



salton® VitaPro™ food dehydrator



Instruction Booklet

Model DH1246

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Always use on a heat resistant surface.
3. **DO NOT** touch hot surfaces.
4. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or any other liquid. Do not switch the appliance ON if surfaces are wet.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. **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 Salton for examination, repair or adjustment. See Warranty section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. **DO NOT** block the air vents in the Dehydrator Cover.
13. **DO NOT** use for other than intended use.
14. To disconnect, turn the power switch to 'OFF', then unplug from the wall outlet.
15. This appliance is for Household Use Only. **DO NOT** use appliance for other than its intended use.
16. **DO NOT** pour liquids into the appliance.
17. **DO NOT** operate near combustible or pressurized spray cans.
18. **DO NOT** leave unit unattended while in use for longer than the times indicated in this instruction booklet.
19. **DO NOT** use for longer than 40 continuous hours. After a maximum of 40 hours, turn OFF the appliance, unplug and allow it to cool.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

POLARIZED PLUG

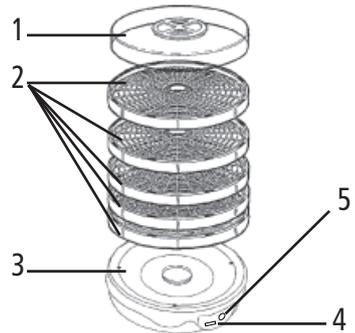
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify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

INTRODUCTION

Your Salton Food Dehydrator provides an economic way to dehydrate food. Dried food can be eaten as a snack or used in preparation of meals. Follow the easy directions in this booklet to dehydrate fruits, vegetables, meats and more. You will discover different tastes and textures by drying different types of food. You can even use the Dehydrator to dry flowers for arrangements or potpourri.

DESCRIPTION OF PARTS

1. Vented See-through Cover
2. 5 Stackable Dehydrator Trays
3. Base
4. On/Off Switch
5. Temperature Control



BEFORE FIRST USE

1. Unpack and remove all parts and packaging materials from the carton.
2. **DO NOT** plug the power cord into any outlet before reading the instructions.
3. Wash the Dehydrator Trays and Cover in warm soapy water. Rinse well and dry.
4. Wipe the Base with a damp cloth. **NEVER IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.**

TEMPERATURES FOR DRYING

Herbs	35 - 40°C	(95 - 105°F)
Greens	40°C	(105°F)
Bread	40 - 45°C	(105 - 115°F)
Vegetables	50 - 55°C	(120 - 130°F)
Fruits	55 - 60°C	(130 - 140°F)
Meats/Fish	65 - 70°C	(150 - 160°F)
Flowers	35 - 40°C	(95 - 105°F)

HOW TO USE

1. Before using your Salton Food Dehydrator read this Instruction Booklet.
2. Prepare the food according to its type (See the sections in the following pages for fruits, vegetables, etc.). Arrange food on Dehydrator Trays. Food should be placed on the Dehydrator Trays so the slices are not overlapping. Foods that take a longer period of time to dry (consult the Drying Tables) should be placed near the bottom of the Dehydrator Tray stack.
3. Put the Dehydrator Trays aside.
4. Place the Base on a flat, smooth heat resistant surface. Plug into the wall outlet, press the On/Off switch to 'I' (On) and preheat for 5 minutes.
5. Place full Dehydrator Trays on the Base. Place Cover on top of trays and allow food to dry for the recommended drying times in the Drying Charts.
NOTE: All 5 trays should be placed on the Dehydrator Base even if some of them are empty. Put full trays at the bottom of the tray stack. Always use the Dehydrator Cover.
6. Begin to check on food before the dehydration time is complete.
7. When dehydration is complete remove individual pieces and store in containers or food bags (See the Packing and Storage section). If some pieces are not yet done, leave them on the dehydrator and check frequently until all food dehydration is complete.
8. Press the On/Off Switch to the 'O' (Off) position and unplug from wall outlet.
9. Follow the instructions in the Care and Maintenance section.

SELECTING AND PREPARING FOODS FOR DEHYDRATION

All foods to be dried should be in good condition.

