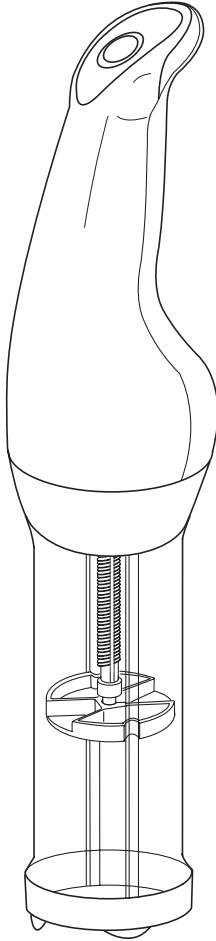
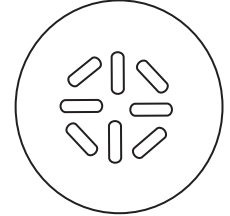
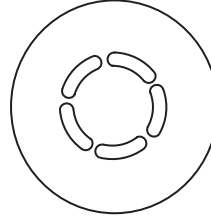
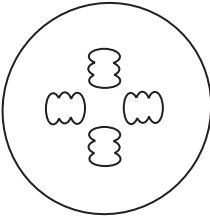
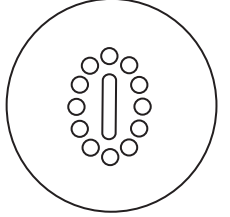
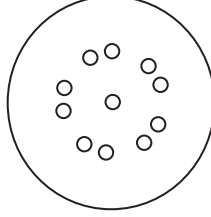
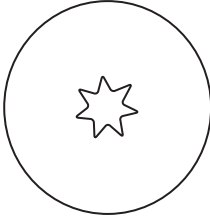
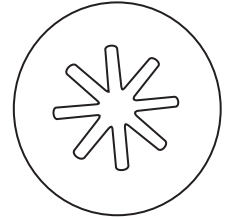
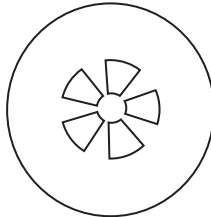
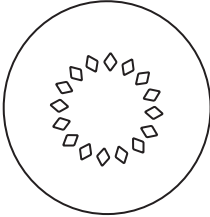
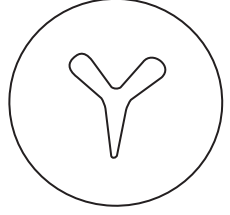
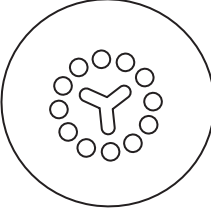
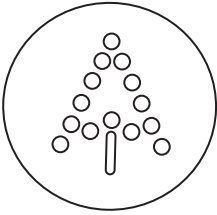


OWNER'S MANUAL

Model No. CKM25

Electric COOKIEPRESS



IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electric shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

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

1. Read all instructions before using appliance.
2. To protect against risk of electrical shock, do not immerse or rinse Motor Body, cord or plug in water or any other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. To disconnect, grasp plug and pull from electrical outlet. Never pull cord.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a frayed or damaged cord, or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, examination, repair or electrical or mechanical adjustment.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces including the stove.
9. Do not use outdoors or while standing in a damp area.
10. Keep hands, hair, clothing, as well as utensils away from moving parts and Discs while processing to prevent the risk of severe injury to persons, or damage to the Cookie Press. Handle Discs and Tips carefully when removing, inserting or cleaning.
11. Be certain Tube and Tube Cover are securely locked in place before operating appliance. Do not attempt to remove Tube or Tube Cover while operating.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. The use of accessory attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
14. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

Introduction

Congratulations on your purchase of the Salton® CKM25 Electric Cookie Press. With the press of a button, this Cookie Press allows you to make a delicious and appealing variety of cookies. Push button operation means each and every cookie will be fashioned to perfection — no guess work involved. Make bakery style cookies in your own home. . . quickly change from a Cookie Disc to a Filler Tip and you're ready to add the final flourishes to pastries, cakes and candies. The Electric Cookie Press comes complete with a wide selection of interchangeable Cookie Discs and Filler Tips. Get creative and make today a special occasion to remember!

