



Electric Slicer

Instruction Manual

6" 10" 12" series



MS-10NT



MS-12DS



MS-6RS

Thank you for purchasing this KitchenWare Station electric slicer. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.



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UPON RECEIVING

UNPACKING:

The slicer was inspected before leaving the factory. The carrier assumes full responsibility for safe delivery upon acceptance of the shipment.

1. Unpack the electric slicer immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the slicer, (4) legs, hand guard, sharpener, belt, sharpening stone and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional spare parts.



The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact a certified electrician. Do not remove the grounding prong from the plug.



Le cordon électrique de cette machine est équipé d'une fiche de terre à trois broches qui doit être connectée à une prise correctement mise à la terre. Si le type de prise n'est pas correctement mis à la terre, contactez un électricien agréé. Ne retirez pas la broche de terre de la fiche.

3. Examine slicer to make sure all parts have been provided.
4. Make sure that the instruction manual is available near slicer.
5. Complete the online warranty/registration at: www.kitchenwarestation.com/registration/
6. Before use, clean and sanitize slicer. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this slicer.



IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station Electric Slicer. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

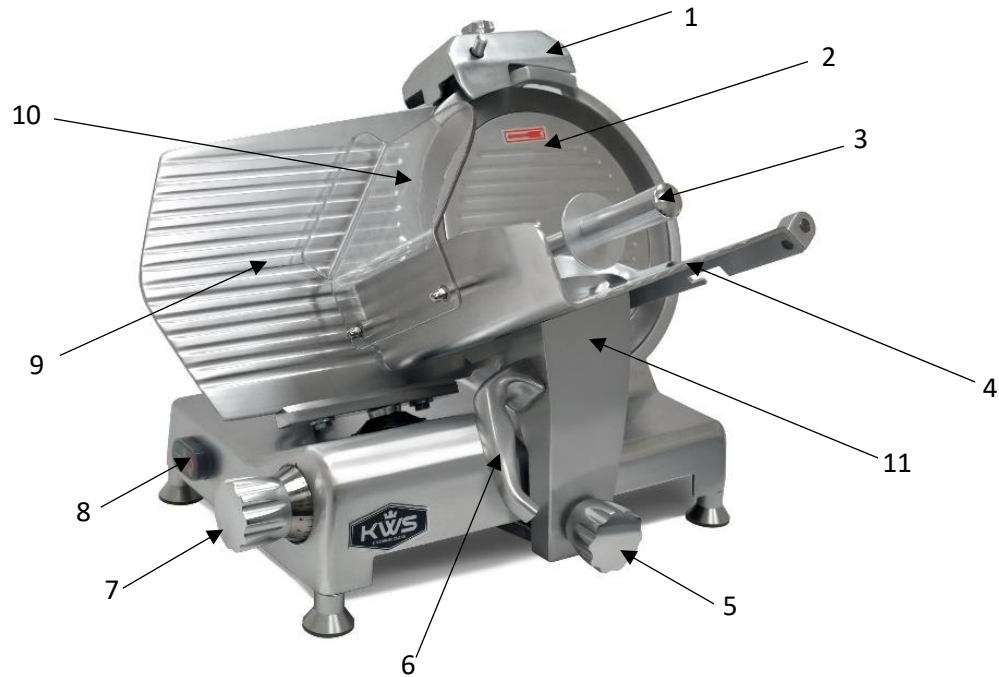
WARNING! READ AND SAVE THESE INSTRUCTIONS.

ATTENTION! LISEZ ET CONSERVEZ CES INSTRUCTIONS.

Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch slicer without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. DO NOT continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the slicer in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install slicer on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment.
- ❖ Do **NOT** plug this equipment into a power strip or multi-outlet power cord.
- ❖ Do **NOT** turn equipment on unless all guards are in place.
- ❖ Check equipment before each use to ensure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ It is forbidden to cut materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, bone, etc.
- ❖ Unplug equipment, turn off and let it cool before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool or high-pressure spray gun.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ **NEVER** push product into the slicer using your hands or any other object except the provided product grip handle.
- ❖ Before cleaning, servicing, or removing any parts, always turn slicer off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.

