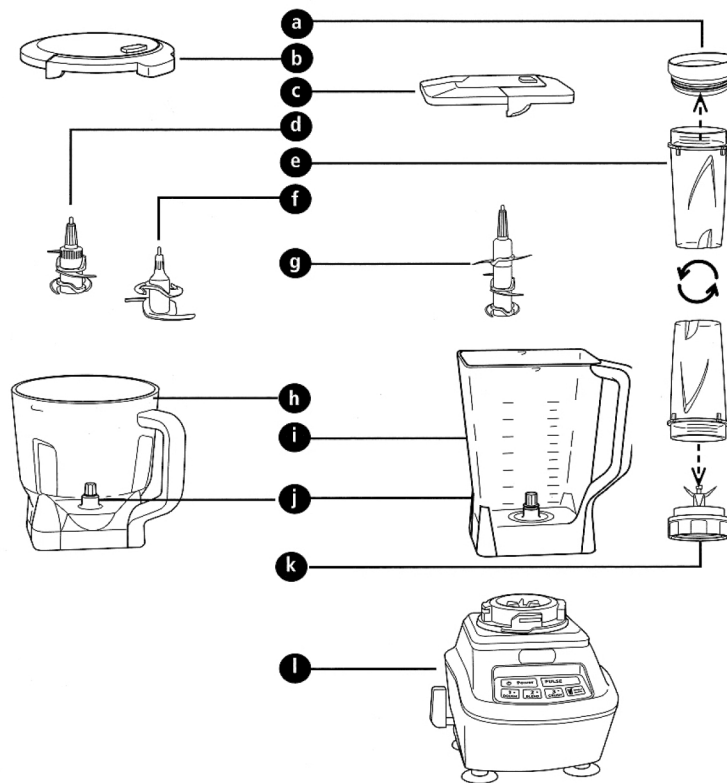


“Recipe book is not included”



NOTE: Accessories may vary depending on the model. The images shown here are for illustrative purposes only and may be subject to change.

- a To-Go Single Serve Lid (x2)
- b Bowl Lid with Locking Handle
- c Pitcher Lid with Locking Handle
- d 4-Blade Assembly (bowl)
- e Single Serve Drink Cup (x2)
- f Dough Blade (bowl)
- g 6-Blade Assembly (pitcher)
- h 64 oz. Bowl
- i 72 oz. Pitcher
- j Gear Shaft
- k Single Serve Blade
- l Motor Base
- m Power Cord (not shown)

NOTE: Attachments are **not** interchangeable.

Using the Ninja® Mega Kitchen System

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

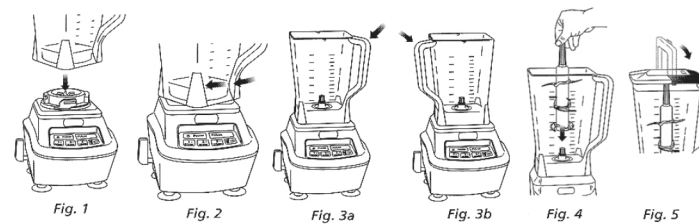
- ▲ IMPORTANT:** Never add ingredients into the container before placing the attachment in first.
- ▲ IMPORTANT:** Attachments are **not** interchangeable.
- ▲ CAUTION:** Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the shaft.
- ▲ IMPORTANT:** **DO NOT** attempt to operate the appliance without the lid on.
- ▲ IMPORTANT:** Never run the appliance empty.
- ▲ CAUTION:** Use extreme caution when processing hot foods to avoid accidental scalding or burns. Do not process food that is hotter than 180°F/82°C. Allow very hot ingredients to cool before processing.
- ▲ WARNING:** Secure the appliance while in use by pressing down on the lid with one hand.
- ▲ CAUTION:** Never remove the container while the appliance is still running.
- ▲ WARNING:** Never leave the appliance unattended while in use.

BEFORE FIRST USE

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lids, pitcher, bowl, single serve cups and attachments in warm, soapy water with a soft cloth. **Use caution when washing the blade assemblies as the blades are very sharp.**
- 3 Rinse and dry thoroughly.
- 4 The pitcher, bowl, single serve cups, lids and attachments, are all dishwasher safe. It is recommended that the lids and attachments be placed on the top rack. Ensure that the attachments are removed from the containers before placing in the dishwasher.
- 5 Wipe the motor base clean with a damp cloth.

