

# Blender

USE AND CARE GUIDE – MODEL EDBL12



# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

## IMPORTANT SAFEGUARDS

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

- ◆ Read all instructions before using blender.
- ◆ Do not put blender base, cord or plug in water or other liquid. See instructions for cleaning.
- ◆ This blender is not for use by children.
- ◆ Close supervision is necessary when the blender is used near children.
- ◆ Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- ◆ Do not contact moving parts.
- ◆ Do not operate any damaged appliance.
- ◆ Do not operate any blender with a damaged cord or plug or after the blender malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, for examination, repair or adjustment for examination, repair, or mechanical adjustment.
- ◆ Do not use canning jars or any attachment not recommended by the manufacturer as this may cause risk of injury to persons.
- ◆ Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. If scraping, folding, etc. is necessary, turn off and unplug blender and use rubber spatula only.
- ◆ Blades are sharp. Handle carefully.
- ◆ To reduce the risk of injury, never place cutting blades on base without blender container properly attached.
- ◆ Screw on container bottom firmly. Injury can result if moving blades accidentally become exposed.
- ◆ Always operate blender with cover in place.
- ◆ Do not use outdoors or when standing in a damp area.

- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- ◆ Do not leave blender unattended while it is operating.
- ◆ Do not use blender for other than intended use.
- ◆ When blending hot liquids, remove lid insert from the two-piece cover.

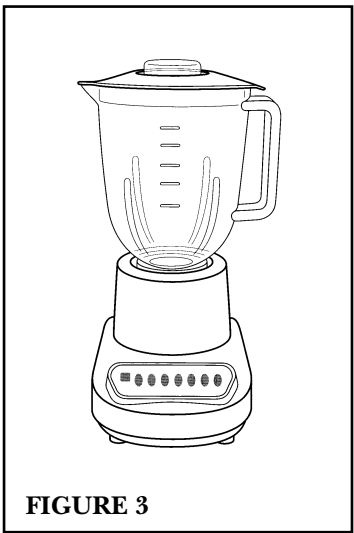
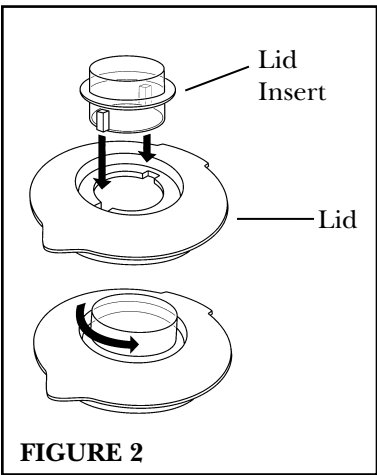
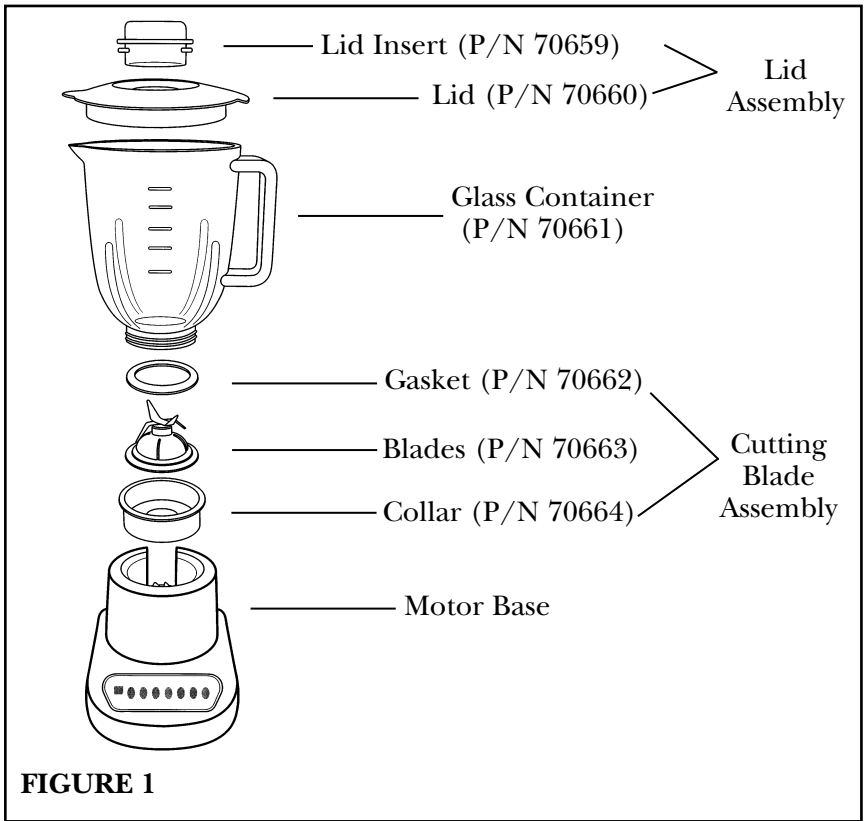
## SAVE THESE INSTRUCTIONS

