

## FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit.  
This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

# VillaWare®

VillaWare Manufacturing Co.  
18901 Euclid Ave. #1  
Cleveland, Ohio 44117

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# VillaWare®



## SMOOTHEE-BAR™ BLENDER



*Healthy, homemade  
smootheres have never  
been easier.*



FOR SINGLE MOTOR MODELS  
No. 5785 series  
No. 4785 series

FOR DUAL MOTOR MODELS  
No. 5787 series



## Directions and Recipes

# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. This blender is designed for household use only.
3. To protect against risk of electrical shock, do not put blender base in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. 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 appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments, including ordinary jar and processing assembly parts not recommended or sold by the manufacturer may cause a risk of injury to persons.
9. Keep hands and utensils (other than included Stir Stick) out of jar while blending to prevent the possibility of severe injury to persons and/or damage to the blender, if scraping, folding...etc., is necessary, turn off and unplug the blender, and use a rubber spatula only.
10. Blades are sharp. Handle carefully.
11. To reduce risk of injury, never place cutting blades on base without blender jar properly attached.
12. Screw on jar bottom firmly. Injury can result if moving blades accidentally become exposed.
13. Always operate blender with cover in place.
14. Be sure to turn switch to off position after each use.
15. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
16. Never leave the house while the appliance is on.
17. Do not use outdoors.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Do not leave blender unattended while it is operating.
20. Do not mix hot liquids.
21. Do not place/remove mixing container on/from motor base while motor is running.
22. Do not use this appliance for other than intended use.
23. Do not run motor while mixing container is empty.

# SAVE THESE INSTRUCTIONS

## POWER CORD

A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. Do not modify the plug in any way.

## FEATURES OF YOUR SMOOTHIE-BAR™ BLENDER

Homemade, healthy smoothies have never been so easy. You control the ingredients, so you're always sure that your smoothies are fresh & healthy.

With the Smoothie-Spout & Smoothie-Stick, this powerful machine is designed specifically for smoothies. You'll mix & serve faster than with ordinary blenders. Just blend & serve.

The Smoothie-Spout eliminates having to remove the entire container every time you want to serve a smoothie. Serve the precise amount you want, without mess. You can even serve continuously while mixing! Fits a glass up to 6 3/4" high, more practical for taller glasses than comparable models.

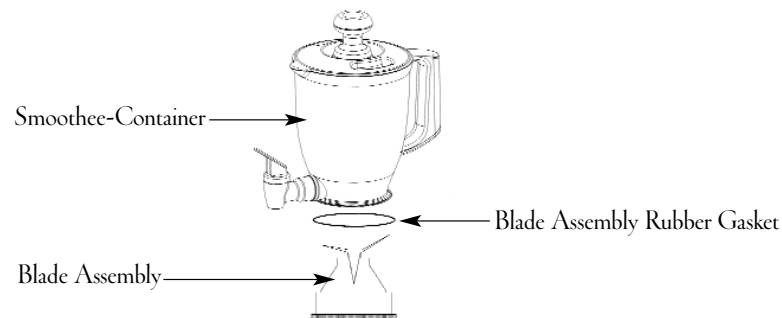
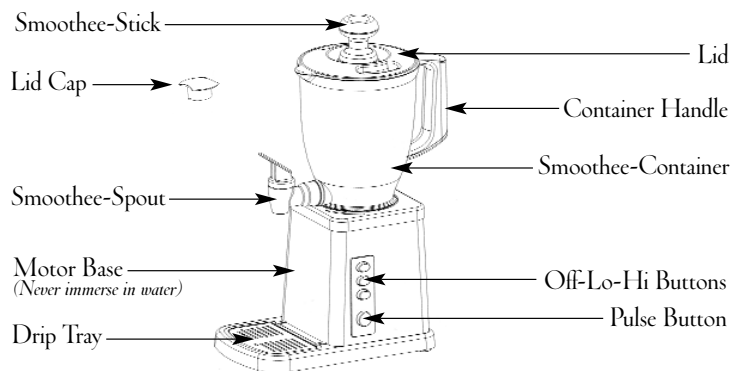
The Smoothie-Stick may be used to stir and keep thick ingredients moving, breaking up any clogging or air pockets.

## ASSEMBLING YOUR SMOOTHIE-BAR™ BLENDER

1. Place the motor base on a flat, level surface. Never place container onto base while motor is running.
2. To mount the smoothie-container, line up the faucet to the arrow marking on the motor base that says "Align Here".
3. Then turn the smoothie-container clockwise. There is an arrow marking on the motor base to indicate this clockwise direction.
4. Turn until smoothie-container stops, and will not turn further. Now the faucet should be pointing forward.
5. Plug the blender into a 120 volt 60 Hz AC only outlet.
6. The container lid must always be in place whenever motor is running.
7. The smoothie-stick may be removed to add additional ingredients while blending. Note: If you are not using the smoothie-stick, there is a separate small cap cover that fits over the hole in the lid.