- Fruits:
Almost all fruits are suitable for drying but some require more drying time than others. Check the guidelines in the Fruit Drying Chart . Select fruits that are just ripe as they have the highest natural form of sugar and are best for drying. Fruits that are not ripe may have a flat, bitter taste.
- Vegetables:
Choose vegetables that are fresh and tender without spoiled spots.
- Meat, poultry and fish:
Use fresh not frozen, with as little fat as possible.

FRUIT

Preparation and Pretreatment

1. Wash all fresh fruit. Dry thoroughly before placing on trays.
2. Remove any blemishes or spoiled spots.
3. Pit fruits such as cherries, apricots, prunes, etc. If you are unable to remove the pit in fruits such as cherries, you can remove it halfway through the dehydrating process.
4. Smaller fruits such as grapes may be dried whole.
5. Fruits that have been waxed to prevent moisture loss should always be peeled. Peeling is optional with other fruits.
6. Most fruits dry best when sliced between 6 mm (1/4") and 13 mm (1/2").
7. Many of the light coloured fruits such as apples, pears, peaches, etc. tend to darken during drying and storage. If desired, you can prevent discoloration by pretreating fruit. Slice fruit directly into one of the four following solutions:
 - a) Pineapple or lemon juice. Slice fruit directly into juice. Remove fruit after 2 minutes. Drain and remove excess moisture by placing on paper towels. Pat dry then place on Dehydrator Trays.
 - b) 5 ml (1 tsp) Sodium Bisulfite in 1 litre/quart of water. Remove fruit after 2 minutes. Drain and remove excess moisture by placing on paper towels. Pat dry then place on Dehydrator Trays.
NOTE: Sodium Bisulfite must be food-safe (USP) grade only.
 - c) 15 ml (1 tbsp.) ascorbic acid or citric acid powder, (found in most pharmacies) and 2 litres/quarts of water. Remove fruit after 2 minutes. Drain and remove excess moisture by placing on paper towels. Pat dry then place on Dehydrator Trays.
 - d) Syrup blanching: To achieve a sweeter tasting candied fruit, use syrup blanching to retain the colour of fruit. Mix 250ml (1 cup) sugar, 250ml (1 cup) white corn syrup and 500ml (2 cups) water in a large heavy saucepan. Add .7 kgs (1–1/2 lbs.) of cut fruit. Bring to a boil. Remove from heat and let stand (do not stir) about 35 minutes. Drain and lightly rinse with water. Remove excess moisture by placing on paper towels. Pat dry then place on Dehydrator Trays.

NOTE:

- Fruits with tough skins (grapes, prunes, cherries, etc.) may be water blanched. Dip fruits in boiling water for a few seconds to crack the skins. This will allow moisture inside to surface more readily during drying.
- Before drying pretreated or blanched food, remove any excess moisture by placing the food on paper towels or clean cloths and pat dry.

Fruit Drying Chart

Fruits should be dried at 55 - 60°C (130 - 140°F). Exact dehydrating time varies greatly depending on several factors: Type, size, quality of food, quantity placed on trays and personal preference. Use the Fruit Drying Chart below as a guideline. It will help to keep notes on the type of food, weight before and after drying, total drying time and final results.

FRUIT	PREPARATION	TEXTURE WHEN DRY	TIME (Hrs)
Apples	Peel (if desired), core and slice. Pretreat if desired.	Pliable	4 – 15
Apricots	Dry in halves or quarters. Pretreat if desired.	Pliable	10 – 36
Bananas	Remove peel, cut into 3 mm (1/8") slices.	Crisp	8 – 36
Berries	Leave berries whole or cut strawberries in 10 mm (3/8") slices. Pretreat if desired. Blanch wax coated berries in water bath for 1 – 2 minutes	Leathery & crisp	8 – 24
Cherries	Pitting is optional. Stem when ready to use. Cut in half. Place skin side down on tray.	Leathery & sticky	6 – 26
Cranberries	Blanch in boiling water 1 – 2 minutes. Cut in half or chop.	Pliable	4 – 24
Grapes (Raisins)	Remove stems. Blanch in boiling water for 1 – 2 minutes.	Pliable	6 – 36
Kiwi	Peel, remove seeds and cut into 6 mm (1/4") slices.	Pliable	15 – 24