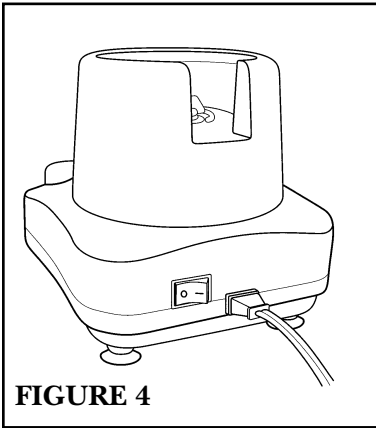
**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be (1) marked with an electrical rating of at least 10 A., 125 V., 1250 W., and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

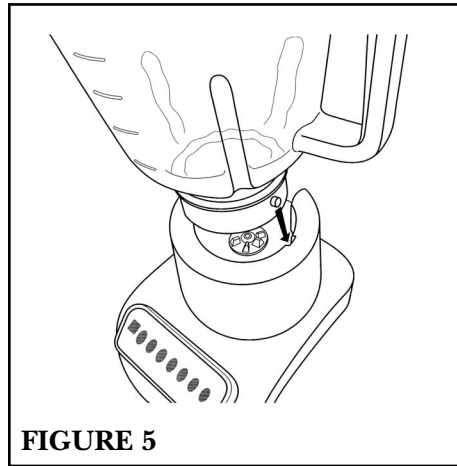
**POLARIZED PLUG:** This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

This product is for household use only.





**FIGURE 4**



**FIGURE 5**

## Using Your Blender

1. Before using your appliance for the first time and after each use, wash lid, lid insert, container, gasket, blades and locking ring in warm sudsy water. Rinse and dry thoroughly. See CARE AND CLEANING.

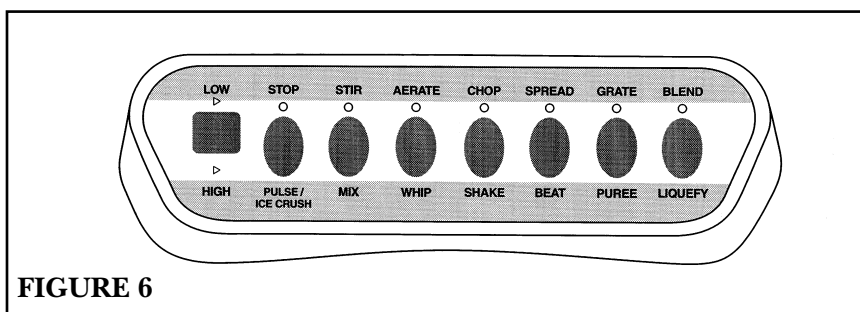
**CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.**

**CAUTION: NEVER PLACE BLENDER MOTOR BASE OF APPLIANCE IN WATER OR OTHER LIQUIDS.**

2. Place blender motor base on a dry level surface.
3. Make sure the ON/OFF Switch located at the back of the blender base is turned to the OFF position (O); see Figure 4.
4. Invert container onto level countertop and assemble cutting assembly onto bottom of the container, making sure they are securely tightened into place, see Figure 1.
5. Insert container aligning the notches and grooves until it fits securely into the blender motor base, see Figure 5.
6. Place food into container and cover with lid assembly. Always hold onto container while blending.

**CAUTION: DO NOT ATTEMPT THE OPERATE WITHOUT COLLAR, BLADES, GASKET, CONTAINER, LID AND LID INSERT PROPERLY IN PLACE.**

7. Plug into 120 V ~ 60 Hz AC outlet.
8. To start the blender, press the ON/OFF switch located at the back of the blender base to the ON position (I), see Figure 4. *Note: Whenever the blender is switched on, the LOW button indicator light will be on.*



**FIGURE 6**

9. Refer to Figure 6. **LOW SPEED MODE (SPEEDS 1-6):** Press the LOW button and the LOW indicator light will come on. Press and release the desired speed (STIR, AERATE, CHOP, SHRED, GRATE or BLEND). The selected speed light will come on. You may select another low speed by pressing a different speed button. The blender will continue to operate until you press the OFF button. The OFF is also the PULSE (LOW SPEED MODE) and the ICE CRUSHER (HIGH SPEED MODE) button.  
**HIGH SPEED MODE (SPEEDS 7-12):** Press the HIGH button and the HIGH indicator light will illuminate. Press and release the desired speed (MIX, WHIP, BEAT, PUREE or LIQUEFY). The selected speed light will come on. You may select another high speed by pressing a different speed button. The blender will continue to operate until you press the OFF button. *Note: To change from a high speed to a low speed or from a low speed to a high speed, press the STOP button, then choose the LOW or HIGH speed and follow directions in step #9.*

