

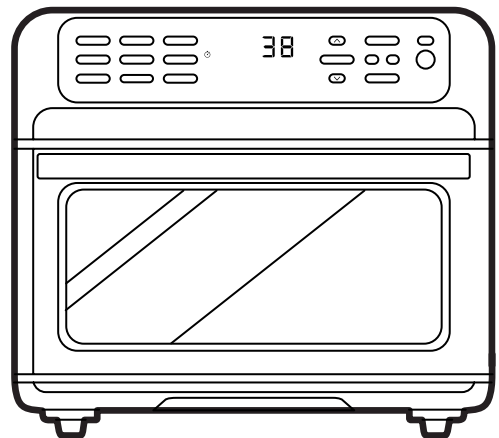
CHEFMAN®

DUAL FUNCTION AIR FRYER + OVEN

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cooking Tips
- Cleaning and Maintenance
- Terms and Conditions
- Warranty

RJ50-SS-T



COOKING FORWARD

Welcome!

Thank you for choosing the Dual Function Air Fryer + Oven as the newest addition to your kitchen. Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you. The Air Fryer + Oven boasts nine cooking functions plus the ability to set two different functions to occur sequentially. (Put a breadcrumb topped casserole in the oven, set it to bake then broil, and it will cook through with a golden crisp topping to finish.) With a 20-liter capacity, the Air Fryer + Oven can accommodate 4 slices of bread at once, bake a 10-inch pizza, or air fry 2 pounds of chicken wings. Made of sleek stainless steel, the toaster looks great on any counter and cleaning it is a breeze, too.

We know you're excited to get cooking, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,

The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE
For your safety and continued enjoyment of this product, always read the instruction manual before using.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do NOT touch hot surfaces. Use handle or dials.
3. To protect against electrical shock do NOT immerse cord or plug 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 Chefman® brand appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support.
7. The use of accessory attachments not recommended by Chefman® 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 gas or electric burner, or in an oven.
11. Extreme caution must be used while moving the oven when it contains hot oil or other hot liquids.
12. Always plug cord into the wall outlet first. To disconnect, turn off the oven.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

13. Do NOT use the oven for other than intended use.
14. Oversize foods or metal utensils must NOT be inserted in the oven as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered with or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do NOT store any item on top of the oven when in operation.
16. Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
18. Do NOT store any materials, other than Chefman® recommended accessories, in this oven when not in use.
19. Do NOT place cardboard or plastic in the oven.
20. Do NOT cover crumb tray or any part of the oven with metal foil. This will cause overheating.

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

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

*California Proposition 65:
(Applicable for California Residents only)*



WARNING:

Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



**Do not place the appliance
on a stovetop or any other
heatable surface.**

SAFETY INSTRUCTIONS

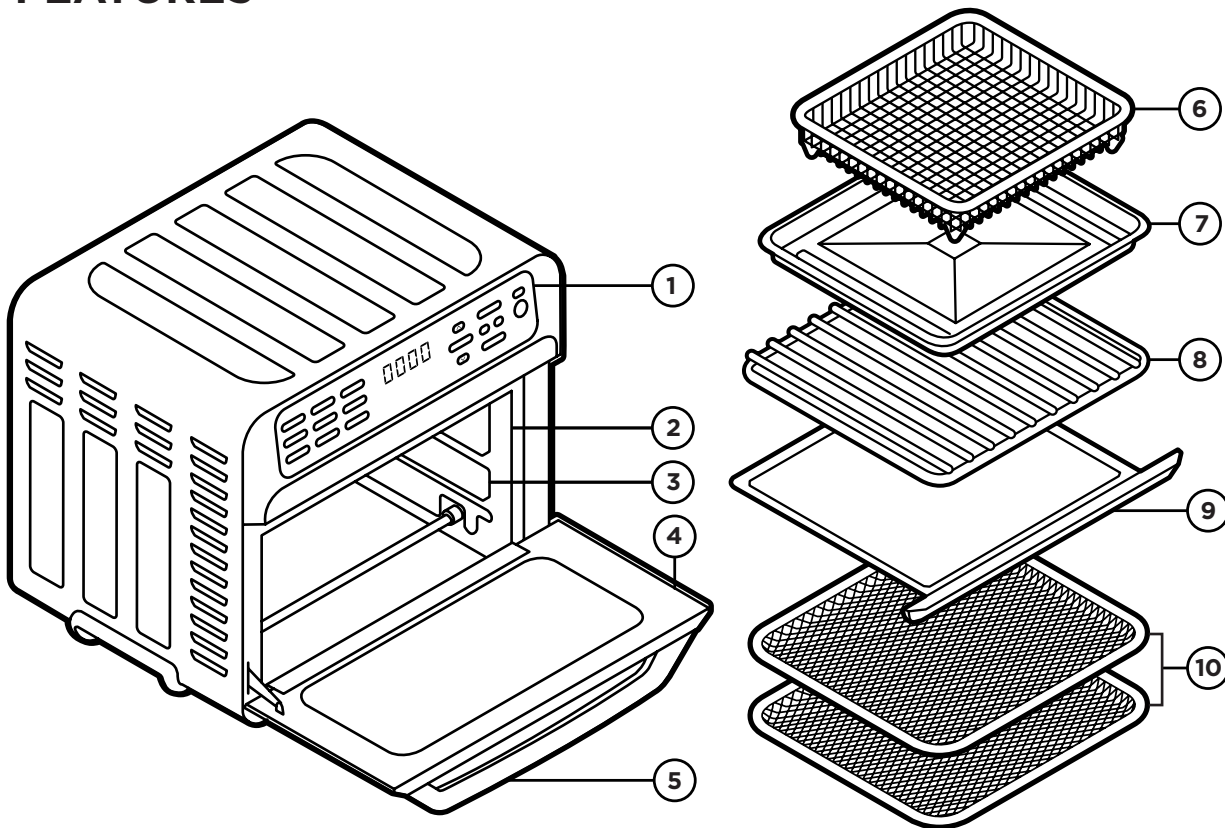
IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

