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## KT5246 CUPCAKE MAKER OWNER'S MANUAL AND RECIPE BOOK



Additional recipes, including, muffins, brownies, glazes and even vegan and gluten free cakes, are available free of charge at [www.sparklebee.com/cupcakerecipes](http://www.sparklebee.com/cupcakerecipes)

**WARNING:** This is an electric appliance – not a toy! To avoid risk of fire, burns, personal injury and electric shock it should not be played with or placed where small children can reach it. Not appropriate for use by children 12 years of age and younger.

# IMPORTANT SAFEGUARDS

## CAUTION!!!

### DO NOT TOUCH ANY METAL SURFACE WHILE OPENING OR CLOSING.

### ONLY USE HANDLE

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

1. Read all instructions before operating this appliance.
2. To protect against risk of electrical shock do not put base unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors or anywhere the cord or motor body might come in contact with water while in use.
9. Do not use the appliance for anything other than its intended use.
10. To avoid the possibility of the appliance being accidentally pulled off work area which could result in damage to the cupcake maker or personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including stove.
12. Do not operate the appliance in water or under running water.
13. Do not touch the hot surface. Use handle or knobs.
14. Make sure the cupcake maker cover is in place while operating.
15. Do not touch the hot plates while operating – they get very hot. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
16. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
17. Do not use outdoors.
18. Extreme caution must be used when moving this appliance.
19. Never leave the appliance unattended while in operation or while plugged in.
20. To disconnect, remove plug from wall outlet.
21. Do not use the appliance for other than its intended use.

# SAVE THESE INSTRUCTIONS

**THIS CUPCAKE MAKER IS FOR HOUSEHOLD USE ONLY  
NOT INTENDED FOR COMMERCIAL USE**

## **PRECAUTIONS**

Follow the advice below for safe and appropriate operations.

## **PLACEMENT**

- Do not use the unit in places which are extremely hot, cold, dusty or humid.
- Place the unit on a flat and even surface.
- Do not restrict the air-flow of the unit by placing it in a place with poor ventilation, by covering it with a cloth or by placing it on a carpet.

## **SAFETY**

- When connecting and disconnecting the AC power cord, grip the plug and not the cord itself. Pulling the cord may damage it and create hazard.
- When you are not going to use the unit for a long period of time, disconnect the AC power cord.

## **AC VOLTAGE**

Before using, check that the rated voltage of your unit matches your local AC voltage.

## **CONDENSATION**

- When left in a heated room where it is warm and damp, water droplets or condensation may form inside the unit.
- When there is condensation inside the unit, the unit may not function normally.
- Let it stand for 1 to 2 hours before turning the power on, or gradually heat the room up and dry the unit before use.

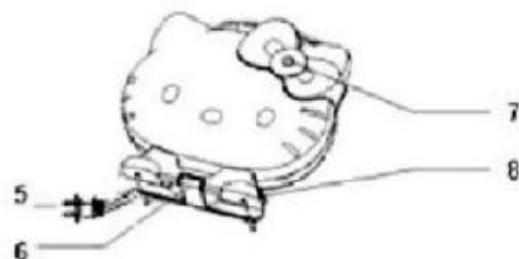
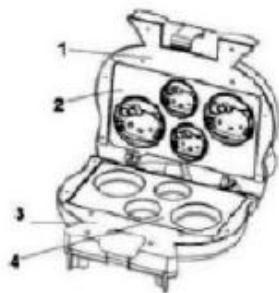
Should any trouble occur disconnect the AC power cord and bring unit to a qualified service center.

## **WARNING**

**THIS IS A CUPCAKE MAKER. NOT A TOY!**

**TO REDUCE THE RISK OF PERSONAL INJURY AND ELECTRIC SHOCK, IT SHOULD NOT BE PLAYED WITH OR PLACED WHERE SMALL CHILDREN CAN REACH IT.**

## KNOW YOUR CUPCAKE MAKER



1. Upper Cover	5. AC Cord
2. Upper Cooking Surface	6. Handle Lock
3. Lower Cover	7. Preheat Indicator
4. Lower Cooking Surface	8. Power Switch

## POWER SOURCE

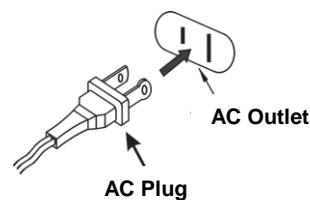
This unit is designed to only operate on normal AC 120V~ 60Hz power. Do not attempt to operate the unit on any other power source. You could cause damage to the unit that is not covered by your warranty.