**PULSE:** Press the HIGH button and the HIGH indicator light will come on. Quickly press and release or press and hold the PULSE button for the desired length of time. To stop the blender, release the PULSE/STOP button. **NOTE: DO NOT** use the PULSE feature on LOW speed. Always use the PULSE feature on HIGH SPEED.

10. Press the STOP button to stop blender action.
11. Press the ON/OFF switch to the OFF position (O).
12. Unplug the appliance before removing the container.
13. Grasp container handle and lift container off of the blender motor base. Remove lid assembly. Pour processed food out of the container. Unscrew collar from container and carefully remove cutting assembly.

**CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.**

## Hot Ingredients

*Note: When processing hot foods, always remove the lid insert from the lid before beginning.*

To prevent excessive heat expansion, remove lid insert from lid before adding hot ingredients.

## Crushing Ice

1. Follow steps 2-4 in USING YOUR BLENDER.
2. Fill container with 2 cups of ice cubes.
3. Place lid assembly on container.
4. Press the HIGH SPEED button.
5. Press the ICE CRUSH button. Ice can be crushed by continuous operation or by pulsing the ICE CRUSH button until desired consistency is reached.
6. Press STOP button and turn ON/OFF switch to OFF position (O). Unplug appliance.
7. Remove container from blender base.

## Do

- ◆ Always place liquid ingredients into the container first, unless recipe directs otherwise.
- ◆ Most foods require only seconds, not minutes, to process.
- ◆ Blend small amounts of solid food at a time for best results.
- ◆ Break or cut food into uniform 1"-2" size pieces and hard fibrous food into uniform 1/2" pieces before processing. This will allow the food to drop down around the blades for faster, more thorough blending action.
- ◆ Always place lid assembly on container before turning blender on to prevent splattering.
- ◆ To add foods while blender is operating, remove small clear lid insert on lid and slowly add ingredients.
- ◆ The removable lid insert may be used as a 2 oz. measuring device.
- ◆ Always remove bones, pits, hard shells, seeds, and cores before processing to avoid damaging the unit.
- ◆ If food sticks to sides of container and blending action stops, turn the unit off, remove the lid assembly and carefully push food down using a rubber spatula. Remove spatula, replace lid assembly and continue blending.
- ◆ If motor labors while processing, turn knob to higher speed or remove part of contents and blend in small batches.

## Do Not

**CAUTION: DO NOT ATTEMPT TO OPERATE WITHOUT THE LOCKING RING, BLADE, GASKET, CONTAINER, LID AND LID INSERT IN PLACE.**

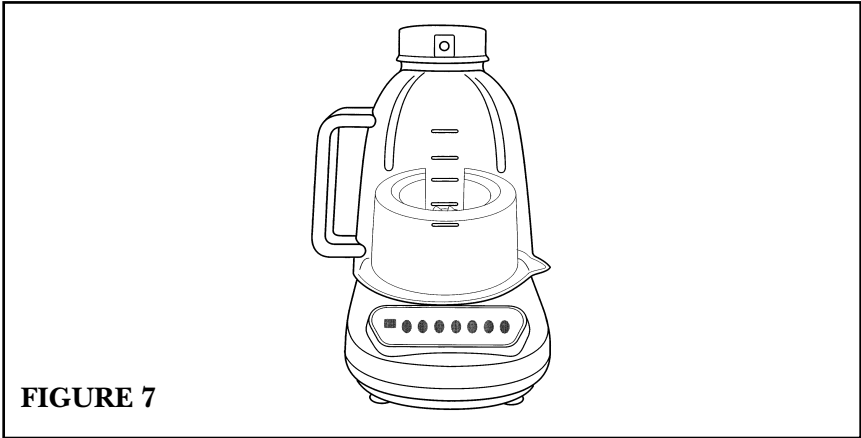
- ◆ Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- ◆ Do not fill the container with food above the 5 cup level.
- ◆ Do not store foods in the blender container.
- ◆ Do not process ice without liquids.
- ◆ Do not attempt to use the blender to mash potatoes, whip egg whites or cream, grind raw meat, knead heavy doughs, or extract juices from fruits and vegetables.
- ◆ Do not use the blender to process hot foods.
- ◆ Do not remove blender container from base or replace it until motor has stopped.
- ◆ Do not remove lid assembly while processing. Use removable lid insert on lid to add ingredients.





