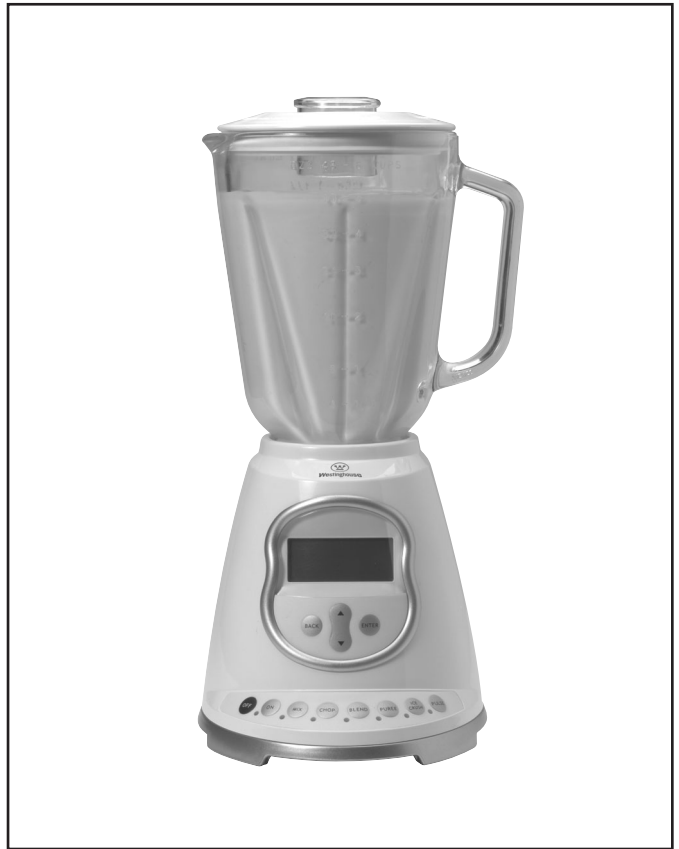




# Westinghouse

**intelliBLEND™**  
the blender with a brain™



**WST2019W**

**You can be sure...if it's Westinghouse**

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# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place cutter-assembly blades on base with out jar properly attached.
14. Always operate blender with cover in place.
15. When blending hot liquids, remove center piece of two piece cover.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. IF this appliance falls or accidentally becomes immersed in water, unplug it immediately. **DO NOT REACH INTO THE WATER!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. **DO NOT USE IF CONTAINER IS CRACKED OR CHIPPED.**

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, 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 unintentionally.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers to migrate from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

## INTRODUCTION:

Congratulations on your purchase of the Westinghouse IntelliBLEND blender! This state-of-the-art appliance combines blending versatility, innovative computer technology, and remarkable ease-of-use in order to provide you with the latest in simple and elegant food preparation.

