



8.5 qt. Slow Cooker Instruction Manual

MODEL: MST-850



*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand 8 1/2 Quart Slow Cooker. Feeding a crowd has never been easier! Just prep your food, set the slow cooker’s control—and go about your day. Thanks to its finely calibrated temperature settings, even frozen foods will cook beautifully. Come back to homey, tender, and satisfying comfort food...every time. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. To protect against the risk of electrical shock, never immerse the slow cooker in water or any other liquid.
3. Close supervision is necessary when appliance is used near children. Never allow a child to use this product.
4. Unplug when not in use and before cleaning.
5. The use of attachments not made for this slow cooker may cause fire, electric shock or injury.
6. Do not use outdoors.
7. Do not let the power cord hang over the edge of the table or counter, and keep it away from any hot surfaces.
8. Keep your slow cooker away from any hot plates, burners and heated ovens.
9. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
10. Do not use the appliance for other than intended use.
11. Do not switch on the cooker if the ceramic pot is empty.
12. Allow lid and slow cooker to cool before cleaning.
13. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
14. Never cook directly in the base unit. Use the ceramic pot.
15. Do not use slow cooker or glass lid if cracked or chipped.
16. Never leave the appliance connected to the outlet when not in use.
17. Do not turn on the appliance when it is upside down or on its side.
18. The glass lid and ceramic pot are fragile. Handle with care.
19. The appliance must not be immersed in water.
20. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. He or she, should not operate this appliance unless he, or she, are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
21. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. For a replacement or return, please contact Ginny’s Customer Service.

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

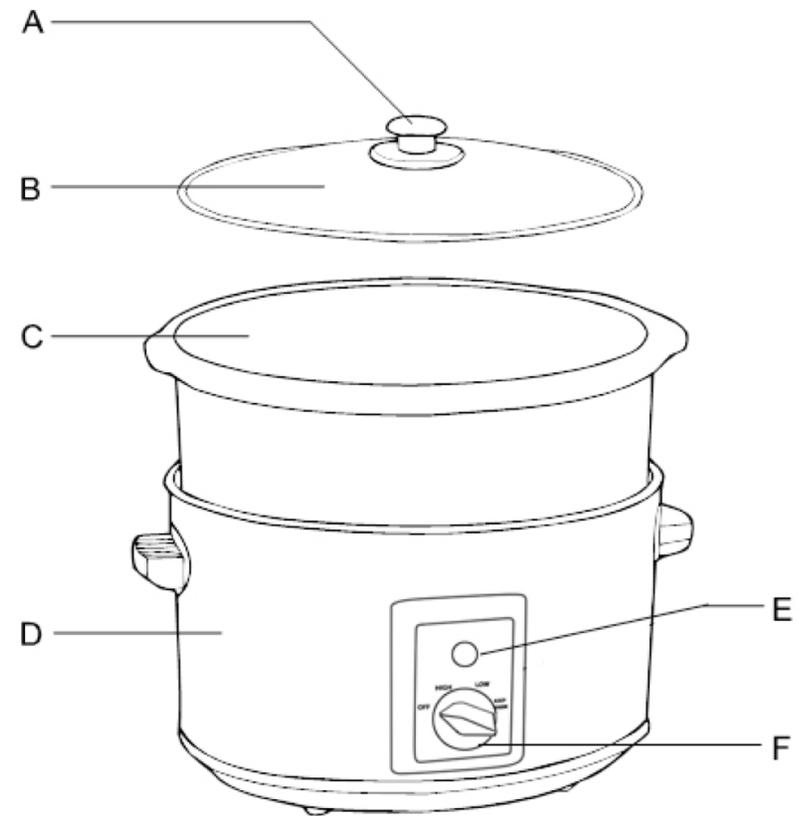
FOR HOUSEHOLD USE ONLY

This slow cooker is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature, to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SPECIFICATIONS

