



FOR PRODUCT QUESTIONS CONTACT:

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www.oster.com

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Oster® **DESIGNED FOR LIFE** PROFESSIONALLY DESIGNED ♦ LEGENDARY PERFORMANCE

IT'S WHAT WE'RE MADE OF.

For over 100 years, the Oster® brand has been defining innovation, power and durability. Some say our line of uniquely designed and built appliances last forever. The Oster® Designed for Life® Series is the next generation of innovative products that are professionally designed, timeless styled and backed by legendary performance.

14-CUP FOOD PROCESSOR WITH 5-CUP NESTING BOWL



Safety



How to use



Cleaning



Guarantee

User Guide
FPSTFP5273-DFL

WWW.OSTER.COM



IMPORTANT SAFEGUARDS

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

1. **Read all instructions before use, and keep for future reference.**
2. To protect against risk of electrical shock, do not put food processor base or electrical cord in water or any other liquid. This may cause personal injury or damage to the product.
3. Close supervision is necessary when using this appliance near children.
4. Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Do not contact moving parts.
6. Do not operate food processor with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
8. Do not let cord touch hot surfaces or hang over table edges or counters.
9. Do not use your food processor if any part is broken.
10. Do not use outdoors.
11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
12. Blade and processing disc are sharp. Handle carefully.
13. To reduce the risk of injury to persons, never place cutting blade on motor base without first locking bowl properly in place.
14. Be certain container cover is securely locked in place while operating appliance. Make sure motor, Disc, and/or chopping blades have completely stopped before removing cover.
15. Never feed food into food chute by hand, always use the food pusher.
16. This appliance is intended for household use only, not for commercial or industrial use. Use for anything other than intended will void the warranty.
17. Do not attempt to defeat the cover interlock mechanism.
18. To reduce the risk of fire or electric shock, do not attempt to remove the bottom cover of the unit. There are no serviceable parts inside. Repair should only be done by authorized service personnel.

SAVE THESE INSTRUCTIONS



THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.

This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician. Do not modify the plug in any way.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension 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.

Thank you for purchasing the OSTER® 14 Cup Food Processor. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and guarantee statements. To learn more about Oster® products, please visit us at www.oster.com or call us at 1-800-334-0759.



CONGRATULATIONS!

You are now the proud owner of the Professionally Designed Oster® 14-Cup Food Processor with 5-Cup Nesting Bowl and built-in blade storage. We understand how busy life can be and the challenges of making healthy, home prepared foods for you and your family, so we designed this machine to maximize your food prep efficiency.

You'll enjoy the precision of the powerful motor, the flexibility of the easy-to-use large or small bowl option and the convenience of the built-in blade storage compartment on the back of the unit.

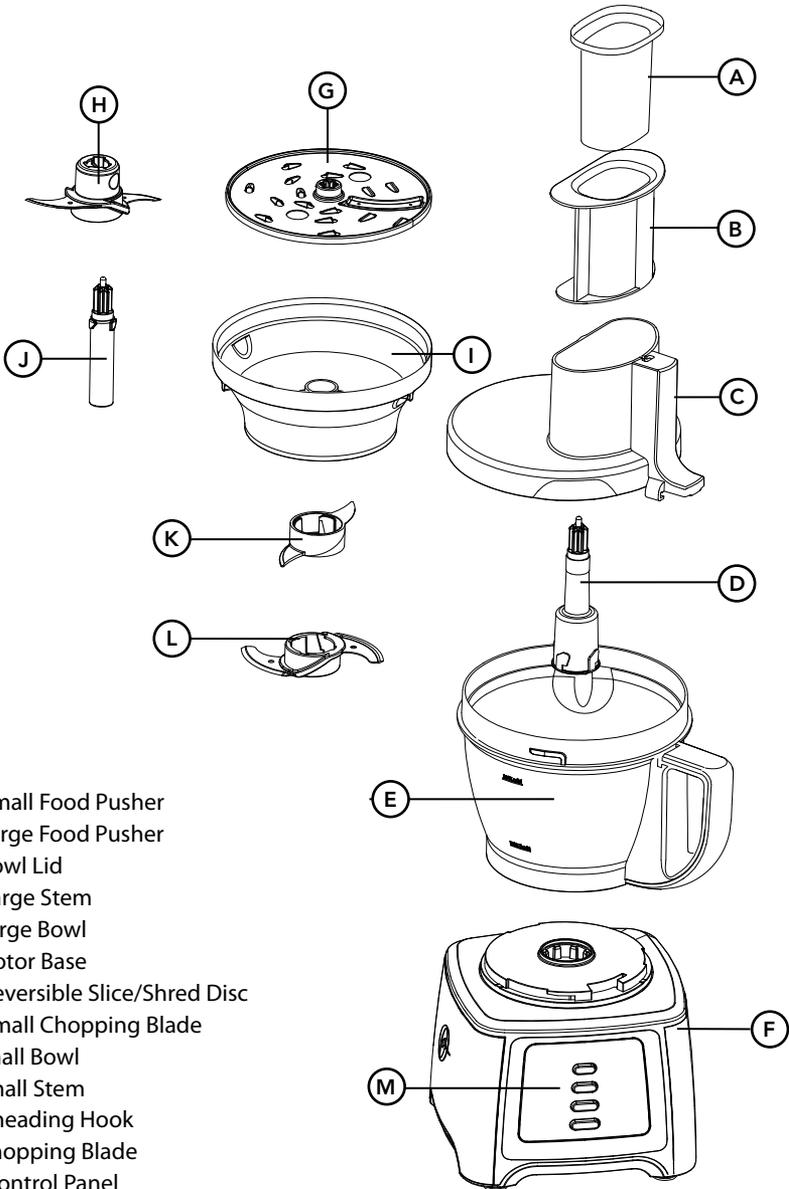
Your new Oster® 14-Cup Food Processor will be the best kitchen assistant you've ever had, helping you slice, chop, mince, shred, grate, crumb and knead with precision and speed, so you can limit your time preparing food and spend more time enjoying your culinary creations with friends and family.