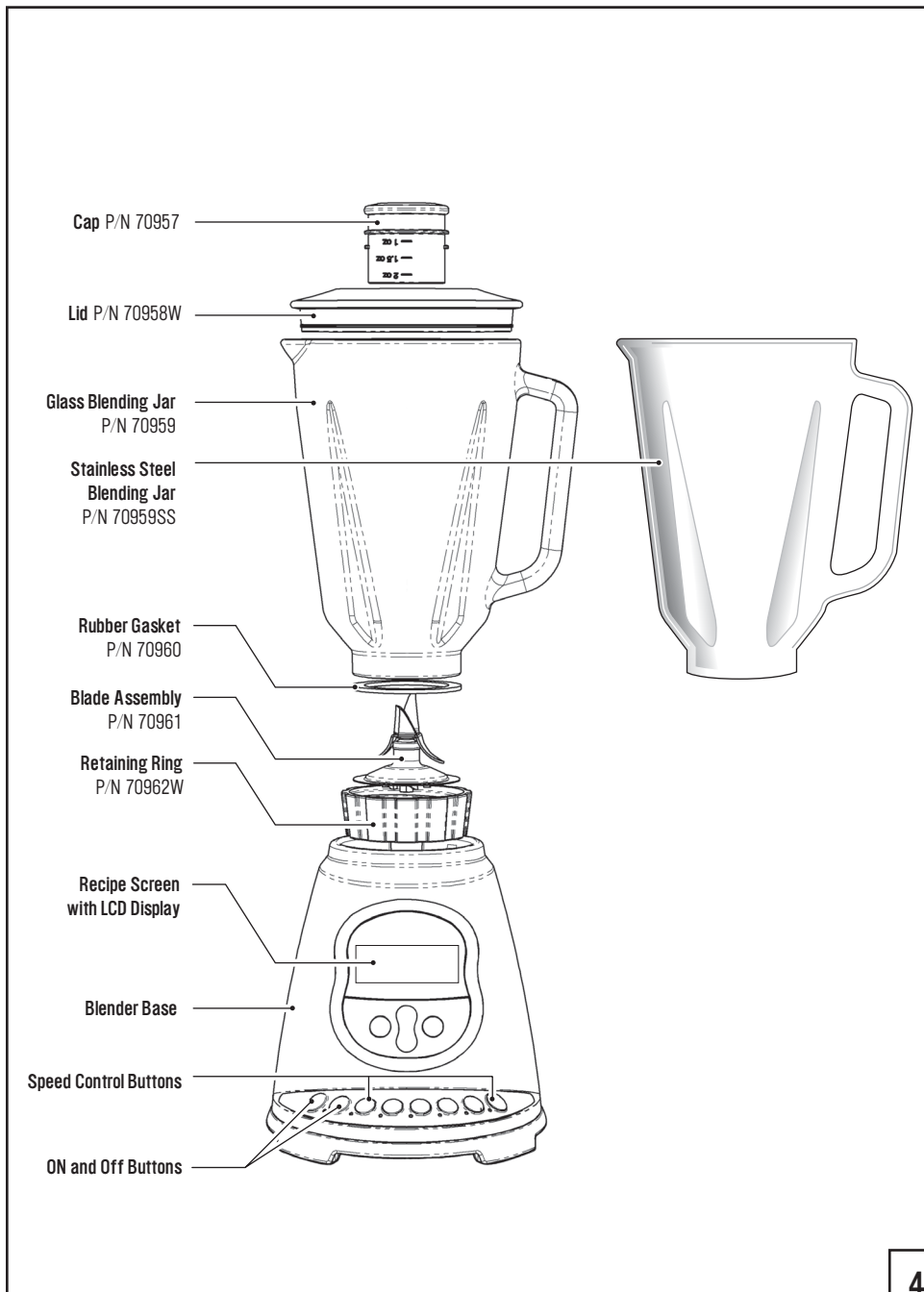
## FEATURES

The blender has five speeds - mix, chop, blend, puree and ice crush - along with a pulse function that allows you to generate a burst of power when needed. This range of speeds gives you the ability to prepare a wide variety of foods, from frozen smoothies to soups, sauces, dips, spreads, salad dressings and more.

But your Westinghouse Intelliblend has something extra - an onboard computer chip with over 400 recipes stored in memory. Using the recipe screen and its liquid crystal display (LCD), you can scroll easily through the database and search for recipes by type of food, name of recipe, or even the main ingredient. In just seconds you'll be able to find a recipe that suits your needs, and your Westinghouse IntelliBLEND will give you detailed instructions explaining exactly how to prepare it. It couldn't be easier!

# Getting to know your Westinghouse WST2019W IntelliBLEND Blender

The Westinghouse IntelliBLEND blender should include the following parts. If any of the following are missing, contact consumer service:



# BEFORE FIRST USE

**Caution:** Use extreme care when handling the Blade Assembly. Do not touch blades with your fingers. The blades are very sharp and can cause injury if touched.

1. Carefully unpack the Blender.
2. Wash the Container, Lid Cap and Blade Assembly in warm, soapy water. Rinse and dry thoroughly.
3. Clean the Blender Base with a moistened cloth.

**DO NOT IMMERSE THE BASE IN WATER.**

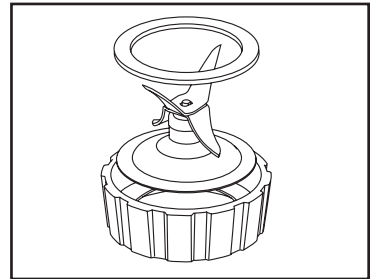
# INSTRUCTIONS FOR USE

**Note:** Before each use make sure blender is unplugged.

## ASSEMBLY

**CAUTION:** Use extreme care when handling the Blade Assembly. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Place the Blender Base on a clean, dry and sturdy surface.
2. Place the Blade Assembly in the Retaining Ring, and fit the Rubber Gasket over the Blade Assembly as shown in the figure.
3. With the blades and gasket inside the Retaining Ring, hold the jar over the ring and turn the ring counter clockwise onto the bottom of the jar. The gasket should lie flat between the blade assembly and the bottom of the jar. Make sure the retaining ring is firmly screwed onto the bottom of the jar; otherwise it may come loose while the motor is on.



4. Place the jar onto the blender base carefully, making sure it is firmly seated. Use a gently rocking motion if necessary - do not twist.
5. Attach the transparent cap to the plastic blender lid with a one-quarter turning motion.
6. Plug the blender cord into a 120 volt AC electrical outlet. You are now ready to operate your blender.

## BLENDER OPERATION:

1. Before turning the blender on, make sure the blender base is placed on a flat, dry surface and the power cord is plugged into an 120V AC electrical outlet.
2. Make sure the blender jar is properly positioned on the base.
3. Add the required ingredients to the blender jar. If you are blending both liquid and solid ingredients, liquid ingredients should be added first. This will allow you to use the tick marks on the blender jar as liquid volume measurement guides if desired. It also provides more consistent blending and reduces the stress placed on the motor. Solid ingredients can be added by dropping them through the lid with the detachable cap removed. **NEVER PUT YOUR HANDS IN THE BLENDER JAR WHILE THE BLENDER IS PLUGGED IN.**
4. Small amounts of liquid ingredients can be measured in the detachable cap, which holds up to two fluid ounces and has tick marks for measuring smaller amounts.
5. Always place the lid on the blender jar before blending.

