

*Ginny's*<sup>®</sup>  
BRAND

# Microwave Oven Instruction Manual

MODEL: P90D23YL-Q3



Ginnys.com • 1.800.544.1590

*“Life is happening.*

*We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Retro Microwave! Its unique, fun style will perk up your counter, and its reliability will impress you—for years to come. Hope you love it as much as we do!

*Ginny*

President, Ginny’s

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## IMPORTANT SAFEGUARDS

**READ ALL SAFETY INSTRUCTIONS BEFORE USING THIS MICROWAVE. WARNING: to reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy, basic safety precautions should be followed, including the following:**

1. Read all instructions before using microwave.
2. Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” on page 5.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See “GROUNDING INSTRUCTIONS” on page 6.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) can explode and should not be heated in this microwave oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Reduce the risk of fire in the oven:
  - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are used to aid cooking.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord—or shut off power at the fuse or circuit breaker panel.
  - d. Do not use oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
9. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

# IMPORTANT SAFEGUARDS

## REDUCE THE RISK OF INJURY:

- a. Do not overheat the liquid.
  - b. Stir the liquid both before and halfway through heating
  - c. Do not use straight-sided containers with narrow necks.
  - d. After heating, leave container with liquid in the microwave for a short time before removing.
  - e. Use extreme care when inserting a spoon or other utensil into hot liquid.
10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in a microwave oven.
  11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
  12. To avoid burns, the contents of feeding bottles and baby jars should be stirred or shaken, and the temperature should be checked.
  13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
  14. Do not cover or block any openings on the appliance.
  15. Do not store or use this appliance outdoors. Do not use this product near water: for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
  16. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
  17. Do not immerse cord or plug in water. Keep cord away from heated surfaces. Do not let cord hang over edge of table or counter.
  18. Use only thermometers that are specifically designed for use in microwave ovens.
  19. Do not operate any heating or cooking appliance beneath this appliance.
  20. Be certain the glass tray and roller rings are in place when you operate the oven.
  21. If the appliance arrives damaged or defective, do not use. Call our toll-free number for replacement, 1-800-544-1690, or return the appliance.
  22. When cleaning adjoining surfaces of door and oven (those that come together when closing the door), use only mild, nonabrasive soaps or detergents, applied with a sponge or soft cloth.
  23. Use oven mitt or potholder after cooking for an extended time.

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open, since open-door operation can result in harmful exposure to microwave energy. Do not tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the following:
  - a. Door (cannot be bent).
  - b. Hinges and latches (cannot be broken or loosened).
  - c. Door seals and sealing surfaces must be intact.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.  
Call Customer Service with questions: 1-800-544-1590.

# SPECIFICATIONS

Power Consumption:	120V/60Hz, 1350W (Microwave)
Microwave Power Output:	900W
Operation Frequency:	2450MHz
Outside Dimensions:	11"H x 19"W x 15.4"D
Oven Cavity Dimensions:	8.67"H x 13.4"W x 12.6"D
Oven Capacity:	21 quarts
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 30 lbs.

1. Make sure that all packing materials are removed from the inside of the door.
2. Check the oven for any damage, such as a misaligned or bent door, damaged door seals or sealing surfaces, broken or loose door hinges and latches, or dents inside the oven or on the door.  
If there is any damage, do not use and contact Customer Service 1-800-544-1590.
3. This microwave oven must be placed on a flat, heat-resistant, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated—or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 8 inches of space above the oven, 4 inches at back and 2 inches at both sides. Do not cover or block any openings on the appliance. Do not remove the oven's feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

**WARNING: Improper use of the grounding plug can result in a risk of electric shock.**

Consult a qualified electrician if the grounding instructions are not completely understood, or if you are unsure whether the appliance is properly grounded.

1. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, OR
2. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

**Electrical requirements: 120 volt 60 Hertz, AC only, 20 amp.**

It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

## Power Supply Cord

1. A short power supply cord is provided to reduce the risks resulting from entanglement in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If long cord or extension cord is used:
  - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  - b. The extension cord must be a grounding-type 3-wire cord, and the longer cord should not drape over the counter or tabletop where it can be pulled by children or tripped over unintentionally.

## NOTE:

If you have any questions about the grounding or electrical instructions, consult a qualified electrician.

Neither Ginny's nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

## Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far from the oven as possible, or check position and signal of receiving antenna.