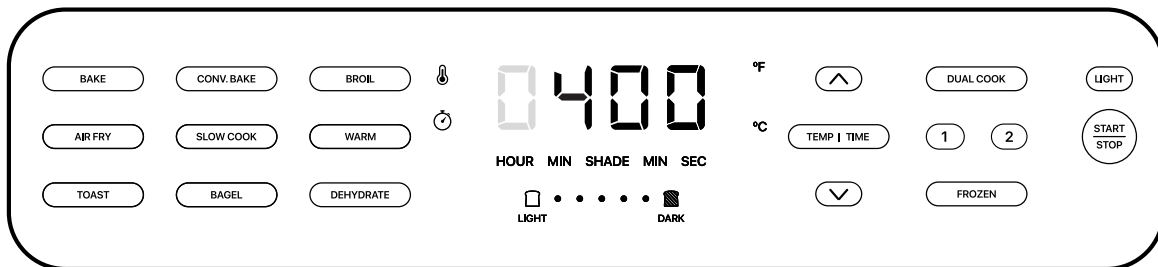
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman® Support for assistance.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS
ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY
OR STOPS WORKING ENTIRELY.**

FEATURES



FEATURES



CONTROL PANEL

9 Cook Function Buttons – Press to choose (can choose two from top two rows with Dual Function)

Temp/Time Display – Alternates between the two

Toast Settings Display – Shows the shade of your toast or bagel

Temp/Time Button – Press to choose Time or Temp for setting. Press and hold to change to a different temp unit.

Temp/Time Arrow – Press up arrow for more time, higher temp, or darker toast shade; press down for less time, lower temp, and lighter shade

Dual Cook button – Press to set two cook functions to happen sequentially.

1 and 2 Buttons – Press to set first and second functions for Dual Cook.

Frozen Button – Press when toasting frozen bread or bagels to automatically add more time to reach desired shade.

Oven Light Button – Press to turn on oven light. Press and hold to turn off sound (beeps) on unit.

Start/Stop Button – Press to begin or cancel cooking.

FEATURES

	Temp Range (F°)	Temp Increments (F°)	Time Range	Time Increments	Shade Range
Bake	200-450	25	1 min - 4 hrs	1 min	n/a
Conv. Bake	200-450	25	1 min - 4 hrs	1 min	n/a
Broil	400 or 450	n/a	1 min - 20 min	1 min	n/a
Air Fry	200-450	25	1 min - 1 hr	1 min	n/a
Slow Cook	200 or 300	n/a	30 min - 24 hrs	30 min	n/a
Warm	200-350	25	1 min - 1 hr	1 min	n/a
Toast	Fixed at 450	n/a	n/a	n/a	1-5
Bagel	Fixed at 450	n/a	n/a	n/a	1-5
Dehydrate	95-165	10	30 min - 72 hrs	30 min	n/a

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Read and remove all packing materials and stickers from the inside and outside of the Air Fryer + Oven except for rating label on bottom, which should remain on unit. Be sure that all accessories are accounted for before throwing away any packaging.
2. Gently wipe the exterior of the oven with a clean, damp cloth and dry thoroughly. Wipe the interior with a mild liquid soap and a damp cloth or sponge.