FEATURES AND CONTROLS



❖ Demonstration picture base on MS-12DS slicer model

- | | | |
|---------------------------------|--------------------------|------------------------|
| 1. Blade Sharpener | 2. Blade Cover | 3. Product Grip Handle |
| 4. Product Tray | 5. Carriage Release Knob | 6. Product Tray Handle |
| 7. Thickness Adjustment Control | 8. On/Off Buttons | 9. Gauge Plate |
| 10. Hand Guard | 11. Support Arm | |



OPERATING INSTRUCTIONS

LOCATION

Place the slicer on a suitable counter or tabletop. Allow enough space around the slicer so the product tray can move freely forward and back.

- Keep the slicer away from heat sources and not in a passageway.
- Before use, clean and sanitize slicer. Refer to Cleaning and Sanitizing.
- Make sure that the place is dry, not humid, dust-free, clean and free from insects or other animals.

SAFETY FEATURES

OVERHEAT PROTECTION

If the slicer become overloaded, the overheat protection function will stop the slicer to protect the motor.

PRODUCT GRIP HANDLE

Keep hands away from the slicer blade at all time. The product grip handle helps secure product in position and must be used when slicing short ends to keep your hand(s) away from the knife. Use the product grip handle to help pushing the product tray back and forth.

CONTROLS

On Off Switch Press "I" pushbutton to turn on the slicer

Press "o" pushbutton to turn off the slicer

SLICER SET UP

1. Confirm that the unit is unplug.
2. Set thickness adjustment control to 0.
3. Install legs to the unit. Notice: 6-inch and 10-inch series come legs pre-installed.
4. Install product grip handle. *
5. Insert sharpener to sharpener support with sharpening stones positioned behind the blade and screw the sharpener knob.
6. Install the hand guard to the side of the product tray.
7. Confirm that carriage release knob is completely tight.
8. Confirm that the product tray is steady and slide smoothly.

* Metal Collection Series Only (MS-10DS, MS-10DT, MS-10ES, MS-10ET, MS-12DS, MS-12DT, MS-12ES, MS-12ET)

SLICER OPERATION



- It is forbidden to slice materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, bone, etc.
- Slicing foods that contain too much liquid may damage the motor.
- When the slicer is not running, the thickness adjustment control must be turned fully clockwise, so the gauge plate covers the blade edge.



- Il est interdit de trancher des matériaux tels que le bois, le plastique, les pavés, les briques, les pierres, le verre, les métaux, le cuir, le carton, les tissus, les os, etc.
- Trancher des aliments contenant trop de liquide peut endommager le moteur.
- Lorsque la trancheuse n'est pas en marche, le bouton de réglage d'épaisseur doit être tourné à fond dans le sens des aiguilles d'une montre pour que la plaque de mesure recouvre le bord de la lame.

1. Turn the thickness adjustment control fully clockwise so the gauge plate closed completely.
2. Place the product to be sliced on the product tray.
3. Position the product grip handle against the product or on top of the product.
4. Turn the power switch to on "I".
5. Adjust the gauge plate to obtain the desired slice thickness by turning the thickness adjustment control.
6. Use the product tray handle or product grip handle to move the carriage back and forth to slice.

TIPS: Slightly freeze cheese before slicing to achieve optimal slicing result.

NOTE: Spare parts are available in KitchenWare Station official website.

CLEANING AND SANITIZING

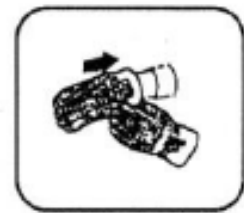
IMPORTANT: To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.

TO AVOID SERIOUS PERSONAL INJURY:

- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn slicer OFF and unplug unit.
- NEVER attempt to clean slicer while slicer is in operation.
- DO NOT put components in the dishwasher or immerse base in water.
- DO NOT hose down, pressure wash, or pour water on slicer.
- NEVER use a scrubber pad, steel wool, or abrasive material to clean slicer.
- The slicer blade is very sharp. Exercise extreme caution when working near the blade.
- Allow all parts to air dry before placing them back on slicer.