# UTENSILS & COOKING AIDS

## RECOMMENDED UTENSILS AND COOKING AIDS

**Wax paper:** Use as a cover to prevent splattering.

**Microwavable plastic wrap:** Use to retain steam. Leave a small opening for some steam to escape, and avoid placing wrap directly on the food.

**Paper towels and napkins:** Use for short-term heating and covering; they absorb excess moisture and prevent splattering. Do not use recycled paper towels—they may contain metal and could ignite.

**Paper plates and cups:** Use for short-term heating at low temperatures. Do not use recycled paper which may contain metal and could ignite.

**Microwavable glass and dishware:** Use microwave-safe glass and dishware for heating and cooking. Do not use if chipped or cracked—glass and dishware could explode.

*NOTE: Do not place refrigerated glass or dishware directly in the microwave—refrigerated glass or dishware could crack. Instead, put food into a room-temperature dish and heat safely.*

**Plastic:** Use only microwave-safe plastic. Other plastics may melt.

**Microwave browning dish:** Use to brown the exterior of smaller items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.

**Thermometers:** Use only those labeled “microwave safe” and follow all directions. Check the food in several places. Conventional thermometers may be used on microwaved food once the food has been removed from the microwave.

## NOT RECOMMENDED UTENSILS AND COOKING AIDS

**Glass jars and bottles:** Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

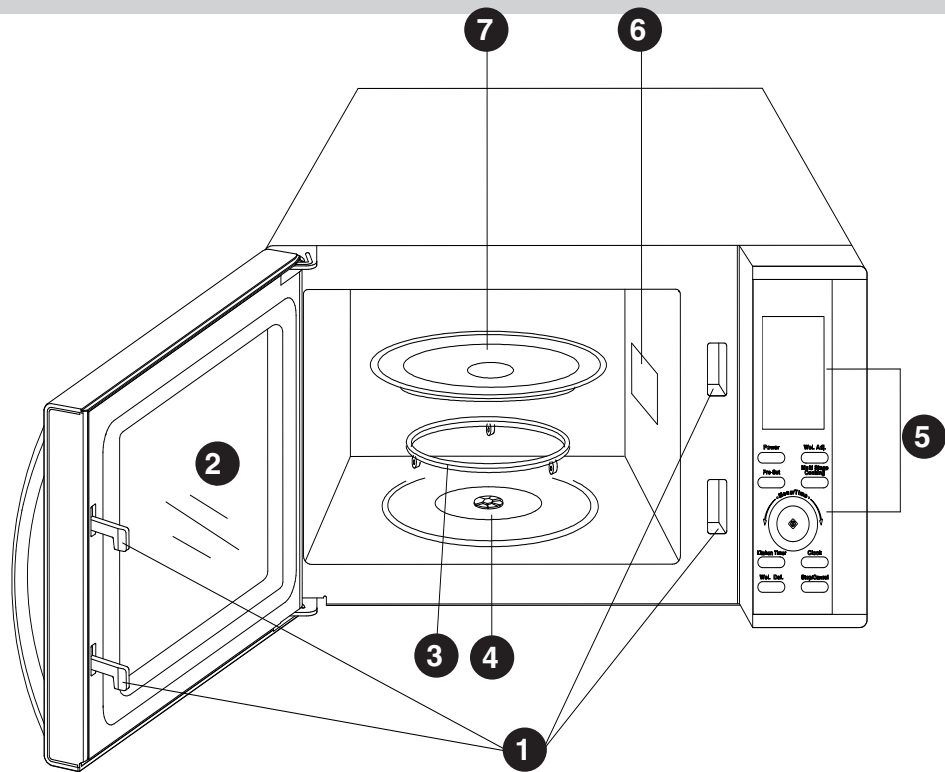
**Paper bags:** Do not use paper bags in the microwave—they are a fire hazard (with the exception of popcorn bags that are designed for one-time use in the microwave).

**Styrofoam plates and cups:** Styrofoam can melt and leave an unhealthy residue on food.

**Plastic storage and food containers:** Use only microwave-safe containers. Containers such as margarine tubs can melt in the microwave.

**Metal utensils:** Metal utensils can damage your microwave. Remove all metal before cooking.


# PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Wave Guide (Do not remove)
7. Glass Tray

# CONTROL PANEL

The control panel features a digital display at the top showing '00:00' with 'LB' and 'OZ' indicators. Above the display are buttons for '1S', '2S', '3S', a clock icon, and a power icon. Below the display are icons for 'Child Lock', 'Popcorn', 'Coffee', 'Fresh Vegetable', 'Potato', 'Pizza', 'Auto Reheat', 'Bacon', and 'Seafood'. A central dial is labeled 'Menu/Time'. Below the dial are buttons for 'Power', 'Wei. Adj.', 'Pre-Set', 'Multi Stage Cooking', 'Kitchen Timer', 'Clock', 'Wei. Def.', and 'Stop/Cancel'. Lines connect these elements to their respective descriptions on the right.

