

## OVEN WITH ELECTRONIC CONTROLS FOUR À COMMANDES ÉLECTRONIQUES HORNO CON MANDOS ELECTRÓNICOS FORNO CON COMANDI ELETTRONICI

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### Instructions for use

*Keep these instructions*

### Mode d'emploi

*Conservez cette notice*

### Instrucciones para el uso

*Repase y guarde estas instrucciones*

### Istruzioni per l'uso

*Leggere e conservare queste istruzioni*

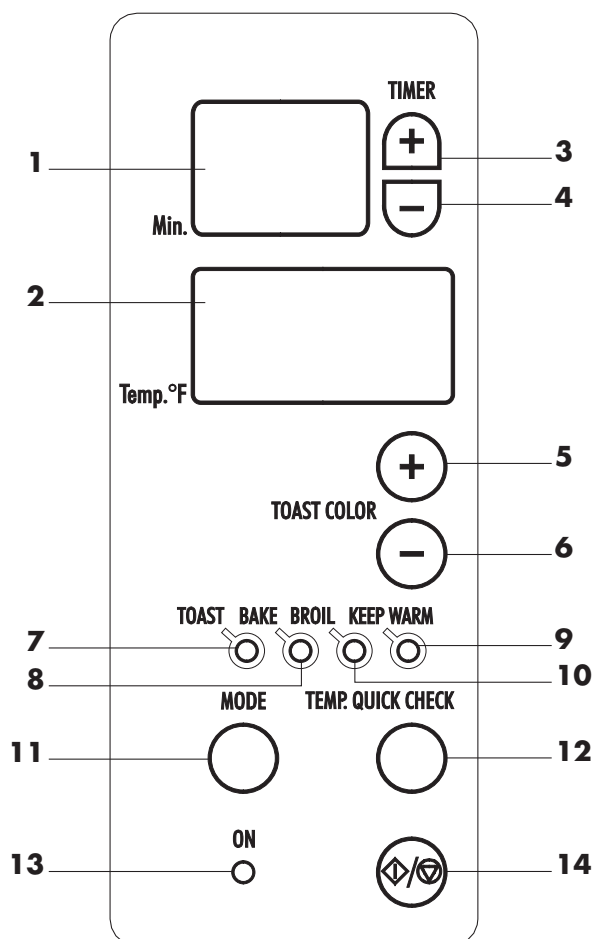
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## ELECTRICAL CONNECTIONS

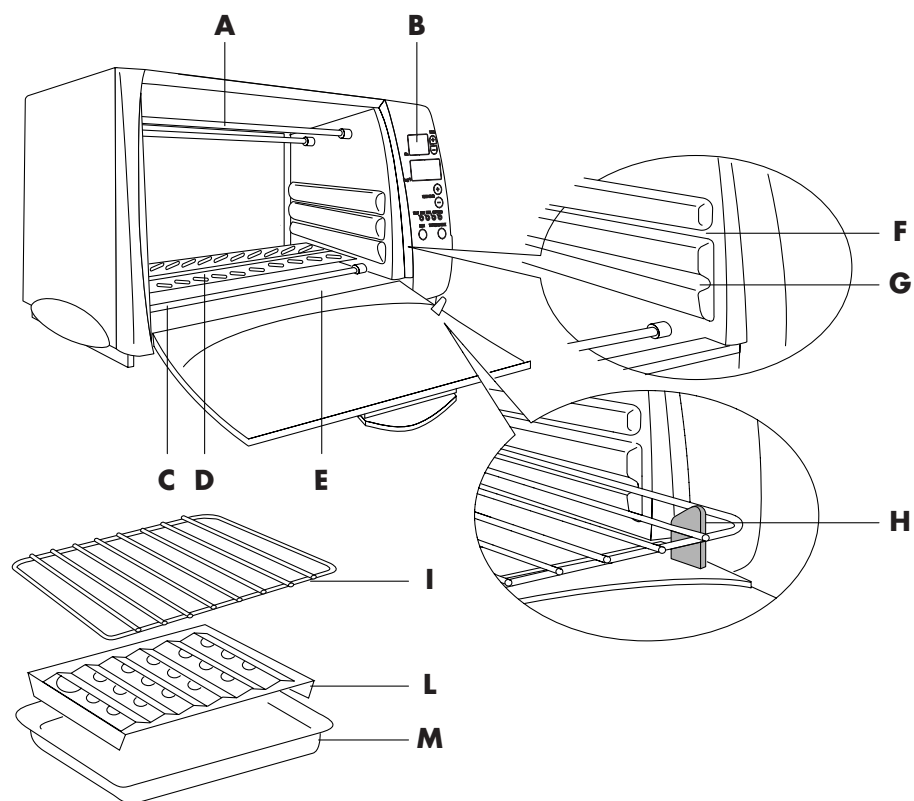
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.
- Plug the cord into a 120 volt AC outlet.
- The cord length of this product has been selected to reduce the possibility of tangling in or tripping over a longer cord. If more cord length is needed, an extension cord may be used. It should be rated no less than 15 amps., 120 volts, and have Underwriters Laboratories/CSA listing.
- A six feet long, 15 amp. extension cord may be purchased from your local authorized service facility. When using a longer cord, be sure not to let it drape over the working area or dangle where someone could accidentally pull or trip over it.
- Handle the cord carefully for longer life; avoid jerking or straining the cord at the plug and appliance connections.