SLICER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned OFF and unplugged.
2. Wear cut resistance gloves before handling the slicer blade.
3. Pull the product tray away from the blade.
4. Loosen the carriage release knob (# 35) and remove the product tray.
5. Remove the built- in sharpener.
6. Remove the blade cover (# 4):
 1. Remove the blade cover knob on the back side of the machine (# 15).
 2. Once the knob is loosened, use it to push back against the blade cover.
7. Wash, rinse, and sanitize removed items, and let them air dry.
8. Remove the blade by loosen 3 screws. (Note: Addition instruction for safe blade removal tool below.)
9. Clean the front and back side of the blade with water solution spray (50/50 hot water and dish soap) OR degreaser spray, wiping from the center outward.
10. Clean and sanitize all removed parts with a neutral detergent and warm water solution to remove fatty oils. DO NOT soaks your removed parts.
11. Clean and sanitize the rest of the machine with a neutral detergent and warm water solution.





12. Make sure that all parts and surfaces are fully air dry before reassembling the unit.

SAFE BLADE REMOVAL TOOL:

- 8.1 Manually rotate the blade so that the screw holes are parallel to the base of the slicer.
- 8.2 Place the safe blade removal tool on the blade and align the two knobs on the tool with the holes in the blade. Make sure the removal tool cut out face upward and fits around the bump out of the guard ring.
- 8.3 Tighten the two knobs until screws pass through the blade.
- 8.4 Remove the screws that fasten the blade.
- 8.5 Lift the safe blade removal tool to move the blade.

Video tutorial can be obtained from KitchenWare Station customer service team via E-mail

MAINTENANCE

IMPORTANT: To maintain the appearance and increase the service life, the following rules must be abided:

- Disconnect the power cable from the socket when not in use.
- Use a neutral detergent to clean the machine. The pH for a natural detergent should be at 7 or no higher than 8. A detergent that contains too much acidic or alkaline could damage the appearance of the machine.
- Never use abrasive products, chlorate substances, wire wools, brushes of any type, scrapers, etc. to clean the machine.
- Rinse the removable parts well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with stream jets or similar methods.
- Do not lay objects on the machine and make sure that the place of storage is dry, not humid, dust-free, clean and free from insects or other animals and protected against bad weather conditions or other agents (for example, atmospheric agents, drops of water or other liquids, pollution) which might damage it; the place must not be subject to considerable temperature ranges;

WARNING! The machine must never be washed with pressurized water jets.

WARNING! After a thorough visual check at the beginning of each shift, pay attention to:

- The condition of the power cable located outside the machine body;

- The condition of the on-off switch (check whether there are cracks, splintering, scratches, distortions, cuts, etc.)

If damaged or bad working components are detected, do not allow staff to use the machine and put a warning about the prohibition on it; then contact the dealer or KitchenWare Station for further assistance.

Lubricate Carriage Slide Rod

Lubricate the carriage slide rod at least once a month and any time that pushing the tray becomes difficult. Use a food grade lubricant. Do NOT use cooking oil.

1. Press and release the OFF (O) button.
2. Unplug the slicer from the electrical outlet.
3. Put a few drops of the oil directly on to the carriage slide bar at the bottom of the slicer.

BLADE SHARPENING

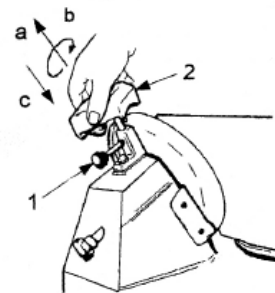
Blade sharpening of slicer with built-in sharpener

WARNING: SHARPENING OPERATION WILL EXPOSE KNIFE.

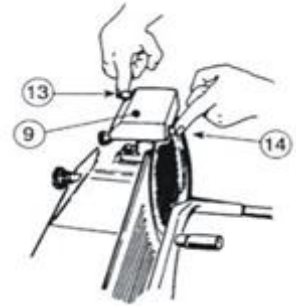
Before proceeding with blade sharpening, remain alert to the RESIDUAL RISKS that refer to the hazard of serious injuries if the instructions below are not followed.