- **CLOCK SETTING**
- **CHILD LOCK**
- **PRESET PROGRAMS**  
Auto cooking for these foods
- **POWER**  
Controls power level
- **WEI. ADJ.**  
(Weight Adjust)
- **MENU/TIME DIAL**  
Turn dial counter-clockwise to choose cooking by type of food (Auto Cook).  
Turn dial clockwise to choose cooking by time.
- **START**   
Instantly heat on full power by pressing START.  
Press repeatedly to choose instant cook time from 10 seconds to one hour.
- **WEI. DEF.**  
(Weight Defrost)  
Press to defrost food by weight.
- **STOP/CANCEL**  
Press once to temporarily stop cooking, or twice to cancel cooking altogether.

# HOW TO OPERATE YOUR MICROWAVE

## Setting the Clock

1. Press and hold CLOCK for 3 seconds.
2. Choose a 24-hour cycle (military time) or the more common 12-hour cycle by touching CLOCK once or twice.
3. Turn the TIME/MENU DIAL until the correct hour is shown.
4. Press CLOCK.
5. Turn TIME/MENU DIAL until the correct minutes are shown.
6. Press CLOCK to confirm the setting. TIP: To check clock time during cooking, press CLOCK once: the time will be displayed for 5 seconds.

## Setting the Kitchen Timer

1. Press the KITCHEN TIMER once.
2. Turn the TIME/MENU DIAL to select the desired amount of time (from 10 seconds to one hour).
3. Press START.
4. A beep will sound when your time is up.

## Using Quick Start

1. Press START to set cooking time—each press adds more time; once you've stopped pressing, the oven will immediately begin heating at full power level.
2. To add more cooking time to something already cooking in the microwave, press START (each press adds more time).

## Setting Your Own Program: Power Level and Time

1. Press POWER to select a cooking power.

PRESS POWER	COOKING POWER
Press once	100% (P-HI)
Press twice	90% (P-90)
Press 3 times	80% (P-80)
Press 4 times	70% (P-70)
Press 5 times	60% (P-60)
Press 6 times	50% (P-50)
Press 7 times	40% (P-40)
Press 8 times	30% (P-30)
Press 9 times	20% (P-20)
Press 10 times	10% (P-10)

2. Use the TIME/MENU DIAL to set a desired cooking time. The longest cooking time is 60 minutes.
3. Press START.

## Weight Defrost

To defrost frozen meat, poultry, seafood, and more, you'll enter the food's weight (anywhere from 4 oz. – 3 lbs. 15 oz.) Once the weight is entered, the time and defrosting power will be automatically adjusted.

1. Place food to be defrosted into the oven.
2. Press WEI. DEF. once.
3. Press WEI. ADJ. as many times as it takes to show the correct weight on the display.
4. Press START.

**NOTE:** The microwave will stop during the defrosting time to let you turn the food over. When this happens, rearrange food, and then press START.

## Auto Cook

With Auto Cook, you won't have to worry about setting the time or the power level. Choose the type of food you're cooking and enter in the weight. For uniform cooking, some foods may need to be turned over half-way through cooking.

1. Turn TIME/MENU DIAL COUNTER-CLOCKWISE to select food.
2. Press WEI. ADJ. to select weight or number of servings.
3. Press START.

## Auto Cook Menu

Auto cooking results depend on many factors—from personal preference to the temperature and shape of the food you're heating. Simply adjust cooking time to get food to just the right temperature.

FOOD	QUANTITY CHOICE
1. Popcorn	3.5 oz. only
2. Coffee	6 to 8 fl. oz
3. Fresh Vegetables	lbs./oz.
4. Potatoes	number of potatoes
5. Pizza	lbs./oz.
6. Auto Reheat	lbs./oz.
7. Bacon	lbs./oz.
8. Seafood	lbs./oz.

## Delay Start

Set your microwave cooking program for a later time.