Before Using for the First Time

1. Carefully unpack the Cookie Press and all accessories.
2. After unpacking, wash Cookie Discs, Filler Tips, Filler Tip Adapter, Tube Cover, Filler Tip Cover, Tube, Cam Disc, Press Disc and Cam Shaft with warm, soapy water. Rinse and dry thoroughly.
3. Make sure the unit is unplugged and then wipe all surfaces with a slightly moistened, soft cloth and dry thoroughly. Never immerse the Motor Body, plug or cord in water or any other liquid. Do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
4. Thoroughly dry all parts so that no water enters the Motor Body.

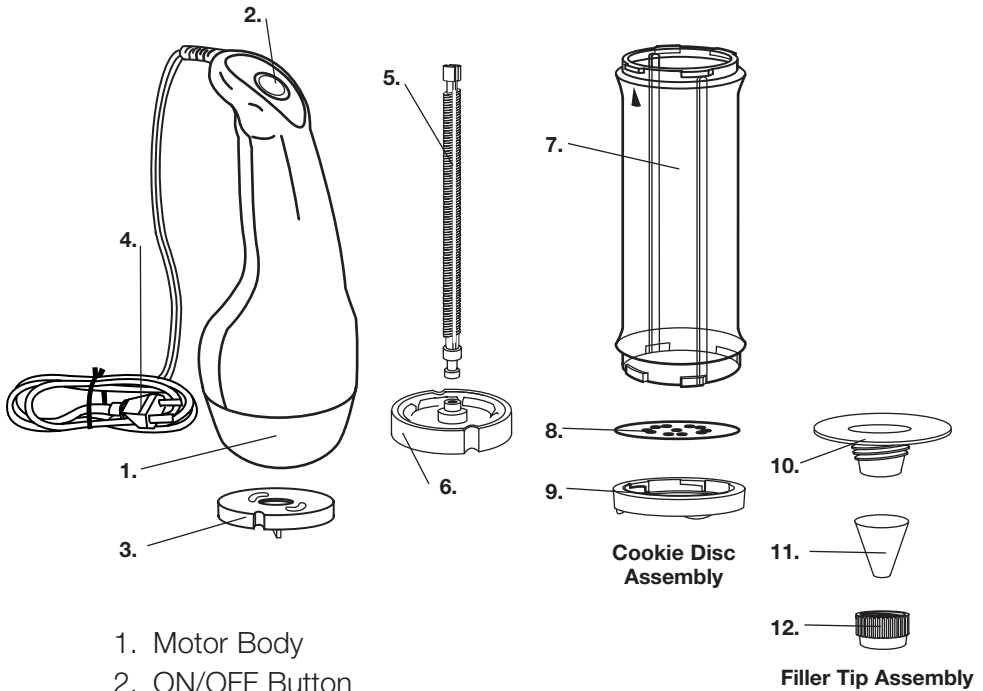
Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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.

Getting To Know Your Salton® Electric Cookie Press

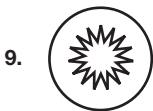
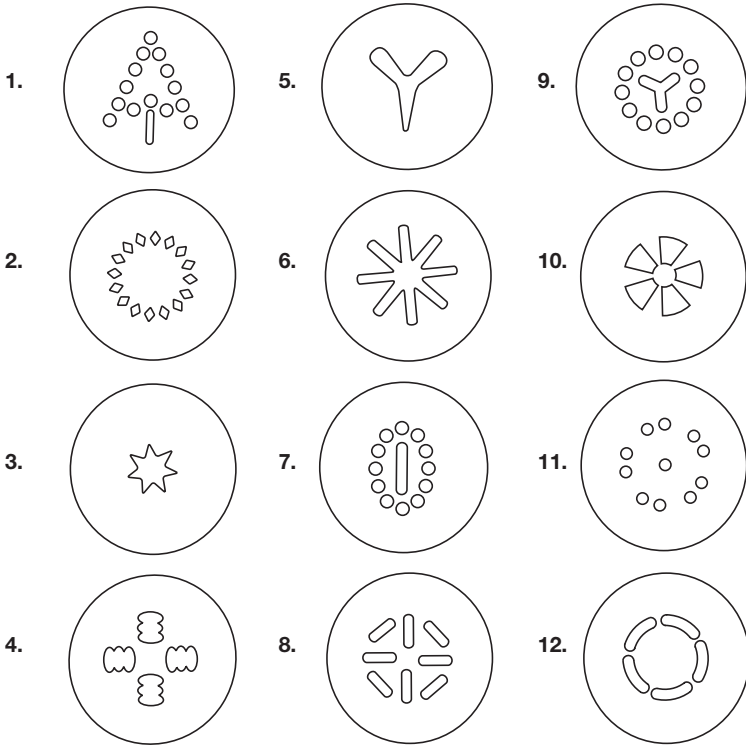
Before using your Electric Cookie Press for the first time, you must become familiar with all of the parts. Read all instructions and safeguards carefully.

