



The Original and America's #1 Brand of Slow Cookers

Crock-Pot[®]

Stoneware Slow Cooker

For use with 1, 1½, 2, 2½, 3, and 3½ quart round and oval Crock-Pot[®] Slow Cookers

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using. Clean all components before use.
2. Do not touch hot surfaces. Use handles or knobs. **CAUTION:** Outside of unit is hot during use.
The lid handle may get hot while cooking, use of an oven mitt while handling is advised.
3. To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid. Never place food or liquid directly into heating unit.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control to OFF, before unplugging from wall outlet. 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. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated 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. Always use hot pads when moving your heated slow cooker.
12. Do not use appliance for other than intended use. Always use the

stoneware when cooking.

IMPORTANT SAFEGUARDS (CONT.)

13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. To disconnect, turn CONTROL to OFF, then remove plug from wall outlet.
15. Place padding under stoneware before setting on counter or table.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

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 into 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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

HOW TO USE YOUR SLOW COOKER

1. There are two temperature settings. **LOW** is recommended for slow “all-day” cooking. 1 hour on **HIGH** equals about 2 to 2½ hours on **LOW**.
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on **LOW**, or 2 hours on **HIGH**.
3. Always cook with the lid on.
4. Follow recommended cooking times.
5. Do not use slow cooker stoneware for storage of food.
6. Do not reheat foods in your slow cooker.
7. Unplug unit when cooking is done and before cleaning.
8. Removable stoneware is ovenproof and microwave safe. Do not use plastic lids in microwave or conventional oven. Do not use removable stoneware on gas or electric burners or under broiler.

HOW TO CLEAN YOUR SLOW COOKER

Unplug unit. **CAUTION:** Never submerge heating unit in water or other liquid.

1. Fill stoneware with hot or warm soapy water to loosen food remains. Do not use abrasive compounds — a cloth, sponge or rubber spatula will usually remove the residue. If necessary, a plastic cleaning pad may be used. Use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar to remove water spots or other stains.
2. The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
3. The lid may be washed in the top rack of the dishwasher.

HOW TO CLEAN YOUR SLOW COOKER (CONT.)

CARE OF STONWARE

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for the best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the stoneware at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10¾ ounce can of soup plus 4 ounces of water for a 14½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine, etc.)
- Beans must be softened completely before combining with sugar and/or acid foods (**NOTE:** Sugar and acid have a hardening effect on beans and will prevent softening). Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.
- The lid handle may get hot while cooking, use of an oven mitt while handling is advised.

QUESTIONS AND ANSWERS

- Q** *“What if the food isn’t done after 8 hours...when the recipe says 8 to 10 hours?”*
- A** This is due to voltage variations which are commonplace everywhere; altitude; or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.
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- Q** *“Must the slow cooker be covered? Is it necessary to stir?”*
- A** Cook with the cover on. The slow cooker will not recover heat losses quickly when cooking on **LOW** setting. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove cover during the first 2 hours when baking breads or cakes. It is not necessary to stir while cooking on **LOW** heat. While using **HIGH** heat for short periods, occasional stirring improves the distribution of flavors.
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- Q** *“How about thickening the juices or making gravy?”*
- A** Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in the stoneware and stir well. Turn to **HIGH** and when it comes to a boil (about 15 minutes) it’s ready.

QUESTIONS AND ANSWERS

Q “Can I cook a roast without adding water?”

- A Yes – if cooked on **LOW**. We recommend a small amount because the gravies are especially tasty. The more fat or “marbling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

GUIDE TO ADAPTING YOUR OWN RECIPES

This guide is designed to help you adapt recipes to the slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes...and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don’t “boil away” as in conventional cooking. Usually you’ll have more liquid at the end of cooking instead of less.
- It’s “one-step” cooking: many steps in recipes may be deleted. Add ingredients to stoneware at one time and cook 8 to 12 hours (add any liquid last).
- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the slow cooker at one time. **EXCEPTION:** milk, sour cream or cream should be added during last hour.

GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

TIME GUIDE

IF RECIPE FOR OVEN SAYS:	COOK ON LOW IN SLOW COOKER:	OR COOK ON HIGH IN SLOW COOKER:
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
35 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Most uncooked meat and vegetable combinations will require at least 8 hours on **LOW**.

