

USER'S GUIDE



OWNER'S MANUAL

PREPARATION GUIDE

- Based on your meal and recipe plans, select a complimentary seasoning that will accent and enhance the natural taste and flavor of your fresh meats and vegetables from our extensive chef prepared, very low salt, all natural Marinade Seasoning Mixes.
- Once you have made this decision, the rest is as easy as 1, 2, 3.
- Most meats (beef, pork and chicken) need to be tumbled for only about 20 minutes to achieve the maximum taste and flavor level. This is true if you are using the Express Unflavored Marinades, or one of our Chef-made custom marinade flavors.
- For delicate foods such as thin cuts of meat, fish, seafood and produce, the recommended marinade times will be shorter.
- We will often recommend using both Flavor Ribs™ when marinating to insure your food does not separate.
- Marinating produce for 1 - 4 minutes will normally achieve maximum health and flavor results.
- The digital timer allows you to easily increase or decrease marinade time, as desired.
- The up/down touch control allows you to increase or reduce the operating time while you are marinating your foods.
- The timer allows a range of marinating times from a minimum of 2 minutes, to a maximum of 90 minutes.

Watch for new seasoning flavors on our website:
www.marinade-express.com

Page 23



TABLE OF CONTENTS

	Page(s)
Introduction	3
Benefits.....	4-5
Features	6
Important Safeguards & Consumer Safety Information	7
Using Your Marinade Express™.....	8
Fast Start Directions	9
Detailed Operation Instructions	10-11
Care & Cleaning	12
Warranty & Service	13
Food Preparation Guide	24-14
Turn book to back cover to begin <i>User's Guide</i>	

Marinade Express™ and Flavor Ribs™ are trademarks of
 Creative Culinary Solutions, Inc. (CCS)

GROVAC™ is a trademark of Grovac Systems Int'l, L.C .

Marinade Express™ products are manufactured by
 Creative Culinary Solutions, Inc.
 Hartland, WI 53029

www.marinade-express.com
info@marinator.com

Serial number:_____ Date of Purchase:_____

INTRODUCTION

Faster Flavor... Better Taste™

The Marinade Express™ is a fun, revolutionary home appliance that conveniently adds natural bold flavors, better taste, fun, and healthier cooking to your everyday family meals.

Developed for the restaurant and supermarket industry, Marinade Express™ technology has been in use by Chefs and Food Professionals for over twenty years, conveniently adding flavor and taste to award-winning meat and vegetable dishes.

Prepare flavorful healthy food for your family in minutes!

Marinate your food in the Marinade Express™ and transform ordinary, everyday foods into Chef-quality meals that you will proudly serve to family and friends.



MARINADE EXPRESS™ SEASONING MIXES

- Marinating uncooked meats and vegetables usually requires hours of time, and often includes messy kitchen counter tops, spills and hard-to-find-space overnight refrigeration.
- Long hours of meal planning, preparation and waiting are now a thing of the past with the Marinade Express™ and its our large selection of fun and exciting Chef-prepared Marinade Express™ All Natural seasoning mixes.
- Each seasoning mix is conveniently packed in a single portion package, with no measurement required. Simply pour the seasoning mix into the Marinade Express™ drum, add 8 cups of water and you're ready to marinate.

Chef's Tip: Use five (5) cups of water for bolder seasoning flavor.

- In twenty minutes or less, you can have fully marinated meats and vegetables that will transform everyday meals into more enjoyable, flavorful dining experiences.
- Our custom blended seasoning mixes are specifically formulated to be used with the Marinade Express™ kitchen appliance, powered by the GROVAC™ Process Technology. This patented GROVAC™ Technology has previously been used by Chefs at some of America's finest restaurants. Now, we're sharing the secret with you, so that you too can prepare Chef-quality meals.
- Each Marinade Express™ comes with a Starter Selection of seasoning mixes, so that you can begin to marinate your food today.

IMPORTANT FACT: Only Marinade Express™ Seasoning Mixes, powered by the Grovac Process, offer all the flavor, health, and storage benefits available with your Marinade Express™.



