

# FARBERWARE®

## Deep Fryer with Oil Filtration

Model Number: FBW FT 43721 B

UPC: 848052006539

### Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.

# IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
  - do not immerse cord, plug or motor unit in water or other liquids;
  - do not immerse the appliance or any electrical components in water or any other liquids;
  - always switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving a fryer containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn the Temperature Control Knob to 0, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Be sure handles are properly assembled to basket and locked in place.
- Remove excess surface moisture from foods prior to cooking to prevent heated oil from foaming out when food is added.
- Ensure both the lid and Oil Reservoir are completely dry after washing and before use.
- Never leave the appliance unattended during operation.
- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

## SAVE THESE INSTRUCTIONS!

## IMPORTANT SAFEGUARDS

- In the event of fire, **never try to extinguish the flames with water.** Unplug the appliance from the wall outlet. Place the lid on the appliance, if it can be done safely. Smother the flames with a damp cloth, or use a fire extinguisher.
- Use only heat resistant tools. Do not use metal tools as they may become hot.
- Never pull on the power cord to disconnect the appliance from the wall outlet; instead, grasp the plug and pull on the plug.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not attempt to defeat the Safety Switch or remove the Silicon Rubber Sealing Plate.
- **WARNING!** Always wait 4 hours until the oil has cooled down completely, before draining or filtering. Failure to do so may damage the deep fryer.

## ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY.**

### **WARNING:**

- Over tightening can result in stripping of screws or nuts or cracking of handle, lid or Control Panel Assembly.

Periodically check for looseness and retighten screws or nuts in accordance with manufacturer's instructions.

### **WARNING:**

- **SERIOUS HOT OIL BURNS MAY RESULT FROM A DEEP FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.**
- **DO NOT USE WITH AN EXTENSION CORD.**
- **DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

## SAVE THESE INSTRUCTIONS!

## **ADDITIONAL SAFEGUARDS**

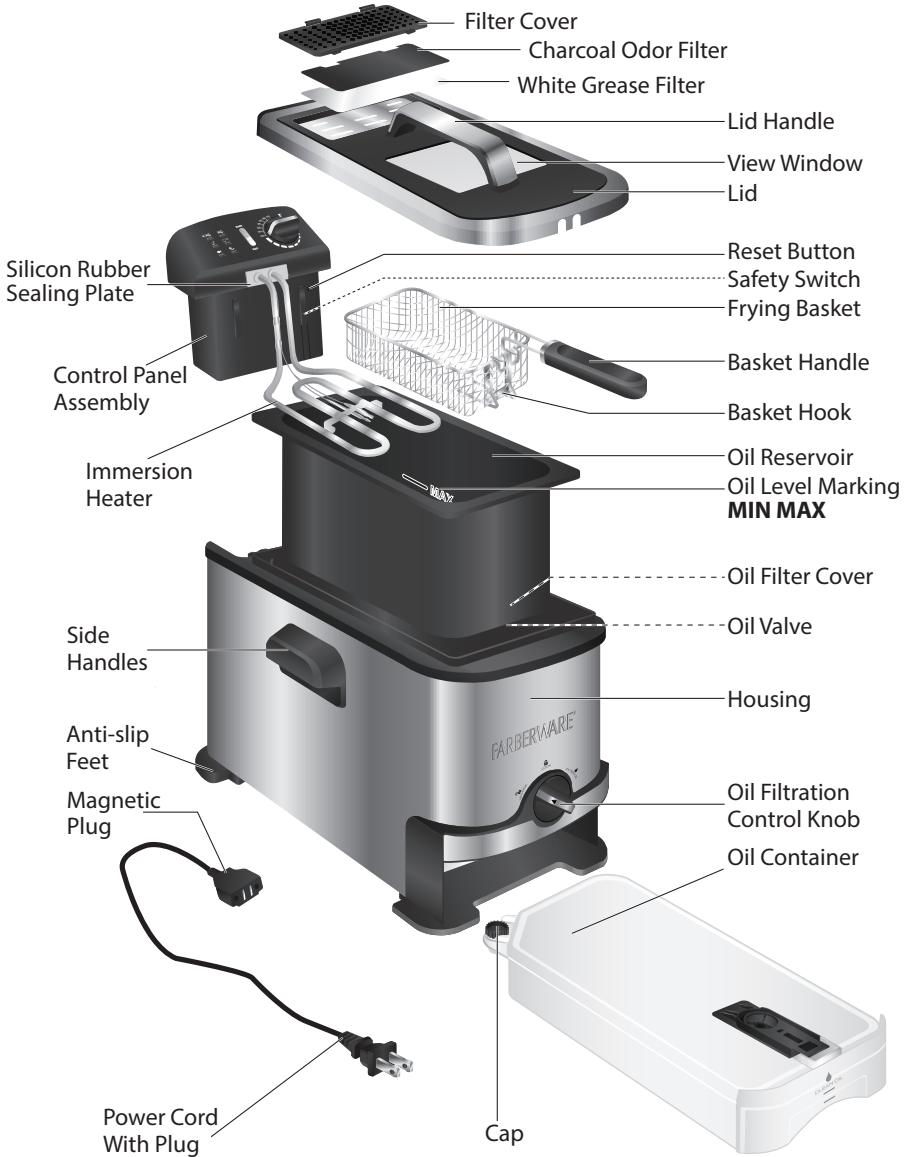
- A short detachable power-supply cord is provided to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