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don’t overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to slow cooker; then add water only to cover. If thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

RECIPES

NOTE: The recipes in this manual may be used, as printed, in the 1½, 2, 2½, 3, 3½ Quart Crock-Pot® Slow Cookers. If you are using a slow cooker that is less than 3½ quarts, decrease recipe by half.

POT ROAST OF BEEF

2 potatoes, sliced	Salt and pepper to taste
2 carrots, sliced	2 pound beef roast
1 onions, sliced	½ cup beef broth

Put vegetables in bottom of stoneware. Salt and pepper meat to taste, put in pot. Add liquid. Cover; cook on LOW 10 to 12 hours. (HIGH: 5 to 6 hours.) Remove meat and vegetables with spatula and thicken for gravy if desired (see "QUESTIONS & ANSWERS" page 7). Without Vegetables: Season roast with salt and pepper and any other favorite seasonings. Add no liquid. Cook as directed.

HEARTY BEEF STEW

1½ pounds stew beef, cut in 1-inch cubes	1 can (28-oz.) tomatoes
4 carrots, sliced	2 stalks celery, sliced
1 small onion, diced	2 tablespoons quick-cooking tapioca
Salt and pepper to taste	1 whole clove (optional)
	2 bay leaves

Trim all fat from meat. Put all ingredients in stoneware and mix. Cover and cook on LOW 8 to 10 hours. (HIGH: 4 to 5 hours).

CHICKEN CACCITORE

1 medium onion, thinly sliced	2 cloves garlic, minced
2-lb. chicken, cut up	2 teaspoon oregano leaves
2 cans (6-oz. each) tomato paste	½ teaspoon basil leaves
1 can (4-oz.) sliced mushrooms, drained	½ teaspoon celery seed
1 teaspoon salt	1 bay leaf
½ teaspoon pepper	½ cup dry white wine

Place sliced onion in bottom of stoneware. Add chicken pieces. In a bowl, stir together tomato past, mushrooms, salt, pepper, garlic, herbs and white wine. Pour over chicken. Cover; cook on low 8 hours (HIGH 4 hours). Serve chicken pieces over spaghetti or vermicelli.

RECIPES

CLASSIC MEAT LOAF

2 pounds ground chuck
½ cup chopped green pepper
½ cup chopped onion
½ teaspoon salt
1 cup cracker crumbs

1 egg
1 packet (¾-ounce) brown gravy mix
1 cup milk
4 small potatoes, cubed

Mix all ingredients, except potatoes, in large bowl. Shape into a loaf. Place in stoneware. Place potatoes at the sides of loaf. (If potatoes are peeled, wrap in foil to keep from darkening). Cover and cook on LOW 8 to 10 hours. (HIGH: 4 to 5 hours).

ISLANDER PORK

2½ pound boneless pork loin-end
or sirloin roast, rolled and tied
5 whole cloves garlic, peeled
¼ teaspoon nutmeg
¼ teaspoon paprika
¼ cup catsup

2 tablespoons orange juice
2 tablespoons honey
1 tablespoon soy sauce
2 teaspoons lemon juice
¼ teaspoon Kitchen Bouquet® (optional)

Place roast on rack and broil 15 to 30 minutes or until brown. Rub meat with cloves. Place roast in stoneware. Sprinkle with nutmeg and paprika. Stir together catsup, orange juice, honey, soy sauce, lemon juice and Kitchen Bouquet®. Pour over roast. Cover and cook on LOW 8 to 10 hours. (HIGH: 4 to 5 hours). Remove meat from stoneware. Juices may be thickened with 1½ tablespoons cornstarch and 2 tablespoons water. Cook on HIGH until thickened.

SWISS STEAK

1½ pounds round steak, cut ¾-inch thick
2 tablespoons flour
1 medium onion, sliced
Salt and pepper to taste

1 carrot, chopped
1 stalk celery, chopped
1 can (15-oz.) tomato sauce

Cut round steak into serving pieces. Season flour with salt and pepper. Dredge meat in seasoned flour. Place onions in bottom of stoneware; add meat. Top with carrots and celery and cover with tomato sauce. Cover and cook on LOW 8 to 10 hours. Creamy Swiss Steak: Place onions and meat in stoneware as directed. Spread one 10-ounce can cream of mushroom soup over meat. Cook as directed.

