

# **MAGIC VAC™ Vantage**

Commercial Quality Vacuum Sealer

*Deni®*

Vacuum  
Packaging  
System for the  
Home

Model #1940

## **IMPORTANT!**

Please keep these instructions and  
your original box packaging.

[www.deni.com](http://www.deni.com)



# **INSTRUCTIONS**

**FOR PROPER USE AND CARE**

# MAGIC VAC™ Vantage

## Commercial Quality Vacuum Sealer

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## IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

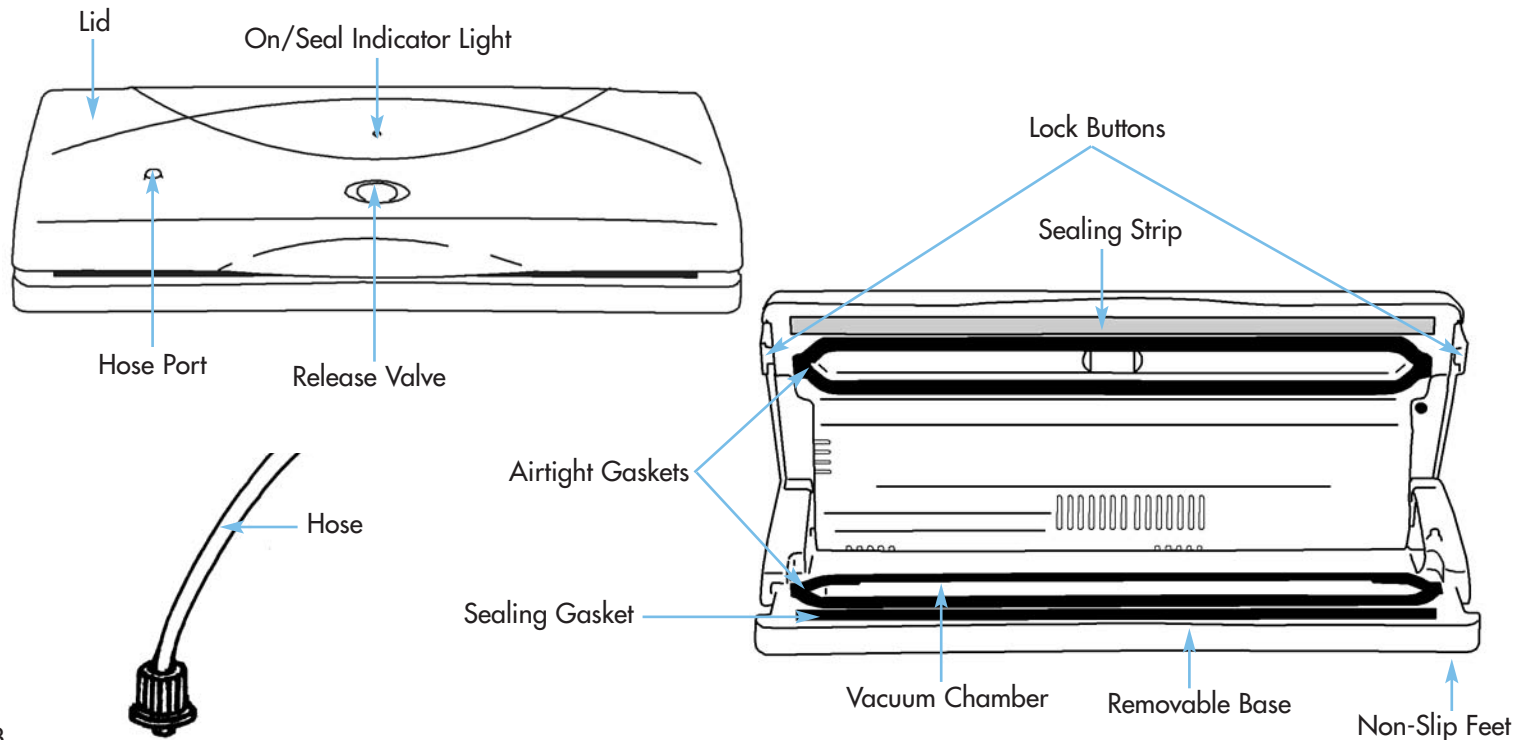
- **Read all of the instructions before using appliance.**
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use outdoors or on a wet surface.
- Do not allow to be used as a toy. Close attention is necessary when used by or near children.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working properly, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company, Inc. for proper service, replacement or repair immediately.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord or pull cord around sharp edges or corners. Do not operate appliance over cord. Keep cord away from heated surfaces.
- Do not use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not immerse this appliance in water or use if cord/plug is wet.
- Do not handle plug or appliance with wet hands.
- Do not touch the sealing strip while using the appliance.
- Turn the unit OFF before unplugging.
- **WARNING:** Appliance not for continuous use. Approved for one operating cycle per two minutes.
- This unit is recommended for household, indoor use only.