Please take a moment and read through this user guide to better understand how to get the most out of your new food processor. We've also included several recipes in the back that we think you'll enjoy. Please visit our website if you have any questions or concerns with how to use your new food processor.

Congratulations again, and let the chopping, mincing, shredding, grating slicing, and kneading begin!



LEARNING ABOUT YOUR 14-CUP FOOD PROCESSOR



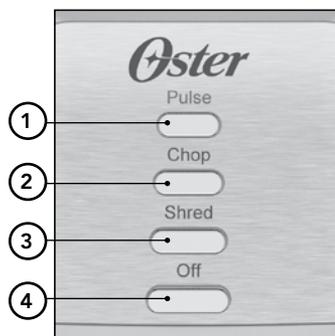
- A.** Small Food Pusher
- B.** Large Food Pusher
- C.** Bowl Lid
- D.** Large Stem
- E.** Large Bowl
- F.** Motor Base
- G.** Reversible Slice/Shred Disc
- H.** Small Chopping Blade
- I.** Small Bowl
- J.** Small Stem
- K.** Kneading Hook
- L.** Chopping Blade
- M.** Control Panel





LEARNING ABOUT YOUR 14-CUP FOOD PROCESSOR

CONTROL PANEL



1 Pulse – The Pulse button must be pressed and held for unit to operate. When released, unit will stop. Use PULSE for short processing tasks, such as chopping nuts, raw meats, or vegetables. This lets you check processed results and control the consistency.

2 Chop/Knead – When this button is pressed, unit runs continuously on high speed until OFF button is pressed.

3 Shred – When this button is pressed, unit runs continuously on low speed until OFF button is pressed.

4 Off – Processor should always be left in the OFF position when not in use.

NOTE: When kneading use the CHOP button

Before Using Your Oster® Food Processor

- When unpacking the product and removing packing material, handle the chopping blade and slice/shred discs carefully: **THEY ARE VERY SHARP.**
- Wash all parts **EXCEPT THE BASE** in hot, soapy water. Rinse them dry. These parts can also be placed in the dishwasher. Be sure to read the CARE & CLEANING Section of this manual to learn the correct methods for taking the unit apart and cleaning.





HOW TO:

Using Your Food Processor

NOTE: Do not attempt to chop ice in this food processor; it will damage the bowl and dull the Chopping Blade.

This unit will not whip cream, beat egg whites, grind coffee beans, spices or other items with high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

WARNING: For your protection, this unit has an interlock system.

The processor will not operate unless the bowl is properly locked onto the base and cover is properly locked onto the bowl.

Do not attempt to operate the unit without the bowl cover, bowl and food chute lid correctly in place. Be sure base is on a flat, dry and clean surface before you begin processing.