Your blender is now ready for use.

## GETTING FAMILIAR WITH YOUR SMOOTHIE-BAR™ BLENDER



- ~ Always assemble with rubber seal in place
- ~ To remove blade assembly from container, turn **CLOCKWISE**.
- ~ To attach blade assembly to container turn **COUNTER-CLOCKWISE**.

## USING YOUR SMOOTHIE-BAR™ BLENDER

**BEFORE FIRST USE:** Wash all parts, except motor base, in warm, soapy water. Never immerse motor base in water, as this will damage the motor.

## SEVEN SIMPLE STEPS TO SUMPTUOUS SMOOTHIES!

1. Add liquids first
2. Add fruits & soft foods next
3. If adding any ice, add last and add sparingly.
4. Start on LO setting, about 30 seconds.
5. Move Smoothie-Stick from side to side as needed to keep ingredients moving
6. Move to HI setting, until smooth.
7. Serve the Smoothie

## 1. ADD LIQUIDS

Always add liquids first. This will result in more consistent and thorough smoothie making. Follow your recipe, or you may use the markings on the container.

## 2. ADD FRUITS & SOFT FOODS

Next add fruits and other soft foods, cutting the pieces into about 1-inch chunks. Again, you may use the markings on the container as a guide.

## 3. ADD FROZEN INGREDIENTS OR ICE

Finally frozen ingredients or ice. The container has a frozen ingredient marking, which can be used as a guide. Other popular frozen ingredients include ice cream, frozen yogurt, and even frozen fruits, etc. If adding ice, add sparingly, no more than 1 cup per container.

## 4. START ON LO

Always start with the lid on. Place the smoothie-stick into the lid hole, or use the small lid cap in place of the smoothie-stick. Start on LO, usually no more than 30 seconds. If the motor should slow down due to extra thick ingredients, switch over to HI right away.

## 5. USE SMOOTHIE-STICK

Rotate Smoothie-Stick as needed to keep any thick ingredients moving. You may also plunge the smoothie-stick in a downward motion if necessary. Sometimes counter clockwise stirring is a little better. Many times you won't even need the smoothie-stick at all!

## 6. SWITCH TO HI

Continue final blending of your smoothie until you reach your desired texture.

## 7. SERVE THE SMOOTHIE

Turn off motor, place glass under Smoothie-Faucet, press down lever and dispense! You may also dispense while motor is running on LO. Sometimes if the smoothie is thick, it will dispense easier with motor running. The smoothie-stick will also help in dispensing any thick smoothies. Also, if you add a little extra liquid to that last bit of thick smoothie left in the container, that helps it to dispense too.

## REVIEWING THE CONTROL BUTTONS

You'll find 4 control buttons located on the side of the blender motor base:

- ~ LO turns on the blender at the low speed. This speed should be used for the first 30 seconds of mixing as well as for pouring.
- ~ HI turns on the blender at the high speed. This speed should be used for the final stage of mixing. Do not use this speed for pouring.
- ~ OFF shuts off the machine when either the LO or HI button is in the on position.
- ~ PULSE is for short pulses of blending on a high speed. This button works only when you hold it down. When you release the button, the blender will stop automatically.

## SOME SMOOTHIE MAKING TIPS

- ~ You can add ingredients while the blender is operating by removing the small cap inside of the lid (do not remove the lid while motor is running). Simply drop ingredients through the opening. Be sure to cut the food into 1-inch piece to fit through the opening. Replace the small lid cap after you have finished adding ingredients.
- ~ Do not place any utensil (scraper, fork, etc.) in the blender jar while blender is operating.
- ~ When blending solid foods, such as raw vegetables, cooked or uncooked meats and fruits always cut them into no larger than 1-inch pieces before placing them into the jar. Blend no more than 2 cups of these foods at a time. This will speed the blending process and reduce wear on the blending blades.
- ~ Always place liquid ingredients in the jar first, unless a recipe specifically states otherwise.
- ~ Avoid over-blending. Usually, you will need to blend for a few seconds, not for minutes. Over-blending may cause food to be mushy.
- ~ Be sure the motor has completely stopped before removing blender container from the motor base.

## TAKE SPECIAL CAUTION WHEN USING ICE

- ~ Use ice sparingly, and always add it as the very last ingredient. Never add ice as the first ingredient.
- ~ Never use this appliance as an ice crusher. Never fill container exclusively with ice.

