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Thank you for purchasing a Ginny's Brand 8-Qt. Multicooker. Pressure cooking puts quicker and healthier dinners at your fingertips. The family-size pot, presets galore and several safety features make using this pressure cooker simple and worry free! See the recipes in the back of this manual to get started—through breakfast to dinner and even dessert. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. This detachable cord should always be attached to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance for storage.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc.
- DO NOT place any paper, plastic or other nonfood items in the appliance.
- DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot surfaces.
- **The lid for this unit has a safety float valve that prevents the user from opening the lid when the cooker is pressurized. DO NOT OPEN THE LID UNTIL INTERNAL PRESSURE HAS BEEN RELEASED. NEVER FORCE THE LID OPEN.**
- Always use handles and wear oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with federal and local regulations.

# ELECTRICAL SAFETY

This appliance is equipped with a detachable 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. **DO NOT use an extension cord with this appliance.** The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

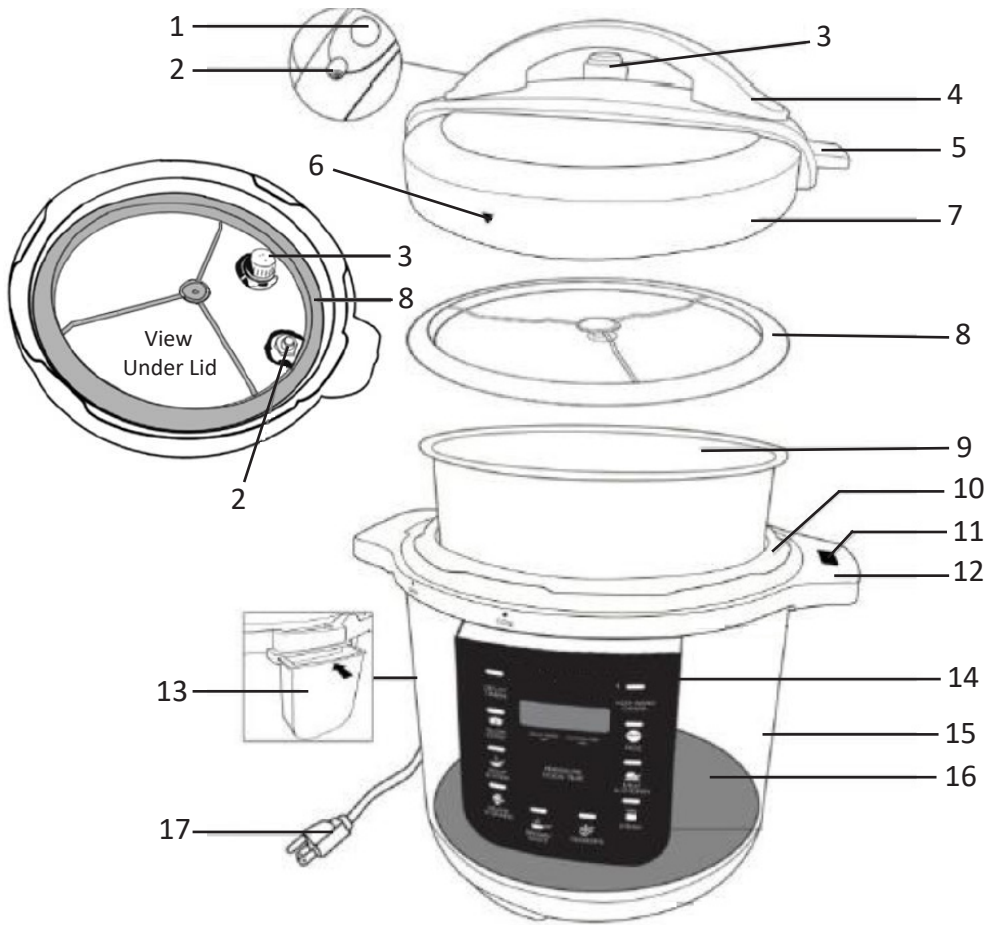
POWER RATING	120V, 60Hz, 1200W
CAPACITY	8 quarts
CORD LENGTH	48"
DIMENSIONS	15" W x 14½" H x 13" D
MODEL	GT801

## GET TO KNOW YOUR APPLIANCE



(continued on next page)