### **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.
- Do not let children handle or put the electrical cord into their mouths.

**SAVE THESE INSTRUCTIONS!**

# PARTS



## BEFORE FIRST USE

- Remove all packaging materials and/or other transportation means.
- Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged. Return it immediately to Walmart.

### **Danger of suffocation!**

- Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.

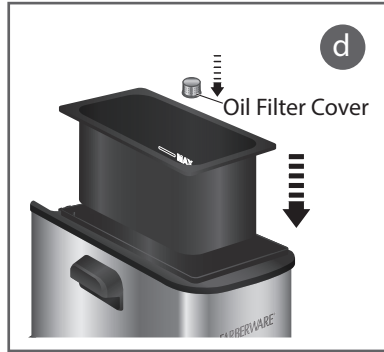
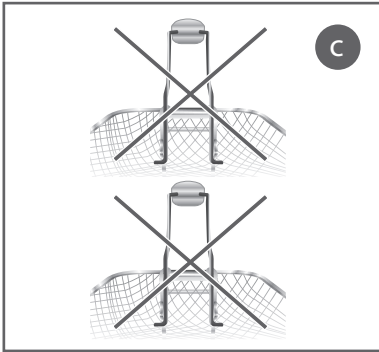
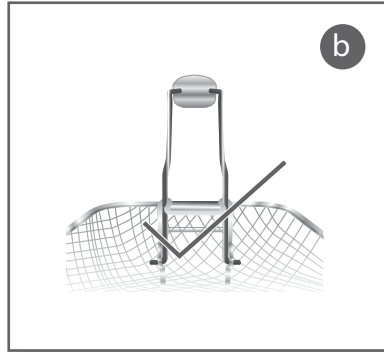
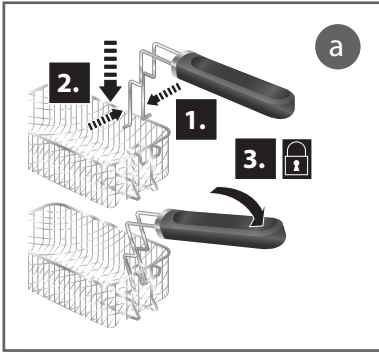
### **NOTE:**

- The appliance may produce an odor and/or emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard. Ensure ample ventilation.
- Clean the appliance thoroughly before using for the first time (→ Cleaning and Maintenance).

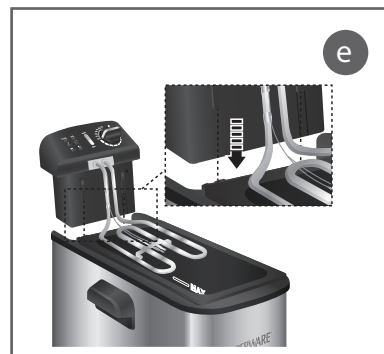
## ASSEMBLY

- Place the appliance on a clean, flat and heat resistant surface.
- Before using your appliance make sure:
  - the Basket Handle is locked in place in the Frying Basket. To lock the Basket Handle in place, press the bars together and slide them between the slots. Inserting the ends of the bars into the bracket on the Frying Basket and push the Basket Handle backwards (ill. **a** and **b**). Do not assemble any other way (ill. **c**).

