

Limited 90 DAY Warranty

K-tel warrants to the original purchaser that this product is free from defects in material or workmanship as follows: For a period of 90 Days from the date of purchase, K-tel shall at its sole and absolute discretion either repair or replace at no charge the defective product. This warranty does not cover cosmetic damage, or damages due to abuse, neglect, accidental breakage, improper maintenance, misuse, or acts of God.

REPAIR OR REPLACEMENT IS THE EXCLUSIVE REMEDY FOR THE CONSUMER. THIS WARRANTY IS MADE IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. K-TEL SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limiting the duration of implied warranties or the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights. You may have other rights which vary from state to state.

To make a warranty claim, you must return the product. Please properly pack your unit and use the original carton, if available. Enclose a dated sales receipt or other evidence of dated original purchase. On a separate sheet of paper, print your name and address and a description of the defect. Include \$4.95 to cover postage, handling and inspection. All shipping costs are the purchaser's responsibility. C.O.D. shipments will not be accepted.

Ship the unit to:

K-tel International, Inc., 2605 Fernbrook Lane North, Minneapolis, MN 55447.



Patent Pending

12/95 ©1995 K-Tel International, Inc., Printed in Taiwan
Distributed by: K-Tel Inc., 2605 Fernbrook Lane North,
Minneapolis, MN 55447-4736

NASDAQ Stock Exchange Symbol: KTEL

Quick 'n'Easy Chips

With
Micro-Chip™
MICROWAVE POTATO CHIP MAKER



Your Guide to Making the Best Chips Ever!

READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

- No Fat or Grease!
- No Cholesterol!
- Less Calories!
- More Flavor!
- Makes Perfect:
 - ▶ Potato Chips
 - ▶ Wavy/Waffle Chips
 - ▶ Tortilla Chips
 - ▶ Steamed Vegetables

Everyone loves chips but who needs all that fat and grease? Introducing Micro-Chip, the amazing new way to make healthy, crispy potato chips and tortilla chips in your microwave! Micro-Chip is the fun, easy way to make delicious, fat-free chips every time. The secret is Micro-Chip's ingenious design! It holds each slice upright so both sides crisp at once—no broken chips! Micro-Chip saves you money over bagged chips and unlike those greasy, highly-salted processed chips, you can eat virtually as many as you want with no guilt! Just add your own favorite seasonings, with or without salt, or enjoy chips unseasoned for a burst of pure flavor.

Quick 'n' Easy Chips

Contents

Cautions	Page 2
Tips for Best Results	Page 3
Potato Chips	Page 3-4
Corn or Flour Tortilla Chips	Page 4
Pita Chips	Page 5
Bagel Chips	Page 5
Steamed Vegetables	Page 5-6
Chip Cooking Time Chart	Page 6
Vegetable Cooking Time Chart	Page 7
Cleaning and Care	Page 7
Warranty	Page 8

CAUTION:

1. Tray and chips may become very hot. Always use potholders or padded gloves to remove from microwave. Allow chips to cool before removing from Micro-Chip.
2. Never leave microwave unattended.
3. Micro-Chip is not to be used by children. Watch children closely when you are using Micro-Chip.
4. Use extreme caution when slicing food with any type of slicer, knife or other kitchen utensil; always keep your hands away from the blade.
5. Never place any form of oil, fat, sugar or any type of sauce on foods before cooking with Micro-Chip. Permanent damage to the product may result.
6. Maximum cooking time with Micro-Chip is 25 minutes. Do not cook any food for over 25 minutes. Permanent damage to the product may result.
7. Do not use lid when making chips. The steaming lid should be used for cooking steamed vegetables only.

TIPS FOR BEST RESULTS

1. The slicers enclosed have been designed to slice potatoes to the optimal thickness for making chips. Using these slicers will give you better, faster results.
2. Do not use slices that are cut too thick. Follow cooking instructions carefully.
3. Potato quality is very important because you can taste the flavor! Use only the freshest potatoes. High quality baking potatoes are recommended. Use medium to large size potatoes. Smaller potatoes like new potatoes and some red potatoes do not fit properly into the slots.
4. You must salt or season chips before cooking in order for salt and/or seasonings to adhere to the chips.
5. Experiment with Micro-Chip to determine the correct cooking times for your microwave. Cooking times vary significantly depending on the power of the microwave oven.

COOKING INSTRUCTIONS POTATO CHIPS

1. Scrub potatoes thoroughly and pat dry. Potatoes can be peeled before cooking, but leaving the skins on adds texture and seals-in nutrients.

2. Slice potatoes using either the flat or wavy slicer included in this package (see Fig. 1), or any other type of slicer that will produce thin, uniform slices.