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Motor Body
2. ON/OFF Button
3. Cam Disc (P/N 70701A)
4. Polarized Plug
5. Cam Shaft (P/N 70702A)
6. Press Disc (P/N 70703A)
7. Tube (P/N 70704)
8. Cookie Disc
9. Tube Cover (P/N 70706)
10. Filler Tip Adapter (P/N 70705)
11. Filler Tip
12. Filler Tip Cover (P/N 70707)

Electric Cookie Press Discs and Tips



Cookie Discs Set
(P/N 70708-SET)

Individual Discs:
(P/N 70708-1, 70708-2, 70708-3,
70708-4, 70708-5, 70708-6,
70708-7, 70708-8, 70708-9,
70708-10, 70708-11, 70708-12)

Filler Tips Set (P/N 70709-SET)

Individual Tips:
(P/N 70709-1, 70709-5, 70709-9)

Assembly Instructions

1. Attach Cam Shaft to the Press Disc by inserting stem of the Shaft into the Press Disc's center hole. Press firmly. You will hear a click as the Shaft snaps in place. (See Figure 1.)
2. Line the Tabs on the Motor Body up with the slots on the Cam Disc. Insert Cam Disc into the Motor Body. Using the two Grips on the Cam Disc, turn slightly clockwise until the Disc clicks into position. (See Figure 2.)

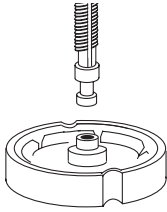


Figure 1

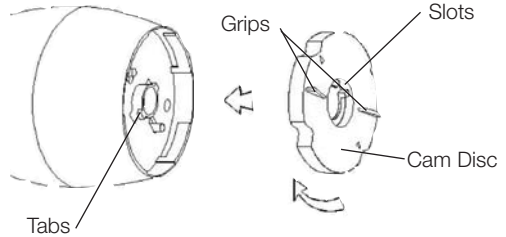


Figure 2

3. Fit the Shaft all the way inside the unit, the outside contours of the 2 Discs will line up. (See Figure 3.)

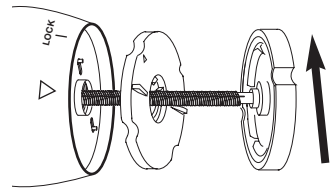


Figure 3

NOTE: Turn Cam Disc one click counter-clockwise if Shaft is difficult to insert into Motor Body.

4. Select a Disc and place it inside the Tube Cover. Then place the Tube into the Tube Cover, turning clockwise until locked. (See Figure 4.)

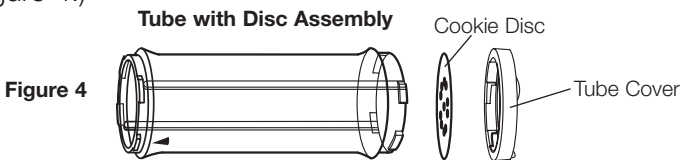


Figure 4

5. If a Filler Tip is to be used, refer to Figure 5 and fit the desired Tip over the Filler Tip Adapter and secure it with the Filler Tip Cover. Place the Filler Tip Assembly inside the Tube Cover. Then place the Tube into the Tube Cover, turning clockwise until locked. (See Figure 5.)

