



NUTRI STEAMER

Instruction Manual



Register this and other Focus Electrics products through our website:
www.registerfocus.com

Operating Precautions.....	2
Steam Juicing With The Nutri Steamer	2
Steam Cooking With The Nutri Steamer	5
Cleaning Your Nutri Steamer	6
Recipes and Ideas.....	7
Warranty	15

SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

© 2009 Back To Basics®, a Brand of Focus Electrics, LLC.
www.focuslectrics.com



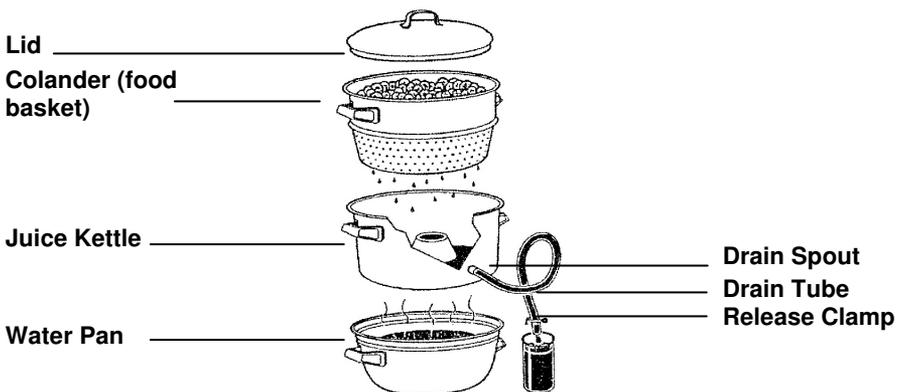
CAUTION

To prevent personal injuries, read and follow all instructions and warnings.

OPERATING PRECAUTIONS

- The steam is scalding hot, use extreme caution!
- Close supervision is necessary when this appliance is used by or near children.
- Do not leave unattended.
- Rubber or heat resistant gloves are recommended when handling the hot Nutri Steamer.
- Never let the pan boil dry. If excessively overheated, like most cookware, the bottom may warp or melt. Should melting occur, do not attempt to remove the water pan from the burner until it has cooled.
- Be extremely cautious of steam when removing cover. Lift cover slowly, directing steam away from you and let water drip into steamer.

STEAM JUICING WITH THE NUTRI STEAMER



- Wash the Nutri Steamer in warm, soapy water before each use. Pay special attention to hard-to-reach areas. Thoroughly clean the drain tube and juice kettle. Keep your work area, all equipment, and utensils clean.
- Wash jars and check for nicks and cracks.
- Always use fresh, ripe berries and fruit. Carefully wash fruit to remove dirt from cracks and crevices. Check for blemishes and remove them as needed. Rinse well. Apples and large fruits do not need to be peeled or cored, but will extract juice quicker when cut into pieces. Washing grapes and berries is not necessary, just rinse them well and remove the overripe ones.

- The fruit can be prepared with or without sugar. For a sweeter tasting juice, add approximately $\frac{1}{4}$ to $\frac{1}{2}$ cup of sugar per pound of fruit. Sprinkle the sugar throughout the fruit in the colander. Do not add the sugar directly to the jars.
- To sweeten with honey, dissolve desired amounts in a few tablespoons of hot water and add to the juice just before serving.