# Care And Cleaning

1. Press the ON/OFF switch to the OFF position (O) and unplug the appliance.
2. Grasp container handle and lift container from the blender motor base. Rinse with water to remove any large food particles that may have accumulated in the container.
3. Insert container aligning the notches and grooves until it fits securely into the blender motor base. Turn clockwise to lock.
4. Add 1½ cups warm, soapy water to the container and cover with the lid assembly.
5. Press the ON/OFF switch to the ON position (I).
6. Press the HIGH button and then press the LIQUEFY button for a few seconds.
7. Press the STOP button to stop the cleaning process. Turn the ON/OFF switch to the OFF position (O) and unplug the appliance.
8. Grasp container handle and lift container off of the blender motor base. Remove lid and assembly and rinse container with water. Repeat steps 1-7 as necessary.
9. Unscrew collar from container and remove cutting assembly.  
**CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.**  
**CAUTION: NEVER PLACE BLENDER MOTOR BASE OR APPLIANCE IN WATER OR OTHER LIQUIDS.**
10. Immediately after each use, disassemble lid and cutting assembly. Carefully wash all parts in warm soapy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.
11. Do not use a harsh abrasive on any part of the blender.
12. Clean the exterior of blender motor base with a soft damp cloth and dry.
13. Reassemble cutting assembly onto container. Place onto blender motor base with lid assembly. Spin dry on LIQUEFY for 10 seconds. Remove lid assembly and store blender jar inverted on base (see Figure 7).



Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center. Failure to follow this instruction may result in a fire, electric shock or injury to persons.

# Blending Guide

Your blender features a variable speed control. While you may select any speed, the following list will help you determine where to set the control for various items.

SPEEDS	FOODS	MIXING PROCEDURES
STIR	Pancake Batter	Add liquid, eggs, then enough mix for 15 small pancakes. Stir 5 seconds. Stop and scrape sides. Stir 5 seconds more until large lumps disappear.
STIR	Sauces	Add liquids then solids to container. Stir until desired consistency.
AERATE	Frozen Juice	Add one 6 oz. can frozen juice, then water. Aerate 15 seconds or until blended.
CHOP	Chocolate Bars	Break 2 ounces into 1" pieces and chop 30-60 seconds or until desired consistency.

<b>SPEEDS</b>	<b>FOODS</b>	<b>MIXING PROCEDURES</b>
CHOP	Cookies	Break into 1" pieces and place up to 1 cup of food into container. Chop until desired consistency.
CHOP	Crackers	Place up to 8 crackers in 2" squares into container. Chop until desired consistency.
CHOP	Chips & Cereal	Place up to 1 cup in container and chop until desired consistency.
CHOP	Fruit and Vegetables	Add up to 1 cup of food cut into 1/2" and 1 cup water or other liquid to container. Chop 5 seconds or until desired consistency. Drain. (To chop dry, use PULSE).
CHOP	Nuts	Place up to 1 cup into container and chop until desired consistency (or use PULSE).
CHOP	Coffee Beans	Add up to 1/2 cup beans. Chop 45-90 seconds or until desired consistency.
SHRED	Bread	Tear 1 slice of bread into 6 pieces. Add to container. Shred for 5 seconds or until desired texture.
SHRED	Cabbage	Coarsely dice cabbage and place up to 5 cups into container, fill with water. Shred for 5 seconds or until desired consistency. Drain thoroughly.

<b>SPEEDS</b>	<b>FOODS</b>	<b>MIXING PROCEDURES</b>
GRATE	Cheese-soft	Cut cheese into 1/2" cubes and place up to 1 cup into container. Grate 5-10 seconds or until desired consistency.
GRATE	Cheese-hard	Cut cheese into 1/2" cubes and place up to 1/2 cup into container. Grate 5-10 seconds or until desired consistency.
GRATE	Orange/Lemon Peel	Grate 5-10 seconds or until desired consistency.
BLEND	Salad Dressing	Add liquids then solids to container. Blend until desired consistency.
BLEND	Frozen Drinks	Place up to 2 cups of liquid then solid food into container. Blend 5-10 seconds then quickly drop 5-10 ice cubes, one at a time, through the lid insert. Immediately replace lid insert after each addition of ice cubes to prevent splattering.
MIX	Creamed Soups Reconstituted	Add liquid, then soup. Mix 5 seconds or until smooth.
WHIP	Powdered Milk	Add water, then dry milk. Whip 15 seconds.
SHAKE	Shakes/Malts	Add milk, flavoring and ice cream. Shake 15 seconds.
BEAT	Instant Pudding	Add milk then mix. Beat 30 seconds or until smooth.
PUREE	Fruit	Cut fruit into 1/2" cubes and place up to 1 cup into container. Add 1/2 cup liquid. Puree 45-60 seconds or until desired consistency.
PUREE	Baby Food Vegetables	Cut into 1" pieces, simmer until tender, cool. Add 1/2 cup liquid and up to 1 cup cut-up food. Puree until desired texture.
LIQUEFY	Fruit Toppings	Slightly thaw a 10 oz. package of frozen fruit. Place in a container and liquefy until desired consistency.

