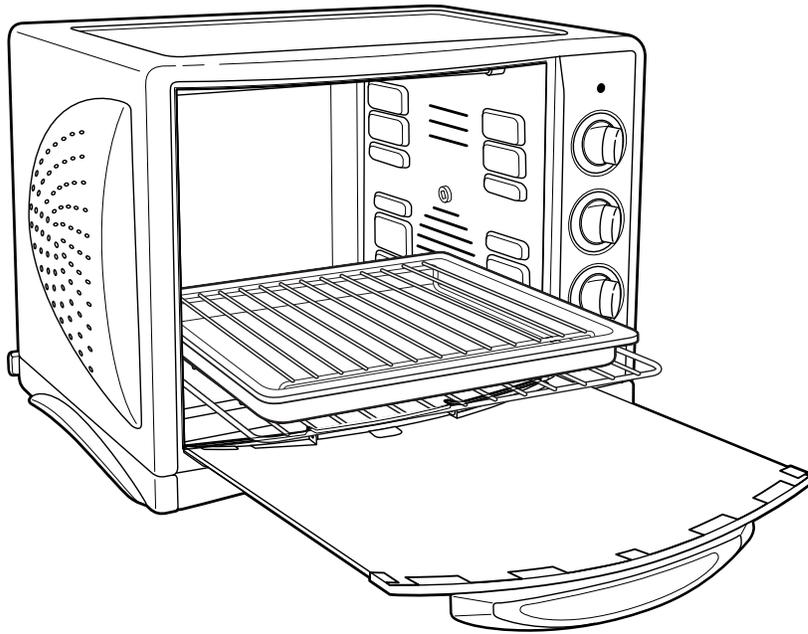


# *Countertop Oven with Convection*



English ..... 2  
**USA: 1-800-851-8900**  
**Canada : 1-800-267-2826**  
**México: 01 800 71 16 100**

**Le invitamos a leer cuidadosamente este  
instructivo antes de usar su aparato.**

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
12. To disconnect, turn any control to Off, then remove plug from wall outlet.
13. Use extreme caution when removing tray or disposing of hot grease.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
15. Oversize foods or metal utensils must not be inserted in a oven as they may create a fire or risk of electric shock.
16. A fire may occur if the oven is covered, touching or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation, or before the appliance cools down.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturer-recommended accessories, in this oven.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. To turn oven off, turn Timer to OFF position. See "Parts and Features" section.
22. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
23. Always use appliance with crumb tray securely in place.
24. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### Consumer Safety Information

#### **This appliance is intended for household use only.**

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break, however it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number.

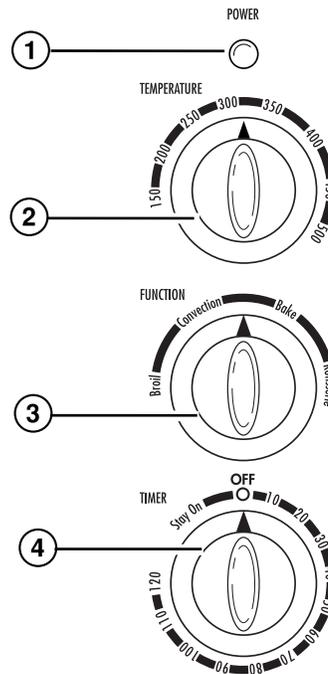
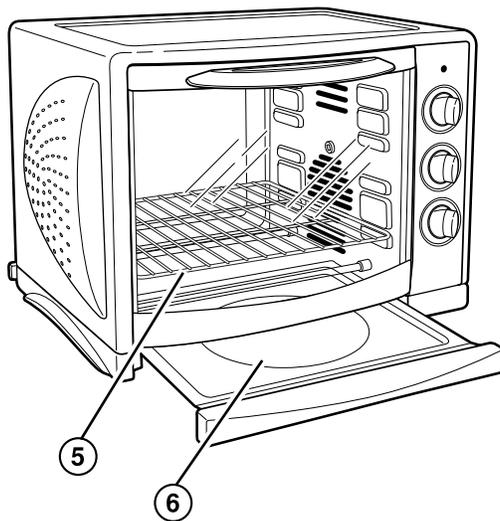
Always unplug your oven from the outlet when not in use.

