

User Manual

BLENDERS MÉLANGEURS

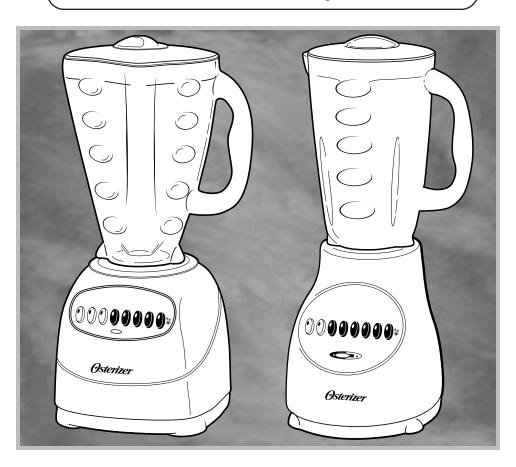
Manuel d'Instructions

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Manual de Instrucciones

MODELS/MODÈLES MODELOS

Cube & Slope Blenders



# IMPORTANT SAFEGUARDS

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

## READ ALL INSTRUCTIONS BEFORE USE

- Unplug cord from outlet when not in use or before cleaning.
- To protect against risk of electrical shock, do not immerse the cord, plug or motor base in water or any other liquids.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Never leave appliance unattended when in use.
- Close supervision is necessary when used by or near children.
- Avoid contact with moving parts. Keep hands and utensils out of jar while blending to prevent
  personal injury or damage to the blender. A rubber spatula may be used only when the blender
  is not running.
- The blade is sharp. Handle with care.
- Always put the lid on the jar before operating the blender.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions
  or is dropped or damaged in any manner. Return the appliance to the nearest Authorized
  Sunbeam Appliance Service Center for examination, repair or electrical mechanical adjustment.
- Do not use outdoors or for commercial purposes; this appliance is for household use only.
- Always operate on a flat surface.
- Unplug the blender when not in use, before taking off or putting on parts and before cleaning.
- Use this appliance for its intended use as described in this manual. The use of attachments not made by the manufacturer, including canning or ordinary jar and processing assembly parts, is not recommended by Sunbeam Products, Inc. and may cause injury.

## This Product Is for Household Use Only

The maximum rating marked on the product is based on the attachment that draws the greatest load. Other attachments may draw less power.

# Power Cord Instructions

Please follow the instructions below to ensure the safe use of the power cord.

- This appliance is equipped with a polarized plug. This type of plug has one blade that is wider than the other. This plug will fit in a polarized outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.
- You may use an extension cord, if necessary, but be certain to follow these guidelines:
  - The marked electrical rating of the extension cord must be at least 120/127 Volt, 60 Hz, 10A.
  - The extension must be arranged so that it will not drape over the countertop or tabletop, will not be within the reach of children, and will not be tripped over.
  - Do not pull, twist or otherwise abuse the power cord.

# SAVE THESE INSTRUCTIONS

## WELCOME

Congratulations on your purchase of an OSTER® Blender! To learn more about OSTER® products, please visit us at www.oster.com.

### FEATURES OF YOUR BLENDER

- A. Feeder cap for adding ingredients while blending
- B. Leak-proof lid
- C. Your OSTER® Blender includes one of the following:
  - 5-cup (1.2 L) Dishwasher-Safe / Scratch-Resistant Glass Jar
  - 6-cup (1.4 L) Break-Resistant Jar
  - 5-cup (1.2 L) Double-Walled Insulated Thermal Jar
  - 5-cup (1.2 L) Blue Chill™ Jar
- D. Sealing ring for tight seal
- E. Ice Crush Blade pulverizes ice for smooth frozen drinks
- F. Jar bottom
- G. Powerful motor with exclusive ALL-METAL-DRIVE® for extra durability
- H. Control panel
- I. Convenient cord storage (Selected Models Only)

L. HIGH/LOW Switch (Selected Models Only)

- J. Easy Clean feature quickly cleans jars in between batches
- K. Pulse for precise blending control

#### 8-Speed

| 1          | <b>2</b> | <b>3</b> | 4     | 5     | 6     | 7       | 8         |  |
|------------|----------|----------|-------|-------|-------|---------|-----------|--|
| EASY CLEAN | PURÉE    |          | GRATE | BLEND | GRIND | LIQUEFY | ICE CRUSH |  |
| ◄          | LC       | W        | ····- |       |       |         |           |  |

