

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations which are a normal part of the craftsmanship, (d) improper cleaning methods, or (e) any unit that has been tampered with, (f) damages incurred through improper use and care and (g) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective product. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. Course Housewares cannot guarantee a replacement of the same color as your original purchase. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Shaq UVC Cutting Station only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY. PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from state to state.

To process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC
1715 Lake Drive West
Chanhassen, MN 55317

(866) 325-1659 or Email: askcourse@course-h.com

Return shipping and handling charges may apply.

MADE IN CHINA, MANUAL PRINTED IN CHINA

MODEL: B423166

SHAQ

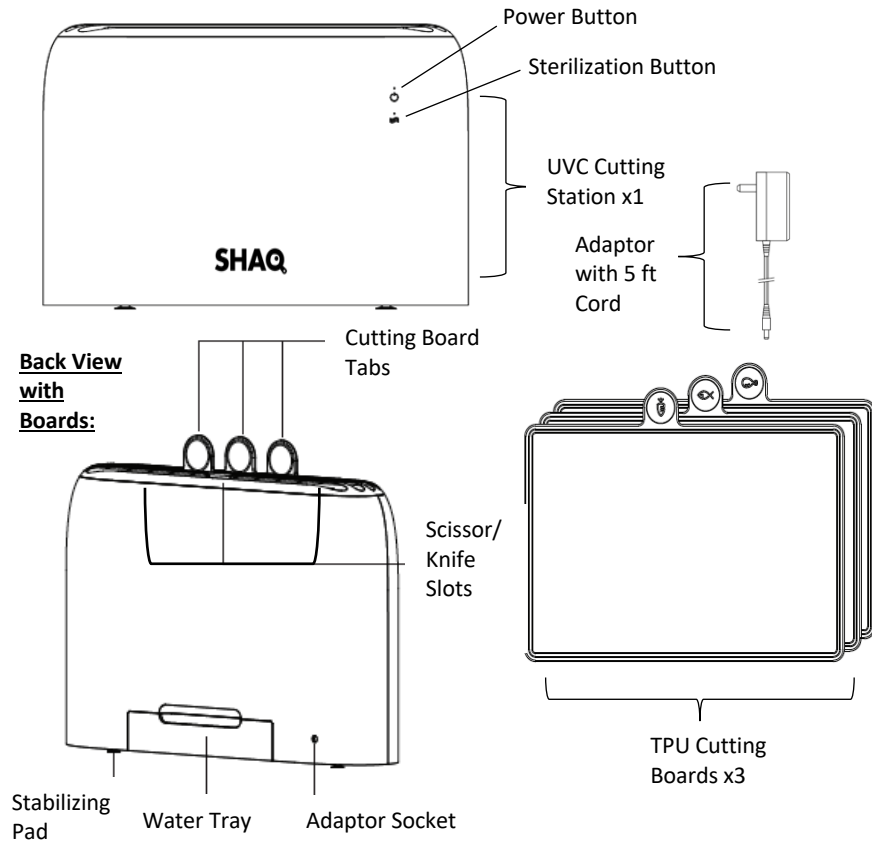
UVC Cutting Station



SHAQ

Thank you for purchasing the Shaq UVC Cutting Station. Your item will perform best when used as intended. To ensure the best performance of your products, please consistently follow these instructions.

YOUR SHAQ UVC CUTTING STATION INCLUDES:



COMPATIBILITY

- Your Cutting Station is 30W and requires a voltage of 18V. Please make sure your outlet is compatible before using the product.
- Do not plug the Cutting Station into any outlet other than the standard U.S. outlet.
- Your Cutting Station works with most standard knives. However, do not insert knives/scissors that are too small or big for your Cutting Station since this will void your warranty. Cutting utensils that are too small may fall through the slot openings and damage your item.
- Cutting boards that were not originally included with your Shaq UVC Cutting Station should not be sterilized/inserted inside your item.

SAFETY PRECAUTIONS:

- Please read all instructions before using your item.
- Do not disassemble the Cutting Station at any time since it will void your warranty.
- Always place your Cutting Station on flat, stable and dry surfaces.
- Do not place your item near gas, fire or electric heating units at any time.
- Do not pour water inside the Cutting Station since it will void your warranty and/or damage the item.
- Always use caution when using the UVC Cutting Station around children.
- Only store/sterilize the 3 TPU cutting boards included with your Shaq UVC Cutting Station in your item. Using different sized cutting boards can damage your item and void your warranty.
- Avoid looking directly into UVC lights while the item is in operation.
- Do not turn on the sterilization function without any cutting boards, knives or scissors inserted inside the Cutting Station.
- Your UVC Cutting Station can become slightly warm during use. This is normal.
- Scissor/knife slots on your UVC Cutting Station should not be used to sterilize utensils other than knives and scissors.
- Your Cutting Station works with most standard knives. However, do not insert knives/scissors that are too small or big for your Cutting Station since this will void your warranty. Cutting utensils that are too small may fall through the slot openings and damage your item.
- Do not cover your Cutting Station with cloths or towels of any type.
- Do not place your item in a location where it is exposed to direct sunlight.
- Before placing your cutting utensils inside the Cutting Station, wash utensils with dish soap, rinse and then dry. Please make sure there is no dirt or debris attached to your compatible cutting utensils before inserting.
- In order to avoid damaging the item's power switch, do not cut off the power source suddenly when UVC Cutting Station is operating.
- Do not immerse the UVC Cutting Station or its power cords in water or any other liquids.
- To clean the Cutting Station, please ensure that the unit is unplugged, and the power is completely turned off.
- This item is meant for standard household use only.