Assembly and Use for the 72 oz. Pitcher

Assembly

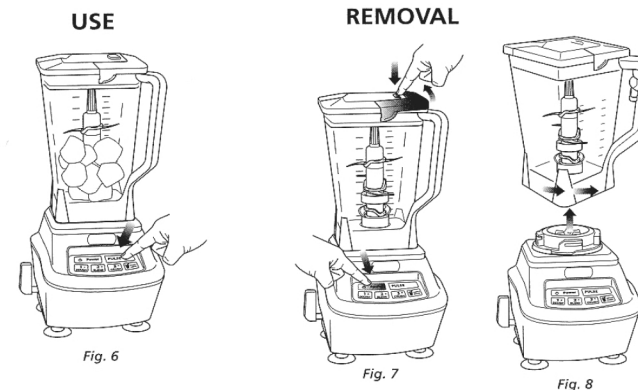


▲ IMPORTANT: Make sure that the motor base is plugged in for use.

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Align and lower the Pitcher onto the motor base. (Fig. 1) Handle should be aligned slightly to the right of the “LOCK” symbol on the motor base.
- 3 Rotate the pitcher clockwise as far as it will go to lock in place. (Fig. 2)
- 4 The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)
- 5 Holding the 6-Blade Assembly by the top of the shaft, place it onto the drive gear inside the pitcher. Ensure that the attachment is seated properly and is standing upright. (Fig. 4) **NOTE:** The blade will fit loosely on the drive gear.

- 6 Add the ingredients to the pitcher, making sure that they do not exceed the highest measured marking line on the side of the pitcher. **NOTE:** If you need to add additional ingredients while the appliance is processing, open the pour spout cap and pour the ingredients in through the opening.
- 7 Plug the power cord into the electrical outlet and press the power button (b). **NOTE:** As a safety feature, the power button (b) will flash and the motor will not work if the pitcher and lid are not installed correctly. When the pitcher and lid are installed properly, the power button (b) will be solid, indicating that the appliance is ready for use.
- 8 Holding the lid by the handle in the upright position, place it on top of the pitcher aligning the arrow (▼) located on the lid with the arrow (▲) located on the pitcher’s handle. (Fig. 5) Press the handle down until you hear a click.

▲ WARNING: Never leave the appliance unattended while in use.

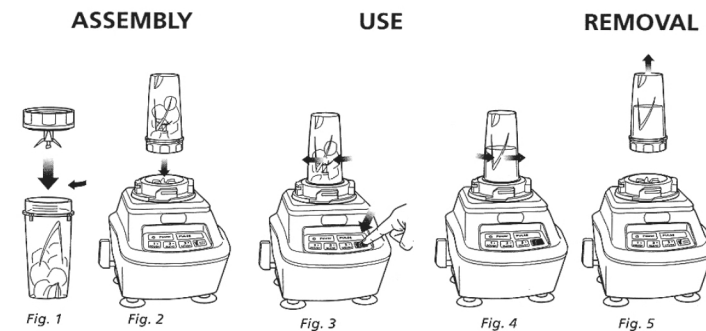


- 9 Select the speed that best suits your needs. (Fig. 6) **NOTE:** Pulse ingredients for even chopping by pressing down in short intervals.
- 10 When you have reached your desired consistency, stop the appliance by pressing the power button (b) and wait for the attachment to stop turning. (Fig. 7)
- 11 To remove the lid, press the release button on the lid, pull the lid handle up to a 90° angle and lift the lid off. Turn the pitcher counter clockwise and then lift off the base. (Fig. 7, Fig. 8)

- ▲ CAUTION:** Never insert your hands in the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher.
- 12 Depending on the consistency of the contents in the container, open the pour spout cap and use the spout to empty liquid contents. For thicker consistencies, remove the lid and attachment carefully (by its shaft), then empty contents from the container.
- 13 Make sure that the unit is unplugged when not in use.

Assembly and Use for the Single Serve Cup

▲ WARNING: Never leave the appliance unattended while in use.



▲ IMPORTANT: For best results, use short “PULSES”... Practice makes perfect!!

▲ IMPORTANT: Make sure that the motor base is plugged in for use.