This unit should be connected to an AC outlet that is always 'live'. Do not connect it to an outlet that is controlled by a wall switch.

### POWER CORD

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 attempt to modify the plug in any way.



### Notes on the cord

1. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used.
  - i. The marked electrical rating of extension cord should be at least as great as the electrical rating of the appliance.
  - ii. The longer cord should be arranged so it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## OPERATING INSTRUCTIONS

1. When using KT5246 for the first time, wipe the surface of the plates with a damp cloth and dry. Then wipe with a little vegetable oil.
2. Plug into the wall socket. Turn the Power Switch to the ON position. The Preheat Indicator will come on when the cooking plates heat up.
3. Close the cupcake maker.
4. Follow instructions in the manual to prepare the recipe of your choice.
5. Lock the two halves with the Handle Lock while baking is taking place.
- NOTE** – During baking the preheat light will cycle on and off while the thermostat keeps the plates at the right temperature.
6. Your cupcakes will bake in approximately 5-10 minutes. Unlock and lift up the cover and take out cupcakes using plastic or wooden spatula. Never use metal knife as this may damage the surface of the heating plate.
7. Close the lid to preserve the heat until ready to make the next batch of cupcakes.
8. Prepare more cupcakes if desired while the others are cooling.
9. After use, turn the Power Switch to the “OFF” position then unplug the unit from the wall socket.

### **WARNING:**

- Do not use at a place higher than the level of your shoulders. There is a risk of burning by touching the plate when you open/close the case.
- Keep this unit at a distance from walls, furniture, plastic materials or other objects that are susceptible to heat.

### **SPECIAL NOTES**

#### **Function of Thermostat**

This unit has a built-in thermostat (temperature regulator) to prevent overheating. The Preheat Indicator automatically turns on and off during cooking. This is NOT a warning indicator or that there is trouble with the unit.

## USEFUL TIPS

1. Always preheat before use. Plug the AC cord into power outlet and turn on the Cupcake Maker. When the light in Hello Kitty's bow goes off, add the batter.
2. For the best imprint of the Hello Kitty face, fill the wells with batter almost to the top and use lock feature of appliance while baking.
3. Your baked good is done when the sides begin to pull away from the well.
4. Most recipes will take between 5 and 10 minutes to bake. Check after 5 minutes.
5. Children should not attempt to remove baked goods from the appliance. Leave that to an adult!.
6. Only use tools designed for non-stick surfaces with your Hello Kitty cupcake maker. If you scratch the cooking surface, the batter will stick.
7. Spray lightly with oil before each use.
8. Wipe clean with a paper towel or dry cloth. Do not scrub or use steel wool.
9. Mixed cake batters will keep for 3-5 days. Keep covered in the refrigerator.
10. Do not include too many “inclusions” like fruits or chocolate to your recipes as they will tend to burn and stick to the appliance.

## RECIPES

With the CUPCAKE MAKER you can create delicious, miniature cupcakes and muffins in a matter of minutes!

You can even use pre-packaged mixes to create treats such as:

- Cupcakes
- Cakes
- Muffins
- Brownies
- Cornbread

Simply follow the directions on the box, fill the individual sections in the lower griddle, close lid and let cook for about 5-10 minutes, checking them after the first 5 minutes.

Soon you will have delicious snacks and desserts ready to serve.

Try topping off your treats with frosting and add sprinkles, nuts, grated coconut, candies or chocolate chips.

For those recipes below calling for buttermilk, you can also substitute a mixture of 1 cup of milk and 1 tablespoon vinegar after letting it set on the counter for 5 minutes.

Be creative and ENJOY your CUPCAKE MAKER!