# ASSEMBLY



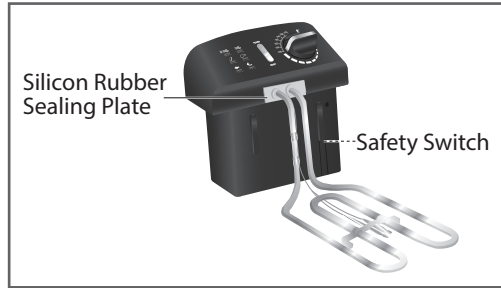
- the Oil Reservoir is secured in the correct position with the Oil Filter Cover and Oil Valve on the same side than the Oil Filtration Control Knob (ill. d). Ensure the oil Filter Cover is in place inside the Oil Reservoir.
- the Control Panel Assembly is placed on the connecting plate on the back of the Housing. Ensure the grooves of the connecting plate are in the guides of the Control Panel Assembly (ill. e).



# USING THE APPLIANCE

## NOTE:

- **YOUR APPLIANCE IS EQUIPPED WITH A SAFETY SWITCH LOCATED ON THE CONTROL PANEL ASSEMBLY. IF THE CONTROL PANEL ASSEMBLY IS NOT PLACED PROPERLY IN ITS POSITION, THE APPLIANCE WILL NOT OPERATE.**



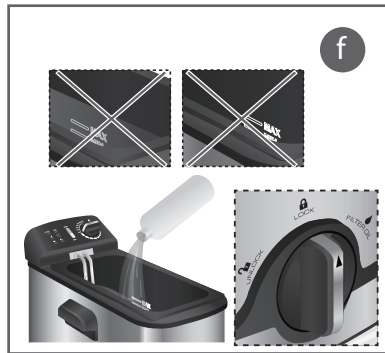
- Incorrect assembly may lead to an unstable setup and might cause injuries.
- The Silicon Rubber Sealing Plate prevents hot steam escaping from under the lid. Do not attempt to remove.

This appliance can be used for frying food such as French fries, chicken or fish pieces (→ Recommended frying times and temperatures).

## NOTE:

- The appliance has a rated power of 1700W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.
- Make sure the appliance is switched off before connecting it to a wall outlet.

- Place the appliance on a clean, flat and heat-resistant surface. When using the appliance on wooden surfaces, use a heat resistant mat to protect the wood from damages. Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls.
- Ensure the Oil Container is assembled, empty and in place inside the appliance, the Oil Filtration Control Knob is on the **LOCK** (🔒) position and the oil Filter Cover is in place inside the Oil Reservoir. Then, pour suitable cooking oil into the Oil Reservoir (ill. **f**).





# USING THE APPLIANCE

## Danger of burns!

- Never refill the Oil Reservoir during use or while hot. Always allow the appliance to cool down completely. Do not mix new oil with old oil.

## WARNING:

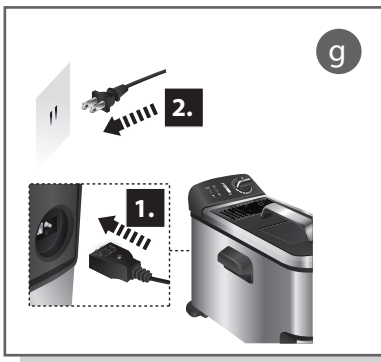
- DO NOT OVER OR UNDER FILL (ill. **f**). The minimum oil capacity is 1.9L (**MIN**), the maximum oil capacity is 3L (**MAX**). Ensure the oil level always remains between the **MIN** and **MAX** marking.
- Spread a little oil on the inside of the View Window to prevent condensation.
- Place the Lid onto the Housing.
- Ensure the Temperature Control Knob is on the **0** position before attaching the Magnetic Plug to the socket on the back side of the Control Panel Assembly (ill. **g**).

## NOTE:

- The Magnetic Plug is designed to only fit one way. Ensure the side stating **THIS SIDE UP** is facing up and the Magnetic Plug is properly attached.
- Insert the Power Cord With Plug into a wall outlet (ill. **g**).

## WARNING:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Never let the Power Cord With Plug come in contact with the Lid or appliance Housing during use (ill. **h**).