#### **Before First Use**

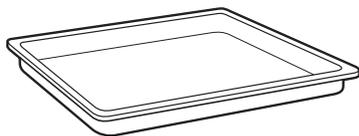
Most heating appliances produce an odor and/or smoke when used for the first time. Plug the oven into an outlet. Turn the Temperature Knob to 450°F (230°C). Heat at this temperature for 10 minutes. The odor should not be present after this initial preheating. Wash all accessories before using.

# Parts and Features

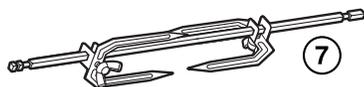
- 1. Power Indicator Light
  - 2. Temperature Knob
  - 3. Function Knob
  - 4. ON/OFF (O) Oven Control/Timer
  - 5. Oven Rack (2)
  - 6. Slide-Out Tray
  - 7. Rotisserie Forks on Rotisserie Rod (Rotisserie Skewer)
  - 8. Rotisserie Lift
  - 9. Pizza Pan
- \*optional feature on certain models



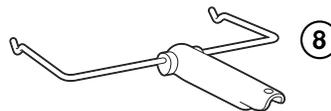
**Broiler Rack**



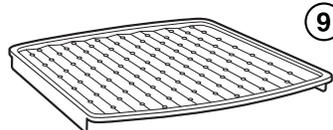
**Bake Pan**



**Rotisserie Forks on Rotisserie Rod\*  
(Rotisserie Skewer)**



**Rotisserie Lift**



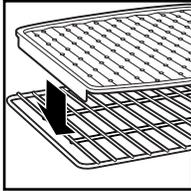
**Pizza Pan**

# How to Use Your Oven

## Baking and Traditional Cooking

1. Place oven rack in middle or low position depending on food to be cooked.

**When cooking pizza**, place pizza pan on top of rack with pizza pan legs aligned to drop into oven rack slots.



2. Set Temperature Knob to desired temperature.
3. Set Function Knob to BAKE.
4. Set Timer to 10 minutes or Stay On to preheat oven for 10 minutes.
5. Place food to be baked into oven.
6. Set Timer to desired time or to Stay On.
7. When finished, turn OFF. Unplug from outlet.

## Warming and Reheating Tips

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- To reheat rolls or biscuits, place on baking pan and heat at 300°F (150°C) for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F (180°C) for 20 to 30 minutes or until heated through.

## Baking Tips

- The convection method cooks up to one-third faster than traditional baking.
- When first using, check to determine if time or temperature should be adjusted.
- Cooking time will vary considerably depending on the meat's thickness. Cook until thermometer inserted in the center of the meat registers desired doneness.



## Pan Sizes

The following pans should fit your oven. To be sure, place the pan in the oven to check the fit before preparing the recipe.

- 6-cup muffin pan
- 2 8 x 4-inch (20 x 10 cm) loaf pans
- 9 x 5-inch (23 x 13 cm) loaf pans
- 2 8-inch (20 cm) round or square baking pans
- Most 1 to 1½ quart (1 to 1½ L) casserole dishes

## Broiling

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1. Place oven rack in high or middle position. Place food on broil rack in the bake pan and place in oven. Do not preheat oven.
2. Set Temperature Knob to 500°F (260°C).
3. Set Function Knob to Broil.
4. Set Timer between 5 and 15 minutes or to Stay On.
5. Halfway through cooking time, or when food has browned, turn food over to brown and cook other side.
6. When finished, turn OFF. Unplug from outlet.

### Broiling Tips

- For best results, do not preheat oven when broiling.
- Always allow at least one inch between the food and the heating element.
- Use oven rack in high position for faster broiling times. Use low position for foods needing longer broiling times, like chicken.

### Broiling Chart

FOOD	APPROXIMATE TIME
Hamburgers	20 minutes
Hot Dogs	15 minutes
Sausage Links or Patties (pierce casings before cooking)	15 to 20 minutes
Fish	15 minutes

These cooking times are an average and should be adjusted to individual preferences. Turn foods halfway through cooking time.

## Optional Features *(available on certain models)*

### Convection Cooking

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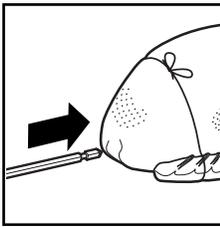
**NOTE:** Most food items will bake up to one-third faster in convection mode than traditional bake mode.

