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(rev. 07/28/11)



CG100 SERIES

Electric Cookie Press

Instructions and Recipes



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SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz, 24 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. Unplug appliance from outlet when not in use and when cleaning.
6. DO NOT place appliance in dishwasher.
7. Keep out of reach of children.
8. This appliance is NOT A TOY.
9. This appliance is not intended for use by young children or the cognitively challenged without supervision.
10. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. Do not immerse or rinse motor body, cord or plug in water or any other liquid.
3. This appliance is not for use by or near children.
4. The unit should be unplugged when not in use, before putting on or taking off parts, and before cleaning.
5. Using attachments that are not recommended or sold by the manufacturer of this appliance can result in fire, electric shock, or injury.
6. For indoor use only.
7. Keep hands, hair and clothing, as well as utensils, away from moving parts, discs, and tips while processing, to prevent the risk of severe injury to persons or damage to the cookie press.
8. Handle discs and tips carefully when removing, inserting or cleaning.
9. Lock cover and tube securely in place before operating appliance. Do not try to remove tube or tube cover while in use.
10. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
11. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
12. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exemption: An extension cord or

longer detachable cord is not recommended for use with this appliance.

13. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
15. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the ELECTRIC COOKIE PRESS from Nostalgia Electrics™! Now you can design and decorate delicious cookies like a professional baker! The ELECTRIC COOKIE PRESS makes it fast and easy to whip up beautifully decorated cakes and cookies, as well as other fun h'orduevres. Use your imagination and have fun!

Features Include:

- Includes 12 Cookie Discs and 3 Decorating Tips
- Ergonomic Handle with ON/OFF Power Button Makes It Easy to Use
- Cookie Recipes are Included in Instruction Manual, or Use Store Bought Dough
- Can Also Be Used for Filling Pasta Shells, Hardboiled Eggs or to Decorate Cupcakes and Cakes

PARTS & ASSEMBLY

PARTS



1. Motor Body
2. Tube
3. Tube Cover
4. Cookie Press Shaft
5. ON/OFF Power Button
6. Pastry Tip Cover
7. Pastry Tip Adapter
8. Pastry Tips
9. Cookie Discs

ASSEMBLY

1. Insert the stem of the Cookie Press Shaft into the center hole of the Motor Body. Push the Cookie Press Shaft completely inside the Motor Body and press firmly into place.



2. Attach the Tube by aligning the pegs on the inside of the Tube with the outside grooves of the Shaft Disc. The arrow on the Tube will line up with the UNLOCK position on the Motor Body.



3. Grasp Tube firmly and turn until the top arrow on the Tube lines up with the LOCK position. You will hear a click when it is in the proper position.



UNLOCKED



LOCKED

4. If using the Cookie Discs, choose your preferred disc and place it at the end of the Tube. Place the Tube Cover onto the Tube and turn clockwise until it locks in place.



5. If you are using a Pastry Tip, put the desired tip over the Pastry Tip Adapter and secure with the Pastry Tip Cover. Put the fully assembled Pastry Tip into the Tube Cover, place the Tube Cover onto the Tube and turn clockwise to a locked position.

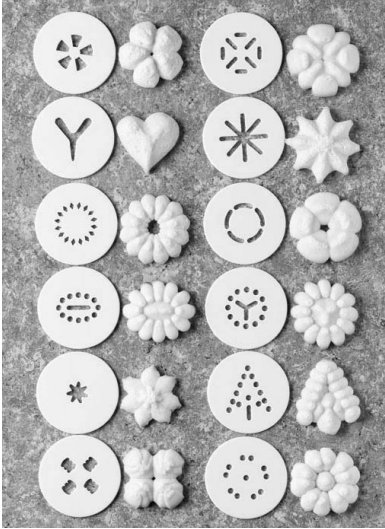


6. Load freshly prepared cookie dough or filling into the unit with a spoon or spatula. **NOTE:** Do not fill the tube past the MAX fill line.
7. You are now ready to use your **ELECTRIC COOKIE PRESS!**



COOKIE DISC SHAPES

The **ELECTRIC COOKIE PRESS** comes with 12 different Cookie Discs for pressing fun cookie shapes.



DECORATIVE TIP SHAPES

The ELECTRIC COOKIE PRESS comes with 3 different Pastry Tips to suit all of your decorating and piping needs. From decorating cakes, cookies and cupcakes, to filling cream puffs and topping savory hors d'oeuvres like deviled eggs, the ELECTRIC COOKIE PRESS from Nostalgia Electrics™ is a versatile and convenient baking tool.