#### 10-Speed

| 1<br>EASY CLEAN | <b>2</b><br>PURÉE | <b>3</b> | <b>4</b> whip | 5<br>MIX | 6<br>GRATE | 7<br>BLEND | 8<br>GRIND | 9<br>LIQUEFY | 10<br>ICE CRUSH |
|-----------------|-------------------|----------|---------------|----------|------------|------------|------------|--------------|-----------------|
|                 |                   | LOW      |               |          | <b>~</b>   |            | HIGH       |              | · <b>&gt;</b>   |

#### 12-Speed

| 1<br>EASY CLEAN | <b>2</b><br>PURÉE | 3<br>CREAM | <b>4</b> CHOP | <b>5</b> | 6<br>MIX | 7<br>GRATE | 8<br>BLEND | 9<br>SHRED | 10<br>GRIND | 11<br>LIQUEFY | 12<br>ICE CRUSH |
|-----------------|-------------------|------------|---------------|----------|----------|------------|------------|------------|-------------|---------------|-----------------|
| ◄               |                   | LC         | W             |          |          |            |            |            |             |               |                 |

#### 14-Speed

| 1          | 2            | 3     | 4     | 5    | 6    | 7   | 8     | 9     | 10    | 11    | 12    | 13      | 14        |
|------------|--------------|-------|-------|------|------|-----|-------|-------|-------|-------|-------|---------|-----------|
| EASY CLEAN | BEAT         | PURÉE | CREAM | CHOP | WHIP | MIX | MINCE | GRATE | BLEND | SHRED | GRIND | LIQUEFY | ICE CRUSH |
| ◄          | <b>←</b> LOW |       |       |      |      |     |       |       |       |       |       |         |           |

#### 16-Speed

| 1<br>PULSE | 2<br>EASY CLEAN | 3<br>STIR | 4<br>BEAT | 5<br>PURÉE | <b>6</b> | <b>7</b> | <b>8</b> | 9<br>ICE CRUSH | 10<br>GRATE | 11<br>BLEND | 12<br>SHRED | 13<br>GRIND | 14<br>MASH | 15<br>LIQUEFY | 16<br>FRAPPÉ |
|------------|-----------------|-----------|-----------|------------|----------|----------|----------|----------------|-------------|-------------|-------------|-------------|------------|---------------|--------------|
| <b>~</b>   | <b>←</b>        |           |           |            |          |          |          |                |             |             |             |             |            |               |              |

### Using Your Blender

Clean blender according to the instructions in the "Cleaning and Storing Your Blender" section.

Turn jar upside down so the small opening is at the top. (Figure 1)

Place sealing ring over jar opening. (Figure 2)

Place blade into jar. (Figure 3)





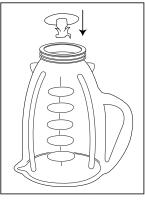


FIGURE 1

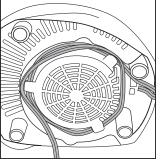
FIGURE 2

FIGURE 3

Place jar bottom onto jar. Turn the jar bottom clockwise to tighten. (Figure 4) Wrap the power cord around the cord storage area on the base of the blender until the cord is the length you desire. (Seleced Models Only, Figure 5)

Place jar assembly onto base. (Figure 6)





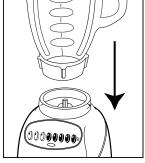


FIGURE 4

FIGURE 5

FIGURE 6

Line up tabs of jar with tabs on blender base. Make sure the tab of the jar on the *left* side is in the back of the tab of the blender base and the tab of the jar on the right side is in front of the tab of the blender base.

Make sure jar is seated into position. (Figure 7)

Place ingredients into jar.

Place lid with feeder cap on jar.

Plug the power cord into a 120 Volt AC electrical outlet.

Slide switch to HIGH or LOW. (If your model does not have a slide switch, push HIGH or LOW button.)

Push desired speed and blend ingredients to desired consistency.

Press OFF to stop the blender.

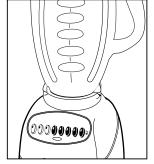


FIGURE 7

To use PULSE, select HIGH or LOW. Push PULSE and hold down for desired length of time. Release PULSE and allow blade to stop. Repeat cycle as desired.

### BLENDING TIPS

Put liquids in the jar first, unless a recipe says otherwise.

Crushing ice: Crush 6 ice cubes or approximately 2 cups of ice at a time.

Do not remove the lid while in use. Remove feeder cap to add smaller ingredients. (Figure 8)

Cut all firm fruits and vegetables, cooked meats, fish and seafood into pieces no larger than 3/4 inch (1.8 cm) to 1 inch (2.5 cm). Cut all kinds of cheeses into pieces no larger than 3/4 inch (1.8 cm).