1. Place oven rack in middle or low position depending on food to be cooked.
2. Set Temperature Knob to desired temperature.
3. Set Function Knob to Convection.
4. Set Timer to 10 minutes or Stay On to preheat 10 minutes before beginning to bake.
5. Place food to be baked into oven.
6. Set Timer between 5 and 15 minutes or to Stay On.
7. When finished, turn OFF. Unplug from outlet.

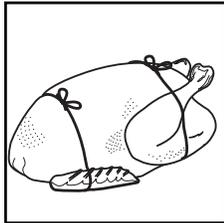
# Optional Features *(cont.)*

## Rotisserie Cooking

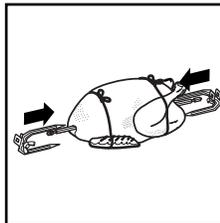
1. Place oven rack in lowest position then place bake pan on rack.
2. Preheat oven to desired temperature.  
**NOTE:** The bottom heating elements will not come on during rotisserie cooking.
3. Insert Rotisserie Rod into center of meat.



**NOTE:** Chicken and large pieces of meat must be tied with cotton string. Chicken wings **and** legs must be tied tightly to prevent them from hitting the bake pan. The oven can accommodate up to a 5-pound chicken if centered and tied properly.

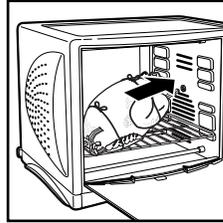


4. Place Rotisserie Forks on Rod with Forks inserted into the bottom side of the chicken. Center meat lengthwise on rod.



5. Tighten the screws on the Rotisserie Forks after the meat is centered on the Rod.

6. Turn oven to OFF; use Rotisserie Lift to insert the Rod into oven with the pointed end of Rod inserted into the right side of oven. Lift Rod above bracket on left side of oven and rest Rod on the bracket. Place bake pan under meat.



7. Turn Function Knob to the Rotisserie setting.  
**NOTE:** Always turn oven to OFF to check meat temperature or to remove meat from oven.
8. To remove cooked meat from oven, place the Rotisserie Lift with the hooks under the Rotisserie Rod. Lift and slide the Rotisserie Rod to the left and remove from the oven.
9. Place meat on a clean surface and use a pot holder to unscrew the Rotisserie Forks from Rotisserie Rod. Slide meat onto a serving tray or cutting surface.

# *Cleaning Your Oven*

Your oven's slide out tray should be cleaned regularly for best performance and long life.

1. Unplug oven and allow to cool.
2. Wash oven rack and baking pan in hot, soapy water. Rinse and dry.
3. To clean the crumb tray, slide out and wipe crumb tray with a damp cloth. Slide back into position.
4. To clean the oven interior walls and outside of oven, wipe with a damp cloth. Do not use abrasive cleansers. Do not clean with metal scouring pads. Pieces can break off metal scouring pad and touch electrical parts, causing a risk of electric shock.

# *Troubleshooting*

## **The oven will not heat.**

Check to make sure the outlet is working and the oven is plugged in. Next turn Temperature Knob to 350°F (180°C), turn Function Knob to Bake, and turn Timer to Stay On.

## **An odor and smoke comes from the oven.**

Smoke and odor is normal during the first use of most heating appliances. This will not be present after the initial heating period.

## **Some foods burn and some are not done.**

Use oven rack position to center food in the oven. Adjust oven temperature or cooking time for best results with your recipes.

# *Baking Recipes*

## **Roast Chicken**

To roast a whole chicken in the oven, it must be 7 pounds or smaller.

## **Baked Potatoes**

4 medium baking potatoes, about 10-ounces each

To preheat oven, set Temperature Control Knob to 425°F (220°C); set Function Knob to **Bake**. Wash potatoes then pierce skin with a fork. Place potatoes on baking pan and put in oven. Bake for 1 hour or until done. Do not wrap in aluminum foil as this may increase cooking time.

## **Hot Mexican Bean Dip**

15-ounce (425 g) can black beans, well drained	1/3 cup (80 ml) salsa
1 teaspoon (5 ml) hot pepper sauce	4 ounces (115 g) Monterey Jack cheese, grated
1/3 cup (80 ml) sour cream	

To preheat oven, set Temperature Control Knob to 350°F (180°C); set Function Knob to **Bake**. Mash black beans. Add hot pepper sauce, sour cream, salsa and half of the cheese. Spoon into shallow casserole dish. Sprinkle remaining cheese on top. Bake for about 10 minutes, or until bubbly. Serve with tortilla chips.