NOTE: Before you begin, PLEASE BE SURE THAT THE ELECTRIC CORD IS UNPLUGGED.

HOW TO ASSEMBLE THE LARGE BOWL

Align the base and bowl as illustrated in **Figure 1**. Align the bowl handle with the UNLOCK  mark on the base. Turn the bowl counter-clockwise until it clicks onto the base. The bowl handle should now align with the LOCK  mark on the base. (The bowl handle will be positioned on the front-right corner of the base.)

NOTE: There is only one position for the bowl to lock onto the base. The unit will not operate if the bowl does not lock onto the base.

HOW TO LOCK THE BOWL LID

Place the cover onto the bowl. Align the UNLOCK  mark on the cover and the UNLOCK  mark on the bowl (as illustrated in **Figure 2**). Twist the cover counter-clockwise towards the LOCK  until it clicks onto the bowl. The LOCK  mark on the cover should now align with the LOCK  mark on the bowl.

NOTE: When the cover is locked into position, the safety mechanism on the cover and bowl will align. The unit will not operate if the cover is not locked onto the bowl.

NOTE: Bowl must be locked into base before cover can be locked into position.



FIGURE 1



FIGURE 2



HOW TO ASSEMBLE THE SMALL BOWL

1. Lock the BOWL onto BASE.
(See “HOW TO ASSEMBLE THE LARGE BOWL” section.)
2. Assemble the large stem onto bowl center post.
3. Place the small bowl within the Large Bowl and lock into place. (Figure 3)

NOTE: Make sure to align the small and large bowl grooves. When the small bowl is properly placed, it won't rotate.

4. Lock the lid (see “HOW TO LOCK THE LID” section)
5. Insert the large food pusher into the lid opening and push down.
6. Place the small food pusher into the large food pusher.

NOTE: The food processor will not operate unless the LARGE FOOD PUSHER is engaged into the bowl lid opening.



FIGURE 3

HOW TO INSERT THE FOOD PUSHERS

1. Lock the lid (see “HOW TO LOCK THE LID” section)
2. Insert LARGE FOOD PUSHER into the bowl lid opening and push down
3. Place the SMALL FOOD PUSHER into the LARGE FOOD PUSHER and push down

NOTE: The food processor will not operate unless the LARGE FOOD PUSHER is engaged into the bowl lid opening

HOW TO CHOP USING THE 14-CUP BOWL

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

1. Lock the large bowl onto base.
(See “HOW TO ASSEMBLE THE LARGE BOWL” section)
2. Insert large blade stem into bowl center post.
3. Grab the large blade and slide it down onto the large blade stem. Ensure the Chopping Blade is placed in position with graphics facing up “This Side Up”. (Figure 5)
4. Place food into bowl.
5. Lock cover onto bowl.
(See “HOW TO LOCK THE COVER”)
6. Plug the cord into an electric outlet. Use the FOOD GUIDE to prepare food for chopping.



FIGURE 4



FIGURE 5

7. Press the CHOP or SHRED button for continuous processing or the PULSE button for short processing tasks. When using the PULSE setting, hold the PULSE button for about 2-3 seconds at a time, check results and repeat if desired.



- When finished processing, press the OFF button and allow the chopping blade to stop rotating.
- Twist the cover towards the UNLOCK  mark to remove lid.
- Hold the CHOPPING BLADE by its stem and remove. Unlock the bowl by turning it clockwise towards the UNLOCK  mark, and lift off. Empty the processed food.

CAUTION: CHOPPING BLADE IS VERY SHARP, use caution when handling.

HOW TO CHOP USING THE 5-CUP NESTING BOWL

The 5-CUP NESTING BOWL is perfect for processing small batches of food. For example: chopping an onion, making pesto or even a small amount of salsa.

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

- Lock the large bowl onto base.
- Insert large blade stem into bowl center post.
- Place the 5-Cup Nesting Bowl into the large bowl and press down to ensure it is in place (Figure 6). Refer to “HOW TO ASSEMBLE THE SMALL BOWL” section.
- Carefully place the Small Blade onto the Large Stem (Figure 7).
- Place food into the bowl .
- Lock cover onto bowl (Figure 8).
- Plug the cord into an electric outlet. Use the Food Guide to prepare food for chopping.
- Press the CHOP or SHRED button for continuous processing or the PULSE button for short processing tasks. When using the PULSE setting, hold the PULSE button for about 2-3 seconds at a time, check results and repeat if desired.
- When finished processing, press the OFF button and allow the chopping blade to stop rotating.
- Twist the cover towards the UNLOCK mark to remove lid.
- Hold the CHOPPING BLADE by its stem and remove. Unlock the bowl by turning it clockwise towards the UNLOCK mark and lift off. Empty the processed food.



