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: The manufacturer reserves the right to modify the
: terms described in this manual.
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: El fabricante se reserva el derecho de modificar
: los modelos descritos en el presente libro de
: instrucciones.
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: Le fabricant se reserve le droit de modifier les
: modèles décrits dans la brochure.
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www.fagoramerica.com
1.800.207.0806



HALOGEN TABLETOP OVEN



User's Manual & Recipe Booklet





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Thank you for purchasing the new Fagor Tabletop Halogen Oven.

This oven can be used to grill, broil, bake, steam, roast or dehydrate – all while saving energy and cooking up to 25 - 50% faster than a conventional oven. It is also up to 75% more energy efficient. A powerful 1400W halogen heating element helps to cook entire meals in a fraction of the time spent using a conventional oven. The oven heats up instantly, reducing pre-heating times while a convection fan circulates hot air internally to cook food uniformly and seal in natural juices for full flavor and aroma.

As the bowl is made of glass, you can clearly see what you are cooking from all sides and easily obtain the optimum cooking level for your meals. Also, this oven lends itself to healthy cooking. When meat, poultry or fish are cooked, fats and oils can drip away through the rack. In addition, this appliance is so compact, it can be used as an extra warming vessel for entertaining, or, as a primary cooking vessel in situations where space is limited such as in recreational vehicles, dorm rooms or even the office.

This user's manual contains complete information on the use and care of this product. Please read this manual carefully before operating the Fagor Tabletop Halogen Oven to ensure proper usage and maintenance. Carefully following the directions in this booklet will enable you to optimize the performance and lifespan of the unit.





IMPORTANT SAFEGUARDS



The product you have purchased is a state of the art appliance. It adheres to all of the latest safety and technology standards; however, as with any electric appliance, there are some potential risks. Only operate this oven in accordance with the instructions provided and only for its intended household use.

PLEASE READ THE INSTRUCTIONS BELOW BEFORE USING THE APPLIANCE FOR THE FIRST TIME.

- Do not use outdoors or operate where aerosol (spray) products are being used or where oxygen is being administered.
- The Halogen Oven is for domestic use only; it is designed to handle normal household quantities. It is not suitable for continuous or commercial operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- This appliance is not intended to for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are carefully supervised or instructed by a person responsible for their safety.
- Due to the high surface temperature this product reaches when in use, keep children and pets away from this product.
- Always make sure that children cannot reach the product or any loose cables.
- Use on a secure and stable worktop. Do not place near the edge of the worktop.
- Do not place the product where it can either fall or be submerged into water or any other liquid.
- Use the product for its intended household use only.
- Always place the glass pot onto the base before plugging the power cord and switching on. NEVER operate the oven without first placing it on the supplied base.
- Do not let the cord hang over the edge of the table or worktop, or make contact with hot surfaces.
- Do not place on or near a hot gas or electric cooktop or in a heated oven.
- Do not move the oven while in use.
- Surfaces become very hot during operation, and remain hot for some time after the unit is switched off. Do not touch the lid or the sides of the oven without protective oven gloves.
- All metal items in the oven, such as the cooking racks, can get very hot during cooking. Please be careful when removing these items from the oven. Always wear oven gloves or use the tongs supplied.



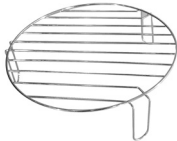
- Never place unprotected hands inside the oven when in use.
- Never leave the product unattended while in use.
- **Please note:** The handle on the lid works as a safety mechanism, if the lid is not on properly or the lid is off the oven, it will automatically turn off.
- If baking cakes, for best results use a cake pan (Not included with the oven).
- Use the handle and wear oven gloves when lifting the lid from the glass oven.
- The lid should be placed on the lid holder, not directly on the countertop, when taken off during operation. Placing the lid with the heating element facing down on the countertop might damage your countertop or even cause a fire hazard.
- Always remove the lid away from you so that escaping steam is channeled away from your face.
- Take care when removing the lid to avoid contact with hot liquid condensation that may have collected on the inner surface of the lid.
- Be sure to allow the oven body to cool off before cleaning it with a damp cloth.
- Be sure to unplug the oven when it is not in use, when cleaning the oven or whenever there is a known power failure. Remove the plug from the socket by pulling on the actual plug, not by the cable.
- Use extreme caution when removing pans or cooking racks from the Halogen Oven.
- Be careful when disposing of hot liquids, particularly fat or oil.
- Never immerse the cord, plug, or lid/control panel of the product in water or other liquids.
- Re-tighten screws if base becomes loose.
- Regularly check the cable and plug for any signs of damage.
- Do not clean with metal scouring pads: pieces may break off the pads and make contact with electrical parts, increasing the risk of electrical shock.
- Never operate the Halogen Oven if it has a damaged cord or plug. If the Halogen Oven has been dropped or damaged, please contact Fagor's Customer Service Department at phone 1 (800) 207 0806.
- Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury.
- For safety reasons, a broken or damaged cable may **only** be replaced with a cable supplied by Fagor.
- Never use the cord to carry the product.
- Do not disassemble the product or attempt to modify the plug in any way. This item is not equipped with any user serviceable parts.

SAVE THESE INSTRUCTIONS

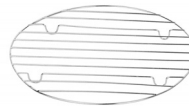
Technical Specifications

MODEL NUMBER	670040380
RATE	120 V / 1200 ~ 1400 W
TEMPERATURE RANGE	250 F ~ 480 F
TIMER	5 ~ 60 minutes
BOWL DIMENSIONS	13" width x 6.25" depth
CAPACITY	12 quarts
CORD LENGTH	4 FT
WEIGHT	15 lb