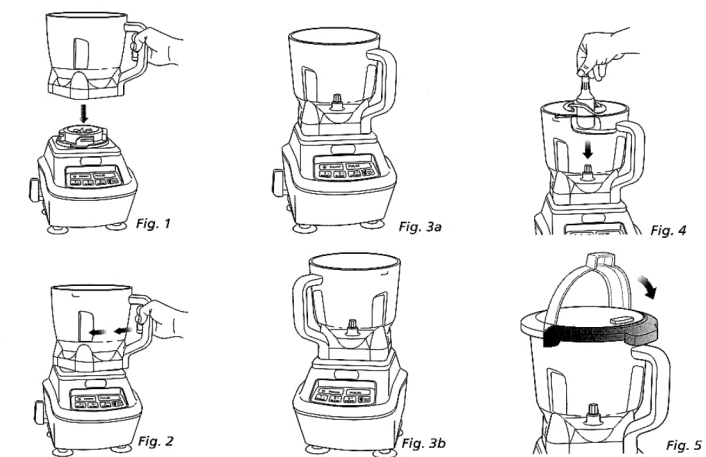
- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Add ingredients to the single serve cup.
- 3 Place the single serve blade onto the cup and screw it tightly until you have a good seal. (Fig. 1)
- 4 Turn the single serve cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. Turn the single serve cup clockwise. (Fig. 2) Turn the power button on, the single serve button will illuminate.
- 5 Press down on the Single Serve button in short intervals to activate. (Fig. 3)

- 6 Once you have reached your desired consistency, turn the power button off. Turn the single serve cup counter clockwise and pull straight up to remove. (Fig. 4) (Fig. 5) **NOTE:** Do not overfill! To avoid spilling, do not add ingredients past the “Max” fill line.
- 7 Turn the cup upright and remove the single serve blade by twisting the blade assembly clockwise.
- 8 Place the To-Go drinking lid onto the single serve drink cup, twist to seal and enjoy!
- 9 Make sure that the motor base is unplugged when not in use.

Assembly and Use for the 64 oz. Bowl

▲ WARNING: Never leave the appliance unattended while in use.

ASSEMBLY



▲ IMPORTANT: Make sure that the motor base is plugged in for use.

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Align and lower the Bowl onto the motor base. (Fig. 1) Handle should be aligned slightly to the right of the “LOCK” symbol on the motor base.
- 3 Rotate the bowl clockwise as far as it will go to lock in place. (Fig. 2)
- 4 The bowl can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)
- 5 Holding the desired blade by the top of the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and is standing upright. (Fig. 4) **NOTE:** The blade will fit loosely on the drive gear.

- 6 Add the ingredients to the bowl, making sure that they do not exceed the highest measured marking line on the side of the bowl.
- 7 Plug the power cord into the electrical outlet and press the power button (b). **NOTE:** As a safety feature, the power button (b) will flash and the motor will not work if the bowl and lid are not installed correctly. When the bowl and lid are installed properly, the power button (b) will be solid, indicating that the appliance is ready for use.
- 8 Holding the lid by the handle in the upright position, place it on top of the bowl aligning the arrow (▼) located on the lid with the arrow (▲) located on the bowl’s handle. (Fig. 5) Press the handle down until you hear a click. **▲ NOTE:** The 64 oz. bowl is not intended for blending drinks. Do not overfill.

OWNER’S GUIDE

804107989

CAUTION:

BE CAREFUL Contains loose, SHARP blades

IMPORTANT SAFETY INSTRUCTIONS For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:
READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® PROFESSIONAL BLENDER.

POLARIZED PLUG WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will 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 to install the proper outlet. **DO NOT modify the plug in any way.**



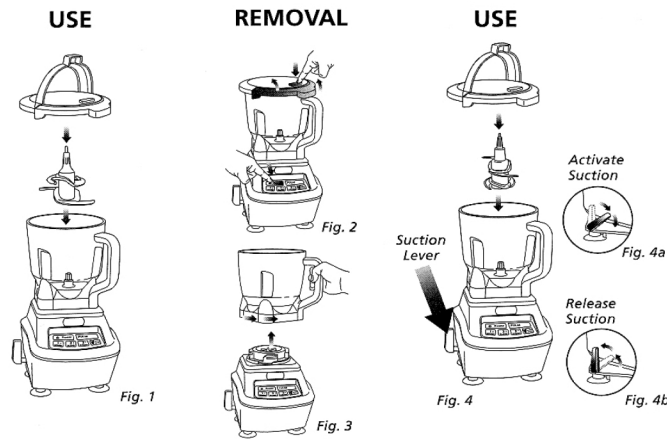
WARNING: TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

1. To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
2. **DO NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used by or near children.
3. Never leave an appliance unattended when in use.
4. Turn the appliance Off and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
5. **DO NOT** abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
6. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. This appliance has no serviceable parts.
7. **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
8. Always use appliance on a dry, level surface.
9. Keep hands, hair, clothing, as well as utensils out of container while processing to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.