FIGURE 6



FIGURE 7



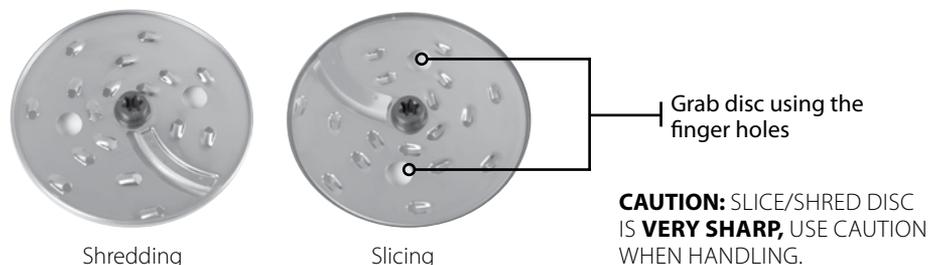
FIGURE 8

CAUTION: CHOPPING BLADE IS VERY SHARP, use caution when handling.



HOW TO SLICE OR SHRED USING THE LARGE BOWL

Reversible 2-Sided Slice/Shred Disc



PROCESSING LARGE AMOUNTS OF FOOD

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

1. Lock the BOWL onto BASE.
(See "HOW TO ASSEMBLE THE LARGE BOWL" section)
2. Slide the LARGE STEM onto the bowl center post. With the desired side facing up (slicing or shredding), push the SLICE/SHRED disc onto the LARGE STEM (Figure 9).



FIGURE 9

CAUTION: BLADE and PROCESSING DISC ARE SHARP. Handle carefully.

3. Lock cover onto bowl.
(See "HOW TO LOCK THE COVER")
4. Fill the FOOD CHUTE with large food such as a chunk of cabbage, green pepper, whole tomato. Use the FOOD GUIDE to help you prepare food for slice/shred processing.
5. Slide the FOOD PUSHER into the FOOD CHUTE (Figure 10) then plug the cord into an electrical outlet.
6. Press the desired speed setting button, then press down lightly but firmly on the FOOD PUSHER.
7. When finished processing, press the OFF button and allow the disc to stop rotating. Twist the Bowl cover towards the UNLOCK  mark to remove the cover.
8. Carefully remove the SHREDDING DISC. Unlock the bowl by turning it clockwise towards the UNLOCK  mark and lift off. Empty the processed food.



FIGURE 10



PROCESSING LONG AND THIN FOODS

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

1. Lock the BOWL onto BASE.
(See “HOW TO ASSEMBLE THE LARGE BOWL” section)
2. Slide the LARGE STEM into the large bowl center post. With the desired side facing up (slicing or shredding), push the SLICE/SHRED disc onto the DISC STEM (Figure 11).



FIGURE 11

CAUTION: BLADE and PROCESSING DISC ARE SHARP. Handle carefully.

3. Lock cover onto bowl.
(See “HOW TO LOCK THE COVER”)
4. Fill the LARGE FOOD PUSHER with long and thin food such as potato, pepperoni, carrots and celery.
5. Insert SMALL FOOD PUSHER into LARGE FOOD PUSHER (Figure 12), plug the cord into an electric outlet.
6. Press one of the preset speed buttons, then press down lightly but firmly on the SMALL FOOD PUSHER.
7. When finished processing, press the OFF button and allow the disc to stop rotating. Twist the BOWL cover towards the UNLOCK  mark to remove the cover.
8. Carefully remove the SHREDDING DISC. Unlock the bowl by turning it clockwise towards the UNLOCK  mark and lift off. Empty the processed food.



FIGURE 12

FOOD PROCESSING TIPS/LIQUIDS

1. Hot liquids (no hotter than 176°F) and hot foods can be processed in the bowl.
2. Be sure to process small amounts of liquids — 2 cups or less at a time. Larger amounts may leak from the bowl.



HOW TO KNEAD DOUGH

Never try to process dough that is too stiff to knead comfortably by hand.

CAUTION: make sure the unit is turned OFF and unplugged before use. Do not use the food processor continuously for more than 3 minutes at a time.

Use the Dough Blade for kneading bread and pizza dough and for mixing batters and cake mixtures.