Oven Components



High Rack



Low Rack



Tongs



Lid Holder



Non-stick Frying Pan



Extender Ring



- **LID** — Safety ON/OFF Handle: For safety reasons, the oven will only work if the handle is completely folded down. If it's not completely folded down, the oven will not turn on. Always use this handle to move the lid. To remove the lid, lift it by the handle. Place it on the lid holder.
 - **Timer Knob:** You can program the cooking time up to 60 minutes. The timer will switch the oven off after the preset time period has passed and an alarm will ring momentarily to alert that the cooking time is up.
 - **Temperature Knob:** Easy manual selection of the cooking temperature. May be adjusted while the unit is in use.
 - **LED Lights:** luminous indicators of the oven's activity. When you select your cooking and temperature time, the green and red lights will turn on. Once the oven reaches the desired temperature the green light will turn off. When the cooking time has concluded, the red light will turn off.
- **LID HOLDER** — Metal holder for placing the lid during and after cooking. Take care not to place the hot lid directly on the table or countertop: this may create a potential fire hazard or damage the furniture.
- **GLASS POT** — Made of heat-resistant glass. Dishwasher safe. 12 quart capacity.
- **BASE** — Placed under the glass bowl to keep it off the countertop and stabilize it. NEVER operate the oven without the base.
- **EXTENDER RING** — Allows expansion of the oven's capacity by 5 quarts. Allows for cooking larger food items such as a whole chicken or turkey.
- **LOW RACK** — Recommended for larger sized foods. May be used by itself or in combination with the high rack.
- **HIGH RACK** — Recommended for smaller sized foods to be placed closer to the heat source. Also recommended for achieving crispness or browning food.

NOTE: It is not strictly necessary to use either of the racks to cook in this oven, However, it is recommended since it allows for better circulation of air which results in more even cooking.
- **TONGS** — Designed to easily remove hot racks from the oven.
- **FRYING PAN** — Non-stick metal pan specially used for air-frying. It should be placed on the low rack. Requires little or no oil to cook.



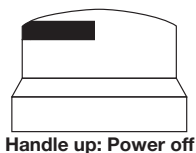
Getting Started

Read the safety instructions found in this manual before operating. Before using this appliance for the first time, follow these steps:

1. Remove all packing materials and literature from inside the oven.
Make sure the oven is in good condition and there are no missing parts or damages to the glass bowl.
2. Select a flat, heat-resistant, non-flammable surface to operate the halogen oven on.
3. Remove any dust or soil that may have accumulated on the surface of the product. Wipe thoroughly with a clean damp cloth. Wash the glass pot in warm soapy water or in the dishwasher. Dry thoroughly before use. NEVER submerge the lid in water or any other liquid. Only the glass cooking pot is dishwasher safe.
4. Before first use, heat up the empty oven at maximum temperature for five minutes. This will eliminate any odors from within the oven. This also will burn off any excess lubricants, which were used during the manufacturing process.

A slight amount of smoke may be produced during the first few uses and is not considered a defect.

NOTE: the handle must be pushed down into a horizontal position to turn the oven ON. When the handle is in the vertical position, the oven will turn itself OFF. See illustration below:



5. Allow the appliance cool to room temperature.
6. Wipe the inside of the glass pot a final time. Do not use abrasive cleaners or scouring pads.

Operating Instructions

- Place the high and/or low racks in the glass bowl container before placing food inside. You may also cook directly in the glass bowl but it is recommended to use at least one of the racks to obtain better circulation and distribution of hot air within the unit. For best results, keep food approximately 1" to 1.25" from the glass wall to allow maximum hot air circulation. Foods may be cooked directly on the racks, on foil or in an oven-safe container.
- Place top lid securely on the glass bowl. Make sure that the food does not touch the lid.
- Plug the power cord firmly into the outlet.
- Before turning the oven on, push the handle all the way down until it snaps securely in place. If it is not completely down the oven will not turn on.
- Set the timer to the desired time. The red LED light will illuminate.
- Select the optimum temperature. The green LED light will turn on, as well as the oven interior light. Both lights will turn off when the selected temperature is reached. If the inner temperature drops below the selected level, both lights will turn back on for short periods of time, indicating that the oven is heating up.
- The timer and the red light will switch off after the preset time period is up and an alarm will sound to alert you that the cooking time is over.
- When the cooking time is over, unplug the device from the outlet. Lift the lid and place it in the lid holder. NEVER put the hot oven lid directly on the countertop or table as this might cause damage to the furniture or cause a fire hazard.
- Always use wooden, heat-proof plastic or nylon utensils while cooking. Metal utensils may scratch the glass bowl container.



Cooking tips

Roasting

- Place food directly on the low rack. Using an oven safe pan is optional. Using the high rack allows food to be positioned closer to heat source for additional crispness, browning or for foods to be cooked “well done”.
- Is not necessary to use oil for roasting, but you may do so for foods that tend to become dry in an oven.
- For a glazing effect, set the food 4 inches away from top heating unit. Apply the desired glaze and broil at 400 to 480 F until the desired shade of brown is reached. Fruit jams, preserves and jellies work well as a glaze for broiled foods.
- Roasting time may vary depending on the type of meat or other food, type of cut, amount of fat, thickness or weight of the item.
- When half the cooking time is up, flipping the food is recommended for even cooking.



Grilling

- Place food directly on the low rack, don't use the frying pan.
- Brushing the rack with oil will help to avoid sticking.
- You may cover the bottom of the glass bowl with foil to catch fat and oil drippings. This will make the oven easier to clean.

Baking

- Use any oven-proof baking dish, preferably nonstick, that will fit comfortably inside the oven. Place it on the low rack. Take special care in following baking recipes, as desserts are especially delicate and easy to overcook. Lower the temperature slightly and turn the baking dish around if too much browning occurs.

Broiling

- Place food directly on the high rack. You may use the frying pan to broil as well ; it should be placed on the high rack.
- Brushing the rack with oil will help to avoid foods from sticking to its surface.
- You may cover the bottom of the glass bowl with foil to catch fat and oil drippings. This will make the oven easier to clean.





Air Frying

- Use the non stick frying pan placed on the low rack.
- Little or no oil is used, yet the effect is like pan-frying or deep frying. If oil is used, only a thin layer is necessary.
- Once cooking is finished, promptly remove the lid from the glass cooking bowl, otherwise steam may cause the food to become soggy instead of crispy.

WARNING: NEVER fill the glass bowl with oil. This appliance is not to be used as a deep fryer! Also, stop cooking immediately if food begins to burn.

Steaming

- To steam, place food in an oven safe bowl or pan on the low rack making sure that the container does not touch the sides of the oven and cover with foil. Pour water or broth into the bottom of the glass cooking bowl using half a cup of liquid for every pound of food. Cook at 350 F the time indicated in your recipe.

