

Breadman®

INSTRUCTION MANUAL



THE PANINI MAKER

MODEL TR456



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IMPORTANT SAFEGUARDS

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

1. Read all instructions
2. Do not touch hot surfaces. Use handle. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in open position.
7. **Using a pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**



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 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.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PLASTICIZER WARNING

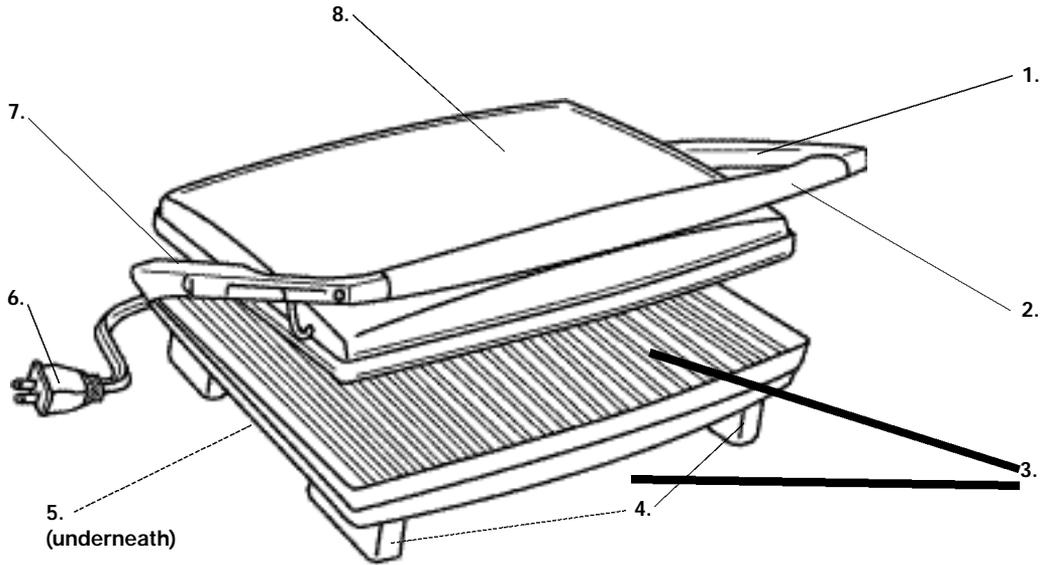
CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

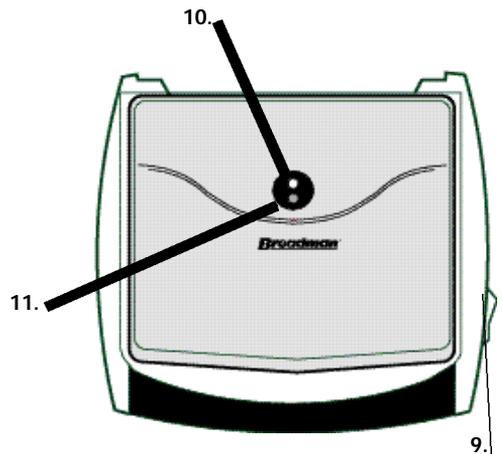


THE PANINI MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Metal Arm
2. Cool Touch Grip
3. Non-Stick Grilling Plates
4. Non-Skid Feet
5. Vertical Storage with Cord Wrap
6. Polarized Plug
7. Floating Hinge System
8. Lid
9. Securing Latch
10. Green READY Light
11. Red Power ON Indicator Light



LID / TOP VIEW



BEFORE USING FOR THE FIRST TIME

Before using your Breadman® Panini Maker, clean and pre-heat the non-stick Grilling Plates.

1. Carefully unpack Panini Maker.
2. Release the Securing Latch located on the side of the Metal Arm. Wipe all surfaces with a cloth or sponge dampened with hot, soapy water. **NEVER IMMERSE THE PANINI MAKER IN WATER.** Rinse with a dampened cloth or sponge and wipe dry.
3. Set the appliance on a dry, clean and flat countertop surface where it can be easily plugged into an electrical outlet. Plug the Panini Maker into a 120V AC electrical outlet.
4. The red Power ON Indicator Light and the Green READY Light will both illuminate.