GETTING STARTED

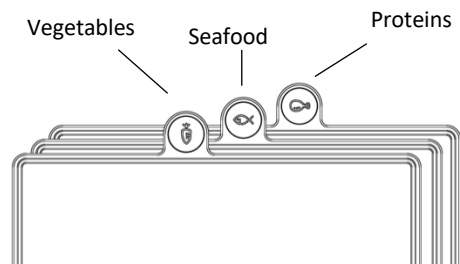
- Before inserting the Cutting Station plug into your home power outlet, please ensure that the outlet voltage is consistent with the voltage mentioned in "Compatibility" section of these instructions.
- You should avoid operating your Cutting Station without the included boards inside as this may cause damage to the item and void your warranty.
- Before use, remove any packaging materials or labels from your item.
- You can use your 3 TPU cutting boards for different food types. The 3 cutting board tabs portray "vegetables" with a picture of a carrot, "seafood" with a fish, and "proteins" with a picture of a drumstick.

USING YOUR SHAQ UVC CUTTING STATION

- It is recommended that you clean your cutting utensils per your normal care instructions before inserting into your Cutting Station. Your Cutting Station is made to disinfect compatible household cutting utensils (not included), however, these cutting utensils must be washed/cleaned prior to sterilization inside your item.
- **Please note:** cutting boards that were not originally included with your Shaq UVC Cutting Station should not be sterilized/inserted inside your item.
- Place your Cutting Station on a flat, stable and dry surface for operation.
- Connect the power adaptor to your Cutting Station by inserting the circular plug into the item's power socket at the back of your item. After ensuring outlet compatibility by reading through "Compatibility" section of this manual, plug the other end of the power cord into your home outlet.
- Insert the TPU cutting boards into the Cutting Station's custom sized cutting board slots. The cutting board with the picture of a carrot should be inserted in front, the board with the fish picture in the middle, and drumstick in the back of the Cutting Station. Cutting Boards should always be placed in this order, according to size, in the front 3 slots of the Cutting Station.
- Insert scissors and/or knives (not included) you would like to sterilize into your Cutting Station. Scissors should only be inserted into the back, middle slot of your item. Knives should always be inserted in the 2 back slots, to the right and left side of the middle-positioned scissors slot. Please see below image for correct placement.



- Your Cutting Station works with most standard knives. However, do not insert knives/scissors that are too small or big for your Cutting Station since this will void your warranty. Cutting utensils that are too small may fall through the slot openings and damage your item.
- To make sure your knives/scissors are compatible, please ensure that your scissors/knives' handles are wide enough to have the cutting utensil's handles resting above the knife/scissor slots.
- Press the Power button to turn on your Cutting Station. You will see the red LED light above the Power button light up once the item is on.
- To start the sterilization function, press the Sterilization button and make sure that the blue LED light above the Sterilization button lights up.



USING YOUR SHAQ UVC CUTTING STATION CONTINUED

- The Cutting Station will run the 2-hour sterilization cycle 3 times, with 6-hour breaks twice in between cycles and once after the final cycle, over 24 hours once the Sterilization button is pressed.
- During the 2-hour sterilization cycle, the UVC/Ozone disinfection and heat dry function will start operation at the same time. After the first 40 minutes, the UVC/Ozone disinfection function will end for the first cycle. Your cutting utensils are disinfected at this point and you can start using them.
- The heat dry function, operating at the same time as your UVC/Ozone sterilization function, runs for 35 minutes and then takes a 5-minute rest. This process is repeated 3 times during the 2-hour cycle.
- The Cutting Station disinfects knives, cutting boards and/or scissors in cycles. Each cycle disinfects the item but the cycles are set to repeat only to ensure that any cutting utensils inserted later by the user are also disinfected. The user does not have to worry about restarting the Sterilization cycle for additional utensils inserted into the Cutting Station due to this feature.
- You should always avoid looking directly into the Cutting Station's interior while the item is in operation.
- When you would like to turn the power off of your Cutting Station, press the "power" button and make sure the red LED light above the "power" button is turned off.
- Water may have collected during operation if your cutting utensils were slightly wet. Empty the water tray located at the back of your Cutting Station by pulling the tray backwards toward you. Pour water out of tray into your sink. Push the water tray back into your device and ensure it is securely closed.
- Make sure that your water tray is completely emptied and dried before storing your Cutting Station and using again.

CLEANING YOUR UVC CUTTING STATION

- Make sure that your Cutting Station has the power turned off completely and is disconnected from the power supply before cleaning. When your item's power is turned off, the red LED light above the "power" button should be turned off and then you may unplug.
- Use a dry, soft towel to wipe off the exterior surface of your Cutting Station.
- Your cutting boards are dishwasher safe but we recommend hand washing to extend the life and beauty of your item.
- Make sure that your water tray is completely emptied and dried before storing your Cutting Station or using again.
- Do not disassemble the Cutting Station at any time since it will void your warranty.