### CHOCOLATE CUPCAKES

<ul style="list-style-type: none"> <li>• <math>\frac{2}{3}</math> Cup All-Purpose, Unbleached Flour</li> <li>• <math>\frac{1}{4}</math> Cup and 2 Tbsp. Unsweetened Cocoa Powder</li> <li>• <math>\frac{1}{8}</math> Tsp. Baking Soda</li> <li>• 1 Tsp. Baking Powder</li> <li>• <math>\frac{1}{8}</math> Tsp. Salt</li> <li>• <math>\frac{3}{4}</math> Cup White, Granulated Sugar</li> <li>• 1 Egg</li> <li>• <math>\frac{1}{4}</math> Tsp. Vanilla Extract</li> <li>• <math>\frac{1}{4}</math> Cup Milk</li> <li>• 1 Tbsp. and <math>1\frac{1}{2}</math> Tsp. Butter, Melted</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, sift together flour, baking powder, baking soda, cocoa, sugar and salt. Set Aside.</p> <p>In a separate bowl, beat together egg and melted butter, then stir in the vanilla.</p> <p>Add the flour mixture to the wet mixture alternately with the milk. Beat well.</p> <p>Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each cupcake with wooden or plastic spoon. Place on plate and allow to cool.</p> <p>Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## VANILLA CUPCAKES

<ul style="list-style-type: none"> <li>• 2/3 Flour</li> <li>• 1/4 Cup and 2 Tbsp. Sugar</li> <li>• 1 Egg</li> <li>• 1/2 Tsp. Vanilla Extract</li> <li>• 1/4 Tsp. Nutmeg</li> <li>• 1/2 Tsp. Baking Powder</li> <li>• 1/4 Cup of Buttermilk</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed. Mix dry ingredients. Stir in buttermilk, vanilla and egg. Beat with a fork. Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each cupcake with wooden or plastic spoon. Place on plate and serve.</p> <p>Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## LEMON CUPCAKES

<ul style="list-style-type: none"> <li>• 3/4 Cup and 2 Tsp. Flour</li> <li>• 1 Tsp. Baking Soda</li> <li>• 1/2 Cup and 2 Tsp. white Granulated Sugar</li> <li>• 1/8 Tsp. Salt</li> <li>• 1/4 Cup and 1 Tsp. Unsalted butter, softened.</li> <li>• 2 Eggs.</li> <li>• 1/4 Tsp. Vanilla Extract</li> <li>• 2 Tsp. Lemon Zest</li> <li>• 1/4 Cup Milk</li> <li>• 2 1/4 Tsp Fresh Lemon Juice.</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, sift the flour, baking soda and salt together in a bowl.</p> <p>In another bowl, beat the butter and sugar with an electric mixer until light and fluffy.</p> <p>Mix in the eggs one at a time, then add the vanilla and lemon zest.</p> <p>Add the flour mixture to the butter mixture in three parts, alternating with half the milk and half the lemon juice after each addition of flour. Beat until combined, but do not over mix.</p> <p>Carefully pour the batter into the pastry wells, dividing evenly.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each cupcake with wooden or plastic spoon. Place on plate and serve.</p> <p>Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## RED VELVET CAKE CUPCAKES

<ul style="list-style-type: none"> <li>• 1 Cup Purpose Flour</li> <li>• 3/4 Cup White Granulated Sugar.</li> <li>• 2 Tbsp. and 2 Tsp. Unsweetened Cocoa Powder.</li> <li>• 1/2 Tsp. Salt</li> <li>• 3/4 Tsp. Baking Powder</li> <li>• 1/4 Cup Butter</li> <li>• 1 Egg</li> <li>• 1/2 Cup buttermilk.</li> <li>• 1 Tsp. Red Food, coloring.</li> <li>• 1/2 Tbsp. Vanilla Extract.</li> <li>• 1½ Tsp. Distilled White Vinegar</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy.</p> <p>Mix in the eggs, buttermilk, red food coloring and vanilla.</p> <p>Stir in the baking soda and vinegar.</p> <p>Combine the flour, cocoa powder and salt; stir into the batter just until blended.</p> <p>Carefully pour the batter into the pastry wells, dividing evenly.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each cupcake with wooden or plastic spoon. Place on plate and serve.</p> <p>Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## CARROT CAKE CUPCAKES