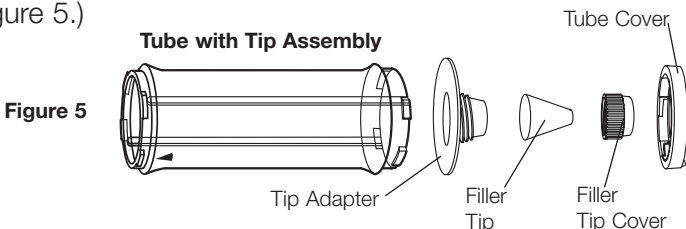


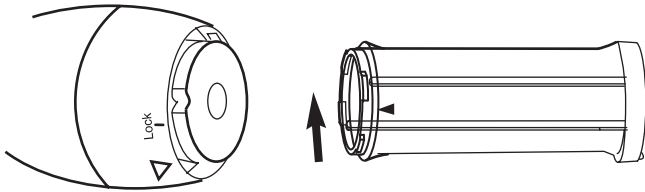
Figure 5

Assembly Instructions (Continued)

6. With a spoon or spatula, load freshly prepared cookie dough.

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill Line. DO NOT OVERFILL!

7. Look inside the Tube to see the ridges extending from top to bottom. These ridges align with the outside contours of the 2 Discs. In the UNLOCK position, the arrow on the Tube lines up with the arrow on the Handle. Grasp Tube firmly and turn clockwise until the top arrow on the Tube lines up in the LOCK position. (See Figure 6.)



8. Your Cookie Press is now fully assembled and ready for use.

Instructions for Making Cookies

The proper consistency of cookie dough is very important. If the dough is too stiff, it won't release from the Cookie Press. If the dough is too soft or sticky, chill in the refrigerator for 15 minutes. For best results, use the recipes in this booklet until you get a feel for the proper consistency of the dough. **We do not recommend using store-bought refrigerated cookie doughs.**

1. Plug the fully assembled and filled Cookie Press into a standard 120V AC outlet.
2. Stand the Cookie Press upright and press against the surface of the cookie sheet. Refer to Figure 7. The Cookie Press has been specially designed for thumb operation. Thumb operation provides better balance for placing the cookie shapes on the cookie sheets. (See Figure 8.)
3. When the Tube is filled with cookie dough and the ON/OFF Button is pressed, the Press Disc pushes downward, forcing the dough through the Disc or Tip to form an attractive cookie or decoration.
4. Holding the Cookie Press in position against the cookie sheet, press and hold the ON/OFF Button until the air pockets have been removed and the dough starts to emerge from the openings in the Cookie Disc.
5. Press a cookie for 2 seconds and note the result.

NOTE: The time to press each cookie will be based on the desired thickness and shape of your cookie and the dough you are using.

6. Release the ON/OFF Button and quickly step to the next position on the cookie sheet. Refer to Figure 8.

NOTE: It may be necessary to experiment with varying times and pressures until the desired cookie thickness is achieved.

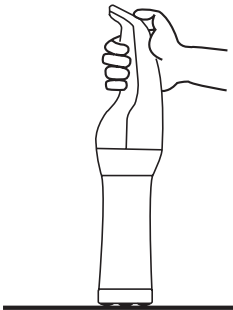


Figure 7

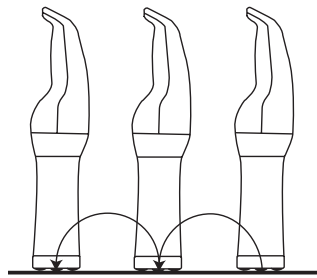


Figure 8

Refilling The Cookie Press

1. Unplug the Cookie Press.
2. Hold the Tube pointing down with one hand and turn the Tube Cover counter-clockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove the Disc or Tip Assembly and set all parts aside.
3. Hold the Handle of the Motor Body with one hand. With the other hand turn the Tube counter-clockwise until the arrow from the Motor Body lines up with the arrow on the Tube, the unlock position.
4. Remove the Tube from the Motor Body. Pull the Cam Shaft with Press Disc out of the Motor Body. Rinse and dry thoroughly.

CAUTION: Avoid any contact of any liquid with the inside of Motor Body.

