

NOSTALGIA™

NOSTALGIA™ P R O D U C T S



All products are trademarks of Nostalgia Products LLC.
Worldwide design & utility patented or patents pending.
© 2021 Nostalgia Products LLC.

www.nostalgiaproducts.com

(rev. 11/15/21 ND)

NWICM4DB

4-Quart Electric Ice Cream Maker Máquina de Hacer Helados Machine à Crème Glacée

Instructions and Recipes
Instrucciones y Recetas
Instructions et Recettes

Make everyday a party!
Visit www.nostalgiaproducts.com for more fun products.

CONTENTS

SAFETY	2
IMPORTANT SAFEGUARDS	3
ADDITIONAL IMPORTANT SAFEGUARDS	3
INTRODUCTION	4
PARTS & ASSEMBLY	5
HOW TO OPERATE	6
HELPFUL TIPS	7
CLEANING & MAINTENANCE	8
RECIPES	9
RETURNS & WARRANTY	14

SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can cause serious injury to you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz
50 Watts



THIS PRODUCT IS FOR USE IN 120V AC OUTLET ONLY.

Refer to www.nostalgiaproducts.com/user-manuals/ for the most updated manual.

IMPORTANT SAFEGUARDS

A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.

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

1. Read all instructions before operating this appliance.
2. DO NOT TOUCH the hot surfaces. Use handles or knobs.
3. This appliance is NOT A TOY.
4. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
5. Close supervision is necessary when any appliance is used by or near children.
6. To protect against electrical shock do not immerse cord, plug or any part of this unit in water or other liquids.
7. Unplug from outlet when not in use, before removing parts and before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning.
8. DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination, repair or adjustment.
9. The manufacturer does not recommend the use of accessory attachments other than what is provided by the manufacturer. Use of attachments may cause injuries.
10. DO NOT use the appliance for other than its intended use.
11. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
12. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
13. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
14. NEVER leave unit unattended while in use or when plugged into an outlet.
15. Extreme caution must be used when moving an appliance containing hot food.
16. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.

ADDITIONAL IMPORTANT SAFEGUARDS

Operating Safety Precautions

1. NEVER operate the unit dry. Always have ice cream mixture inside of the container while plugged in.
2. DO NOT use hot oil or liquids in the Bucket. Always chill mixture before churning.
3. DO NOT put hands or any foreign objects into this appliance while it is plugged in and operating.
4. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
5. DO NOT operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

Instructions for the Electrical Cord and Plug

1. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to 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. Do not attempt to modify the plug in any way.**
2. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
3. If a long detachable power-supply cord or extension cord is used:
 - Extension cords can be used if care is exercised in their use.
 - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
 - When using a longer cord or extension cord, make sure that the cord does not drape over a countertop or tabletop where it can be pulled on or tripped over unintentionally.
4. The manufacturer does not recommend using this machine in countries that do not support 120V AC even if a voltage adapter, transformer, or converter is in use.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the 4-QUART ELECTRIC ICE CREAM MAKER from Nostalgia™. The 4-QUART ELECTRIC ICE CREAM MAKER provides a homemade ice cream experience with modern convenience. Simply place the aluminum canister filled with ingredients in the center of the bucket, fill the Bucket with ice, and the electric motor does the churning for you. Soon delicious ice cream is ready to serve! Makes 4 quarts of sweet and creamy ice cream per batch.

PARTS & ASSEMBLY

Take the ICE CREAM MAKER out of the box and wash the Bucket, Canister, Lid and all accessories (except for Electric Motor and plug) with warm, soapy water.

Carefully wipe down the Electric Motor with a non-abrasive cloth or sponge. NEVER immerse the Electric Motor in water. Dry thoroughly.

Now you are ready to enjoy creamy, delicious ice cream from your ICE CREAM MAKER.

NOTE: The pictures in this manual may differ slightly from your purchased model. However, the function and operating methods should be the same.



