



User Manual

Food Dehydrator

MODEL: CCD100W6

1. READ these instructions carefully before installing and operating the appliance. Keep them for further reference.
2. Record in the space below the "SERIAL/MODEL NUMBER" found on the back or bottom of your appliance and retain this information for future reference.

SERIAL NUMBER:

MODEL NUMBER:

DATE OF PURCHASE:

Save and staple your sales receipt to your manual for warranty coverage.

CONTENTS

SAFETY INFORMATION

Important Safety Instructions	3
Polarized Plug	4

SET UP & USE

Parts & Features	5
Operation Instructions	6
Dehydration Guide	7-11
Drying Tables for Fruits	12
Drying Tables for Vegetables	13

CLEANING & CARE	14
----------------------------------	-----------

TROUBLESHOOTING & WARRANTY

Before You Call For Service	14
Customer Service	14
Limited Warranty	15

SAFETY INFORMATION

DANGER

DANGER - Immediate hazards which **WILL** result in severe personal injury or death

WARNING

WARNING - Hazards or unsafe practices which **COULD** result in severe personal injury or death

CAUTION

CAUTION - Hazards or unsafe practices which **COULD** result in minor personal injury

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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

WARNING: To reduce the risk of burns, electric shock, fire, and injury to persons:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (unit base) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliances with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

SAFETY INFORMATION

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the 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.**

WARNING

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

POWER SUPPLY CORD

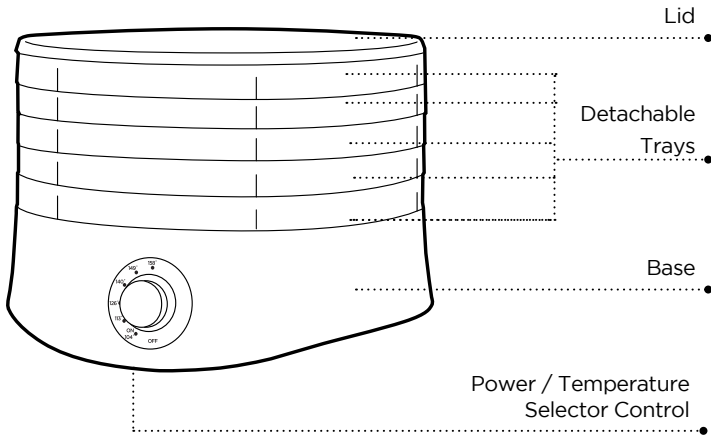
Longer extension cords are available & may be used if care is exercised in their use.

1. The marked electrical ratings of the cord should be at least as great as the electrical rating of the appliance.
2. The cord shall be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over unintentionally.

NOTE: Neither Commercial Chef nor the dealer can accept any liability for damage to the product or personal injury resulting from failure to observe the electrical connection procedures.

SET UP & USE

PARTS & FEATURES



BEFORE FIRST TIME USE

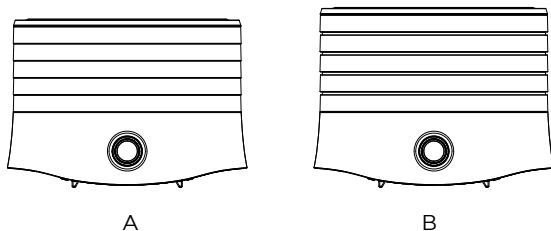
- Remove all packaging from the appliance.
- Check that your mains voltage corresponds with that stated on the appliances rating label.
- Wash the lid and tray sections of the appliance in warm soapy water. The base should be cleaned with a damp cloth

CAUTION: Do not wash or immerse the base in water.

SET UP & USE

TO BEGIN USE

1. Place the food flat on the trays. Do not completely cover the bottom of the tray as this will stop the air circulation. Overloading the trays or placing the food on top of each other will reduce the efficiency of the dehydrator.



NOTE: The food dehydrator offers two options for setting tray heights. To set the lower (default) height of 0.6 Inch (1.5cm), place the trays on top of each other as shown in A. Turn the trays so that the tabs located at the bottom of the trays are placed adjacent to the grooves, located at the top of every tray. To set a clearance of 1.1 Inch (2.8cm), turn and seat the trays so that the tabs fit precisely in to the grooves as shown in B.