# GET TO KNOW YOUR APPLIANCE



1. Lid Release Button
2. Safety Float Valve
3. Pressure Limiting Valve
4. Lid Handle
5. Lid Rest Tab
6. Lock Alignment Arrow
7. Lid
8. Lid Gasket
9. Removable Pot

10. Base Interior
11. Notch for Rest Tab
12. Base Handle (2)
13. Condensation Cup
14. Control Panel
15. Base
16. Interior Heating Plate
17. Detachable Power Cord
18. Plastic Cup and Spoon (not shown)
19. Wire Rack (not shown)

# HOW TO OPERATE

## WARNINGS:

- If the lid is not properly locked on to the base, the unit will not operate (except for BROWN/SAUTÉ function). The display will show “LID” and the unit will beep until the lid is properly closed.
- To avoid clogging valves, DO NOT fill the pot past the 10-cup line when cooking foods that expand or foam such as beans or grains.
- Always check that pressure valves are clear before use.
- DO NOT use this pressure cooker with oil (like for deep frying).
- Always keep the base interior and heating plate clean.
- DO NOT use the pot with other heating sources.
- DO NOT use any vessel, other than the supplied removable pot, in the pressure cooker.
- Use wooden or plastic utensils in the pot. DO NOT use metal utensils.
- DO NOT operate the pressure cooker under cabinets; steam may cause damage.
- KEEP HANDS AND FACE AWAY FROM UNIT WHEN RELEASING PRESSURE!
- Use extreme caution when removing the lid after cooking; tilt it away from you so any remaining steam is away from your face.
- DO NOT use quick release with recipes containing lots of liquid.
- DO NOT cover or block the valves.
- DO NOT use the pressure cooker without liquid.

MENU BUTTON	DEFAULT COOK TIME (portions 3 lbs. or less)	ADJUSTABLE COOK TIME
RICE	12 MINUTES	5–20 MINUTES
SOUP & STEW	25 MINUTES	20–60 MINUTES
MEAT/CHICKEN	12 MINUTES	5–60 MINUTES
SLOW COOK	6 HOURS	.5–9.5 HOURS
YOGURT	8 HOURS	6–24 HOURS
BROWN/SAUTÉ	5 MINUTES	3–8 MINUTES
FISH/VEGETABLE	5 MINUTES	3–15 MINUTES
DESSERTS	18 MINUTES	5–33 MINUTES

# HOW TO OPERATE

**Note:** Before first use, fill the pot to the 6-cup line with water, lock on the lid (see #2 below), turn the pressure release valve to AIRTIGHT and press SOUP/STEW. When complete, CANCEL and unplug the unit. Release the pressure naturally (see page 8, #12) for 15 minutes. Next, carefully turn the valve to EXHAUST with an oven mitt to release any remaining pressure. Carefully remove the lid (see page 8, #13), cool completely and wash the unit.

## **PRESSURE COOKING**

RICE, SOUP/STEW, DESSERTS, MEAT/CHICKEN and FISH/VEGETABLES are the preset functions (default times are on page 6).

1. Put the food in the pot per your recipe.
2. Lock on the lid:
  - a. Ensure the gasket is properly installed on the lid and the valves are clean. Clean any food from the rim of the pot for a proper seal.
  - b. Align the arrow on the lid with "OPEN" on the base. Turn the lid counterclockwise until it clicks and the arrow is at "CLOSE."
3. Plug the power cord into an electrical outlet. The display will show "00:00."
4. Set the pressure limiting valve to AIRTIGHT.
5. Press a function and the default cook time will display.
6. To adjust the time per your recipe, press PRESSURE COOK TIME. Each press of this button increases cook time by 1 minute. Hold for rapid increase of time (time will start over again when the maximum for that function is reached). At the desired time, stop pressing PRESSURE COOK TIME and the cooker will start automatically in 5 seconds.

**Note:** If you wait too long to press PRESSURE COOK TIME, the cooker will begin operation and you won't be able to adjust the time. Press CANCEL and start over.

7. The indicator light (above each function button) will blink five times and the unit will begin heating.
8. As pressure builds, the safety float valve will rise, locking on the lid. (It may take 15–40 minutes for the cooker to reach full pressure, depending on amount of food.)