HOW TO OPERATE

1. First, find a stable surface near an electrical outlet before starting. Make sure the cord is away from any water source. It is acceptable to use an extension cord if needed.
2. Chill ice cream Canister until cold to the touch.
3. Choose your favorite recipe and prepare ice cream mixture per recipe instructions.
4. Pour chilled ice cream mixture into the chilled Canister. Make sure that you do not fill Canister more than $\frac{2}{3}$ full, as mixture will expand during freezing process.
5. Insert the Dasher into the Canister and make sure the bottom of the Dasher is properly aligned in the center of the Canister.
6. Place the Lid on the Canister.
7. Place the Canister into the bottom center of the Bucket.
8. Slide the two rectangular ends of the Electric Motor into the two rectangular holes on the rim of the bucket.
9. Before adding ice, be sure that the ice you put into the bucket is broken into small, rough pieces. You may use a mallet or hammer to break into smaller pieces if needed. For each batch of ice cream, expect to use 1-2 medium bags of ice.
10. Fill the Bucket with a small layer of ice (about 6 cups) evenly distributed around the base of the Canister.
11. Cover the first layer of ice evenly with a thin layer of rock salt (about $\frac{1}{2}$ cup). Regular table salt or kosher salt can also be used. Salt is necessary for the freezing process. It may take a total of 2 - 4 cups of salt to freeze ice cream mixture properly (1 lb. salt = 2 cups / 2 lbs. salt = 4 cups). The more salt that you use, the better.
12. Repeat steps 10 and 11, layering the ice and salt until it reaches the top of the Canister. Stop when the top of the mixture reaches the bottom of the drainage hole on the side of the Bucket. Adding more ice may cause the mixture to leak out of the drainage hole.
13. As the ice melts down 2 to 3 inches, you may add more ice and more rock salt to the Bucket.
14. Plug the power cord attached to the Electric Motor into an outlet to turn unit on.
15. As the Canister turns, stir and mix the salt and ice together every 10-15 minutes, or as needed, while the ice cream maker is in use.
16. Turn off and unplug Electric Motor once ice cream has churned for about 30 minutes, or once the Electric Motor has stopped. If the motor stops prematurely, turn it off, break up any ice blockages, and start again.
17. With one hand on the Canister Lid, remove the Electric Motor from the Bucket. Be careful as the Canister may float in the ice water.
18. Clear the ice and salt away from the top of the Canister. Wipe carefully to remove the salt and water before removing the cover.
19. Take the Dasher out and scrape off excess ice cream with a spatula.
20. Transfer ice cream to a freezer-safe container and freeze, or serve straight from the Canister. Lid and Lid Cap are included for the option of storing the Canister in the freezer.

HELPFUL TIPS

Taste

Finished ice cream will always taste less sweet than the initial mixture. You may adjust the amount of sugar in the recipe to suit your taste.

Artificial sweeteners may be used in place of sugar. Use the following measurements for reference:

- 1 packet of sweetener = 2 tsp. of sugar
- 6 packets of sweetener = $\frac{1}{4}$ cup of sugar
- 8 packets of sweetener = $\frac{1}{3}$ cup of sugar
- 12 packets of sweetener = $\frac{1}{2}$ cup of sugar

Texture

To ensure that ice crystals do not form in ice cream mixture, do not stop the churning process at any time until the ice cream is ready.

If the texture of ice cream is hard or grainy, make sure that you do not have too much rock salt in the ice water. Too much salt can cause the mixture to freeze too quickly, which can also cause ice crystals to form in the ice cream.

Consistency

Homemade ice cream generally has a thick, milkshake texture. If you prefer a thicker, or firm consistency try one of the following:

- Remove the Dasher and place the Lid and Cap on the Canister. Place Canister in freezer to harden.
- Remove the Dasher and add more ice to the ice-salt mixture. Cover with a towel and let sit until ice cream becomes firm.
- Too little salt may inhibit the freezing of the ice cream mixture. Try adding more salt.
- Recipes that call for alcohol may inhibit the freezing process. Be sure to add any alcohol during the last few minutes of the freezing cycle.

Jamming

If the Dasher gets jammed or Electric Motor stops prematurely, try the following:

- Ice may cause a blockage in the Bucket. Turn off the Electric Motor and make sure that the ice is broken up into small pieces. You may use a plastic stirrer to do this.
- Make sure that the consistency of the ice cream is not thicker than soft serve ice cream or the Dasher may get stuck.
- Ice Cream recipes that include hard ingredients like nuts or chocolate chips may cause the Dasher to become lodged in the Canister. DO NOT add hard ingredients until the churning process is done.
- DO NOT stop the churning process until ice cream is finished. Stopping in the middle of the process can cause the ice cream to harden and restrict the movement of the Dasher.

