



6 QT VERSATILITY™ COOKER PLUS

Instruction Manual



Register this and other West Bend® products through our website:
[https://westbend.thelegacycompanies.com/
support/tickets/new?ticket_form=product_registration](https://westbend.thelegacycompanies.com/support/tickets/new?ticket_form=product_registration)
Product registration is not required to activate warranty.

Important Safeguards	2
Grounded Plug	3
Product Diagram	4
Before Use	4
Your Versatility™ Cooker	5-9
Care and Use for Storage Bag	9
Helpful Hints	9-10
Temperature Guide	11
Cleaning Your Versatility™ Cooker	11-12
Warranty	12

SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

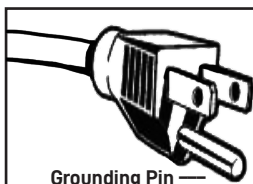
1. Read all instructions before using this product.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the nearest authorized service facility (see warranty) for examination, repair or adjustment.
6. Do not plug in or turn on the Versatility™ Cooker without having the Cooking Pot inside the Versatility™ Cooker.
7. Always plug power cord fully into Versatility™ Cooker first (detachable cord models only), then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet. Do not disconnect by pulling on cord.
8. Avoid spillage on the power cord connector.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors or for commercial purposes.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
15. The heating base is subject to residual heat after use. Do not touch heating base after a cooking cycle. Allow to cool before handling.
16. Do not use appliance for other than intended use. Misuse can cause injuries. This appliance is not intended for deep frying foods.
17. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
18. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the main unit. Cook only in the removable cooking pot provided.
19. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
20. Do not fill the unit over maximum fill line at 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit beyond the recommended level at 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Follow all cooking and recipe instructions.
21. Do not move or cover the Versatility™ Cooker while it is in operation.
22. Do not operate the Versatility™ Cooker without food or liquid in the Cooking Pot.
23. Be careful when lifting and removing Lid after cooking. Always tilt the Lid away from you, as steam is hot and can result in serious burns. Never place face over the Versatility™ Cooker.
24. Do not use the Lid to carry the Versatility™ Cooker.
25. Do not use the Cooking Pot for food storage or place in the freezer.

26. Models with a timer: if the timer is not counting down accurately after appliance has reached preset temperature, unplug appliance, wait for it to cool down and/or release the steam before opening. Product may be damaged.
27. Be sure handles are properly assemble to basket and locked in place. See detailed assembly instructions.
28. This appliance is not intended for deep frying foods.
29. For household use only.
30. CAUTION: DO NOT IMMERSE IN WATER
31. Any other servicing should be performed by an authorized service representative.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

GROUNDING PLUG

North American models with grounded plugs:



Grounding Pin —

GROUNDING PLUG

To reduce the risk of electric shock, this appliance has a grounding type cord and plug that has a third grounding pin (3-prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as

to wheter the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

POWER CORD INSTRUCTIONS:

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

NOTICES

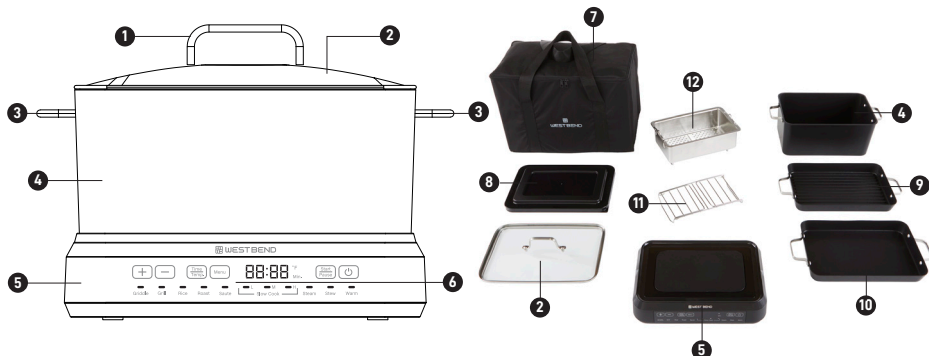
1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated Versatility™ Cooker on a finished wood table. We recommend placing a hot pad or trivet under your Versatility™ Cooker to prevent possible damage to the surface.
2. 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.
3. Please use caution when placing your cooking pot on a ceramic or smooth glass cook top stove, countertop, table or other surface. It may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the cooking pot before setting on a table, countertop or other surface.
4. Steam release from the lid rim may occur during pressurization.