# RECIPES

## BEVERAGES

Place all the ingredients in the container in the order listed. Cover and BLEND until smooth, from 15-60 seconds. Serve immediately. Each recipe makes 2-4 servings.

### COTTAGE CHEESE

#### COCKTAIL

1 cup chilled V-8® vegetable juice  
½ cup cottage cheese

### CRANAPPLE COCKTAIL

1½ cups cold cranapple juice  
2 TBL lemon juice  
8-10 ice cubes, added one at a time

### BANANA SMOOTHIE

2 cups cold milk  
2 ripe bananas  
¼ tsp cinnamon  
8-10 ice cubes, added one at a time

### MOCHA FRAPPE

1½ cups cold milk  
2 tsp instant coffee  
¼ tsp cinnamon  
½ pint chocolate frozen yogurt

### FRUIT SHAKE

1 cup ice cream  
1 cup cold milk  
1 cup frozen strawberries  
(slightly thawed)  
3 TBL powdered sugar

### CHOCOLATE MILK SHAKE

2 cups cold milk  
¼ cup chocolate syrup  
1½ cups vanilla or chocolate ice cream

### PINEAPPLE JUICE

1 can (5¼ oz.) crushed pineapple w/juice  
1 cup cold milk  
2 drops maple extract  
8-10 ice cubes, added one at a time

### YOGURT PEACH SHAKE

1 cup frozen slices peaches w/juice (slightly thawed)  
1 cup yogurt  
1 TBL powdered sugar  
sprinkle of cinnamon

### CRANBERRY REFRESHER

1 cup cold cranberry juice  
1 cup cold milk  
2 TBL powdered sugar  
¼ tsp vanilla

### ORANGE FROSTY

1 can (6 oz.) frozen orange juice concentrate  
1 cup cold water  
1 cup cold milk  
½ cup sugar  
1 tsp vanilla  
8-10 ice cubes, added one at a time

## SALAD DRESSINGS

### MAYONNAISE

1 egg  
2 TBL vinegar  
1 tsp sugar  
½ tsp dry mustard  
½ tsp salt  
1 cup salad oil - divided

Place egg, vinegar, sugar, mustard, salt and ¼ cup of the oil into blender. Cover and BLEND until smooth, about 5 seconds. Without stopping blender, remove lid insert and gradually pour in remaining oil. Stop blender when all oil has been added. Makes 1¼ cups.

### SANTA FE DRESSING

½ cup soy sauce  
¼ cup lemon juice  
¼ cup peanut oil  
¼ cup olive oil  
1 jalapeno pepper, cut into pieces  
½ cup cucumber, cut into pieces  
½ cup red onion, cut into pieces  
8 cilantro sprigs

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 2 cups.

### SPICY COTTAGE CHEESE DRESSING

½ cup salad oil  
8 oz. tomato juice  
½ tsp Tabasco® pepper sauce  
1 green onion, cut into pieces  
1 cup cottage cheese

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 1½ cups.

### HIDDEN VALLEY DRESSING

½ cup milk  
1 cup yogurt  
1 pkg. (1.1 oz.) Original Hidden Valley Ranch® dressing  
½ cup carrots, cut into pieces  
½ cup cucumber, cut into pieces

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 1½ -2 cups.



## SALAD DRESSINGS

### MAYONNAISE

1 egg  
2 TBL vinegar  
1 tsp sugar  
½ tsp dry mustard  
½ tsp salt  
1 cup salad oil - divided

Place egg, vinegar, sugar, mustard, salt and ¼ cup of the oil into blender. Cover and BLEND until smooth, about 5 seconds. Without stopping blender, remove lid insert and gradually pour in remaining oil. Stop blender when all oil has been added. Makes 1¼ cups.

### SANTA FE DRESSING

½ cup soy sauce  
¼ cup lemon juice  
¼ cup peanut oil  
¼ cup olive oil  
1 jalapeno pepper, cut into pieces  
½ cup cucumber, cut into pieces  
½ cup red onion, cut into pieces  
8 cilantro sprigs

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 2 cups.

