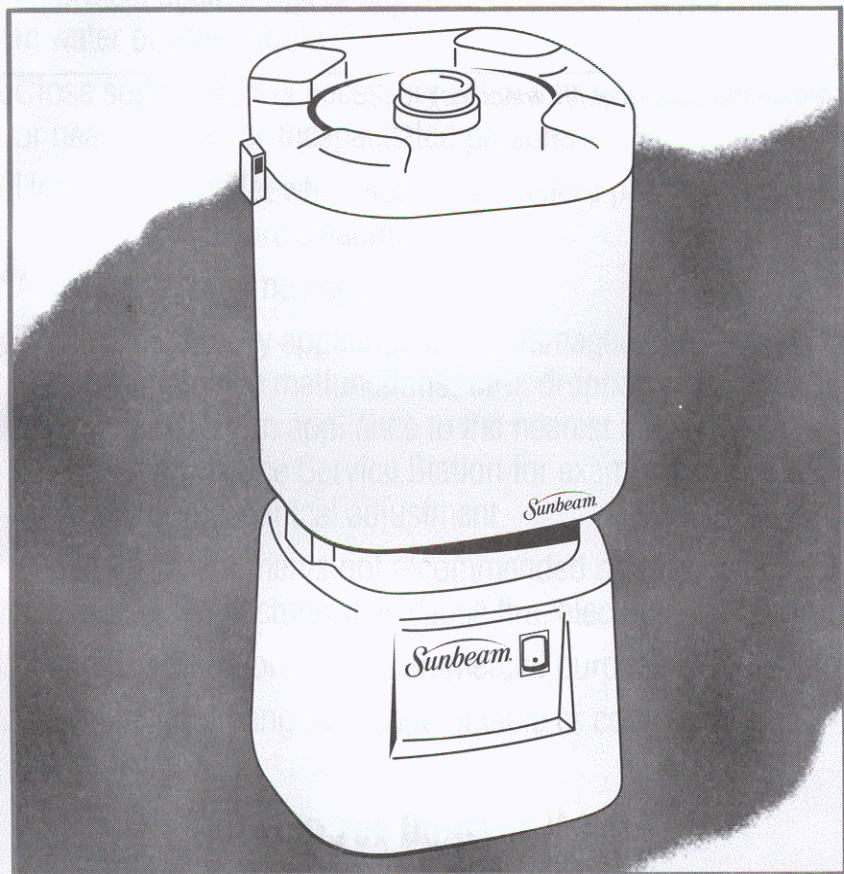


Sunbeam®



MODEL **4744**

Instruction Manual and Recipe Booklet
ICE CREAM/FROZEN YOGURT MAKER

Thank you for purchasing the SUNBEAM Ice Cream/Frozen Yogurt Maker. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference and enjoyment of the recipes. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. For your future reference, please note:

Date product received: _____

Service number: _____
(located on the bottom of the machine)

IMPORTANT SAFEGUARDS

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

- **READ AND SAVE ALL INSTRUCTIONS.**
- To protect against risk of electrical shock do not put motor base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children or incapacitated persons.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized Sunbeam Appliance Service Center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors or for commercial purposes.
- Do not let cord hang over edge of table or counter or touch hot surfaces.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

To reduce the risk of electrical shock, this appliance has a polarized plug (*one blade is wider than the other*). This plug fits a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

INTRODUCTION

Congratulations on owning a SUNBEAM “Quick Freeze” Ice Cream/Frozen Yogurt Maker! This easy-to-use appliance makes all your favorite frozen creations in a snap!

From sinful ice creams to rich custards . . . creamy ice sorbets to refreshing ices . . . you’ll be the most famous “cook” on the block.

Try each one of the taste-tempting recipes in this cookbook. . . then let your imagination run wild! Chop up a candy bar or puree your favorite fruit in your OSTERIZER blender and mix it into a basic recipe. There’s no end to the combinations you can create. Best of all, some of “your specialties” can be ready in just 10 minutes!