NOTE: Do not use abrasive cleaners, like steel wool pads, as they may damage the finish.

3. Hand wash the removable crumb tray and dry thoroughly; the crumb tray is not dishwasher safe.
4. Hand wash and dry the broil/bake pan, wire rack, basket, and dehydrating racks. The basket and all racks are top-rack dishwasher safe; the broil pan is not.
5. Place the Air Fryer + Oven on a flat, heat-resistant surface positioned at least 2 inches away from the wall or any other objects.
6. Ensure that the crumb tray is inserted into the bottom of the oven below the door. Do not operate unit without crumb tray in place.

HOW TO COOK IN THE AIR FRYER + OVEN

The Air Fryer + Oven has nine cooking functions, so you can customize your cooking for perfect results every time. Not only that, you can also program the oven to perform two different cooking functions sequentially. For example, you can use Air Fry to cook potatoes to crisp perfection then hold them until the rest of dinner is ready by programming the Warm function to come on as soon as air frying ends. (For more on the Dual Cook function, see p. 17.)

OPERATING INSTRUCTIONS

Metal, ovenproof glass, or ceramic bakeware without glass lids can be used in the oven. However, the top of the container must be at least 1½-inches away from the upper heating element. What follows is how to cook using the different settings.

NOTE: On first use, unit may emit a slight odor, which is normal and will dissipate with use.

BAKE OR CONVECTION BAKE

Baking is a general cooking method that works just like your regular oven. Use it to make small-batch cookies, brownies, or to bake a cake. You can also roast meats and chicken using the Bake function. Convection Bake moves the air around with a fan to cook foods faster and hotter and is great for pizza.

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food on the bake pan or rack.

NOTE: Using foil with Convection Bake function can significantly affect the cook temperature and time.

3. Slide the food into the oven.

NOTE: For baked goods, it's wise to preheat empty oven for 5 minutes or so before adding food.

4. Press Bake or Convection Bake button on control panel. The button will turn blue.
5. Press the Temp/Time button and set the desired time and temperature by pressing the up and down arrows.
6. Press the Start/Stop button to begin cooking; the button will turn red.
7. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before the timer ends, press the Start/Stop button

OPERATING INSTRUCTIONS

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

8. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove basket or rack from the oven. Check food for doneness, serve, and enjoy!

BROIL

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food on broil pan or in basket on broil pan.
3. Slide the broil pan into the oven's top rack position.

NOTE: Be sure that the food is not directly touching the heating elements; lower the pan if so.

4. Press the Broil button on the control panel. The button will turn blue.
5. Press the Temp/Time button and set the desired time and temperature by pressing the up and down arrows. NOTE: You will have two temperature choices: Low (400°F) and High (450°F).
6. Press the Start/Stop button to begin cooking; the button will turn red.
7. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before the timer ends, press the Start/Stop button

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Oven Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

OPERATING INSTRUCTIONS

8. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove food from the oven. Check for doneness, serve, and enjoy!

AIR FRY

Air frying uses fast-moving hot air to cook food to crisp perfection without the need for oil. It's a great choice for cooking many frozen prepared foods as well as french fries, chicken wings, and more.

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food in basket and place basket on broil/bake pan. Alternatively, place food directly on the wire rack and place the broil pan in bottom position in oven as a drip tray.
3. Slide the pan with basket or rack into the oven.
4. Press the Air Fry button on the control panel. The button will turn blue.
5. Press the Temp/Time button and set the desired time and temperature by pressing the up and down arrows.
6. Press the Start/Stop button to begin cooking; the button will turn red.
7. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing continue from where it left off. To stop cooking before timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Oven Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

OPERATING INSTRUCTIONS

8. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove food from the oven. Check for doneness, serve, and enjoy!

SLOW COOK

Slow cooking means just what it says: slowly cooking foods at a lower temperature. Slow cooking is a great choice for tough cuts of meat because the slow cooking makes them tender.