### SPICY COTTAGE CHEESE DRESSING

½ cup salad oil  
8 oz. tomato juice  
½ tsp Tabasco® pepper sauce  
1 green onion, cut into pieces  
1 cup cottage cheese

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 1½ cups.

### HIDDEN VALLEY DRESSING

½ cup milk  
1 cup yogurt  
1 pkg. (1.1 oz.) Original Hidden Valley Ranch® dressing  
½ cup carrots, cut into pieces  
½ cup cucumber, cut into pieces

Place ingredients into blender in order listed. Cover and BLEND for 15-30 seconds or until smooth. Makes 1½ -2 cups.

## SALAD

### ITALIAN BEAN SALAD

- 1 can (15 oz.) butter beans,  
drained
- 1 can (15 oz.) kidney beans,  
drained
- 1 can (15 oz.) garbanzo beans,  
drained
- 1 can (15 oz.) black beans,  
drained
- ¼ cup sugar
- ¼ cup salad oil
- ½ cup vinegar
- ½ cup onion, cut into pieces
- ½ cup green pepper, cut into  
pieces
- ½ tsp mustard
- 1 tsp Italian seasoning

Combine drained beans in large bowl. Place remaining ingredients into blender in order listed. Cover and BLEND for 10-15 seconds or until large vegetables are chopped. Mix with beans and marinate in refrigerator several hours, stir occasionally. Makes 6 cups.

### COLORFUL COLESLAW

- 4 cups cabbage, cored, cut  
into pieces
- 1 small red apple, cored, cut  
into pieces
- ⅓ cup salad oil
- 2 TBL lemon juice
- ½ TBL vinegar
- ¼ cup sugar
- 1 can (8 oz.) pineapple chunks  
w/juice
- ½ cup raisins

Place cabbage and apple into blender, fill with water up to 5 cup mark. Chop on speed 2 for 15-25 seconds or until vegetables are coarsely chopped, drain thoroughly.

Place remaining ingredients into container in order listed. Cover and BLEND for 5-10 seconds or until smooth. Stir into cabbage mixture and marinate in refrigerator a few hours, stir occasionally. Makes 4 cups.

### CRANBERRY SALAD

- 1 small pkg. raspberry gelatin
- 1½ cups water
- ¼ cup sugar
- ½ cup walnuts
- 8 oz. fresh cranberries
- 2 cups apples, cored, cut into  
pieces

In a heat resistant 6"x 9" dish, add 1 cup boiling water to gelatin and sugar. Stir until dissolved. Add remaining ½ cup cold water.

Place nuts in blender and chop on speed 2. Remove.

Place 4 oz. of cranberries and one apple into blender, cover with water. PULSE until chopped. Drain thoroughly. Repeat with remaining cranberries and apples, reserving ½ cup of liquid. Stir in the ½ cup liquid, chopped cranberries and apples into gelatin. Chill.





## MARINADES

Place all ingredients into blender in order listed. MIX for 30 seconds. Coat meat, chicken or fish with mixture. Marinate in refrigerator at least 30 minutes. (Quantities will marinate 1-1½ pounds of meat.)

### RED WINE

(Use with beef and lamb)

¼ cup red wine vinegar  
2 TBL vegetable oil  
1 TBL Dijon mustard  
1 clove garlic  
½ tsp dried Italian seasoning  
⅛ tsp pepper, coarsely ground

### CURRY YOGURT

(Use with chicken, lamb and pork)

⅓ cup plain yogurt  
2 TBL lemon juice  
1 TBL vegetable oil  
2 cloves garlic  
½ tsp curry powder  
⅛ tsp crushed red pepper

### LEMON ORIENTAL

(Use with chicken and fish)

¼ cup lemon juice  
1 TBL soy sauce  
1 TBL vegetable oil  
¼ onion, cut into pieces  
¼ tsp ground ginger  
⅛ tsp crushed red pepper

### SPICY HERB

(Use with any type of meat)

¼ cup dry wine  
¼ cup vegetable oil  
1 TBL lemon juice  
¼ tsp Tabasco® pepper sauce  
¼ onion, cut into pieces  
1 clove garlic  
⅛ tsp dried basil leaves  
⅛ cup dry mustard

### SZECHWAN

(Use with any type of meat)

¼ cup soy sauce  
3 TBL dry sherry  
¼ TBL sesame oil  
2 TBL sugar  
2 TBL corn starch

### MEXICALI

(Use with any type of meat)

½ cup prepared salsa  
2 TBL lime juice  
1 TBL vegetable oil  
2 TBL cilantro

## SAUCES

Dissolve flour in melted butter and pour into blender. Place remaining ingredients into container in order listed. Cover and CHOP for 10-15 seconds or until vegetables are chopped. Simmer sauce 5 minutes over low heat until thick. Makes 1½-2 cups. Serve with chicken or fish.