The following custom blended seasoning mixes are available to you:

Lemon Pepper · Santa Fe Salsa · Sesame Ginger · Havana Mojo · Italian · Butter Garlic
Garlic & Herb · BBQ · Caribbean Jerk · Teriyaki · Cajun · Prime Beef · Buffalo Wing
Texas Mesquite · Signature Steak · Burgundy Pepper · Lime Chipotle · Greek · Fajita
Express Unflavored - For All Products · Express Unflavored - For Fruits & Vegetables

*Additional seasoning mixes can be ordered at our website:
www.marinade-express.com*

COOKING TIPS for meat, fish, poultry and produce when using the Marinade Express™

- Foods marinated in the Marinade Express™ often cook as much as 20% faster than non-marinated products. Please check your food early and adjust your cooking time as necessary.
- If you wish to add salt to your food, season prior to cooking and let rest for several minutes before cooking.
- Encourage the caramelizing of meat by allowing meat to air dry slightly, or pat dry, prior to grilling, broiling, or frying.
- Letting any meat to rest for a minimum of 5 minutes after cooking and before cutting or slicing, will help the meat to retain moisture for better eating and a juicier product.
- Cook fish products just until opaque and flaky.
- Cook shrimp and shellfish just until the color of the shell changes, signifying it is done.
- Most products will continue cooking for a few minutes after removing from the heat, so be careful not to overcook.

SO MANY BENEFITS!

The advanced Marinade Express™ System combines specially formulated, all natural, antioxidant rich seasoning blends with the power of the patented GROVAC™ Process.

All of the flavor, none of the salt!

This patented flavor system greatly accelerates the marinating of your meats and vegetables, inside a high vacuum, very low salt liquid environment.

Marinate in Minutes, NOT Hours, or Days.

This time saving system lets you marinate fresh meats and vegetables in 20 minutes or less (versus 24 hours or more). Quickly serve your family and friends gourmet meals that are juicy, tender, and flavorful.... like you'd expect to enjoy at a fine restaurant.

Marinate Your Food for Better Taste and Tenderness

Our unique method rotates fresh meats and vegetables, in and out of the marinade, opening cellular structures and deeply infusing natural flavors, creating superior, restaurant-quality taste and tenderness, when the food is cooked.

Add Fun, and Exciting New Flavors to Family Favorites

Marinade Express™ offers an extensive selection of premium-quality, custom-blended seasoning mixes. Marinade Express™ Marinades are high in antioxidants, "all natural", and very low in salt. Conveniently packaged in single-use portions to insure great results.

Marinade Express™ Marinades Flavors include:

Lemon Pepper · Santa Fe Salsa · Sesame Ginger · Havana Mojo · Italian
Garlic Butter · Garlic & Herb · BBQ · Caribbean Jerk · Teriyaki · Cajun
Prime Beef · Texas Mesquite · Signature Steak · Burgundy Pepper
Lime Chipotle · Greek · Fajita · Buffalo Wing
Express Unflavored - For All Products & Express Unflavored - For Fruits & Vegetables



A LOT MORE THAN JUST MARINADER!™

The advanced Marinade Express™ System, powered by the patented GROVAC™ Process Technology, offers additional benefits for healthier and more economical meals.

Extend the Storage Life of Your Food

The same system that adds flavor and tenderness to the food also slows aging, stops oxidation, reduces the formation of free radicals, and kills bacteria, resulting in not only better tasting food, but food that stays fresh longer.

The Marinade Express™ System will extend the life of meats and vegetables, kept in your refrigerator, by several additional days.

Products that are properly wrapped can be stored in the freezer for up to a year.

Assure Worry Free Food Preparation

The advanced Marinade Express™ System, powered by the patented GROVAC™ Process Technology, removes up to 99.5% of potential food-borne bacteria associated with uncooked meats and vegetables. Independent laboratory and university tests confirm the remarkable results. Visit Grovac.com for test results.

By using the Marinade Express™ you can serve your family and friends worry-free, juicy, tender, delicious, meats and vegetables at every meal.