(continued on next page)

# HOW TO OPERATE

9. While the unit is building up pressure, the display will show a scrolling pattern. When the unit is pressurized, the cooking time count down will show on the display with a “P.”
10. When done cooking, the cooker will automatically switch to KEEP WARM. The KEEP WARM light will illuminate and the display will show “bb.” DO NOT use KEEP WARM for more than 4 hours.
11. Press CANCEL and unplug the power cord from the outlet.
12. Per your recipe, release the pressure by:
  - a. *NATURAL RELEASE*: Leave the pressure limiting valve set to AIRTIGHT and let the unit cool for 15–30 minutes until the safety float valve drops. With an oven mitt, carefully set the pressure limiting valve to EXHAUST to ensure all the pressure is released. The safety float valve will be completely dropped and you will be able to open the lid.
  - b. *QUICK RELEASE*: With an oven mitt, carefully set the pressure limiting valve to EXHAUST. **HOT STEAM WILL BE RELEASED THROUGH THIS VALVE. KEEP HANDS AND FACE CLEAR!** When all the pressure is released, the safety float valve will be completely dropped and you will be able to open the lid.
13. Open the lid:
  - a. Hold the handle firmly while pushing down on the red lid release button; turn the lid clockwise and lift up. **NEVER FORCE THE LID OPEN!**
  - b. Insert the rest tab into the notch in the handle to stand the lid.

## ***USING DELAY TIMER***

1. Program the pressure cooker to delay cooking by up to 24 hours. **DO NOT use DELAY TIMER to cook foods that may spoil!**
2. Put the food in the pot per your recipe. Lock on the lid and plug the power cord into an electrical outlet.
3. Set the pressure limiting valve to AIRTIGHT.
4. Press DELAY TIMER to set the amount of delay time in 30-minute intervals.
5. Select the desired cooking function and adjust cooking time, if needed.
6. The display will count down the delay time. When that time expires, the cooker will automatically begin to heat. When pressurized, the display will count down the set cooking time.



# HOW TO OPERATE

## **MAKING RICE**

1. When cooking rice, **the maximum amount is 8 cups.**
2. When measuring rice, use the plastic rice cup provided along with the pot markings to make perfect rice every time. **DO NOT** use a standard measuring cup.  
For example, when making 4 cups of white rice, use 4 rice cup measures of rice and fill with water to the 4 cup mark in the pot.
3. When cooking 1–2 cups of uncooked rice, add 1 Tbsp. butter or oil. For 2–4 cups of rice, add 2 Tbsp. butter or oil. This prevents foaming.
4. Lock on the lid and plug the power cord into an electrical outlet.
5. Set the pressure limiting valve to **AIRTIGHT**.
6. Press **RICE** and press **PRESSURE COOK TIME** to adjust the cooking time, if desired.
7. When done cooking, the cooker will automatically switch to **KEEP WARM**.
8. Use **NATURAL RELEASE** for 15 minutes.
9. With an oven mitt, carefully set the pressure limiting valve to **EXHAUST**. **CANCEL** and unplug the unit. Carefully remove the lid.

## **MAKING YOGURT**

1. Add 4–5 cups of whole milk to the pot. Stir in 2 Tbsp. plain yogurt with live and active cultures. Lock on the pressure cooker lid.
2. Plug the power cord into an electrical outlet.
3. This function does not cook with pressure, so set the pressure limiting valve to **EXHAUST**.
4. Press **YOGURT**. The default time will be 8 hours. Press **PRESSURE COOK TIME** to adjust the time, if desired. A longer cooking time will yield a more tangy flavor (8–12 hours is recommended).
5. Preheating may take 5–20 minutes. When heated, the unit will beep and the cooking time will begin counting down.
6. When done, press **CANCEL** and unplug the unit.
7. Remove the lid and whisk the yogurt vigorously a few times. Let cool, then store in a container with a lid and refrigerate at least 8 hours.
8. Strain the yogurt with a cheesecloth if thicker texture is desired.

# HOW TO OPERATE

## **USING BROWN/SAUTÉ**

1. Press BROWN/SAUTÉ. Press PRESSURE COOK TIME if more than 5 minutes will be needed. DO NOT use the lid.
2. Add food to the pot per your recipe and stir or turn food as needed. DO NOT use metal utensils!
3. Press CANCEL when done.