Sharpen the blade weekly or any time that cutting becomes difficult and/or produces a large amount of waste. The slicer should be considered and treated as a knife: If it is not adequately sharpened, the slicing results will be poor, and the slicer will be overloaded. It is necessary to follow the detailed instructions:

1. Turn the unit off and disconnect the plug from the outlet.
2. Turn the thickness adjustment knob to 0 and clean the blade thoroughly to remove any grease or food residue.
3. Loosen the sharpener knob (1), lift the built-in sharpener (2) up (a) and rotates it 180 ° (b).
4. Check that the blade is positioned between the two sharpening stones. Relock the sharpener knob (1).
5. Connect the plug and press "I" pushbutton to turn on the slicer.



6. Push the sharpening stone button (13), let the blade rotate against the grinding mole for 30 - 40 sec. to produce burr on the blade edge.
7. Push sharpening and polishing buttons (13 and 14) simultaneously for 3 - 4 seconds to dress the blade and then release.
8. It is recommended to clean the sharpening stones and blade after the sharpening procedure.
9. Once the sharpening is completed, set the sharpening attachment in its original position inverting the above procedure.



TECHNICAL PARAMETERS

Model/ Series**	6-inch	10-inch	12-inch
Rated Voltage	AC 110V / 60Hz	AC 110V / 60Hz	AC 110V / 60Hz
Power	200W / 0.25HP	320W / 0.44 HP	420W / 0.57 HP
Rotational Speed	510 r/min	525 r/min	440 r/min
Amps	1.82A	2.91A	3.81A
Drive	Belt	Belt	Belt
Cutting Thickness	0 – 0.4 inch	0 – 0.4 inch	0 - 0.6 inch
Best Meat Temperature	26.6F/ -3C	24.8F/ -4C	17.6 F / -8C
Lowest Meat Temperature	14F/ -10C	14F/ -10C	5F / -15C
Packaging Dimension	17" L x 16" W x 13" H	20" L x 19" W x 15" H	24" L x 21" W x 18" H
Shipping Weight	29 lbs.	40 lbs.	61 lbs.
Certification	CE, ROHS, LFGB	ETL, NSF, FDA, CE, ROHS, LFGB	ETL, NSF, FDA, CE, ROHS, LFGB

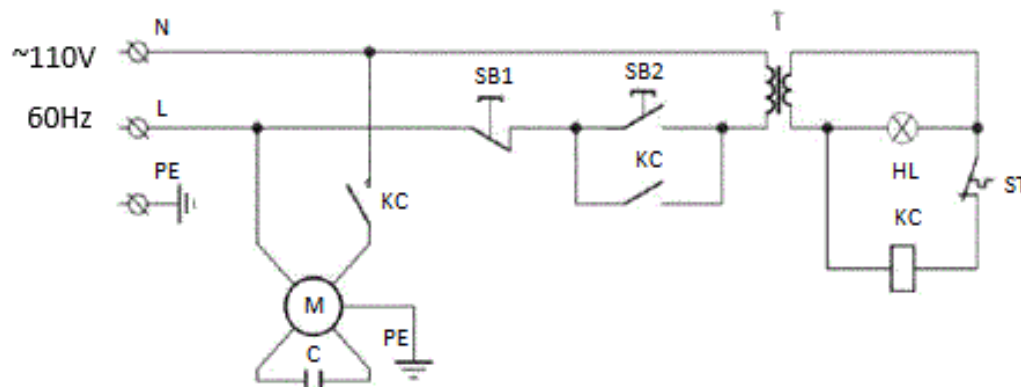
* H= Height W= Width L= Length

** 6-inch series include: MS-6SS, MS-6ST, MS-6RS, MS-6RT

10-inch series include: MS-10NS, MS-10NT, MS-10DS, MS-10DT, MS-10XS, MS-10XT, MS-10ES, MS-10ET

12- inch series include: MS-12NS, MS-12NT, MS-12DS, MS-12DT, MS-12XS, MS-12XT, MS-12ES, MS-12ET