2. Prepare the food as recommended and place on the trays. Always start by placing the food in the lower sections of the dehydrator. Leave the central hole uncovered.
3. Place the trays on the power base.
4. Place the lid onto the appliance. During the dehydrating process the upper lid should always be left on the appliance.
5. Plug the appliance in to the electrical socket and turn on the appliance by rotating the knob counter clockwise to the desired temperature setting.
6. Set the temperature of the dehydrator to the desired setting.
7. Rotate the trays at intervals throughout, to ensure even drying. Unplug the appliance, rotate the trays, then plug the appliance back in and continue to dry.
8. When you have finished using the appliance, turn it off by putting the switch to the "Off" position and unplug the appliance. Allow the food to cool down and then place it into a container or jar.

NOTE: It is recommended to use all 5 trays whenever you use the appliance no matter how many sections are left empty.

STORAGE

- Vacuum packing dried foods extends the shelf life of the food by 3 times.
- Store the foods in airtight, moisture-proof containers. Do not expose to light.
- Store in cool (below 59°F / 15°C), dark and dry areas. Dehydrated meat and fish are best stored in the refrigerator.

DEHYDRATION GUIDE

PRINCIPLES OF DEHYDRATION

There are no absolutes and quite a few variables in food dehydration. The best way to become proficient is to experiment using this booklet as a guideline and then adjusting your drying technique according to your results.

Record keeping is helpful in food dehydration. Records of weight of produce before and after the dehydration, length of time required for drying, etc., can be useful information in attaining a good quality product. Information can be recorded on the labels of the food storage containers.

Tasty ready-to-eat snacks and confections are some of the versatile products you can create by drying fruits and vegetables at home. After soaking in water, the re-hydrated foods can be used in favorite recipes for casseroles, soups, stews and salads. Re-hydrated fruits and berries can also make excellent compotes or sauces.

Drying is appealing because the procedure is relatively simple and requires little equipment. Only minimal storage space is needed.

Dehydrating is a method of heating the food to evaporate the moisture present, and removing the water vapor formed.

Most food products release moisture rapidly during early stages of drying. This means they can absorb large amounts of heat and give off large quantities of water vapor while remaining at a temperature well below that of the drying air.

PROCEDURE

Fruits and vegetables selected for drying should be the highest quality obtainable – fresh and fully ripened. Wilted or inferior produce will not make a satisfactory dried product. Immature produce lacks flavor and color. Overmature produce may be tough and fibrous or soft and mushy.

Prepare produce immediately after gathering, and begin drying at once. Wash or clean all fresh food thoroughly to remove any dirt or spray. Sort and discard defective food; decay, bruises, or mold on any piece may affect an entire batch.

For greater convenience when you finally use the food, and to speed drying, it is advisable to peel, pit, or core some fruits and vegetables. Smaller pieces dry more quickly and uniformly.

SET UP & USE

PRETREATING

Enzymes in fruit and vegetables are responsible for color and flavor changes during ripening. These changes will continue during drying and storage unless the produce is pretreated to slow down enzyme activity.

Blanching can be used in the pretreatment of vegetables, as it helps set color and hastens drying by relaxing tissues. Blanching may also prevent undesirable changes in flavor during storage, and improve reconstitution during cooking.

Many light-colored fruits (especially apples, apricots, peaches, nectarines, and pears) tend to darken during drying and storage. To prevent this darkening, the fruit may be pretreated by blanching or by a suitable dip, but effectiveness of pretreatment methods varies.

Fruits may be dipped in one of the following:

- Pineapple or lemon juice as a natural alternative to other pretreatments to reduce browning. Slice fruit directly into juice. Remove promptly (about 2 minutes) and place on trays. Fruits may also be dipped in honey, spices, lime or orange juice, or sprinkled with coconut to give them a snappy dried flavor. Use your imagination and make your own flavorful dip.
- Sodium Bisulfite: Ask for food safe, (USP) grade only. Dissolve 1 teaspoon of sodium bisulfite in one quart of water. Prepare small amounts of fruit and dip for 2 minutes in the solution. This helps prevent loss of Vitamin C and maintains a bright color. Sodium bisulfite may be obtained from a local pharmacy.
- A solution of table salt.
- A solution of ascorbic acid or citric acid. Commercial antioxidant mixtures containing ascorbic acid may also be used, but often are not as effective as pure ascorbic acid.