Suggested Cooking Times

MEATS	TIME	TEMPERATURE
Beef		
Rib Roast	31 minutes per pound (medium)	400 °F
Meat Loaf (2 pound)	50 - 60 minutes	350°F
Rib Eye or Strip Steak (1 inch thick)	12 min per side (medium)	400°F
Flat-iron or flank steak	8-12 minutes (medium - rare)	375°F
Pork		
Loin Roast	29 minutes per pound	360°F
Chops (1/2 inch thick)	10 - 16 minutes	460°F
Tenderloin	10 minutes per side	450°F
Bacon (1 pound)	12 - 16 minutes	350°F
Lamb		
Leg	31 minutes per pound (medium)	390°F
Chops	21 minutes (medium)	400°F
Hamburgers - 4 Burgers	16 minutes (rare)	400°F
Hot Dogs (1 1/2 to 2 ounces)	10 minutes	400°F
Sausage Patties (1 pound)	16 minutes	390°F



POULTRY	TIME	TEMPERATURE
Chicken		
Whole	21 minutes per pound	460°F
Breasts	26 - 31 minutes	460°F
Tenderloins	20 minutes	400°F
Turkey		
Whole (Un-stuffed)	26 - 31 minutes per pound	460°F
Half breast (3 pounds)	45 - 60 minutes	460°F
Cornish Hens	26 minutes per pound	460°F

SEAFOOD	TIME	TEMPERATURE
Snapper (Whole)	31 minutes	400°F
Salmon Steak	10 minutes	400°F
Grilled Shrimp	12 - 14 minutes	400°F
Lobster Tails	18 minutes	400°F
Breaded Fish Fillet(Frozen)	11 - 13 minutes less than package directs	350°F
Mahi Mahi	5 minutes	450°F
Crab	10 - 13 minutes	300°F

VEGETABLES	TIME	TEMPERATURE
Baked Potato (6 to 8 ounces)	41 minutes	400°F
Corn on the Cob (4 ears) Unshucked	26 minutes	400°F
French Fries	16 minutes or until crisp	450°F
Brussel sprouts	15 - 20 minutes	450°F
Green beans	15 minutes	450°F
Onion	15 minutes	450°F
Potatoes or Sweet Potatoes	15 minutes	450°F
Asparagus	10 minutes (2 more if they are very thick)	400°F

EGGS	TIME	TEMPERATURE
Poached	5 - 6 minutes	350°F
Soft - Boiled	4 - 5 minutes	400°F
Omelette	10 - 12 minutes	350°F

Conventional oven recipes may also be used by slightly adjusting cooking times. A 25% time reduction is suggested on average.



Cleaning and maintenance

1. Unplug the oven and allow it to cool completely before performing any cleaning or maintenance.
2. Once glass bowl has cooled completely, clean all parts thoroughly with warm soapy water and a damp cloth. The glass bowl and racks are dishwasher safe.
3. To clean the fan cover, remove the screw and take the cover off to be washed in warm water with gentle detergent. Allow to dry completely before re-assembling.

NOTE: spraying the bowl and racks with cooking oil prior to cooking may facilitate easier cleaning

Self-cleaning - 'Wash' setting

This oven has a special self-cleaning setting labeled 'Wash' on the temperature control knob, which may be used to clean the glass bowl:

1. Remove excess food and drain away fat from the glass bowl.
2. Add approximately 1/2 inch of warm water into the glass bowl with a squirt of dishwashing liquid. Replace the glass lid and turn the temperature control to 'Wash'.
3. Set the time control to 10 - 15 minutes, depending on how soiled the glass bowl is. The combination of heat, the swirling motion caused by the fan and the dish liquid will clean the glass bowl quickly and efficiently.

The cooking racks may also be left in the glass bowl when using the wash setting to soften any stuck-on residue.

4. Allow the oven to cool.
5. You may still need to use a sponge or scrub brush to remove stubborn deposits before rinsing and wiping dry.

CAUTION:

- Never immerse the lid, cord, or plug in water or any other liquid.
- If scrubbing is necessary, use a nylon or polyester mesh pad.
- Do not use a steel wool pad or abrasive material.
- Never use solvents or cleaning powder.
- Do not allow liquids to seep inside of the operating mechanism located on the underside of the lid.

Storing

Allow the appliance to cool completely before storing. Store the appliance in a cool, dry location and cover to protect from dust. Do not place any heavy items on top of this appliance during storage as this may result in possible damage to the unit.

You may want to place the lid upside down on the bowl for a more compact storage and to protect the lid from damage.

Troubleshooting

Problem	OVEN WILL NOT TURN ON
Solution	<ul style="list-style-type: none"> • Make sure that the power cord is plugged in. • Check, by connecting another electric device, that the outlet is working properly. • Check that the thermostat is set to desired temperature. Make sure the timer has been set. If you select a temperature but do not set the timer, the oven will not turn on. • Make sure the handle has been pushed all the way down until it clicks into place.
Problem	OVEN WILL NOT HEAT UP
Solution	<ul style="list-style-type: none"> • Check the thermostat to see if it is set to high temperature. • Make sure the timer has been set. If you select a temperature but do not set the timer, the oven will not turn on.
Problem	ANY PART OR COMPONENT OF THE OVEN IS BROKEN
Solution	<ul style="list-style-type: none"> • Contact Fagor Customer Service at info@fagoramerica.com or by calling 1 (800) 207 0806
Problem	I AM NOT SURE WHAT TYPE OF COOKING VESSEL CAN BE USED INSIDE OF THE HALOGEN OVEN
Solution	<ul style="list-style-type: none"> • Any cooking vessel that is safe to use in a regular oven is also safe to use in this halogen oven as well. If unsure, check the cookware's manual or contact the cookware manufacturer. Cookware with plastic parts should not be used in any oven
Problem	THE MAIN LIGHT INSIDE THE OVEN TURNED OFF
Solution	<ul style="list-style-type: none"> • When the oven reaches the desired temperature, the interior light will turn off. This is normal operation. The light will only turn on when the temperature is lower than the one selected on the temperature knob. • Turn the knob to the maximum temperature level. If the light still does not turn on, contact Fagor customer service at info@fagoramerica.com or by calling 1 (800) 207 0806.
Problem	THE OVEN PRODUCES SMOKE
Solution	<ul style="list-style-type: none"> • The appearance of a small amount of smoke is normal during the first few uses. If after a few uses it is still smoking, unplug the unit and clean any excess grease from the underside of the lid and operating mechanism. If the problem persists, please discontinue use and contact Fagor customer service at info@fagoramerica.com or by calling 1.800.207.0806.