**Makes 3 cups.**

# Baking Recipes

## Mini Meat Loaves

1 pound (450 g) lean ground beef  
1 small onion, finely chopped  
¾ cup (175 ml) fresh bread crumbs  
1 egg, beaten  
1 tablespoon (15 ml) Parmesan cheese, grated  
1 tablespoon (15 ml) fresh parsley, finely chopped  
¼ teaspoon (1.25 ml) salt  
¼ teaspoon (1.25 ml) pepper

To preheat oven, set Temperature Control Knob to 350°F (180°C); set Function Knob to **Bake**. Combine all ingredients and mix well. Divide mixture in a 6-cup muffin pan. Bake for 30 minutes or until done. **Makes 4 to 6 servings.**

## Minute Muffins

1 cup (250 ml) self-rising flour  
½ cup (125 ml) milk  
2 tablespoons (30 ml) mayonnaise or sour cream

To preheat oven, set Temperature Control Knob to 450°F (230°C); set Function Knob to **Bake**. Stir together ingredients. Spoon into greased 6 cup muffin pan. Bake for 12 minutes or until done. **Makes 6 muffins.**

## 5 Minute Pizza

English muffins, split in half and slightly toasted  
Pizza or spaghetti sauce  
Grated mozzarella cheese  
Pepperoni slices

To preheat oven, set Temperature Control Knob to 450°F (230°C); set Function Knob to **Bake**. Place muffin halves on baking pan cut side up. Spread some sauce on top of each muffin. Sprinkle with cheese then top with pepperoni. Place pan in oven and bake for about 5 minutes or until cheese melts.

## Raspberry-Pepper Glazed Ham

1 9 to 10-pound (4050 g – 4500 g) cooked bone-in spiral-cut ham  
1 12-ounce (350 g) jar raspberry preserves  
2 tablespoons (30 ml) white vinegar  
1 tablespoon (15 ml) garlic, minced  
1 tablespoon (15 ml) black pepper  
2 tablespoons (30 ml) raspberry liqueur, optional

To preheat oven, set Temperature Control Knob to 350°F (180°C); set Function Knob to **Bake**.

Place oven rack in lowest position. Assemble broil rack in baking pan and place ham on rack. Prepare and heat ham according to package directions.

In a saucepan, combine raspberry preserves, white vinegar, garlic, black pepper, and raspberry liqueur, (optional). Cook on medium until small bubbles appear around edge. Brush half of glaze over ham 30 minutes before it is done. Bake for final 30 minutes. Reheat remaining glaze. Remove glazed ham from oven. Spoon remaining glaze over ham just before serving. **Makes 20 servings.**

### Honey Bun Cake

½ cup (125 ml) packed brown sugar      ⅔ cup (150 ml) vegetable oil  
½ cup (125 ml) white sugar              4 eggs  
⅓ cup (80 ml) chopped pecans (optional) 8 ounces (225 g) plain yogurt  
2 teaspoons (10 ml) ground cinnamon  
1 package 18.25 ounce (517g)  
yellow cake mix

To preheat oven, set Temperature Control Knob to 350°F (180°C); set Function Knob to **Bake**.

Grease bottom and sides of a bunt pan with shortening; lightly flour. In a small bowl, mix brown sugar, white sugar, pecans (optional), and cinnamon until well blended; set aside. In a large bowl, beat cake mix, oil, eggs, and yogurt with an electric mixer on medium speed for 2 minutes. Spread half of the batter in the pan. Evenly spread cinnamon mixture over the batter. Spread remaining batter over the cinnamon layer. Bake about 55 minutes or until toothpick inserted in to the center comes out clean. Allow cake to cool 10 minutes and turn on to plate.

**Makes 12 servings.**

### Honey Bun Cake Glaze

1 cup (250 ml) powdered sugar  
2 teaspoons (10 ml) milk  
½ teaspoon (2.5 ml) vanilla or desired extract

In a small bowl, mix powdered sugar, milk, and extract until smooth. Prick top of cake with fork and drizzle glaze over cake while slightly warm.