1. Set any cooking program (Defrost, Power Level/Time, or Auto Cook). Follow directions for Defrost, Power Level/Time or Auto Cook (see pages 12-13), but **DO NOT PRESS START**.
2. Press PRE-SET.
3. Press TIME/MENU to set the hour.
4. Press PRE-SET.
5. Turn TIME/MENU to set the minutes.
6. Press START.

NOTE: Make sure that your clock is set correctly before programming Delay Start. If you want to cancel Delay Start, press STOP/CANCEL.

## Multi-Stage Cooking

Some recipes may require setting a multi-stage program involving different power levels.

1. Set a Power Level/Time program (Weight Defrost and Auto Cook cannot be set in this feature), but **DO NOT PRESS START**.
2. Press MULTI-STAGE COOKING.
3. Set another Power Level/Time cooking program—probably at a lower power level (Weight Defrost and Auto Cook cannot be set in this feature).
4. Press START.

NOTE: During Multi-Stage Cooking, indicator lights will show microwave's current cooking stage.

## Child Lock

The CHILD LOCK protects children and those who aren't able to operate a microwave. While the CHILD LOCK is set, the oven cannot be operated.

1. To set the CHILD LOCK: Press and hold STOP/CANCEL for 3 seconds—a beep will sound and the CHILD LOCK indicator will be lit up on the display screen.
2. To cancel the CHILD LOCK: Press and hold STOP/CANCEL for 3 seconds until lock indicator on display goes off.

## Auto Reminder

After cooking is over, the oven will beep every two minutes until the oven door is opened or STOP/CANCEL is pressed.

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners—they can stain, streak or dull the door surface.
3. Outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. To remove any spills or splatters, use a damp cloth. Regularly wipe both sides of the door and window, the door seals, and all adjacent parts. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. When cleaning the control panel, use a soft, damp cloth, and leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This is normal, and may occur when the microwave oven is operated under high-humidity conditions.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom of the oven with mild detergent. The roller ring may be washed in mild sudsy water or in a dishwasher. When removing the roller ring for cleaning, be sure to replace it to its proper position.
9. Remove odors and stuck-on splatters from your oven: in a deep microwavable bowl, combine a cup of water with the juice and rind of one lemon. Microwave for 5 minutes. Then wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult an appliance dealer to have it replaced.
11. The oven should be cleaned regularly. Any food deposits should be promptly removed. Failure to maintain a clean oven could lead to deterioration of the inside surfaces of the oven. This, in turn, could adversely affect the life of the appliance, and possibly result in a hazardous situation.
12. **In the event that you need to dispose of this microwave, please follow your municipality's rules for proper disposal.**



# TROUBLE SHOOTING

(BEFORE YOU CALL FOR SERVICE)

# COOKING GUIDELINES & TIPS

Before asking for service, please check for the following:

1. Check to ensure the microwave is plugged in securely.  
If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker.  
If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure the door is securely closed, engaging the door safety lock system. If the door is not properly closed, the microwave energy will not circulate properly.

If none of the above rectify the situation, contact

**Customer Service**

**1.800.544.1590**

Do not try to adjust or repair the oven yourself.

## **Arrange your food.**

For even microwave heating, place the thickest parts toward the outside of your dish.

## **Rearrange your food.**

Rearrange food like meatballs, for example, halfway through cooking time by turning each over, and moving those in the center of the dish to the outside.

## **Take Cover.**

Covering your food prevents spattering and helps it to cook more quickly and evenly:

- wax paper is a great option for routine heating.
- when heating something (like cheese) that might stick to other coverings, a microwave-safe lid to your microwave-safe container is perfect.
- if you use microwavable plastic wrap, make sure to leave a place for steam to escape and avoid having the wrap touch your food.

**NOTE:** A few foods shouldn't be covered in the microwave—like cakes, cookies, fried foods, or anything with breading. They can get soggy.

**If you're working from a recipe that isn't written for a microwave,** reduce the salt by  $\frac{1}{3}$ , spices by half and water or cooking liquid by  $\frac{1}{4}$ .

## THE “MAKE-IT-HOW-YOU-LIKE-IT” EGG SANDWICH

your choice of bread	your choice of add-in veggies
your choice of cheese	cooking spray
your choice of meat	1-2 eggs

1. Choose your bread: toast, English muffin, bagel, pita, or soft tortilla.
2. Make the egg layer: spray a microwave-safe cereal bowl with non-stick cooking spray. Crack an egg or two into it and whisk. If desired, add a handful of diced veggies to the bowl.
3. Microwave 30-60 seconds until cooked. Unmold the egg round.
4. Create the inside of your sandwich: add cheese, grated or sliced. Place on egg round and microwave for 15 seconds to melt cheese. Add a layer of pre-cooked heated ham, bacon or sausage patty. Garnish with a tomato slice if desired, assemble and enjoy!