<ul style="list-style-type: none"> <li>• 1 Cup All-Purpose Unbleached Flour</li> <li>• 1/4 Cup White Granulated Sugar.</li> <li>• ¼ Cup Brown Sugar</li> <li>• 1/2 Tsp. Baking Powder</li> <li>• 1/2 Tsp. Baking Soda</li> <li>• ½ Tsp. Ground Cinnamon</li> <li>• 1/4 Tsp. Nutmeg</li> <li>• 1/4 Tsp. Salt</li> <li>• 1½ Cup Grated Carrots</li> <li>• 1/4 Cup honey</li> <li>• 1/2 Cup vegetable Oil</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, combine flour, sugars, baking soda, baking powder, cinnamon, nutmeg and salt.</p> <p>In a separate bowl, beat together eggs, vegetable oil, honey and syrup.</p> <p>Stir wet ingredients into dry ingredients until dry ingredients are moistened.</p> <p>Fold in grated carrots.</p> <p>Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes.</p> <p>Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each cupcake with wooden or plastic spoon. Place on plate and allow to cool.</p> <p>Once the cupcakes have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## BLUEBERRY MUFFINS

<ul style="list-style-type: none"> <li>• 2 Cups All- Purpose Unbleached Flour</li> <li>• 1/2 Cup Granulated White Sugar.</li> <li>• 2 Teaspoons Baking Powder</li> <li>• 1 Cup Milk</li> <li>• 1 Egg.</li> <li>• 1/2 Cup Vegetable Oil</li> <li>• <math>\frac{3}{4}</math> Cup Fresh Blueberries.</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, stir together milk, egg and oil.</p> <p>Add flour, baking powder, sugar, and blueberries.</p> <p>Gently mix the batter just until blended.</p> <p>Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each muffin with wooden or plastic spoon. Place on plate and serve.</p> <p>You may also choose to roll the top of the muffins in granulated or powdered sugar.</p>
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## BRAN MUFFINS

<ul style="list-style-type: none"> <li>• 1 Cup White Bran</li> <li>• 2/3 Cup Flour</li> <li>• 1/4 Teaspoons Salt</li> <li>• 1/4 Tsp. Cinnamon</li> <li>• 3/4 Tsp. Baking Power</li> <li>• 3/4 Tsp. Baking Soda.</li> <li>• 1/2 Cup Brown sugar</li> <li>• 2/3 Cup Buttermilk.</li> <li>• 1 Egg.</li> <li>• 3 Tbsp. and 1 3/4 Tsp. Vegetable Oil</li> <li>• 1/4 Tsp. Vanilla Extract.</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, stir together wheat bran and buttermilk. Let stand for 10 minutes.</p> <p>Beat together oil, egg, sugar and vanilla.</p> <p>Add to wheat bran mixture.</p> <p>Sift together flour, baking soda, baking powder, salt and cinnamon into a separate bowl. Then, stir flour mixture into wheat bran mixture just until blended.</p> <p>Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each muffin with wooden or plastic spoon. Place on plate and serve.</p>
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## BROWNIE BITES

<ul style="list-style-type: none"> <li>• 3/4 Cup All-purpose Unbleached Flour</li> <li>• 3/4 to 1 Cup Packed Brown Sugar.</li> <li>• 3/4 Cups Vegetable Oil</li> <li>• 2 Eggs</li> <li>• 1 Ounce (4 Squares) unsweetened Chocolate, Melted.</li> <li>• 1 Tsp. Vanilla Extract.</li> <li>• 1 Stick of Butter</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, cream the butter, brown sugar and eggs together until light and fluffy.</p> <p>Stir in the unsweetened chocolate and vanilla until well blended.</p> <p>Mix in the flour.</p> <p>Carefully pour into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes</p> <p>Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each brownie with wooden or plastic spoon. Place on plate and allow it to cool.</p> <p>Once the brownies have cooled, you may also choose to add your favorite frosting and toppings.</p> <p>Use your imagination and have fun!</p>
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## CORNBREAD MUFFINS