JUICING INSTRUCTIONS

1. Fill the water pan with 4 or 5 quarts of water (about $\frac{3}{4}$ full) and place on the stove on a high temperature. When the water starts to boil, reduce the heat to medium or medium-high making sure the water continues to boil.
2. Make sure the drain tube is pushed on the drain spout as far as possible and place the clamp at the midpoint of the tube. Set the juice kettle on the water pan.
3. Place the colander filled with the fruit on top of the juice kettle and cover with the lid.
4. When the steam begins to escape from the upper portion of the steamer, start timing. Make sure the water continues boiling and producing steam.
5. Wash and sterilize all jars in a 200°F (93.3°C) oven for 15 minutes. Sterilize caps and lids before use.
6. Before filling the jars with juice, place the jar to be filled in a baking pan or tray. The tray will catch any drips or spills.
7. To get a clear juice, do not touch the fruit in the food basket during the processing time. For a pulpy juice, stir fruit after the contents have become soft and mushy.
8. After 40 minutes, you may begin filling the jars. Place the end of the drain tube in the hot, sterilized jar and press the clamp to release the juice. **CAUTION:** Use extreme care when filling the jars. The juice will be scalding hot. Keep children away and use mitts or rubber gloves while handling the hot bottles.
9. Pour the first quart of juice back into the juicer to even out the sweetness and sterilize the drain tube. (If the fruit is quite juicy and has steamed for longer than 45 minutes, the juice could overflow from the juice kettle into the water pan.) Complete the juicing process to the end of the steaming period.
10. Fill the jars within $\frac{1}{4}$ " of the jar top to avoid too much air left in the jars. Seal immediately with sterilized lids.
11. Place the sealed jars in a hot water bath of 190°F (87.7°C) for 15 minutes. **Note:** Use heat resistant gloves or a jar lifter to remove the jars from the hot water.
12. Place the hot jars on a towel in a draft free area and let cool. After 24 hours, check the seals and store in a cool, dry, dark room.
13. If the juicing procedure is repeated, more water will have to be added to the water pan. **Note:** Never let your Nutri Steamer water pan boil dry.

Juicing Timetable

Processing times may vary according to fruit, variety, ripeness, and altitude.

Apples	90 minutes
Apricots	60 minutes
Blackberries	60 minutes
Cherries	60 minutes
Crabapples	90 minutes
Cranberries	70 minutes
Currants	60 minutes
Elderberries	60 minutes
Gooseberries	80 minutes
Grapes	60 minutes
Peaches	60 minutes
Pears	80 minutes
Plums	60 minutes
Prunes	80 minutes
Raspberries	60 minutes
Rhubarb	70 minutes
Strawberries	60 minutes
Tomatoes	60 minutes

INSTRUCTIONS FOR TOMATO JUICE: After filling the jar with plain hot tomato juice, add 2 teaspoons of lemon juice or vinegar per quart leaving a 1/4" space at the top. Seal and put in a boiling water bath for 15 minutes for quarts and 10 minutes for pints. For thicker juice, stir occasionally as they steam, or put juice and pulp through a blender.

INSTRUCTIONS FOR OTHER VEGETABLE JUICES: Any juice containing vegetables (except plain tomato) needs to be bottled and sealed then placed in a pressure cooker for 30 minutes for quarts and 20 minutes for pints at 10 pounds of pressure.

INSTRUCTIONS FOR TOMATO JUICE: After filling the jar with plain hot tomato juice, add 2 teaspoons of lemon juice or vinegar per quart leaving a 1/4" space at the top. Seal and put in a boiling water bath for 15 minutes for quarts and 10 minutes for pints. For thicker juice, stir occasionally as they steam, or put juice and pulp through a blender.

INSTRUCTIONS FOR OTHER VEGETABLE JUICES: Any juice containing vegetables (except plain tomato) needs to be bottled and sealed then placed in a pressure cooker for 30 minutes for quarts and 20 minutes for pints at 10 pounds of pressure.

GRAPE JUICE IS KING: Many people buy a Nutri Steamer for the sole purpose of making grape juice. Simply rinse grapes well, but do not stem them unless you have unusually sensitive tastebuds. Pile grapes into the food basket. Don't be concerned if the lid does not fit on to begin with. After the fruit has steamed a while it will start to collapse. Steam grapes for 60 minutes then seal with the lids.

YIELDS: What you get out of the Nutri Steamer depends entirely on what you put into it. There is a big difference in the juice contents of fruit.

High Yield – Apricots, Tomatoes, 7 quarts.

Average Yield – Grapes, Cherries, 4 quarts.

Low Yield – Apples, Peaches, 2 quarts.

STEAM COOKING WITH THE NUTRI STEAMER

Simply bring water to a full boil in the water pan. Place vegetables in the food basket and set on the boiling water pan. Steam until the vegetables are warm and tender. Season to taste.

Use your Nutri Steamer for blanching foods for freezing. Boil water in the water pan. When the steam escapes from the juicer top, put the vegetables in the food basket. Secure the lid and steam.

Steaming Times for Freezing Vegetables	
Asparagus	2-4 minutes
Beans, green	4 minutes
Broccoli	5 minutes
Brussel Sprouts	5 minutes
Corn, on the cob	8-12 minutes
Corn, whole kernel	5 minutes
Eggplant	5 minutes
Peas	3 minutes
Peppers	2½ minutes
Pumpkin	10 minutes
Squash	10 minutes
Zucchini	5 minutes

Note: Fill the food basket no more than half full. Cool steamed vegetables in ice water, drain, package, and freeze.