Freezing

DO NOT operate the unit longer than required. If after 30 minutes the mixture has not yet achieved the slush consistency or has thawed again, do not continue. Possible reasons for mixture not chilling or freezing:

- The Canister was not cold enough. Try adding more ice and salt. Salt is a critical part of the freezing process and you will need plenty of salt added to the ice for the ice cream to freeze properly.
- The mixture was too warm. Make sure that the ingredients that you add are chilled and not warm, lukewarm or of room temperature before adding to the Canister.

CLEANING & MAINTENANCE

1. Make sure the Electric Motor is turned off and the unit is unplugged.
2. Remove Electric Motor and wipe with slightly damp, non-abrasive cloth. NEVER immerse the Electric Motor in water or any other liquid.
3. Wash Bucket in warm, soapy water to thoroughly remove all salt water residue.
4. Wash Canister, Lid and Dasher in warm, soapy water and dry thoroughly. DO NOT replace Lid until the Canister is completely dry.
5. DO NOT use harsh or abrasive cleaners.
6. DO NOT place Canister or any other parts in a dishwasher. Hand wash only.
7. DO NOT freeze the Canister when it is wet.

RECIPES

The ICE CREAM MAKER makes rich, creamy ice cream anytime! Try these delicious recipes and tips:

- To reduce the risk of salmonella poisoning caused by raw eggs, heat mixtures with eggs to a temperature of 160° F, but DO NOT bring to a boil. You may also use pasteurized eggs in place of raw eggs.
- Be sure to add ice cream mixture to Canister and chill for 30 minutes prior to use.
- For ice cream recipes that require cooking, it is recommended that you cook one day in advance. The mixture will then have time to cool completely and expand.

EASY CHOCOLATE ICE CREAM

- 6 Cups Milk In a large mixing bowl, combine milk and condensed milk.
 - 3 Large Cans Condensed Milk Dissolve the cocoa in a bit of hot water.
 - 15 Tbsp. Cocoa Once dissolved, stir cocoa into the milk mixture until completely blended.
- Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

EASY VANILLA ICE CREAM

- 6 Cups Cream Combine all ingredients in Canister.
 - 4 $\frac{1}{2}$ Cups Half and Half Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
 - 2 $\frac{1}{4}$ Cup Sugar Stir well until sugar has dissolved.
 - 1 $\frac{1}{2}$ Tbsp. Vanilla Freeze until Canister is cold to touch.
- Follow directions in HOW TO OPERATE section.

RICH & CREAMY CHOCOLATE ICE CREAM

- 2 $\frac{2}{3}$ Cups Granulated Sugar Mix the sugar, corn starch, and salt in a large saucepan over medium heat.
 - 2 Tsp. Corn Starch Slowly pour in the milk, stirring constantly until the milk begins to simmer.
 - $\frac{1}{2}$ Tsp. Salt
 - 6 Cups Milk Very slowly add the beaten eggs and continue to stir.
 - 4 Eggs, beaten Reduce heat to low and cook until mixture thickens slightly.
 - 6 Squares Semi-Sweet Chocolate, melted Slowly stir in the melted chocolate and whisk until all chocolate is combined and mixture is smooth.
 - 2 Tbsp. Vanilla Extract Slowly add vanilla, half and half, and heavy cream.
 - 1 $\frac{1}{3}$ Cups Half and Half Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
 - 2 Cups Heavy Cream Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

OLD FASHIONED VANILLA ICE CREAM

- 2 Cups Granulated Sugar Mix the sugar, corn starch, and salt in a large saucepan over medium heat.
 - 1 $\frac{1}{2}$ Tbsp. Corn Starch Slowly pour in the milk while stirring constantly.
 - $\frac{1}{4}$ Tsp. Salt Very slowly add the beaten eggs and continue to stir.
 - 7 Cups Milk Reduce heat to low and cook until mixture thickens slightly.
 - 5 Eggs, beaten Slowly add vanilla, half and half and heavy cream.
 - 1 $\frac{1}{2}$ Tbsp. Vanilla Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
 - 1 $\frac{1}{2}$ Cups Half and Half
 - 2 $\frac{3}{4}$ Cups Heavy Cream Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

RECIPES

The ICE CREAM MAKER makes rich, creamy ice cream anytime! Try these delicious recipes and tips:

- To reduce the risk of salmonella poisoning caused by raw eggs, heat mixtures with eggs to a temperature of 160° F, but DO NOT bring to a boil. You may also use pasteurized eggs in place of raw eggs.
- Be sure to add ice cream mixture to Canister and chill for 30 minutes prior to use.
- For ice cream recipes that require cooking, it is recommended that you cook one day in advance. The mixture will then have time to cool completely and expand.