Fruits may be steam-blanching. However, blanched fruits may turn soft and become difficult to handle.

Syrup blanching may help retain the color of apples, apricots, figs, nectarines, peaches, pears and plums. A sweetened candied product will result.

Fruits with tough skins (grapes, prunes and small dark plums, cherries, figs and some berries) may be water-blanching to crack the skins. This will allow moisture inside to surface more readily during drying.

Before drying pretreated food, remove any excess moisture by placing the food on paper towels or clean cloths. Drying trays should be loaded with a thin layer of food as directed. If needed, clean cheesecloth can be spread on the trays to prevent food pieces from sticking or falling through.

The amount of food being dried at one time should not exceed roughly 3/4 of each tray's surface area and a 1/4" thick.

SET UP & USE

RECONSTITUTING FOODS

All dehydrated foods need to be reconstituted. Most fruits are actually preferable in their dried form. Most vegetables, however, are most taste-tempting when reconstituted.

To reconstitute vegetables for cooking, merely wash product in clean water, then place in an amount of cold, unsalted water and cover. Soak 2 to 8 hours, if possible, then cook in same water used for soaking.

Add more water if necessary. Bring product to a boil, then reduce heat to simmer just until done. Add salt, if desired, at end of cooking time, as salt slows down the reconstitution process. As with fresh products, overcooking will diminish flavor and texture. To reconstitute vegetables like carrots, soak in ice water or soak in water in the refrigerator.

Dried foods can be reconstituted by soaking, cooking, or a combination of both and will resemble their fresh counterparts after reconstitution. However, dried foods are unique and should not be expected to resemble a fresh product in every respect.

Drying does not render the food free of bacteria, yeasts, and molds. Thus, spoilage could occur if soaking is prolonged at room temperature. Refrigerate if soaking for longer than 1 to 2 hours.

To conserve nutritive value, use the liquid remaining after soaking and cooking as part of the water needed in recipes.

One cup of dried vegetables reconstitutes to about 2 cups. To replace the moisture removed from most vegetables, barely cover them with cold water and soak 20 minutes to 2 hours. Cover greens with boiling water. To cook, bring simmer until done.

SET UP & USE

One cup of dried fruit reconstitutes to about 1 1/2 cups. Add water just to cover the fruit; more can be added later if needed. One to eight hours are required to reconstitute most fruits, depending on fruit type, size of pieces, and water temperature. (Hot water takes less time). Over-soaking will produce a loss of flavor. To cook reconstituted fruit, cover and simmer in the soak water.

Dried or reconstituted fruits and vegetables can be used in a variety of ways. Use dried fruit for snacks at home, on the trail, or on the ski slopes. Use pieces in cookies or confections.

Serve reconstituted fruit as compotes or as sauces. It can be incorporated into favorite recipes for breads, gelatin salads, omelets, pies, stuffing, milk-shakes, homemade ice cream and cooked cereals.

Add dried vegetables to soups and stews or vegetable dishes. Use as dry snacks or dip chips.

Include reconstituted vegetables in favorite recipes for meat pies and other main dishes, as well as gelatin and vegetable salads.

Powdered vegetables in the dried form make a tasty addition to broths, raw soups, and dressings.

For optimum maintenance of nutritional value, we suggest:

- Blanching the correct length of time.
- Packaging dried foods properly and storing containers in a cool, dry, dark place.
- Checking dried foods periodically during storage to insure that moisture has not been reabsorbed.
- Eating dried foods as soon as possible.
- Using liquid remaining after reconstitution in recipes.

DRYING

Drying time varies according to fruit or vegetable type, size of pieces, and tray load.

Before testing foods for desired dryness, remove a handful and cool for a few minutes. Foods that are warm or hot seem softer, moister, and more pliable than they will when cooled.

Foods should be dry enough to prevent microbial growth and subsequent spoilage. Dried vegetables should be hard and brittle. Dried fruits should be leathery and pliable. For long-term storage, home dried fruits will need to be drier than commercially dried fruits sold in grocery stores.