Steam fruits or vegetables that need to be peeled before canning, such as peaches, tomatoes, or beets. They can be peeled much easier if you steam them for a few minutes first.

Steam meats, fish, and poultry. Steamed meats are very tender. A rich broth will collect in the juice kettle that can be used for gravies and soups. Pot roasts, corned beef and other meats that are normally braised can be steamed. You can also steam chicken and other fowl with beautiful results. Add carrots, potatoes, broccoli, or cauliflower to the food basket ½ hour before meat is done. Do not salt the meat while it is steaming.

Steaming Times for Fish and Seafood	
Clams	3-5 minutes
Crabs	8-10 minutes
Crawfish	5-6 minutes
Lobster	12-15 minutes
Mussels	3-5 minutes
Shrimp	3-5 minutes
Trout	10-12 minutes

Note: For fish thicker than 2 inches, cut the fish in half along the backbone, or slice the fish into uniform pieces.

Puddings, fruitcakes, and breads are easily steamed in your Nutri Steamer too!

Nutri Steamers 7 quart water pan is an ideal soup pot and roaster that works great for baking, boiling, stewing and simmering.

CLEANING YOUR NUTRI STEAMER

After each use, wash the Nutri Steamer in warm, soapy water, rinse and dry thoroughly before storing. Should the water pan collect hard water deposits or sediments caused by minerals in the water, remove them by using one of the methods below.

- Add two capfuls of lemon juice or vinegar and 1 cup of water to the water pan and boil away the stains. Wash in warm, soapy water, rinse, and dry thoroughly.
- Rub a lemon half against the sediment. Wash in warm, soapy water, rinse, and dry thoroughly.
- Use a stainless steel cleanser. Wash in warm, soapy water, rinse and dry thoroughly.

Note: Always remove the clamp from the juice hose when storing the Nutri Steamer.

RECIPES AND IDEAS

Be creative! Juice your favorite fruits. Mix fruit juices together either by combining fruits in the food basket or by juicing them separately, then mixing. Make your own fruit punches. Try combining your juices with carbonated beverages or mixers. Canned pineapple juice is good when added to nearly any juice. Mixing bland and tart fruits enhances the flavor of the bland juices and mellows the flavor of the tart ones. Sweeten to suit your own taste!

Making your own juice is fun and easy. Here are a few suggestions to get you started, but after a few batches you'll want to experiment on your own!

RHUBARB SLUSH	
3 cups	Sugar
6 cups	Water
4 cups	Rhubarb juice
1 can (46 oz.)	Pineapple juice
1 can (46 oz.)	Orange juice
	Carbonated lemon-lime drink, chilled
Boil sugar and water for five minutes. Add rhubarb, pineapple and orange juice. Pour into a freezer container and freeze. When you're ready to serve, mash with a fork. Scoop into glasses $\frac{2}{3}$ full and add the carbonated lemon-lime drink.	

Note: Rhubarb juice makes a delicious jelly and is great on pancakes or vanilla ice cream.

SUMMER PUNCH	
1 quart	Apple juice
1 quart	Grape juice
1 cup	Sugar
3	Oranges
2	Lemons
Squeeze citrus juice and mix all ingredients together. If desired, add a touch of cinnamon and a few cloves to taste.	

CRABAPPLE SPARKLER	
2 quarts	Chilled crabapple juice
1 quart	Cold water
1 cup	Sugar
1 can	Ginger ale
1 capful	Lemon juice
Mix all ingredients together and enjoy.	

STRAWBERRY-RHUBARB JUICE

3 quarts	Strawberries
3-4 lbs.	Rhubarb
2 cups	Sugar
Cut rhubarb into one-inch cubes. Layer strawberries, rhubarb, and sugar into the food basket. Steam for 60 minutes.	

SUMMER DELIGHT

2 quarts	Strawberry-rhubarb juice
1 pint	Sherbet (your favorite)
1 quart	Ginger ale
Pour strawberry-rhubarb juice into a punch bowl. When you're ready to serve, add the sherbet and ginger ale. Decorate with mint leaves.	