## CONTROL PANEL



- 1 Timer display
- 2 Temperature/toasting level display
- 3-4 TIMER +/- buttons (time)
- 5-6 TOAST COLOR +/- buttons (temperature/toast)
- 7 TOAST indicator light
- 8 BAKE indicator light
- 9 KEEP WARM indicator light
- 10 BROIL indicator light
- 11 MODE button
- 12 TEMP. QUICK CHECK button
- 13 Indicator light ON
- 14 Start/Stop button

## DESCRIPTION AND ACCESSORIES PROVIDED



- A** Upper heating element
- B** Control panel
- C** Lower heating element
- D** Reflector for lower heating elements
- E** Drop down crumb tray
- F** Upper guide
- G** Lower guide
- H** Wire rack removal hook
- I** Wire rack
- L** Broil tray (\*)
- M** Bake pan

(\*) Not available in all models

## IMPORTANT SAFEGUARDS

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



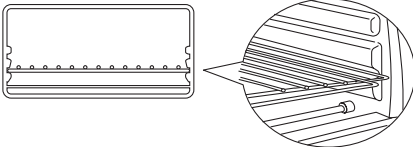
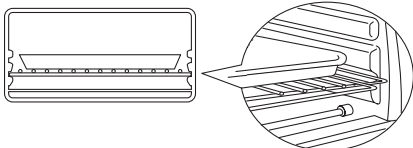

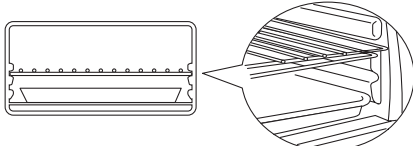
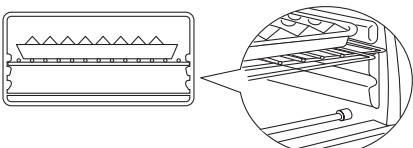
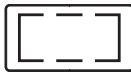
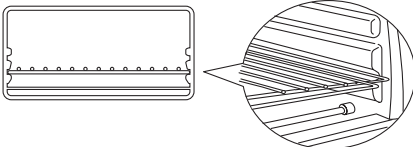
1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or dials.
3. Before using this appliance, place it two to four inches away from the wall or any object on the counter top. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause a problem.
4. To protect against electrical shock, do not place unit in or under water. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children as the metal sides and the door become very hot.  
The appliance is not intended for use by young children without supervision.  
Young children should be supervised to ensure that they do not play with the appliance.
6. **Unplug from outlet when not in use and before cleaning.** Always push the Start/Stop button (14) before unplugging. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. If the plug gets hot, please call a qualified electrician.
14. Do not use this appliance for other than intended use.
15. Use extreme caution when removing the oven tray or disposing of hot grease.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. To assure safe operation, oversized foods or utensils must not be inserted into the oven.
18. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
19. **CAUTION: Never leave the toaster-oven-broiler unattended when in use (especially when broiling and toasting).**
20. When broiling, the broil tray, other optional accessories (if provided) and wire rack must be used according to the instructions on page 6.
21. Extreme caution should be exercised when using containers other than oven proof glass, metal or ceramic.
22. Do not store any materials, other than the manufacturer's recommended accessories, in the oven when not in use.
23. Do not place any of the following materials in the oven or on top of the oven when in use: paper, cardboard, plastic, etc.
24. Do not cover any part of the oven with metal foil. This will cause overheating of the oven.
25. To switch off the toaster-oven broiler, push the Start/Stop button (14).
26. To disconnect turn any control to off, then remove plug from outlet
27. Do not store any item on the top of the appliance when in operation.