EASY CHOCOLATE ICE CREAM

- 6 Cups Milk In a large mixing bowl, combine milk and condensed milk.
 - 3 Large Cans Condensed Milk Dissolve the cocoa in a bit of hot water.
 - 15 Tbsp. Cocoa Once dissolved, stir cocoa into the milk mixture until completely blended.
- Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

EASY VANILLA ICE CREAM

- 6 Cups Cream Combine all ingredients in Canister.
 - 4 $\frac{1}{2}$ Cups Half and Half Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
 - 2 $\frac{1}{4}$ Cup Sugar Stir well until sugar has dissolved.
 - 1 $\frac{1}{2}$ Tbsp. Vanilla Freeze until Canister is cold to touch.
- Follow directions in HOW TO OPERATE section.

RICH & CREAMY CHOCOLATE ICE CREAM

- 2 $\frac{2}{3}$ Cups Granulated Sugar Mix the sugar, corn starch, and salt in a large saucepan over medium heat.
 - 2 Tsp. Corn Starch Slowly pour in the milk, stirring constantly until the milk begins to simmer.
 - $\frac{1}{2}$ Tsp. Salt
 - 6 Cups Milk Very slowly add the beaten eggs and continue to stir.
 - 4 Eggs, beaten Reduce heat to low and cook until mixture thickens slightly.
 - 6 Squares Semi-Sweet Chocolate, melted Slowly stir in the melted chocolate and whisk until all chocolate is combined and mixture is smooth.
 - 2 Tbsp. Vanilla Extract Slowly add vanilla, half and half, and heavy cream.
 - 1 $\frac{1}{3}$ Cups Half and Half Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
 - 2 Cups Heavy Cream Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

OLD FASHIONED VANILLA ICE CREAM

- 2 Cups Granulated Sugar Mix the sugar, corn starch, and salt in a large saucepan over medium heat.
 - 1 $\frac{1}{2}$ Tbsp. Corn Starch Slowly pour in the milk while stirring constantly.
 - $\frac{1}{4}$ Tsp. Salt Very slowly add the beaten eggs and continue to stir.
 - 7 Cups Milk Reduce heat to low and cook until mixture thickens slightly.
 - 5 Eggs, beaten Slowly add vanilla, half and half and heavy cream.
 - 1 $\frac{1}{2}$ Tbsp. Vanilla Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
 - 1 $\frac{1}{2}$ Cups Half and Half
 - 2 $\frac{3}{4}$ Cups Heavy Cream Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

COOKIE DOUGH ICE CREAM

- 6 Large Eggs Place the cookie dough and the chocolate chips in a separate bowl. Cover and chill until cold.
 - 2 ¼ Cups Sugar Whisk the eggs in a mixing bowl 1-2 minutes until light and fluffy.
 - 6 Cups Heavy Cream Slowly add sugar, whisking until completely blended.
 - 3 Cups Milk Slowly add cream and milk and whisk until blended.
 - 1 Cup Mini Chocolate Chips Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
 - 1 Cup Chocolate Chip Cookie Dough, crumbled into small pieces Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
- When the mixture has finished churning, add cookie dough and chocolate chips and stir in evenly.

ROCKY ROAD ICE CREAM

- 2 Cups Milk Mix the milk and chocolate chips in a large saucepan over medium heat until the chocolate has completely melted.
- 1 ½ Cups Chocolate Chips Remove from heat and slowly add sugar and salt, mixing well, until dissolved.
- 1 ¾ Cup Granulated Sugar Stir in the remaining ingredients **except** the marshmallows, pecans and chocolate chips.
- ½ Tsp Salt Cover and refrigerate for about 30 minutes or until mixture has chilled.
- 6 Cups Whipping Cream Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- 2 Cups Half and Half Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
- 1 Tbsp Vanilla Extract
- 1 Cup Chopped Pecans
- 2 Cups Mini Marshmallows When mixture has finished churning, add marshmallows, pecans, and chocolate chips and stir in evenly.

PEANUT BUTTER CHOCOLATE CHIP ICE CREAM

- 2 ⅔ Cups Granulated Sugar Mix the sugar, corn starch, and salt in a large saucepan over medium heat.
 - ½ Tsp. Salt Slowly pour in the milk while stirring constantly.
 - 2 Tbsp. Corn Starch Very slowly, add the beaten eggs and continue to stir.
 - 6 Cups Milk Reduce heat to low and cook until mixture thickens slightly.
 - 4 Eggs, beaten Slowly stir in peanut butter and whisk until all peanut butter is combined and mixture is smooth.
 - 1 Cup Peanut Butter or Melted Peanut Butter Morsels Slowly add vanilla, half and half, and heavy cream.
 - 1 ½ Tsp. Vanilla Pour mixture into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
 - 1 ⅓ Cups Half and Half Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
 - 2 Cups Heavy Cream Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
 - 1 ½ Cup Chocolate Chips
- When mixture has finished churning, add chocolate chips and stir evenly.