**Note:** Allow the unit to rest 5 minutes after using BROWN/SAUTÉ before selecting another function.

## **SLOW COOKING**

1. Put the food in the pot per your slow cooker recipe to cook on low.
2. Lock on the lid and plug the power cord into an electrical outlet.
3. Set the pressure limiting valve to EXHAUST. The cooker does not pressurize for SLOW COOK.
4. Press SLOW COOK once and the display will show the default time of 6:00. Quickly continue to press SLOW COOK to increase cook time in 30-minute increments.
5. The SLOW COOK indicator will blink five times and then illuminate solid when heating begins.
6. The unit may take 5–20 minutes to reach the cooking temperature of approximately 200° F before beginning to count down cooking time.
7. When done cooking, the cooker will automatically switch to KEEP WARM. DO NOT use KEEP WARM for more than 4 hours.
8. Press CANCEL and carefully remove the lid (there is no pressure to release).
9. Unplug the power cord from the outlet.

**KEEP WARM/CANCEL:** When a function is done, the cooker will set to KEEP WARM automatically. To cancel a function or setting, press CANCEL.

# HOW TO OPERATE

- Tip:** Frozen foods *can* be cooked in the pressure cooker. However, we DO NOT recommend cooking very large cuts of frozen meats (a whole roast, a block of frozen ground meat or a whole chicken).
- a. For individual cuts of frozen meats up to 1" thick, the cooking time does not need to be altered. If the recipe states the meat should be cooked for 10 minutes after pressure has been reached, the cooking time will still be the same but it may take longer for the cooker to come to pressure.
  - b. Frozen cuts larger than 1" thick will require increased cooking time of up to  $\frac{1}{3}$  more than the recipe states. The results may not be the same when compared to meats that were at least partially thawed and/or browned before pressure cooking.

# CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. **DO NOT** use abrasive pads or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Remove the pressure limiting valve by gripping and firmly pulling up. Rinse with warm water and dry.
6. Clean the pot, rack, lid, valves and gasket with warm soapy water. The pot and rack are also dishwasher safe.
7. On the underside of the lid (below the pressure limiting valve) is a small metal filter (which looks like a salt shaker top). Remove this filter and wash, if needed. Rinse all parts and let dry thoroughly.
8. Remove the condensation cup and rinse thoroughly.
9. Wipe the exterior and interior of the base with a damp cloth and allow to air dry.
10. Let all parts dry completely before reassembling.
11. **DO NOT immerse any cord, plug or electrical appliance into water.**

*Note:* To avoid gasket damage, **DO NOT** store this appliance with the lid locked on the base.

# TROUBLESHOOTING

PROBLEM	SOLUTION
Is the pressure limiting valve supposed to be loose?	Yes. Set to AIRTIGHT to pressurize. Set to EXHAUST to release pressure (or cook without pressure).
Nothing happens when I press a function button.	Make sure the lid is locked securely and the power cord is attached and plugged into an electrical outlet.
After I set the pressure cooker, it will begin to heat up, but in about 5 minutes the unit beeps 3 times and goes to KEEP WARM without cooking my food.	<p>The cooker has an over-heat sensor that will automatically turn off or go to keep warm if it detects liquid is too low in the pot. If this happens, make sure all pressure is released, open the lid and add liquid by the ½ cup until the unit will properly build up pressure.</p> <p>OR</p> <p>There is a pressure leak. Make sure the gasket is in place, the lid is securely locked and the valve on top is set to AIRTIGHT. Reset the unit by unplugging it. Wait 10 seconds and plug it back in. Program the unit again.</p>
Steam is being released from the valve or around the rim of the lid during pressurizing.	<p><i>Escaping steam is normal for the first 5 minutes or so during pressurizing.</i></p> <p>If longer than 5 minutes, check that the pressure limiting valve is set to AIRTIGHT.</p> <p>OR</p> <p>If steam continues to release around the rim of the lid beyond 10 minutes, it may mean that the lid gasket did not form a tight seal when the lid was locked. This can happen even with new units. Try pressing down firmly on the lid. This should allow the gasket to seal and stop any more steam from releasing. If this does not fix the issue, press CANCEL and quick release the pressure before removing the lid to check the float valve and gasket. Rub a wet cloth along the gasket to make sure it is clean and smooth. The float valve is properly assembled if you are able to pull it up and down with ease by grasping it. Reposition and secure the lid. Start the cooking process again.</p>