Product Size:	13.75" L x 11" W x 10.5" H
Power Rating:	120V 60Hz
Wattage:	380W
Cord Length:	42"
Capacity:	8.5 quarts

PART NAMES



- A. Knob for Lid
- B. Tempered Glass Lid
- C. 8.5Qt. Ceramic Inner Pot
- D. Outer Body/Base
- E. Power Indicator Light
- F. Off / High / Low / Keep Warm Knob

HOW TO OPERATE

BEFORE USING THE SLOW COOKER FOR THE FIRST TIME:

- Remove all labels and packaging from the product.
- Wash the ceramic pot and glass lid in hot, soapy water with a sponge or a dish cloth. Rinse thoroughly and dry.

IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

Note: During initial use, you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

KEEP WARM Setting:

You can use the keep warm setting to keep food warm in the slow cooker. It is recommended to use this function with food that is already cooked and warm.

It is NOT recommended to use this slow cooker to reheat food.

Food can be kept warm for up to 6 hours. Over 6 hours may result in discoloration or flavor changes in the food.

1. Place the base on a dry, level, heat resistant surface, away from the edge of the counter. Do not use on the floor.
2. Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
3. Set the control knob to the OFF position before plugging the unit into the main socket.
4. Switch off and unplug the slow cooker after cooking is complete and remove the ceramic pot using heat resistant gloves or mitts.

CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT WILL BE VERY HOT.

OPERATING GUIDELINES & TIPS

ABOUT SLOW COOKING:

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles, but with this oval ceramic pot, you can also produce many family meals and dinner party dishes. This pot is convenient and looks good enough to take straight to the table for serving. (Always place the slow cooker on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

SUITABLE FOODS FOR SLOW COOKING & PREPARATION:

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed:

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- Authentic stoneware is fired at high temperatures therefore the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the product's life, the outer surface may start appearing "crazed".

OPERATING GUIDELINES & TIPS

- The ceramic pot is oven safe to 400 degrees and safe to re-heat foods in the microwave.
- The ceramic pot IS NOT safe under the oven broiler or on the stovetop burner.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or out of the base.

TIPS FOR SLOW COOKING:

- The slow cooker should be at least half full for best results to avoid over spilling.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 2 inch space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning, prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the slow cooker and add ingredients. Select the setting low or high.
- Most meat and vegetable recipes require 8-10 hours on low and 4-6 hours on high.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, such as water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.

OPERATING GUIDELINES & TIPS

- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the slow cooker to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the slow cooker.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the slow cooker. This is not necessary if time is limited, but improves the flavor.
- When cooking joints of meat, ham, and poultry, the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.

CLEANING & CARE

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe and can also be cleaned with warm, soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.

PART	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	STOVETOP SAFE
Lid	Yes	No	No	No
Ceramic Pot	Yes	Yes, up to 400° but not under broiler	Yes, for reheating foods	No

WARNING: NEVER SUBMERGE THE ENTIRE SLOW COOKER IN WATER OR ANY OTHER LIQUID.

RECIPES

ITALIAN MEATBALLS

INGREDIENTS:

1 lb. ground beef	1/2 tsp. dried oregano
1/2 lb. Italian sausage	1/2 tsp. dried basil
2 eggs	1/4 cup milk
1/2 cup dry breadcrumbs	3 Tbsp. grated parmesan cheese
1/2 tsp. garlic powder	salt and pepper

DIRECTIONS:

1. In a bowl, beat eggs and add milk.
2. Add beef and Italian sausage. Mix together.
3. Add rest of ingredients and mix until combined.
4. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F. for 15 minutes. Add to slow cooker.