COFFEE ICE CREAM

- 6 Cups Cream Combine all ingredients in Canister.
 - 4 ½ Cups Half and Half Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
 - 2 ¼ Cup Sugar Stir well until both sugar and instant coffee powder have dissolved.
 - 4 ½ Tbsp. Instant Coffee Powder Freeze until Canister is cold to touch.
- Follow directions in HOW TO OPERATE section.

BERRY SORBET

- 2 (12-oz.) Bags of Frozen Mixed Berries
Finely puree the berries in a blender with apple juice and water.
- 1 Cup Apple Juice
Strain mixture into a large saucepan to remove seeds. Discard seeds.
- 1 Cup Water
- 2 Cups Granulated Sugar
Add sugar to the seedless berry mixture, bring to a boil for 3-4 minutes. Stir in remaining juices.
- ½ Cup Fresh Lemon Juice
Pour into a large glass bowl and refrigerate for 2-4 hours.
- 4 Cups Cranberry & Raspberry Juice Mixture
Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.

Do not fill the Canister more than ¾ full, as the mixture will expand during freezing.

PINEAPPLE SORBET

- 2 (12-oz.) Bags of Frozen Pineapple
Finely puree the pineapple in a blender with apple juice and water.
- 1 Cup Apple Juice
Strain mixture into a large saucepan to get a smooth consistency.
- 1 Cup Water
- 2 Cups Granulated Sugar
Add sugar to the pineapple mixture, bring to a boil for 3-4 minutes. Stir in remaining juices.
- ½ Cup Fresh Lemon Juice
Pour into a large glass bowl and refrigerate for 2-4 hours.
- 4 ½ Cups Pineapple Juice
Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.

Do not fill the Canister more than ¾ full, as the mixture will expand during freezing.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

4-QUART ELECTRIC ICE CREAM MAKER / NWICM4DB

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products LLC
1471 Partnership Dr.
Green Bay, WI 54304-5685
Customer Service
Phone: (920) 347-9122
Web: www.nostalgiaproducts.com

Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaproducts.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

Product Warranty Terms

Nostalgia Products LLC (the "Company") hereby warrants that for a period of one (1) year from the date of original purchase, this product will be free of defects in material and workmanship under normal home use, provided that the product is operated and maintained in accordance with the operating instructions. As the sole and exclusive remedy under this warranty, the Company will at its discretion either repair or replace the product found to be defective, or issue a refund on the product during the warranty period. This warranty is only available to the original retail purchaser of the product from the date of initial retail purchase, and is only valid with the original sales receipt, as proof of purchase date is required to obtain warranty benefits. All warranty claims must be brought to the attention of the Company within the warranty period and no later than 30 days of the failure to perform. This warranty does not cover normal wear or damage caused by shipping, mishandling, misuse, accident, alteration, improper replacement parts, or other than ordinary household use. You may be required to return the product (with shipping prepaid by you) for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns damaged or lost in transit. Unless otherwise specifically permitted by the operating instructions, this warranty applies to indoor household use only. In order to obtain service under this warranty, please contact the Company at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaproducts.com. Warranty valid only in USA and Canada.

This warranty is in lieu of all other warranties, expressed or implied, including warranties of merchantability and fitness for a particular purpose, which are hereby excluded to the extent permitted by law. In no event shall the Company be liable for any indirect, incidental, consequential, or special damages arising out of or in connection with this product or the use thereof. Some states, provinces or jurisdictions do not permit the exclusion or limitation of incidental or consequential damages, so the foregoing exclusion or limitation may not apply to you.

This warranty does not apply to re-manufactured merchandise.

Please read the operating instructions carefully. Failure to comply with the operating instructions will void this warranty.

For more information, visit us online at www.nostalgiaproducts.com.

Like us on Facebook at www.facebook.com/NostalgiaElectrics.
Follow our boards on Pinterest at www.pinterest.com/nostalgiaelctrx.
Tweet along with us on Twitter at www.twitter.com/NostalgiaElctrx.