6. **PRESS THE ON SWITCH** on the blender base. The corresponding indicator light will glow and the Recipe Screen LCD will display the message Welcome to Westinghouse Intelliblend for several seconds before fading to the next screen, which is the main recipe menu. For instructions on searching for recipes, see the USING THE RECIPE SCREEN section of this manual. For basic blender operation, using the Recipe Screen LCD is not necessary. The LCD is programmed to turn itself off automatically if no blender buttons are pushed for 10 minutes, but the blender's power will remain on.
7. **TO START BLENDING**, press and release the desired speed function button. The corresponding indicator light will glow and blending will begin. To switch between blending speeds at any time, simply press a different speed button.
8. **TO STOP BLENDING**, press the activated speed button again. The corresponding light will turn off and blending will stop. The ON button will continue glowing to let you know that the blender's power is still activated. Blending can be reinitiated at any time by simply pressing another speed button (or pressing the same button again). **The recipe screen will remain on after any database button is pressed and time out after 10 minutes.**
9. You can also stop blending by pressing the OFF button. In this case, all blending power will be turned off and blending cannot begin again until you activate the unit by pressing the ON button. **When you press the OFF button, the recipe screen will turn off immediately.**
10. **PULSE mode** allows you to create a quick burst of power for fast, efficient blending. You can pulse blend at any speed. For pulse blending, turn the blender ON and press the PULSE button. The PULSE light will flash. Then press the desired blending speed function button and hold it down for as long as you would like pulse blending to continue. Blending will continue at that speed until you release the button. Repeat as desired in PULSE mode, the blender will operate only when you are pressing a speed button, allowing you to determine the length of each pulse. Pulse blending is useful when you want to blend only for very limited intervals for breaking apart large pieces of food, for example, or for precise control of food texture. To exit pulse mode, simply press the PULSE button again and the PULSE light will stop flashing.
11. **CRUSHING ICE**. Add 1 cup of ice cubes, about 9, to the Blending Jar. Place the Lid on Blending Jar then repeatedly press and release the Ice Crush button until the cubes are reduced.
12. When you are finished blending, turn the blender off by pressing the OFF button. Remove the plug from the electrical outlet, and lift the blender jar off the blender base. Lift straight up, using a gentle rocking motion if necessary. Do not use a twisting motion. **NEVER REMOVE THE BLENDER JAR WHILE THE MOTOR IS ON.**
13. To dislodge food, use a rubber or plastic spatula to loosen food lodged around the blade assembly. **DO NOT INSERT SPATULA UNTIL BLENDER IS TURNED OFF AND UNPLUGGED.** Be sure spatula is not in jar when you resume blending.

## CLEANING YOUR BLENDER:

**Always unplug your Intelliblend Blender from electrical outlet before cleaning any part of it.**

1. Remove blender jar from blender base.
2. Remove retaining ring from bottom of blender jar.
3. Set the blade assembly rubber gasket and retaining ring aside.

### **HANDLE BLADE ASSEMBLY CAREFULLY. BLADES ARE SHARP!**

4. Wash the jar, lid and cap in warm, soapy water and rinse and dry it thoroughly before the next use. They can also be washed in a dishwasher if you prefer.
5. Wash the retaining ring, blade assembly and gasket by hand in warm, soapy water. Do not soak. **DO NOT PLACE THE BLADE ASSEMBLY IN THE DISHWASHER.** Always handle the blade assembly with extra caution when washing. Make sure the retaining ring, blade assembly and gasket are dried thoroughly before the next use.
6. To clean the blender base and LCD screen, use a damp sponge or cloth to remove any residue. Stubborn stains can be removed with a mild, non-abrasive cleaner. Dry carefully before next use. **NEVER IMMERS THE BLENDER BASE IN WATER.**

## IMPORTANT CARE AND SAFETY NOTES:

- Before use, make sure the retaining ring is firmly screwed onto the bottom of the blender jar, and that the blade, gasket and retaining ring are properly assembled.
- NEVER place the blade, gasket or retaining ring onto the base unit without the jar attached.
- NEVER put your hands in the blender jar while the blender is plugged in. If you wish to add liquids or food to the blender jar while the motor is running, remove the transparent cap from the blender lid and add the additional ingredients through the opening.
- NEVER insert metal utensils into the blender. Use a rubber spatula to dislodge food if necessary, but NEVER do so while the blender is turned on.
- Place the blender cover on firmly, NEVER operate the blender without the cover on.
- NEVER place the blender jar on the base unit while the motor is running.
- NEVER remove the blender jar from the base unit while the motor is running.
- Do not run the blender continuously for more than 2 minutes. Doing so may damage the motor. The appliance is programmed to turn itself off after 2 minutes of continuous use.
- Do not overload the blender. If the motor stalls for any reason, turn the motor off, unplug the blender and remove a portion of the blender contents before resuming.
- Do not add boiling liquids to the blender jar. Boiling liquids should be cooled for at least 5 minutes before being poured into the jar. If you are blending very hot liquids, remove the transparent cap to allow heat to escape, and keep hands and exposed skin away from the opening. Do not overfill the blender jar. Do not use this blender to mix thick dough, mash potatoes, or grind raw meat. Do not use it to extract juices from fruits and vegetables.
- Do not store foods in the blender jar. Keep the jar clean when not in use.
- Do not use any part of your blender if chipped or cracked.