CAUTION: TO AVOID INJURY, KEEP FINGERS AWAY FROM SLICER BLADE.

For crispy chips, potatoes should be sliced 1/16"-1/8" thick. To make waffle chips, use the wavy slicer, slice the potato once, then turn the potato 1/4 turn and slice again.

NOTE: Chips cooked in Micro-Chip must be larger than the length of the slot so that they won't fall through.

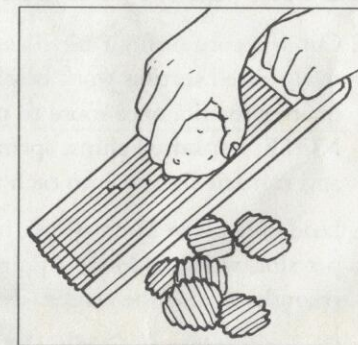


Figure 1

3. If desired, lightly salt or season chips before loading tray. Be creative! Try onion power, garlic powder, Cajun spices, lemon pepper or herbs. Instant, powdered salad dressing mixes or dip mixes also work well, however, these products are highly concentrated and should be used

sparingly for the best results. NEVER place any form of oil, fat, sugar or any type of sauce on foods before cooking with Micro-Chip.

4. Load chips onto the tray, one slice per slot (see Fig. 2). If one side of a slice is slightly thinner than the other side, insert slice with the thinner side down. DO NOT place the enclosed steaming lid over chips; this lid is for cooking steamed vegetables only.

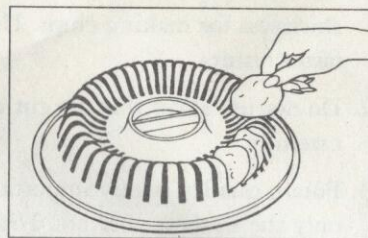


Figure 2

5. Cook according to the COOKING TIME CHART. If you do not have a turntable, rotate the tray half-way through cooking time.
6. Chips should be lightly browned when done. If some chips are browned and crispy sooner than others, remove them from the tray and finish cooking remaining chips.
7. Allow loaded tray to cool, then remove chips from tray using caution not to burn fingers. Chips should be allowed to cool at least 2 minutes before serving. Micro-Chip chips get even crispier as they cool!
8. Micro-Chip doubles as an attractive serving tray. Simply allow the chips to cool in the tray after removing from the microwave. One or two different chip dips can be placed in Micro-Chip's center divided bowl.

CORN OR FLOUR TORTILLA CHIPS

1. Cut soft corn or flour tortillas (7" tortillas found in your grocer's refrigerated section work best) in half, then into quarters. Cut each quarter tortilla once more to make 8 triangle chips from each tortilla. NOTE: For salted chips, sprinkle whole tortillas with fine grained salt and rub salt lightly into each tortilla before cutting.

2. Load chips into Micro-Chip, one chip per slot, with the longest point of the triangle toward the center (see Fig. 3).

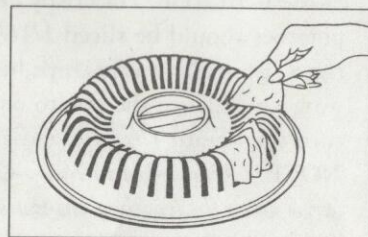


Figure 3

3. Cook according to COOKING TIME CHART.

4. See steps #6, #7, and #8 under "POTATO CHIPS".

PITA CHIPS

1. Cut any flavor of pocket pita bread in the same manner as directed above for Tortilla Chips.
2. Separate each triangle to make 2 chips by gently pulling apart along attached edge.
3. If desired, sprinkle salt or seasoning (see item #3 under "POTATO CHIPS") to the underside (rough side) of the chips.
4. Load chips into Micro-Chip in the same manner as directed above for Tortilla Chips.
5. Cook according to COOKING TIME CHART.
6. See steps #6, #7, and #8 under "POTATO CHIPS".

BAGEL CHIPS

1. Bagels must be slightly dried in order to slice and cook correctly. Allow bagels to air-dry for 6 hours or dry overnight in a brown paper bag. Do not use any flavor of bagel that has had sugar or raisins added.

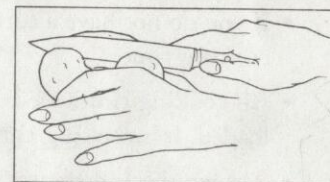


Figure 4

2. Cut bagel in half (see Fig. 4). Place cut ends down on cutting board and slice each half of the bagel into 1/8" slices (see Fig. 5). This will make large "U"-shaped chips. CAUTION: BAGELS MUST BE SLICED WITH A SHARP KNIFE. KEEP FINGERS AWAY FROM KNIFE BLADE.