FRUIT SLUSH

2 cups	Apricot nectar or juice
2 cups	Peach nectar or juice
½ can (46 oz.)	Pineapple juice
½ package (6½ oz.)	Pre-sweetened raspberry punch powder
2 quarts	Ginger ale or lemon-lime soda
Combine juices with the pre-sweetened punch powder. Stir well and freeze. One hour before serving, remove from the freezer and thaw at room temperature. Combine the slush with the ginger ale or lemon-lime soda. Makes 32, 4 oz. servings.	

Note: Bananas are an unusual fruit to juice. Peel overripe bananas and steam. You'll have a rich banana concentrate perfect for milk shakes and exotic drinks. Make fruit leather out of the pulp, it's tasty and nutritious.

Juices can be mixed to make unique and tasty combinations. Try these: Apple-Grape, Cranberry-Apple, Cherry-Apple, Raspberry-Peach, Raspberry-Apple, Strawberry-Pear, Plum-Grape, or Lemon soda-grape. Any fruit juice can be mixed with soda or mineral water to make a refreshing drink.

Don't discard the pulp! Your Nutri Steamer lets you use every part of the fruit. Use the pulp for making delicious toppings, fillings, desserts, bars and squares, fruit leathers, and sauces. If you intend on using leftover pulp, make sure stems, seeds, pits, and cores are removed from the fruit before juicing.

Make baby food by blending leftover pulp into a smooth puree. Make sure stems and seeds are removed if you're going to use pulp for baby food.

Applesauce comes easy from your leftover pulp. Place the hot pulp into a colander or food strainer and strain until the sauce is extracted. Either refrigerate and eat within a few days, or bottle by following standard cold pack procedures.

Fruit leathers make great treats. It can be made from almost any type of fruit. Whip the pulp up in your blender. Sweetening is rarely needed but if it needs a little something, add small amounts of honey or corn syrup. Spread the mixture on a cookie sheet lined with plastic wrap and dry in the sun for 6 to 12 hours, or in the oven at a very low temperature, preferably not above 140°F (60°C) overnight. Leave the oven door ajar for ventilation.

APPLE BUTTER

16 cups	Thick apple pulp
1 cup	Vinegar
8 cups	Sugar
4 tsp.	Cinnamon
Mix well to be sure cinnamon is well distributed. Pack in jars and process for 15 minutes in a hot water bath.	

APRICOT BUTTER

8 cups	Apricot pulp (skins and all)
2	Oranges
5 cups	Sugar
	Cinnamon to taste
Mix apricot pulp and oranges in a blender. Add sugar and cinnamon. Heat and seal in hot jars. Note: Do the same thing to plums but use lemons instead of oranges.	

Make homemade syrups and sauces for pancakes, waffles, French toast, and even drizzled over ice cream.

Syrups from apricots, cherries, peaches, pears, pineapples, raspberries and strawberries.

7 cups	Juice
7 cups	Sugar
16 oz.	Bottle of liquid fruit pectin.
Mix the sugar and juice together. Bring to a boil, stirring constantly. Stir in the pectin. Bring to a full rolling boil and boil hard for one minute. Remove from heat, skim, and pour into clean, hot jars and seal.	

Syrups from blackberries, chokecherries, crabapples, currants, grapes and plums.

5 cups	Juice
7 cups	Sugar
Combine juice and sugar in a large heavy pan. Bring to a full rolling boil for one minute. Remove from heat and skim off the foam (if you boil too long, you may end up with jelly). Pour into clean, hot jars and seal.	

Freezer jellies – Recipes for making jellies from juices are readily available. Consult a good cookbook or food-preserving manual. For beginners, we've listed a few easy freezer jelly recipes.

Follow the pectin package directions for appropriate fruits, or use Certo Fruit Pectin.

FREEZER STRAWBERRY JELLY	
1¾ cups	Strawberry juice
4 cups	Sugar
2 tbs.	Strained lemon juice
½	Bottle Certo Fruit Pectin
Add sugar to the juice and mix well. Mix the lemon juice and pectin in a small bowl and add into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately.	

FREEZER GRAPE JELLY	
2 cups	Grape juice
4 cups	Sugar
2 tbs.	Water
½	Bottle Certo Fruit Pectin
Add sugar to the juice and mix well. Mix the water and pectin in a small bowl and add into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 4 medium jars.	