## GENERAL BLENDING TIPS:

Using the appropriate speed settings will ensure the best results when preparing food with your Westinghouse blender. The following is a reference chart showing the optimal settings for selected foods and beverages:

| Food type/Recipe       | Speed             | Result              |
|------------------------|-------------------|---------------------|
| Batter                 | Blend             | Thick & Smooth      |
| Icing                  | Mix               | Desired Consistency |
| Mousses                | Blend             | Thick & Creamy      |
| Cookie/ Cracker Crumbs | Chop              | Fine                |
| Puddings & Custards    | Blend             | Smooth & Creamy     |
| Sorbets                | Ice Crush & Blend | Snowy               |
| Dips                   | Chop              | Thick & Smooth      |
| Dressings              | Mix               | Desired Consistency |
| Sauces                 | Ascend to Puree   | Desired Consistency |
| Soup                   | Puree             | Smooth              |
| Spreads                | Blend             | Thick & Smooth      |
| Frozen Drinks          | Ice Crush & Blend | Thick & Slushy      |
| Smoothies              | Ice Crush & Blend | Smooth & Creamy     |



# QUICK REFERENCE BLENDING GUIDE:

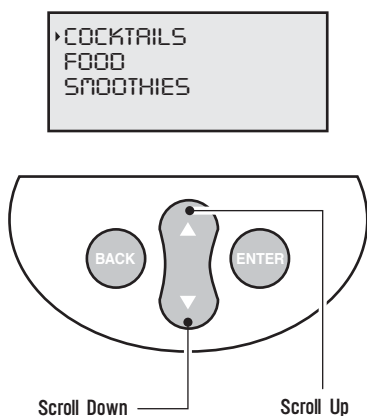
The following is a quick reference guide for performing basic operations with your Westinghouse blender:

|                                  |  |
|----------------------------------|--|
| To activate power:               | Press ON button.   |
| To start blending:               | Press desired speed button.  |
| To change speeds:                | Press a different speed button.                                    |
| To stop blending:                | Press activated speed button again or press OFF button.            |
| To initiate pulse blending mode: | Press PULSE button.  |
| To blend in pulse mode:          | Press and hold desired speed button. (Repeat as often as desired.) |
| To stop pulse blending:          | Release speed button.  |
| To exit pulse mode:              | Press PULSE button again.  |
| To deactivate power              | Press OFF button.  |

## USING THE RECIPE SCREEN:

### Introduction and Screen Layout

Your Westinghouse IntelliBLEND blender has a database of over 400 stored recipes. Using the Recipe Screen, you can search the database for a specific recipe by name, or you can search by type of food or main ingredient. Depending on the way you choose to search the database, different search options are presented to you. Once you find an appropriate recipe, your IntelliBLEND blender will provide you with easy-to-follow instructions telling you exactly how to prepare it.



The following figure shows the layout of the Recipe Screen and the buttons you will use to operate it.

**The Recipe Screen becomes activated when the blender's ON button is pressed.** If none of the data base navigation buttons are pushed for 10 minutes, the Recipe Screen will turn itself off automatically. **If the OFF button is pressed, the Recipe Screen will turn off immediately.**

Using the four control buttons on the Recipe Screen is easy. On the left side of the screen is a small arrow that acts as a pointer. The UP and DOWN buttons are used to scroll through the Recipe Screen display when you are presented with a list of options. Once you have aligned the pointer with the item you wish to select, press the ENTER button to

make the selection. This will bring up the next screen sequence. If you want to return to the previous screen display, press the BACK button. Continue making selections until you find the recipe you want.

To return to the main menu, press the BACK button and hold it down for 2 seconds.

## Searching with the Recipe Screen

Let's practice with a few examples that explore the different ways to access recipes in the IntelliBLEND's database.

### A) Searching by Food Type:

For the purposes of our first example, let's assume that you are making pasta for dinner and would like to find a good pasta sauce recipe.

- 1) Activate the blender's power by pressing the ON button. The recipe screen displays a welcome message for several seconds:



- 2) The message then fades into the next screen, which is the main menu. Note the pointer on the left side of the LCD display. When a new screen appears, the pointer highlights the top item by default:

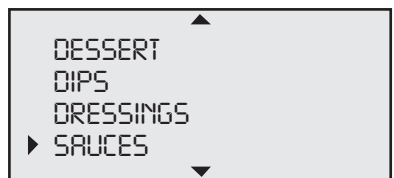


- 3) The LCD screen has a 4-line display. Items on the LCD screen are always displayed alphabetically. To scroll up or down through

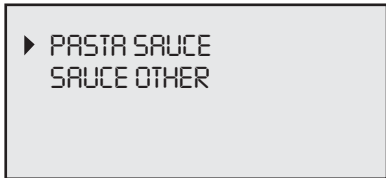
items in the display, press the UP or DOWN scroll button. The pointer will scroll through the display items in the direction you select.