**This product is for household use only**

## SAVE THESE INSTRUCTIONS

**WARNING:** Once having removed the appliance from the packaging, check that the door is intact. As the door is made from glass, it is fragile, and should be replaced if visibly chipped, scored or scratched. Furthermore, when using, cleaning or moving the appliance, do not slam or bang the door or pour cold liquids on the glass when the appliance is hot.

## SUMMARY OF OPERATION

PROGRAM	MODE BUTTON	TEMPERATURE SETTING/ DISPLAY INDICATION	POSITION OF WIRE RACK/ACCESSORIES	NOTES/TIPS
TOASTING	PRESS 1 TIME	 to 	 Wire rack on the lower slot	Some breads will take longer than others. Reset dial if results are too light. Place the bread to be toasted following instructions on page 14.
TRADITIONAL OVEN COOKING	PRESS 2 TIMES	200° F-450°F	 Oven tray on the wire rack inserted in the lower slot	Ideal for meat, bake casseroles, pizza fruit desserts, fish, stuffed vegetables, puddings, cakes, and other moist foods that don't require browning and crisping.
BROILING AND TOP BROWNING	PRESS 3 TIMES		 Oven tray placed on the lower heating element reflector and wire rack inserted in the upper slot   If Your oven is provided with a broil tray	If provided, always use the broiling rack set in the bake pan. Place it on the wire shelf in position that puts the food about two inches from the top element for more thick foods, such as chicken. Use the broil settings to top-brown open-face sandwiches, cheese top-pings, hors d'oeuvres.
KEEPING WARM	PRESS 4 TIMES		 Wire rack on the lower slot	Select this function to keep hot food warm. Do not warm foods for more than an hour or reheat cold food.

During the bake and toast function, do not put the bake pan (or any other accessory/container) directly on the lower heating element reflector.



## INSTALLATION

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- 1) Check that the appliance has not suffered any damage due to transportation.
- 2) Place the appliance on a flat, stable surface out of the reach of children (the glass door becomes very hot while the oven is in operation).
- 3) Before using this appliance, move it two to four inches away from the wall or any object on the counter top. **Remove any object that may have been placed on top of the appliance.** Do not use on surfaces where heat may be a problem.
- 4) When a function is started, the indicator light ON (13) turns on.
- 5) Condensation and a grease deposit may form around the door; this is normal.
- 6) Before using the appliance for the first time, remove all paper contents such as: cardboard, instructions for use, plastic bags etc.

### Note:

**Initial start up operation may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the protective substance on heating elements that protects them from salt effects during shipping from factory.**

## GENERAL TIPS

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### Preheating the oven

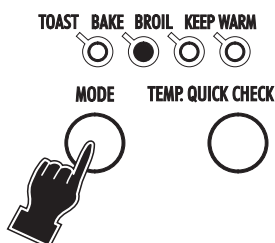
To pre-heat the oven, press the MODE button (11) until the required function BAKE, BROIL has been set then, set the desired temperature (only for BAKE) and the desired time. In BAKE function, when the set temperature has been reached, the control will emit 2 "beeps". The indicator light ON (13) will stay on.

### Use aluminum foil

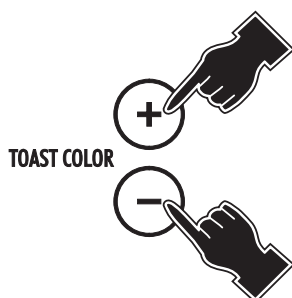
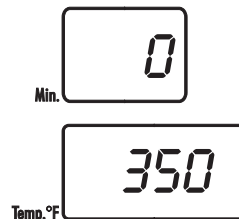
Do NOT allow foil to touch sides of the oven or the heating elements. Foil can be used to cover foods or the bake pan (for easier clean-up) provided foil is tucked in securely around the food or the edges of the pan or dish. DO NOT cover the broiling rack as this can cause accumulated grease to catch fire.