RECIPES

BARBECUE RIBS

2 ½ pound spareribs
1 bottle (16-oz.) of smoky barbecue sauce
(or 2 cups homemade sauce)

1 onion, sliced
Salt and pepper to taste

Sprinkle ribs with salt and pepper. Place ribs in broiler pan under broiler for 15 minutes to brown and remove excess fat. Put sliced onion in stoneware. Slice ribs into serving pieces and put in slow cooker. Pour in barbecue sauce. Cover and cook on LOW 8 to 10 hours. (HIGH: 4 to 5 hours).

Barbecue Meats. Place uncooked, seasoned and cut-up chicken, ham, pork chops, or beef in stoneware. Pour a little barbecue sauce on each piece. Add no water. Cover and cook on LOW 8 to 10 hours. (HIGH: 4 to 6 hours).

NOTE: For added flavor, put cooked meat in broiler pan; pour remaining sauce and drippings over top. Place under broiler for 5 to 10 minutes.

SWEET AND SOUR SHRIMP

1 package (6 ounces) frozen
Chinese pea pods, partially thawed
1 can (13 ounces) juice-pack pineapple
chunks or tidbits (drain and reserve juice)
2 tablespoons cornstarch
3 tablespoons sugar
1 chicken bouillon cube
Fluffy rice

1 cup boiling water
½ cup reserved pineapple juice
2 teaspoons soy sauce
½ teaspoon ground ginger
2 cans (4½ ounces each) shrimp,
rinsed and drained
2 tablespoons cider vinegar

Place pea pods and drained pineapple in stoneware. In a small saucepan, stir together cornstarch and sugar. Dissolve bouillon cube in boiling water and add with juice, soy sauce and ginger to saucepan. Bring to a boil, stirring, and cook sauce for about 1 minute or until thickened and transparent. Gently blend sauce into pea pods and pineapple. Cover and cook on Low for 5 to 6 hours. Before serving, add shrimp and vinegar, stirring carefully to avoid breaking up shrimp. Serve over hot rice.

RECIPES

ITALIAN TOMATO AND MEAT SAUCE

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|----------------------------------|----------------------------------|
| 1 ½ pounds ground chuck, browned | 1 bay leaf |
| 1 cup chopped onion | 2 stalks celery, chopped |
| 2 cloves garlic | 1 teaspoon salt |
| 1 can (14½-oz.) tomatoes | 2 teaspoons dried oregano leaves |
| 2 cans (6-oz.) tomato paste | ¼ teaspoon dried thyme leaves |

Put all ingredients in stoneware. Stir thoroughly. Cover and cook on LOW 8 to 10 hours.

BEEF BOURGUIGNON (BEEF STEW WITH WINE)

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|---|--------------------------------------|
| 6 strips bacon, cut in ½-inch pieces | 1 tablespoon tomato paste |
| 2 pound beef rump or chuck,
cut in 1½-inch cubes | 2 cloves garlic, minced |
| 1 medium carrot, sliced | ¼ teaspoon whole thyme |
| 1 small onion, sliced | 1 bay leaf |
| Salt and pepper to taste | ¼ pound tiny white onions |
| 3 tablespoons flour | ½ to 1 pound fresh mushrooms, sliced |
| 1 can (10¾-oz.) condensed beef broth | 2 tablespoons butter |
| | ¼ cup red or Burgundy wine |

Cook bacon in large skillet until crisp. Remove and drain. Add beef cubes and brown well. Place browned beef cubes in stoneware. Brown carrot and onion. Season with salt and pepper; stir in flour. Add broth, mix well and add to slow cooker. Add cooked bacon, tomato paste, garlic, thyme, bay leaf and onions. Cover and cook on LOW 8 to 10 hours. Sauté mushrooms in butter, and add with wine to stoneware about 1 hour before serving.

To thicken gravy: Turn slow cooker to HIGH. Combine 3 tablespoons flour with 3 tablespoons melted butter or margarine. Stir into stew.