HOW TO OPERATE

BEFORE FIRST USE

1. Carefully unpack the ELECTRIC COOKIE PRESS and all accessories.
2. Wash Cookie Discs, Pastry Tips, Pastry Tip Adapter, Tube Cover, Pastry Tip Cover, Tube, Shaft Adapter, and Cookie Press Shaft in warm, soapy water. Rinse and dry completely with a non-abrasive cloth or towel.
3. Wipe all surfaces of the Motor Body with a slightly moistened, non-abrasive cloth and dry thoroughly making sure that no water enters the Motor Body. **MAKE SURE THE UNIT IS UNPLUGGED.**
4. Never immerse the Motor Body, plug or cord in water or any other liquid, and do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.

MAKING COOKIES

The proper consistency of cookie dough is critical. If it is too stiff, the dough will not release from the cookie press. If it is too soft or sticky, the cookies will not retain their shape. It may take some practice to achieve the optimal consistency of cookie dough to use with your ELECTRIC COOKIE PRESS.

1. After assembling your ELECTRIC COOKIE PRESS, fill with dough to the MAX fill line. **DO NOT** use dough with nuts or candy.
2. Plug the filled cookie press and stand in an upright position with the tube cover resting on an unlined/ungreased baking sheet. Before pressing your first cookie, all of the air pockets must be pressed out of the dough. To do so, hold down the ON/OFF button until the dough just starts to be pressed out of the disc.
3. To form a cookie, hold the button down for 1 to 2 seconds, depending on the type of dough you prepared or the disc you are using. After pressing for 1 to 2 seconds, gently lift the cookie press from the pan and then repeat to press your next cookie, and so on. You should always have the tube cover resting on the cookie sheet when pressing cookies. Failing to do so will prevent the cookies from forming properly.

USING PASTRY TIPS

Whether you are filling *pâte à choux* or piping a decoration on a cake, it is advised to pulse the ON/OFF button as opposed to holding it down continuously. This allows for more control on the amount of filling or frosting that will be used at one time.

The consistency of what you are to pipe is very important. In most cases, frostings will have to be thicker than normal in order to achieve best results. If the frosting, especially for decorating, is too thin, it will not hold its shape. You will notice that most frostings, decorating or not, will need to be thicker than normal. It is recommended that you practice piping before you decorate a final product.

When decorating pastries, quickly pulse once and then gauge your work from there. There will always be more frosting/filling than expected pressed out of the tip, so go slowly. As when using a traditional pastry bag for decorating, you want to guide the frosting as if it were a ribbon, as opposed to forcing it in place.

When filling, be it cream puffs or deviled eggs, pipe desired amount and then pause between each, making sure all of the filling is removed from the tip before moving on to the next one.

REFILLING COOKIE GUN

Most recipes provided require the user to refill the cookie press at least once. Depending on the size of the cookie that you are pressing, you can usually get 25 to 40 cookies per fill.

- In order to refill the press, remove the tube from the motor body, press the shaft to disengage, and reassemble as instructed on page 2.
- Refill with dough to MAX fill line. Again, press all air pockets out of the dough by holding down the On/Off button, and then press your next batch of cookies.

NOTE: If you wish to use a different type of dough or if dough has built up in the shaft adapter, it may be necessary to take apart and clean the entire cookie press before refilling. Always clean and reassemble your cookie press as directed in this manual, and be sure to adhere to food safety guidelines.

HELPFUL TIPS

COOKIE DOUGH

- Consistency of the cookie dough is very important. If dough is too stiff or dry, it will not be able to be pressed out. You want the dough to be slightly sticky, but not too sticky. If dough is too soft, the cookies will not hold their shape. This may take some practice. Recipes may need to be adjusted to get the desired consistency. You will find your shapes improving as you become accustomed to the rhythm and timing that works best for each cookie type.
- Cookie dough must be smooth in texture. **It is not recommended that you use nuts, chocolate chips or candies in your dough.** This will prevent the cookie press from being clogged.
- Always use the dough immediately after making. This will yield the best results. It is not recommended that you use frozen dough. The dough should be pliable enough to come out of the disc easily and keep its shape on the cookie sheet.
- If dough is too sticky or soft, refrigerate it for 15 minutes. Another option is to beat a small amount of flour into the dough. Adding margarine may also help to cut the stickiness.
- If the dough is too stiff, mix in a little beaten egg.
- Once dough has been placed into the Tube, use it immediately.
- Never grease or line your cookie sheets when using the cookie press. If you do, your cookie dough will not stick to the pan, therefore preventing the cookies from maintaining a consistent shape.