**SAVE THESE INSTRUCTIONS**

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## FEATURES



## FUNCTIONS

<b>On/Seal Indicator Light</b>	When the appliance is on/sealing, the indicator light turns on.
<b>Lid</b>	Opening the lid into the fixed raised position allows you to position the bags before starting the vacuum packing process.
<b>Release Valve</b>	Press it to stop the vacuum cycle at any time or to open the lid at the end of the cycle.
<b>Hose Port</b>	To insert the hose to containers, universal lids, bottle savers and jars with jar attachment.
<b>Sealing Gasket</b>	Presses the bag onto the sealing strip.
<b>Lock Buttons</b>	In the locked position they secure the lid in place while the vacuum packing cycle is under way in bags, jars and containers; they release automatically.
<b>Sealing Strip</b>	Teflon-coated heating element that seals the bag and prevents it from sticking to the sealing wire.
<b>Vacuum Chamber</b>	Position the open end of the bag inside the chamber, draw air from the bag and collect any excess liquid.
<b>Airtight Gaskets</b>	Guarantee that a vacuum will be maintained in the chamber, thus allowing air to be removed from bags and containers.
<b>Removable Base</b>	Base comes off for easy cleaning. Dishwasher safe.
<b>Non-Slip Feet</b>	Prevents MAGIC VAC® from slipping during use.

# MAGIC VAC™ Vantage

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### OPERATING YOUR VACUUM SEALER USING MAGIC VAC BAGS

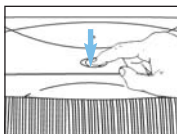
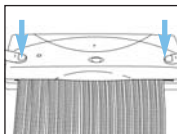
1. Place the unit on a dry, flat surface. Plug the unit in.
2. **Select bag size.** Bag rolls are available in two widths, 8" and 11 1/2". Choose the bag size to suit items to be stored. Pull out enough of the bag roll to hold items to be vacuum packed plus an additional 3". Allow another 1" for each time the bag will be opened and resealed. If you select Pre-Cut Bags, skip to step 7.

3. Unroll and cut a bag of the desired size from the roll.

4. **Seal the first end of the bag.** Lift the **Lid**. Place an open end of the cut bag on the **Sealing Gasket** with smooth side facing down. **NOTE: DO NOT** let bag hang into the **Vacuum Chamber** or on the **Airtight Gaskets**.

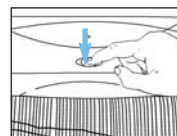
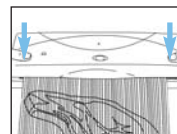
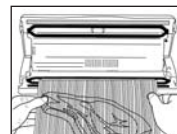


5. **Engage vacuum.** Close the **Lid**. Push down on the front corners of the **Lid** with your thumb and push the **Lock Buttons** into the locked position. The appliance will carry out a vacuum packing cycle. Wait until the **ON/SEAL light** goes off. Press down on the rounded recessed area of the **Release Valve** to release the **Lid**. Lift the **Lid** and remove the bag with the sealed end.



6. **Check seal.** The completed seal is a smooth straight line. There will be no wrinkles in the seal. If there are, trim the seal away, and repeat the sealing process if you think the bag is still large enough. If not, cut a new bag.
7. **Fill bag to be vacuum packed.** Put food in bag. Wipe off liquid and food particles from area inside of bag to be sealed.

8. **Vacuum pack the bag.** Lift the **Lid**. Lay the filled bag in front of the unit and place open end into the **Vacuum Chamber**. Close the **Lid**. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The appliance will carry out a vacuum packing cycle. Wait until the **ON/SEAL light** goes off. Press down on the rounded recessed area of the **Release Valve** to release the **Lid**. Lift the **Lid** and remove the bag.



Note: Vacuuming can be stopped at any time by pressing down the **Release Valve** on the rounded recessed area and holding it down until the appliance stops.