## MICROWAVE BAKED POTATO ( A great snack—or meal)

baking potato, scrubbed	olive oil
salt and pepper to taste	add-ins of your choice

1. Prick a potato (or potatoes) all over with the tines of a fork, and rub with olive oil.
2. Place on a microwave-safe dish, and microwave on high for three minutes. Turn over and microwave another three minutes. Let sit for one to two minutes.
3. Cut open. Add 1 Tablespoon butter, 3 Tablespoons shredded cheese of your choice, 3 teaspoons sour cream, and salt and pepper to taste.
4. Try add-ins of your choice:  
Sautéed spinach or mushrooms, asparagus tips, broccoli, artichoke hearts, bacon bits, diced ham, chicken or steak, left-over chili or stew.

## STEAMED VEGETABLES

fresh or frozen vegetables	fresh herbs, chopped (if desired)
butter or olive oil	Parmesan cheese, grated (if desired)
lemon, lime or orange juice	salt and pepper to taste

1. Steam frozen or fresh veggies (add 1/8 cup of water to fresh vegetables—no water needed for frozen vegetables) in a covered microwave-safe container.
2. Start with a cooking time of one minute per cup of veggies. Check and stir throughout cooking, adding time as needed.
3. Add flavors of your choice: butter, olive oil, grated Parmesan cheese, a splash of lemon, lime or orange juice, chopped fresh herbs.

## SWEET TOOTH EMERGENCY CAKE-IN-A-CUP

(It isn't pretty, but it tastes good AND it's fast.)

To make the Sweet Tooth Emergency Mix for your pantry:  
1 box angel food cake    1 box cake mix of your choice.

1. Stir together and store in an airtight container.  
NOTE: It will last for many emergencies!

To make the Cake-in-a-Cup:  
3 Tbsp. Sweet-Tooth-Emergency Mix  
2 Tbsp. water  
1-2 Tbsp. mini chocolate chips, divided  
chocolate syrup, ice cream, and whipped topping (if desired)

1. Stir Mix, water and 1/2 of the chocolate chips in a microwave-safe mug.
2. Microwave on high for approximately 1 minute.
3. If desired, top with chocolate syrup, remaining chocolate chips, ice cream and whipped topping. Enjoy!

## POTATO & AVOCADO SALAD

- |                                  |                            |
|----------------------------------|----------------------------|
| 1 lb. potatoes, cubed            | ¼ cup mayonnaise           |
| ½ cup green onion, sliced        | 1 tsp. mustard             |
| 3 slices bacon                   | ½ tsp. salt                |
| 1 avocado, peeled, pitted, cubed | ¼ tsp. ground black pepper |
| ¼ cup sour cream                 |                            |

1. Cover the potatoes and onions in two (or more) cups of water and heat on high for twelve minutes. Let stand.
2. Put the bacon between paper towels and cook for three minutes on medium until crispy.
3. Dice the bacon and mix it with the sour cream, mayonnaise, mustard, salt, and pepper.
4. Strain the potatoes and onions, and add the avocado. Mix with the sour cream and mayonnaise mixture. Cover and allow to cool.

## MICROWAVE SNACK MIX

- |  |                       |
|--|-----------------------|
| 2 (1 oz.) envelopes Ranch dressing mix | ½ cup vegetable oil   |
| 3 cups crisp oatmeal cereal squares    | 2 cups pretzel sticks |
| 3 cups corn-and-rice cereal squares    | 1 cup dried cherries  |
| 3 cups crisp wheat cereal squares      | 2 cups pretzel sticks |
| 1 cup candy-coated chocolate pieces    |                       |

1. Whisk together Ranch dressing mix and ½ cup vegetable oil in a large microwave-safe glass bowl.
2. Stir in oatmeal cereal squares, corn & rice cereal squares, and wheat cereal squares.
3. Microwave mixture on HIGH 2 minutes. Stir well.
4. Microwave on HIGH 2 more minutes. Stir well.
5. Spread mixture in a single layer on wax paper, and let cool 30 minutes. Add cherries and candy pieces.

Store in an airtight container up to 5 days.

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  
1.800.544.1590  
8 am to Midnight, Monday through Friday**



**LISTED**

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