Healthier Cooking for Healthier Meals

The Marinade Express™ System uses Chef created, all natural seasoning blends that are high in antioxidants and very low in salt.

Leading nutritionists recommend increasing our consumption of antioxidants, and reducing our consumption of salt, for healthier diets.

In addition, the Marinade Express™ System, powered by the GROVAC™ Process Technology, reduces fat by up to 30% and significantly reduces the formation of free radicals, which have been identified as cancer causing agents.

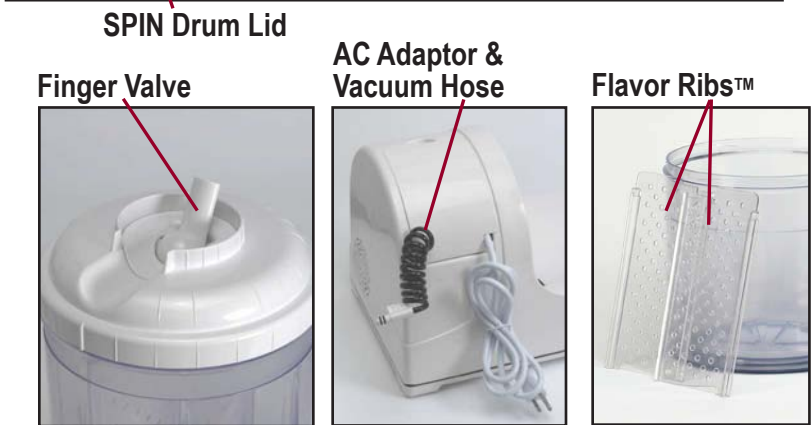
The results are more flavorful and healthier meals for you to serve your family.

TIPS FOR SPINNING beef, chicken and pork in your Marinade Express™

- Using fresh, all natural meats that are minimally processed and which have not been previously enhanced, marinated, or have water & salt added will provide the best results.
- If preparing previously frozen meat, completely thaw for best results.
- SPIN meats such as pork chops and chicken breasts or pieces for approximately 20 minutes.
- Tender or very thin cuts of beef, chicken and pork can be tumbled in less time than normal. Try 10-15 minutes, and adjust SPIN time up from there.
- SPINNING relaxes the meat tissue. To minimize stretching, always marinate thin steaks, chops, rib eye steaks, filets of tenderloin, or beef with thick veins of fat, with both Flavor Ribs™ in place.
- When SPINNING steaks and chops that have bones, use both Flavor Ribs™ in place for best results.
- You can SPIN roasts, whole chickens, racks of ribs and tough cuts of meat for extended periods of time.
- If meat has layers of skin or fat, superior results will be achieved if you pierce through the skin and fat layer to allow the vacuum and marinade to penetrate.
- Allowing the meat to rest in the refrigerator after removing from the Marinade Express™ unit will intensify the flavor and allow the meat to firm-up for cooking.
- Allowing beef cuts to breathe and dry slightly before grilling/broiling allows the meat to caramelize better while cooking.
- Do not SPIN ground meats in the Marinade Express™, unless they are in a casing, i.e. bratwurst.

MARINADE EXPRESS™ FEATURES

- Kitchen counter top unit effortlessly fits under your cabinets.
- No assembly required - easy to set up, easy to use.
- Push-button control panel is simple to use and keep clean.
- Digital display control offers easy setting of SPIN time.
- Ultra high-power medical grade vacuum pump produces superior results by removing air from the drum.
- Removable Flavor Ribs™ for ease of cleaning and versatility.
- Dual Flavor Ribs™ for use in marinating delicate and small items.
- Safety feature prevents pump from operating when drum is turning.