The SUNBEAM “Quick Freeze” Ice Cream/Frozen Yogurt Maker. . . it makes your kitchen even more versatile.

This unit uses ordinary table salt and ice cubes. It is not necessary to use rock salt or crushed ice in this unit.

BEFORE USING FOR THE FIRST TIME

After unpacking, disassemble unit before using for the first time. Wash all parts (except ice bucket and motor base) in warm, soapy water. Rinse and dry immediately. DO NOT IMMERSE ICE BUCKET OR MOTOR BASE.

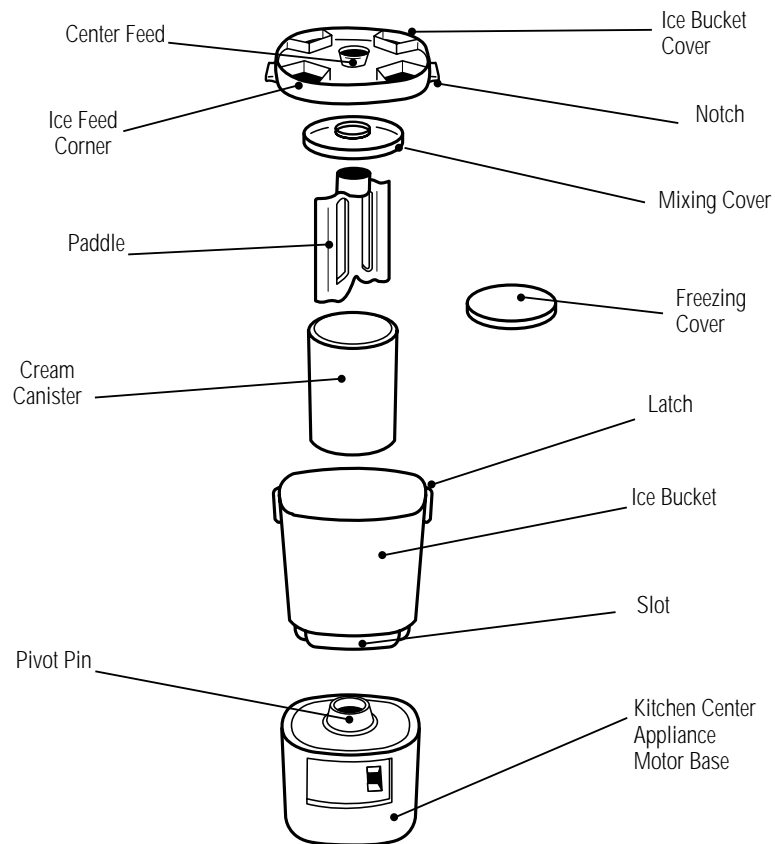
MAINTENANCE

1. If the Canister stalls or fails to rotate while processing:
 - A) Turn off unit and allow to cool.
 - B) After cooling, turn unit on. If canister still fails to rotate, return unit to an Authorized Service Station.
2. Any other servicing needed be performed only by an Authorized Service Station.
3. Always specify the SUNBEAM product model number located on the bottom of the Ice Bucket when service is required.

INSTRUCTIONS

HOW TO ASSEMBLE ICE BUCKET COVER

1. Position Ice Bucket on motor base.
2. Pour ice cream mixture into Cream Canister.
3. Place Freezing Cover on Cream Canister.
4. Position Cream Canister in Ice Bucket.
5. Add ice and salt as directed.
6. Remove Freezing Cover.
7. Insert Paddle.
8. Place Mixing Cover on Cream Canister.
9. Place Ice Bucket Cover on Bucket engaging Paddle with Center Feed on both covers.
10. Swing Latches up and interlock with Notches on Cover.



TO PROCESS YOUR FAVORITE RECIPE

You will need approximately: 2 cups (500 ml) table salt and 6 trays of ice cubes.