10. **CAUTION:** Blade assembly is sharp, handle with care. When handling the blade assembly, always hold by the shaft.
11. Avoid contact with moving parts.
12. **DO NOT attempt to sharpen blades.**
13. **DO NOT** use the appliance if blade assembly is bent or damaged.
14. To reduce risk of injury, never place the blade assembly on base without pitcher or bowl properly attached.
15. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
16. The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
17. **DO NOT** remove the container from the motor base while the appliance is in operation.
18. To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat the interlock mechanism; make sure that the attachment is properly installed before operating the appliance.
19. **DO NOT** expose containers to extreme temperature changes.
20. **CAUTION: DO NOT BLEND HOT LIQUIDS.**
21. **DO NOT** overfill.
22. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
23. **DO NOT** operate the appliance empty.
24. To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
25. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 15 minutes before using again.
26. In the event that the unit overloads, the control panel lights will flash and the unit will shut down. Unplug the unit and wait 15 minutes to reset.
27. **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
28. The maximum rating is based on the 6-Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

▲WARNING: Extension cords are not recommended for use with this product.

SAVE THESE INSTRUCTIONS



USING THE 4-BLADE ASSEMBLY

- 1 Holding the 4-Blade assembly by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.
- 2 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 1)
- 3 Plug the power cord into the electrical outlet and press on the power button (⏻).
- 4 Select the speed that best suits your needs. Pulse ingredients for even chopping by pressing down in short intervals.
NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.
- 5 When you have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the blade to stop turning.
- 6 To remove the lid, pull the lid handle up to a 90° angle and lift the lid off. Turn the bowl counter clockwise and then lift off the base. (Fig. 2, Fig. 3)

USING THE DOUGH BLADE

- IMPORTANT:** Use only the "DOUGH" button when using this attachment.
- IMPORTANT:** Use the suction lever when using the dough blade on SPEED 1/DOUGH.
- 1 Place the motor base on a clean, dry, level surface such as a counter or table top. (Fig. 4) Push the suction lever on the side of the motor base down to secure the suction feet to the surface. (Fig. 4a) If the suction feet have not totally adhered to the surface, press down lightly on the base to give the suction feet a better grip.
 - 2 Secure the bowl onto the motor base.
 - 3 Holding the dough blade by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.
 - 4 Add the ingredients and secure the bowl lid onto the bowl.
NOTE: For best results add wet ingredients first and then add dry ingredients.
 - 5 Plug the power cord into the electrical outlet and press on the power button (⏻).
 - 6 Once finished making dough, remove the bowl from the motor base. (Fig. 2, Fig. 3)
 - 7 To release the motor base from the counter or table top, pull the suction lever up to release the suction feet. (Fig. 4b)
NOTE: The suction lever activates the suction feet for added stability.

Speed Setting & Uses

FUNCTION	CONTAINER	ATTACHMENT	SPEED BUTTON	TYPE OF FOOD
Single Serve Blending	Single Serve Cup	Single Serve Blade	Single Serve	Smoothies Frappes Milk Shakes
Mincing	Single Serve Cup	Single Serve Blade	Single Serve	Onion Garlic Herbs
Kneading	Bowl	Dough Blade	1	Bread dough Pie dough Pizza dough Pretzel dough
Dough Mixing	Bowl	Dough Blade	1	Cookie dough
Processing	Pitcher/Bowl Single Serve Cup	Blade Assembly Single Serve Blade	2 Pulse Single Serve	Pâtés Stewed fruits Dips Apple sauce Spreads Soups Baby food
Grinding	Bowl	Blade Assembly	2	Meat
Grating	Bowl Single Serve Cup	Blade Assembly Single Serve Blade	3 or Pulse Single Serve	Grated cheese Bread crumbs Spices
Chopping	Bowl Single Serve Cup Pitcher	Blade Assembly Single Serve Blade	Pulse Single Serve 3	Salsa Vegetables Nuts
Mixing	Bowl	Dough Blade	1	Light cake mixes Batters
Ice Crushing	Pitcher Single Serve Cup	Blade Assembly Single Serve Blade	3 Single Serve	Ice
Pureeing	Pitcher Single Serve Cup	Blade Assembly Single Serve Blade	3 Single Serve	Smoothies Smooth soups Milkshakes