### Easy Banana Bread

1 package 18.25 ounce (517g)              ½ cup (125 ml) buttermilk  
white cake mix                              ⅓ cup (80 ml) vegetable oil  
1 cup (250 ml) ripe banana                3 eggs, beaten  
(about 2 medium), mashed                1 cup (250 ml) chopped nuts, (optional)

To preheat the oven, set Temperature Control Knob to 350°F (180°C); set Function Knob to **Bake**. Grease bottom and sides of two 9x5x3 inch (23 x 13 x 6 cm) loaf pans with shortening; lightly flour.

In a large bowl, beat cake mix, bananas, buttermilk, oil, and eggs with electric mixer on medium speed for 2 minutes. Stir in nuts if desired. Pour into prepared pans. Bake for 40 minutes or until toothpick inserted into the center comes out clean. Allow cake to cool 10 minutes before removing from pan. Repeat for second loaf. **Makes 16 servings.**

### Cranberry Pork Roast with Sweet Potatoes

3 sweet potatoes, peeled and quartered      ½ cup (125 ml) sugar  
1 2-pound (900 g) boneless pork roast      ¼ teaspoon (1.25 ml) ground cloves  
14-ounce (400 g) can whole berry            Salt to taste  
cranberry sauce

To preheat the oven, set Temperature Control Knob to 400°F (205°C); set Function Knob to **Bake**.

Place sweet potatoes in the bottom of roasting pan. Wash roast and place on top of the potatoes. In a medium bowl, mash cranberry sauce; stir in sugar, cloves, and salt. Pour over roast and potatoes. Bake until thermometer inserted in the center of the roast registers 160°F (71°C), 45 to 60 minutes. **Makes 4 servings.**

# Convection Recipes

## Pumpkin Cookies

1 package 18.25 ounce (517g) white cake mix  
2 teaspoons (10 ml) pumpkin pie spice  
1 cup (250 ml) canned pumpkin  
¼ cup (60 ml) butter or margarine, softened  
½ cup (125 ml) raisins, (optional)

To preheat the oven, set Temperature Control Knob to 375°F (190°C); set Function Knob to **Convection**. Lightly spray cookie sheet with nonstick cooking spray.

Beat cake mix, pumpkin pie spice, pumpkin, and butter with electric mixer on medium speed for 2 minutes. Stir in raisins, (optional). Scoop out 1 tablespoon (15 ml) of dough, and place on prepared cookie sheet. Repeat with the remaining dough, placing scoops 2 inches (5 cm) apart. Bake for 10 to 12 minutes or until lightly browned around edges. Allow to sit on cookie sheet and cool 1 to 2 minutes before transferring to cooling rack. **Makes 24 servings.**

## Double Corn Bread

¼ cup (60 ml) milk  
1 egg  
¼ cup (60 ml) vegetable oil  
1 8-ounce (225 g) can corn, cream style  
2 cups (500 ml) self-rising corn meal mix

To preheat the oven, set Temperature Control Knob to 425°F (220°C); set Function Knob to **Convection**. Grease a 6-muffin tin.

In a large bowl, stir egg, milk, and oil together. Add cream corn and cornmeal mix; stir until cornmeal is just dampened. Pour batter into muffin tins. Bake for 20 minutes or until golden brown. **Makes 6 servings.**

## Herb Roasted Turkey Breast

1 7 pound (3150 g) turkey breast, fresh or frozen, thawed  
1 teaspoon (5 ml) ground thyme  
1 teaspoon (5 ml) rosemary leaves, crushed  
½ teaspoon (2.5 ml) garlic, minced  
½ cup (125 ml) butter, softened  
Salt and pepper to taste

To preheat the oven, set Temperature Control Knob to 400°F (205°C); set Function Knob to **Convection**.

Assemble broiler rack in bake pan and spray with nonstick cooking spray. Wash turkey breast and pat dry with paper towel. Place turkey breast on rack breast side up. In small bowl mix thyme, rosemary, garlic, butter, salt, and pepper; rub mixture evenly on turkey breast. Roast turkey breast 2½ hours or until internal temperature reaches 180°F (82°C). Remove from oven, cover and allow to rest for 15 minutes before carving. **Makes 8 servings.**

# *Rotisserie Recipes*

## **Sage Pork Roast with Apple**

1 2-pound (450 – 900 g) pork roast	4 slices bacon
1 teaspoon (5 ml) dried sage	3 medium cooking apples, cored and sliced
½ teaspoon (2.5 ml) black pepper	1 large onion, peeled and quarter
1 tablespoon (15 ml) garlic, minced	
Salt to taste	

To preheat the oven, set Temperature Control Knob to 450°F (230°C); set Function Knob to **Bake**.