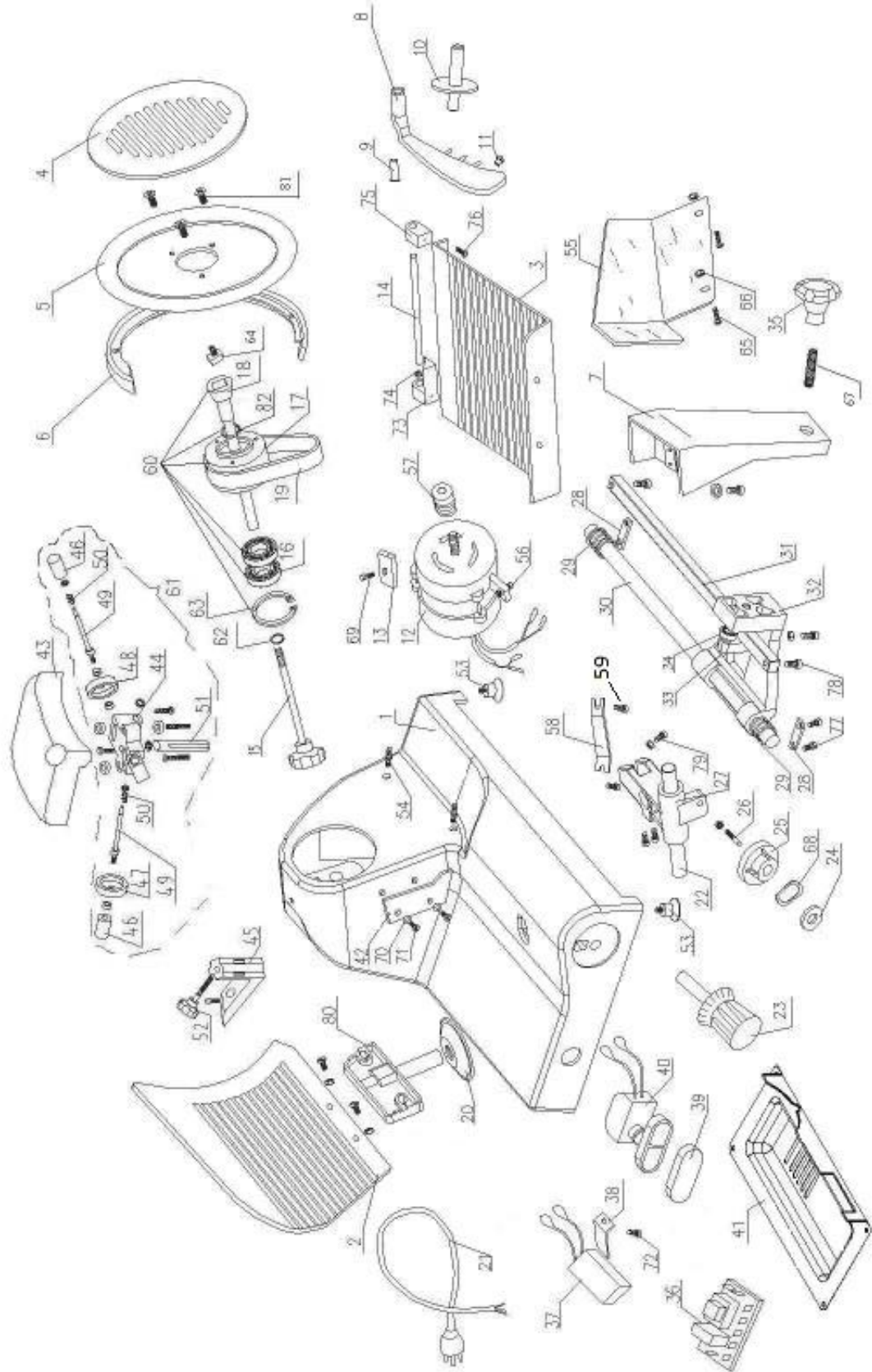
Circuit Diagram



M - Motor T- Transformer SB- Main Switch C- Capacitor HL- Indicator

KC- Intermediate Relay ST- Auto Overheat Protection Switch

6, 10- Inch Slicer



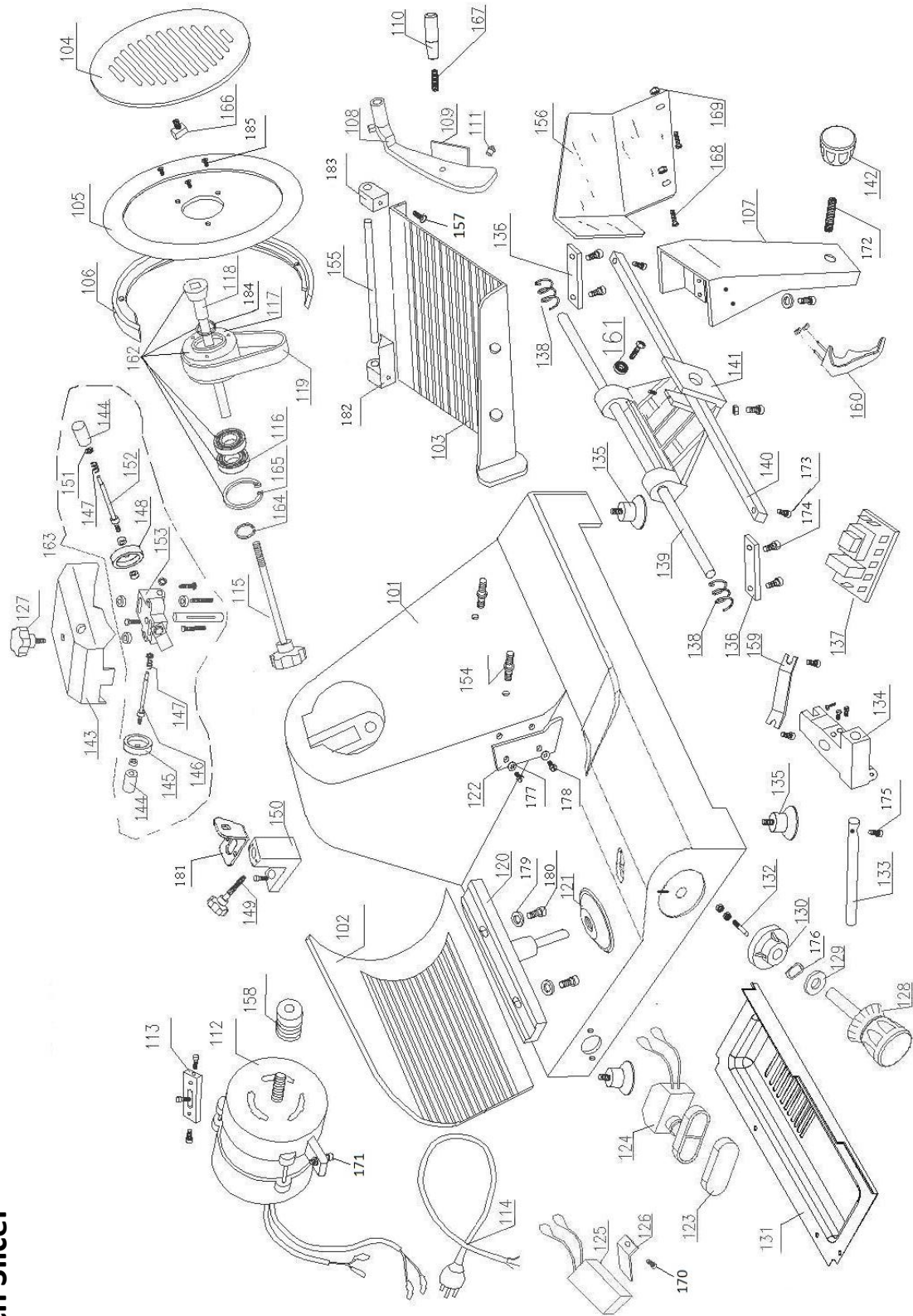


Part No.	Description	Part No.	Description
1	BASE	26	CAM PIN
2	GAUGE PLATE	27	REGULARTOR CARRIAGE
3	PRODUCT TRAY	28	SLIDE AXLE BEACKET
4	BLADE COVER	29	TOWING BRACKET SPRING
5	BLADE	30	PRODUCT TRAY SLIDE ROD
6	GUARD RING	31	QUADRATE AXIS
7	SUPPORT ARM	32	TOWING BRACKET
8	PRODUCT GRIP	33	HEX HEAD SCREW
9	PRODUCT GRIP BUSHING	34	BALL BEARING
10	PRODUCT GRIP HANDLE	35	CARRIAGE RELEASE KNOB
11	HANDLE BUMPER	36	RELAY
12	MOTOR	37	CAPACITOR
13	MOTOR BRACKET	38	CAPACITOR RETAINER
14	PRODUCT TRAY PUSHER GUIDE PIN	39	ON/ OFF BUTTONS COVER
15	BLADE COVER KNOB	40	ON/ OFF BUTTONS
16	BALL BEARING	41	BASE COVER
17	BLADE PULLEY	42	SLICE GUARD
18	PULLEY PIN	43	BLADE SHARPENER
19	BELT	44	SHARPENER MOUNT
