

SPECIAL SELECT



USE & CARE INSTRUCTIONS
14 CUP AUTOMATIC
RICE COOKER FSRC140

IMPORTANT SAFEGUARDS

When using electrical 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, plugs or Heating Body (appliance) 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 putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance 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.
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.
12. To disconnect, raise Selector Lever to **WARM**, then remove the plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. **Unplug from outlet when not in use and before cleaning. To avoid electric shock, never immerse or rinse this appliance in water or any other liquid.**
3. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
5. To reduce the risk of fire, do not leave this appliance unattended during use.
6. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
7. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
8. Do not use this appliance in an unstable position.
9. Do not use the Cooking Pot or Glass Lid if cracked or damaged.
10. Do not use the **WARM** Mode to reheat cold rice or other foods.
11. Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
12. Never plug in the Rice Cooker without first placing the Cooking Pot inside the Heating Body.
13. To avoid burns, stay clear of the Steam Vent during cooking. Also, wait for the Rice Cooker to cool down completely before touching or cleaning the Heating Body and Glass Lid.
14. Never use the Cooking Pot on a gas or electric cooktop or on an open flame.
15. Do not leave the plastic Rice Paddle or Rice Measuring Cup in the Cooking Pot while the Rice Cooker is ON and in use.

ADDITIONAL IMPORTANT SAFEGUARDS *(Cont.)*

16. Lift off Lid carefully to avoid scalding, and allow water to drip into Rice Cooker.
17. To reduce the risk of electric shock, cook only in the removable container (Cooking Pot). Never pour liquid directly into the Heating Body, only into the Cooking Pot.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

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

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

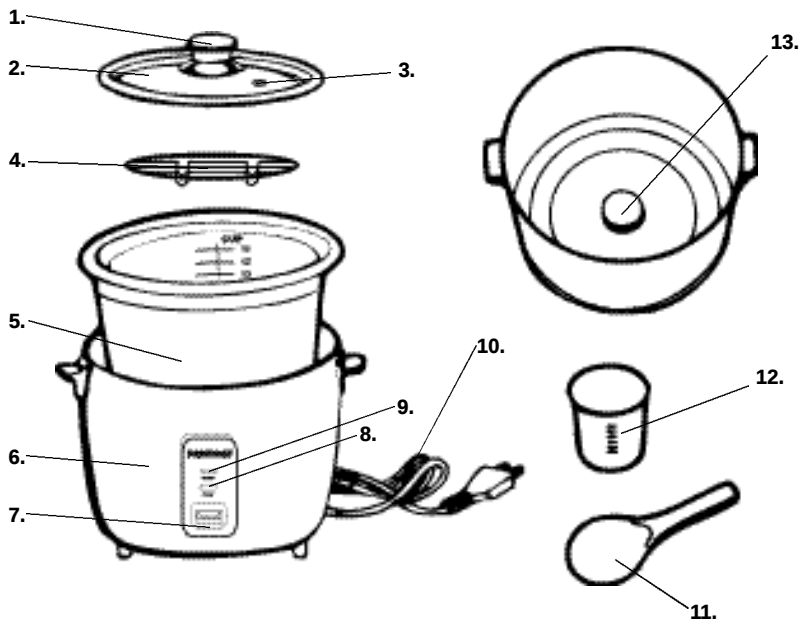
BEFORE USING FOR THE FIRST TIME

Clean the Glass Lid, Cooking Pot, Wire Steaming Rack, Rice Paddle and Rice Measuring Cup following the Cleaning Instructions described in this Manual.

DO NOT IMMERSE THE HEATING BODY OR CORD OF THE RICE COOKER IN WATER OR ANY OTHER LIQUID!

GETTING TO KNOW YOUR **FARBERWARE®** FSRC140 14 CUP AUTOMATIC RICE COOKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Lid Handle (P/N 20652W)
2. Glass Lid Assembly (P/N 20114W)
3. Steam Vent
4. Wire Steaming Rack (P/N 20119)
5. Cooking Pot (P/N 20120)
6. Heating Body
7. Rice Cooking Selector Lever
8. **COOK** Light
9. **POWER ON/WARM** Light
10. Power Supply Cord
11. Rice Paddle (P/N 20112)
12. Rice Measuring Cup (P/N 20111)
13. Heating Plate

IMPORTANT INFORMATION

READ BEFORE USING YOUR FARBERWARE AUTOMATIC RICE COOKER FOR THE FIRST TIME.