<ul style="list-style-type: none"> <li>• 1/4 Cup and 2 Tsp. All-Purpose Unbleached Flour</li> <li>• 3/4 Cup and 2 Tbsp. Cornmeal.</li> <li>• 2 Tsp. Baking Powder</li> <li>• 1/8 Tsp. Baking Soda</li> <li>• 1/2 Tsp. Salt</li> <li>• 2 Table spoons White Granulated Sugar..</li> <li>• 1/4 Tsp. Salt</li> <li>• 1 Cup Buttermilk</li> <li>• 1 Egg.</li> <li>• 2 Tbsp. Vegetable Oil</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, mix together cornmeal, flour, baking powder, baking soda, salt and sugar.</p> <p>In a separate bowl, combine buttermilk, egg and vegetable oil; beat well.</p> <p>Pour buttermilk mixture into flour mixture and stir just until blended.</p> <p>Carefully pour batter into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each muffin with wooden or plastic spoon. Place on plate and serve.</p>
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## PUMPKIN SPICE MUFFINS

<ul style="list-style-type: none"> <li>• 2 Cups Pumpkin Puree.</li> <li>• 2 Cups flour</li> <li>• 1 1/3 Cup Granulated White Sugar..</li> <li>• 1 1/4 Tsp. Baking Power</li> <li>• 1/4 Tsp. Baking Soda.</li> <li>• 1 1/4 Tsp. Ground Cloves</li> <li>• 1 1/4 Tsp. Ground Cinnamon</li> <li>• 1 1/4 Tsp. Nutmeg</li> <li>• 3/4 Tsp. Allspice</li> <li>• 3/4 Tsp. Salt</li> <li>• 1/4 Cup and 3 Tbsp. Vegetable Oil</li> <li>• 2 Eggs</li> </ul>	<p>Preheat the CUPCAKE MAKER as directed.</p> <p>In a large bowl, mix together cornmeal, flour, baking powder, baking soda, salt and sugar.</p> <p>In a separate bowl, combine buttermilk, egg and vegetable oil; beat well.</p> <p>Pour buttermilk mixture into flour mixture and stir just until blended.</p> <p>Carefully pour batter into pastry wells.</p> <p>Close the Lid and cook for 5-10 minutes until light golden brown in color. Check after 5 minutes.</p> <p>Open Lid with a pot holder or oven mitt.</p> <p>Remove each muffin with wooden or plastic spoon. Place on plate and serve.</p>
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Additional recipes, including, muffins, brownies, glazes and even vegan and gluten free cakes, are available free of charge at [www.sparklebee.com/cupcakerecipes](http://www.sparklebee.com/cupcakerecipes)

Recipes found on [www.sparklebee.com/cupcakerecipes](http://www.sparklebee.com/cupcakerecipes) provided compliments of professional chef "Lisa The Groovy Baker". Lisa's own site can be visited directly at [www.TheGroovyBaker.com](http://www.TheGroovyBaker.com)

## CARE AND MAINTENANCE

### CLEANING

- Make sure to unplug the unit and cool down the unit before cleaning.
- Do not use benzene, thinner, polishing powder, scrubbing brush and nylon scrubbing brush. Such materials damage the surface of the unit.
- Never submerge the unit in water or use a cloth that is overly wet and dripping.

### Main Unit

Wipe the main unit with a neutral detergent soaked cloth, and wipe the unit again with cloth squeezed by water to get rid of detergent.

### Plate Surface

- Before cleaning, unplug and wait for the unit to cool.
- Wipe the inside and the edges of the plate with paper towel or a soft cloth.
- Wipe the outside with only a slightly moistened cloth ensuring that no moisture, oil or grease enters the cooling slots.

- Do not clean the inside or outside with an abrasive scouring pad or steel wool as this will damage the finish.

**NOTE:**

**Make sure that the plate is cooled down completely before cleaning. High temperature may cause burning.**

**Power Cord**

In case there is any stain in the power cord, wipe off the stain with dry cloth.