Unlike an ordinary toaster oven, the DE'LONGHI features 4 functions: traditional baking, toasting, broiling and keeping food warm.

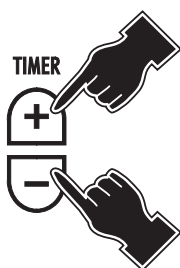
## BAKE MODE



- 1 Press the MODE button (11) 2 times. The upper display (1) will show "0", the lower display (2) will show the default temperature "350".



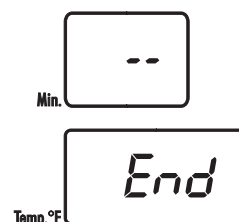
- 2 If necessary, the desired temperature can be modified by pressing the TOAST COLOR +/- buttons (5) or (6). The available temperatures are: 200 - 250 - 300 - 350 - 400 - 450° F. The lower (2) display will show the chosen temperature.



- 3 Set the time (max 99 min) by pressing the TIMER +/- buttons (3) or (4). Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one minute.



- 4 Press the Start/Stop button (14). The oven will start the count-down. At the end of the set time the control will emit 9 beeps and the display will show "END".



Press the start/stop button or wait for 3 min., the display will turn off.

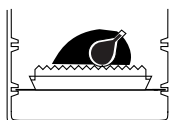
### Notes:

- The oven should always be preheated. Wait for the signal (2 beeps and 3 blinking of the ON indicator light (13) before placing the bake pan (M) with food in the oven.
- The set time can be modified during cooking by simply repeating point 3.
- To display the current temperature (during cooking), simply press the TEMP. QUICK CHECK button (12).
- To modify the set temperature, press one of the two TOAST COLOR buttons (5 or 6) until the new desired setting will be displayed.
- To stop the cooking process in any time, simply press the start/stop button (14).



### Baking of convenience foods

In general, follow the package directions for temperature and time. **However, lower the temperature by 25°F.** for more even cooking of larger items, frozen foods (except waffles and pancakes) and packaged casserole mixtures. There is such a wide choice of convenience foods on the market and variations in packaging, quantities and initial temperatures (frozen, refrigerated and shelf temperature) that it's best to follow the package instructions. Check the food 5 to 10 minutes before the time is up; you may need to adjust the time and/or temperature for best results.



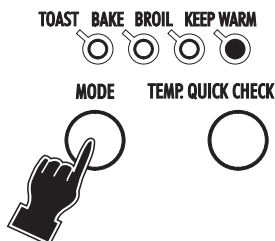
We recommend cooking chicken and roasts directly on the broiling tray while resting on the bake pan (see fig. on the left) to avoid fat spattering onto the sides of the oven and dripping onto the bottom. See the following sections for further details.

#### Here are some tips for different types of convenience foods:

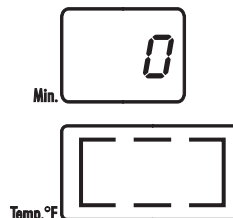
- If directions call for placing the food container on a metal pan or cookie sheet to avoid spills or to aid even cooking, use the bake pan provided. Use it for foods such as rolls, cookies, turnovers or frozen French fries, breaded fish or chicken pieces.
- Some frozen foods come in "oven-proof" plastic or paper containers which can be cooked in a microwave oven and, within limits, a conventional oven. Be sure to follow directions for maximum baking temperature. The container can melt or scorch if too high a temperature is used. To be on the safe side, set the oven 25°F. lower than the recommended temperature.
- When baking packaged mixtures (such as scalloped potatoes, macaroni and cheese, brownies, corn bread, coffeecake and cake mixes) check the package directions for recommended sizes of pan, casserole or dish and the proper baking times for each. A 9-inch (23 cm) round or an 10x7 inch (25x17 cm) - by 10x2 inch (25x6 cm) rectangular pan will fit in the oven with room on all sides for air circulation. Layer cake mixes can be baked one layer at a time in a 8- (20 cm) or 9-inch (23 cm) round pan or all of the batter in a 3-inch (7,5 cm) deep 9-inch (23 cm).