SAUCE:

INGREDIENTS:

15 oz. can tomato sauce	1-6 oz. can tomato paste
1 small onion, chopped	1/2 cup chopped green pepper
1/2 cup beef broth	1/3 cup water
2 garlic cloves minced	1 tsp. dried oregano
1 tsp. salt	1/8 – 1/4 tsp. hot pepper flakes
1/2 tsp. pepper	

DIRECTIONS:

1. Mix all ingredients in a bowl and pour over the meatballs.
2. Cover and cook on Low for 4 - 5 hours.

RECIPES

SLOPPY JOES

INGREDIENTS:

3 lbs. ground beef	1 cup onions diced
1 cup celery diced	1 cup green pepper diced
1 1/2 cup ketchup	2 Tbsp. Worcestershire sauce
1 6 oz. can tomato paste	3/4 cup water
1/2 tsp. paprika	3 Tbsp. vinegar
3 Tbsp. brown sugar	1 tsp. dry mustard
salt and pepper	

DIRECTIONS:

1. Brown ground beef in a skillet and break up into small pieces.
2. Add to slow cooker. Add the rest of the ingredients and mix well.
3. Turn on low and cook for 8 hours.
4. Serve on hamburger buns.

CHILI DIP

INGREDIENTS:

1 lb. ground beef	1 16 oz. jar mild picante sauce
2 cans refried beans	8 oz. sour cream
1/2 tsp. chili powder	1/2 cup chopped onion
8 oz. cheddar cheese shredded	Jalapenos or mild chilies to taste

DIRECTIONS:

1. Brown ground beef and onion in a pan.
2. Drain and add to pot.
3. Add beans, picante sauce, jalapenos (if using) and chili powder.
4. Turn on low and cook for 2 - 3 hours.
5. Add cheese and sour cream last 1/2 hour.
6. Serve with tortilla chips.

RECIPES

WILD MUSHROOM BEEF STEW

INGREDIENTS:

1/4 cup all-purpose flour	1/4 cup tomato paste
1 tsp. salt	1/4 cup dry red wine
1/2 tsp. pepper	2 cloves garlic, minced
1/2 tsp. dried thyme leaves, crush.	1 lb. red potatoes
2 lbs. stew beef, in 1-inch pieces	8 oz. mushrooms
3/4 cup beef broth	1 cup baby carrots

DIRECTIONS:

1. Combine flour, salt, pepper and thyme in small bowl.
2. Place beef in slow cooker. Sprinkle with flour mixture; toss to coat.
3. Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef.
4. Cut potatoes into bite size pieces. Cut mushrooms into quarters.
5. Add potatoes, mushrooms and carrots to slow cooker; mix well.
6. Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.)
7. Stir well before serving. Garnish with parsley, if desired. Serves 4.
Note: Serving a crowd just double this recipe.

POT ROAST

INGREDIENTS:

3-4 lb. pot roast	1 large onion, chopped
1 cup beef broth	1 lb. carrots cut in 2 inch pieces
4-5 potatoes cut up	salt and pepper

DIRECTIONS:

1. Brown pot roast in a pan on top of the stove.
2. Add vegetables to bottom of slow cooker.
3. Top with roast and pour beef broth over it. Salt and pepper to taste.
4. Cook for 8 hours on low in slow cooker.

RECIPES

BBQ MEATLOAF

INGREDIENTS:

2-2 1/2 lbs. ground beef	3/4 cup barbecue sauce
1 egg	1 cup crushed soda crackers
2 tsp. Worcestershire sauce	1/2 cup diced onion
1/2 tsp. salt	1/4 cup water
2 tsp. prepared mustard	2 Tbsp. brown sugar
1 Tbsp. vinegar	

DIRECTIONS:

1. Mix all ingredients in a large bowl.
2. Form into a meatloaf shape that will fit into your slow cooker.
3. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.
4. After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce.
5. Cook for 8 - 10 hours on Low.