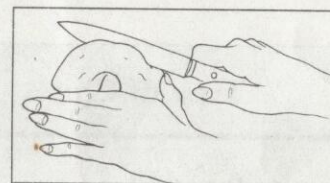


Figure 5

3. Load bagel slices, curved side down, into Micro-Chip, one chip per slot.
4. Cook according to COOKING TIME CHART.
5. See steps #6, #7, and #8 under "POTATO CHIPS".

STEAMED VEGETABLES

1. Virtually any type of fresh or frozen vegetable may be cooked or reheated in Micro-Chip! Just make sure the vegetable pieces are large enough that they will not fall through the slots in the recessed area around the center of the tray.
2. Fill the divided bowl in the center of Micro-Chip approximately half full of water.

3. Arrange vegetables in an even layer within the recessed area around the center of the tray (See Fig. 6). Vegetables can be stacked but enough space should be allowed for the lid to fit properly.

4. Place the lid on Micro-Chip so that it rests on the outer lip of the base.



Figure 6

CHIP COOKING TIME CHART

IMPORTANT:

- Cooking times may vary because microwave wattage varies and thinner slices cook faster than thick slices. Cooking times listed are based on a medium wattage microwave with turntable, cooking 1/8" potato slices.
- If you do not have a turntable, rotate the tray half-way through cooking time.
- All cooking times are based on a full tray. If the tray is not fully loaded, less cooking time will be required.
- Always check doneness of chips before the end of cooking time in order to avoid overcooking.

Type of Chip	Cooking Time
Potato Chips	10-22 Minutes
Corn Tortilla Chips	2-3 Minutes
Flour Tortilla Chips	3-5 Minutes
Pita Chips	2-4 Minutes
Bagel Chips	2-4 Minutes

VEGETABLE COOKING TIME CHART

- Time varies according to type and size of vegetable. If unsure about cooking time, start with 2 minutes, check for doneness and cook longer if necessary or cook according to package directions.

Vegetable	Cooking Time
Potatoes (sliced)	7-10 Minutes
Zucchini (sliced)	2-4 Minutes
Broccoli (flowerettes)	2-5 Minutes
Frozen Vegetables	2-10 Minutes

CLEANING INSTRUCTIONS

1. Allow Micro-Chip to cool completely before washing in order to avoid warping. NOTE: If warping occurs, it will not affect performance. Micro-Chip will return to normal at next use.
2. Hand wash in warm, soapy water and rinse thoroughly. Do not use abrasive cleansers. Micro-Chip is dishwasher safe in top rack only.

IMPORTANT INSTRUCTIONS

The average cooking time for making crisp, delicious potato chips with Micro-Chip is about 10 minutes. However, different styles of microwave ovens can vary greatly in wattage power and overall efficiency. The first time you use Micro-Chip, follow the simple steps listed below to determine your "ideal cooking time". This important process can help prevent overcooked chips and possibly permanent damage to this product.

WARNING:

To ensure the long life of your Micro-Chip, as a first-time user there are important steps to follow in order to determine the proper cooking time for your microwave:

1. Follow the cooking time range listed below for your microwave wattage, Watch chips closely while they are cooking.
2. Stop your microwave half-way through cooking time. Allow Micro-Chip to cool about 1 minute before returning to microwave. If you do not have a turntable, rotate the tray at this time.
3. Cook for remaining time at one minute intervals, checking Micro-Chip every minute and rotating tray as needed until chips are lightly browned.
4. The total amount of time for steps #2 and #3 is your ideal cooking time.
DO NOT EXCEED THIS COOKING TIME AS DAMAGE TO THE PRODUCT MAY RESULT.

IMPORTANT:

1. Microwaves must be clean and free of food particles in order to cook properly. Do not cook other foods in your microwave when you are using Micro-Chip.
2. Older microwave ovens may have "hot spots" that can burn chips and/or damage Micro-Chip. Watch chips closely while they are cooking and do not exceed proper cooking time.
3. Cooking times listed below are based on a full tray. If the tray is not fully loaded, less cooking time will be required.
4. When cooking less than a full tray, distribute slices evenly around the tray (i.e., 18 slices would be loaded into every other slot).
5. Do not cut potato slices larger than 1/8" thick. Thicker slices require too much cooking time, which may cause damage to the product.
6. Potato diameters vary and potatoes with a smaller diameter require less cooking time than large potatoes.

<u>Microwave Wattage</u>	<u>Cooking Time</u>
450 watts	13-16 minutes
500 watts	12-15 minutes
600 watts	10-13 minutes
750 watts	8-11 minutes
900 watts	6- 9 minutes

READ THE ENCLOSED INSTRUCTION BOOK CAREFULLY BEFORE USE.