FOOD	TEMPERATURE SETTING/DISPLAY INDICATOR	APPROX. TIME	NOTES AND TIPS
Whole chicken 3-3.5 lbs (1,3-1,5 kg) Unstuffed.	350°F	75 min. or until internal temperature of 175°F in thigh and breast	Roast in bake pan with broiling rack (if included), with shelf in position 1
Pork Loin or Rib Roast, 2-4 lbs (0,9-1,8 kg).	350°F	90 min. or until internal temperature of 170°F is reached.	Roast as for whole chicken.
Pork Baby Back Ribs 1.75 - 2 lbs (0,8-0,9 kg) in 6 - (15 cm) to 10 - inch (25 cm) strips.	300°F for 20 min. then BROIL for 30 min.	Total time 50 min. or until brown and very tender.	Use pan without rack, lined with foil, on shelf position 1. See recipe to follow for full directions.
Beef Sirloin or Rib Roast 3 - 5 lbs (1,3-2,2 kg), boned.	350°F	20 min./lb. for rare 25 min./lb for medium 30 min./lb. well	Have roast tied for even cooking. Use broil tray (if included).
Cornish Hens 1.5 lbs (0,7 kg) each, two split into four halves.	350°F	45 - 50 min. or until tender and juice is clear when pierced with fork.	Roast on pan with broil tray in high position, skin side up. Brush with orange marmalade or honey. Turn and brush several times until done.
Baking Potatoes 1 to 4 large	450°F	45 - 50 min. or until fork-tender.	Wash and pierce raw potatoes with fork. Rub skins with salad oil if desired. Bake on wire shelf in position 1.
Pizza, homemade.	450°F	20 - 25 min. depending on size and topping. Bake until bubbling hot and the crust is crisp.	Place the bake pan on wire shelf in position 1.
Cakes: Layer, Sheet cake or Loaf cake. Pies: Fruit, 9- inch (23 cm) double crust.	300°F to 350°F	Follow traditional recipe timing but lower temperature by 25 to 50°F.	Place 1 inch apart on the bake pan (M) place wire rack in position 1. Grease the bake pan if the recipe directs. Remove promptly to cooling rack.
Brownies, Cookies	300 to 350°F	Follow traditional recipe timing but lower temperature by 25 to 50°F. Use 7x11 inch (18x28 cm) or 8 inch (20 cm) or 9 inch (23 cm) square pan or oven-glass dish.	Place wire shelf in position 1. Check for doneness 5 - 10 min. before time is up. Cut while still warm. Let cool 5 - 10 min. to firm up before removing from pan or dish.

## KEEP WARM MODE



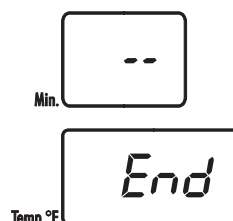
- 1 Press the MODE button (11) 4 times. The upper display (1) will show "0". The lower display (2) will show



- 2 Set the time (max 99 minutes) by pressing TIMER +/- buttons (3) or (4). Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.



- 3 Press the Start/Stop button (14). The oven will start the count-down. At the end of the set time the control will emit 9 beeps and the display will show "END".



Press the start/stop button or wait for 3 min., the display will turn off.

The feature is designed to keep food warm, after they are cooked for short periods of time without over-cooking. We do not recommend keeping foods warm for prolonged periods or using this feature to reheat frozen or cold foods.

## BROIL MODE

	<p>1 Press the MODE button (11) 3 times. The upper display (1) will show "0". The lower display (2) will show </p>	
	<p>2 Set the time (max 99 minutes) by pressing TIMER +/- buttons (3) or (4). Keep the button pressed for more than 2 seconds to quickly scroll the time up or down. For each press of the button the time will increase or decrease by one 1 minute.</p>	
	<p>3 Press the Start/Stop button (14). The oven will start the count-down. At the end of the set time the control will emit 9 beeps and the display will show "END".</p> <p>Press the start/stop button or wait for 3 min., the display will turn off.</p>	