Recipes

In the next pages you will find delicious recipes you can prepare in your Fagor Halogen Oven, including appetizers, entrées, sides, breads and desserts.

TIME SAVING TIP: if you are using the frying pan for the recipe, cover it with aluminum foil and spray it with cooking spray. Once the cooking is done you can simply remove the tray with little or no cleanup needed.

If you are roasting, you can cover the bottom of the glass bowl with some foil to catch the drippings, also making cleanup even faster!

APPETIZERS

CRISPY BACON-WRAPPED STUFFED DATES

These stuffed dates are enjoyed by everyone! They have the sweet, salty, smooth and crunchy that satisfies every taste bud!

Ingredients (Serves: 12)

- 8 bacon slices, cut in thirds
- 24 smoked almonds (roasted, salted is fine)
- 24 dates, pitted
- 3 ounces soft goat cheese

Cut open dates; stuff with $\frac{1}{2}$ - 1 teaspoon goat cheese and one almond. Wrap date with bacon piece and lay seam down on frying pan.

Place on low rack of oven. Set oven for 400°F and set timer for 15 minutes. Turn dates over once at half time.



CRANBERRY CRAB MEAT APPETIZERS

Crispy little phyllo tart shells with a creamy crab filling and topped with sweet cranberry.

Ingredients (Serves: 15)

- ¼ cup cranberry sauce, whole berry, canned
- ⅓ cup cream cheese, softened
- ½ cup lump crab meat
- Old Bay seasoning, to taste
- 2 tablespoons green onion, chopped
- 15 phyllo mini shells, frozen

Place cranberry sauce in a small bowl; beat with whisk until smooth. Combine cream cheese, crab meat, green onion and Old Bay in a bowl. Fill each shell with about 1 tsp. of the cream cheese mixture; top with ½ tsp. cranberry sauce. Arrange on frying pan. Place the pan on the low rack. Set oven for 375°F and the timer for 10 minutes.

These can be made up ahead of time and taken right out of the freezer and into the oven.

HOT BEEF DIP IN BREAD BOWL

Beautiful and delicious party food – spicy and warm beefy, cheesy filling served in a bread bowl.

Ingredients

- 1 sourdough round bread loaf
- 1 pound ground chuck
- ½ cup water
- 1 1-oz. pkg. taco seasoning mix
- 1 8-oz. reduced-fat cream cheese, softened
- 1 cup light sour cream
- 2 cups reduced-fat cheddar cheese, sharp, shredded
- 1 teaspoon Tabasco pepper sauce

Leaving a 1-inch border, cut top from bread, reserving top for lid. Hollow out loaf to make a bowl, leaving a ½-inch thick shell; set aside.

Crumble beef into an 8" round pan (like a cake pan). On high rack in oven, cook beef at 400°F, stirring occasionally, for 5 minutes, or until beef appears cooked with no pink. Drain.

Add seasoning and ½ cup water to beef and return to high rack for another 5 minutes.

In a bowl, add remaining ingredients and pour into bread bowl. On low rack, heat for 30 minutes at 350°F.

Serve with chips.



SANTA FE VEGGIE QUESADILLAS

Your family and friends will love these quesadillas for a party or for a meal...quick, easy and delicious!

Ingredients (Serves: 4)

- 4 large flour tortillas
- ½ cup cheddar cheese, low fat, and/or Monterey jack, shredded
- ½ cup whole kernel corn, drained
- ½ cup red bell pepper, diced
- ½ cup black beans, drained
- 2 green onions, chopped
- ½ teaspoon cumin
- ½ teaspoon garlic salt
- ¼ teaspoon black pepper

Mix all the ingredients, except for tortillas, together. On one half of tortilla, spoon generous amount of corn-bean mixture; fold over the other half covering mixture. Place on one half of the frying pan. Repeat with another tortilla.

On high rack of oven, place frying pan and bake for 3 minutes on each side at 400°F. Repeat with remaining ingredients.



SOUTHWEST CHEESECAKE

As beautiful as a dessert cheesecake, your friends will be delightfully surprised when they eat this wonderful savory cheesecake with chips!

Ingredients (Serves: 25)

- 1 cup cornflake crumbs or corn chip crumbs
- 1 teaspoon garlic salt
- 2 tablespoons butter
- 2 8-oz. cream cheese, softened
- 1 cup Monterey Jack cheese, shredded
- ¼ teaspoon garlic salt
- 2 8-oz. sour cream, divided
- 2 large eggs
- ½ cup salsa
- 1 4-oz. green chile, chopped, drained
- 1 cup guacamole, fresh or frozen, thawed
- 1 medium tomato, seeded and diced
- Tortilla chips or crackers

Prepare 8" springform pan (not included with oven) with cooking spray and wrap outside of pan with foil. In food processor, blend cornflake crumbs, butter and garlic salt. Press into prepared springform pan.





Place pan on the low rack in the oven and bake for 5 minutes at 400°F.

In food processor, add the cream cheese, cheese, salt, 8 oz. sour cream, eggs, salsa, and chilies and blend well, stopping to scrape sides and blend again. Pour into cornflake crust.

In oven, pour two cups of hot water into the bottom, and place the cheesecake on the low rack; back for 30 minutes at 350°F.

Remove from oven and let cool. Cover and refrigerate. When ready to serve, run knife around cheesecake and release from sides. Spread a layer of sour cream over top, followed by a layer of guacamole and then, chopped tomatoes. Place on nice serving dish and garnish with corn chips at the base.

STUFFED PIZZA ROLLS

These will become a favorite with kids and adults alike! Yummy pastry covering seasoned cheese and pepperoni!