SET UP & USE

PACKING AND STORAGE

Fruits cut into a wide range of sizes should be allowed to “sweat” or condition for a week after drying to equalize the moisture among the pieces before placing in long-term storage. Place fruit in a non-aluminum, non-plastic container and put in a dry, well-ventilated and protected area.

Dried foods should be thoroughly cooled before packing. Package in small amounts so that food can be used soon after containers have been opened. Pack food as tightly as possible without crushing into clean, dry, insect-proof containers. Glass jars or moisture vapor proof freezer cartons or bags (heavy gauge plastic type) make good containers. Metal cans with lids can be used if the dried food is first placed in a plastic bag.

Your dehydrated food should be checked about once a month. Should you find mold growing on a piece of the dried food, please discard it.

ROTATING THE TRAYS

Your new Food Dehydrator is scientifically designed to rely on natural heat convection to carry away moist air from the food. Trays should be rotated during the processing period to insure even drying.

Trays nearest the bottom exposed to the hottest, driest air will dry more rapidly. So simply move them up and move the ones on top to the bottom.

HELPFUL HINTS

- 1) The best results are achieved when the quality of the food is high. Be sure to select ripe produce in good condition, as one bad food may give an off-flavor to the entire lot.
- 2) Clean produce is important. Wash thoroughly, remove soft or spoiled areas, slice and pretreat if necessary. Be certain that your hands, your cutting utensils and your food preparing area are also clean.
- 3) You can expect a variation in the drying times. Drying times are affected with the size of the load, thickness of the sliced products, humidity of the air, and the moisture content of the food itself.
- 4) Be sure to let the produce cool before testing for dryness.
- 5) Trays may be fully loaded, if desired, with pieces barely touching but not overlapping.
- 6) About six to ten percent of the moisture may remain in your foods without danger of spoilage. Many dried foods will have a leathery consistency, rather like licorice.
- 7) Rotate trays if you notice uneven drying or a very heavy load. Just move bottom tray up to the middle and top ones down.
- 8) To remove seeds or pits from prunes, grapes, cherries etc., dehydrate 50 % then pop seeds out. This prevents juice from dripping out.

SET UP & USE

DRYING TABLE FOR FRUITS

The times are approximate. Your drying times will vary with room temperature, humidity, moisture content of the food and how thinly the food is sliced. The presence of natural juices in food will also vary. Some fruit sugars tend to be stickier than others. Dry best at 135°F / 57°C . Adjust temperatures as needed.

FRUIT	PREPARATION	DRYNESS TEST	TIME
Apples	Pare, core and cut in slices or rings. Dip in pretreatment for 2 minutes. Drain and place on tray.	Pliable	4 - 10 hrs.
Apricots	Dry in halves and turn inside out or cut into quarters. Pretreat to help retain color without penetrating skin of fruit.	Pliable	8 - 16 hrs.
Bananas	Peel and cut into 1/8" slices.	Crisp	5 - 14 hrs.
Berries	Strawberries may be sliced in 3/8" slices. Leave other berries whole. Bathe wax-coated berries in boiling water.	No visible moisture	5 -14 hrs.
Cherries	Do not stem until ready to prepare. Pitting is optional, or pit when 50 % dry.	Leathery but sticky	6 - 16 hrs.
Cranberries	Wash well, chop for flakes or leave whole.	No visible moisture	4 - 10 hrs.
Grapes (Raisins)	Wash, remove stems and leave whole.	Pliable & leathery	6 - 16 hrs.
Nectarines	No need to peel. Dry with skin down on screen, or cut in 3/8" slices or circles.	Pliable	6 - 14 hrs.
Orange Rind	Peel in long strips and dry. Do not grate until ready to use.	Brittle	6 - 14 hrs.
Peaches	Remove peels during dehydration if desired. Pit when 50 % dehydrated. Halve or quarter, with cup size up.		5 - 14 hrs.
Pears	Peel, remove core and woody tissue. Cut into slices or rings, halves, quarters or eights.	Pliable & leathery	5 - 14 hrs.
Persimmons	Use only ripe fruit. Wash, remove cap, slice in 3/8" circles or slices.	Pliable	5 - 10 hrs.
Pineapple (Fresh)	Remove core, cut in slices or wedges or chunks.	Pliable	6 - 16 hrs.
Pineapple (Canned)	Drain and pat dry. Place on trays.	Leathery	6 - 16 hrs.
Plums	Wash, leave whole or cut in half and remove pits or pop them out when half dried.	Pliable	5 - 14 hrs.
Prunes	Same as plums, but soak in boiling water for two minutes first.	Leathery	8 - 16 hrs.
Rhubarb	Use only tender stalks. Wash, cut in 1" lengths.	No visible moisture	4 - 10 hrs.