- Read all instructions.
- Wash Cooking Pot, Wire Steaming Rack, Glass Lid, Rice Measuring Cup and Rice Paddle in warm, soapy water. Rinse and dry well.
- Never immerse Heating Body in water.
- Never place liquid in the Heating Body. Place it only in the Cooking Pot.
- Never try to force the Rice Cooking Selector Lever to stay in the **COOK** Mode after it has moved up to the **WARM** Mode.
- Never plug in the Cooker without first placing the Cooking Pot inside the Heating Body.
- Always be sure Cooking Pot contains liquid in the Cooking Pot when you plug in the Cooker.
- **Remember that the Rice Measuring Cup is not a standard measuring cup. When filled, it measures approximately 3/4 cup.**
- Never wash any removable parts of the Cooker in the dishwasher.
- Save these instructions and refer to them often.
- If the outside of the Cooking Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Also, this may cause damage to the inner working of the appliance, so always wipe the outside of the Cooking Pot completely dry before use.

INSTRUCTIONS FOR USE

COOKING RICE

Many varieties of rice can be used, including basmati, wild, black rice, arborio, risotto, saffron rice, brown, and long grain. Do not use this Rice Cooker to cook instant rice.

A 180 ml (3/4 cup) Rice Measuring Cup is included with your Rice Cooker.

1. Make sure the Rice Cooker is unplugged. Take the Cooking Pot out of the Rice Cooker.
2. Using the Rice Measuring Cup provided, measure the amount of raw rice that you would like to cook.

NOTE: Make sure that the rice is leveled when the Rice Measuring Cup is filled.

3. ***For Best Results...Rinse Your Rice Before Cooking***

Pour desired amount of rice into a separate container. Wash and rinse the rice until the rinse water is clear.*

4. Place rinsed rice into the Cooking Pot.
5. When using your Rice Cooker, you may use either of 2 methods to measure the **amount of water** to use:
 - The Rice Measuring Cup provided

OR

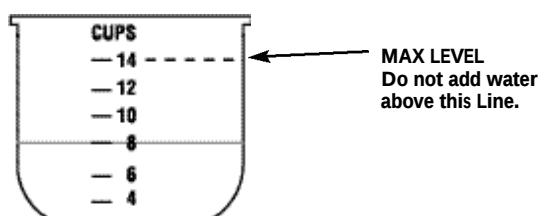
- The Markings on the inside of the Cooking Pot.
6. When cooking long grain white rice, using the ***Rice Measuring Cup***, add an equal amount of water to the Cooking Pot.

RAW RICE

WATER TO BE ADDED

14 Rice Measuring Cups	14 Rice Measuring Cups
12 Rice Measuring Cups	12 Rice Measuring Cups
10 Rice Measuring Cups	10 Rice Measuring Cups
8 Rice Measuring Cups	8 Rice Measuring Cups
6 Rice Measuring Cups	6 Rice Measuring Cups
4 Rice Measuring Cups	4 Rice Measuring Cups
2 Rice Measuring Cups	2 Rice Measuring Cups

INSTRUCTIONS FOR USE (Continued)



7. Or, you may measure the water using the **markings on the inside of the Cooking Pot.**

*For information regarding rinsing rice, please refer to Cooking Rice General Information Section.

(See illustration above.) Add rice to Cooking Pot first. then add water to the corresponding level.

Example: To prepare 12 Rice Measuring Cups of raw rice, rinse rice and add to the Cooking Pot; add water up to LEVEL INDICATOR 12.

(As you gain experience, adjust water to personal taste.)

8. Replace the Cooking Pot back into the Automatic Rice Cooker's Heating Body.

Rotate it slightly to make sure that it is well seated on the Heating Plate.

NOTE: Always wipe the outside of the Cooking Pot completely dry before use. If the outside of the Cooking Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Also, this may cause damage to the inner workings of the appliance.

9. Replace the Glass Lid.

CAUTION: Do not operate the Automatic Rice Cooker without replacing the Lid. Burns or other serious injury may occur.

10. Plug the Automatic Rice Cooker into a 120V AC electrical outlet. The **POWER ON/WARM** Light will illuminate.

Press the Rice Cooking Selector Lever down. The **COOK** Light will illuminate and the cooking process will begin.