# USING THE APPLIANCE

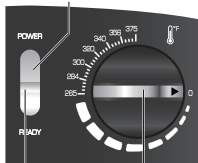
## Danger of burns!

- Do not touch the Lid or appliance Housing during or after use (ill. **i**). Only use the Handles provided.
- Always pay special attention when adding or removing accessories and food from the appliance. Never touch the Lid or appliance Housing when the appliance is plugged in and switched on or immediately after use. It is recommended to always use oven mitts.
- Escaping steam can burn.



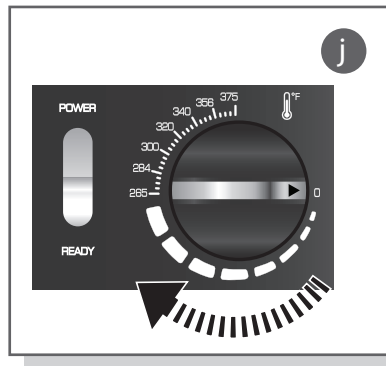
- Turn the Temperature Control Knob to the required temperature (↳ Recommended frying times and temperatures) (ill. **j**). **POWER** Indicator (Blue) will turn on to indicate the appliance is heating. Once the set temperature has been reached, the **READY** Indicator (Green) will turn on.

**POWER** Indicator (Blue)



**READY** Indicator (Green)

Temperature Control Knob

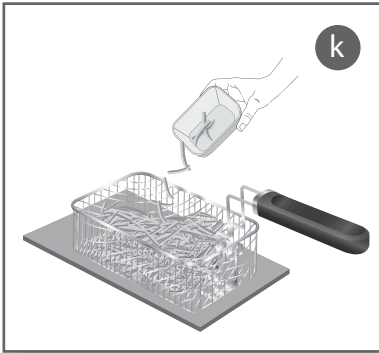


Approximate time durations until set temperature is reached:

Temperature setting (°F / °C)	Time (minutes)
265 / 130	about 7
300 / 150	about 8
340 / 170	about 10
375 / 190	about 13

- After the oil has been preheated, remove the Lid.
- Place the Frying Basket on a clean, flat and heat resistant surface.
- Fill the Frying Basket with food (ill. **k**). Do not overfill the Frying Basket (ill. **l**).

# USING THE APPLIANCE



## WARNING:

- Do not fry food without the Frying Basket (ill. **m**).
- Do not fill the Frying Basket over half way. Too much food can cause excess foaming and could cause the oil to overflow during operation.
- Food added to the appliance must be dry. If frying frozen foods such as French fries or chicken wings, remove all ice particles from the frozen foods prior to frying to prevent oil from overflowing.
- Always remove excess moisture from food by patting with paper towel before frying. Even a small amount of water can cause severe splattering of hot oil.
- After immersing the Frying Basket in the oil, immediately place the Lid on the appliance. Danger of hot oil splashing out.



# USING THE APPLIANCE

- Carefully lower the Frying Basket into the Oil Reservoir (ill. n).
- Cover the Oil Reservoir with the Lid (ill. o). Ensure the recessed parts of the Lid fit properly over the Basket Handle and Silicon Sealing Plate.



## NOTE:

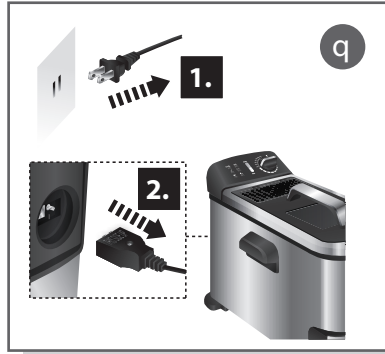
- When frying fresh cut potatoes and high moisture content food, lower the basket slowly into the oil. If the oil boils or foams too rapidly, raise the basket for a few seconds and lower again. Do this until the basket can be lowered without excess foaming.
- Do not place the Lid on the appliance when frying fresh cut potatoes or other high moisture content foods.
- For frying times, see Recommended frying times and temperatures or follow the instructions from the food manufacturer.
- After the frying time has elapsed, remove the Lid.
- Use the Basket Handle to lift out the Frying Basket and hang it onto the Basket Hook onto the rim of the Oil Reservoir (ill. p).
- Let the food drain in the Frying Basket for a few seconds to remove excess oil and retain crispness.
- Use the Basket Handle to carefully lift the Frying Basket and pour the food onto a heat resistant dish that has been covered with a paper towel to collect remaining oil.