FREEZER RED RASPBERRY JELLY	
2½ cups	Raspberry juice
5 cups	Sugar
2 tbs.	Water
½	Bottle Certo Fruit Pectin
Add sugar to the juice and mix well. Mix the water and pectin in a small bowl and add into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 7 medium jars.	

FREEZER PLUM JELLY	
4 cups	Juice
7½ cups	Sugar
½ (3 oz)	Bottle liquid fruit pectin
Add sugar to the juice and mix well. Mix the pectin into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 10 medium jars.	

FREEZER PEACH JELLY

3 cups	Juice
6½ cups	Sugar
1 (6 oz.)	Bottle liquid fruit pectin
Add sugar to the juice and mix well. Mix the pectin into the juice mixture. Continue stirring for three minutes. Pour quickly into the jars and cover immediately. Allow to set at room temperature, then store in the freezer. Makes 10 medium jars.	

Make unusual jellies by combining juices. Crabapple and cherry is quite good. You should also try pie cherry and raspberry or pineapple and apricot. Follow the jelly recipe on your pectin package.

RHUBARB JELLY

4 cups	Juice
1 tsp.	Vanilla
7 cups	Sugar
1 (6 oz.)	Bottle liquid fruit pectin
Add sugar and vanilla to the juice and mix well. Place over high heat, stirring constantly and bring to a boil. Add the pectin and bring to a rolling boil for one minute. Remove from heat and skim off the foam. Pour into hot jars and seal. Makes 10 medium jars.	

APLETS or COTLETS

2 cups	Applesauce (or apricot puree)
2 cups	Sugar
2 tbs.	Unflavored gelatin
1½ cups	Mixed nuts
1½ cups	Cold water
¼ tsp.	Cinnamon (or tiny drop of cinnamon oil)
¼ cup	Powdered sugar
Warm fruit puree, sugar, and gelatin which has been softened in water. Stir well. Add nuts and flavoring. Pour into an oiled 8x8" pan until set. Cut into squares and roll each piece in powdered sugar.	

CRABAPPLE TAPIOCA FRUIT PUDDING

¼ cup	Tapioca
2½ cups	Crabapple juice
	Dash of salt
⅓ cup	Sugar
Mix ingredients together and let stand for five minutes. Bring to a boil over medium heat, stirring often. Cool for 20 minutes. Serve warm or cold, with whipped cream.	

CHEESE PEAR DELIGHT

6 cups	Pear juice or nectar
1 (6 oz.)	Package apricot gelatin
1 (3 oz.)	Orange gelatin
1 (8 oz.)	Cream cheese
$\frac{3}{4}$ cup	Crushed vanilla wafers
Heat juice to a boil. Add apricot and orange gelatins, stirring until dissolved. Refrigerate until it is partially set. Top with the crushed vanilla wafers. Chill until firm. Makes 16 to 20 servings.	

APRICOT SLIMS

1 cup	Thick apricot puree
$\frac{1}{3}$ cup	Coconut
1 tbs.	Orange juice
1 tbs.	Finely chopped almonds
Blend apricot puree and coconut in a blender. Add in the orange juice and mix well. Divide into four equal parts and chill. Working one part at a time, roll with your palms on a board sprinkled with the almonds into a rope about 16" long. Cut diagonally into 2" pieces.	

SAVORY TOMATO JUICE

12 lbs.	Tomatoes (quartered)
1	Small bunch carrots (diced)
4	Onions
1	Bunch celery, (sliced in 1-inch pieces)
3	Green peppers, sliced
1 tsp.	Salt
1 tbs.	Sugar
Do not peel tomatoes. Layer vegetables in the food basket. Steam for 60 minutes. Stir contents of the food basket for a thicker juice.	

TOMATO SAUCE

2 quarts	Tomato puree
1 cup	Vinegar
½ cup	Sugar
2 tsp.	Whole allspice
2 sticks	Cinnamon
1 tsp.	Whole cloves
1½ tsp.	Paprika
1 tsp.	Dry mustard
1 tsp.	Salt
¼ tsp.	Cayenne pepper
<p>Combine puree, vinegar, and sugar. Tie the whole spices in a cheese cloth bag and add to the tomato mixture. Add the remaining ingredients and cook until thick, about one hour. As the mixture thickens, stir frequently to prevent sticking. Remove the spice bag. Pour the boiling hot mixture into hot jars leaving ½" space at the jar top. Process for 15 minutes in a Steam Canner or Water-bath canner to ensure sealing. Makes 2 to 3 pints.</p>	

CAUTION: Any vegetable juices to be stored should be processed in a pressure cooker at 10 lbs. of pressure for 30 minutes for quarts, and 20 minutes for pints. Plain tomato juice should have lemon or vinegar added (2 tsp. per quart) and should be processed in a Steam Canner or Water-bath canner for 15 minutes. This will eliminate the risk of botulism.