INSTRUCTIONS FOR USE (Continued)

11. When the Automatic Rice Cooker is done cooking, the Selector Lever will rise and the Rice Cooker will automatically go into the **WARM** Mode.

For best results, let the cooked rice sit for 15 minutes before stirring or removing. This allows the steam to finish the cooking process.

12. Mix the rice.

After rice has steamed for 15 minutes, carefully open the Lid as steam will escape. Use the Rice Paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.

13. Keep Warm.

When the cooking is completed, the Selector Lever will rise and the Automatic Rice Cooker will automatically go into the **WARM** Mode.

If the **WARM** Mode is not desired, simply unplug the Automatic Rice Cooker from the wall. Do not touch the Heating Body or Cooking Pot until they have cooled completely.

14. Allow the Automatic Rice Cooker to cool completely before cleaning.
15. When the Automatic Rice Cooker is not being used, please keep it unplugged.

COOKING RICE

GENERAL INFORMATION

Rice is grown on marshy land that floods easily. It does not need to be milled or ground; only the outer husks must be removed, leaving behind what is known as brown or whole rice, the most nutritious of rices.

Information has recently been published about more healthful ways to eat, by consuming less fat, less protein and more complex carbohydrates in our diets. Because brown rice is about 8% protein, 87% carbohydrates and almost no fat, it is a perfect ingredient in a healthful diet.

Because rice is a valuable source of carbohydrates, it is starchy by nature. To obtain fluffier, less starchy rice, you can rinse the rice before cooking. But by rinsing or soaking the rice, you lose some of the vitamins, which are water soluble. Please refer to your rice package directions for specific instructions.

TYPES OF RICE

Brown Rice - Contains more vitamin B complex, iron and calcium and takes longer to cook than white rice. Its flavor is nutty and its texture is chewy. (See Cooking Chart.)

White Rice - Includes several kinds of white rice, most of which can be prepared in your FARBERWARE® Automatic Rice Cooker.

Long-Grain Rice - Less starchy than short-grain rice, so it separates into individual grains more than short-grain rice.

Short-Grain Rice - More moist and tender than long-grain rice. It has a softer texture and starchier flavor.

White rice will take about 20-25 minutes to cook, (brown rice approximately 50 minutes). When rice is done, the Selector Lever will rise and the Automatic Rice Cooker will automatically go into the **WARM** Mode. Allow rice to stand on **WARM** for 10 to 15 minutes to ensure fluffy rice. You can keep cooked rice on the **WARM** setting for several hours without the taste of the rice being affected. Do not remove Cover until ready to serve. **The Cooking Pot remains very hot after cooking or keeping warm. Use a pot holder when handling.**

WHY RICE?

Grains (including rice) are finally getting the attention they deserve as they move into the nutritional spotlight. The new USDA dietary recommendations highlight grains as an essential part of a healthy, whole foods diet. With their impressive fiber, complex carbohydrates and protein profiles, they are, without a doubt, some of Mother Nature's most perfect foods.

Grains are the edible portion of cereal plants. The grain or kernel is technically a complete fruit and houses most of its nutritional value. In addition to their high fiber content, grains are an excellent source of B vitamins and many minerals, including magnesium, iron, zinc, potassium and selenium. The germ oils found in the germ layers of whole grains contain vitamin E, an important antioxidant.

GRAIN GLOSSARY

Rice is a staple food in many countries. Although long-grain rice is consumed more than any other rice around the world, it is inferior to brown rice in both taste and nutrition. Brown rice is not only more complete nutritionally, it has a wonderful nutty aroma and flavor.

Polished rice (white) has been bleached, cleaned, pearled (polished with talc), then often oiled and coated. This refining process causes the loss of its hull, bran and germ, which are removed from the grain (along with most of its nutrients) leaving only the starchy endosperm. As white rice is rather bland when eaten by itself, it is usually served under steamed or sauteed vegetables and topped with a flavorful sauce, such as curry or peanut.

Long grain brown rice contains fiber and the nutrient-rich bran and germ, as well as the starchy endosperm. In addition to being more flavorful, brown rice digests more slowly, which provides energy over a longer period of time. Brown rice is a satisfying meal companion and can even serve as the main focus for a meal. While not as high in protein as wheat and some other grains (10%), the high quality protein in brown rice is easily utilized by the body. Brown rice is also a good source of the B vitamins and several minerals, including magnesium, potassium, zinc, iron, and selenium.