Surfaces may get hot during use. The appliance should not be operated by means of an external timer or separate remote-control system.

Congratulations on your purchase of a West Bend® Versatility™ Cooker!

PRODUCT DIAGRAM



1. Lid Handle
2. Lid
3. Cooking Vessel Handles
4. 6 QT Cooking Vessel
5. Heating Base
6. Control Panel

7. Storage Bag
8. Storage Lid
9. Grill Pan
10. Griddle Pan
11. Roasting Rack
12. Steam Basket

BEFORE USE

1. Before using your new appliance, remove all packing material.
2. Please check packing material carefully as accessory parts may be contained within the packing material.
3. Wash 6 QT cooking vessel, lid, grill and griddle pan, roasting rack and steam basket in warm soapy water, rinse and dry thoroughly.
4. Wipe heating base with a soft towel.
5. Place heating base on dry, level, heat-resistant surface away from any edge.
6. Place the selected cooking vessel on the base.
7. Plug power cord into a 120 volt, AC electric outlet only.
8. This appliance is designed with fan delay for 5 minutes to allow the appliance to cool down. The fan will continue to stay on for 5 minutes once the cycle is complete.

DO NOT IMMEDIATELY PULL OUT POWER CORD FROM THE POWER OUTLET. ALLOW THE FAN TO COMPLETE THE COOL DOWN CYCLE.

USING YOUR VERSATILITY™ COOKER

CONTROL PANEL



Function	Adjustable Temperature Range	Timing Range	Default Temperature Setting	Default Time Setting	Accessory
Griddle	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Griddle Pan
Grill	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Grill Pan
Rice	N/A	/	/	30 Min	6 QT Cooking Vessel
Roast	200 °F - 350 °F	1 Min - 1 H	350 °F	1 H	6 QT Cooking Vessel
Sauté	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Grill Pan
Slow Cook	Low	10 Min - 12 H	/	8 H	6 QT Cooking Vessel
	Medium	10 Min - 6 H	/	5 H	6 QT Cooking Vessel
	High	10 Min - 4 H	/	3 H	6 QT Cooking Vessel
Steam	N/A	1 Min - 1 H	/	30 Min	6 QT Cooking Vessel + Steam Basket
Stew	N/A	1 Min - 6 H	/	1 H	6 QT Cooking Vessel
Warm	N/A	1 H - 24 H	/	8 H	Any Vessel

ON/OFF

Press  to turn the heating base ON. An audible alert will sound.

START/PAUSE

1. Press the desired cooking function.
2. Once the desired preset function is selected, press the "Start/Pause" button to start cooking. The LED light will stay solid while unit in cooking mode. Depending on the selected preset, time/temperature can be adjusted. Press the "Start/Pause" button to pause, the LED light will blink to indicate the unit is not in cooking mode. Press "Start/Pause" again to resume cooking mode.

TIME/TEMP

The preset functions are set to default time and temperature according to the function guide. Depending on the preset, time and temperature can be adjusted by pressing the "Time/Temp" button.

To adjust the temperature, press "Time/Temp". The temperature will flash indicating that its time to adjust the temperature. Press "+" to increase or "-" to decrease the temperature.

To adjust the time, press "Time/Temp". The time will flash indicating that its time to adjust the time. Press "+" to increase or "-" to decrease the time.

MENU

While in standby, press "Menu" to select the desired function (Griddle, Grill, Rice, Roast, Saute, Slow Cook L/M/H, Steam, Stew, Warm). The selected preset function will flash and preset default time will appear on the screen. Remember to adjust time and temperature based on cooking needs. Once cooking is completed, "End" will appear on the screen. Press  to turn off the heating base.

PRESET FUNCTION INSTRUCTION

1. GRIDDLE/ GRILL FUNCTION

1. Place the grill or griddle pan on the heating base.
2. Press  to power on. Then press "Menu" to select "Griddle"/ "Grill" function. The LED light will flash. The default temperature is 400 °F and default time is 30 mins.
3. To adjust the temperature, press "Time/Temp". The temperature will flash indicating that its time to adjust the temperature. Press "+" to increase or "-" to decrease the temperature. The temperature range is from 200 °F-400 °F.
4. To adjust the time, press "Time/Temp". The time will flash indicating that its time to adjust the time. Press "+" to increase or "-" to decrease the time. The time range from 1 min to 1 hour.
5. Press the "Start/ Pause" button to start. The LED light will show solid. "PrE-HEAt" and temperature will toggle under this function. Once preheating is completed, the unit will beep 3 times and the time / temperature will display, indicating that the preheat cycle has ended.
6. During cooking, the time and temperature can be adjusted at any time by pressing "Time/Temp". Once cooking is complete, "End" will display on the screen and beep 5 times.