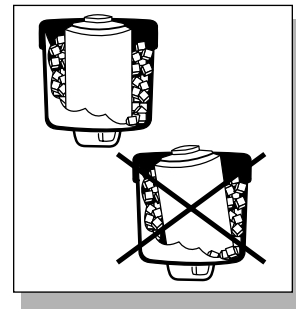
It is NOT NECESSARY to use rock salt or crushed ice in this unit.

1. Prepare recipe as directed.
2. Pour into Cream Canister. *(To prevent overload and damage to the product do not prepare more than one batch of ice cream at a time.)*
3. Put Freezing Cover in place.
4. Position Cream Canister in Ice Bucket.
5. Layer ice and salt solution as follows:



- A. Pour 1 cup (250 ml) cold water into Ice Bucket.
- B. Place a 1 inch (2.5 cm) layer of ice cubes around Cream Canister in Ice Bucket. *(Hint: Cream Canister should stand straight while layering.)*
- C. Sprinkle 1/3 cup (75 ml) table salt or 1/4 cup (50 ml) Kosher (coarse) salt on ice.
- D. Continue layering ice and salt to the top of the Ice Bucket.
- E. Pour 1 cup (250 ml) cold water over top ice layer.

6. Remove Freezing Cover.
7. Insert Paddle and put Mixing Cover in place.
8. Place Ice Bucket Cover on Ice Bucket. Latch.
9. Turn unit on.
10. As ice melts, add more ice cubes through Ice Feed Corners. For each 1 cup (250 ml) of ice cubes added, add 1/4 cup (50 ml) salt.



11. Process until frozen mixture reaches Mixing Cover or until desired consistency is reached. **REMINDER: DO NOT OVER-PROCESS ICE CREAM. DAMAGE TO UNIT COULD OCCUR.**

APPROXIMATE TIMES

Ice Cream – 18-25 minutes	Ices and Sorbets – 12-20 minutes
Sherbet – 20-25 minutes	Frozen Yogurt – 18-25 minutes
Frozen Custard – 18-25 minutes	Ice Milk – 12-20 minutes

12. To use Center Feed:

(Use the Center Feed to add nuts and chocolate bits or to make swirled ice creams . . . there's no end to the uses of this feature.)

- A. Place ingredients to be added in measuring cup with pouring spout.
- B. When frozen mixture comes within 1/2 in. (1.25 cm) of Mixing Cover *(or desired consistency is reached)*, pour dry ingredients through Center Feed. Churn until mixture reaches desired consistency. Do not add these ingredients too early. They will settle to the bottom of the mixture and slow freezing.
- C. For swirled ice creams, when frozen mixture comes within 1/2 in. (1.25 cm) of Mixing Cover *(or desired consistency is reached*)*, add room temperature liquid ingredients through Center Feed. DO NOT ADD HOT SYRUPS TO FROZEN MIXTURE. After liquid ingredients are added, allow Paddle to swirl ONCE so Canister turns one revolution only.
- D. Hint: Instead of chopping chocolate bits, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance.

13. Turn unit off.

**Note: Some recipes will not reach top of canister due to their density or to the size of the recipe.*

TO DISASSEMBLE UNIT

1. Unplug "Quick Freeze™" ice cream maker.
2. Remove Ice Cream Bucket from motor base.
3. Unlatch Ice Bucket Cover. Remove.
4. Remove Cream Canister from Ice Bucket.
5. Wipe Mixing Cover to remove salt residue and remove. Set aside.
6. Lift out Paddle. Scrape clean with rubber spatula. Set aside.
7. Serve ice cream with your favorite toppings or harden as directed below.

TO HARDEN ICE CREAM

In Your Freezer:

1. Pack ice cream down in Cream Canister. Seal with flexible plastic Freezing Cover. Wipe dry. *(If you wish to make additional batches, you may transfer ice cream to a separate plastic container. Seal with a tight cover.)*
2. Freeze several hours or until desired hardness is reached.