IMPORTANT: Use the suction lever when using the dough blade on SPEED 1/DOUGH.

Care & Maintenance

HOW TO CLEAN

- CAUTION:** Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.
- CAUTION:** DO NOT immerse the motor base into water or any other liquid.
- 1 Separate/remove all parts from each other.
 - 2 Clean the motor base with a damp cloth and wipe dry.
 - 3 Place the pitcher, single serve cup and bowl in the dishwasher. Place the lids and attachments on the top rack. Use caution when handling the blade assemblies as the blades are very sharp.

NOTE: You may also wash the containers by filling ¾ of the container with warm water and a drop of dish washing detergent, placing the corresponding lid on the container and pressing the pulse button a few times. Once clean, remove the container from the motor base. Rinse the container, attachment and lid under running water. Allow all the parts to dry before storing.

HOW TO STORE

- 1 Store the Ninja® Mega Kitchen System upright with the pitcher on the motor base, 6-Blade assembly inside the pitcher and lid on the pitcher. Do not place anything on top. Store the bowl with the 4-Blade assembly inside and the lid on top. Store the single serve cup and the rest of the attachments along side the appliance or in a cabinet where they will not be damaged and won't cause a hazard.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Mega Kitchen System features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop and the power light will remain lit and speeds 1, 2 and 3 will flash. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove and empty the container and ensure that no food is jamming the cutting blades or attachments.
- 3 Allow the appliance to cool for approximately 15 minutes.
- 4 Re-install the container onto the base and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor Doesn't Start or Attachment Doesn't Rotate.	<ul style="list-style-type: none"> Make sure the container is securely placed on motor base. Make sure the lid is securely on container in the correct position (align arrows). The appliance is turned "Off". Press the power button (⏻) to turn "On". Check that the plug is securely inserted into the electrical outlet. Check the fuse or circuit breaker. The unit has overloaded. The appliance will stop and the power light will remain on while speeds 1, 2 and 3 will flash. Unplug and wait approximately 15 minutes before using again. The unit has overheated. Unplug and wait approximately 15 minutes before using again. Check to make sure the unit is not overloaded.
Food is Unevenly Chopped.	Either you are chopping too much food at one time, or the pieces are not of even size and processing smaller amounts per batch.
Food is Chopped Too Fine or is Too Watery.	The food has been over processed. Use pulse button for controlled processing.
Food Collects On Lid or On the Sides of the Container.	The mixture is too thick. Add more liquid.
You Cannot Achieve Snow From Solid Ice.	Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
Motor Base Won't Stick to Counter or Table Top.	<ul style="list-style-type: none"> Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces. Suction feet WILL NOT stick on some surfaces such as, wood, tile and non-polished finishes. DO NOT attempt to use appliance when the motor base is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).

Recipes

Sweet Strawberry Smoothie

- Ingredients:**
- ½ Cup Half-and-Half Cream
 - ½ Cup Whole Milk
 - 1 Cup Ripe, Sweet Strawberries, stemmed and washed
 - ½ Cup Lowfat Vanilla-Flavored Yogurt
 - 2 Cups Ice Cubes

Directions: Pour the milk and cream into the pitcher and add the strawberries, yogurt and ice cubes. Blend on 3 until the mixture is very smooth and no fruit pieces remain. Pour into glasses and serve right away. Serves 2 to 3.
Pitcher
6-Blade Assembly
Pitcher Lid

NOTE: The images shown here are for illustrative purposes only and may be subject to change.