FRUIT	PREPARATION	TEXTURE WHEN DRY	TIME (Hrs)
Lemons	Do not peel. Cut into 6 mm (1/4") slices. Grate when ready to use.	Brittle	4 – 24
Mango	Peel, remove pit and cut into 6 mm (1/4") slices.	Pliable	15 – 24
Nectarines	Peeling not necessary. Remove pit. Cut in 6 mm (1/4") slices.	Pliable	8 – 24
Oranges	Do not peel. Cut in 6 mm (1/4") slices	Pliable	4 – 15
Papaya	Peel, remove seeds and cut into 6 mm (1/4") slices.	Pliable	15 – 24
Peaches	Peel and/or pretreat if desired. Remove pit. Slice in 6 mm (1/4") slices.	Pliable	10 – 34
Pears	Peel, remove core, cut into 6 mm (1/4") slices. Pretreat if desired.	Pliable	8 – 24
Pineapple	Remove core. Cut in slices, wedges or chunks. If canned, drain and pat dry.	Pliable/ Leathery	8 – 20
Plums	Cut in half, remove pit. Cut in 6 mm (1/4") slices.	Pliable	6 – 24
Prunes	Blanch in water bath 1 – 2 minutes. Cut in half. Remove pits. Place on tray in slices or halves.	Pliable	10 – 36
Rhubarb	Cut into 25 mm (1") lengths. Place on tray to dry.	Leathery	3 – 15
Watermelon	Cut into wedges or long slices 6 mm (1/4") thick. Remove seeds and rind. Place on tray.	Pliable/ Sticky	8 – 20

VEGETABLES

Preparation and Pretreatment

1. Choose vegetables that are fresh and crisp.
2. Wash thoroughly and dry. Remove any blemishes or spoiled spots.
3. Whenever possible slice vegetables into 6 mm (1/4") slices. For other vegetables follow instructions in the drying chart.
4. As with fruits, pretreating of vegetables is optional. If you wish you can pretreat vegetables to help retain colour, extend shelf life and enhance nutritional value. Pretreat vegetables by blanching or steam blanching as described below.
 - a) **Blanching**
Soak vegetables in boiling water for 1 – 2 minutes. Plunge into ice cold water. Drain. Place on paper towels and pat dry. Place on Dehydrator Trays.
 - b) **Steam Blanching**
Bring a saucepan of water to the boil. Place vegetables in a colander above the saucepan and cover. See Vegetable Drying Chart for cooking time. Plunge vegetables into ice cold water. Drain. Place vegetables on paper towels and pat dry. Place on Dehydrator Trays.
 - c) **Microwave Blanching**
NOTE: Microwave blanching leaves the vegetables with a brighter colour than steam blanched vegetables.
Place a small amount of water in a shallow, microwave-safe cooking dish. Refer to your microwave instructions for cooking times. Use only 1/4 of the time suggested. Plunge vegetables into ice cold water. Drain. Place vegetables on paper towels and pat dry.

Vegetable Drying Chart

Vegetables should be dried at 50 - 55°C (120 - 130°F). Greens such as spinach and kale should be dried at 40°C (105°F). Exact dehydrating time varies greatly depending on several factors: Type, size, quality of food, quantity placed on trays and personal preference. Use the Vegetable Drying Time Chart as a guideline. It will help to keep notes on the type of food, weight before and after drying, total drying time and final results.

VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hrs)
Artichokes	Cut hearts into 3 mm (1/8") strips. Boil 5 – 8 minutes in a mixture of 15 ml (1 tbsp.) lemon juice and 250 ml (1 cup) water.	Brittle	4 – 12
Asparagus	Cut into 25 mm (1") pieces.	Brittle	4 – 10
Beans, wax and green	Cut into 25 mm (1") pieces. Steam blanch until translucent. Stir beans on tray once half dried to ensure more even drying.	Brittle	4 – 15
Beets	Steam, remove tops, skin and roots. Slice or dice into 6 mm (1/4") pieces.	Brittle/dark red	4 – 12
Broccoli	Separate into florets. Steam until tender, 3 – 5 minutes.	Brittle	4 – 15
Brussel Sprouts	Cut sprouts from stocks. Cut in half lengthwise. Steam until tender.	Brittle	4 – 16
Cabbage	Trim, then cut into 3 mm (1/8") thick strips.	Leathery	4 – 10
Carrots	Slice or dice into 6 mm (1/4") pieces. Steam until tender.	Leathery	4 – 15
Cauliflower	Separate into florets. Dip into mixture of 2 litres/quarts water and 45 ml (3 tbsp.) salt for 2 minutes. Steam until tender.	Leathery	4 – 15
Celery	Separate leaves and stalks. Cut stalks into 6 mm (1/4") slices. Place both on tray to dry. Remove leaves first they dry faster.	Brittle	4 – 12
Chives	Chop and spread on tray.	Brittle	4 – 6
Corn	Remove husks and silks. Steam on cob until tender. Cut from cob and spread on tray. Use cheese cloth to prevent kernels from falling through tray. To ensure even drying, stir several times.	Brittle	4 – 16
Cucumbers	Pare and cut into 3 mm (1/8") slices.	Leathery	4 – 15

VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hrs)
Eggplant	Peel then slice 6 mm – 12 mm (1/4" – 1/2") thick	Leathery	4 – 15
Garlic	Separate into cloves. Remove outer skin, slice, then place to dry. Grind when ready to use.	Brittle	4 – 12
Greens – Spinach, Kale, Chard, Turnip	Wash very thoroughly, trim stems. Steam until wilted.	Very brittle	4 – 10
Mushrooms	Choose young mushrooms. Gently brush to remove dirt. Slice 10 mm (3/8") thick, dip in lemon juice to retain white colour.	Leathery	5 – 12
Okra	Choose young okra. Wash, trim pods, cut into 6 mm (1/4") circles.	Leathery	4 – 10
Onions, Leeks	Remove tops, bottoms and skin. Cut into 12 mm (1/2") slices or chunks. Use cheesecloth to prevent falling through tray. Stir while drying.	Brittle	5 – 12
Parsnips	Slice or dice into 6 mm (1/4") pieces. Steam until tender.	Leathery	4 – 12
Peas	Use tender young peas. Shell. Blanch until tender. Stir during drying.	Brittle	4 – 12
Peppers, sweet, green, red	Cut in half. Remove seeds, cut into 6 mm (1/4") strips.	Leathery	4 – 12
Peppers, hot	Wear rubber gloves while handling. Place whole pepper on trays to dry.	Leathery	4 – 16
Potatoes	No need to peel potatoes. Slice or dice into 6 mm (1/4") pieces. Steam until tender.	Brittle	4 – 16
Rutabagas	Slice thin or dice into 6 mm (1/4") pieces. Steam until tender.	Leathery	10 – 6
Squash/summer	Do not peel. Wash and trim. Slice into 6 mm (1/4") thick pieces.	Leathery	4 – 16
Tomatoes	Remove stems. Remove skin by dipping in boiling water. Halve or slice into 6 mm (1/4") pieces.	Leathery	6 – 20
Turnips	Slice thin or dice into 6 mm (1/4") pieces. Steam until tender	Leathery	24 – 36
Zucchini	Slice 3 mm (1/8") thick.	Leathery	24 – 36

HERBS

Preparation

1. Rinse and shake off excess water.
2. Pat dry with paper towels.
3. Remove any discoloured leaves. **DO NOT** remove the stalk or stem.
4. Spread loosely on Dehydrating Trays.
5. Make sure that the herbs are totally dry then remove the stems and leaves.

Herb Drying Chart

Herbs and spices should be dried at 35 - 40°C (95 - 105°F). Exact dehydrating time varies greatly depending on several factors: Type, size and quantity of food, quantity placed on the trays and personal preference. Use the chart below as a guideline. Use the last page of the booklet to write down your notes on the type of food, weight before and after drying, drying time and final results.