In Your “Quick-Freeze™” Ice Cream Maker:

1. When ice cream has reached desired consistency, turn unit off. Do not open Ice Bucket.
2. Remove Ice Bucket from motor base. Add additional ice if necessary. *(Ice cream will still be of a soft serve consistency.)*
3. Cover top of Ice Bucket with newspapers or heavy cloth for insulation.
4. Allow mixture to harden for 2-3 hours or until desired consistency is reached.

CARE AND CLEANING

1. Wash Cream Canister, Paddle and both Mixing and Freezing Covers in hot, soapy water. Rinse well and dry.
2. Clean Ice Bucket and Cover thoroughly with a clean damp cloth to remove salt residue. Wipe clean and dry. **DO NOT IMMERS**E ICE BUCKET.
3. Wipe Motor Base with clean damp cloth to remove salt residue. Dry. **DO NOT IMMERS**E MOTOR BASE. This will cause electric shock and/or damage to the unit.
4. Do not reassemble unit for further processing or storage until all parts are completely dry.
5. Do not wash any parts in dishwasher.

HINTS & TIPS

HELPFUL HINTS FOR FREEZING

Times needed for freezing as well as consistency of ice cream will vary according to ingredients in mixture, temperature of ingredients, size of ice, coarseness of salt and room temperature. Try these hints to make ice cream to your personal preference:

1. To freeze your favorite mixture more quickly, always use chilled ingredients.
2. After mixing ingredients together in Cream Canister, cover and place in refrigerator to keep chilled until you are ready to freeze the mixture.

3. If your ice cream was lumpy or hardened too quickly, next time reduce the table salt layers from 1/3 cup (75 ml) to 1/4 cup (50 ml).
4. If your ice cream was too soft or did not freeze quickly, next time increase the table salt layers from 1/3 cup (75 ml) to 1/2 cup (125 ml).
5. If you use your own mixture, be sure to adjust ingredients to no more than 1-1/4 quarts (1.25 L).
6. For stiff ice cream, fill the canister no more than half full (1 quart or 1.0 L). Process normally.
7. DO NOT OVER-PROCESS ICE CREAM. If the Canister movement slows down or stops, the mixture is stiff. TURN OFF UNIT.
8. When using cooked mixtures, allow to chill before processing.
9. Do not add last-minute ingredients (*chocolate bits, nuts, syrups*) too early. They will settle to the bottom of the mixture and slow freezing.

TIPS FOR TASTY DESSERTS

1. Always use pure vanilla and other extracts. Imitations will lose flavor when frozen.
2. When cooking eggs for a mixture, cook on low heat, stirring constantly. Do not allow mixture to overheat and curdle. Freezing a curdled mixture will make ice cream very lumpy.
3. Instead of chopping chocolate chips, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance in ice cream.
4. Chopped fruit and nuts mix in more easily than whole pieces.
5. Food coloring should be added sparingly. Always add prior to freezing. Mix thoroughly.
6. Alcohol inhibits freezing. Do not use! Use flavorings or extracts.

ICE CREAM

EASY VANILLA ICE CREAM

2 cups (500 ml) whipping cream
2 cups (500 ml) half and half

1 cup (250 ml) sugar
1 Tbsp. (15 ml) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

Variations:

Chocolate Chip – Add 2/3 cup (150 ml) miniature or chopped chocolate chips immediately after freezing.*

Cookies with Cream – Add 10 crushed chocolate sandwich cookies to ice cream immediately after freezing.*

Tin Roof Delight – Combine 1/2 cup (125 ml) Chocolate Fudge Sauce and 3/4 cup (200ml) chopped Spanish peanuts. Swirl into ice cream immediately after freezing.*

Fudge Revel – Swirl 1/2 cup (125 ml) Chocolate Fudge Sauce in ice cream immediately after freezing.*

Caramel Revel – Swirl 1/2 cup (125 ml) Caramel Sauce in ice cream immediately after freezing.*

Cherry Chip – Add 1 cup (250 ml) chopped maraschino cherries to ice cream immediately after freezing.*

Peppermint Stick – Add 2/3 cup (150 ml) crushed peppermint candies to ice cream immediately after freezing.*

*See Instructions *HOW TO USE CENTER FEED* on Page 7.