PREPARATION GUIDE

Poultry	Size	SPIN Time	Recommended Marinade Mix	Number of Flavor Ribs™
Whole Chicken (s)	3 #	30 minutes	Caribbean Jerk, Garlic Butter, Lemon Pepper, Santa Fe Salsa, Greek, Italian, Teriyaki, Buffalo Wing, Garlic & Herb, Chipotle Lime, Sesame Ginger, Havana Mojo, BBQ, Express Unflavored Marinade.	1-2
Whole Turkey (in Large Drum)	Up to 22 #	60 minutes /10 lbs	Same	None
Whole Duck	Various	30-60 minutes	Same	1-2
Pieces	Various	20 minutes	Same	1-2
Bone-in Breasts	Various	20-30 minutes	Same	1-2
Boneless Breasts	4-8 oz.	20 minutes	Same	2
Wings	Various	60 minutes	Same	1

Chef's Tip: When SPINNING whole birds or skin on pieces, pierce skin for better marinade penetration. If SPINNING two birds, place one on each side of the ribs.

IMPORTANT SAFEGUARDS & CONSUMER SAFETY INFORMATION

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

- Read all instructions before operating or using this appliance.
- To protect against electrical hazards, do not place the electrical cord, vacuum hose, or unit into or under water. See instructions for cleaning.
- Do not leave the appliance unattended while it is in operation.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use, and before moving or cleaning.
- Do not operate any appliance with a damaged cord, or plug, or if the appliance has been damaged in any manner. Return appliance to an authorized service facility for examination, repair, or adjustment.
- Do not use outdoors.
- Do not allow cord or hose to hang over the edge of counter, or come in contact with hot surfaces.
- Do not use this appliance for other than its intended use.
- Do not attempt to move the unit while it is in operation.
- Use only accessories or attachments recommended by CCS, Inc.
- Do not put items other than foods, water, and seasonings into the drum.
- Do not store the drum with vacuum drawn in the refrigerator or freezer.
- Do not use the drum in an oven or on top of the stove.
- Do not install drum into the unit if the vacuum is leaking.
- Examination, adjustment, or repair advice, email us at: info@marinator.com
- **SAVE THESE INSTRUCTIONS**

Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a grounding-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. If the plug should fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

Extension Cords

Use only 3-wire extension cords with 3-prong grounding-type plugs and 3-prong cord connectors that accept the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Keep cord away from heat and sharp edges.

Pork	Size	SPIN Time	Recommended Marinade Mix	Number of Flavor Ribs™
Boneless Pork Chops	¾" thick	20-minutes	Texas Mesquite, Garlic Herb, BBQ, Havana Mojo, Chipotle Lime, Teriyaki, Caribbean Jerk, Santa Fe Salsa, Greek, Garlic Butter, Sesame Ginger, and Express Unflavored Marinade.	1-2
Bone-in Pork Chops	¾" thick	20-minutes *		2
Whole Tenderloin	2" thick	20 minutes	Same	1-2
Pork Steaks	¾" thick	5-15 minutes *	Same	2
Roasts	3 #	20-30 minutes	Same	1-2
Ribs	Various	30-90 minutes	Same	1-2

* Midway through SPIN time, check for structure and condition of meat. If meat begins to stretch or lose its shape, let it rest.

Chef's Tip: For deeper, more thorough penetration of the seasoning, pierce roasts and thicker cuts of meat before SPINNING.

USING YOUR MARINADE EXPRESS™

How to Set-Up

- 1. Remove Marinade Express™ from the box and retain all packing materials for future storage.
- 2. Place Marinade Express™ on a counter, table or other clear surface, where an electrical outlet is available.
- 3 Thoroughly clean the drum, lid assembly and Flavor Ribs™ prior to initial use.
- 4. Open the storage door on the top of the Marinade Express™ and remove the electrical cord and plug into any AC power outlet.
- 5. Take the coiled hose for the vacuum pump and run it through the small slot at the bottom of the storage door as shown in the picture below (Figure A).
- 6. Check the drum and make sure the Flavor Rib™ insert is properly inserted in the drum. (Standard Drum Only)
- 7. Push the on/off button to turn the Marinade Express™ on and you are ready to get started.