## SAFE OPERATION OF YOUR SMOOTHIE-BAR™ BLENDER

Place cover firmly on smoothie maker container before starting, and rest hand on the container cover when starting and running motor.

Always hold container while processing. If the container should turn when the motor is switched ON, switch OFF immediately and tighten the container back onto the motor base.

Never run the machine dry, without any ingredients inside.

Do not let cord hang over edge of table or countertop or to touch hot surfaces.

Do not leave smoothie maker unattended while it is operating.

If the blades are stuck or difficult to turn, do not use smoothie maker. Blades should turn freely.

If the container is chipped or cracked do not use smoothie maker. Further use could result in the container breaking.

Do not attempt to place the container onto, or attempt to remove it from, the motor base while the motor is running.

If the motor seems to labor when processing of the lower speed, switch to the next higher speed to prevent overloading the motor.

Do not process mixtures too long. The smoothie maker performs its task in seconds, not minutes. It is better to stop and check the consistency after a few seconds than to overblend.

Do not overload the motor with extra-heavy or extra-large loads. If the motor stalls, turn off immediately, unplug cord from outlet and remove a portion of the load before beginning again.

Do not attempt to remove smoothie maker container from motor base or replace it until the motor has come to a complete stop. Smoothie maker parts can be damaged.

Do not place or store processing assembly on motor base without first correctly assembling to smoothie maker container. Severe injury can result if smoothie maker is accidentally turned on.

Do not use any utensil, including spatulas, in the container while the motor is running. They can catch in the moving blades, break the container and cause severe injury. Use only the smoothie-stick provided.

Do not use outdoors or for commercial purposes.

Cut fruits and foods into pieces no larger than 1 inch.

If ever blending any hot foods or liquids, always allow it to cool before pouring into smoothie maker container for processing.

## CLEANING YOUR SMOOTHIE-BAR™ BLENDER

First, always make sure that the smoothie maker is unplugged before cleaning.

1. Remove container from blender base and rinse with water to remove any large food particles that may have accumulated in the jar.
2. Wash the container and its parts in warm, soapy water and rinse well. Do not use heavy scouring pads. Do not wash in dishwasher.
3. Open the jar valve while washing to clean out the valve. As needed, you should unscrew the blade and gear in warm, soapy water. Caution: handle the blades carefully; they are sharp.
4. Rinse and dry each piece thoroughly. Use caution handling the cutting blades with extreme care and caution. They are sharp and may cause injury.
5. Wipe the motor base with clean, damp cloth. Caution: Do not immerse the blender base in water or other liquid.

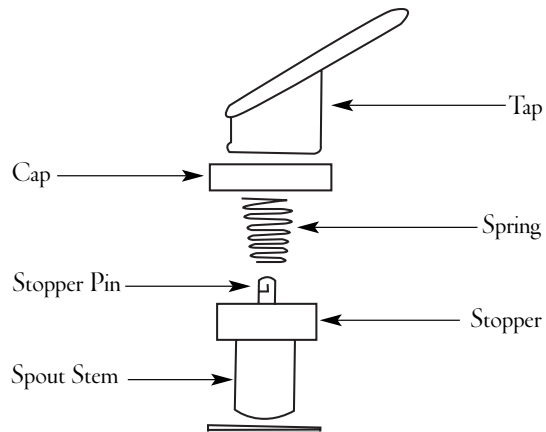
NEVER immerse the motor base in water or other liquid. The motor base can be cleaned with a damp cloth. Always unplug first. The motor is permanently lubricated and does not require any additional lubrication. Do not use abrasive cleansers on any part of the blender.

Wash the stainless steel drip tray separately. Use paper towel and / or damp cloth to clean out any drippings in the reservoir beneath the stainless steel drip tray. Again do not immerse the drip tray reservoir, or any other part of the motor base, into water.

Important: Do not put any part or parts of blender in dishwasher. Do not use boiling water. The blade assembly bearings have been designed with a lifetime lubricant; exposure to boiling water may damage these bearings and shorten the life of the blender.

Dry immediately with an absorbent cloth. Do not allow parts to soak in water.

## CLEANING THE SMOOTHIE SPOUT



The spout may be disassembled for cleaning as follows:

1. Unscrew spout stem from container, turning it counter-clockwise.
2. Push tap up, then slide it off of the stopper pin.
3. Unscrew cap, turning it counter-clockwise.
4. Remove spring.
5. Pull stopper to remove the stopper pin from the cap.
6. Note: stopper does not need to be disassembled from stopper pin.
7. Wash all parts in warm soapy water, rinse, let dry.
8. Put spout back together.