**WARNING!!**

- **DO NOT IMMERSE IN WATER OR ANY LIQUID.**
- **PROTECTIVE COATING BURNOFF WILL CAUSE SMOKING ON INITIAL USE. THIS IS NOT HARMFUL.**

**TROUBLESHOOTING GUIDE**

Please check the below guide and if you still have operating problems, stop the usage of this unit immediately.

There are no user repairable parts inside. Never attempt to open this unit to repair. Taking this unit apart could be dangerous if not performed by an authorized repair center and will void any warranty.

<b>Trouble Case</b>	<b>Place for Checking</b>
The Preheat lamp is not turned on.	Is the unit plugged in the outlet?
Plate is not heated.	Is the unit plugged in the outlet?
The Preheat Indicator is turning on and off during cooking.	This unit has a built-in thermostat to avoid over heating and the Preheat Indicator turns on and off automatically. This is not a problem with the unit.
The case rattles when unit is moved.	Small space is made between cases (top and bottom) to allow for swelling of the dough during cooking. This is not a problem with the unit.

**SPECIFICATIONS**

<b>Power Source</b>	: 120V~ 60Hz
<b>Power Consumption</b>	: 750W
<b>Cord Length</b>	: About 40 Inches

## **90 DAY LIMITED WARRANTY AND SERVICE**

### **VALID IN THE USA ONLY**

SPECTRA MERCHANDISING INTERNATIONAL, INC. warrants this unit to be free from defective materials or factory workmanship for a period of 90 days from the date of original customer purchase and provided the product is utilized within the U.S.A. This warranty is not assignable or transferable. Our obligation under this warranty is the repair or replacement of the defective unit or any part thereof, except batteries, when it is returned to the SPECTRA Service Department, accompanied by proof of the date of original consumer purchase, such as a duplicated copy of a sales receipt.

You must pay all shipping charges required to ship the product to SPECTRA for warranty service. If the product is repaired or replaced under warranty, the return charges will be at SPECTRA's expense. There are no other express warranties other than those stated herein.

This warranty is valid only in accordance with the conditions set forth below:

1. The warranty applies to the SPECTRA product only while:
  - a. It remains in the possession of the original purchaser and proof of purchase is demonstrated
  - b. It has not been subjected to accident, misuse, abuse, improper service, usage outside the descriptions and warnings covered within the owner's manual or non-SPECTRA approved modifications
  - c. Claims are made within the warranty period
2. This warranty does not cover damage or equipment failure caused by electrical wiring not in compliance with electrical codes or SPECTRA owner's manual specifications, or failure to provide reasonable care and necessary maintenance as outlined in the owner's manual.
3. Warranty of all SPECTRA products applies to residential use only and is void when products are used in a nonresidential environment or installed outside the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. TO OBTAIN SERVICE please remove all batteries (if any) and pack the unit carefully and send it prepaid by insured parcel post or UPS to SPECTRA at the address shown below. IF THE UNIT IS RETURNED WITHIN THE WARRANTY PERIOD shown above, please include a proof of purchase (dated cash register receipt) so that we may establish your eligibility for warranty service and repair of the unit without cost. Also include a note with a description explaining how the unit is defective. A customer service representative may need to contact you regarding the status of your repair, so include your name, address, phone number and e-mail address to speed the process.

IF THE UNIT IS OUTSIDE THE WARRANTY PERIOD, please include a check for **\$10.00** to cover the cost of repair, handling and return postage. All out of warranty returns must be sent prepaid.

It is recommended that you contact SPECTRA first at 1-800-777-5331 or by e-mail at [info@spectraintl.com](mailto:info@spectraintl.com) for updated information on the unit requiring service. In some cases the model you have may be discontinued and SPECTRA reserves the right to offer alternative options for repair or replacement.

SPECTRA MERCHANDISING INTERNATIONAL, INC.  
 4230 North Normandy Avenue,  
 Chicago, IL60634, USA.  
 1-800-777-5331

To register your product, visit the link below on the website to enter your information.  
<http://www.spectraintl.com/wform.htm>

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