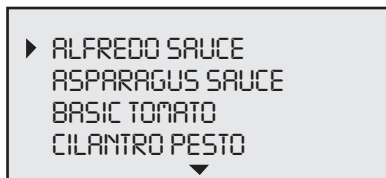
- 4) To select an item on the screen, press ENTER. Since pasta sauce is a food, you should scroll down to the FOOD line and press the ENTER button. Note: If at any time you wish to return to the previous screen, simply press the BACK button.
- 5) After pressing the ENTER button, you will be taken to the next screen, which in this case is a list of food types. Since we are looking for a sauce recipe, scroll down through the LCD display until you get to the SAUCES line. Note that if additional items exist above or below the items displayed on the LCD screen, small arrows will appear at the top or bottom (or both) of the display. This indicates that you can scroll beyond the four items shown in the display:



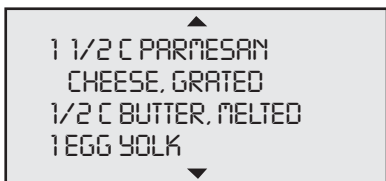
6) Press ENTER again. You will be taken to the next screen, which lists the types of sauces available. Since you are looking for a pasta sauce, select PASTA SAUCE and press ENTER.



7) You are then taken to the next screen, which is a list of pasta sauces. Alfredo sauce happens to be the first option. Since that sounds interesting, let's have a look at it. Press ENTER.



8) The screen displays the recipe you've selected, along with the necessary ingredients. Use the scroll buttons to scroll through additional lines of the recipe.



Pressing BACK will return you to the previous screen. If you wish to go back to the main menu, press and hold the BACK button for 2 seconds.

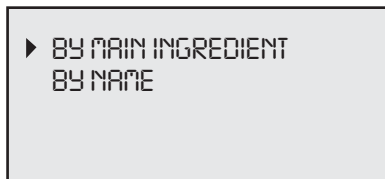
## B) Searching by Main Ingredient:

For the purposes of our second example, let's assume that you have some pineapple on hand and would like to find a smoothie recipe that features pineapple as a main ingredient.

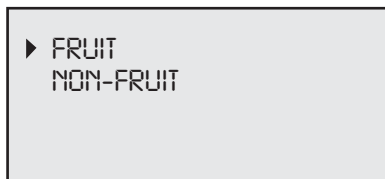
1) Activate the blender's power by pressing the ON button and wait for the main recipe menu to appear.



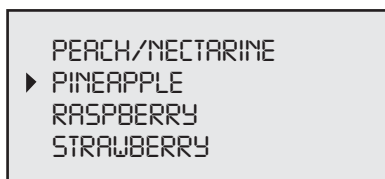
2) Since you are looking for a smoothie recipe, scroll to align the pointer with SMOOTHIES and press ENTER.



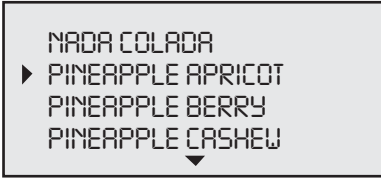
3) You will be taken to the next screen, which allows you to search for a recipe by main ingredient or by name. Since you are searching by main ingredient, make sure the pointer is aligned with BY MAIN INGREDIENT and press ENTER.



4) The next screen appears. You are given the option of fruit or non-fruit ingredients. Since you are searching for pineapple recipes, make sure the pointer is aligned with FRUIT and press ENTER.



5) The next screen appears, and various fruit options are presented. Note that pineapple isn't immediately shown on the display screen - you have to scroll down through the alphabetical listing to get to it. Once you align the pointer with PINEAPPLE, press ENTER.



6) Several options are offered. Select the one that interests you and press ENTER.

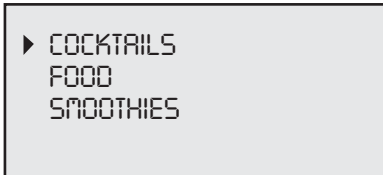
7) The LCD will display the recipe you have selected. Use the scroll buttons to scroll through additional lines of the recipe.

Pressing BACK will return you to the previous screen. If you wish to go back to the main menu, press and hold the BACK button for 2 seconds.

### C) Searching by Specific Recipe Name:

For the purposes of our third example, let's assume that you have guests over and you want to serve cocktails. One of your guests asks for a grasshopper, but you're not sure how to make it.

- 1) Activate the blender's power by pressing the ON button and wait for the main recipe menu to appear.
- 2) The pointer defaults to the first heading, COCKTAILS. Press ENTER.



3) The next screen appears. You are given the option of searching for cocktails by liquor or by name. Since you are searching for

a specific recipe by name, scroll to BY NAME and press ENTER.



4) The next screen appears, presenting the recipes grouped alphabetically by the first letter of the recipe name. Since you're looking for grasshopper, which begins with the letter G, scroll down to F-J and press ENTER.