# TROUBLESHOOTING

PROBLEM	SOLUTION
Food is finished cooking and all the pressure is released, but I cannot unlock and open the lid.	Make sure all the pressure and steam has been completely released. Make sure the safety float valve is no longer in the up position (if it's stuck, tap the lid gently to make it go down). If the lid is still locked, unplug the unit and try again to remove the lid.
The pressure cooker has been programmed to cook but nothing appears to be happening.	The unit is still building pressure. This can take up to 40 minutes depending on the quantity of food.
Food is burned at the bottom of the pot.	There is not enough liquid in the inner pot. Add more liquid to your recipe and use a rack in the pot to keep food off the bottom.
Lid will not close.	Reposition the gasket. OR Float valve is in the up position; gently push it down.
Display shows "LID" and keeps beeping.	The lid is not closed and locked. Turn lid counterclockwise to close.
Display is blank after plugging power cord into electrical outlet.	Check the power cord from the pressure cooker to the wall outlet to ensure a good connection. OR There is no power to the outlet or a fuse has blown/breaker has tripped.
Rice is only partially cooked or is too hard.	Use more water. After the cooking cycle is complete, leave the lid on for an extra 5 minutes after natural release.
Rice is mushy or watery.	Use less water.
Display shows E3 error.	Overheating is detected. Press CANCEL to stop cooking and release pressure. Check if there is enough liquid in the pot.
Display shows E4 error.	Unplug the power cord from the outlet. Wait approximately 15 minutes. Plug the power cord back into the outlet. Press CANCEL and reset the pressure cooker.

# RECIPES

## *Hearty Pressure Cooker Breakfast*

2 Tbsp. butter, divided	½ tsp. red pepper flakes
16 oz. breakfast sausage	10 eggs, beaten
½ onion, chopped	2 cups pork or beef gravy
1½ lbs. potatoes, diced	2 cups cheddar cheese, shredded
1 bell pepper, chopped	4 green onions, minced
¼ cup water	salt & pepper
½ tsp. powdered thyme	

1. To avoid cross contamination, wash hands and utensils after touching raw meat or eggs.
2. Set the cooker to BROWN/SAUTÉ. Melt 1 Tbsp. butter and add the sausage and onion. Cook, stirring often, until the sausage is cooked through.
3. Turn off the cooker. Add potatoes, bell pepper, water, thyme and red pepper flakes.
4. Lock on the pressure cooker lid and press FISH/VEGETABLE and cook for 5 minutes. Make sure the pressure limiting valve is set to AIRTIGHT.
5. Do a quick release and carefully open the lid. Remove the potatoes and other vegetables to a serving platter.
6. Set to BROWN/SAUTÉ, melt the rest of the butter and scramble the eggs in the pot.
7. Heat up the gravy in a microwave oven in a microwave-safe bowl.
8. Remove the eggs to the platter and cover the eggs and potatoes with cheese.
9. Serve with hot gravy and garnish with the green onions. Salt & pepper to taste.

Serves 6–8

# RECIPES

## *Macaroni and Cheese*

½ cup lemon juice	1 Tbsp. onion powder
1 Tbsp. baking soda	1 Tbsp. garlic powder
5 cups water	1 tsp. dry mustard
16 oz. elbow noodles	1 cup milk
2 tsp. black pepper	16 oz. cheddar cheese, shredded
1 Tbsp. salt	¼ cup butter

1. In the cooking pot, stir together the lemon juice and the baking soda. When foaming stops, stir in the water and the noodles.
2. Lock on the pressure cooker lid and press FISH/VEGETABLE and adjust the time to 3 minutes. Make sure the pressure limiting valve is at AIRTIGHT.
3. When done, let the cooker sit for 15 minutes (natural release). Carefully turn the valve to EXHAUST to release any remaining pressure.
4. Remove the lid and add the seasonings, milk, cheese and butter. Stir until the cheese and butter are melted.
5. Serve immediately.

Serves 6–8

## *Pot Roast*

2 Tbsp. vegetable oil	2 Tbsp. Worcestershire sauce
3 lbs. beef roast	1 onion, cut into wedges
½ tsp. onion powder	6 carrots, cut into 1" pieces
½ tsp. ground thyme	6 potatoes, cut into 2" pieces
1 cup beef broth	salt & pepper

1. Always wash hands and utensils after touching raw meat.
2. Set the cooker to BROWN/SAUTÉ. Add the oil and brown the roast on all sides (10–15 minutes total).
3. Add the onion powder, thyme and broth to the pot and lock on the lid.
4. Press MEAT and set the time to 45 minutes. Make sure the valve is set to AIRTIGHT.
5. Do a quick release, add remaining ingredients and lid and reset to MEAT for 15 minutes. When time is up, do another quick release and serve.