# USING THE APPLIANCE

## WARNING:

- Never place the hot Frying Basket directly on a tabletop or countertop to avoid damage to surfaces. It is recommended to use a heat resistant trivet or cutting board.
- Place the Frying Basket on a clean, flat and heat resistant surface.
- After the cooking process is finished, turn the Temperature Control Knob to the **0** position and remove the Power Cord With Plug from the wall outlet. Then, remove the Magnetic Plug from the socket on the back side of the Control Panel Assembly (ill. **q**).



## WARNING:

- Always disconnect the Power Cord With Plug from the wall outlet before removing the Magnetic Plug from the Control Panel Assembly.
- The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the Magnetic Plug is disconnected, immediately remove the Power Cord With Plug from the wall outlet. Turn the Temperature Control Knob to the **0** position. Reconnect the Magnetic Plug to the Control Panel Assembly and then reconnect the Power Cord With Plug to the wall outlet.
- This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injuries to persons or damage to property. Do not leave the appliance unattended while in use.
- The surfaces of the appliance become hot. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling.

# RECOMMENDED FRYING TIMES AND TEMPERATURES

## NOTE:

- The frying times in the chart below are approximate and should be adjusted to suit your own tastes, different food quantities and food manufacturer's instructions.

Food	Temperature setting (°F/°C)	Time (minutes)
Frozen French fries	375 / 190	8 - 12
French fries	375 / 190	8 - 10
Meat strips	375 / 190	10 - 14
Chicken wings	375 / 190	10 - 14
Fish (battered)	340 / 170	3 - 5
Seafood	340 / 170	3 - 5

# CHOOSING THE RIGHT COOKING OIL

**As a general rule, choose cooking oils with a high smoke point and avoid flavored oils.**

Suitable: Pure corn oil, blended vegetable oil, soybean oil, sunflower oil, grape seed oil, peanut oil

Not suitable: Olive oil, walnut oil, lard

# COOKING WITH OIL

Cooking oil can enhance the food's flavor – or spoil its taste. As with any other food component, freshness and correct handling of the oil is the key to successful deep frying results.

The quality of the oil decreases with use at high temperatures. Food particles, water and other liquids will further lower its quality, therefore:

- Do not mix different cooking oils.
- Only use fresh and clean cooking oils:
  - Regularly remove burnt food particles while frying. Always use utensils that are safe to immerse into hot oils without damaging the utensil or the appliance, and always wear oven mitts when removing any burnt food particles.
  - After use and before storage, filter oil with the integrated filtration system (↳ Oil Filtration)
  - Do not reuse oil that has been used to fry fish or other strongly flavored food.

# COOKING WITH OIL

- Some meats, such as chicken wings, will release large amounts of liquids when frying, thus watering down the oil. Do not reuse this oil.

**Do not use the cooking oil anymore if you notice the following:**

Before use: oil smells rancid or its color has visibly darkened.

While frying: oil is foaming strongly or smoke appears on the oil's surface at normal operating temperature.

# OIL FILTRATION

## NOTE:

- Filter the oil after each use. Store filtered oil properly (↳ Storing oil).
- Discard of oil on a regular basis depending on oil quality (↳ Cooking with oil).
- After switching off the appliance, wait at least 4 hours for the oil to cool down, depending on the settings selected during use. Hotter oil will take longer to reach a cool temperature.
- Filtering the oil after each use will help prolong the life of the cooking oil, but it should still be discarded if the oil is deteriorated after multiple use. We estimate that oil, in normal use, should be changed at least after every 10 uses.
- Ensure the Oil Container is assembled, empty and in place inside the appliance.
- Once the oil has cooled down to room temperature, turn the Oil Filtration Control Knob to the **FILTER OIL** (🔥) position (ill. **r**). The oil will start dripping inside the Oil Container. The Oil Filter Cover will keep food residues from being transferred to the Oil Container.
- When all oil has been filtered:
  - Turn the Oil Filtration Control Knob to the **LOCK** (🔒) position if the container will remain inside the appliance.
  - Turn the Oil Filtration Control Knob to **UNLOCK** (🔓) position if the container is to be removed from the appliance.