9. **Store vacuum packed products properly.** All perishable foods need to be refrigerated or frozen to prevent spoilage.

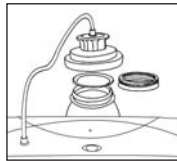
## OPEN A SEALED BAG

Cut bag straight across with scissors, just inside the seal.

## USING THE JAR ATTACHMENT

*NOTE: The following instructions are for use with the **wide or small mouth jar attachment (not included)**.*

1. **Fill jar.** Make sure that jar is not filled to the top. Leave at least 1" space at the top for the vacuum to operate properly. Note: Be sure to use the wide mouth canning jars with the wide mouth attachments, and small mouth canning jars with the small mouth attachments.
2. **Placement of jar lid.** Make sure that the rim of the jar and the seal of the lid are clean and free of food particles before placing lid on container. Note: **DO NOT** use the metal ring when vacuum sealing the jar. Once the jar is vacuum packed, place the ring on the jar and tighten to ensure a secure seal.
3. **Placement of jar attachment.** Place **Jar Attachment** directly over lid on top of jar. Push down firmly.
4. **Connect jar attachment.** Push one end of the **Hose** firmly into the **Jar Attachment**. Push the other end firmly into the **Hose Port** on the **Lid** of the unit.



5. **Engage vacuum.** Close the **Lid** on the unit. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The machine will carry out a vacuum packing cycle and turn off automatically on its completion. NOTE: Make sure the **Jar Attachment** holds firmly by keeping it pressed down with your hand.
6. **Remove hose and jar attachment.** Remove the **Hose** from the unit and the **Jar Attachment** from the jar. Screw the metal ring, supplied with the jar, down over the sealed lid.

## OPENING A VACUUM SEALED CANNING JAR

1. Wedge a spoon between the highest part of the threaded rim on jar and jar lid.
2. Carefully turn the spoon to release the lid. Be careful **NOT** to bend the lid so you can reuse it.

**NOTE: Vacuum Packaging is not a substitute for canning. PERISHABLE FOODS AND LIQUIDS MUST BE STORED IN REFRIGERATOR OR FREEZER.**

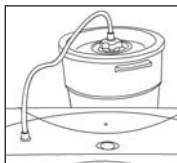
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### USING MAGIC VAC SMOKED CANISTERS

*NOTE: The jar attachment is not needed for these canisters. These new canisters have a star shaped knob with an opening to fit the hose port. Canisters are sold seperately.*

1. **Fill container.** For the vacuum to operate properly, leave at least 1" space at the top of the canister.
2. **Placement of canister lid.** Make sure that both the rim of the canister and the seal of the lid are clean and free of food particles before placing the lid on the canister. Turn the arrow on the canister lid knob to "VACUUM".
3. **Connecting the canister to the unit.** Push one end of the **Hose** firmly into the canister lid knob. Push the other end firmly into the **Hose Port** on the vacuum sealer.
4. **Engage vacuum.** Close the **Lid** on the unit. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The machine will carry out a vacuum packing cycle and turn off automatically on its completion.
5. Turn the arrow on the canister lid knob to "CLOSED".
6. Remove the **Hose** from the **Hose Port** and canister.



7. **Opening a vacuum-sealed canister.** Turn the arrow on the white knob to "OPEN"; you will hear the sound of air whistling back into the canister.

### USING MAGIC VAC UNIVERSAL LIDS

*NOTE: DO NOT vacuum package food in bowls or containers made out of the following material: thin glass, crystal, aluminum, or plastic. The powerful vacuum may cause the material to collapse. Universal lids are sold seperately.*

1. **Fill container.** For the vacuum to operate properly, leave at least 1" space at the top of the container.
2. **Placement of canister lid.** Make sure that both the rim of the container and the seal of the universal lid are clean and free of food particles. Place lid on container. Turn the arrow on the lid knob to "VACUUM".
3. **Connecting the canister to the unit.** Push one end of the **Hose** firmly into the universal lid knob. Push the other end firmly into the **Hose Port** on the vacuum sealer.
4. **Engage vacuum.** Close the **Lid** on the unit. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The machine will carry out a vacuum packing cycle and turn off automatically on its completion.
5. Turn the arrow on the universal lid knob to "CLOSED".



6. Remove the **Hose** from the universal lid knob and **Hose Port**.
7. **Opening a vacuum-sealed canister.** Turn the arrow on the white knob to "OPEN"; you will hear the sound of air whistling back into the canister.