DECORATING

- To decorate candies, cookies, and desserts or to insert pastry or hors d'oeuvres fillings, etc, use Pastry Tips.
- If the dough is not moist enough to hold decorations, lightly brush a small amount of water, milk or honey where you wish to place the decorations.

CLEANING & MAINTENANCE

Please take care of your ELECTRIC COOKIE PRESS by following these simple instructions and precautions. For best results, we recommend that you clean your ELECTRIC COOKIE PRESS after each filling is used.

1. Disconnect from the electrical outlet by unplugging the appliance.
2. Unlock the Tube by holding the motor body with one hand, and the Tube with the other hand. Turn the Tube so that the arrow on the Tube lines up with the unlock position on the Motor Body (refer to Assembly section). Pull off to remove.
3. Slide out the Shaft.
4. Remove the Cookie Disc or Pastry Tip assembly from the Tube.
5. Wash all removable parts and accessories in warm, soapy water. Rinse and dry thoroughly with a non-abrasive cloth or towel.
6. Wipe the exterior of the Motor Body with a soft, damp cloth and dry completely making sure that no water gets inside the Motor Body.
7. DO NOT use steel wool, scouring pads or abrasive cleansers, as they will damage the finish.
8. A soft brush can be used to clean the inside of the Tube and Pastry Tips.
9. Any other servicing should be performed by an authorized service representative.
10. NEVER immerse the ELECTRIC COOKIE PRESS in water or put in a dishwasher.

STORAGE

It is recommended that you keep the original box and packing materials and repackage the ELECTRIC COOKIE PRESS in its original box and store in a clean, dry location.

RECIPES

With the ELECTRIC COOKIE PRESS you can use your favorite cookie dough recipes or store bought cookie dough to create beautifully designed cookies that everyone will love! Depending on the recipe, the cookie disc used, and the size of the cookies desired, the amount of cookies yielded will vary.

You can also use your ELECTRIC COOKIE PRESS to fill eggs, decorate cakes, cookies, cupcakes and much more!

Be creative and ENJOY your ELECTRIC COOKIE PRESS!

CHOCOLATE COOKIES

- | | |
|-----------------------------------|--|
| • 1 Cup Shortening | Preheat oven to 350° F (175° C). |
| • ¼ Cup Margarine | In a large bowl, stir together the confectioners' sugar, cocoa, flour and salt until well blended. |
| • 1¾ Cups White, Granulated Sugar | Cut in the shortening and margarine until lumps are no larger than peas. |
| • 1 Egg, beaten | Add egg and vanilla; mix until a stiff dough forms. It may take a minute to come together. If the dough is too sticky, chill for a little bit. |
| • ½ Tsp. Pure Vanilla Extract | |
| • 3 Tsp. Milk | Put through ELECTRIC COOKIE PRESS and form cookies onto baking sheets. |
| • 2 Cups All-Purpose Flour | |
| • 6 Tbsps. Cocoa Powder | Bake for 8 to 10 minutes in the preheated oven, or until the surface appears dry. |
| • ½ Tsp. Salt | Allow cookies to cool for a couple minutes on the baking sheet before removing to wire racks to cool completely. |

BUTTER COOKIES

- | | |
|---|--|
| • ¾ Cup Unsalted Butter, softened | Preheat the oven to 400° F (205° C). |
| • ½ Cup White, Granulated Sugar | Cream together the butter and sugar until light and fluffy. |
| • 1 Egg, separated | Mix in the egg yolk, ½ Tbsp. water, flour, salt and vanilla. |
| • 1 Tbsp. Water | Fill the cookie press and shape the cookies on an ungreased baking sheet. |
| • 1¾ Cup and 2 Tbsps. All-Purpose Flour | Brush the top of each cookie with the egg white mixed with ½ Tbsp. of the water. |
| • 1 Pinch of Salt | |
| • 1½ Tsp. Pure Vanilla Extract | Bake until the cookies are golden brown on top, about 10 minutes. |
| • 1 Tbsp. water | Decorate as desired. |

LAVENDER SHORTBREAD COOKIES

- 1½ Cups Butter, softened
 - ⅔ Cup White, Granulated Sugar
 - ¼ Cup Confectioners' Sugar, sifted
 - 2 Tbsps. Fresh Lavender, finely chopped
 - 1 Tbsp. Fresh Mint Leaves, finely chopped
 - 1 Tsp. Grated Lemon Zest
 - 2½ Cups All-Purpose Flour
 - ½ Cup Cornstarch
 - ¼ Tsp. Salt
- Preheat the oven to 325 degrees F (165 degrees C).
- In a medium bowl, cream together the butter, white sugar and confectioners' sugar until light and fluffy.
- Mix in the lavender, mint and lemon zest.
- Combine the flour, cornstarch and salt; mix into the batter until well blended.
- Put through ELECTRIC COOKIE PRESS and form cookies onto baking sheets.
- Bake for 18 to 20 minutes in the preheated oven, just until cookies begin to brown at the edges.
- Cool for a few minutes on the baking sheets then transfer to wire racks to cool completely.