Figure A

PREPARATION GUIDE

Beef	Size	SPIN Time	Recommended Marinade Mix	Number of Flavor Ribs™
Roasts	3#	30-60 minutes depending on size	Prime Beef, Signature Steak, Garlic Butter, Burgundy Pepper, Texas Mesquite, Teriyaki, Garlic & Herb, Caribbean Jerk, and Express Unflavored Marinade.	1-2
Whole Tenderloin	3" thick	20 minutes	Same	1-2
Tenderloin Filets	1" thick	5-10 minutes	Same	2
NY Strips	1" thick	5-20 minutes	Same	1-2
Flank Steaks	1/2"-1" thick	20 minutes	Same	1-2
Bone-in Rib-Eyes	1" thick *	10 minutes	Same	2
Boneless Rib-Eyes	1" thick *	10 minutes	Same	2
Porterhouse/T-Bones	1" thick	10-20 minutes	Same	2
Sirloin Steaks	1" thick	10-20 minutes	Same	2

* Midway through SPIN time, check for structure and condition of meat. If meat begins to stretch or lose its shape, let it rest.

Chef's Tip: If preparing to grill, after meat is done SPINNING and steaks are removed from the drum, allow the meat to rest in the refrigerator to allow for easier grilling.

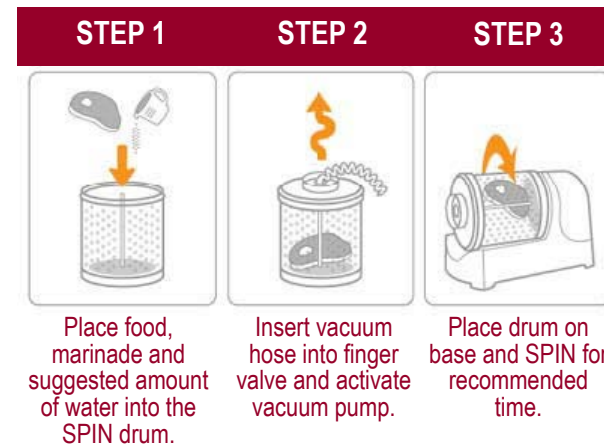
FAST START DIRECTIONS:

Starting to use the Marinade Express™ is as easy as 1-2-3!

Flip to the *User's Guide* for greater detail.

IMPORTANT - PLEASE NOTE:
Do not tip drum while drawing vacuum, as marinade will be drawn into the pump, compromise the pump and void your warranty.

1. Select one of the Marinade Express™ all natural, very low salt seasoning blends, from our collection of chef prepared marinades. Empty the package into the SPIN drum, add water to the fill line and then add uncooked meats or vegetables. Twist cover on firmly.
2. Lift the valve to the open position and insert the vacuum hose into the valve. Press the “vacuum” button to turn on the pump to remove the air from the drum. When the vacuum gauge needle reads in the **green zone** drop the valve to the fully closed position and disconnect the hose. Press the stop button to turn the pump off.
3. Place the sealed drum onto the base as shown and SPIN for the desired amount of time to get faster flavor and better taste in just minutes.



When the SPINNING stops, you're ready to cook!

Remove the contents and cook, refrigerate, or freeze your food for later use.

For more detailed instructions, or to follow the recommended SPIN time for your food, see the Marinade Express™ *User's Guide* at the back of this booklet.

Tips for preparing fish, seafood and shellfish in your Marinade Express™:

- For best results, use fresh, all natural fish, shellfish and seafood which has not been previously enhanced or marinated. Fish, shellfish and seafood that has had no water and/or salt added will render the best results.
- All fish, shellfish, and seafood must be thawed for superior outcome.
- Always SPIN fish, shellfish or seafood with both Flavor Ribs™ in place in the drum.
- Since most fish, shellfish, and seafood have more delicate tissue structures than other proteins, SPINNING for more than 10 minutes is not recommended.
- SPIN either whole fish or filets.
- SPIN shrimp with and without shells for equally delicious results.
- Previously cooked and frozen shrimp is one cooked product that benefits greatly from SPINNING in the Marinade Express™ unit. Remember to thaw completely before SPINNING.
- Shellfish such as clams, oysters and even lobster, benefit greatly from SPINNING. The great vacuum achieved by the pump in the Marinade Express™ will cause the shells to open enough to allow the marinade to penetrate and flavor the product.