SET UP & USE

DRYING TABLE FOR VEGETABLES

The times are approximate. Your drying times will vary with room temperature, humidity, moisture content of the food and how thinly the food is sliced. The presence of natural juices in food will also vary. Dry best at 125°F / 52°C . Adjust temperatures as needed.

VEGETABLE	PREPARATION	DRYNESS TEST	TIME
Artichoke Hearts	Cut hearts into 1/8" strips. Boil 5-8 minutes in 3/4 cup water containing 1 tablespoonful lemon juice.	Brittle	4 - 8 hrs.
Asparagus	Wash and cut into 1" pieces. Tips yield better product. Stems, crushed after drying, make an excellent seasoning.	Brittle	4 - 8 hrs.
Beans (Green or Wax)	Cut into 1" pieces or cut French style. Steam blanch until translucent. Stir beans on tray after partial drying, moving inside beans to outside for more even drying.	Brittle	4 - 8 hrs.
Beets	Trim off all but one inch of tops and roots. Wash, blanch, cool, remove tops, skin and roots. Dice or slice.	Brittle, Dark	4 - 8 hrs.
Brussels Sprouts	Cut sprouts from stalks, cut in half lengthwise through stem.	Brittle	5 - 10 hrs.
Broccoli	Trim, cut as for serving, wash thoroughly. Steam tender, about 3-5 minutes.	Brittle	5 - 10 hrs.
Cabbage	Trim, cut into strips 1/8" thick. Cut core into 1/4" strips. Use bottom shelf of dehydrator.	Leathery	4 - 10 hrs.
Carrots	Select young tender roots. Steam until tender. Cut into slices, shreds, cubes or strips.	Leathery	4 - 8 hrs.
Cauliflower	Dip cauliflower into 3 tablespoons salt per 2 quarts of water for 2 minutes. Steam until tender.	Leathery	5 - 10 hrs.
Celery	Separate stalks from leaves. Wash both thoroughly. Cut stalks into 1/4" slices. Leaves dry first, so remove when dry. Flake leaves after drying for use in soups, stews, etc.	Brittle	4 - 8 hrs.
Corn	Remove husks, silk and blemishes just before steaming. Blanch on cob until milk is set. Cut from cob and spread over tray. Stir several times for even drying.	Brittle	4 - 10 hrs.
Cucumber	Pare, slice in 1/8" slices and dry.	Leathery	4 - 10 hrs.
Eggplant, Kohlrabi, Summer & Italian Squashes, Zucchini	Trim, wash and slice 1/4" to 1/2" thick, and spread on tray.	Brittle	4 - 10 hrs.
Onions and Leeks	Remove peels and cut into 1/2" slices, nuggets, or chop. Stir several times during drying.	Leathery	4 - 8 hrs.
Okra	Use young, tender pods. Wash, trim, and slice into 1/4" discs.	Leathery	3 - 6hrs.

CLEANING AND CARE

CLEANING THE UNIT

Before cleaning switch off the appliance and remove the mains plug from the wall socket. Clean with a soft, dry or damp cloth, if required with a neutral detergent. Do not use any abrasive cleaning agents, scourers etc. to clean the appliance. Wash the drying trays and top lid in hot water, clean with neutral detergent, rinse in potable water and let them dry. Switch the appliance on without any food inside and let it operate for minimum of 4 hours.

Switch the appliance off, let all parts of the food dehydrator cool down and air out.

This procedure is also recommended before using the appliance for the first time.

Unplug from the wall socket if the appliance has not been used for a long time.

Before putting the appliance in storage, clean thoroughly then cover with a plastic bag and store in a dry place. Keep the appliance away from children!