Ingredients (Serves: 8)

- 1 8-oz. crescent rolls, refrigerated
- 1 6-oz. pepperoni pizza slices
- 4 1-oz. Mozzarella cheese sticks, cut in half
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic salt

Separate each can of rolls into 8 triangles. Put 2 pepperoni slices and one piece of cheese on each triangle. Sprinkle with Italian seasoning. Roll up, starting with wide end, folding over ends to seal in cheese. Place pizza rolls on frying pan. Place frying pan on low rack and bake at 375°F for 10 minutes, turning over rolls halfway through. Serve with marinara sauce.

WHITE BUFFALO WINGS

No one will believe you made these, but they are so easy and really delicious!

Ingredients (Serves: 8)

- 1 pound chicken tenderloin
- ½ pound bacon
- ½ pound pepperjack cheese, cubed

Flatten tenderloins. Roll up a chunk of Jack cheese. Wrap with bacon; secure with toothpick. Place chicken on frying pan and bake for 20 minutes at 375°F, on low rack, turning the last five minutes.

These are really good with Ranch dressing.



ENTRÉES

BARBEQUE ROAST BEEF

Tender strips of beef, with a spicy seasoning and your favorite barbeque sauce.

Ingredients (Serves: 4-6)

- 1 – 2 pounds flat-iron, flank, or sirloin steak
- 2 tablespoons Worcestershire sauce
- 1 tablespoon liquid smoke
- 1 teaspoon celery salt
- 1 teaspoon garlic salt
- 1 teaspoon onion powder
- 1 16-oz. barbeque sauce

Sprinkle meat with seasonings. On high rack of oven, place steak on frying pan and roast at 450°F for 6 minutes; turn over for another 2 minutes. This will be medium well, so if a more rare doneness is desired, cut this time.

Let rest for 10 minutes. Slice across the grain at a diagonal in thin slices. Cover with barbeque sauce and place back in oven for another 5 minutes or until thoroughly heated.



BARBEQUED ROASTED SALMON

Marinated in a sweet and spicy marinade and roasted to perfection, you won't believe how easy this is!

Ingredients (Serves: 4)

- ¼ cup pineapple juice
- 2 tablespoons lemon juice, fresh
- 4 6-oz. Salmon fillet
- 2 tablespoons brown sugar
- 4 teaspoons chili powder
- 2 teaspoons lemon zest
- ¾ teaspoons cumin, ground
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 4 – 8 slices pineapple rings

Combine first three ingredients in a zip-loc bag; seal and marinate in refrigerator 1 hour, turning occasionally. Remove fish from bag; discard marinade. Combine sugar and next 5 ingredients (sugar through cinnamon) in a bowl. Rub over fish on both sides and both sides of pineapple.

Lay a sheet of aluminum foil in bottom of oven. Spray low rack with cooking spray. Place salmon and pineapple directly on low rack and turn on oven to 450°F and grill for 5 minutes. Turn over for another 3 minutes.





BREAKFAST PIZZA

This pizza will become a favorite for breakfast, snack or dinner and you can feel good about its nutritious ingredients.

Ingredients (Serves: 8)

- 1 8-oz. crescent roll, reduced fat, refrigerated
- 1 12-oz. turkey sausage, breakfast type
- 1 cup hash brown potatoes, shredded, refrigerated
- 1 cup cheddar cheese, low fat, shredded
- ¼ cup skim milk
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 8-oz. egg substitute, liquid
- 2 tablespoon Parmesan cheese, grated fresh

In a 9" cake pan, sprayed with cooking spray, crumble turkey sausage. Place on high rack of oven and cook at 450°F for 5 minutes, stirring occasionally. When done, remove and drain.

Unroll crescent rolls and press together, bringing up on sides. Bake on low rack at 400°F for 5 minutes. Cover pastry with sausage, potatoes, cheese. Combine milk, salt, pepper and egg substitute, whisking till blended. Carefully pour mixture over pizza. Sprinkle with Parmesan.

Bake on low rack at 375°F for 30 minutes, covering with foil halfway through to prevent browning the top too much.

CLASSIC BEEF FAJITAS

Delicious strips of tender beef, seasoned perfectly, together with roasted and seasoned peppers and onions will have your family requesting this over and over!

Ingredients (Serves: 8)

- ¼ cup McCormick fajita seasoning or any fajita seasoning, divided
- ½ teaspoon oregano, divided
- ¼ cup vegetable oil, divided
- ¼ cup red wine vinegar, divided
- 1 ½ pound sirloin, flat-iron or flank steak
- 1 medium onion, or more, cut into thin strips
- 1 medium green bell pepper, or more, cut into thin strips
- 8 flour tortillas, large
- Optional toppings: guacamole, salsa, cheese, sour cream

Sprinkle meat with oil, vinegar and seasonings on both sides. Place steak on frying pan and put on high rack in oven. Roast at 450°F for 5 minutes on each side, or to desired doneness. Remove steak and let rest. Add onions and bell pepper, oil, vinegar and seasoning. On high rack, at 450°F, roast for 5 minutes; toss, turn, and roast 5 more minutes.



HONEY BOURBON PORK TENDERLOIN

So simple, yet delicious enough for a dinner party!

Ingredients (Serves: 4)

- 2 pounds pork tenderloin, trimmed
- ¼ cup honey
- ¼ cup soy sauce
- 2 tablespoons bourbon whiskey

Blend honey, soy sauce and whiskey in small saucepan. Heat over medium heat to blend flavors. Trim pork and sprinkle with olive oil, salt and pepper. Place pork on frying pan and place on high rack in oven. Roast at 450°F for 10 minutes on each side. Let rest 10 minutes and slice into ½ inch slices. Spoon sauce over pork.

HONEY-PECAN CRUSTED CHICKEN

Better than fried and so much better for you!

- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 pound chicken tenderloins
- ¼ cup honey
- 2 tablespoons Dijon mustard
- ¾ teaspoon paprika
- ¼ teaspoon garlic powder
- 1 ¼ cup corn flake crumbs
- ½ cup pecan pieces, finely chopped
- Cooking spray

Sprinkle salt and pepper evenly over chicken. Combine honey, mustard, paprika, and garlic powder in a zip-loc bag and add chicken tenders, making sure all are covered in sauce. Combine cornflakes and pecans in a shallow dish. Coat each tender in crumb mixture and put on frying pan (8 to a frying pan).