PREPARATION GUIDE

	Size	SPIN Time	Recommended Marinade Mix	Number of Flavor Ribs™
Seafood				
Tuna Steaks	4 oz.	6-12 minutes	Lemon Pepper, Lemon Butter, Sesame Ginger, Teriyaki, Greek, Havana Mojo, Garlic Butter, Chipotle Lime, Garlic Herb, Santa Fe Salsa, and Express Unflavored Marinade.	2
Tilapia	6 oz.	6-10 minutes	Same	2
Grouper	6 oz.	6-10 minutes	Same	2
Shrimp	Various	6-14 minutes	Same	2
Scallops	Various	6-14 minutes	Same	2
Oysters-in shell	Various	6-10 minutes	Same	2
Freshwater Fish				
Salmon	4 oz.	6-14 minutes	Same	2
Northern Walleye	6-8 oz.	6-10 minutes	Same	2
Perch	6-8 oz.	6-10 minutes	Same	2
Pan fish	Various	6-8 minutes	Same	2

Chef's Tip: For delicate items like fish, always check midway through SPIN time.

page 15

DETAILED OPERATION INSTRUCTIONS

- Place empty drum upright on counter top with top lid removed.
 - Make certain that the Marinade Express™ Flavor Rib™ inserts are properly installed in drum. The Flavor Ribs must be inserted over the slide guides and into the bottom tracks provided, with curved ends at the top of the drum.
 - Pour 8 cups water into upright drum to the top edge of the lower frosted line.

CHEF'S TIP: For bolder flavor, reduce the amount of water to 5 cups.

CHEF'S TIP: Make certain the seasoning dissolves fully before beginning to SPIN your food.

- Add the Marinade Express™ Seasoning Mix to the drum.
 - Add Meats or Vegetables.
 - Place lid onto the drum. Locate the clear triangle (V) in the top of the drum cylinder. Position the lid with the valve and its depression to the right of the triangle and gently rotate the lid CLOCKWISE (right to left) to engage the threads and to align valve depression with the triangle and secure the lid.
 - Make sure lid is turned fully into position. When the lid is secure, lift the valve fully upright (see picture below, right)
 - Remove vacuum hose from base unit compartment and attach hose fitting to the valve on the lid of the upright drum. Make certain that the valve is fully up and open.

CHEF'S TIP: Follow the recommendations from the guidelines, using either one or two Flavor Ribs™, depending on the food item. If you are using a Chef's drum, Flavor Ribs™ are optional.

CHEF'S TIP: For ease of operation, avoid pressing down whenever installing or removing the lid.



page 10

DETAILED OPERATION INSTRUCTIONS

- 3.** With drum upright, press the ON/OFF button to turn the power on and then press the VACUUM button. With vacuum pump engaged, allow pump to run until the vacuum needle indicator reaches the **green zone** and remains there for 1-2 minutes. *NOTE: Vacuum pump may turn off automatically.*



WARNING: KEEP DRUM UPRIGHT Do not tip drum while drawing vacuum, as marinade will be drawn into the pump, compromise the pump and void your warranty.

- 4.** When vacuum gauge indicator reaches the **green zone**, rotate the valve to the fully closed position and press VACUUM button to turn off pump. Detach the hose from the finger valve. Place the vacuum hose back into the base unit. Place the drum horizontally onto the base with the drum lid to the left, away from the control panel. Set timer to recommended SPIN time as specified in the Marinade Express™ Preparation Guide, or as desired.

- 5.** After SPINNING automatically ends, remove drum from base unit and place drum upright on counter top. Rotate the valve to the open position and fully release the vacuum. Once the vacuum has been fully released, rotate the lid counter clockwise to unscrew and remove the lid. Remove food from drum and cook, refrigerate, or freeze for later use. Discard used marinade solution.

CHEF'S TIP: Cooking times are important, and vacuum tumbling can reduce the time necessary to fully cook meats. To avoid overcooking, begin checking for doneness when reaching 80% of the required cooking time, or one (1) minute for every five (5) minutes specified by the recipe.