2. RICE FUNCTION

1. Measure uncooked rice for the desired amount with a measuring cup.
Note: One cup of uncooked rice will make approximately 2 cups of cooked rice.
2. Using a measuring cup, add 1-1/2 cups of water for each cup of raw rice to be cooked. For example, to cook 4 cups of raw rice add 6 cups of water. Note that texture and result will vary based on the type of rice and water ratio.
3. For different types of grains, follow the packaging instruction for correct water ratio.
4. Press  to turn the heating base on. Then press "Menu" to select the "Rice" function. The LED light will flash and show a chasing pattern. The default time is 30 mins. The time and temperature are not adjustable.

5. Press the "Start/Pause" button to start, the LED light will show solid. A chasing pattern will display and countdown will show the last 5 mins of cooking. When completed, the unit will beep once and then switch to keep warm. The default time for keep warm is 8 hours.

Cooking Guide for White Rice	Rice Weight (Approx.)	Water	Water Volume
2 Cups	380g	3 Cups	615ml
3 Cups	570g	4.5 Cups	925ml
4 Cups	760g	5.5 Cups	1130ml
5 Cups	950g	6.5 Cups	1335ml

Note: 1 cup of rice is approx. 190g and 1 cup of water is approx. 250ml

3. ROAST FUNCTION

1. Press  to power on. Then press "Menu" to select "Roast" function. The LED light will flash. The default temperature is 350 °F and default time is 60 mins.
2. Press "Time/Temp" and then press "+" or "-" to adjust the temperature. The adjustable temperature range is 200 °F to 350 °F.
3. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
4. Press the "Start/ Pause" button to start, the LED light will show solid. "PrE-HEAT" and temperature will toggle under this function. Once preheating is completed, the cooker will beep 3 times and the time / temperature will display.
5. During cooking, the time and temperature can be adjusted at any time by pressing "Time/ Temp". After cooking is completed, "End" will display and beep 5 times.

4. SAUTÉ FUNCTION

1. Press  to power on. Then press "Menu" to select "Saute" function. The LED light will blink. The default temperature is 400 °F and default time is 30 mins.
2. Press "Time/Temp" and then press "+" or "-" to adjust the temperature. The adjustable temperature range is 200 °F to 400 °F.
3. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
4. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAT" and temperature will toggle under this function. Once preheating is completed, the cooker will beep 3 times and the time/temperature will display.
5. During cooking, the time and temperature can be adjusted at any time by pressing "Time/ Temp". After cooking is completed, "End" will display and beep 5 times.

5. SLOW COOK FUNCTION

1. Place food into cooking vessel, cover and place cooking vessel onto heating base. If you wish to brown or precook any food before slow cooking, place cooking vessel directly on range top over medium heat. Then transfer cooking vessel to heating base.

NOTE: Use only plastic, rubber, wooden, or non-metal cooking tools in metal cooking vessel. Use of metal cooking tools will scratch the non-stick surface.

2. Press  to power on. Press "Menu" to select "Slow Cook L", "Slow Cook M", or "Slow Cook H" function. The LED light will blink.
3. Press "Start/Pause" to start, the LED light will show solid and display the timer.
4. "On Slow Cook L" food will cook on low (L) for 8 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time can be adjusted by pressing "Time/Temp" and "+" or "-").
5. "On Slow Cook M" food will cook on medium (M) for 5 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time can be adjusted by pressing "Time/Temp" and "+" or "-").
6. "On Slow Cook H" food will cook at on high (H) for 3 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time can be adjusted by pressing "Time/Temp" and "+" or "-").
7. Keep warm temperature maintained at 68-77 °C (155 - 170 °F) for 8 hours. Press "Time/Temp" and then "+" or "-" to adjust keep warm time, the adjustable range of time is 1 hour to 24 hour. Count down timer will display.
8. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

6. STEAM FUNCTION

1. Press  to power on. Then press "Menu" to select "Steam" function. The LED light will blink. The default time is 30 mins and temperature is not adjustable.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
3. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAt" will display, beep 3 times once completed, and countdown timer will display.
4. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

7. STEW FUNCTION

1. Press  to power on. Then press "Menu" to select "Stew" function. The LED light will blink. The default time is 1 hour and temperature is not adjustable.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 6 hours.
3. Press "Start/ Pause" to start, the LED light will show solid. Countdown timer will display.
4. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

8. WARM FUNCTION

1. Press  to power on. Then press "Menu" to select "Warm" function. The LED light will blink. The default temp is 150 °F and default time is 8 hours.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 hour to 24 hours.