SPANISH RICE

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|--------------------------------|----------------------------------|
| 1½ pounds ground chuck or beef | 1 cup water |
| 1 medium onion, chopped | 2½ teaspoons chili powder |
| 1 green pepper, chopped | ¼ teaspoon salt |
| 1 can (28-oz.) tomatoes | 2 teaspoons Worcestershire sauce |
| 1 can (8-oz.) tomato sauce | ¼ cup uncooked rice (converted) |

Brown beef in skillet and drain off fat. Put all ingredients in stoneware. Stir thoroughly. Cover and cook on LOW 7 to 9 hours. (HIGH: 3 hours).

RECIPES

BAKED HAM IN FOIL

Pour ½ cup water in stoneware. Wrap precooked 3 to 4 pound ham in foil; place in slow cooker. Cover and cook on HIGH 1 hour, then on LOW 4 to 6 hours or until ham is hot. If desired, sprinkle ham with liquid smoke before wrapping in foil.

FAVORITE CHILI

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| ¼ pound dry pinto or kidney beans
(see page 6) | 1 clove garlic, minced |
| 1 can (14½-oz.) tomatoes | 2 tablespoons chili powder |
| 1 pound coarsely ground chuck,
browned and drained | ¼ teaspoon ground cumin |
| 1 small onion, chopped | ¼ teaspoon ground black pepper |
| | ¼ green bell pepper, seeded and chopped |
| | Salt to taste |

Completely soften beans as directed on page 6. Put all ingredients in stoneware. Stir to combine. Cover and cook on LOW 8 to 10 hours (HIGH: 3 to 4 hours).

NOTE: One 16-ounce can of red kidney beans, drained, may be substituted for dry beans.

SMOTHERED STEAK

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|---|---|
| 2 medium onions, sliced | ¼ teaspoon paprika |
| 1½ pounds round steak, ½ to ¾-inch thick,
cut into 5 or 6 pieces | 1 can (4-oz.) sliced mushrooms, drained |
| ¼ cup flour | ¼ cup beef broth |
| ½ teaspoon salt | 2 teaspoons Worcestershire sauce |
| ¼ teaspoon pepper | 1 teaspoon Kitchen Bouquet® (optional) |

Place layer of onions in bottom of stoneware. Mix flour, salt, pepper and paprika together and dredge steak pieces until lightly coated with flour mixture. Place ½ of meat pieces on onions; add another layer of onions and drained mushrooms. Add remaining meat and onions. Mix beef broth, Worcestershire and Kitchen Bouquet® and pour over entire meat mixture. Cover; cook on LOW 8 to 10 hours.

For gravy: Combine 2 tablespoons flour with 3 tablespoons water. Stir into drippings and cook until thickened. Pour over steak and serve.

RECIPES

CHICKEN IN A POT

1 carrot, sliced	1 teaspoon salt
1 onion, sliced	¼ teaspoon coarse black pepper
1 celery stalk, sliced	¼ cup water, chicken broth or white wine
2 pound whole broiler/fryer chicken	¼ to 1 teaspoon basil

Put vegetables in bottom of stoneware. Add whole chicken. Top with salt, pepper, liquid. Sprinkle basil over top. Cover and cook on LOW 8 to 10 hours. (HIGH: 3½ to 5 hours, using 1 cup water). Remove chicken and vegetables with spatula.

NEW ENGLAND STYLE BAKED BEANS

1 pound dry navy beans	½ cup packed brown sugar
1 pound smoked ham or ham hocks	½ cup maple syrup
or ½-pound cubed salt pork	1 teaspoon salt

¼

RECIPES

BAKED MACARONI 'N CHEESE

1 package (8-oz.) macaroni, cooked and drained (6 cups cooked)	½ teaspoon salt
2 tablespoons oil	3 cups shredded sharp processed cheese
1 can (13-oz.) evaporated milk	¼ cup melted butter
1½ cups milk	2 tablespoons minced onion

Toss cooked macaroni in 2 tablespoons oil. Add all remaining ingredients. Pour into lightly greased stoneware. Stir well. Cover and cook on LOW 3 to 4 hours. Stir occasionally.

OLD FASHIONED RICE PUDDING

2½ cups cooked rice	2 teaspoons vanilla
1½ cup evaporated milk	½ teaspoon nutmeg
¾ cup sugar	4 eggs
3 tablespoons soft butter	½ cup raisins (optional)

Thoroughly combine rice with all ingredients. Pour into lightly greased stoneware. Cover and cook on HIGH 2 hours. Stir after first hour.

NOTES

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT**. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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