## NOTE:

- Always wait 4 hours until the oil has cooled down completely, before draining or filtering.
- Extreme caution must be used when moving the appliance while the Oil Reservoir and Oil Container are not both empty.

# OIL FILTRATION

- When removing the Oil Container from the appliance, handle with care. Keep the Oil Container flat and hold it with both hands.

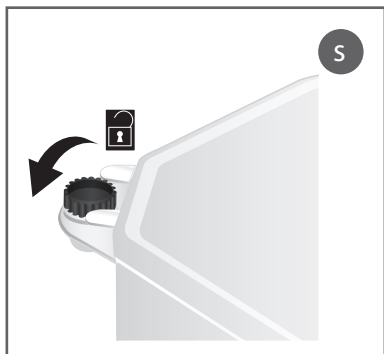
## Emptying the Oil Container

Filtered oil can be stored in a suitable container (↳ Storing oil) or re-used for frying a new batch of food (↳ Cooking with oil).

- Unscrew the Cap on top of the Oil Container (ill. **s**).
- Slowly pour the Oil Container content into a suitable container or the Oil Reservoir, if required.

### NOTE:

- Ensure the Oil Filtration Control Knob is on **UNLOCK** (🔓) position before pouring oil into the Oil Reservoir.
  - Tilt the Oil Container upwards (vertical position) gradually to avoid leaks from the side of the container.
  - Oil can be stored in the Oil Reservoir, inside the deep fryer or in another cool dry place (↳ Storing oil).
- Screw the Cap back on top of the Oil Container.
  - Insert the Oil Container back into the appliance and turn the Oil Filtration Control Knob to the **LOCK** (🔒) position to secure the Oil Container in place (ill. **t**).



# STORING OIL

- Do not store used cooking oil in the refrigerator. Choose a cool place that is not subject to sunlight. Generally, oil may be stored for a period of 3 months, once the bottle is opened. Please observe the oil manufacturer's storage directions as well.



## HINTS AND TIPS

- Smaller quantities of food normally require a slightly shorter cooking time than larger quantities of food.
- To reduce cooking time, defrost food prior to cooking. It is recommended that some foods should not be thawed/defrosted prior to cooking, such as frozen fish, and frozen French fries.
- It is recommended to use a meat thermometer to check the cooking progress.
- In the event of food flare-ups, do not remove the Lid, do not remove the Frying Basket; turn the Temperature Control Knob to the **0** position and unplug the appliance.
- When the food you are cooking requires shaking, it is recommended to use a timer set for half of the suggested cooking time. This way a bell will ring and remind you to shake the Frying Basket.
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may become hot and damage the non-stick surface. Always remove utensils from the appliance. Do not leave them in the appliance during use.

## CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

### WARNING:

- Always turn the Temperature Control Knob to the **0** position, disconnect the Power Cord With Plug from the wall outlet and then the Magnetic Plug from the Control Panel Assembly before cleaning. Allow all parts of the appliance to cool down completely.

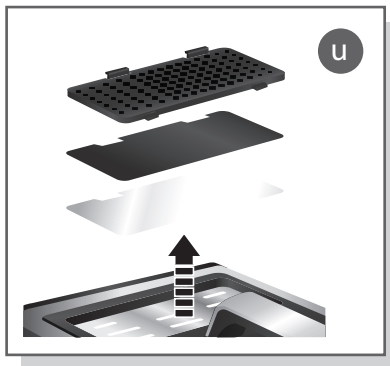
### NOTE:

- Do not immerse the Power Cord With Plug, Magnetic Plug or appliance into water or any other liquids. Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance Housing.
  - Do not attempt to attach the Magnetic Plug permanently to the appliance.
  - Do not attempt to remove the Silicon Rubber Sealing Plate.
- 
- Ensure the Oil Container is in place, then turn the Oil Filtration Control Knob to **FILTER OIL** (🔧) position to empty the Oil Reservoir (↳ Oil filtration).
  - Place the Frying Basket on a clean, flat and heat resistant surface.