LEMON GARLIC CHICKEN

INGREDIENTS:

2 lbs. chicken breasts boned & skinned	1 1/2 tsp. oregano leaves, crush
1/2 tsp. seasoned salt	1/4 tsp. pepper freshly ground
2 Tbsp. butter	1/4 cup water
4 Tbsp. fresh lemon juice	4 cloves garlic minced
2 tsp. chicken bouillon	2 tsp. fresh chopped parsley

DIRECTIONS:

1. Wash chicken and dry on paper towels.
2. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in.
3. Fry the chicken breasts until browned in the butter.
4. Transfer chicken to the slow cooker. Add the water, lemon juice, bouillon, garlic and parsley to the pan.
5. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken.
6. Cover and cook on High for 2-1/2-3 hours or on Low for 5-6 hours.
7. Add parsley and baste chicken. Cover and cook another 15-30 mins.

RECIPES

CHICKEN MERLOT WITH MUSHROOMS

INGREDIENTS:

- 2 1/2 to 3 lbs. boned, skinned chicken thighs
- 12 oz. sliced fresh mushrooms
- 1 large onion, peeled and chopped 3/4 cup low-sodium chicken broth
- 2 garlic cloves, peeled and minced 1 6-oz. can tomato paste
- 1/4 cup Merlot or any dry red wine 2 Tbsp. quick-cooking tapioca
- 2 Tbsp. chopped fresh basil (or 1 1/2 tsp. dried basil)
- 2 tsp. granulated sugar 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper 2 cups cooked noodles
- 2 Tbsp. freshly grated Parmesan cheese,
preferably Parmigiano-Reggiano

DIRECTIONS:

1. Rinse chicken, pat dry and set aside.
2. Place the mushrooms, onion and garlic in the insert of the slow cooker.
3. Place the chicken pieces on top of the vegetables.
4. Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl.
5. Pour mixture over the chicken and vegetables.
6. Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours.

NOTE: If you are using fresh basil, stir it in after the chicken is cooked, shortly before serving.

7. To serve, spoon chicken mixture over cooked noodles.
8. Sprinkle with Parmesan cheese.

RECIPES

CHICKEN WINGS IN HONEY SAUCE

INGREDIENTS:

- 3 pounds chicken wings (16 wings) salt and pepper to taste
- 1 cup honey 1/2 cup soy sauce
- 1/4 cup ketchup 1/8 cup oil
- 1 clove garlic, minced

DIRECTIONS:

1. Rinse chicken and pat dry.
2. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper.
3. Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown.
4. Transfer chicken to slow cooker.
5. For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over chicken wings.
6. Cover and cook on low 4-5 hours or on high 2-2 1/2 hours.

SOUTHWESTERN CHICKEN

INGREDIENTS:

- 1 (15-ounce) can whole kernel corn, drained
- 1 (11-ounce) can Mexicorn, drained
- 1 (15-ounce) can black beans, rinsed and drained
- 1 (16-ounce) jar chunky salsa (divided use)
- 6 boneless, skinless chicken breast halves, rinsed and dried
- Flour tortillas
- Shredded cheddar cheese

DIRECTIONS:

1. Combine the cans of corn, beans and half the salsa in slow-cooker.
2. Top with the chicken. Pour remaining salsa over the chicken.
3. Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear.
4. Serve with warm tortillas; top with cheese.

RECIPES

CHICKEN PAPRIKA WITH DUMPLINGS

INGREDIENTS:

6 boneless, skinless chicken breasts 1 tsp. salt
1 medium onion chopped 1/2 tsp. black pepper
1 tbsp. Hungarian paprika 1 cup chicken broth
8 ounces sour cream 1 tbsp. cornstarch or flour

DIRECTIONS:

1. Add onions to slow cooker. Add seasonings, chicken and broth.
2. Cover and cook on LOW 5 to 6 hours
3. Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through.
4. Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired). Serve with dumplings (recipe below)

DUMPLINGS:

INGREDIENTS:

3 eggs 1/3 cup water
2-1/2 cups all-purpose flour, sifted

DIRECTIONS:

1. Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour.
2. Beat with a spoon until smooth.
3. Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHEESY SHRIMP PASTA

INGREDIENTS:

1 (2-lb.) block Velveeta cheese 1 (16-oz.) carton half-and-half
1 small onion, chopped 4 pods garlic, minced
1 lb. raw shrimp Cooked pasta of choice

DIRECTIONS:

1. Place cheese, half-and-half, Ro-tel tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.
2. Add shrimp and cook for another hour on High or until shrimp are pink.
3. Cook pasta of choice and spoon sauce over cooked pasta.