HERB/ SPICE	PREPARATION	TIME (Hrs)
Basil	Wash, place leaves on trays.	4 – 6
Chives	Wash, slice into desired lengths	6 – 8
Ginger	Slice, place onto trays	6 – 8
Mint	Wash, place whole stems on trays	6 – 8
Oregano	Wash, place whole stems on trays	6 – 8
Parsley	Wash, place whole stems on trays	4 – 6
Thyme	Wash, place whole stems on trays	4 – 6

MEAT, CHICKEN AND FISH

Preparation

IMPORTANT NOTE:

Meat or fish should be dried at 65 - 70°C (150 - 160°F). Beef or fish do not need to be cooked prior to dehydrating but it is recommended that turkey or chicken be cooked.

1. Trim excess fat from meat and slice. Cut meat across the grain for more tender jerky. Slice meat between 3 mm – 6 mm (1/8" x 1/4") thick. If meat is slightly thicker, increase the marinating time. It is important that the marinade permeate the meat thoroughly.

NOTE: The thinner the cut of meat the shorter the drying time.

2. Marinate for approximately 6 – 8 hours in the refrigerator. (See the Recipe section for marinade recipes.)
3. Dry meat in an uninterrupted drying cycle for 8 – 10 hours until it cracks when bent.

FLOWERS

Preparation

Whole Flowers:

Flowers should be dried at 35 - 40°C (95 - 105°F). The times suggested below are only a guideline.

1. Cut flowers when they are dry and cool. Choose flowers that are only half open as full bloom flowers will lose their petals.
2. Position flowers on the Trays. Remember that if a stem or stalk is bent on the Tray it will remain bent when dry.
3. Dry for 8 – 10 hours until flowers are brittle.

Flower Petals:

1. To make potpourris spread petals loosely on the Trays.
2. Dry for approximately 5 hours.
3. Store the petals in decorative containers or sachet bags and tie with a ribbon. **NOTE:** You can sprinkle the petals with spices like powdered cinnamon, whole cloves, a bit of dried rosemary or mint for variety. Keep the container closed until all of the fragrances have blended.

PACKING & STORAGE

- Wait until cool before packing food in storage containers. Pack food in clean, dry, air- tight containers. Glass jars or freezer bags make good containers. When using plastic bags ensure that excess air is removed. When using other containers pack food as tightly as possible without crushing to eliminate excess air space.
- Label and date all foods.
- Packaged foods (except meats & chicken) can be stored in a dry, dark place, the cooler the better. Food that is not going to be eaten within a few days should be stored in the refrigerator or freezer to extend the shelf life. Light and heat cause the deterioration process to accelerate.

- Store meats or chicken in the refrigerator or freezer.
- If storing foods in the freezer, be sure to use containers or bags that are designed for freezer storage. See the Packing & Storage section.
- Dehydrated food should be checked about once a month for signs of moisture or mold.
- If stored properly, the shelf life for fruits and vegetables is approximately 1 year. Meat is 3 months.

REHYDRATING

Fruits are usually eaten in their dried form but can be rehydrated to use for pies, sauces, baby food, etc. Most vegetables need to be rehydrated except when used in soups, stews, etc.

Both fruits and vegetables can be rehydrated by soaking, boiling, steaming or adding directly into your recipe. **DO NOT** add sugar or salt to the water as this will slow down the rehydrating process.

Soaking

Soak fruits in the refrigerator for a few hours until they reach desired consistency. Use enough water to barely cover the fruit. One cup of dried fruits will yield about two cups of rehydrated fruit.

Soak vegetables in covered saucepan in unsalted water for 2 – 10 hours. Use water that has been used for rehydrating in your recipes. One cup of dried vegetables will yield about two cups of rehydrated vegetables.

Boiling

- Place 250 ml (1 cup) of dehydrated fruits into 250 ml (1 cup) of water. Simmer until tender. **NOTE:** If using fruits for pie, the mixture may need to be thickened.
- Place 250 ml (1 cup) of vegetables into 250 ml (1 cup) of boiling water. Set aside and let soak for 5 to 20 minutes. Time depends on the type of vegetable. After soaking, use the vegetables for soups, stews or casseroles.

Steaming

- Fruits can be softened by steaming for approximately three to five minutes.
- Vegetables can be steamed until cooked. Time depends on the kind and size of vegetables.