5) The next screen appears, which consists of an alphabetical list of recipe names falling between the letter range you selected. Note that grasshopper isn't immediately shown on the display screen- you have to scroll down through the alphabetical listing to get to it. Scroll down to GRASSHOPPER and press ENTER.



6) The recipe for GRASSHOPPER will appear on the LCD screen. Use the scroll buttons to scroll through additional lines of the recipe.

Pressing BACK will return you to the previous screen. If you wish to go back to the main menu, press and hold the BACK button for 2 seconds.

# Quick Reference Guide for Using the Recipe Screen:

**There are three recipe types available -  
COCKTAILS, FOOD and SMOOTHIES.**

Depending on the recipe type you select, different search options are offered:

| <b>Recipe Type</b> | <b>Search Options</b>   |
|--------------------|---|
| COCKTAILS          | BY LIQUOR<br>BY NAME  |
| FOOD               | BREAKFAST<br>DESSERT<br>DIPS<br>DRESSINGS<br>SAUCES<br>SOUPS<br>SPREADS |
| SMOOTHIES          | BY MAIN INGREDIENT<br>BY NAME   |

## **When using the Recipe Finder:**

|   |  |
|---|--|
| To scroll up through the LCD display:     | Press the SCROLL UP button.                                    |
| To scroll down through the LCD display:   | Press the SCROLL DOWN button.                                  |
| To make a selection:                      | Align the pointer with the item you want, then press ENTER.    |
| To return to the previous display screen: | Press BACK.  |
| To return to the main recipe menu:        | Press BACK and hold for 2 seconds.                             |
| To deactivate the Recipe Screen:          | Press OFF. Otherwise it will turn itself off after 10 minutes. |

# ABBREVIATIONS USED ON RECIPE SCREEN:

| Abbreviation | Meaning       | Abbreviation    | Meaning       |
|--------------|---------------|-----------------|---------------|
| B            | AND           | OPT             | OPTIONAL      |
| BOYSB        | BOYSENBERRY   | OZ              | OUNCE(S)      |
| B/T          | BETWEEN       | PL              | PLAIN         |
| C            | CUP           | PWD             | POWDER(ED)    |
| CHOC         | CHOCOLATE     | QT              | QUART(S)      |
| CONC         | CONCENTRATE   | RASP8           | RASPBERRY     |
| COND         | CONDENSED     | SCP             | SCOOP(S)      |
| CRA          | CREAM         | SEPO            | SEPARATED     |
| DISLVD       | DISSOLVED     | SM              | SMALL         |
| EVAP         | EVAPORATED    | STRWB           | STRAWBERRY    |
| EXT          | EXTRACT       | SUBST           | SUBSTITUTE    |
| GRD          | GROUND        | SWEETD          | SWEETENED     |
| HR(S)        | HOUR(S)       | TBS             | TABLESPOON(S) |
| INGRD(S)     | INGREDIENT(S) | TSP TEASPOON(S) | TEASPOON(S)   |
| INST         | INSTANT       | TEMP            | TEMPERATURE   |
| JC           | JUICE         | UNSWEETD        | UNSWEETENED   |
| LG           | LARGE         | VANL            | VANILLA       |
| LIQR         | LIQUOR        | W/              | WITH          |
| MED          | MEDIUM        | WHT             | WHITE         |
| MIN          | MINUTE(S)     |                 |               |

## LIST OF COCKTAIL RECIPES:

Below is an alphabetical list of the cocktail recipes stored in the **IntelliBLEND** database. These can be searched for by name. Note that when searching for certain types of cocktails by name, such as daiquiris or margaritas, you should search under the generic cocktail term rather than the specific flavor (e.g., search for Daiquiri-Pineapple rather than Pineapple Daiquiri):

### A-B

Amore  
 Andy's Choice  
 Apricocia  
 April Fool  
 Bahama-Mama  
 Bailey's Subst  
 Banana Berry  
 Banana Colada  
 Banana Popsicle  
 Banana Sandwich  
 Banana-Nut  
 Bellini Extra  
 Berryhill Bobby V  
 Bloody Sorbet  
 Blue Hawaiian  
 Blue Lou  
 Blue Whale  
 Blueberry Freeze

Bomba Colada  
 Brandy Alexander  
 Bushwhacker

### C

Campari Grapefruit  
 Campari Orange  
 Canary  
 Carnegie Melon  
 Chambord Colada  
 Cherry Brandy  
 Cherry Vanilla  
 Chestnut Frost  
 Chi Chi  
 Choco Colada  
 Choconado  
 Choconana  
 Choo-Choo

Cocomocha  
Coconut Telegraph  
Coco-Nuts  
Coffee Chiller  
Coffee Smoothie  
Cognac Freeze  
Cool Kiss  
Creamsicle  
Creamsiclev  
Crush