CAUTION:

To avoid burns, care should be taken when handling the Panini Maker. The sides of the Grilling Plates are exposed and may be hot. Use oven mitts or potholders when handling hot surfaces.

5. You may notice a fine smoke haze and a slight odor while residues burn off.

NOTE:

Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

6. Allow the Panini Maker to pre-heat for approximately 4 - 5 minutes until the Green READY Indicator Light turns off.
7. While the Panini Maker is preheating, we suggest that you prepare your panini and fillings.

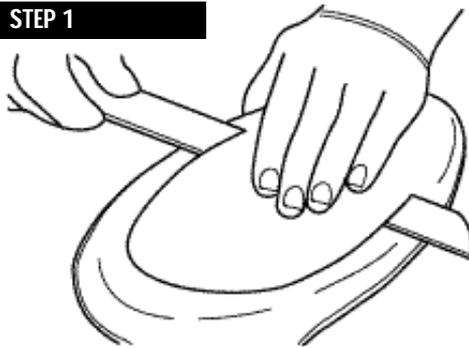
PANINI PREPARATION

Follow these simple steps to prepare the perfect panini for your friends or family. It is customary to prepare panini from a hearty loaf of bread. However, panini made from store-bought sliced breads or rolls can be delicious and simple to prepare.

Panini Bread Technique

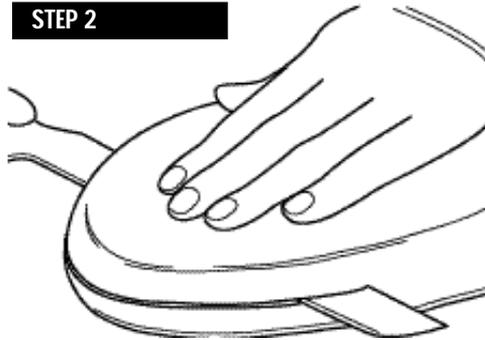
1. With a serrated knife, carefully trim off the top crust of the bread to make a flat surface. Leave as much bread as possible.
Flip the loaf over and repeat.

STEP 1



2. Place your hand firmly on top of the loaf so you can feel the position of the knife as it cuts evenly through the bread. Cut the loaf horizontally into 2 (1/2" thick) slices.

STEP 2





PANINI PREPARATION *(Continued)*

3. Assemble panini. Brush or spray both sides of the outside of the sandwich with olive oil, butter or margarine. When the Green READY Light goes out, your panini are ready to grill.
4. **Using a pot holder or oven mitt, hold the top cover (Lid) open when placing or removing food on the cooking surface to prevent accidental closing and injury.**
5. Using a pot holder or oven mitt, center one or two panini, oiled side down, on the bottom Grilling Plate.
6. Grasp the Cool Touch Grip and pull down the Metal Arm to gently lower the top Grilling Plate. The Floating Hinge system will adjust to the thickness of your panini automatically. To ensure a perfectly grilled sandwich, make sure that the top Grilling Plate lies evenly on the top of the oiled panini.
7. During grilling, the Green READY Indicator Light will cycle on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature to grill panini to perfection.

NOTE:

Make sure that the cord is kept well away from the Grilling Plates when in use.

8. Grill until the bread is toasted to your liking.
9. To remove your grilled panini, always use a plastic or wooden spatula.

NOTE:

Never use a sharp or metal object as it may damage the non-stick surface of the Grilling Plates.

10. Allow panini to cool to a safe handling temperature before slicing.
11. Disconnect the plug from wall outlet when not in use.



HINTS FOR BEST RESULTS

- Always preheat the Panini Maker before each use.
- Have all ingredients at hand before preparing panini.
- A wide variety of breads may be used, such as whole wheat, fruit breads, and white bread.
- With the Panini Maker's Non-Stick Grilling Plates, it is not necessary to butter the outside of the bread. However, to encourage even browning of the bread, spreading a small amount of butter or margarine is recommended.

NOTE: The Panini Maker is coated with a non-stick surface. Do not use non-stick sprays as they can cause build-up on the Cooking Plates. Use cooking oil instead.

- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted before filling is added.
- Most fresh fruits release juice when heated. It is preferable to use canned fruit; drain and pat fruit dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to “run” under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes grilled panini crispier and adds flavor when using sweet fillings. Prepare delicious panini desserts with custard or cream.
- Remember that whole grain and sweet breads will grill quicker than white breads.
- After you have removed finished panini, close the Lid to retain heat while assembling more sandwiches.
- Wearing oven mitts, use a soft, absorbent paper towel to wipe the Grilling Plates clean after each use to avoid food contamination.



USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION:

Do not immerse Panini Maker, cord, or plug in water or any other liquid.

Cleaning Instructions

To keep your Panini Maker operating properly, clean regularly.

1. Unplug the Panini Maker and allow it to cool completely before cleaning.
2. NEVER IMMERSE THE PANINI MAKER IN WATER OR ANY OTHER LIQUID.
3. Wipe the exterior with a soft, damp cloth. Dry thoroughly.
4. To remove any remaining food on the Grilling Plates, wipe with a soft, damp cloth or absorbent paper towel. If rubbing with a damp cloth fails to remove burnt-on food, use a non-metallic scrubbing pad to clean the Grilling Plates. Dry thoroughly.
5. Do not use steel wool, scouring pads, or abrasive cleaners or utensils to clean either the inside or the outside of this Panini Maker as they will damage the surfaces.
6. Make sure to hold the Lid by hand while cleaning to prevent accidental closing and injury.

Storage Instructions

Before storing your Panini Maker, unplug from the wall outlet and allow the Panini Maker to cool completely.

1. Lock the Grilling Plates for storage, simply bring the Grilling Plates together and press the Securing Latch on the side of the Metal Arm.
2. Use the Cord Wrap on the bottom of the Panini Maker. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
3. Store the Panini Maker in closed position (handles pointed up) for neat and compact storage or in its box or in a clean, dry place.



DRESS UP YOUR PANINI

Adding fresh dressings to your panini keeps sandwiches moist and flavorful. Use a food processor to prepare many of these creamy, herby spreads.

Olive Tapenade

2 cups pitted oil-cured black olives
3 tablespoons drained capers
3 tablespoons extra-virgin olive oil
2 tablespoons lemon juice
2 gloves garlic
2 teaspoons fresh thyme or 1 teaspoon dried

Pulse in food processor until mixture is coarse but uniform.

Roasted Garlic & Shallot Smear

10 shallots (roasted)
5 heads garlic (roasted)
2 ounces olive oil
2 ounces Balsamic vinegar
2 anchovy filets (optional)
1 tablespoon chopped fresh rosemary
4 ounces goat cheese
Salt and pepper to taste

Cut the tops off garlic heads. Drizzle 1 tablespoon olive oil over each garlic head. Sprinkle salt on each. Wrap garlic heads in aluminum foil. Place in 425° - 450° oven for 40 to 45 minutes until the garlic is soft and browned.

Trim shallots. Sprinkle with olive oil and add salt. Wrap in 2 packets of aluminum foil. Place shallots into oven during the last 10 to 15 minutes of roasting the garlic. Roast until golden brown, about 15 minutes, then cool to room temperature.

Place peeled garlic and shallots into a food processor, add remaining ingredients and process until smooth. Refrigerate until needed.



DRESS UP YOUR PANINI (CONTINUED)

Vegetable Dressing

1 cup nonfat yogurt
3 tablespoons Dijon (or any spicy) mustard
freshly ground black pepper to taste
2 tablespoons nonfat cottage cheese
1/8 teaspoon Tabasco sauce
2 tablespoons shallots, minced
1 clove garlic
1 teaspoon lemon juice

Pulse in food processor until smooth.

Basil Pesto

2 cups packed fresh basil leaves
1/4 cup grated Parmesan cheese
3 tablespoons toasted pine nuts
1 teaspoon chopped garlic
1/2 teaspoon salt
1/3 cup extra virgin olive oil

Combine the basil, Parmesan cheese, pine nuts, garlic and salt in blender jar. Purée on high speed. Slowly drizzle the oil through the feed tube and process until a smooth paste forms. Store in the refrigerator until ready to use.