# CLEANING AND MAINTENANCE

## Danger of burns!

- Ensure the Frying Basket cooled down completely before touching its surface and attempting to remove the Basket Handle.
- Ensure the oil cooled down completely before emptying the Oil Reservoir into the Oil Container.
- Remove the Basket Handle from the Frying Basket.
- Remove the Control Panel Assembly from the Oil Reservoir. Carefully clean the Control Panel Assembly and Immersion Heater with a damp cloth.
- Pull the oil Filter Cover from the Oil Reservoir and then remove the Oil Reservoir from the Housing.
- Open the lid Filter Cover and remove both Charcoal Odor Filter and White Grease Filter (ill. **u**).
- Clean the appliance Housing with a damp cloth.
- Wash the Lid, Frying Basket, Basket Handle, Oil Reservoir and oil Filter Cover with hot soapy water or in a dishwasher. Rinse and dry carefully.



- Dry all parts thoroughly after cleaning and before using the appliance again.

## NOTE:

- If the Oil Container needs to be cleaned, ensure it is empty before attempting to clean (↳ Emptying the Oil Container). Wash with hot soapy water or in a dishwasher. Rinse and dry carefully.
- Clean the Charcoal Odor Filter and White Grease Filter every 3 months or after every 12 uses with hot soapy water. Do not clean in a dishwasher.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet. Even a small amount of water can cause severe splattering of hot oil.

# STORAGE

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.





# TROUBLESHOOTING

Problem	Cause	Solution
The appliance is not working	Magnetic Plug not properly fitted	Connect the Magnetic Plug to the electrical outlet before connecting the plug to the wall outlet
	Control Panel Assembly not installed correctly	Install the Control Panel Assembly correctly
	Appliance not plugged in	Insert the plug into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Malfunctioning appliance	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
	Overheated oil or appliance	Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then press the Reset Button.
Oil is spilling over the rim	Overfilled Oil Reservoir	Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove excess of oil
	Overfilled basket	Lift out the basket by its handle and hang it onto the Basket Hook into the notch. Remove excess of food with suitable utensils
The appliance is working but the <b>POWER</b> indicator does not light up	Damaged <b>POWER</b> indicator	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
After the filtration dial is turned to the correct position, the Fryer is not filtering the oil, or filtration is very slow, or filtration stops while a lot of oil remains in the reservoir	The Oil Reservoir is not properly seated in the housing	Once oil is cool enough, press firmly on the front of the oil pan, to adjust the position of the reservoir and open the valve

# TROUBLESHOOTING

Problem	Cause	Solution
The <b>POWER</b> indicator lights up but the appliance does not heat up	Preheat time too short Malfunctioning appliance	Allow the appliance to preheat for a longer time Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The appliance heats up but the Temperature Control Knob is on the <b>0</b> position	Malfunctioning Temperature Control Knob	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The basket cannot be removed from the Oil Reservoir	Basket Handle not attached properly	Remove fried food using suitable utensils and allow the appliance / oil to cool down completely before removing the basket
The appliance produces an odor and emits smoke	Oil has been overused or oil is not suitable Malfunctioning appliance	Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove oil and replace with fresh, new suitable oil Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
Cooking oil is foaming	Overfilled basket Excess moisture in the food Remaining ice particles not removed from frozen foods	Lift out the basket by its handle and hang it onto the Basket Hook into the notch. Remove excess of food with suitable utensils Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming

# TROUBLESHOOTING

Problem	Cause	Solution
Oil is leaking from the appliance	Oil filtration control knob in the <b>FILTER OIL</b>  position without Oil Container in place	Unplug the appliance from the wall outlet and clean the appliance. Insert the Oil Container and turn the Oil Filtration Control Knob on the <b>LOCK</b>  position before using the appliance again
	Overfilled Oil Container	Unplug the appliance from the wall outlet. Ensure the Oil Filtration Control Knob is on the <b>UNLOCK</b>  position and remove the Oil Container from the appliance. Empty and clean before using the appliance again
	Damaged Oil Container	Unplug the appliance from the wall outlet. Ensure the Oil Filtration Control Knob is on the <b>LOCK</b>  position and contact qualified personnel to check and repair the appliance
	Damaged oil filter assembly	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

# TECHNICAL DATA

Rated voltage: 120V ~ 60Hz  
 Rated current: 14.2A

Rated power input: 1700W  
 Capacity: **MIN** 1.9L (2Qt)  
**MAX** 3L (3.2Qt)

# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: \_\_\_\_\_ Product Name: \_\_\_\_\_

Customer Assistance Number 1-855-451-2897

Keep these numbers for future reference!

## Two-year limited warranty

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897.

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

## How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

## What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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