Serves 6



# RECIPES

## *Potato Bacon Soup*

2 lbs. potatoes, peeled and diced	6–8 slices bacon, cooked and crumbled
2 carrots, sliced	½ cup plain Greek yogurt
1 onion, diced	2 cups cheddar cheese, shredded
4 cups vegetable stock	1 tsp. salt
¼ cup butter	½ tsp. pepper
⅓ cup flour	6 green onions
12 oz. evaporated milk	

1. Put the potatoes, carrots, onions and stock in the pressure cooker pot. Lock on the pressure cooker lid and press SOUP/STEW and adjust time to 15 minutes. Make sure the pressure limiting valve is set to AIRTIGHT.
2. In a small saucepan on a stovetop, melt the butter over medium-high heat. Whisk the flour into the melted butter until smooth and cook for 1 minute.
3. Continue to whisk the butter and flour while adding the evaporated milk. When the mixture reaches a simmer, it will become very thick. Keep whisking until smooth, then remove from heat.
4. When the cooker is done, do a natural release for 15 minutes. Carefully turn the valve to EXHAUST to release any remaining pressure. Remove the lid. Set the pressure cooker to BROWN/SAUTÉ.
5. Stir the milk mixture into the pot with the potatoes. Add the bacon, yogurt, cheese, salt and pepper.
6. Stir in the green onions just before serving.

Serves 8

# RECIPES

## *Asian Pulled Pork*

½ cup hoisin sauce

¼ cup rice vinegar

¼ cup soy sauce

¼ cup honey

1 Tbsp. Worcestershire sauce

3 Tbsp. chili-garlic paste, divided

4 lbs. boneless pork roast

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meat.
2. In a large bowl, whisk together the first 5 ingredients with 2 Tbsp. chili-garlic paste.
3. Place the pork roast in the pressure cooker pot and pour on the sauce.
4. Lock on the pressure cooker lid and press MEAT/CHICKEN and adjust the time to 60 minutes. Make sure the pressure limiting valve is set to AIRTIGHT.
5. When done, let the pot sit for 15 minutes (natural release). Then carefully turn the valve to EXHAUST to release any remaining pressure. Remove the lid.
6. Pork is done when internal temperature is 170° F. The meat should pull apart easily.
7. Remove the pork and shred with 2 forks on a platter. Stir the remaining Tbsp. of chili-garlic paste into the pork and serve.

Serves 6

# RECIPES

## *Chipotle Chicken Stew*

20 oz. diced tomatoes with chilies	1 tsp. salt
1 onion, cut-up	2 zucchinis, chopped 1" pieces
3 chipotle chilies in adobo sauce	15 oz. black beans, drained
2 Tbsp. adobo sauce	1 cup corn
4 cloves garlic	2 lbs. boneless, skinless chicken thighs
1 tsp. ground cumin	

1. Wash hands and utensils after touching raw poultry.
2. Drain the tomatoes. In a food processor, puree the first 7 ingredients. Pour this into the cooking pot. Stir in the zucchini, beans and corn.
3. Chop the chicken into bite-size pieces and stir that into the pot.
4. Lock on the pressure cooker lid and press FISH/VEGETABLE and adjust the time to 3 minutes. Make sure the pressure limiting valve is set to AIRTIGHT.
5. When done, let the pot sit for 5 minutes, then carefully turn the valve to EXHAUST to quick release remaining pressure. Remove the lid.
6. Internal temperature of the chicken should be 165° F when done.

Serves 4–6

## *Pumpkin Pudding*

2 eggs	½ cup dry biscuit mix
15 oz. plain pumpkin	2 Tbsp. butter, melted
12 oz. evaporated milk	2½ tsp. pumpkin pie spice
¾ cup sugar	1 cup vanilla Greek yogurt

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Beat the eggs in a large bowl, then add the pumpkin, evaporated milk, sugar, biscuit mix, butter and pumpkin pie spice. Stir until well blended.
3. Pour pumpkin mixture into the pot. Cover and cook on SLOW COOK for 1 hour. Pudding is ready to serve when temperature reaches 160° F.
4. Serve hot, topped with a spoonful of yogurt.

Serves 6–8

# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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