20	THICKNESS ADJUSTMENT COVER	45	SHARPENER SUPPORT
21	POWER CORD	46	SHARPENER BUTTON
22	SLIDE AXLE	47	SHARPENING STONE
23	THICKNESS ADJUSTMENT CONTROL	48	POLISHING STONE
24	SPRING WASHER	49	SHARPENER PIN
25	CAM REGULARTOR	50	SHARPENER SPRING



51	SHARPENER BRACKET PIN	67	CARRIAGE RELEASE KNOB BOLT
52	SHARPENER KNOB	68	SPRING WASHER
53	FOOT	69	MOTOR BOLT
54	GUARD RING PIN	70	SLICE GUARD WASHER
55	HAND GUARD	71	SLICE GUARD SCREW
56	MOTOR BOLT	72	CAPACITOR RETAINER SCREW
57	MOTOR BELT WHEEL	73	PRODUCT TRAY GUIDE BACK BRACKET
58	SLIDE DRIVER	74	PRODUCT TRAY GUIDE BEARING
59	SLIDE DRIVER SCREW	75	PRODUCT TRAY GUIDE FRONT BRACKET
60	BLADE PULLEY	76	PRODUCT TRAY GUIDE FRONT BRACKET SCREW
61	BLADE SHARPENER ASSEMBLY	77	SLIDE AXLE BRACKET BOLT
62	SPRING BEARING	78	QUADRATE AXIS SCREW
63	SPRING WASHER	79	SLIDE ADJUST BOLT
64	SQUARE HEAD NUT	80	GUAGE PLATE SUPPORT
65	HAND GUARD BOLT	81	BLADE SCREW
66	HAND GUARD NUT	82	PULLEY WASHER

12- Inch Slicer





Part No.	Description	Part No.	Description