Cooking

- Simply add the vegetables to the desired recipe. Be sure to add enough extra water to sufficiently re-hydrate the dried produce.

HELPFUL HINTS

1. Always preheat the Dehydrator for at least 5 minutes before using.
2. If the Dehydrator has been stored for some time, wash and clean before using.
3. Fresh vegetables and fruits are best for Dehydrating. Canned goods do not dehydrate as well.
4. Vegetables and fruits should always be cleaned before preparation and pretreatment.
5. Always prepare and pretreat fruits and vegetables as instructed in this booklet.

CARE AND MAINTENANCE

1. Press the switch to the OFF position.
2. Unplug from wall outlet.
3. Wash the Dehydrator Trays and Lid after each use.
The Trays and Lid are dishwasher safe.
4. Wipe the Base with a soft, slightly damp cloth or sponge.
NOTE: DO NOT allow water or any other liquid to get into the Base.
5. Make sure the Trays and Lid are completely dry before replacing them on the Base and storing.
6. Any other servicing should be performed by an authorized service representative.

RECIPES

Mixed Fruit

225 g (1/2 lb.)	Strawberries
2	Kiwi
250 ml (1 cup)	Pineapple chunks, canned

Slice fruit about 3 – 6 mm (1/8 – 1/4") thick. Place on Dehydrator Trays. Dehydrate, using the Fruit Time Chart as a guide. Remove fruit from Dehydrator Trays. When fruit has cooled mix with 1/4 cup of raisins.

Citrus Mix

2	Oranges
4	Lemons
2	Limes
1	Grapefruit

Wash fruit. **DO NOT** remove rind. Slice 3 – 6 mm (1/8 – 1/4") thick and place on trays to dry. Check the Fruit Time Chart for drying time.

Fruit Sauce

750 ml (3 cups)	Dried strawberries
250 ml (1 cup)	Warm water
125 ml (1/2 cup)	Dried banana chips
250 ml (1 cup)	Dried blueberries or raspberries

Combine all ingredients in a saucepan. Simmer until tender and mixture has thickened slightly. Add 125 ml (1/2 cup) maple syrup and 85 ml (1/3 cup) oat bran. Blend in a blender or food processor until smooth. Serve with pancakes or waffles.

Vegetable Soup

500 ml (2 cups)	Boiling water
500 ml (2 cups)	Mixed dried vegetables
1 clove	Garlic, minced
3 ml (1/2 tsp.)	Dried basil
3 ml (1/2 tsp.)	Dried thyme
500 ml (16oz.)	Can of crushed tomatoes
750 ml (3 cups)	Broth
180 ml (3/4 cup)	Small pasta
Salt and pepper	To taste

Pour boiling water over the mixed vegetables and set aside for 30 minutes. Heat the broth and tomatoes then add pasta. Add garlic, basil, thyme, salt and pepper. Add rehydrated vegetables with liquid and cook for approximately 30 minutes.

Beef Jerky

450 g (1 lb.)	Steak, sliced 3 mm (1/8") thick
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Marinade:

125 ml (1/2 cup)	Soya Sauce
30 ml (2 tbsp.)	Worcestershire sauce
10 ml (2 tsp.)	Brown sugar
1 clove	Garlic, minced
3 ml (1/2 tsp.)	Salt
	Pepper, to taste

Combine marinade ingredients. Add the meat and marinate for 6 – 8 hours. Drain meat and place on Trays. Dry for approximately 10 – 12 hours. Meat will be bendable and pliable when ready.

Spicy Jerky Marinade

10 ml (2 tsp.)each,	Chili powder, garlic powder, pepper, onion powder, salt
5 ml (1 tsp.)	Brown sugar
3 ml (1/2 tsp.)	Cayenne pepper
250 ml (1 cup)	Water
900 g (2 lbs.)	Lean meat, sliced 3 mm (1/8")

Mix all ingredients except meat. Add meat and marinate for 6 – 8 hours in the refrigerator. Dry for approximately 10 – 12 hours. Meat will be bendable and pliable when ready.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

The original sales receipt is the only acceptable proof of purchase

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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