garantía.

Durante este período, si el producto KALORIK después de una inspección por parte de KALORIK, se manifiesta defectuoso, será reparado o reemplazado, según lo que decida KALORIK, sin gastos para el consumidor. Si se envía un producto de reemplazo, se aplicará la garantía que queda del producto original.

Esta garantía no se aplica a los defectos causados por una mala utilización por parte del comprador o del usuario, o una negligencia al no respeto del manual de instrucciones KALORIK, o una utilización en un circuito eléctrico cuyo voltaje es diferente al que figura en el producto, o un desgaste normal, o modificaciones o reparaciones no autorizadas por KALORIK, o por un uso con fines comerciales. No existe garantía por las partes de cristal, jarras de cristal, filtros, cestos, cuchillas y accesorios en general. No existe tampoco garantía por las piezas perdidas por el usuario.

Toda garantía de valor comercial o de adaptabilidad a este producto está limitada a un año también.

Algunos estados no ponen límites a la duración de la garantía tácita o no autorizan la exclusión de daños y perjuicios accesorios o indirectos, por lo que puede que las restricciones anteriormente mencionadas no le sean aplicables a Usted. Esta garantía le otorga derechos legales particulares, pero usted puede tener también otros



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derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y / o más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró: a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta más próximo.

Si fuera el caso, traiga el producto (o envíelo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK más próximo. (Visite nuestra web www.KALORIK.com o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo más próximo).

Si envía el producto, le rogamos añadan una carta explicando la naturaleza del defecto.

Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

Si quiere escribirnos, puede hacerlo a la dirección siguiente:

KALORIK Servicio al Consumidor

Team International Group of America Inc.
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

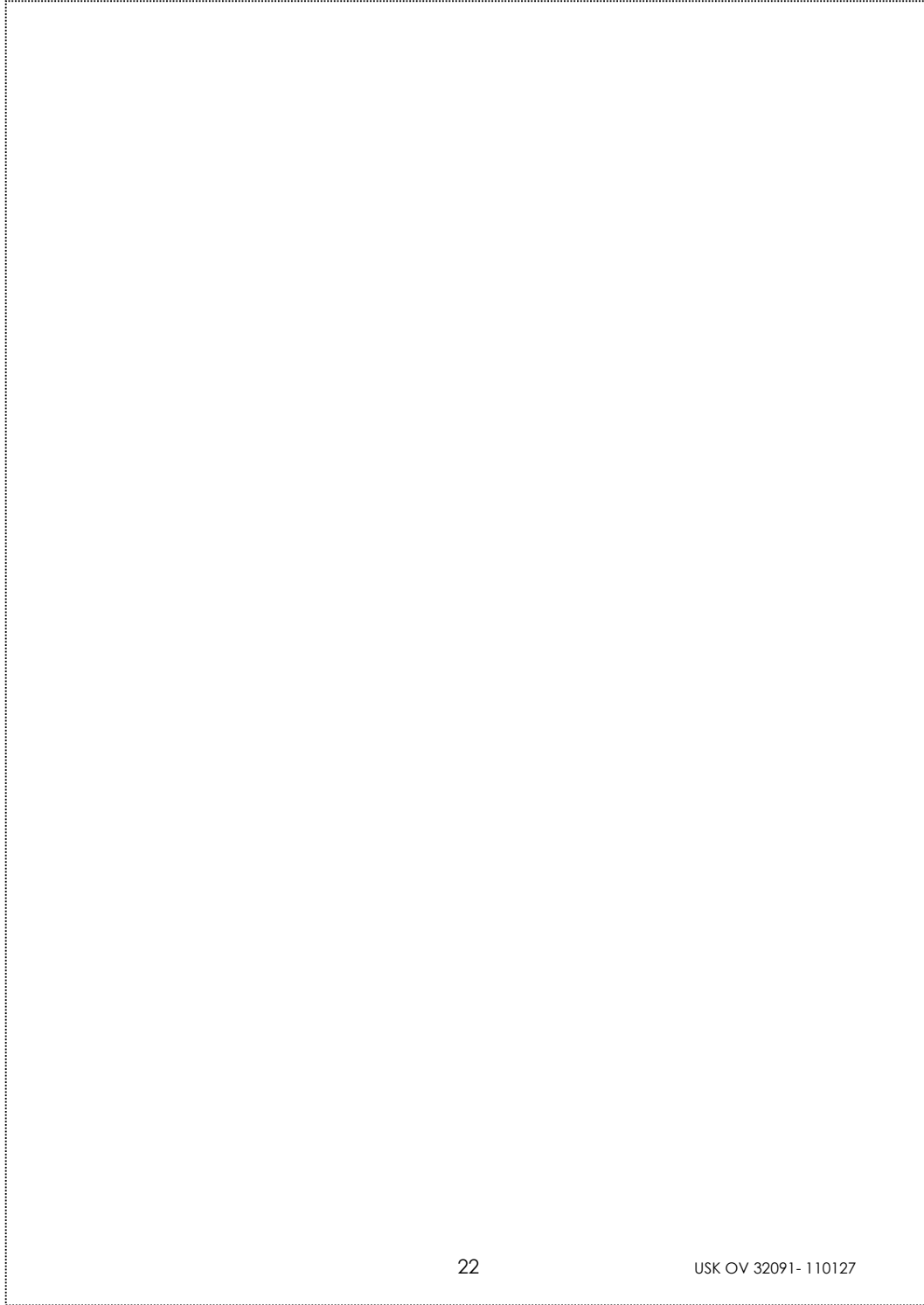
O llame gratuitamente (U.S.A.) al +1 888-521-TEAM / +1 888-KALORIK