CINNAMON ICE CREAM

2 cups (500 ml) whipping cream
2 cups (500 ml) half and half
1 cup (250 ml) sugar

1 Tbsp. (15 ml) ground cinnamon
1-1/2 tsp. (7 ml) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar dissolves. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

EASY CHOCOLATE ICE CREAM

2 cups (500 ml) half and half
1-1/2 cups (375 ml) sugar
1/2 cup (125 ml) cocoa powder

1 tsp. (5 ml) vanilla extract
2 cups (500 ml) whipping cream

Combine half and half, sugar, cocoa powder and vanilla in Osterizer® Blender container. Cover and process at a LOW speed until smooth. Pour mixture into Cream Canister. Stir in whipping cream. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

Variations:

Toasted Almond Fudge – Add 3/4 cup (200 ml) toasted slivered almonds to ice cream immediately after freezing.*

Marshmallow Revel – Swirl 1 cup (250 ml) marshmallow creme in ice cream immediately after freezing.*

Mandarin Orange Surprise – Reduce half and half to 1 cup (250 ml). Add 3/4 cup (200 ml) orange juice to recipe before freezing. Freeze as directed.

Rocky Road Delight – Swirl 1/2 cup (125 ml) each of miniature marshmallows and peanuts into ice cream immediately after freezing.

Chocolate Chocolate Chip – Swirl 1/2 cup (125 ml) miniature or chopped chocolate chips into ice cream immediately after freezing.*

Mocha – Add 1-1/2 tsps. (7 ml) instant coffee powder to recipe before freezing. Freeze as directed.

Mocha Chip – Swirl 1/2 cup (125 ml) miniature or chopped chocolate chips to Mocha Ice Cream (*above*) immediately after freezing.

*See Instructions *HOW TO USE CENTER FEED* on Page 7.

STRAWBERRY ICE CREAM

2 cups (500 ml) fresh or frozen strawberries	1 cup (250 ml) sugar
2 cups (500 ml) whipping cream	2 tsp. (10 ml) vanilla extract
1 cup (250 ml) half and half	1 drop red food coloring

Place strawberries in Osterizer® Blender container. Cover and process at a LOW speed until chopped. Pour into Cream Canister. Add remaining ingredients. Stir until sugar is dissolved. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

COFFEE ICE CREAM

2 cups (500 ml) whipping cream	1-1/2 Tbsp. (22 ml)
2 cups (500 ml) half and half	instant coffee powder
1 cup (250 ml) sugar	1-1/2 tsp. (7 ml) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar and instant coffee powder are dissolved. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

Variation:

Coffee Chip Ice Cream – Add 1/2 cup (125 ml) miniature or chopped chocolate chips to ice cream when frozen.*

LEMON CHIP ICE CREAM

2 cups (500 ml) whipping cream 1-1/2 tsp. (7 ml) vanilla extract
2 cups (500 ml) half and half 1/2 tsp. (2 ml) grated lemon peel
1-1/2 cups (375 ml) sugar 3/4 cup (200 ml) lemon drop candy, crushed
1/3 cup (75 ml) lemon juice

Combine all ingredients except lemon candy in Cream Canister. Stir until sugar is dissolved.
Freeze as directed. Add lemon candy immediately after freezing.*

YIELD: 1-1/2 QUARTS (1.5 L)

*See Instructions *HOW TO USE CENTER FEED* on Page 4.