- Preheat 5 to 10 minutes.
- Trim excess fat from meat. Dry meat, fish and poultry surfaces with paper towel.
- Place the food on the broil tray (if included) and place in bake pan, or directly on the wire rack (I). Position wire shelf so that food will be about 2 inches (5 cm) from top heating element. Thick foods such as chicken pieces should be 3 - 4 inches (7,5-10 cm) from the element.
- For easier clean-up, the bake pan can be lined with foil. Be sure not to cover the broil tray or let foil extend beyond the edges of the pan.
- Be careful when turning food or removing the pan. Use oven mitts and avoid spilling drippings.
- **Never cover heating elements with foil.**
- To top-brown casseroles with crumb or cheese toppings, place the dish directly on the wire shelf (in the lower position) 2 - 3 inches (5-7,5 cm) from the top element: watch carefully to avoid burning the toppings. NOTE: Oven-glass dishes should not be exposed to direct broiler heat.

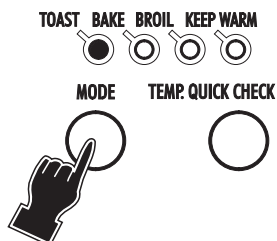
When the function and the temperature controls are set to BROIL only the top element heats at full power. Set the broil tray in the drip pan on the wire shelf in position 2 so that the food is few inches from the top element. If necessary, the broil tray can be inverted in the pan. The broil tray shields the fat drippings from direct heat, reducing spattering, smoking and possible flaming. Always use the bake pan when broiling any fatty foods.

**Suggested broiling times**

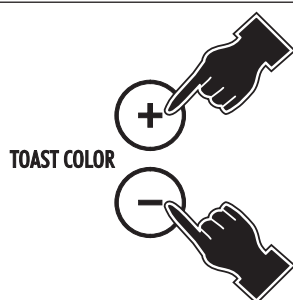
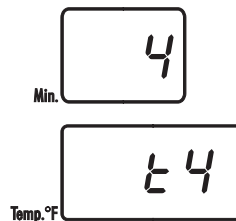
<b>FOOD</b>	<b>WEIGHT OR THICKNESS</b>	<b>APPROX. TIME</b> (Turn at half time)
Beef Sirloin, Porterhouse Steak	1- 1 1/2 in (2,5-3,8 cm)	Rare 12 - 15 min. Medium 16 - 18 min.
Beef Flank Steak, Filet	3/4 - 1 in (1,9-2,5 cm)	Rare 10 - 12 min. Medium 13 - 16 min.
Hamburger	1 in (2,5 cm)	Medium-well 15 - 18 min.
Pork Chop	3/4 - in (1,9 cm)	Well 18 - 22 min.
Fish Fillets, Steak (See note)	1/2 - 1 in. (1,3-2,5 cm)	10 - 16 min.
Chicken	3 - 4 lb. (1,3-1,8 kg)	40 - 50 min. until juices run clear when fork-tested and no pink when cut.
Bacon, Sausage, Links or Patties	Up to capacity of broil tray.	10 - 15 min. for crisp bacon, well-done sausage.

Since fish is non-fatty it can be broiled directly on shallow pan. Broil until it flakes easily with a fork. Thin fillets need not to be turned.

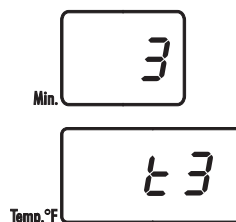
## TOAST MODE



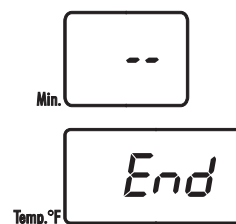
- 1 Press the MODE button (11) 1 time. The upper display (1) will show "4". The lower display (2) will show "t4"



- 2 Press TOAST COLOR +/- buttons (5) or (6) to modify the desired level of toasting. Automatically the cooking time shown on the upper display, will be changed accordingly.



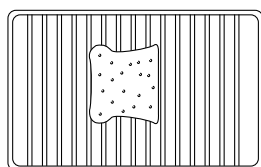
- 3 Press the Start/Stop button (14). The oven will start the count-down. At the end of the set time the control will emit 9 beeps and the display will show "END".



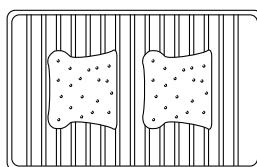
Press the start/stop button or wait for 3 min., the display will turn off.