### USING MAGIC VAC CLEAR CANISTERS

*Canisters are sold separately.*

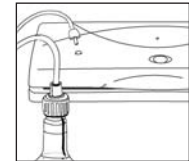
1. **Fill canister.** For the vacuum to operate properly, leave at least 1" space at the top of the canister.
2. **Placement of canister lid.** Make sure that both the rim of the canister and the seal of the lid are clean and free of food particles before placing the lid on the canister. Place the lid on the canister.
3. **Connecting the canister to the unit.** Push one end of the **Hose** firmly into the **Jar Attachment**. Push the other end firmly into the **Hose Port** on the vacuum sealer.
4. Place the **Jar Attachment** on top of the canister. Push down firmly on the **Jar Attachment** so it seals correctly.
5. **Engage vacuum.** Close the **Lid** on the unit. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The machine will carry out a vacuum packing cycle and turn off automatically on its completion.

6. Remove the **Hose** from the **Hose Port** and the **Jar Attachment**.
7. **Opening a vacuum-sealed canister.** Press the button marked "PUSH" in the center of the canister lid. You will hear the sound of air whistling back into the canister.

### USING MAGIC VAC BOTTLE SAVERS®

*Bottle Savers® are sold separately.*

1. For the vacuum to operate properly, leave at least 1" space at the top of the bottle.
2. Push one end of the **Hose** firmly into the **Bottle Saver**. Push the other end firmly into the **Hose Port** on the vacuum sealer. Place the **Bottle Saver** in the bottle.
3. Close the **Lid** on the unit. Push down on the front corners of the **Lid** with your thumbs and push the **Lock Buttons** into the locked position. The machine will carry out a vacuum packing cycle and turn off automatically on its completion.
4. Remove the **Hose** from the **Hose Port** and **Bottle Saver**.
5. Open a vacuum-sealed bottle by simply pulling up and twisting.



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### Hints and Tips

- Juices and moisture in foods can prevent a good seal, therefore, we recommend to pre-freeze food for 1-2 hours before vacuum packaging. An alternative method is to fold a paper towel. Fill the bag with food and lay flat. Place the folded towel so it lies between the top of the bag and the food. Ensure that the paper towel is below the sealing strip. When you vacuum seal, the paper towel will absorb the excess moisture.
- Liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the jar when vacuum packed. Note: A **Jar Attachment** is necessary for sealing jars.
- Use canning lids that have been checked for flaws. To create and keep a good vacuum, soak lids in boiling water for 3 minutes and rub a drop of mineral oil on the gasket. This will lubricate and hydrate the gasket. After vacuum packing, you may use the metal rim that comes with the jar in order to hold the lid in place. This rim is meant to assist in keeping the vacuum sealed lid secure.
- Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
- Many foods are sold pre-packed in commercial vacuum bags such as cheese and deli meats. Now,

you can maintain the taste and freshness of these foods, by re-packaging with Deni Magic Vac™ Bags after the commercially packed bags have been opened.

- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
- For objects with sharp points and edges, such as bones or dried pasta, pad the edges with paper towels to keep them from puncturing the bag.
- There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished.
- Fill a bag about  $\frac{2}{3}$  full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler, or ice packs for sports injuries.

#### *Using the Deni Magic Vac above sea level (over 4800 ft)*

The Vacuum Gauge is a device technically working on a differential basis since it measures the difference between external pressure (room) and the internal vacuum level. This means that, in the presence of the same internal vacuum level, the vacuum gauge change from yellow to green will depend on the external pressure. Thus, when using the Magic Vac above sea level, the vacuum gauge might not turn totally green when reaching the maximum vacuum level due to the altitude; however, this does not mean that the obtained vacuum value is lower than the vacuum achieved at sea level.

## Food Storage and Safety Information

Deni Magic Vac™ will change the way you purchase and store foods. As you become accustomed to vacuum packing, it will become an indispensable part of your food preparation. When preparing and vacuum packing foods using your Magic Vac™, there are certain procedures that must be followed to ensure food quality and safety. Review this section carefully for your protection.