FROZEN CUSTARD

FROZEN CHOCOLATE CUSTARD

1 cup (250 ml) half and half 4 egg yolks
1 cup (250 ml) sugar 2 cups (500 ml) whipping cream
1/2 cup (125 ml) cocoa powder 1 tsp. (5 ml) vanilla extract

Place first four ingredients in Osterizer® Blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

BITTERSWEET CHOCOLATE CUSTARD

1 cup (250 ml) half and half 4 egg yolks
3/4 cup (200ml) sugar 2 cups (500 ml) whipping cream
1/2 cup (125 ml) cocoa powder 1 tsp. (5 ml) vanilla extract

Place first four ingredients in Osterizer® Blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Add whipping cream and vanilla. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

FROZEN VANILLA CUSTARD

1 cup (250 ml) half and half 2 cups (500 ml) whipping cream
3/4 cup (200ml) sugar 4 egg yolks, beaten
1 Tbsp. (15 ml) vanilla extract

Combine half and half, sugar and egg yolks in medium saucepan. Cook, stirring constantly, over a heat until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

SHERBET & FROZEN YOGURT

LIME SHERBET

3 cups (750 ml) milk
1 cup (250 ml) lime juice

1 cup (250 ml) sugar
1 drop green food coloring

Combine ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

TANGY ORANGE SHERBET

3 cups (750 ml) milk
2 cups (500 ml) orange juice

1 cup (250 ml) sugar

Combine ingredients in Cream Canister. Stir until sugar has dissolved. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

PEACH FROZEN YOGURT

1 cup (250 ml) sliced peaches,
fresh, frozen or canned

1 cup (250 ml) sugar
1 quart (1 L) unflavored yogurt

Place peaches and sugar in Osterizer® Blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Add yogurt. Stir until mixed. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

RASPBERRY FROZEN YOGURT

1 cup (250 ml) raspberries,
fresh or frozen

1 cup (250 ml) sugar
1 quart (1 L) unflavored yogurt

Place raspberries and sugar in Osterizer® Blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

BLUEBERRY FROZEN YOGURT

1 cup (250 ml) blueberries, fresh or frozen
1 cup (250 ml) sugar

1 quart (1 L) plain yogurt

Place blueberries and sugar in Osterizer® Blender container. Cover and process at a MEDIUM speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

SORBET & ICES

RASPBERRY SORBET

2/3 cup (150 ml) water
1/2 cup (125 ml) sugar
2 tsp. (10 ml) grated lemon peel

1 quart (1 L) raspberries, fresh or frozen
2 Tbsp. (30 ml) orange juice
2 Tbsp. (30 ml) lemon juice

Combine water, sugar and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place raspberries, orange juice and lemon juice into Osterizer® Blender container. Cover and process at a MEDIUM speed until smooth. If desired, pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

YIELD: 1 QUART (1 L)

BLACKBERRY SORBET

2/3 cup (150 ml) water
1/2 cup (125 ml) sugar
2 tsp. (10 ml) grated lemon peel

1 quart (1 L) blackberries, fresh or frozen
2 Tbsp. (30 ml) orange juice
2 Tbsp. (30 ml) lemon juice

Combine sugar, water and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place blackberries, orange juice and lemon juice into Osterizer® Blender container. Cover and process at a MEDIUM speed until smooth. If desired, pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

CRANBERRY SORBET

3 cups (750 ml) low calorie cranberry juice cocktail
3/4 -1 cup (200-250 ml) sugar (*Optional*)

Combine cranberry juice cocktail and sugar in cream canister. Stir until sugar is dissolved. Freeze as directed.

YIELD: 1-1/4 QUARTS (1.25 L)

STRAWBERRY ICE

2 cups (500 ml) cold water
2 cups (500 ml) strawberries, fresh or frozen
1 cup (250 ml) sugar

1 Tbsp. (15 ml) lemon juice
1 cup (250 ml) cold water

Combine 2 cups (500 ml) water, strawberries, sugar and lemon juice in Osterizer® Blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in remaining 1 cup (250 ml) water. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