### **SALMON SAUCE**

3 TBL butter, melted  
3 TBL flour  
1½ cups milk  
2 TBL wine  
2 TBL tomato paste  
1 tsp thyme  
1 clove garlic  
½ cup onion, cut into pieces

### **DILL SAUCE**

3 TBL butter, melted  
3 TBL flour  
1½ cups milk  
2 TBL fresh dill  
pinch nutmeg



## SOUPS

### VEGETABLE CREAM SOUP

¼ cup margarine  
1 cup cauliflower, cut into pieces  
1 cup broccoli, cut into pieces  
¼ cup carrots, cut into pieces  
¼ cup onion, cut into pieces

1 cup cold milk  
½ cup chicken broth  
1 cup cream

Melt butter in pan and saute vegetables until tender. Cool.

Place milk, broth and vegetable mixture in blender. Cover and MIX for 30-40 seconds or until smooth. Pour mixture back into pan, stir in cream and heat to simmer, stirring occasionally. Makes 3-4 servings.

### CUCUMBER VICHYSOISE

2 cups cucumber, cut into pieces  
½ cup onion, cut into pieces  
2 cups chicken broth  
½ tsp mustard  
salt and pepper to taste

1 cup cold evaporated skim milk

Place vegetables, broth and seasonings in a pan. Cover and simmer 5 minutes or until tender. Cool.

Place mixture into blender. Cover and MIX for 30 seconds or until smooth. Chill thoroughly. When ready to serve, stir in milk. Makes 3-4 servings.

### STEWED TOMATO SOUP

1 cup water  
2 beef bouillon cubes  
1½ cups V-8® juice  
1 can (14 oz.) stewed tomatoes

Place ingredients into blender in order listed. Cover and MIX for 30 seconds.

Heat to a boil, stirring occasionally. Makes 3-4 servings.

### GARDEN TOMATO SOUP

2 tsp corn starch  
½ cup yogurt  
1 TBL lime juice  
1½ tsp sugar  
1 green onion w/tops  
3 medium tomatoes, quartered  
salt and pepper to taste

Place ingredients into blender in order listed. Cover and MIX for 30-45 seconds, or until smooth. Scrape sides if necessary.

Heat to a boil, stirring occasionally. Makes 3-4 servings.

## DESSERTS

### CINNAMON PEACH

#### COBBLER

¼ cup milk  
2 TBL vegetable oil  
¼ cup sugar  
1 cup biscuit mix (like  
Bisquick®)

1 can (21 oz.) peach pie filling  
cinnamon for topping

Preheat oven to 350°F/177°C.

Place milk, oil, sugar and  
biscuit mix into blender in  
order listed. Cover and STIR  
for 15-20 seconds, scrape sides  
if necessary. Remove batter  
through bottom of container  
after removal of cutting unit  
assembly.

### FROZEN FRUIT CUPS

1 can (15¼ oz.) pineapple  
chunks, w/juice  
1 banana, sliced  
1 cup frozen strawberries  
(slightly thawed)  
½ cup sugar

Place ingredients into blender  
in order listed. Cover and  
PUREE for 30 seconds or until  
smooth. Pour into cups and  
freeze.

### BLENDER BROWNIE

2 eggs  
⅔ cup applesauce  
1 tsp vanilla  
¾ cup sugar  
½ cup flour  
¼ cup cocoa  
½ tsp baking soda

powdered sugar

Preheat oven to 350°F/177°C.

Place ingredients into blender  
in order listed. Cover and STIR  
for 15 seconds. Scrape sides  
and STIR for 45-60 seconds.

Pour into a greased 8" cake  
pan. Bake 45-50 minutes or  
until done. After cooled, dust  
with powdered sugar.



## PANCAKES

Preheat griddle or skillet. Place ingredients into blender in order listed. Cover and STIR for 5 seconds, scrape sides and STIR until large lumps disappear. Pour onto hot greased griddle. Cook on both sides until done.

### COTTAGE CHEESE

4 eggs  
1 cup cottage cheese  
½ tsp vanilla  
⅛ tsp salt  
2 tsp vegetable oil  
½ cup flour  
½ tsp vanilla

### SAUSAGE

¼ cup milk  
1 TBL vegetable oil  
1 egg  
¼ cup applesauce  
4 oz. sausage, cooked,  
and crumbled  
½ cup pancake mix

### CHOCOLATE FUDGE

6 TBL water  
2 TBL vegetable oil  
1 egg  
¼ tsp vanilla  
2 TBL plus 2 tsp cocoa  
½ cup sugar  
¾ cup biscuit mix  
(like Bisquick®)

### PEANUT BUTTER

¾ cup milk  
1 TBL vegetable oil  
1 egg  
2 TBL sugar  
¼ cup peanut butter  
½ cup pancake mix

## BREAD

### FIESTA CORNBREAD

1 cup flour  
½ cup corn meal  
¼ cup sugar  
1½ tsp baking powder  
¼ tsp salt  
  
¾ cup milk  
3 TBL vegetable oil  
4 oz. green chilies, drained  
2 oz. pimienta, drained

Sift dry ingredients together in a bowl, set aside.