## D-E

Daiquiri-Banana  
Daiquiri-Banana 2  
Daiquiri-Banana 3  
Daiquiri-Basic  
Daiquiri-Calyпсо  
Daiquiri-Cherry  
Daiquiri-Choconana  
Daiquiri-Fruit  
Daiquiri-Kiwi  
Daiquiri-Mango  
Daiquiri-Melon  
Daiquiri-Peach  
Daiquiri-Pineapple  
Daiquiri-Spicy  
Daiquiri-Strwb  
Daiquiri-Strwb 2  
Daiquiri-Strwb EZ  
Daiquiri-Tropical  
Dreamsicle  
Dreamsicle 2  
Emily's Eclipse

## F-J

Frosty Colada  
Frozen Matador  
Fruit Bang  
Fry's Fun  
Fuzziwuzzi  
Fuzzy Navel  
Georgia Peach  
Golden Cadillac  
Golden Dream  
Grand Creamsicle  
Grasshopper  
Grizzly  
Guava Comfort  
Hammer  
Horny Bull

Hummer  
Hurricane  
Irish Coffee

Jamaican Jane  
Jamaican Rum Punch

## K-M

Kahlua Sin  
Koala Bear  
Lavender Sunset  
Libation Nation  
Margarita-Fruit  
Margarita-Mango  
Margarita-Original  
Margarita-Snappy  
Margarita-Strwb  
Margarita-Sunrise  
Marg-Cinco de Mayo  
Marg-Creamsicle  
Marg-Limeberry  
Marg-Strwb Extra  
Marg-Watermelon  
Mean Green  
Miami Ice  
Midori Colada  
Mint Chip  
Moonchaser  
Mount Fuji  
Muddy Moyer  
Mudslide

## N-R

Noreaster  
Oxana  
P. B. Shake  
Painkiller  
Panda Bear  
Passion Shake  
Peaches n` Cream  
Peaches n` Honey  
Pina Colada  
Rach III  
Rainbow Crush  
Razzamatazz  
Red Wine Blend  
Riviera Raspberry  
Roadrunner

Root Beer Float  
Root Beer Float 2  
Rum Nut

## S-Z

Sangria-Raspberry  
Sex Van

Sexicle  
Sharkbite  
Siberian Cocktail  
Slater's Spice  
Snow Storm  
Snowball  
Son of a Peach  
Spiced Java  
Strawberry Colada  
Strawberry Slurry  
Strawberry Smash  
Strawberry Whip  
Strwb Smoothie  
Swimming Pool  
Swirl  
Tequila Blizzard  
Tequila Orange  
Trinidad  
Tropicrush  
Tutti Frutti

# LIST OF FOOD RECIPES: Recipes---Optional

Below is a categorized outline of the food recipes stored in the IntelliBLEND database. These can be searched for by food type. Recipes are organized as they appear in this outline.

## I. BREAKFAST

### A. Muffins & Popovers

Banana Muffins  
Blue Cheese Muffin  
Garlic Popovers  
Jam Bran Muffins  
Original Popovers

### B. Pancakes

Basic Crepes  
Buttermilk Pancake  
Cheese Pancakes  
Cornmeal Pancakes  
Cottage Pancakes  
Peach Pancake  
Potato Pancakes

### C. Waffles

Oatmeal Waffles  
Orange Waffles  
Sour Cream Waffles  
Traditional Waffle

## II. DESSERT

### A. Cakes

Apricot-Walnut  
Cake Torte  
Cheesecake  
Double Fudge Cake  
Gingerbread  
Tofu Cheesecake  
Walnut Cake

### B. Icing & Sauces

Basic Frosting  
Brandy Sauce  
Carob Fudge Sauce  
Choc Frosting  
Lemon-Lime Sauce  
Mango Sauce  
Raspberry Coulis  
Strawberry Syrup

### C. Mousses

Chocolate Mousse  
Mango Mousse  
Mocha Mousse  
Strawberry Mousse  
Tropical Mousse

## D. Pies & Crusts

Apricot Chiffon  
Gingersnap Crust  
Graham Crust  
Oreo Crust  
Peanut Butter Pie  
Pumpkin Pie

## E. Puddings & Custard

Apricot Parfait  
Baked Ricotta  
Cherry Clafouti  
Mocha Custard  
Mock Devonshire  
Strawberry Pudding

## F. Sorbets

Fruit Sorbet  
Grapefruit Granita  
Mint Melon Sorbet  
Papaya Whip  
Pear Sorbet  
Pineapple Sorbet  
Strawberry Sorbet  
Watermelon Pops

## III. DIPS

Baba Ghanoush  
Butternut Dip  
Chili Pepper Dip  
Cottage Cheese Dip  
Feta Dip  
Guacamole  
Hummus  
Peanut Dip  
Roasted Pepper Dip  
Spicy Eggplant Dip  
Spicy Salsa  
Spinach Dip  
Tahini  
Tofu Dill Dip  
Tomatillo Salsa  
Yogurt Artichoke

## IV. DRESSINGS

Apricot-Yogurt  
Carrot Dressing  
Classic  
Cranberry  
Creamy Dill

French Dressing  
Garbanzo Dressing  
Garlic-Parsley  
Ginger Dressing  
Parmesan-Pine Nut  
Raspberry  
Sesame Soy  
Sunflower Seed