Place oven rack on lowest setting. Place roast on rotisserie assembly following instructions on page 6. In a small bowl combine sage, pepper, garlic and salt. Rub mixture on roast, place bacon slices across top of roast prior to tying. Tie the roast and place in oven. Put apples and onions in the baking pan and place on oven rack under roast. Roast for 1 to 1½ hours or until meat thermometer registers 160°F (71°C). Stir apples and onions to coat with pan juices. **Makes 6 servings.**

## **Herb-Rubbed Chicken**

1 tablespoon (15 ml) dried sage leaves	½ teaspoon (2.5 ml) paprika
1 teaspoon (5 ml) dried ground thyme	1 4-pound (1800 g) chicken
1 teaspoon (5 ml) black pepper	Olive oil
¼ teaspoon (1.25 ml) celery salt	

To preheat the oven, set Temperature Control Knob to 400°F (205°C); set Function Knob to **Bake**.

Wash chicken and pat dry with paper towels. Place chicken on rotisserie assembly following instructions on page 6.

In a small bowl, combine sage, thyme, pepper, celery salt, and paprika. Brush chicken with olive oil. Rub herb mixture over entire chicken. Roast for 2 hours or until thermometer registers 180°F (82°C). **Makes 4 to 5 servings.**

# *Broiling Recipes*

## **Parmesan Baked Fish**

1 pound (450 g) fresh or frozen fish fillets such as cod, salmon, or orange roughy	2 tablespoons (30 ml) Parmesan cheese, grated
1 tablespoon (15 ml) olive oil	½ teaspoon (2.5 ml) tarragon
1 tablespoon (15 ml) lemon juice	½ teaspoon (2.5 ml) paprika
	Salt and pepper to taste

Follow broiling instructions on page 5.

Thaw fish if frozen. Spray baking pan with nonstick spray coating; set aside. Rinse fish and pat dry with paper towel. In a sealable plastic bag add olive oil and lemon juice. In another bag, add cheese, tarragon, paprika, salt, and pepper; shake to mix. Place fish in oil and lemon juice bag and shake to coat all sides. Remove fish and place in dry mixture bag; shake to coat. Remove fish and place on place on the previously prepared pan.

Set Temperature Control Knob to 500°F (260°C); set Function Knob to **Broil**. Broil fish for 15 to 18 minutes per side (depending on thickness). **Makes 4 servings.**

## **Broiled Beef**

2 pounds (900 g) London broil, round steak or desired cut	8 ounces (225 g) whole mushrooms
	1 large onion

### **Marinade (can be substituted with prepared marinade):**

1 clove garlic, minced	2 tablespoons (30 ml) ketchup
½ cup (125 ml) soy sauce	1 teaspoon (5 ml) dried oregano
2 tablespoons (30 ml) vegetable oil	1 teaspoon (5 ml) ground black pepper
1 tablespoon (15 ml) vinegar	

Follow broiling instructions on page 5.

In a small bowl, mix garlic, soy sauce, oil, vinegar, ketchup, oregano, and black pepper. Pierce meat generously with a fork on both sides. Pour marinade over meat.

Spray baking pan with nonstick spray coating; set aside. Peel and quarter onions, wash mushrooms and place in the prepared baking pan. Place broiling rack over vegetables in baking pan. Remove meat from marinade and place on rack. Set Temperature Control Knob to 500°F (260°C); set Function Knob to **Broil**. Broil for 15 to 18 minutes per side (depending on thickness). **Makes 4 servings.**

# Customer Service

If you have a question about your appliance, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your appliance. This information will help us answer your question much more quickly.

MODEL: \_\_\_\_\_ TYPE : \_\_\_\_\_ SERIES: \_\_\_\_\_

**This warranty applies to products purchased in the U.S. or Canada.**

## LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

[hamiltonbeach.com](http://hamiltonbeach.com) or [proctorsilex.com](http://proctorsilex.com)

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

263 Yadkin Road  
Southern Pines, North Carolina 28387

840119500

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PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

12/03