### Note:

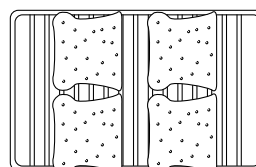
- You have six browning selection shades to choose from (indicated on the display with "t1 - t2 - t3 - t4 - t5 - t6")
- Center the food to be toasted on the wire rack. Close the door.
- Condensation may build up on the inside of the glass door; this is normal. The condensation will evaporate during the toasting cycle.
- When toasting, the toasting time will count down on the timer display. The timing will be different for each custom setting you choose. Keep in mind that the timing is adjusted by the oven thermostat. So if your oven is already warm, the toasting time will be less than if you start with a cold oven.
- Should it be necessary for any reason to suspend the cooking, you only need to press the Start/Stop button (14).
- Correct position of the slices according to number



Toasting one slice



Toasting two slice




Toasting four slice

## CHILD SAFETY LOCK

This toaster-oven has a safety feature that disable any functions.

To disable all buttons:

- keep the Start/Stop button (14) pressed more than 5 seconds;
- you will heard a beep and both time and temperature displays will show  ; now you have disabled any functions.
- to disable this safety feature, simply keep the Start/Stop button (14) pressed for more than 5 seconds (you will hear a beep).

## CLEANING AND MAINTENANCE

**Always unplug the toaster-oven-broiler and allow it to cool before cleaning.** This unit has been designed and engineered with your safety in mind. To assure maximum safe operation, keep unit free of grease and build up of food particles.

1. Remove the wire oven rack.
2. To clean the inside walls use a damp cloth and a mild liquid soap solution. Never use harsh abrasives, corrosive products or spray detergents.  
Note: Do not clean interior with metal scouring pads. Pieces can break off and touch electrical parts, creating risk of electrical shock.
3. To clean the glass door, use a glass cleaner or a damp cloth. Wipe dry with a clean cloth.
4. To clean the exterior finish, use a damp, sudsy cloth. For stubborn stains, a non-abrasive liquid cleaner or spray glass cleaner may be used. Do not use metal scouring pads, as they might mar the finish. Always remove cleaning agents by polishing with a dry cloth.
5. The wire rack, the bake pan and the optional accessories (if included), **can not be washed in the dishwasher.**

### Cleaning the bottom of the oven

To clean the bottom of the oven, pull the control panel downwards (see fig. A/B). Place the oven on its rear panel. This will make cleaning easier. Clean the oven bottom after use to avoid build-up of residue, as this will affect the cooking performance. Brush off crumbs or wipe the oven bottom with a damp cloth. For stubborn stains, use a nylon or plastic scouring pad or a non-caustic cleaner. Dry thoroughly before closing.

After cleaning, close the control panel and check that it is locked securely into position.

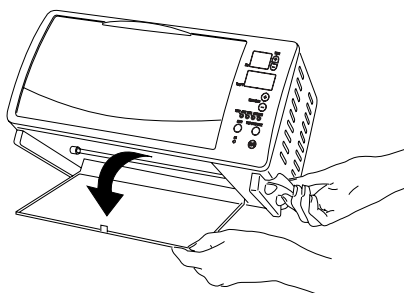


fig. A

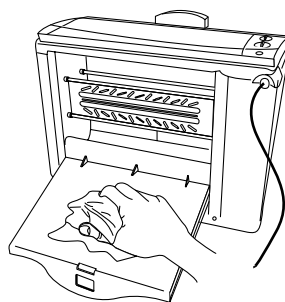


fig. B

## OTHER SERVICING

Any servicing requiring disassembly should be performed by an authorized service representative. **If the display shows "ERR" and 9 "beeps" are heard, it means that the oven's sensor is damaged.** Return the oven to the nearest Service Center.

## LIMITED WARRANTY

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This warranty applies to all products with De'Longhi or Kenwood brand names.

### What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current ( AC ) circuit.

### How long does the coverage last?

This warranty runs for one year ( 1 ) from the purchase date found on your receipt and applies only to the original purchaser for use.

### What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

### How do you get service?

If repairs become necessary, see contact information below:

#### U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

### How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.