On low rack, at 400°F, bake chicken 5 minutes, turn and bake 5 minutes more.



GRILLED MAHI MAHI WITH BLACK BEAN SALSA

Mahi Mahi fillets marinated in a spicy citrus sauce, grilled to perfection and topped with a colorful, delicious black bean salsa!

Ingredients (Serves: 4)

- ½ cup soy sauce
- ½ cup orange juice
- ¼ cup ketchup
- 1 tablespoon honey
- Juice and zest of one lime
- 1 large garlic clove, finely minced
- 1 teaspoon basil, dried
- 1 teaspoon oregano, dried
- Black pepper, fresh ground
- 4 8-oz. Mahi Mahi steaks or fillets, about 1 inch
- 1 tablespoon canola oil, for greasing the grill grates

Salsa:

- 2 cups cherry tomatoes, halved
- 2 large scallions, white and light green parts, thinly sliced
- 1 14-oz. can black beans, drained and rinsed
- ¼ cup cilantro, fresh chopped
- 1 large jalapeño, finely chopped
- 2 tablespoons lime juice, about 1 lime
- Salt and pepper to taste

Place the soy sauce, orange juice, ketchup, honey, lime juice and zest, basil, oregano, and pepper in a Ziploc bag and mix well. Add the fish fillets and marinate in the refrigerator for 30 – 45 minutes.

Toss the tomatoes, scallions, black beans, cilantro, jalapeno, and lime juice in a medium bowl. Add some salt to taste and set aside to let the flavors develop.

Oil or spray the grill grate. Lay a sheet of foil in the bottom of the oven and place the low rack on top of the foil. Lay the fish directly on the rack and grill at 450°F for 3 minutes. Turn over and grill for 1 – 2 more minutes or until desired doneness. Serve with the black bean salsa and lime wedges.



ITALIAN MEATLOAF W/FRESH BASIL AND SUN-DRIED TOMATOES

This is such a favorite meatloaf, tender, juicy, filled with fresh ingredients and topped with marinara and cheese.

Ingredients (Serves: 6)

- 1 cup water, boiling
- ½ cup sun-dried tomatoes, pack without oil
- ½ cup ketchup
- 1 cup bread crumbs, seasoned
- ¾ cup onion, finely chopped
- ¾ cup basil, fresh, chopped
- ½ cup provolone cheese, diced or shredded
- 2 large egg whites
- 2 garlic cloves, minced
- 1 pound ground turkey (1 ½ lb.)
- 1 cup marinara sauce
- 4 slices provolone cheese, cut into strips

Combine boiling water and tomatoes in a bowl. Let stand 30 minutes or until soft. Drain and finely chop. Combine ketchup, breadcrumbs, and the next 6 ingredients (breadcrumbs through turkey) in a large bowl. Add tomatoes to meat mixture and shape into two oval loaves. Place on frying pan. Bake on low rack at 375°F for 35 minutes. You may need to cover with foil toward the end of baking to prevent tops from browning too much. Remove to serving dish. Top with marinara and strips of provolone.



SIDES

ROASTED VEGETABLES

A delicious and slightly sweet vegetable medley that goes well with white meat or can be even served on it's own as a light dinner

Ingredients (Serves: 4)

- ½ small butternut squash
- 1 red bell pepper
- 1 sweet potato, peeled
- 1-2 Yukon Gold potatoes, peeled
- ½ red onion
- 1 tablespoon fresh thyme
- 2 tablespoons fresh rosemary
- 4 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Salt and freshly ground black pepper to taste

Cube the squash, sweet potato and Yukon Gold potatoes into 1 inch cubes. Coarsely chop the bell pepper (seeded) and the onion. Chop the thyme and the rosemary. Use a large bowl to combine oil, vinegar, thyme, rosemary, salt and pepper. Add vegetables to the bowl and toss gently. Place the vegetables in a shallow baking dish, or directly on the frying pan and place on the low rack. Roast for 25 minutes at 400°F, stirring the vegetables gently every 8-10 minutes.

BAKED PINEAPPLE

This deliciously sweet dish can be a side to meats, the breakfast pizza or even a dessert. The sugar can also be replaced by Splenda® if desired.

Ingredients (Serves: 6)

- 2 20-oz. pineapple, canned, crushed, in juice, drained
- 1 cup sugar or Splenda®
- 2 tablespoons cornstarch
- ¼ cup water
- 2 eggs
- 1 tablespoon vanilla
- 1 tablespoon butter
- 1 teaspoon cinnamon, ground

Spray a 1 ½ qt. casserole dish with cooking spray. In bowl, whisk together the sugar, cornstarch, water, eggs, and vanilla till blended. Add pineapple. Pour into dish. Top with divided butter and sprinkle top with cinnamon.

Bake on low rack at 375°F for 38 minutes.



CORN FRITTER CASSEROLE

Creamy cheesy corn dish.

Ingredients (Serves: 8)

- 2 tablespoons butter, softened
- 4 Eggbeaters
- 1 8-oz. cream cheese, fat free, softened
- ½ cup onion, finely chopped
- ½ cup red bell pepper, finely chopped
- 1 16-oz. whole kernel corn, drained
- 1 14-oz. can corn, cream-style
- 1 8-oz. cornbread mix, Jiffy
- ¼ teaspoon black pepper
- Cooking spray

Combine first 3 ingredients in a large bowl, stirring with a whisk until smooth. Stir in onion, bell pepper, whole-kernel corn, and cream-style corn; mix well. Add muffin mix and black pepper, stirring until well combined. Pour into casserole dish sprayed with cooking spray.

On low rack, bake at 375°F for 40 minutes, covering with foil during the last minutes to prevent browning top too much.



ROASTED BRUSSEL SPROUTS

Even people that don't think they like brussel sprouts will love these caramelized juicy sprouts!

Ingredients (Serves: 4)

- 1 14-oz. bag frozen baby brussel sprouts
- 3 tablespoons olive oil
- ¾ teaspoons kosher salt
- ½ teaspoon black pepper
- ½ teaspoon garlic powder

Put sprouts on frying pan and toss with remaining ingredients.

Roast on high rack at 450°F for 15 – 20 minutes, or until done, turning occasionally.