LONG GRAIN BROWN RICE

COOKING CHART

The **FARBERWARE®** Automatic Rice Cooker automatically switches from **COOK** Mode to **WARM** Mode when all the liquid evaporates from the Cooking Pot. However, for fluffy rice, allow rice to stand for approximately 10 minutes, covered, on **WARM** before serving.

NOTE: Always place rice in Inner Pot before adding water.

AMOUNT OF RAW RICE	WATER LEVEL INDICATOR
2 Rice Measuring Cups	to 4-cup line
3 Rice Measuring Cups	to 5-cup line
4 Rice Measuring Cups	to 6-cup line
5 Rice Measuring Cups	to 7-cup line
6 Rice Measuring Cups	to 8-cup line
7 Rice Measuring Cups	to 9-cup line
8 Rice Measuring Cups	to 10-cup line
9 Rice Measuring Cups	to 11-cup line
10 Rice Measuring Cups	to 12-cup line
11 Rice Measuring Cups	to 13-cup line
12 Rice Measuring Cups	to 14-cup line

*Do not exceed 12 Measuring Cups of raw brown rice.

STEAMING FOOD

GENERAL INFORMATION

Keep the Glass Lid on while cooking or steaming food, unless the recipe or chart specially calls for removing it. By removing the Glass Lid unnecessarily, you lose steam and valuable time. If you must remove it to stir or to add an ingredient, have the Rice Paddle or ingredient ready, add it, stir quickly and just as quickly replace the Glass Lid.

USING THE WIRE STEAMING RACK

When steaming vegetables, the Wire Steaming Rack is a convenient accessory.

1. Clean and prepare your vegetables.
2. Place the Cooking Pot into the Rice Cooker Heating Body. The length of steaming time is subject to your own personal tastes; do you prefer al dente (crunchy) steamed vegetables or a softer consistency?
3. Place the Wire Steaming Rack into the Cooking Pot and add enough water to be level with the top of the Wire Steaming Rack.
4. Place a heat-resistant container onto the Wire Steaming Rack. Or, a steaming basket may be placed directly into the Cooking Pot.
5. Add small vegetables to the heat-resistant container or the steaming basket. Larger vegetables can be placed directly onto the Steaming Rack. Replace the Glass Lid.
6. Plug the cord into a 120V AC electrical outlet. The **POWER ON/WARM** Light will illuminate. Press the Rice Cooking Selector Lever down to the **COOK** position. The **COOK** Light will illuminate. Steaming will start shortly.
7. Allow vegetables to steam to desired doneness. See Vegetable Steaming Chart. Periodically check water level so Pot does not boil dry.
8. The Rice Cooker may automatically switch to **WARM**. If additional cooking is desired, unplug the unit and add more water. Replace the Glass Lid. Plug in the Rice Cooker, press the Rice Cooking Selector Lever down to **COOK** position and your Rice Cooker will resume steaming.
9. When your food has reached the desired doneness, raise the Rice Cooking Selector Lever to **WARM** and unplug after use.

FRESH VEGETABLE STEAMING CHART *

VEGETABLE	COOK TIME (Minutes)
Asparagus	8 - 10
Bean Sprouts	3 - 4
Beans: green, wax, French cut	8 - 10
Broccoli	11 - 13
Brussels Sprouts	11 - 13
Cabbage: shredded	6 - 8
wedges	14 - 16
Carrots	8 - 10
Cauliflower	11 - 13
Celery	8 - 12
Greens: collard, spinach, etc.	6 - 11
Mushrooms: fresh sliced	3 - 4
Pea pods	4 - 6
Potatoes (1)	10 - 12
(3)	19 - 22
Squash: acorn, butternut	13 - 16
Zucchini	10 - 12

*We have outlined a general guide to follow. Test for desired doneness when cooking times indicated have been reached. As you cook with this appliance, adapt times and measurements to your own personal tastes.

USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Always remember to unplug the unit from the wall outlet when not in use and before cleaning.