5. Because of dough build-up, sometimes it may be necessary to clean the Cam Disc before refilling the Cooking Press. If so, first remove the Cam Disc from the Motor Body. Using the two Grips on the Cam Disc, firmly turn the Disc counter-clockwise until the Disc lifts out easily.
6. Clean the Cam Disc with soapy water, rinse and dry thoroughly.

NOTE: Clean and thoroughly dry all parts. Avoid any contact with any liquid and the inside of the Motor Body.

7. Assemble the Cam Disc, Cam Shaft, and Press Disc onto Cookie Press Motor Body, following the Assembly Instructions.
8. Reattach the Cookie Disc or Tip Assembly and securely lock into place with the Tube Cover.
9. Fill the Tube with freshly prepared cookie dough up to the MAX Fill Line.

NOTE: To ensure proper operation, do not fill the Tube past the MAX Fill Line. DO NOT OVERFILL!

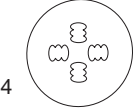
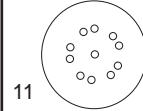
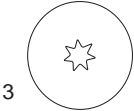
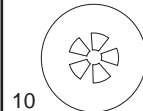
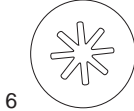
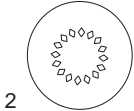
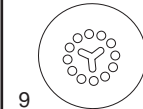
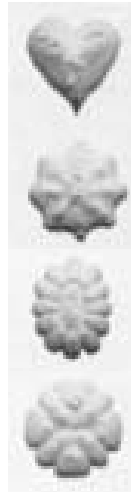
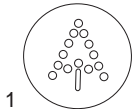
10. Attach the Tube to the Motor Body. Align the arrow on the Tube with the arrow on the Handle. Grasp the Tube firmly and turn clockwise until the top arrow on the Tube lines up in the LOCK position. (See Figure 6.)
11. Your Cookie Press is now fully assembled and ready for use.

Hints

- ***We do not recommend using store-bought refrigerated cookie doughs.***
- Avoid greased or non-stick cookie sheets, as they will not hold the shape of the cookie as well.
- When a recipe calls for butter and margarine, both must be used. Do not substitute one with the other.
- Dough should be pliable enough to easily emerge from the Disc and stick on the cookie sheet.
- If dough is too soft or sticky, refrigerate for 15 minutes, or beat in a small amount of flour. If the dough is too stiff, mix in the yolk of one egg.
- Once dough has been loaded, use it immediately.
- Cookie dough that has been refrigerated overnight will be too stiff and will not work properly.
- Some doughs and Discs work better when you move faster, and some when you move slower. After some practice, with rhythm and timing, the shapes will improve.
- Use Discs with cookie dough for the preparation of cookies.
- Use Tips with soft dough for decorating canapes, candies, cookies, desserts, fill pastries, etc.
- If dough is not moist enough to hold the decorations, lightly brush a little water, milk, honey or a little egg white where decorations are to be placed.
- The amount of cookies per batch will vary with each recipe, the Cookie Disc used, and the thickness of the cookies.
- When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommend using Cookie Discs 3, 4, 5, and 10 to prevent the Disc from becoming clogged with cookie dough.

Cookie Shapes

Choose from any one of the Cookie Discs below to make beautiful bakery style cookies.



Filler Tip Shapes

Choose from any one of the Filler Tips below to decorate and add textures, colors, or flavors to cookies, cakes and candies.

Basic Round Tip (Tip #1)

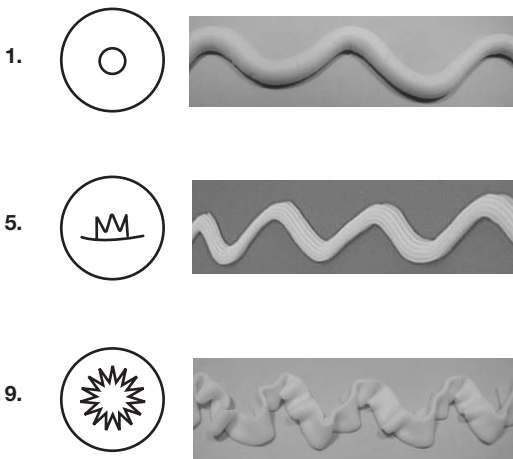
Use this Tip to fill cream puffs or jelly doughnuts.