1. Lock large bowl into base
(See "HOW TO ASSEMBLE THE LARGE BOWL" section)
2. Slide the LARGE STEM onto the bowl center post.
3. Grab the Dough Blade by its center and slide it down onto the LARGE STEM. Ensure the Dough Blade is placed in position, with graphics facing up "THIS SIDE UP". (Figure 13)
4. Place all the dry ingredients into the large bowl
5. Lock cover onto bowl (see how to lock the cover section)
6. Place food pusher into the feed tube
7. Plug the cord into an electric outlet
8. Press the CHOP button to continuously run ingredients or press the PULSE button for short processing tasks, pressing for about 2-3 seconds at a time.
9. Check results and repeat if needed
10. When finished processing, press the OFF button and allow the dough blade to stop rotating

CAUTION: All solid and liquid ingredients should be added through the food chute while the unit is processing. Keep hands and utensils away from moving blades or discs while processing, to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.

NOTE: Add liquid in a slow, steady stream for even distribution. It is important to add enough liquid to make the dough soft enough to knead. Kneading dough that is too stiff can strain the unit.



FIGURE 13





CARE & CLEANING

NOTE: Do not attempt to sharpen the cutting edges of the chopping blade or the reversible disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

CLEANING

1. Before cleaning, be sure the unit is switched off and the cord is unplugged.
2. Whenever possible, rinse parts immediately after processing for easy cleanup.
3. Wipe the base, control panel, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the base in liquid.

CAUTION: BLADE and PROCESSING DISC ARE SHARP. Handle carefully.

4. All removable parts can be washed by hand or in a dishwasher, top rack.
 - If washing by hand, wash in hot soapy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush (not included) to thoroughly clean the bowl and food chute/cover, this type of brush will also help prevent from coming in contact with the blades and the reversible slice/shred disc.
 - If washing in a dishwasher, place removable parts on the top rack only — and small parts in the utensil basket.

USING YOUR STORAGE COMPARTMENT

The convenient built-in blade storage compartment allows you to keep all of your accessories together with your food processor, so you know where they are when you need them. Blade, Dough Blade and Stem fit safely into storage slots for easy insert and removal.

1. Open the Storage Compartment by gently pulling on handle (Figure 14)
2. Once open, you can either remove the blade you need, or replace a blade you are not using, by carefully holding the plastic end and inserting blade until it stops (Figure 15).
3. When blades are inserted, simply lift door back up until door snaps shut. (Blades should be far enough in to allow the door to close.)



FIGURE 14



FIGURE 15

USER MAINTENANCE

This appliance has no user-maintenance or user-serviceable parts. Any servicing other than cleaning per the cleaning instructions should be performed by an authorized service representative.



Chopping Guide For Large Work Bowl

Food	Amount	Directions
Baby Food	Up to 4 cups (1000ml)	Add up to 4 cups (1000ml) cooked vegetables and/or meat in a bowl, along with ¼ cup (60ml) liquid per cup of solid food, process continuously to desired fineness.
Bread Crumbs	Up to 5 slices	Cut either fresh or dry bread slices into 1½–2 inch (3.75–5cm) pieces. Add to bowl and process to fine crumbs.
Cookie/Cracker Crumbs	Up to 5 cups (1250ml)	Use for crumbing Graham Crackers, Chocolate or Vanilla Wafers. Break larger crackers into 1½–2 inch (3.75–5cm) pieces. Add to bowl and process until fine.
Cranberries, minced	3 cups (750ml)	Pulse to chop to desired fineness. Can also add sugar to make Cranberry Relish.
Eggs, chopped	Up to 12	Peel, dry and halve hard-cooked eggs. Add to bowl, Pulse to chop, checking fineness after 4–5 pulses.
Garlic, minced	Up to 12	Be sure bowl is dry. Drop clove(s) down Food Chute while unit is running.
Meat, chopped (raw or cooked)	Up to 2.5 cups (600ml)	Cut the meat into 1 inch (2.54cm) cubes. Add to bowl and pulse to chop.
Mushrooms, chopped	Up to 12 medium	Halve large ones and add to bowl. Pulse to desired fineness.
Nuts, chopped	2 cups (300ml)	Add to bowl and pulse to chop.
Onions, chopped	Up to 2 large	Quarter, add to bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups (500ml) cut into 1 inch (2.45cm) pieces.
Parmesan or Romano Cheese, grated	Up to 1½ cups (375ml)	Allow cheese to reach room temperature. Cut into 1 inch (2.54cm) cubes. Add to bowl and pulse to coarse chop. Process continuously to finely grate.
Parsley, chopped	Up to 2 cups (500ml)	Add to bowl and pulse to desired fineness, about 10–15 seconds. Process other herbs in the same manner (Basil, Cilantro, Mint, etc.)
Pepper, Green, Red, Yellow, chopped	Up to 1 Pepper	Cut into 1 inch (2.54cm) pieces. Add to bowl and pulse to chop.
Soups, pureed or creamed	2 cups (500ml)	Add up to 2 cups hot (less than 176°) vegetable soup for pureeing or creaming. Process to desired smoothness.
Squash (Butternut), Pumpkin or Sweet Potatoes, pureed	Up to 5 cups (1250ml) of 1 inch (2.54cm) cubes	Add ¼ (60ml) cup of cooking liquid per cup of food. Pulse to finely chop then process continuously to puree.
Strawberries, pureed	2 cups (500ml)	Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree.
Tomatoes, chopped	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired size.