- Be careful not to dent the Cooking Pot, especially the bottom of it. To work properly and produce the best cooking results, the Cooking Pot must fit snugly on top of the thermostat.
- DO NOT let loose grains of rice or other food particles fall into the bottom of the Heating Body because they might prevent the thermostat from fitting tightly against the bottom of the Cooking Pot and cause inadequate cooking.
- Use the plastic Rice Paddle or a wooden spoon to stir and remove food from the Cooking Pot. NEVER use any metal utensils.
- Never use abrasive cleansers or scouring pads because they can damage the finish of both the Cooking Pot and Heating Body.
- NEVER POUR LIQUID INTO THE HEATING BODY OR IMMERSE IT IN WATER.

CLEANING INSTRUCTIONS

- **PLEASE NOTE:** It is normal to have a brown 'rice crust' coating the bottom layer of the Cooking Pot when the rice has finished cooking and steaming.
- This appliance should be cleaned after every use. Unplug the unit from the wall outlet. NEVER immerse Heating Body or Power Cord in water. Allow the unit to cool before cleaning.
- Let the Rice Cooker cool. Fill Cooking Pot with warm water and allow to sit for a while. Wash in warm, soapy water with a sponge and dry thoroughly with a cloth.
- The Wire Steaming Rack, Glass Lid, Rice Measuring Cup and Rice Paddle may also be washed in warm, soapy water.

CAUTION: Handle the Glass Lid with extreme care, as it may become slippery when wet.

- Never wash any removable parts of the Rice Cooker in the dishwasher.
- The Heating Body can be wiped clean with a soft, slightly damp cloth or sponge.
- **NEVER POUR LIQUID INTO THE HEATING BODY OR IMMERSE IT IN WATER.**

STORING INSTRUCTIONS

Unplug the unit from the wall outlet and clean all parts. Be sure all parts are dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in. Never wrap Power Cord around the appliance.

To avoid damage to the Cooking Pot or Glass Lid, wrap a soft cloth around the Lid and store it upside down over the Cooking Pot.

TROUBLE SHOOTING

Symptom	Possible Solutions
No Indicator Lights are illuminated.	Make sure the Automatic Rice Cooker is plugged in.
Water overflows during cooking.	Before cooking, make sure you don't fill above top water level. Make sure Lid is closed before cooking.
Cooked rice is too dry or not completely cooked.	Before cooking, make sure you add enough water to the Cooking Pot for the total amount of raw rice added. After cooking, add 1/4 cup water and raise Lever to WARM for 10 minutes. Stir. Check between the Cooking Pot and Heating Plate for any foreign substances. Be sure the area is clean.
Cooked rice is too watery.	Before cooking, make sure you don't add too much water to the Cooking Pot for the total amount of raw rice added. Check between the Cooking Pot and Heating Plate for any foreign substances. Be sure the area is clean. Make sure the cooking cycle is not interrupted. If the Power Cord is unplugged, the unit will not operate and the rice will not cook.

TROUBLE SHOOTING (Cont.)

Symptom	Possible Solutions
Rice is scorched.	Check between the Cooking Pot and Heating Plate for any foreign substances. Be sure the area is clean. Be sure to wash the Cooking Pot after each use. Be careful not to add easily-scorched ingredients such as sugar, to the recipe before cooking.
Steam escapes between Glass Lid and Cooking Pot during cooking.	Check between the Glass Lid and Cooking Pot for foreign substances, including rice kernels that may prevent the Glass Lid from closing all the way. Be sure the area is clean.
Warmed rice smells bad or discolored.	For best results, don't use the WARM option with brown rice. The bran in unrefined grains can "break down" when kept at low heat for extended periods of time, causing an unpleasant smell and taste. Make sure the Glass Lid is properly centered in position over Cooking Pot when using the WARM Mode. Be sure to wash the Cooking Pot after each use. Make sure you don't leave the Rice Paddle or other plastics in the Automatic Rice Cooker while it is cooking or warming.

If none of these Trouble Shooting solutions are successful, contact our Consumer Service Dept. at 888-881-8101 for further advice.

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FARBERWARE®

ONE-YEAR LIMITED WARRANTY

Warranty: This Farberware® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

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 our option) when the product is returned to the Repair Center, or the purchase price refunded. 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: Should the appliance malfunction, you should first call toll-free 1 (888) 881-8101 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number FSRC140 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (888) 881-8101.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We 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: any accessories related to your problem, your full 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.

To return the appliance, ship to:

ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-888-881-8101
E-mail: Farberware-electric@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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