SHORTBREAD COOKIES

- 2 Cups Butter, softened
 - 1 Cup White, Granulated Sugar
 - 2 Tsp. Pure Vanilla Extract
 - 4 Cups All-Purpose Flour
- Preheat oven to 350° F (180° C).
- Cream butter and sugar until fluffy.
- Stir in vanilla.
- Add flour and mix well.
- Put through ELECTRIC COOKIE PRESS and form cookies onto baking sheets.
- Bake for 10 - 12 minutes.

BROWN SUGAR SHORTBREAD COOKIES

- 1¼ Cups All-Purpose Flour
 - 3 Tbsps. Brown Sugar
 - 1 Tbsp. White Sugar
 - ½ Tsp. Ground Cinnamon
 - ½ Cup Butter
- Preheat the oven to 325° F (165° C).
- In a medium bowl, stir together the flour, brown sugar, white sugar and cinnamon.
- Cut in the butter until the mixture is like fine crumbs.
- Pack the crumbs into a ball, then knead by hand until smooth.
- Put through ELECTRIC COOKIE PRESS and form cookies onto baking sheets.
- Bake for 25 minutes in the preheated oven.

MAPLE COOKIES

- 1 Cup Butter
 - ½ Cup Real Maple Syrup
 - 2 Cups All-Purpose Flour
 - ¼ Tsp. Salt
- Preheat an oven to 350 degrees F (175 degrees C).
- Beat the butter and maple syrup together with an electric mixer in a large bowl until smooth.
- Stir the flour and salt together in a separate bowl; gradually mix the flour mixture into the butter mixture until just incorporated.
- Put dough through cookie press and arrange onto a baking sheet.
- Bake in the preheated oven until lightly browned, 10 to 12 minutes.
- Do not overcook.

PUDDING COOKIES

- 1 Cup Buttermilk Baking Mix
 - 1 (3 oz.) Package Instant Pudding Mix (lemon, chocolate, coconut, pistachio, banana, or your flavor of choice)
 - 1 Egg
 - ¼ Cup Vegetable Oil
 - ⅓ Cup Granulated, White Sugar
- Preheat oven to 350° F (180° C).
- Mix baking mix, pudding, egg and oil in a large bowl until dough forms.
- Roll dough into 1" balls. Place balls 2" apart on the cookie sheets.
- Dip ELECTRIC COOKIE PRESS into sugar. Press onto dough ball and flatten into ¼" thick cookie.
- Bake until just golden brown on the edges, about 10 minutes. Transfer to racks and cool completely.

CREAM CHEESE COOKIES

- 1 Cup Butter, softened
 - 1 (3 oz.) Package Cream Cheese, softened
 - 1 Cup White, Granulated Sugar
 - 1 Egg Yolk
 - ½ Tsp. Pure Vanilla Extract
 - 2½ Cups All-Purpose Flour
- Preheat oven to 325° F (165°C).
- In a large bowl, cream together butter, cream cheese, and sugar until light and fluffy.
- Beat in egg yolk and vanilla. Stir in flour until well blended.
- Put dough through cookie press and arrange onto a baking sheet.
- If using floral cookie press design, make an indentation in the center with a thimble, fill with preserves, or press candy into center.
- Bake for 15 minutes in preheated oven. Cookies should be pale.

FRUITY COOKIES

- 4 Cups All-Purpose Flour
 - 1 Tsp. Baking Powder
 - 1½ Cups Margarine
 - 1 Cup White, Granulated Sugar
 - 1 (3 oz.) Package Fruit-Flavored Gelatin Mix
 - 1 Egg
 - 1 Tsp. Vanilla Extract
 - 1 (1 oz.) Package Fruit-Flavored Gelatin Mix
- Preheat oven to 400 degrees F (205 degrees C).
- Sift flour with baking powder.
- Cream margarine; gradually add sugar and 3 oz. gelatin and cream well.
- Add egg and vanilla; beat well.
- Gradually add flour mixture; mix until smooth.
- Force dough through cookie press onto ungreased cookie sheet.
- Sprinkle with 1 oz. gelatin package.
- Bake for about 12-13 minutes or until golden brown at the edges.