RECIPES

FISHERMAN'S SEAFOOD CHOWDER

INGREDIENTS:

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)
1 cup chopped onion 1 cup chopped celery
1 cup chopped carrots 1/2 cup snipped parsley
1/2 tsp. leaf rosemary 1 cup dry white wine
28-oz. can whole tomatoes, mashed Two 8-oz. bottle of clam juice
1- 6.5 oz can Chopped Clams in Juice 1/4 tsp. salt
1 tsp. Mrs. Dash Salt Free Seasoning 6 Tbsp. flour
1/3 cup light cream (optional; leave out if you prefer a lighter chowder)

DIRECTIONS:

1. Cut cleaned fish into 1-inch chunks.
2. Combine all ingredients except flour, butter and cream in slow cooker; stir well.
3. Cover and cook on low setting for 7 to 8 hours (3 to 4 hours on high)
4. One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened..

SALMON BAKE

INGREDIENTS:

2 cans salmon, boned,skinned (15 oz. size)
4 cups bread crumbs
1 tsp. lemon juice 1 can tomatoes
1 chopped green bell pepper 1 can cream of onion soup
1 can cream of celery soup 4 well beaten eggs
1 tsp. garlic powder 1 tsp. Greek seasoning
2 chicken bouillon cubes, crushed 1/4 cup milk

DIRECTIONS:

1. Grease slow cooker liner.
2. Combine all ingredients except celery soup and milk.
3. Pour into slow cooker.
4. Cover and cook on low heat for approximately 5 hours
- 5.. Combine cream of celery soup with 1/2 cup of milk and heat in saucepan. Use as a sauce for salmon bake.

RECIPES

PIÑA COLADA BREAD PUDDING

INGREDIENTS:

- | | |
|--------------------------|----------------------------------|
| 1 lb. loaf French bread | 10 oz. frozen piña colada mix |
| 6 oz. pineapple juice | 12 oz. evaporated milk |
| 1/2 cup cream of coconut | 2 large bananas; sliced |
| 3 eggs | 1/4 cup light rum |
| 1 cup raisins | 8 oz. pineapple; crushed w/juice |
| 1 t. lemon peel; grated | fresh mint sprigs |

DIRECTIONS:

1. With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe.
2. Cut bread into 1-inch cubes; set aside.
3. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.
4. Process until pureed; pour puree into a 6-cup bowl.
5. Puree remaining 1/2 of liquid ingredients and banana slices as well as eggs and liqueur, if desired.
6. Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside.
7. Place about 2/3 of bread cubes in slow cooker, sprinkle with 1/2 tsp. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker.
8. Top with remaining bread cubes, then with remaining 1/2 tsp. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into slow-cooker.
9. Cover and cook on LOW 6 hours.
10. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

RECIPES

BLUEBERRY BUMP CAKE

INGREDIENTS:

- | | |
|-------------------------------------|---------------------------|
| 1- 21 oz. can blueberry pie filling | 1 package yellow cake mix |
| 1/2 cup butter | 1/2 cup chopped walnuts |

DIRECTIONS:

1. Place pie filling in the slow cooker.
2. Combine dry cake mix and butter, sprinkle over filling.
3. Sprinkle the walnuts on top of that.
4. Cover and cook on low for 2 - 3 hours. Serve warm in bowls.
5. Top with whipped cream or vanilla ice cream.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED,
INCLUDING BUT NOT LIMITED TO THOSE OF
MERCHANTABILITY OR FITNESS
FOR A PARTICULAR PURPOSE.



Customer Service
Phone: 1-800-544-1590
8:00 am to Midnight, Monday through Friday