TOMATO SOUP

7 quarts	Peeled, cored tomatoes
3 cups	Chopped onions
3 sticks	Celery
2	Red peppers
4	Grated carrots
<p>Add ingredients to the food basket. Puree the leftover pulp in a blender. Add to the clear juice until the consistency suits you. Pour into the canning jars, leaving a 1-inch space at the top of the jar. Process in a pressure cooker at 10lbs. of pressure for 30 minutes for quarts or 20 minutes for pints.</p>	

Pumpkin or Squash – Cut, seed, and wash pumpkin or squash. Put in a juicer and steam until soft. Scoop out the pulp and put in the blender with enough juice to make the blender run. The mixture may be frozen for future use in pies.

PUMPKIN CHIFFON PIE

1	Envelope gelatin
¼ cup	Water
1¼ cup	Pumpkin
½ cup	Milk
½ tsp.	Lemon juice
½ tsp.	Nutmeg
½ tsp.	Cinnamon
½ tsp.	Salt
1 cup	Sugar
3	Eggs (separated)
Beat the egg yolks slightly and add ½ cup sugar, pumpkin, milk, salt, and spices. Cool until thickened. Soften the gelatin in ¼ cup water, add this to the pumpkin mixture, blend well and cool. When it begins to thicken, fold in stiffly beaten egg whites to which ½ cup of sugar has been added. Pour in a baked pie shell and top with whipped cream.	

HOMEMADE SAUSAGE

5 lbs.	Hamburger
2 tbs.	Salt
½ tsp.	Saltpeter (for color)
2½ tsp.	Whole mustard seed
2½	Coarsely ground peppers
2½ tsp.	Garlic salt
1 tsp.	Hickory-smoke salt
Mix ingredients together until well blended. Refrigerate 8 to 12 hours so the flavors will mix. Shape 4 rolls of equal size, wrap each in aluminum foil and place in the food basket. Steam vigorously for 75 minutes. Remove and refrigerate immediately.	

Keeping a record – One thing you'll find very valuable in your canning and juicing experience is to keep a written record. If you invent a delicious recipe, don't trust it to memory. Record such things as fruit used, quantities, processing time, sweetener used, other ingredients, yield, taste, description and suggestions for next time.

Back to Basics® offers a full line of canning products including a Water Bath Canner and a Steam Canner. Please contact customer service for more information on these and other products.

PRODUCT WARRANTY

Appliance 2 Year Limited Warranty

Focus Electrics, LLC (“Focus Electrics”) warrants this appliance from failures in the material and workmanship for two (2) years from the date of original purchase with proof of purchase, provided the appliance is operated and maintained in conformity with the provided Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at Focus Electrics’ discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by Focus Electrics if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL FOCUS ELECTRICS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL, ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Focus Electrics Customer Service Department at (866) 290-1851, or e-mail us at service@focuselectrics.com. A receipt proving the original purchase date will be required for all warranty claims, **hand written receipts are not accepted**. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Focus Electrics is not responsible for returns lost in transit.

Valid only in USA and Canada

REPLACEMENT PARTS

Replacement parts, if available, may be ordered directly from Focus Electrics, LLC several ways. Order online at www.focuselectrics.com, e-mail service@focuselectrics.com, over the phone by calling (866)290-1851, or by writing to:

Focus Electrics, LLC
Attn: Customer Service
P. O. Box 2780
West Bend, WI 53095

To order with a check or money order, please first contact Customer Service for an order total. Mail your payment along with a letter stating the model or catalog number of your appliance, which can be found on the bottom or back of the unit, a description of the part or parts you are ordering, and the quantity you would like. Your check should be made payable to Focus Electrics, LLC.

Your state/province’s sales tax and a shipping fee will be added to your total charge. Please allow two weeks for processing and delivery.

This manual contains important and helpful information regarding the safe use and care of your new Focus Electrics product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: _____

Where purchased and price, if known: _____

Item number and Date Code (shown bottom/back of product): _____

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>