3. Press "Start/ Pause" to start, the LED light will show solid. Countdown timer will display.
4. After cooking is completed, "END" will display, beep 5 times and LED light turns off.

NOTE: DO NOT USE A HEAT SETTING BELOW "LOW" FOR ACTUAL COOKING OF RAW FOODS, AS THE SLOW COOKER WILL NOT GET HOT ENOUGH TO COOK FOODS. DO NOT USE THE GRIDDLE SETTING FOR SLOW COOKING - OVERCOOKING WILL OCCUR.

CARE AND USE FOR STORAGE BAG

- Storage lid is designed for storage in refrigerator or freezer ONLY.
- Storage lid does not completely seal cooking vessel. Do not overfill cooking vessel as spillage may occur.
- When removing storage lid from heated foods, use care as condensation may form on underside of lid.
- Storage bag should only be used to keep all accessories neat and organized in one place.
- Do not plug appliance into an electrical outlet while the Versatility™ Cooker is still in the storage bag or has the plastic transport cover on.

HELPFUL HINTS

Adapting Recipes to Slow Cooking: Many of your favorite oven and range top recipes can be adapted to slow cooking with a few minor changes. Here are some important points to remember.

Amount of Liquid: Because little moisture evaporates during slow cooking, reduce amount of liquid in your recipe by one-half (1 cup of liquid is enough for most recipes). For soup recipes, add all ingredients except water or broth to vessel; add only enough liquid to cover ingredients.

Amount of Seasoning: Reduce amount of seasoning in proportion to reduced amount of liquid. Use whole or leaf herbs and spices rather than crushed or ground forms.

Slow Cooking Meat: Less tender, less expensive cuts of meat are better suited to slow cooking than expensive cuts of meat. Remove excess fat before slow cooking if desired. Meat can be browned in the cooking vessel on top of the range before slow cooking.

Slow Cooking Vegetables: Add vegetables during the last hour of cooking. Strong-flavored vegetables such as spinach, eggplant, okra and collard greens should be precooked before adding to cooker. The amount of onion normally used in your recipe should be reduced because its flavor gets stronger during cooking. In most cases, fresh vegetables take longer to cook than meats because liquid simmers rather than boils.

Slow Cooking Raw Meats and Vegetables: Most raw meat and vegetable combinations need at least 2 to 3 hours of cooking at "HIGH" or 7 to 10 hours at "LOW".

Slow Cooking Fish and Seafood: Fresh or thawed seafood and fish fall apart during long hours of cooking. Add these ingredients an hour before serving and cook at "HIGH".

Slow Cooking Milk, Sweet or Sour Cream and Cheese: Because milk, sour or sweet cream and cheese break down during long hours of cooking, add these ingredients just before serving or substitute undiluted condensed canned soups or evaporated milk. Processed cheese tends to give better results than aged cheese.

Rice and Pasta: Rice and pasta may either be cooked separately, or added uncooked during last hour of cooking time. If added uncooked, make sure there is at least 1 to 1½ cups of liquid in vessel and heat is set at "LOW" or higher.

Dumplings: Dumplings may be cooked in broth or gravy at "HIGH". Drop by spoonfuls on simmering broth or gravy. Cook covered for 30 minutes.

Thickening Juices for Gravies and Sauces: To thicken juices for gravies and sauces, add 2 to 3 tablespoons of quick cooking tapioca at start, or thicken after cooking by adding a smooth paste made of 2 to 4 tablespoons cornstarch or flour and ¼ cup cold water. Bring to a boil at "HIGH". Solid foods may be removed first.

Don't Remove Cover During Cooking: To retain heat, moisture and food flavor, don't remove cover during cooking unless necessary for adding additional ingredients.

Using Cooking Tools on Non-Stick Finish: The following types of cooking tools may be used on the non-stick finish: plastic, rubber or wooden. Do not use sharp edged metal cooking tools (forks, knives, mashers) as these could scratch the non-stick finish.