101	BASE	126	CAPACITOR RETAINER
102	GAUGE PLATE	127	SHARPENER COVER KNOB
103	PRODUCT TRAY	128	THICKNESS ADJUSTMENT CONTROL
104	BLADE COVER	129	SPRING WASHER
105	BLADE	130	CAM REGULARTOR
106	GUARD RING	131	BASE COVER
107	SUPPORT ARM	132	CAM PIN
108	PRODUCT GRIP	133	SLIDE AXLE
109	PRODUCT GRIP BUSHING	134	REGULARTOR CARRIAGE
110	PRODUCT GRIP HANDLE	135	FOOT
111	HANDLE BUMPER	136	SLIDE AXLE BEACKET
112	MOTOR	137	RELAY
113	MOTOR BRACKET	138	TOWING BRACKET SPRING
114	POWER CORD	139	PRODUCT TRAY SLIDE ROD
115	BLADE COVER KNOB	140	QUADRATE AXIS
116	BALL BEARING	141	TOWING BRACKET
117	BLADE PULLEY	142	CARRIAGE RELEASE KNOB
118	PULLEY PIN	143	BLADE SHARPENER
119	BELT	144	SHARPENER BUTTON
120	GUAGE PLATE SUPPORT	145	SHARPENING STONE
121	THICKNESS ADJUSTMENT COVER	146	SHARPENER PIN
122	SLICE GUARD	147	SHARPENER SPRING
123	ON/ OFF BUTTONS COVER	148	POLISHING STONE
124	ON/ OFF BUTTONS	149	SHARPENER KNOB
125	CAPACITOR	150	SHARPENER SUPPORT