ROASTED GREEN BEANS

These green beans take on a completely different taste and texture when roasted!

Ingredients (Serves: 4)

- 1 16-oz. baby green beans, frozen
- 1 large onion, sliced into thin rings
- 3 tablespoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- 2 tablespoons balsamic vinegar

Add package of frozen green beans to the frying pan and toss with all remaining ingredients, except balsamic vinegar.

Roast on high rack at 450°F for 15 minutes or until tender, stirring occasionally. Sprinkle vinegar over beans.

TWICE-BAKED POTATOES

These are the perfect side dish and can be made up ahead of time and baked at the last minute.

Ingredients (Serves: 6)

- 3 large baking potatoes
- 2 tablespoons butter
- 2 tablespoons cream cheese, fat-free
- ¼ cup light sour cream
- 1 cup cheddar cheese, low fat, shredded, divided
- 1 4-oz. pkg. real bacon bits
- ½ - 1 cup evaporated skim milk

Prick potatoes with knife and place on frying pan on low rack. Set oven for 1 hour at 400°F, stopping to turn after 30 minutes.

Remove potatoes to kitchen towel and wrap to let cool enough to handle. Cut in half and scoop out potato into bowl. Add remaining ingredients leaving some of the cheese and bacon for garnishing tops. With electric mixer, beat potato mixture till smooth. Scoop into potato shells and garnish with cheese and bacon. When ready to heat again, place on frying pan and heat on low rack of oven at 375°F for 10 minutes or until heated through.



ROASTED ONION SALAD

Ingredients (Serves: 4)

2 medium onions, peeled and cut into thin slices
2 tablespoons olive oil
4 cups salad greens
½ cup walnuts, chopped
2 ounces Feta, crumbled

Garlic Vinaigrette:

3 garlic cloves
2 shallots
¼ cup parsley, fresh, chopped
2 tablespoons white wine vinegar
½ teaspoon crushed red pepper
½ teaspoon salt
½ teaspoon black pepper
½ cup olive oil

Arrange onion slices on frying pan and sprinkle with olive oil, salt and pepper. Place on high rack of oven and roasted at 450°F for 15 minutes, stirring occasionally.

Toast walnuts in 400°F oven for 3 minutes, being careful not to burn.

Place all vinaigrette ingredients in small food processor and blend until smooth.

Combine salad greens, Feta, and walnuts. Top with roasted onions and vinaigrette.

ROASTED SWEET POTATOES WITH A KICK!

Sweet, caramelized cubes of roasted sweet potatoes with a spicy twist!

Ingredients (Serves: 2)

1 large or 2 small sweet potatoes
2 tablespoons olive oil
¼ cup brown sugar or brown sugar Splenda®
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon cayenne
1 pinch cloves, ground

Peel and cube sweet potatoes into ½ inch cubes. Toss potatoes on frying pan with all the ingredients. Place on high rack in oven and set oven for 450°F for 15 minutes, stirring occasionally to avoid over-browning the tops. When tender, remove.



MEXICAN CORNBREAD

This could easily be the entrée with a side of pinto beans and/or a nice salad. Layers of cornbread, ground beef and cheese....delicious!

Ingredients (Serves: 16)

- 1 cup corn meal
- 2 large eggs
- 1 cup milk
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup butter, melted
- 1 16-oz. corn, cream-style
- $\frac{1}{2}$ cup cooked and chopped bacon, or pkg. of real bacon bits
- 1 pound ground beef, lean
- 1 large onion, chopped
- 2 large jalapenos, or more, chopped
- $\frac{1}{2}$ pound cheddar cheese, shredded

Mix cornmeal through bacon together. Set aside.

In 9-inch cake pan, crumble ground beef, chopped onions and peppers. On high rack, 400°F, cook beef for 5 minutes, stirring occasionally. Drain.

In 2 8-inch cake pans, lined with foil and sprayed with cooking spray, divide and layer cornmeal mixture, beef, cheese; repeat.

On low rack, bake at 350°F for 20 minutes, covering with foil the last five minutes to prevent browning.

ROASTED ASPARAGUS

A classic and easy side dish. Use thicker asparagus stems for this recipe, they are juicier and better for roasting.

Ingredients

- 1 lb. fresh green asparagus
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar or lemon juice
- Parmesan cheese for topping

Break the tough ends off the asparagus spears and peel the bottom third if necessary. Pour olive oil and asparagus in a zip lock bag and shake until spears are covered in a thin layer of oil.

Please spears side by side on the low rack. Roast for 10 minutes at 400°F. If your asparagus is very thick, you might need an additional 2-4 minutes.

Remove from oven onto a serving tray, and sprinkle with balsamic vinegar or lemon juice. Top with some parmesan cheese.

BREADS

BASIL PESTO ROLLS

These are the perfect accompaniment to any Italian food!

Ingredients (Serves: 10)

- 2 cups biscuit mix, dry
- 2 tablespoons basil pesto, from jar
- ¼ cup Parmesan cheese, grated
- 2/3 cup milk, nonfat
- ¼ cup butter, softened or melted
- 1 teaspoon garlic powder
- 1 teaspoon parsley, dried

Mix all ingredients, except for butter, garlic powder and parsley, together and scoop out with ice cream scoop onto frying pan. Place on low rack of oven and bake at 400°F for 10 minutes. Mix together remaining ingredients and brush onto tops of rolls. Return to oven and bake a few more minutes. If you want the bottoms to brown more, you may want to turn them over the last five minutes of baking.

CHEESY GARLIC BISCUITS

These biscuits are so wonderful, easy and addictive!

Ingredients (Serves: 10)

- 2 cups biscuit mix
- ½ cup, or more, cheddar cheese, shredded
- 2/3 cup skim milk
- ¼ cup butter, softened or melted
- 1 teaspoon garlic salt
- 1 teaspoon parsley, dried

Mix baking mix, cheese, milk together. Drop by small scoops onto frying pan. Place on low rack of oven and bake at 375°F for 10 minutes. Last 3 minutes, brush butter mixture over tops and continue to bake.



DESSERTS

BLACK BROWNIES

No one has to know the secret ingredient in these brownies that pack a nutritious punch....shhhh! They will never be able to tell!