Cooking Tip: Freeze pesto in small quantities to use for any cooking occasion.

Chili Mayo

1/4 cup mayonnaise
2 tablespoons chili sauce
1/4 teaspoon chili powder

Mix by hand in a medium bowl. Store in the refrigerator until ready to use.

Salad Dressings & Sauces

Use your favorite bottled salad dressings and sauces. Substitute low-fat dressings and sauces if you are watching fat or sugar intake. Try these favorites: red wine vinaigrette, ranch, jalapeno lime grille sauce, teriyaki sauce, all types of barbecue sauces, peppercorn ranch, ginger-carrot to name a few.



SOME VARIATIONS ON CREATING PANINI

***Breads**

*Focaccia, Italian, peasants', rye, sourdough, whole wheat, cinnamon raisin...

****Cheeses**

Asiago, blue cheese, cheddar, smoked cheddar, fontina, goat's cheese, gorgonzola, havarti, mozzarella, provolone, Swiss...

*****Dressings & Sauces**

***Olive Tapenade, ***Roasted Shallot Smear, ***Vegetable Dressing, ***Basil Pesto, ***Chili Mayo, red wine vinaigrette, ranch, jalapeno lime grille sauce, teriyaki sauce, all types of barbeque sauces, peppercorn ranch, ginger-carrot to name a few.

****Meats**

Bacon, Canadian bacon, roast beef, sliced chicken breast, grilled chicken breast, ham, pepperoni, prosciutto, salami, canned tuna, roasted turkey, smoked turkey...

Oils

Olive oil, herbed olive oil, butter, margarine...

Vegetarian Additions

Artichoke hearts, asparagus, sliced avocado, fresh basil leaves, bean sprouts, coleslaw, grilled eggplant, gardinaire, roasted garlic, sliced mushrooms, grilled mushrooms, pitted olives, sliced sweet onion, green onions, grilled onions, fresh green and red peppers, roasted red peppers, hot peppers, sun-dried tomatoes, fresh tomatoes, grilled zucchini, asparagus...

*Some critics claim that the herby flavors in focaccia do not blend well with some salty meats.

**In general, it is best to blend strong meats with mild cheeses.

***Dressing recipes included in this Owner's Manual.



PANINI RECIPES

Chicken & Artichoke Panini with Olive Tapenade

8 slices peasants' bread
4-8 tablespoons fresh Olive Tapenade
4 pieces chicken breast butterfly cut, grilled
8 slices Provolone cheese (optional)
4 - 6 ounces sun-dried tomatoes
2 (6-oz.) jars drained and sliced artichoke hearts

To create a golden finish when grilled, brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side down.

Spread a generous portion of Olive Tapenade on the top, dry side of the bread. Layer with chicken breast, cheese, tomatoes, and artichoke hearts.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 3-4 minutes, or until cheese is completely melted.

Makes 4 panini

Hearty Club Panini on Rye

4 slices rye bread
2 - 4 tablespoons Chili Mayo
4 - 6 slices turkey
4 - 6 slices cooked bacon (crisp, browned and drained)
shredded lettuce
4 thin slices tomato
4 thin slices sweet onion (optional)

Brush each slice of bread with butter, one side only. To build the panini, start with one slice of bread, buttered side down.

Spread bread with Chili Mayo then layer turkey, bacon, lettuce, tomato and onion if desired. Drizzle Chili Mayo over the top.

Top with the remaining bread, making sure that the buttered side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the buttered bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 3-4 minutes, until cheese is completely melted.

Makes 2 panini



PANINI RECIPES *(CONTINUED)*

Tuna & Avocado Panini

8 (1/2-inch thick) slices peasants' bread
2 - 4 tablespoons mayonnaise
2 - 4 tablespoons dijon mustard
4 - 8 cucumber slices, sliced lengthwise
4 - 8 slices red or sweet onion
1 (15-oz.) can white chunky tuna (drained and flaked)
2 large or 4 small avocados, sliced lengthwise

To create a golden finish when grilled, brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side down.