- Food spoilage is caused by chemical reactions in the food to air, temperature, moisture, enzyme action, growth of microorganisms, or contamination from insects.
- Oxygen in the air causes spoilage primarily through the process of oxidation, which causes food to lose nutritive value, texture, flavor and overall quality. Air contributes to the growth of most microorganisms, and carries moisture into and out of foods unless they are protected with moisture-proof packaging. Freezer burn results from frozen foods being exposed to air.
- Vacuum packaging with the Magic Vac™ removes up to 90% of the air from the package. In scientific terms, the vacuum level is measured up to 24" Hg (inches of Mercury). Air contains approximately 21% oxygen, which leaves a 2% to 3% residual oxygen level in Magic Vac™ vacuum packaged foods. Most mold, moisture and microorganisms are inhibited from growth when the oxygen level is at or below 5%.
- Although vacuum packaging extends the life of many fresh foods by reducing oxidation, most fresh foods still contain enough moisture to support the growth of microorganisms which can grow with or without air. To prevent spoilage, foods need to be stored at low temperatures.
- Temperatures in the refrigerator greater than 40°F (4°C) (especially for extended periods of time) may support the growth of harmful microorganisms. Monitor the temperature and maintain a temperature at 40°F (4°C) or below.
- Suitable temperature for the freezer is 0°F (-17°C). **Freezing retards the growth of microorganisms, BUT DOES NOT KILL THEM.**
- Dried foods are also affected by storage temperature when vacuum packaged. Their shelf life is extended 3-4 times for every 18° F (10°C) drop in temperature.
- Microorganisms can be divided into three categories: mold, yeast, and bacteria. Although microorganisms are present everywhere, they can only cause problems under certain conditions.
- Mold does not grow in a low oxygen environment or in the absence of moisture. Yeast requires moisture, sugar and a moderate temperature to grow, but can grow with or without air. Refrigeration slows the growth of yeast and freezing stops it completely. Bacteria can grow with or without air.

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- Clostridium botulinum is an extremely dangerous type of bacteria, which can grow under the right conditions without air. Botulinum organisms grow in the temperature range of 40° to 115°F (4° to 46°C). Conditions for growth are foods lacking acid, low oxygen environment and temperatures greater than 40°F (4°C) for extended time.
- Foods that are resistant to botulinum are frozen, dried, high in acid, salt or sugar. Foods susceptible to botulinum are non-acid foods which include meats, poultry, fish, seafood, lye-cured olives, eggs and mushrooms; low-acid foods are mostly vegetables; medium-acid foods include overripe tomatoes, onions, chili peppers, figs and cucumbers.
- The foods most susceptible to botulinum should be refrigerated for short term and frozen for long term storage. Consume immediately after heating.
- Warning: Do not heat low-acid vacuum packed foods in the DENI MAGIC VAC™ bags unless you are going to eat them immediately. Foods that are vacuum packed, heated, then left out at room temperature while still sealed in the vacuum are subject to microorganisms which may be harmful if consumed.
- Enzymes occur in foods and cause increasing changes in color, texture and flavor as foods mature. To stop enzyme action, vegetables must be blanched by heat, either in the microwave or with steam. Note: Heat all the way through briefly so vegetables are still crisp. Foods that are high in acid (such as most fruits), do not need to be blanched.

- Insect larvae are frequently present on many dried foods. Without vacuum packaging or freezing, they may hatch during storage and contaminate the foods. Some products such as flour and cereals may also contain larvae. DENI MAGIC VAC™ vacuum packaging prevents weevils and other insects from hatching because they cannot live without air.

### GENERAL RULES FOR FOOD SAFETY

Food safety rules are based on scientific study as well as common sense. The following rules and important information will guide you to improved food safety and optimal food storage.

- Once you have heated, defrosted or un-refrigerated perishable foods, consume them.
- After opening canned food or commercially vacuum packed food, they can be re-vacuum packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
- Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
- Don't consume foods if they are perishable and have been left out at room temperature for more than a few hours. This is especially important if they have been prepared with a thick sauce, in a vacuum package, or in a low oxygen environment.
- Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

### *When packaging large volumes of meat, fish, or any food products, we advise the following:*

- Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing foods.
- Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them sitting at room temperature.
- Vacuum packing will increase the shelf life of dry foods. Foods that have high fat content develop rancidity due to oxygen and warm temperature. Vacuum packaging extends the shelf life of foods such as nuts, coconut or cereals. Store in a cool, dark place.
- Vacuum packing will not extend the shelf life of fruits and vegetables such as bananas, apples, potatoes and root vegetables unless they are peeled before vacuum packing.
- Vegetables such as broccoli, cauliflower and cabbage emit gases when vacuum packed fresh for refrigeration. To prepare these foods for vacuum packing, blanch and freeze.