Crown Tip (Tip #5)

The bottom edge is flat and the top is ridged. Use this Tip to decorate fruits, vegetables or crackers, prepare beautiful canapes with delicious cream cheese spreads.

Modified Star Tip (Tip #9)

Use to create exaggerated swirls and ridges. For a gourmet dessert, fill your favorite snifter with swirls of luscious chocolate mousse.



- **Have fun and experiment** with different motions while decorating cookies. A back and forth motion creates a “ribbon” effect. Create soft swirls by using a circular motion.

User Maintenance Instructions

This Salton® CKM25 Electric Cookie Press requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse Motor Body, cord, or plug in water or any other liquid.

Cleaning

To keep your Cookie Press operating properly, we recommend cleaning after each recipe.

1. Unplug the Cookie Press.
2. Hold the Tube pointing down with one hand and turn the Tube Cover counter-clockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove the Disc or Tip Assembly and set all parts aside.
3. Hold the Handle of the Motor Body with one hand. With the other hand turn the Tube counter-clockwise until the arrow from the Motor Body lines up with the arrow on the Tube, the unlock position.
4. Remove the Tube from the Motor Body. Pull the Cam Shaft with Press Disc out of the Motor Body. Rinse and dry thoroughly.

CAUTION: Avoid any contact of any liquid with the inside of Motor Body.

5. Remove the Cam Disc from the Motor Body. Using the two Grips on the Cam Disc, firmly turn the Disc counter-clockwise until the Disc lifts out easily.
6. Clean the Cam Disc with soapy water, rinse and dry thoroughly.
7. Wash the Filler Tip Adapter, Tube Cover, Filler Tip Cover, Tube, Cam Disc, Press Disc, Cam Shaft, Cookie Discs and Filler Tips immediately after each use in warm soapy water. Rinse and dry thoroughly. Do not wash in dishwasher.
8. Cookie Discs and Filler Tips are made of Stainless Steel and should be cleaned with a soft cloth or sponge. Dry immediately after cleaning to avoid spotting. Do not put Discs or Tips into dishwasher, as they will discolor.

User Maintenance Instructions (Continued)

9. Wipe the exterior of the Motor Body with a soft, damp cloth. Dry thoroughly.
10. Do not use steel wool, scouring pads, or abrasive cleansers as they will damage the finish.
11. As Cookie Discs and Filler Tips get older, they may darken in color. This is normal and in no way interferes with the use of the product.
12. A stiff brush will aid in cleaning the inside of the Tube and Filler Tips.

Storage

1. Clean the Cookie Press as instructed above.
2. When the unit is not in use, be sure to leave it unplugged.
3. Store the Cookie Press and parts in its original box in a clean, dry location.

COOKIEPRESS RECIPES

Create Your Own Cookie Recipes!

Use your imagination to create fabulous, professional-looking decorated and flavored cookies. Its simple! Use the Basic Butter Cookie Recipe below and where you see this symbol (✿) choose your own colors, flavors and toppings. The possibilities are endless.

Basic Butter Cookie

- 1/2 cup butter, softened
- 1/2 cup margarine, softened
- 3/4 cup sugar
- 1 egg
- ✿ food coloring (your choice)
- 2-1/4 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- ✿ 1 teaspoon extract (your choice)
- ✿ cookie topping (your choice)

Suggestions for Colors, Flavor Extracts & Toppings

Yellow	Almond, Pineapple, Banana	Sugar Crystals
Red	Strawberry, Cherry	Red Hots
Blue	Coconut, Vanilla, Berry	Coconut
Orange	Orange, Vanilla, Almond	Chopped Nuts
Green	Peppermint, Mint, Lime	Dried Fruits

Mixing Colors: Red + Blue = Purple, Yellow + Blue = Green,
Red + Yellow = Orange

COOKIEPRESS RECIPES

Holiday Butter Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
3/4 cup sugar
1 egg
food coloring
2-1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon almond extract
colored sugar crystals

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add the egg and a few drops of food coloring (red for Valentines Day, green for Christmas Trees) and mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select any Cookie Disc. Select Cookie Disc 5 for Valentines Day, or Disc 1 for Christmas Trees, or any other. Form the cookies on ungreased cookie sheets. Decorate with colored sugar crystals.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 6-7 dozen

COOKIEPRESS RECIPES

Lemon Drop Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 tablespoon lemon juice
1 teaspoon finely grated lemon rind
2-1/2 cups all-purpose flour
1/4 teaspoon baking soda
1 teaspoon salt
powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the white and brown sugar.
3. Add egg, lemon juice and lemon rind, mix well.
4. Sift the flour, baking soda and salt together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 4 or any other. Form the cookies on ungreased cookie sheets.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks. Dust with powdered sugar.