ICE MILK

CHOCOLATE ICE MILK

1/2 cup (125 ml) cold milk	1/2 cup (125 ml) cocoa powder
1 envelope (1/4 oz. or 7G) unflavored gelatin	1 Tbsp. (15 ml) vanilla extract
1/2 cup (125 ml) milk, heated to boiling	3 cups (750 ml) cold milk
1 cup (250 ml) sugar	

Place 1/2 cup (125 ml) cold milk and gelatin into Osterizer® Blender container. Cover and process at a LOW speed to soften gelatin. Remove feeder cap and add hot milk. Process until gelatin is dissolved. If gelatin granules cling to container, STOP BLENDER, use a rubber spatula to push them into the mixture. When gelatin is dissolved, add sugar, cocoa powder and vanilla. Cover and process at a LOW speed until mixed. Pour mixture into Cream Canister. Add 3 cups (750 ml) cold milk and stir. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

VANILLA ICE MILK

1/2 cup (125 ml) cold milk	3/4 cup (200 ml) sugar
1 envelope (1/4 oz. or 7 g) unflavored gelatin	1-1/2 Tbsp. (22 ml) vanilla extract
1/2 cup (125 ml) milk, heated to boiling	3 cups (750 ml) cold milk

Place 1/2 cup (125 ml) cold milk and gelatin into Osterizer® Blender container. Cover and process at a LOW speed to soften gelatin. Remove feeder cap and add hot milk. Process until gelatin is dissolved. If gelatin granules cling to container, STOP BLENDER, use a rubber spatula to push them into the mixture. When gelatin is dissolved, add sugar and vanilla. Cover and process at a LOW speed until mixed. Pour mixture into Cream Canister. Add 3 cups (750 ml) cold milk and stir. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

STRAWBERRY ICE MILK

1 cup (250 ml) milk	2 Tbsp. (30 ml) lemon juice
3 cups (750 ml) strawberries, fresh or frozen	2 cups (500 ml) milk
1 cup (250 ml) sugar	

Place 1 cup (250 ml) milk, strawberries, sugar and lemon juice in Osterizer® Blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in remaining milk. Freeze as directed.

YIELD: 1-1/2 QUARTS (1.5 L)

2-YEAR LIMITED WARRANTY

Sunbeam Products Inc. warrants to the original purchaser, subject to the limitations and exclusions set forth below, that this product shall be free, in all material respects, of mechanical and electrical defects in material and workmanship from the date of purchase for two years. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions or disassembly, repair or alteration by any person other than an authorized service center.

Our obligation hereunder is limited to repair or replacement with a new or refurbished unit of the same or a similar model of as good or better quality, at manufacturers option, of the product during the warranty period, provided that the product, along with the model number and original dated proof of purchase, is sent postage prepaid, directly to the following address:

For products purchased in the United States:

SUNBEAM APPLIANCE SERVICE STATION
Attention: Service Department
117 Central Industrial Row
Purvis, MS 39475

For products purchased in Canada:

SUNBEAM CANADA CORP., LTD.
c/o Service Tek
1351 Matheson Blvd. East, Units 5 & 6
Mississauga, ON L4W 2A1

Do not return this product to the place of purchase or to the manufacturer; doing so may delay the processing of your warranty claim.

Answers to questions regarding this warranty or for your nearest authorized service location may be obtained by calling toll-free 1-800-597-5978 or by writing to Sunbeam – Consumer Affairs, at PO. Box 948389, Maitland, FL 32794-8389. Answers to questions regarding this warranty or for your nearest Canadian authorized service location may be obtained by calling toll-free in Canada 1-800-667-8623. For warranty information or for an authorized service location outside of the United States and Canada, please see the warranty service card inserted in the product packaging.

DISCLAIMER

Product repair or replacement as provided under this warranty is your exclusive remedy. **SUNBEAM PRODUCTS, INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT OR ANY PART THEREOF. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, SUNBEAM PRODUCTS, INC. DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OF THIS PRODUCT OR ANY PART THEREOF.** Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from State to State or Province to Province.



NOTES/NOTAS



NOTES/NOTAS



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