## **Troubleshooting**

### **MAGIC VAC™ HAS NO POWER**

- Check that the unit is turned on.
- Check to see that the Magic Vac is plugged in. Test electrical outlet by plugging in another appliance.
- Magic Vac™ will shut off automatically if overheated. Allow to cool down for 15 minutes and try again.
- Check power cord and plug for damage. If damaged, do not use the Magic Vac™.

### **MAGIC VAC™ DOES NOT PERFORM FIRST SEAL ON THE BAG**

- Make sure the bag cut from the roll is properly positioned as described in item 4 of the operating instructions.

### **MAGIC VAC™ DOES NOT PULL A COMPLETE VACUUM IN BAGS**

- To seal properly, open end of bag should be resting entirely inside Vacuum Chamber area.
- Check Seal Bar and Gripping Gasket for debris and position. Wipe clean and smooth them back into place.
- Magic Vac™ Bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.

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### MAGIC VAC™ LOSES VACUUM AFTER BEING SEALED

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Open bag if you think food has begun to spoil and discard food. Lack of refrigeration or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled, consume food immediately.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.

### MAGIC VAC™ NOT SEALING BAG PROPERLY

- Should Sealing Bar overheat and melt the bag, it may be necessary to lift the Lid and allow the Seal Bar to cool for a few minutes.
- Built-in safety shut-off may shut the machine off if it becomes overheated. Allow Magic Vac™ to cool down for 15 minutes and try again.

### MAGIC VAC™ DOES NOT DRAW VACUUM IN CONTAINERS

- Ensure the Accessory Hose is secured on both ends.
- Leave adequate head space at the top of the jar or canister.
- Make sure arrow on canister lid knob points to Vacuum setting.
- Use the correct size Jar Attachment. Large size is used with wide-mouth canning jars. Small size is used with narrow mouth jars.
- Check Jar Attachment to make sure it is not worn or damaged.
- If liquids bubble up when vacuum packing, remember they must be cooled prior to vacuum packing. Cool liquids rapidly under refrigeration and not at room temperature.

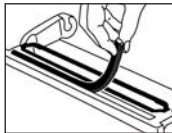
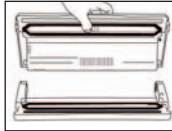
### MAGIC VAC™ CANISTERS AND CONTAINERS LOSE THEIR VACUUM

- Make sure arrow on the knob of canister lid and universal lid is turned to the closed position after vacuuming.
- Examine jar or canister rims and lids for defects in the sealing areas. Clean rim and lid with damp cloth and vacuum again.
- Check that canister lid and universal lid gasket are in place and are not damaged.
- Check that the O-rings under canister lid and universal lid are in place and completely seated.
- Canning jar lids must be perfect and not bent.
- Canning jar lid may need to be replaced with a new one.

## Cleaning and Maintenance

### Deni Magic Vac™

1. Unplug the unit before cleaning.
2. Remove the **Base** from the top part of the unit, by pulling up on the **Lid**.
3. Remove the **Airtight Gasket** and the **Sealing Gasket** from the base. Clean with a damp sponge using mild dish soap. Let them dry thoroughly before putting back in place.
4. Clean the **Base** in warm soapy water or place on the top rack of the dish washer. Dry thoroughly.
5. Clean the **Lid** with a damp sponge. DO NOT immerse in water. Dry thoroughly.



### Deni Magic Vac™ Bags

1. The bagging material can be washed in warm water with a mild dish washing soap. Rinse the bags well and allow to dry thoroughly before reusing.
2. Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can get inside the bag. Dry thoroughly before reusing.

*Note: Bags used to store greasy foods cannot be reused.*

## Accessories

You can purchase replacement rolls and bags and accessories at the store where you purchased your Deni Magic Vac™ or by calling our toll free customer service number (800-336-4822).

# MAGIC VAC™ Vantage

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Deni®

### CUSTOMER SERVICE

*If you have any questions or problems regarding the operation of your Deni Magic Vac™, call our customer service department toll free:*

Monday through Friday  
8:30 a.m. to 5:00 p.m.  
(Eastern Standard Time)

**1-800-DENI-VAC**

or email us at  
**custserv@deni.com**

**www.deni.com**

Deni by Keystone Manufacturing Company, Inc.®

### ONE-YEAR LIMITED WARRANTY

Your Deni Magic Vac™ is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.