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.
Pitcher Capacity: 72 ounces (9 cups) (2.15 L)
Bowl Capacity: 64 ounces (8 cups) (1.89 L)
Single Serve Capacity: 16 ounces (2 cups) (.473 L)

Recipes - cont'd

Middle Eastern Tabouli

- Ingredients:**
- 1 Cup Plain Bulgur (cracked wheat), uncooked
 - 1 Cup Water
 - 1 Bunch Fresh Parsley, stemmed
 - 6 Sprigs Fresh Mint, stemmed
 - ½ Small White Onion, peeled
 - 2 Cloves Garlic, peeled
 - ¼ Cup Extra Virgin Olive Oil
 - 2 Lemons, juiced (about ¼ cup)
 - 2 Salt
 - ½ tsp. Freshly Ground Black Pepper
 - ½ tsp. Ripe Tomatoes, cored and diced
 - 2 Green Onions, cleaned and chopped

Directions: In a large bowl, mix the bulgur with the water. Cover and let stand for 20 minutes, until the water is absorbed and the wheat is tender.

Place the parsley, mint, onion and garlic into the bowl and pulse on 1 to make a small, rough chop, cleaning the sides of the bowl with a spatula as necessary. Transfer the mixture to the bowl of softened bulgur.

Place the olive oil, lemon juice, salt and pepper in the bowl and blend on 2 until incorporated. Add the dressing to the bulgur mixture and lightly toss to mix. Add the chopped tomatoes and green onion, again tossing gently to mix. Taste and adjust the seasonings. Serve well-chilled or at room temperature. Serves 6.

Bowl
4-Blade Assembly
Bowl Lid

English Toffee Cookies

- Ingredients:**
- 1 Cup Butter, softened
 - ½ Cup Dark Brown Sugar, packed
 - ½ Cup Sugar
 - 1 tsp. Vanilla Extract
 - 1 Egg Yolk
 - 2 Cups Cake Flour
 - Pinch Salt
 - 10 oz. Milk Chocolate Candy Bar, melted
 - ½ Cup Almonds, chopped

Directions:

Place the softened butter, sugars, extract and egg yolk in the bowl and blend on 1 until smooth and creamy. Use a spatula to clean the sides of the bowl. Add the flour and salt. Blend again until smooth. Spoon the cookie dough onto a baking sheet that has been coated with cooking spray. Allow a 2-inch margin, as the dough will spread.

Lightly spread the chocolate over the dough and sprinkle the nuts over all. Bake at 350° for 15 to 20 minutes. Cool slightly and cut into small squares. Cool on a wire rack.

Makes about 24 cookies.
Bowl
Dough Blade
Bowl Lid

Roasted Tomato & Olive Bruschetta

- Ingredients:**
- 4 Medium Tomatoes, cored and quartered
 - 2 Tbsp. Extra-Virgin Olive Oil
 - 1 Clove Garlic, peeled
 - ¼ Cup Black Olives, pitted
 - 1 tsp. Fresh Basil
 - 1 tsp. Fresh Bread Rounds, lightly toasted

Directions:

Place the tomatoes on a baking sheet and toss with the oil. Sprinkle with salt and pepper. Bake at 350°F for 30 to 40 minutes, or until very soft and tender. Remove and cool slightly.

Place the cooled tomatoes in the bowl and add the garlic, olives and basil. Add a few drops of oil if the mixture looks dry. Pulse on 1 for just a few seconds, or long enough to roughly chop the vegetables together. Don't over-blend.

Spoon the bruschetta on the bread rounds and serve. Makes about 12 servings.

Bowl
4-Blade Assembly
Bowl Lid

Orange Double-Up

- Ingredients:**
- 4 Cups Orange Juice, divided
 - ½ Cup Frozen Orange Juice Concentrate
 - 2 Medium Fresh Oranges, peeled, seeded and cut into pieces
 - 16 oz. Carbonated Water

Directions:

Pour 2 cups of orange juice into the pitcher. Add the juice concentrate and the fresh oranges. Blend on 2 until uniformly smooth. Pour the mixture into a large serving pitcher and add the remaining orange juice and carbonated water. Stir well to blend. Pour over ice and serve. Serves 4 to 6.

Pitcher
6-Blade Assembly
Pitcher Lid

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center
13225 Marquardt Avenue Santa Fe Springs, CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerService-Refurbish.com or call the **Refurbished Product Service Center** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,
Attn: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you. We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information
(Keep for your permanent records)

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP CODE: _____

PHONE: _____

E-MAIL: _____

MODEL: _____

SERIAL NO.: _____

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