In a small bowl, mix the mayonnaise and mustard together. Spread the mayo/mustard on the top, dry side of the bread. Layer with cucumber slices, tuna and avocado.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 3-4 minutes.

Makes 4 panini

Variations:

For a lighter fare, prepare tuna salad using light mayonnaise, plain yogurt, or light sour cream.

Spice up your tuna with 1/4 teaspoon cayenne pepper, 1/2 teaspoon ground cumin, or crushed black pepper to taste.

Use rye bread, whole wheat or 4 soft panini (Italian) buns.

Add cheese to make a Tuna Panini Melt: use 1/2 cup shredded cheddar, Swiss, colby or mozzarella.

Substitute salmon, chicken or ham salad.



PANINI RECIPES (CONTINUED)

Seared Sirloin Strip Panini with Roasted Shallot Smear

8 portabella mushrooms (*Optional:* Use marinated portabella mushroom recipe and marinate as directed)

8 slices sourdough bread

8 tablespoons Roasted Garlic & Shallot Smear

4 sirloin strip steaks, 6 ounces each grilled

4 slices Asiago cheese, shaved thin

8 tablespoons olive oil

salt and pepper to taste

Prepare Portabella mushrooms by trimming the mushroom stems and then cutting in 1/4 inch slices. Brush both sides with oil. (Mushrooms may be marinated before cooking.) Place slices of mushrooms in a preheated frying pan for about 3 - 6 minutes. Do not overcook.

To create a golden finish when grilled, brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side down.

Spread bread with Roasted Shallot Smear, then stack steak, grilled portabella mushrooms and cheese. Season with salt and pepper to taste. Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4-5 minutes.

Makes 4 panini



PANINI RECIPES (CONTINUED)

Herb Frittata, Arugula & Roasted Pepper Panini

4 large eggs
3 tablespoons Parmesan Reggiano, grated
1 tablespoon Italian parsley, chopped
1 tablespoon chives, minced
2 teaspoons butter
salt and pepper

2 soft rolls
2-3 ounces arugula
2 roasted red peppers
4-6 tablespoons extra virgin olive oil

Whisk eggs together with Parmesan cheese and herbs. Season with salt and pepper. Heat an 8-inch non-stick skillet over high heat. Melt a teaspoon of butter in skillet and when it stops foaming, add half the egg mixture. Stir and shake until the bottom is set and lightly brown. Flip and cook the other side or place under the broiler until set. Remove from the pan and repeat with the remaining egg mixture.

Slice the rolls in half, generously drizzle both sides of the roll with olive oil. Place arugula on one side of the roll and top with roasted pepper. Cut frittata in half and place both halves on top of roasted pepper, drizzle with balsamic vinegar and top with other side of roll.

Repeat with remaining roll, then place both assembled panini on the Panini Maker. Lower top Grilling Plate onto the oiled rolls, making sure it lies evenly on the rolls. Cook until golden brown, approximately 3-4 minutes.

Makes 2 panini



PANINI RECIPES (CONTINUED)

Chocolate Panini

8 (1/2- inch) thick slices sourdough bread, buttered on 1 side
4 - 8 ounces semisweet or milk chocolate, chopped with a heavy knife
whipped butter

Lay slices of bread, butter side down, on the Panini Maker. Sprinkle the chopped chocolate evenly onto the 4 slices of bread. Then cover each with a second slice of bread, butter side up. Grill panini for 3-4 minutes or until bread is golden and chocolate is melted. Using a spatula, carefully turn each panini over to bake for another minute.

Let cool slightly before serving.

Makes 4 panini

Variations:

Cherry Chocolate Panini: Add 4 ounces dried cherries.
(Or any dried fruit of your choice.)

Chocolate Almond Panini: Add 4 ounces slivered almonds.
(Or any nut of your choice.)

Chocolate Java Panini: Add 4 teaspoons instant coffee.
(1 teaspoon per panini.)

Dad's Favorite: Add 4 tablespoons peanut butter
Chocolate, Peanut Butter & Banana Panini and layer with sliced bananas

LIMITED ONE YEAR WARRANTY

Warranty: This Breadman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TR456 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1 (800) 233-9054
E-mail: salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: www.eSalton.com