Using Cooking Vessel on Top of Range: The cooking vessel (without heating base) can be used for range top cooking. Place vessel on large burner and use medium to low heat. The use of low to medium heat will prevent foods from overcooking, reduce spattering, and help retain natural juices. Do not use high heat except for bringing liquids to a boil. If cooking on a gas range, do not let flame extend up side of cooking vessel. ALWAYS USE OVEN MITTS WHEN USING COOKING VESSEL AND COVER ON RANGE UNIT.

Cooking Meats: When cooking meats, preheat empty cooking vessel over medium to medium-low heat for 2 to 3 minutes or until a drop of water sizzles in cooking vessel. To prevent sticking of lean meats, you may wish to add a small amount of cooking oil. Add meat and brown as desired. Cover cooking vessel and reduce heat to low for cooking on range top OR transfer cooking vessel to heating base and cook at desired setting. The shortest cooking time will be at "HIGH".

Using Cooking vessel in Oven: The cooking vessel (without heating base) can be used in a conventional or convection oven up to preheated temperatures of 350°F/177°C. Cooking vessel may be covered with aluminum foil for oven use. ALWAYS USE OVEN MITTS WHEN USING COOKING VESSEL IN OVEN.

DO NOT USE THE COOKING VESSEL IN A MICROWAVE OVEN, OVER A CAMPFIRE OR UNDER AN OVEN BROILER UNIT TO PREVENT DAMAGE TO THE COOKING VESSEL OR OVEN.

Bread, Cakes & Desserts: Use an 8 x 4-inch or a 9 x 5-inch loaf pan. Check to ensure that your pan fits completely into the cooking vessel before mixing any ingredients. To prevent condensation from dripping onto food while baking, place double layer of paper toweling and single layer of aluminum foil across top of cooking vessel. Cover and bake according to recipe.

TEMPERATURE GUIDE

Be sure to cook foods to recommended food-safe temperatures. Always check with a meat thermometer to ensure that the center is cooked completely. Note: Foods cooked on the light-duty griddle base will take longer than on a standard griddle.

Meat		Internal Temperatures
Beef	Rare	140 °F / 60 °C
Beef	Medium	160 °F / 71 °C
Beef	Well	170 °F / 76 °C
Pork	Fresh	170 °F / 76 °C
Pork	Smoked	160 °F / 71 °C
Pork	Canned	140 °F / 60 °C
Lamb		170 °F to 180 °F / 76 °F to 82 °C
Veal		170 °F / 76 °C
Poultry		180 °F / 82 °C

CLEANING YOUR Versatility™ Cooker

1. Allow the entire unit (base, cooking vessel, cover) to cool completely before cleaning. Set cooking vessel and cover on dry, heat-protective surface for gradual cooling. NOTE: Do not run cold water over hot glass cover as it may crack or shatter if cooled suddenly.
2. Wipe heating base and cord with a damp cloth.
3. Cooking vessel and glass cover may be washed using warm, soapy water by hand or cleaned in the dishwasher. If dishwasher cleaning, avoid contact between pieces to prevent damage. Wash storage lid in warm, soapy water, rinse and dry. Lid can also be cleaned in dishwasher, top rack only.

Maintenance:

- This product should be used frequently to keep the electrical appliances in good working condition.
- If you don't use it for a long time, please keep this product in a dry and ventilated place to prevent the electrical appliances from getting damp.

Notice:

- Please do not use cleaning tools such as thinner, scouring powder, bleaching powder, chemical wipes, metal spatulas, nylon brushes, etc.

- Please do not put this product in dishwashers, dish dryers, etc.
- Please don't scrub the back of the baking tray or stockpot excessively.
- Please do not scrub the main unit shell forcefully.
- Please do not immerse the main unit of the product in water or pour water on it.
- Please do not immerse the power cord in water or pour water on it.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See warranty available online.

PRODUCT WARRANTY

Appliance 1 Year Limited Warranty

The Legacy Companies, LLC ("Legacy") warrants that the product is free from defects in materials and/or workmanship for a period one (1) year from the later of the date of purchase or delivery to the original owner, provided that the appliance is operated and maintained in conformity with the Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at the Company's discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by the Company, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Customer Care Department through our website at **www.westbend.com**

www.westbend.com "Support" → "Contact Us". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

Valid only in USA and Canada.

REPLACEMENT PARTS

Replacement parts, if available, may be ordered online at **www.westbend.com**.

This manual contains important and helpful information regarding the safe use and care of your product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: _____

Where purchased and price, if known: _____

Item number and Date Code (shown bottom/back of product): _____

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