Produce	Size	SPIN Time	Recommended Marinade Mix	Number of Flavor Ribs™
Lettuce	Various	2-4 minutes	Express Unflavored Veggie Marinade, Express Unflavored Marinade.	2
Spinach	Various	2-4 minutes	Same	2
Celery	Various	2-6 minutes	Same	2
Broccoli	Various	2-6 minutes	Same	2
Caiflower	Various	2-6 minutes	Same	2
Greens/Sprouts	Various	2-4 minutes	Same	2
Mushrooms *	Various	2 minutes	Same	2
Mushrooms (option) *	Various	4-10 minutes	Marinade Express™ Flavors	2

* SPIN mushrooms in Marinade Express™ Seasoning Marinades for a unique flavor treat. For optimum storage life, using a salad spinner, dry vegetables very well after processing in the Marinade Express™.

Tips for preparing vegetables and produce in your Marinade Express™ :

- Fresh vegetables offer the best results.
- Rinse vegetables under running water to remove dirt prior to tumbling.
- Always SPIN with both Flavor Ribs™ in place inside the drum.
- When using Express Unflavored Marinade on fruits and vegetables, SPIN for only 2 to 4 minutes.

6. Features of the optional Chef's Drum.

The Chef's drum is designed to work without FlavorRibs™. The Chef's drum is also designed to marinate larger batches of foods. Simply put one or more marinade packs, along with the desired amount of water or liquid, into the drum. Stir to fully dissolve the marinade seasoning. Add the food you want to marinate. Place the lid onto the drum, making sure that the gasket is in place, and connect the vacuum hose to the open valve. The lid on the Chef's drum does not rotate into position. Apply gentle downward pressure while the vacuum pump begins to remove the air from the drum. When the vacuum is fully achieved, according to the gauge, close the valve, turn off the vacuum pump & disconnect the hose. Place on the base and set the desired marinating time.



CARE AND CLEANING

1. Always clean your Marinade Express™ drum assembly after each use.
2. Wash the empty drum, ribs and top lid in hot water and soap. Or, place the drum lid and ribs in the dishwasher (on top shelf).
To avoid warping and damaging the drum, make certain that the drum sits level on the bottom rack of the dishwasher.



3. DO NOT USE THE DISHWASHER'S HEATED DRYING OPTION.

To avoid warping and damaging the drum, use the low or no heat setting of the dishwasher, make certain that the drum sits level on the bottom rack of the dishwasher, and remove drum before the drying cycle.

4. If needed, wipe the base clean with a dishcloth, paper towel or disinfectant kitchen wipes.

IMPORTANT - PLEASE NOTE:
Unplug before cleaning base and do not immerse the Marinade Express™ base in water or any other liquids!

WARRANTY AND SERVICE INFORMATION

Creative Culinary Solutions, Inc. (CCS) warrants this product to the customer for a period of one hundred eighty (180) days from the date of the original purchase. This warranty is non-transferable if the product is sold to an individual other than the original purchaser. This warranty does not cover wear resulting from normal usage of the product. Manufacturer's obligation under this warranty is limited to replacing or repairing the unit and/or any parts that within the warranty period are returned to Manufacturer and that are found by Manufacturer to be defective in materials or workmanship. This warranty is void if the product has been subject to commercial use, abuse, misuse, incorrect set-up, accidents, (including but not limited to: power surges, lightning strikes or damage by animals) or any modifications to the product made by the customer. If the product is found to be defective during the warranty period, Creative Culinary Solutions' entire liability will be limited to repair or replacement of the unit at the discretion of CCS. No other warranties, whether expressed or implied, including warranties of merchantability and fitness for a particular purpose, shall apply to the product. If warranty service is required, email Customer Service at: info@marinator.com. Please note the details of your request for repair or replacement and the date of the purchase. You will be asked to provide proof of purchase with date before your unit will be repaired or replaced. The customer may be responsible for the shipping and handling costs of returned product and any required replacement parts. You will receive detailed instructions on how to carefully pack and ship the product back to the Manufacturer. Upon expiration of the warranty, such liability shall terminate. There are no other warranties, expressed or implied, pertaining to this product.