Makes 6-7 dozen

NOTE: When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommend using Cookie Discs 3, 4, and 10 to prevent the Disc from becoming clogged with cookie dough.

COOKIEPRESS RECIPES

Chocolate Kiss Cookies

1/2 cup butter, softened
1 cup sugar
1 egg
2 tablespoons milk
2 cups cake flour
1/4 teaspoon salt
1/2 cup milk chocolate chips, melted and cooled
colored sugar crystals or powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually beat in the sugar.
3. Add egg and milk and mix well.
4. Sift the cake flour and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Mix in the cooled chocolate.
6. Fill the Cookie Press with dough and select Cookie Disc 9 or any other. Form the cookies on ungreased cookie sheets.
7. Bake for 8-10 minutes. Remove from cookie sheets and cool on wire racks. Decorate with colored sugar crystals or dust with powdered sugar.

Makes 5-6 dozen

COOKIEPRESS RECIPES

Snowflake Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
3 ounces cream cheese, softened
1 cup sugar
1 egg yolk
1-1/2 teaspoon coconut extract
2-1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon cinnamon
powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the cream cheese and sugar.
3. Add egg yolk, coconut extract and mix well.
4. Sift the flour, baking soda, salt and cinnamon together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 2, 6, 8, or 10, or other. Form the cookies on ungreased cookie sheets. Dust with powdered sugar.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 7-8 dozen

COOKIEPRESS RECIPES

Orange Crisp Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon orange extract
1 egg
1 teaspoon finely grated orange rind
2 1/2 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the white sugar, brown sugar and orange extract.
3. Add egg, orange rind and mix well.
4. Sift the flour, salt and baking soda together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 10 or any other. Form the cookies on ungreased cookie sheets.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8-9 dozen

NOTE: When using a recipe that calls for finely grated ingredients, use a Cookie Disc with large holes. We recommend using Cookie Discs 3, 4, and 10 to prevent the Disc from becoming clogged with cookie dough.

COOKIEPRESS RECIPES

Almond Spritz Cookies

1/2 cup butter, softened
1/2 cup margarine, softened
3/4 cup sugar
1 egg
1 teaspoon almond extract
2-1/4 cups all-purpose flour
1/2 teaspoon baking powder
dash of salt

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add the egg and almond extract; mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 3, 7, or any other. Form the cookies on ungreased cookie sheets.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 4-5 dozen

COOKIEPRESS RECIPES

Gingersnap Cookies

1/2 cup butter, softened
1/4 cup margarine, softened
3/4 cup brown sugar
3/4 cup molasses
1 egg
4 cups all-purpose flour
1/4 teaspoon salt
1-1/2 teaspoons baking soda
2-1/2 teaspoons allspice

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the brown sugar.
3. Add molasses and egg and mix well.
4. Sift the flour, baking soda, salt and allspice together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 6 or any other. Form the cookies on ungreased cookie sheets.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8-9 dozen

COOKIEPRESS RECIPES

Brown Sugar Cookies

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon maple extract
3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

1. Preheat oven to 350°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually beat in the brown sugar.
3. Add eggs, vanilla extract, maple extract and mix well.
4. Sift the flour, baking soda and salt together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Press with dough and select Cookie Disc 9 or any other. Form the cookies on ungreased cookie sheets. Decorate with colored sugar crystals.
6. Bake 8-10 minutes. Remove from cookie sheets and cool on wire racks.

Makes 7-8 dozen

LIMITED ONE YEAR WARRANTY

Warranty: This 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 (800) 233-9054 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 CKM25 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 (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (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
1-800-233-9054
E-mail: Salton@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.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: www.eSalton.com

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