Shredding Guide for Large Work Bowl

Food	Directions
Cabbage	Use Shredding Disc for very fine cabbage or slaw. Cut into pieces to fit Chute. Shred using light pressure. Empty bowl as cabbage reaches Disc.
Carrots	Position in Chute and shred.
Cheese, cheddar	Cheese must be well chilled. Cut to fit Chute, use light pressure.
Cheese, Mozzarella	Cut to fit Chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.
Potatoes	Cut to fit Chute.
Zucchini/Squash	Slice off ends, cut to fit Chute, either lengthwise or horizontally.

Slicing Guide for Large Work Bowl

Food	Directions
Apple	Halve and stack horizontally in Chute. Use firm pressure.
Cabbage/Lettuce	Halve head, cut to fit Chute
Carrots	Cut to fit Chute.
Celery	Remove string, pack Chute for best results.
Cucumber	Cut to fit Chute if necessary.
Mushrooms	Stack Chute with mushrooms on their sides for lengthwise slices.
Onions	Halve and fill Chute, positioning onions upright for coarsely chopped results.
Peaches/Pears	Halve and core. Position upright in Chute and slice using light pressure.
Peppers, Green, Yellow, Red, etc.	Halve and seed. Fit pepper up bottom of Chute squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
Pepperoni	Cut into 3 inch (8cm) lengths. Remove inedible casing.
Potatoes	Peel if desired, cut large potatoes in halves, position in Chute.
Strawberries	Hull. Arrange berries on their sides for lengthwise slices.
Tomatoes	Use small tomatoes for whole slices, halve if necessary. Use gentle but firm pressure.
Turnips	Peel, cut turnips to fit Chute.
Zucchini/Squash	Slice off ends. Use small zucchini/squash for whole slices; halve larger ones to fit Chute.

Kneading Guide for Large Work Bowl

Food	Directions
Bread Dough	4 cups flour (32 ounces), yielding 2 1-pound loaves
Pizza Dough	3 cups of flour (26 ounces), yielding 3 12-inch pizzas
Cake Batter	1 box 18.5 oz. cake mix, batter for three 8-inch layers
Cookie Dough	dough for about 50 cookies (2 pounds)





5 Year Satisfaction Guarantee

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of five years from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product.

Doing so will void this guarantee.

This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain satisfaction guarantee performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this guarantee.

This guarantee does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the guarantee does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

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This guarantee gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Satisfaction Guarantee Service

In the U.S.A.

If you have any question regarding this guarantee or would like to obtain guarantee service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this guarantee or would like to obtain guarantee service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this guarantee is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this guarantee is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES
OR TO THE PLACE OF PURCHASE**



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Please complete and return within the next 10 days or register online at www.oster.com/register or call toll-free 800-334-0759

1. Mr. Mrs. Ms. Miss

First Name

Initial

Last Name

Street

Apt. No.

City

State

ZIP Code

E-mail Address

(Please check the box below to receive e-mail messages containing special offers and promotions.)

- YES! I want to receive special offers and promotions from Jarden Consumer Solutions.

2. Your Date of Birth

Month

Year

5. Model Number

3. Marital Status

- Married Single

6. Name of Store Where Purchased

4. Date of Purchase

Month

Day

Year

* 5 Year Satisfaction Guarantee, see instructional manual for details