Las cartas se aceptan solamente en la dirección anteriormente mencionada. Los envíos y paquetes que no tengan número de autorización de devolución serán rechazados.



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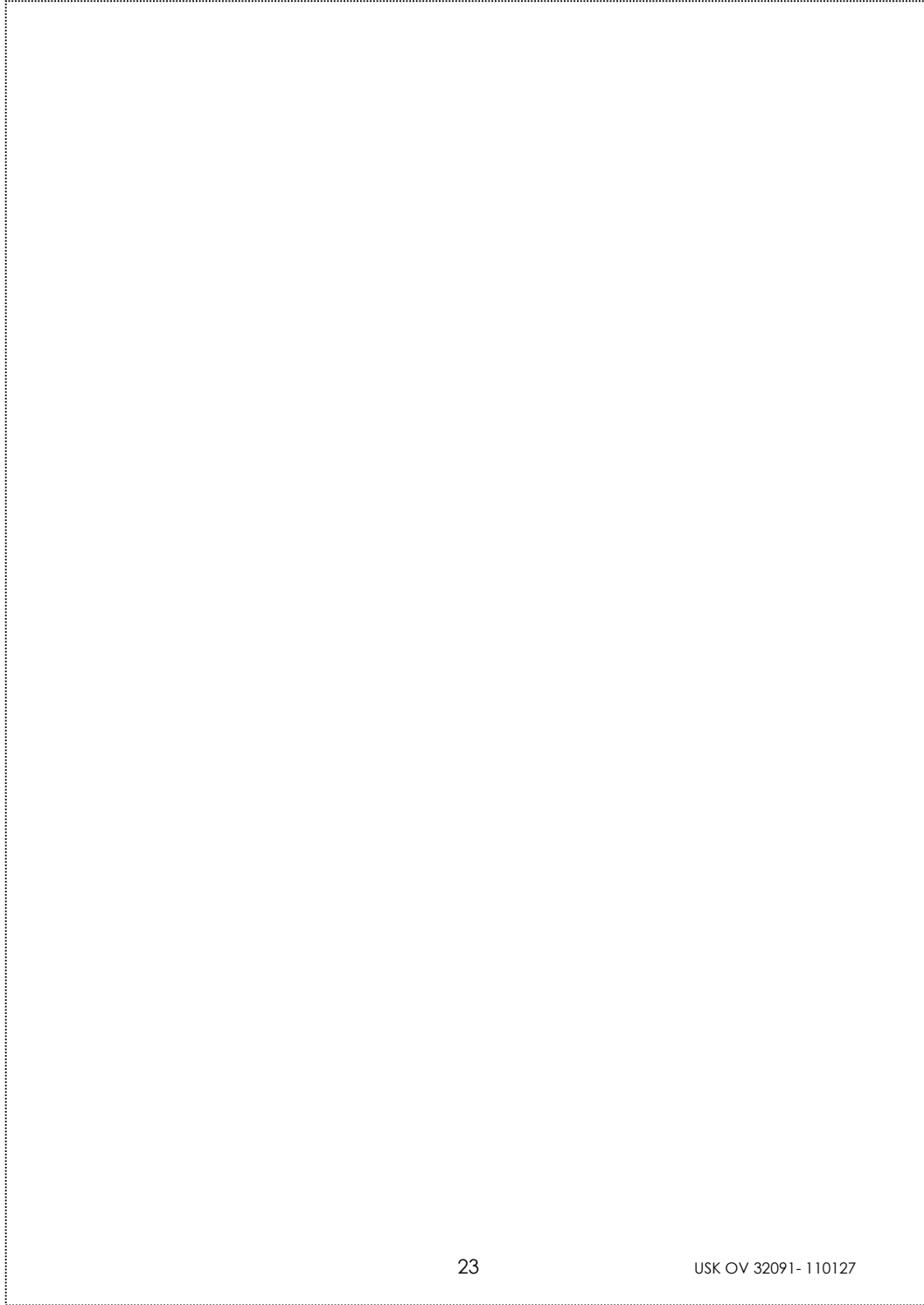
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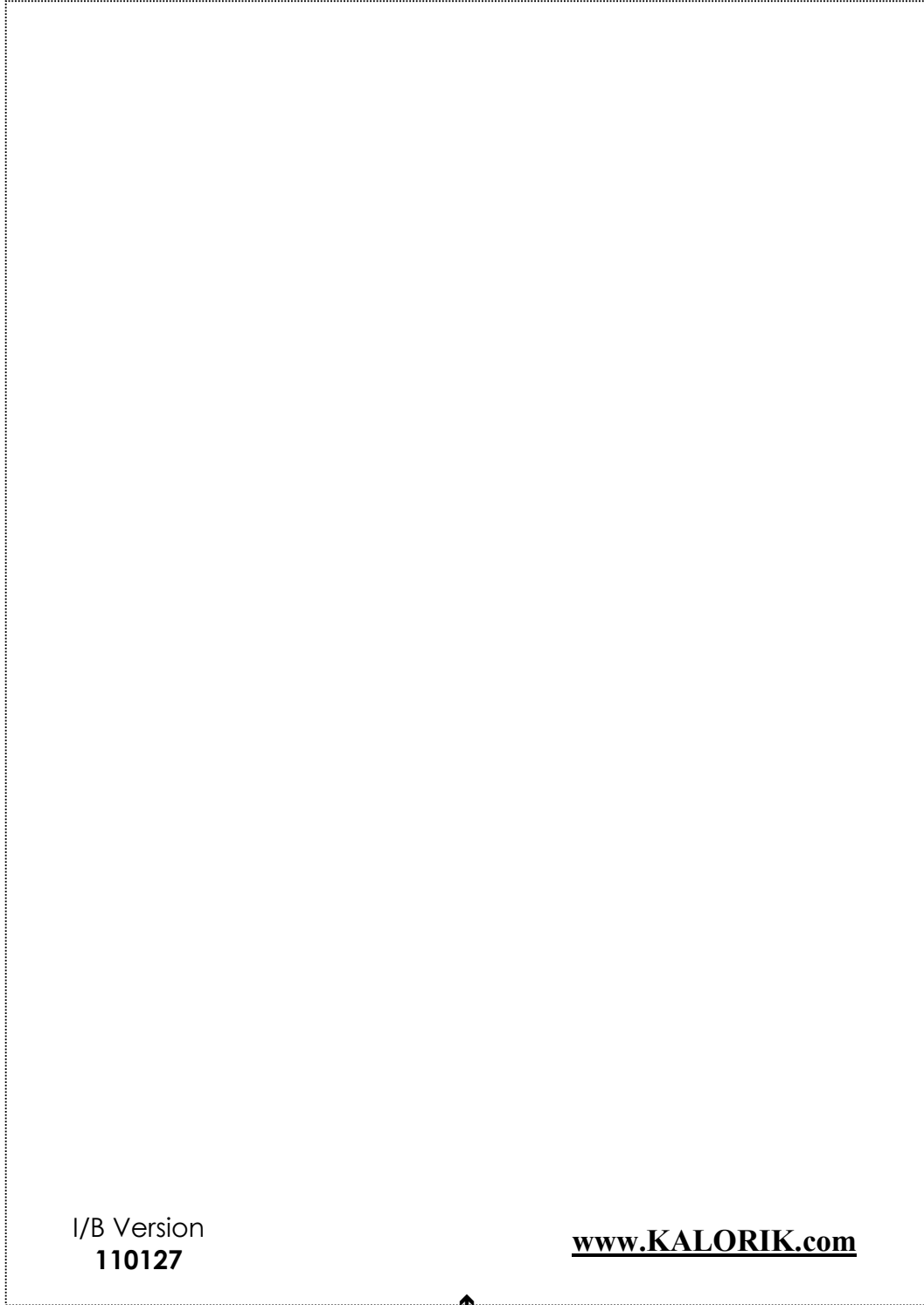
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