CHOCOLATE FROSTING

- 5⅓ Tbsps. Butter, softened
 - ½ Cup Cocoa Powder
 - 1 Pinch Salt
 - 3 Tbsps. Boiling Water
 - 1½ Cups Confectioners' Sugar
- In a large bowl, cream the butter.
- Add in cocoa, salt and boiling water, stirring until smooth.
- Add powdered sugar and beat until frosting reaches a spreadable consistency.
- If frosting seems too thick, add water. If it seems too thin, add powdered sugar.
- Store in the refrigerator after use.

CHOCOLATE BUTTERCREME FROSTING

- 1½ Cups Confectioners' Sugar
 - ¼ Cup Butter, softened
 - 1 Pinch Salt
 - 1½ (1 oz.) Squares Unsweetened Chocolate, Melted
 - 1½ Tbsp. Milk
 - 1 Tsp. Pure Vanilla Extract
- In small bowl mix at medium speed, sugar, butter (softened), and salt until light and fluffy.
- Add melted chocolate, milk and vanilla extract, beating until well blended.
- Store in the refrigerator after use.

CREAM CHEESE FROSTING

- 2 (8 oz.) Packages Cream Cheese, softened
 - ½ Cup Butter, softened
 - 2 Cups Confectioners' Sugar, sifted
 - 1 Tsp. Pure Vanilla Extract
- In a medium bowl, cream together the cream cheese and butter until creamy.
- Mix in the vanilla, then gradually stir in the confectioners' sugar.
- Store in the refrigerator after use.

PASTRY CREAM FILLING

- 2 Cups Milk
 - ¼ Cup White, Granulated Sugar
 - 2 Egg Yolks
 - 1 Egg
 - ¼ Cup Cornstarch
 - ⅓ Cup White, Granulated Sugar
 - 2 Tbsp. Butter
 - 1 Tsp. Pure Vanilla Extract
- In a heavy saucepan, stir together the milk and ¼ cup of sugar. Bring to a boil over medium heat.
- In a medium bowl, whisk together the egg yolks and egg.
- Stir together the remaining sugar and cornstarch; then stir them into the egg until smooth.
- When the milk comes to a boil, drizzle it into the bowl in a thin stream while mixing so that you do not cook the eggs. Return the mixture to the saucepan, and slowly bring to a boil, stirring constantly so the eggs don't curdle or scorch on the bottom.
- When the mixture comes to a boil and thickens, remove from the heat.
- Stir in the butter and vanilla, mixing until the butter is completely blended in.
- Pour into a heat-proof container and place a piece of plastic wrap directly on the surface to prevent a skin from forming. Refrigerate until chilled before using.

DEVILED EGGS

- 6 hard-boiled eggs
 - 2 Tbsps. Mayonnaise
 - 1 Tsp. White, Granulated Sugar
 - 1 Tsp. White Vinegar
 - 1 Tsp. Mustard
 - ½ Tsp. Salt
 - Paprika
- Slice eggs in half lengthwise; remove yolks and set whites aside.
- In a small bowl, mash yolks with a fork.
- Add the mayonnaise, sugar, vinegar, mustard and salt; mix well.
- Use ELECTRIC COOKIE PRESS with Pastry Tip to fill eggs with mixture. Sprinkle with paprika.
- Refrigerate until serving.

CANNOLI CREAM FILLING

- 1½ Cup Ricotta Cheese
 - 3 Tbsp. White, Granulated Sugar
 - 1 Tsp. Vanilla
 - 1½ Tsp. Ground Cinnamon
- Mix all ingredients with electric beater until smooth.
- Chill until ready to use.
- Yield:** slightly more than 1½ cups filling, or enough for about 12 cannolis.

WHITE CHEESE PASTA SHELL FILLING

- 2 lbs. Ricotta or Cottage Cheese
 - ½ lb. Mozzarella Cheese, grated
 - 2 Eggs
 - ½ Cup Parmesan Cheese, grated
 - 1 Tsp. Salt
 - ¼ Tsp. Pepper
 - 1 Tsp. Parsley
- Preheat oven to 350 degrees.
- Prepare jumbo-sized pasta shells. Bring water to boil and then add pasta, boil pasta approximately 10-15 minutes.
- Drain pasta.
- Prepare cheese filling: Beat eggs; add ricotta, Mozzarella, and Parmesan cheese; mix in seasonings.
- Fill jumbo-sized pasta shells using ELECTRIC COOKIE PRESS.
- Cover shells with marinara sauce and bake for 45 minutes.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

ELECTRIC COOKIE PRESS / CG100 SERIES

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

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Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.