Ingredients (Serves: 12)

- 1 17-oz brownie mix
- 1 16-oz. can black beans, drained and rinsed
- 3 tablespoons water

Place drained and rinsed black beans in food processor and add water; process until completely pureed. Add brownie mix, scraping sides till all is blended.

Line 8 inch square pan with foil and spray with cooking spray. Place in oven on low rack and bake for 19 minutes at 350°F.



CHERRY BERRY PIE

Delicious served warm with ice cream or frozen yogurt!

Ingredients (Serves: 8)

- 1 frozen or refrigerated pie crust
- 1 12-oz blueberries, unsweetened, frozen, thawed
- 1 12-oz dark sweet cherries, frozen, thawed
- ½ cup sugar
- 2/3 cup flour, divided
- 3 tablespoons butter
- 1/3 cup brown sugar, or Splenda® brown sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla

Bake pie crust in 400°F oven on low rack for 5 minutes.

In a large bowl, combine the berries, sugar, 1/3 cup flour and 1 tsp. vanilla. Mix well, then spoon berry mixture into the pie crust. Mix together the remaining flour, brown sugar, salt and butter. Top berry mixture. Bake on low rack at 375°F for 28 minutes. May need to cover edges with strip of foil if crust is browning too much.



PIÑA COLADA CHEESECAKE BARS

These luscious bars are delicious but also a nice, light and healthy dessert that you will make over and over.

Ingredients (Serves: 16)

Crust:

- 1 cup graham cracker crumbs
- 2 tablespoons flour
- 2 tablespoons brown sugar, or Splenda® brown sugar
- ½ teaspoon ground ginger
- 2 tablespoons butter, melted
- 1 tablespoon canola oil
- 1 tablespoon water
- Cooking spray

Filling:

- 1 cup cottage cheese, low fat
- ½ cup sugar
- ¼ cup fat-free cream cheese
- 1 ½ tablespoons lemon zest
- 1 tablespoon lemon juice
- 1 tablespoon pineapple juice
- 1 dash salt
- ¾ cup egg substitute, liquid
- 1 cup pineapple tidbits, canned, in juice drained, for topping
- ¼ cup flaked coconut

To prepare crust, process every ingredient in food processor. Pour crust into an 8-inch square baking pan (not included with oven), foil-lined and sprayed with cooking spray. Bake crust for 5 minutes on low rack at 400°F. Remove.

In food processor, add remaining filling ingredients, except for pineapple and coconut, and blend well, scraping sides. Pour filling into pie crust and bake bars at 350°F for 25 minutes. Let cool and top with drained pineapple and coconut. When cool, lift foil out of pan and cut into 16 squares. Refrigerate.



LEMON CHEESECAKE

A light cheesecake, the perfect ending to a big meal.

Ingredients (Serves: 6)

- 1 teaspoon butter
- ½ cup graham cracker crumbs
- 16 ounces low fat cream cheese, room temperature
- ½ cup sugar
- 2 large eggs
- 1 tablespoon lemon juice, fresh
- 2 teaspoons lemon zest
- ½ teaspoon vanilla
- ½ cup lemon curd, for garnish

Process crumbs and butter till blended. Pour into 7-inch springform pan (not included with oven) that has been sprayed with cooking spray and foil-wrapped on the outside. Pour two cups hot water into the bottom of the oven. Place springform pan on low rack and bake for 5 minutes at 400°F. Remove.

In food processor, place remaining ingredients, except for lemon curd. Bake at 325 for 35 minutes. Heat jar of lemon curd in microwave for maybe a minute, or until softened. Spoon out onto cheesecake and smooth. Refrigerate and when cooled, can be removed from pan.

CARAMEL TURTLE CHEESECAKE

You are absolutely going to love this dessert and your friends and family are going to think you are a culinary genius!

Ingredients (Serves: 8)

- 1 low-fat graham cracker crust
- ¼ cup butter
- 1 cup coconut
- ½ cup chopped pecans
- 2 low fat cream cheese, 8 oz. each, room temperature
- 2 eggs, room temperature
- ½ cup Splenda® brown sugar
- 1 teaspoon vanilla
- Caramel ice cream topping, sugar-free
- Optional little chocolate covered caramel candies

In 8 inch cake pan (not included with oven) put butter, coconut and pecans and add to high rack in oven. Bake for 4 minutes on 400°F, stirring often and watching closely not to burn coconut. Remove and cool.

In food processor, add cream cheese, eggs, brown sugar, vanilla and process till smooth, scraping sides. Pour half of mixture into graham cracker shell and top with half coconut-pecan mixture and drizzle with caramel topping; top with remaining cream cheese mixture. Bake on low rack at 325°F for 20 minutes. Take out and top with remaining coconut-pecan mixture and drizzle with caramel topping. May add halved chocolate covered caramel candies for garnish. Refrigerate.



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Limited Warranty

This manufacturer's product warranty extends to the original consumer purchaser of the product. Neither the retailer nor any other company involved in the sale or promotion of this product is a co-warrantor of this manufacturer warranty.

WARRANTY DURATION: All materials and workmanship are warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by manufacturer or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure under any theory of tort, contractor commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

WARRANTY PERFORMANCE: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at manufacturer's option). The repaired or replacement product will be in warranty for the balance of the one year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

SERVICE AND REPAIR: If service is required for an appliance, you should first call toll free 1-800-207-0806 between the hours of 8:30 am and 5:30 pm Eastern Standard Time and ask for CUSTOMER SERVICE. Please refer to "Fagor Halogen Oven item # 670040380" when you call.

NOTE: Manufacturer cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment, and insure it with the carrier. Be sure to enclose the following items with your appliance: your full name, return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.



**FAGOR HALOGEN OVEN
WARRANTY REGISTRATION CARD**

MR./MRS./MS.: _____

TELEPHONE: _____

ADDRESS: _____

DATE OF PURCHASE: _____

NAME OF STORE WHERE BOUGHT: _____

NAME OF PRODUCT: _____

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NOTE: Please complete and mail this warranty registration card immediately to protect your warranty service.

FAGOR WARRANTY REGISTRATION
PO BOX 94, LYNDBURST, NJ 07071