TROUBLESHOOTING & WARRANTY

BEFORE YOU CALL FOR SERVICE

IF THE PRODUCT FAILS TO OPERATE:

- A) 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.
- B) Check to make sure the power / temperature selector control is set in correct position.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE PRODUCT YOURSELF.

CUSTOMER SERVICE

IMPORTANT

DO NOT RETURN THIS PRODUCT TO THE STORE

If you have a problem with this product, please contact the W Appliance Co. Customer Satisfaction Center at 1-855-855-0294.

**DATED PROOF OF PURCHASE, MODEL # AND SERIAL #
REQUIRED FOR WARRANTY SERVICE**

TROUBLESHOOTING & WARRANTY

LIMITED WARRANTY

Commercial Chef brand is used under license. Any repair, replacement, or warranty service, and all questions about this product should be directed to W Appliance Co. at **1 (855) 855-0294** from the USA or Puerto Rico.

W Appliance Co. warrants to the original purchaser that the product will be free from defects in material, parts and workmanship for the period designated for this product. The warranty commences the day the product is purchased and covers up to a period of **1 year (12 months) for labor/1 year (12 months) for parts (manufacturing defects only)**.

W Appliance Co. agrees that it will, at its option, replace the defective product with either a new or remanufactured product equivalent to your original purchase during the warranty period. Should the Part warranty period exceed the Labor warranty period, W Appliance Co. will supply at no charge for the remainder of the Part warranty, any new or remanufactured replacement parts as required by the product. During this period all labor and service charges will become the responsibility of the customer.

Exclusions: This warranty does not apply to the below:

1. If the appearance or exterior of the product has been damaged or defaced, altered or modified in design or construction.
2. If the product original serial number has been altered or removed or cannot be readily determined.
3. If there is damaged due to power line surge, user damage to the AC power cord or connection to improper voltage source.
4. If damage is due to general misuse, accidents or acts of God.
5. If repair attempts are done by unauthorized service agents, use of parts other than genuine parts or parts obtained from persons other than authorized service companies.
6. On units that have been transferred from the original owner.
7. On products that have been purchased as refurbished, like new, second-hand, in a "As-Is" or "Final Sale" terms.
8. To products used in a commercial or rental setting.
9. To products used in settings other than ordinary household use or used other than in accordance with the provided instructions.
10. To damages for service calls for improper installations.
11. To damages to decorative trims, finishes of the appliance or home incurred during installation.
12. Transportation and shipping costs.

13. Labor after the initial 12 months.
14. Food loss for loss due to product failure or delay in service, repair or replacement.
15. To charges occurred for after hour service, weekend, holiday charges, tolls or mileage expense for service calls to remote areas.
16. Charges to make product available for service, such as removal of trim, shelves etc. that are not a part of the appliance.
17. Service calls to install or correct the installation of your product.
18. Service calls to instruct you how to use your product.
19. Service calls to repair or replace the house fuse, reset the circuit breaker or correct the wiring in the house.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER; W Appliance Co. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT, EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OF FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED TO THE DURATION OF THE WARRANTY.

Some states do not allow the exclusion or limitations of incidental or consequential damages, or limitations on how long the warranty lasts. In these cases the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Obtaining Service: To obtain service, product literature, supplies or accessories please call **1 (855) 855-0294** to create a ticket for exchange/repair. Please make sure to provide the date of purchase, model number and a brief description of the problem. Our customer service representative will contact you or send detailed return instructions.

W Appliance Co. does not warrant that the appliance will work properly in all environmental conditions, and makes no warranty and representation, either implied or expressed, with respect to the quality, performance, merchantability, or fitness for a particular purpose other than the purpose identified within this user's manual. W Appliance Co. has made every effort to ensure that this user's manual is accurate and disclaims liability for any inaccuracies or omissions that may have occurred. Information in this user's manual is subject to change without notice and does not represent a commitment on the part of W Appliance Co. W Appliance Co. reserves the right to make improvements to this user's manual and/or to the products described in this user's manual at any time without notice. If you find information in this manual that is incorrect, misleading, or incomplete, please contact us at **1- 855-855-0294**.

W Appliance Co.,
1356 Broadway
New York, NY 10018



© 2018 Commercial Chef is a W Appliance Company.
All Rights Reserved.