## Recipes

### SMOOTHEE-BAR™ BLENDER RECIPES

What is a smoothie? Smoothies are really a personal experience. For you, a smoothie is what you make it. Be creative. Use fresh ingredients and go with your own taste. The possibilities are limitless. Use the below recipes as a guide, and you're off and blending!

#### *Strawberry Banana Smoothie*

- 1 cup frozen strawberries
- 1 cup frozen banana cubes
- 1 cup pineapple juice, more if needed
- 2 tbs cream of coconut
- 1 dash grenadine

#### *Tangy Summertime Smoothie*

- 1 nectarine
- 6 oz. light (reduced sugar) fat-free peach - frozen yogurt
- 1/2 cup pine-orange-guava juice
- 1/2 cup sugar-free powdered lemonade mix
- 2 tsp of sugar, 1 tsp honey, or 1 packet artificial sweetener

#### *Purity O-J Breakfast Smoothie*

- 1/2 cup orange juice
- 1 banana
- 6-7 frozen strawberries
- 4-5 slices frozen peaches
- 5-6 frozen blueberries
- 1 cup crushed ice
- fresh mint (optional)
- dash of nutmeg (optional)
- 1 tsp honey (optional)

### *Chocolate Banana Smoothie*

1 frozen banana, peeled  
6 oz. cherry frozen yogurt  
2 tbs. Hershey's Chocolate Syrup  
1/2 cup non-fat milk

### *Jade Ginger Smoothie*

1 cucumber, peeled, seeded and chopped  
3 tbs mint - finely chopped  
1 1/2 cups apple juice or still cider  
1 cup lemon sorbet  
1 cup crushed ice

### *Apple a la Mode Smoothie*

2 cups nonfat vanilla frozen yogurt  
3/4 cup unsweetened applesauce  
1/4 cup chilled apple juice  
1 cup apple, diced and frozen  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg

### *Tropical Smoothie*

1 1/2 cup strawberries, stemmed  
1/2 cup fresh frozen or canned pineapple chunks  
8 oz container low fat Pina Colada yogurt  
1/2 cup orange juice  
1 1/2 cup crushed ice

### *Cantaloupe Smoothie*

1 ripe banana  
1/4 ripe canteloupe  
1/2 c nonfat or low-fat yogurt  
2 tbs skim milk powder  
1 1/2 tbs orange juice concentrate  
2 tsp honey

### *Colossal Cranberry Smoothie*

1 1/2 cup cran-raspberry juice  
2 cup frozen mixed fruit  
1 1/2 cup nonfat vanilla frozen yogurt

### *High Protein Breakfast Smoothie*

1 cup vanilla honey ice milk  
1 cup whole milk  
1 banana, peeled and cut in chunks  
3 pecans, broken  
2 tbs raw wheat germ  
2 tbs protein powder

### *Kiwi Lime Smoothie*

- 2 kiwi fruit, peeled
- 1 banana
- 1 tsp lime juice
- 1/2 tsp grated lime zest
- 1/2 cup crushed ice
- 1 cup skim milk
- 1/4 cup part skim milk ricotta cheese

Enjoy your favorite frozen cocktail drinks, served to guests right from your Smoothee-Bar™. Enjoy in summertime, or anytime!

### *Margarita*

- 1 1/2 oz tequila
- 1 oz lemon or lime juice
- 1/2 oz Triple Sec

Rub rim of cocktail glass with rind of lemon or lime, dip rim in salt. Mix ingredients, adding ice until desired consistency is reached. Pour into the salt-rimmed glass.

### *Classic Strawberry Daiquiri*

- 1 (6 oz.) can frozen limeade or lemonade
- 1 (10 oz.) pkg. frozen strawberries
- 4-6 oz. good rum
- 4-6 oz. strawberry liqueur
- 4-6 oz. water
- 12 ice cubes, crushed

Combine all ingredients. Blend until mixture is smooth. Store mixture in freezer for about 25 minutes and then serve. Store any remaining mixture in covered container in freezer.

### *Pina Colada*

- 1 oz light rum
- 1 oz coconut cream
- 1 oz crushed pineapple
- 1/4 cup crushed ice

### *Banana Daiquiri*

- 1 1/2 oz light rum
- 1 tbs triple sec
- 1/2 oz lime juice
- 1 oz banana liqueur
- 1/2 banana
- 1/2 oz heavy cream
- 1 1/2 cup crushed ice

### *Blue Hawaii*

- 1 oz blue curacao
- 1/2 oz dark rum
- 1/2 oz light rum
- 1 oz orange juice
- 5 oz pineapple juice
- 1/2 cup crushed ice

*Thank you for purchasing your  
VillaWare Smoothee-Bar™ Blender.*



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