Add liquid ingredients to blender in order listed. Cover and STIR for 15-20 seconds or until chilies are chopped. Stir liquids into flour mixture. Spread into a greased 8" or 9" pan. Bake 25-30 minutes.

Preheat oven to 375°F/190°C.

## MEATLOAF

Preheat oven to 350°F/177°C. Place bread into blender. Cover and SHRED for 5 seconds. Set aside. Place vegetables into blender, cover with water. Cover and PULSE for 20 seconds or until desired consistency. Drain thoroughly.

Place remaining ingredients, except meat and topping, into blender. Cover and STIR for 5-10 seconds. Combine bread crumbs, vegetables, egg mixture and meat. Pat into 9"x5" loaf pan. Place pan in center of oven. Bake for 1 hour 20 minutes or until done. Spread topping over meatloaf and bake for another 5-10 minutes.

### PIZZA

1 slice bread torn into 6 pieces  
½ cup onion, cut into pieces  
1 cup catsup  
1 egg  
½ cup Parmesan cheese  
2 tsp garlic salt  
1 tsp pepper  
2 tsp crushed oregano  
2 lbs. ground turkey or lean beef

Topping: ½ cup mozzarella cheese

### “SAUCY”

1 slice bread torn into 6 pieces  
½ cup onion, cut into pieces  
½ cup green pepper, cut into pieces  
1 egg  
⅓ cup Heinz 57® sauce  
salt and pepper to taste

2 lbs. ground turkey or lean beef

Topping: 2 TBL Heinz 57® sauce

### FIESTA

1 slice bread torn into 6 pieces  
½ cup celery, cut into pieces  
¼ cup green pepper, cut into pieces  
¼ cup onion, cut into pieces  
1 cup carrots, cut into pieces  
1 egg  
2 TBL steak sauce  
salt and pepper to taste

2 lbs. ground turkey or lean beef

Topping: 2 TBL steak sauce



# In-Warranty Service Information

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty.

If an authorized service center is not available locally, your appliance may be returned, postage prepaid, to our National Service Center at the address shown in the back of this book. Call Consumer Service for return authorization.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

## **Keep Dated Sales Receipts for Warranty Service.**

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_

## LIMITED ONE YEAR WARRANTY

**Warranty:** This Toastmaster® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number EDBL12 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:  
Attn: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552  
Email: Salton@saltonusa.com

To contact us, please write to, call, or email:  
Salton, Inc.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1(800) 233-9054

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state

For more information on Salton products:  
Visit our website: [www.salton-maxim.com](http://www.salton-maxim.com)

© 2001 Salton, Inc.  
All Rights Reserved

P/N 60787  
Printed in China



**EVERYBODY EATS. It's a fact of life.  
But sometimes preparing  
meals can become a chore.  
That's why TOASTMASTER has been invited  
into millions of kitchens just like yours  
so we can HELP YOU MASTER your  
mixing, baking, grilling, toasting,  
brewing, heating and serving  
tasks WITH EASE AND STYLE.  
The TOASTMASTER name stands for a  
CELEBRATION of INNOVATION designed  
to serve your life and keep you  
COOKIN' IN STYLE.**

## Contact Information

### Toastmaster Inc.

National Service Center  
708 South Missouri Street  
Macon, Mo 63552

In USA and Canada call:

**Consumer Service: 1-800-947-3744**

**Consumer Parts: 1-800-947-3745**

**consumer\_relations@toastmaster.com**

**Hours: 8:00 A.M. - 5:30 P.M. CST**

### CONTACT US/APPELEZ



**1-800-947-3744**



**www.toastmaster.com**



**consumer\_relations@toastmaster.com**

©2001 Toastmaster Inc.  
A subsidiary of Salton, Inc.

# Blender

USE AND CARE GUIDE – MODEL EDBL12

- 400-watts powerful motor
- 12 speeds and pulse
- Ice crusher and pulse
- Durable 48 oz. glass jar
- Stainless steel blades



Questions

Call free 1-800-947-3744

Download from [Www.Somanuals.com](http://www.Somanuals.com). All Manuals Search And Download.



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>