151	SHARPENER BUTTON WASHER	169	HAND GUARD NUT
152	SHARPENER PIN	170	CAPACITOR RETAINER SCREW
153	SHARPENER MOUNT	171	MOTOR BOLT
154	GUARD RING PIN	172	CARRIAGE RELEASE KNOB BOLT
155	PRODUCT TRAY PUSHER GUIDE PIN	173	QUADRATE AXIS SCREW
156	HAND GUARD	174	SLIDE AXLE BRACKET BOLT
157	PRODUCT TRAY GUIDE FRONT BRACKET SCREW	175	SLIDE AXLE SCREW
158	MOTOR BELT WHEEL	176	SPRING WASHER
159	SLIDE DRIVER	177	SLICE GUARD WASHER
160	PRODUCT TRAY HANDLE	178	SLICE GUARD SCREW
161	BALL BEARING	179	GUAGE PLATE SUPPORT WASHER
162	BLADE PULLEY	180	GUAGE PLATE SUPPORT SCREW
163	BLADE SHARPENER ASSEMBLY	181	GUARD RING SUPPORT
164	SPRING BEARING	182	PRODUCT TRAY GUIDE BACK BRACKET
165	SPRING WASHER	183	PRODUCT TRAY GUIDE FRONT BRACKET
166	SQUARE HEAD NUT	184	PULLEY WASHER
167	PRODUCT GRIP HANDLE BOLT	185	BLADE SCREW
168	HAND GUARD BOLT		



TROUBLESHOOTING GUIDE

Issue	Cause	Solution
Machine does not start	Slicer not plugged in	Plug in slicer
	Lack of power from the electrical network	Restore the supply of power from the electrical network
	Machine's On-Off switch is in "o" position	Push the green button to "I" position
	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
Machine starts but blade does not spin	Blade is in contact with blade guard ring	Contact dealer or KitchenWare Station customer service team for assistance
Machine does not stop	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
	Damaged motor	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
Machine shut down suddenly	Motor overheated	Turn the machine off and let the machine rest and cool down
	Insufficient power supply	Make sure to have enough amps to support the machine
Machine trip the breaker	Insufficient power supply	Make sure to have enough amps to support the machine



Issue	Cause	Solution
Ragged cuts-poor yield	Dull blade	Sharpen blade. Refer to blade sharpening
	Chipped blade	Sharpen or replace blade
Hard to push product tray	No lubrication	Lubricate carriage slide rod thoroughly with food grade lubricant
	Worn tow bracket	Replace tow bracket
	Bottom Plate in contact with tow bracket	Contact dealer or KitchenWare Station customer service team for assistance
Blade does not sharpen satisfactorily	Stones dirty, wet, or clogged with grease	Clean sharpener with soapy water and brush
	Blade dirty	Clean blade with soapy water
	Worn stones	Replace sharpening stones
Blade slow down slicing cheeses	Cheese is too soft	Slightly freeze your cheese before slicing. Slicing a room temperature block of cheese is not recommended.
	Dull blade	Sharpen blade. Refer to blade sharpening

If problem persists and the above solution does not remedy the issue, please call KitchenWare Station's Customer Service Department at 888-505-3698.



CUSTOMER CARE

If you should ever have questions or require service, training, spare parts or additional manuals of this slicer, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:00am – 5pm PST)

Email: Customerservice@kitchenwarestation.com

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchased directly on KitchenWare Station official website or contact customer service department if part not found.



LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This electric slicer was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects under normal/ proper use and conditions for 1 year.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting www.kitchenwarestation.com/registration.

If you experience unsatisfactory operation, first refer to the troubleshooting section in the manual to ensure that it is not due to care or cleaning.

If you have any questions or comments, please do not hesitate to Email our customer service team: customerservice@kitchenwarestation.com . Please specify the model number and order ID so our customer service department can assist you.

KitchenWare Station's obligation and liability under this warranty is expressly limited to providing parts for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia. KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual are based on the latest data available at the time of publication. KitchenWare Station reserves the right to make changes or improvements at any time without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit www.kitchenwarestation.com/warranty-information/