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food on the broil/bake pan or rack.
3. Slide the food into the oven.
4. Press the Slow Cook button on the control panel. The button will turn blue.
5. Press the Temp/Time button and set the desired time and temperature.

NOTE: You will have two temperature choices: Low (200°F) and High (300°F).

6. Press the Start/Stop button to begin cooking; the button will turn red.
7. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before the timer ends, press the Start/Stop button

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

OPERATING INSTRUCTIONS

8. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove basket or rack from the oven. Check food for doneness, serve, and enjoy!

WARM

The warm function heats the oven at a lower temperature, perfect for reheating leftovers without drying them out.

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food on the boil/bake pan or rack.
3. Slide the food into the oven.
4. Press the Warm button on the control panel. The button will turn blue.
5. Press the Temp/Time button and set the desired time and temperature by pressing the up and down arrows.
6. Press the Start/Stop button to begin cooking; the button will turn red.
7. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before the timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

OPERATING INSTRUCTIONS

8. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove the basket or rack from the oven. Check food for doneness, serve, and enjoy!

TOAST

The Air Fryer + Oven can toast multiple slices of bread to the just-right shade.

1. Ensure the crumb tray is inserted in its position below the oven door and plug unit in if necessary.
2. Place bread on the wire rack and slide the rack into the Air Fryer + Oven.

NOTE: If toasting one or two pieces, center them in the middle of the rack for the best results.

3. Press the Toast button on the control panel. It will turn blue.
4. Press the arrow buttons up or down to set your shade, 1 being the lightest and 5 being the darkest. (The shade choice will display in blue below the Temp/Time display.

NOTE: If bread is frozen, press the Frozen button to automatically adjust shade time to perfectly toast frozen bread the same as fresh. When selected, the button will turn blue.

5. Press the Start/Stop button to begin toasting. The Start/Stop button will turn red and a countdown will appear on the display letting you know how long toasting will take.

OPERATING INSTRUCTIONS

6. To pause toasting, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

7. Toast until the timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
8. Carefully remove toast from the oven and enjoy!

BAGEL

The Air Fryer + Oven works well for toasting bagels—which often are a struggle to fit into conventional slot toasters—to crisp-chewy perfection.

1. Ensure the crumb tray is inserted in its position below the oven door and plug unit in if necessary.
2. Place bagels on the wire rack cut side up and slide rack into the Air Fryer + Oven.

NOTE: If toasting one or two pieces, center them in the middle of the rack for the best results.

3. Press the Bagel button on the control panel. It will turn blue.
4. Press the arrow buttons up or down to set your shade: 1 being the lightest and 5 being the darkest. (The shade choice will display in blue below the Temp/Time display.)

NOTE: If bagel is frozen, press the Frozen button to automatically adjust shade time to perfectly toast frozen bagels the same as fresh. When selected, the button will turn blue.

OPERATING INSTRUCTIONS

5. Press the Start/Stop button to begin toasting. The Start/Stop button will turn red and a countdown will appear on the display letting you know how long toasting will take.
6. To pause toasting, open the oven door. The timer and the heating will pause. (But oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

7. Toast until the timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
8. Carefully remove bagel from the oven and enjoy!

DEHYDRATE

Dehydrating is a great method for creating tasty, long-lasting snacks from favorite fruits and vegetables. It's also perfect for drying herbs and creating lightweight, packable meals for backpacking.

1. Ensure the crumb tray is inserted in its position below the oven door and plug in unit.
2. Place the food on the dehydrating racks with room between each piece.
3. Slide racks into oven.
4. Press the Dehydrate button on the control panel. It will turn blue.
5. Press the Temp/Time button and set the desired time and temperature by pressing the up and down arrows.

OPERATING INSTRUCTIONS

6. Press the Start/Stop button to begin cooking; the button will turn red.

NOTE: Rotate rack position occasionally for most even drying.

7. To pause dehydrating, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door. To turn it on, press the Oven Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

8. Cook until the timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
9. Using oven mitts, carefully remove the food from the oven. Check for doneness and enjoy!

HOW TO USE DUAL COOK FUNCTION

The Dual Cook function lets you program two cooking methods to happen sequentially. For example, you can set the Air Fryer + Oven to Bake for 30 minutes and then Broil for 5 minutes, and the unit will automatically switch from Bake after 30 minutes to Broil for 5 minutes.

The top two rows of the cook functions can all be set to Dual Cook. (Bake, Convection Bake, Broil, Air Fry, Slow Cook, and Warm.)