## V. SAUCES

A. Pasta Sauce  
Alfredo Sauce  
Asparagus Sauce  
Basic Tomato  
Cilantro Pesto  
Creamy Basil  
Italian Tomato  
Pesto  
Red Pepper Sauce  
Salsa Verde  
Skordalia  
Spinach-Walnut  
Tomatillo Sauce

## B. Sauce Other

Barbecue Sauce  
Chile Sauce  
Dead Hot Sauce  
Garlic-Herb Sauce  
Hollandaise Sauce  
Indian Raita  
Spicy Peanut Sauce  
Teriyaki Marinade  
White Bean Sauce  
White Sauce

## VI. SOUP

A. Cold  
Broccoli Soup  
Carrot Soup  
Cauliflower Soup  
Cucumber Soup  
Curried Avocado  
Lava Soup  
Melon Soup  
Peach & Mango  
Tomato Gazpacho  
Vichyssoise



## B. Hot

Asparagus Soup  
Carrot Nutmeg Soup  
Cauliflower-Leek  
Corn & Potato Soup  
Curried Squash  
Garbanzo Soup  
Green Bean Soup  
Indian Carrot  
Leek-Potato Soup  
Mushroom-Wild Rice  
Pumpkin Vegetable  
Root Vegetable  
Scallop Cream  
Spinach Soup  
Split Pea Soup  
Sweet Potato  
Tomato Basil  
Tomato Cream  
Watercress Soup  
Zucchini Cream

## VII. SPREADS

A. Butters  
Chocolate Nut  
Chutney-Orange  
Lemon-Dill Butter  
Mushroom Butter  
Shrimp Butter

## B. Pates & Mousse

2-Color Veg Pate  
Cheese Custard  
Curried Liver Pate  
Onion Timbale  
Salmon Mousse  
Trout Mousse  
Tuna Mousse

## C. Spreads

Avocado Mayo  
Fava Bean Spread  
Garlic Cheese  
Olive Spread  
Red Pepper-Bean  
Sun Dried Tomato  
Tapenade  
Veggie Egg Spread  
Zucchini Spread

## LIST OF SMOOTHIE RECIPES: Recipes---Optional

Below is a list of the smoothie recipes stored in the IntelliBLEND database. These can be searched for alphabetically by name.

## A-B

Almond Peach  
Angel Punch  
Apple Almond  
Apple Nut  
Apple Peach  
Apple Pear  
Apricot Mango  
Apricot Nectarine  
Apricot Sherbet  
Apricot Smoothie  
Banana Coconut  
Banana Health  
Banana Orange  
Banana Power  
Banana Smoothie  
Banana Strawberry  
Banana Sunset  
Berry Burst  
Berry Nectarine  
Blue Tofu Almond  
Blueberry Smoothie  
Buttermilk Cooler  
Butterscotch Shake

## C-G

Candy Bar  
Cantaloupe  
Cherry Mocha  
Choc Banana Nut  
Chocolate Almond  
Chocolate Lassi  
Chocomocha  
Choconana  
Cobbler Blend  
Coconut Cloves  
Creamy Coffee  
Cucumber Gulp  
Diet Melon  
Fluff Nutter  
Fruit Blend  
Georgia Cooler  
Ginger Cantaloupe  
Ginger Milkshake

## H-O

Healthy Pleasure  
Honeyberry Shake  
Honeydew Power  
Iced Mocha  
Leaner  
Mango Berry Soy  
Mango Coconut  
Mango Lassi  
Mangonana  
Melon Mania  
Meredith Mango  
Mint Choc Chip  
Mint Ginger Soda  
Minty Melon  
Mocha Smoothie  
Morning After  
Morning Helper  
Morning Mocha  
Nada Colada  
Orange Buttermilk  
Orange Eggnog  
Orange Melon  
Orangutan  
Orchard Burst

## P-R

Papaya-Nectarine  
Peach Cobbler  
Peach Delight  
Peach Lassi  
Peach Pecan  
Peach Shake  
Peach Slim  
Peach Strawberry  
Peacholada  
Peanutter  
Pineapple Apricot  
Pineapple Berry  
Pineapple Cashew  
Pineapple Cucumber  
Pineapple Passion  
Pineapple Zest  
Pistachio Gulp  
Power Shake  
Pumpkin Smoothie  
Raspapaya

Raspberry Lemonade  
Refresher

## **S-Z**

Sassyfrass  
Sofia's Choice  
Southerner  
Spiced Bananas  
Spicy Apple  
Strawberry Banana  
Strawberry Patch  
Strawberry Tropics  
Strwb Pineapple  
Sunburst  
Sweet Strawberry  
Tofu Berry  
Tummy Tamer  
Watermelon Wish  
Watermelon Ginger



## LIMITED ONE YEAR WARRANTY

**Warranty:** This Westinghouse 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) 934-7455 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 WST2019W 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 (1 800 934-7455).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (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

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 6916  
Columbia, MO 65205-1637  
1(800) 934-7455  
Email: Salton@Saltonusa.com

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