This blender will not mash potatoes, whip egg whites or substitute dairy toppings, mix stiff dough or grind raw meat.



FIGURE 8

#### Processing Foods in Blender

| FOOD                                    | Processed<br>Quantity | Unprocessed<br>Quantity                  | SPECIAL<br>Instructions                                        |
|-----------------------------------------|-----------------------|------------------------------------------|----------------------------------------------------------------|
| Breadcrumbs                             | 1/2-cup (125 ml)      | 1 slice, torn in 8 pieces                | Pulse 1 – 4 times                                              |
| Celery                                  | 3/4-cup (200 ml)      | 1-cup (250 ml) of 1-inch (2.5 cm) pieces | Pulse 2 – 3 times                                              |
| Cheese, Cheddar                         | 1-cup (250 ml)        | 1-cup (250 ml) of 1-inch (2.5 cm) pieces | Pulse 2 times                                                  |
| Cheese, Swiss                           | 1-cup (250 ml)        | 1-cup (250 ml) of 1-inch (2.5 cm) pieces | Pulse 5 times                                                  |
| Cheese, Hard or Semi-Hard               | 1-cup (250 ml)        | 1-cup (250 ml) of 1-inch (2.5 cm) pieces | Chop continuously                                              |
| Coffee Beans                            | 1-cup (250 ml)        | 1-cup (250 ml)                           | Grind 45 seconds<br>for percolators and<br>60 seconds for drip |
| Cookies, Wafer                          | 1/2-cup (125 ml)      | 10 wafers                                | Pulse 3 times                                                  |
| Crackers, Graham                        | 1/2-cup (125 ml)      | 8 crackers                               | Pulse 3 times                                                  |
| Peppers                                 | 2/3-cup (150 ml)      | 1-cup (250 ml)                           | Pulse 1 time                                                   |
| Meat, Boneless, Cooked                  | 1-cup (250 ml)        | 1-cup (250 ml) of 1-inch (2.5 cm) pieces | Chop continuously                                              |
| Nuts, almonds, peanuts, pecans, walnuts | 1-cup (250 ml)        | 1-cup (250 ml)                           | Pulse 2 – 4 times                                              |

### CLEANING AND STORING YOUR BLENDER

IMPORTANT: UNPLUG BEFORE CLEANING BASE and DO NOT IMMERSE THE BLENDER BASE IN WATER OR ANY OTHER LIQUID. Use a damp, soft sponge with mild detergent to clean the outside of the blender base. All parts except for the blender base are dishwasher-safe. Place sealing ring in bottom basket of dishwasher. You can also wash the parts in warm, soapy water. Rinse well and dry.

### EASY CLEAN

Note: Easy Clean is not a substitute for regular cleaning described above. It is especially important to disassemble and thoroughly clean your blender when processing milk, dairy products, meats, seafood and eggs.

Pour 3 cups of warm water in the blender jar. Add 1-2 drops of liquid dishwashing detergent. Select Easy Clean or blend on lowest speed. Blend detergent for 10-15 seconds. Empty jar of soapy water into sink. Rinse jar thoroughly with clean water.

#### STORING YOUR BLENDER

After cleaning, reassemble blade to jar with sealing ring and jar bottom. Store blender with cover ajar to prevent container odor.

# MINI-BLEND® JAR ACCESSORY, 8-Ounce (250 ml)

MINI -BLEND® Jars are available as an accessory and may be included with your blender. Follow the same assembly instructions for a traditional blender jar. (See Figures 2 through 7 on Pages 4 and 5) DO NOT fill the MINI-BLEND® Jar above the maximum fill line to allow for expansion of foods while processing. Overfilling may cause the jar to break and could result in injury. MINI-BLEND® Jar is top rack dishwasher-safe.

### 1-Year Limited Warranty

Sunbeam Products, Inc, or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam® dealers, service centers, or retail stores selling Sunbeam® products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam® service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

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Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

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Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

#### How To Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-334-0759 and a convenient service center address will be provided to you.

#### In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8.

# PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.



For product questions contact: Sunbeam Consumer Service

USA: 1.800.334.0759 Canada: 1.800.667.8623 Mexico: 1.800.506.1700 www.oster.com

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In Canada, imported and distributed by Sunbeam Corporation, Limited.

AMB-030205

Pour les questions de produit: Sunbeam Consumer Service

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Para preguntas sobre los productos llama: Sunbeam Consumer Service

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