1. To use Dual Cook, press the Dual Cook button. The Dual Cook button will turn blue as well as the Number 1 button and the most recent cook function used.

OPERATING INSTRUCTIONS

2. Choose the cook function you would like to start with by pressing that cook function's button; it will turn blue.
3. Set the desired time and temperature for the first cook function; the first cook function is now set.
4. To set the second cook function, press the Number 2 button; it will turn blue. (The Number 1 button will turn white.)
5. Choose the cook function you would like to finish with and then press that button; it will turn blue.
6. Set the desired time and temperature for the second cook function.
7. Press the Start/Stop button to begin cooking; the button will turn red. The button of the function that is currently cooking will be blue as will be the Number 1 button. (The second function button will be white as will the Number 2 button.)

NOTE: To exit the dual cook function after starting, press the Dual Cook button.

8. When the first function has finished, the unit will beep and the oven will automatically switch to the second function. The second function button will turn to blue as will the Number 2 button.
9. To pause cooking, open the oven door. The timer and the heating will pause. (But the oven may still be hot.) When the door is closed, cooking and timing will continue from where it left off. To stop cooking before timer ends, press the Start/Stop button.

NOTE: The interior light does not come on when you open the oven door; to turn it on, press the Oven Light button on the control panel; press it again to turn it off. (The Light button will turn blue when oven light is on.)

OPERATING INSTRUCTIONS

10. Cook until timer ends. The unit will beep, the word End will appear on the display, and the oven will turn off.
11. Using oven mitts, carefully remove food from the oven. Check for doneness, serve, and enjoy!

COOKING TIPS

- If not cooking on the broil pan, consider inserting it in bottom rack position as a drip tray for easy cleanup.
- If warming leftover cooked meat using the Warm function, fill the broil pan with 1 cup of water and place below the food being warmed to keep it from drying out.
- When working with delicate food that can easily crumble, take the rack out of the Air Fryer + Oven and assemble your food directly on the rack.
- If using a pizza stone, preheat the stone in the oven for at least 20 minutes before baking your pizza. Place the stone in the Air Fryer + Oven and set to the highest temperature. You can incorporate both preheating and cooking by setting the timer for 30-40 minutes to incorporate the preheating and baking times all in one cycle.

CLEANING AND MAINTENANCE

The Air Fryer + Oven is easy to clean. Simply follow the directions below.

1. Unplug the unit and allow to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly.
3. Using a sponge, soft cloth, or nylon pad, wash the glass on the door with dish soap and warm water. Do NOT use a spray glass cleaner.
4. Using a mild liquid soap and a damp cloth or sponge, wipe the interior walls. Do NOT use abrasive cleaners like steel wool pads, as they may damage the finish. Be sure to clean the top interior of the Air Fryer + Oven. Removing grease on a regular basis will prevent smoke caused by a buildup of oils and will keep cooking consistent.
5. Slide out the crumb tray and toss out crumbs. Wipe clean. Remove any baked-on grease by soaking tray in hot, sudsy water. Use non-abrasive cleaners like a sponge, cloth, or brush. The crumb tray is not dishwasher safe.
6. Hand wash the bake/broil pan, wire rack, basket, and dehydrating racks and dry thoroughly. The racks and basket are also top-rack dishwasher safe. The broil pan is not dishwasher safe.
7. Fully dry the Air Fryer + Oven and all accessories before storing.

TERMS AND CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada, or Mexico. Service centers and retail stores do not have the right to alter or change the Terms and Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

TERMS AND CONDITIONS

Limited Warranty

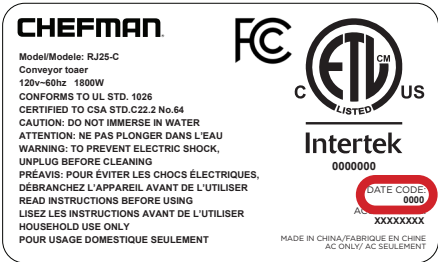
THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning and Maintenance for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

Register your product to add an additional 3 months to your warranty.

What do I Need to Register my Product



- Contact Information
- Model Number
- Proof of Purchase
(online confirmation, receipt, gift receipt)
- Date code

NOTE: Label depicted here is an exmaple.

How Do I Register my Product?

We offer two convenient ways to access the Chefman® registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit chefman.com

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. Some states or provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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