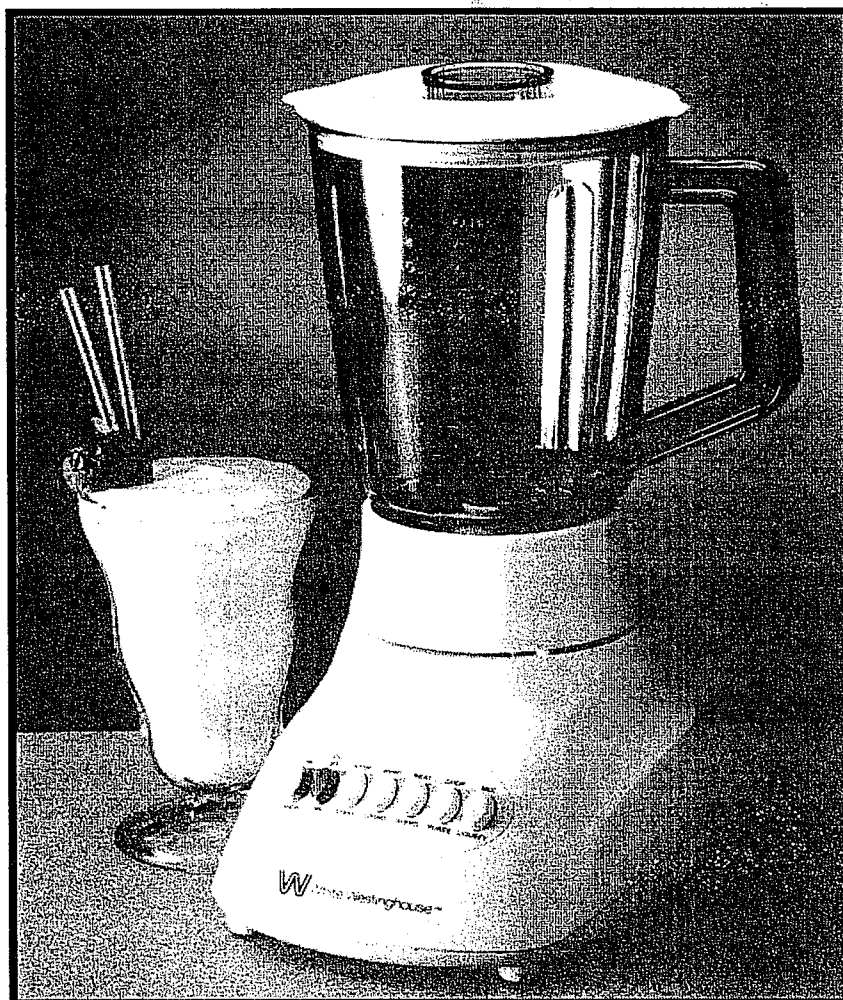


White-Westinghouse™

10-Speed Blender

OWNER'S MANUAL



MODEL WWBL10

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. Call Consumer Service.
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 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 Blade Assembly on Base without Container properly attached.
14. Always operate Blender with Cover in place.
15. When blending hot liquids, remove Measuring Cap from the two-piece Cover.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS 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. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately press OFF Button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Container if cracked or chipped.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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 power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

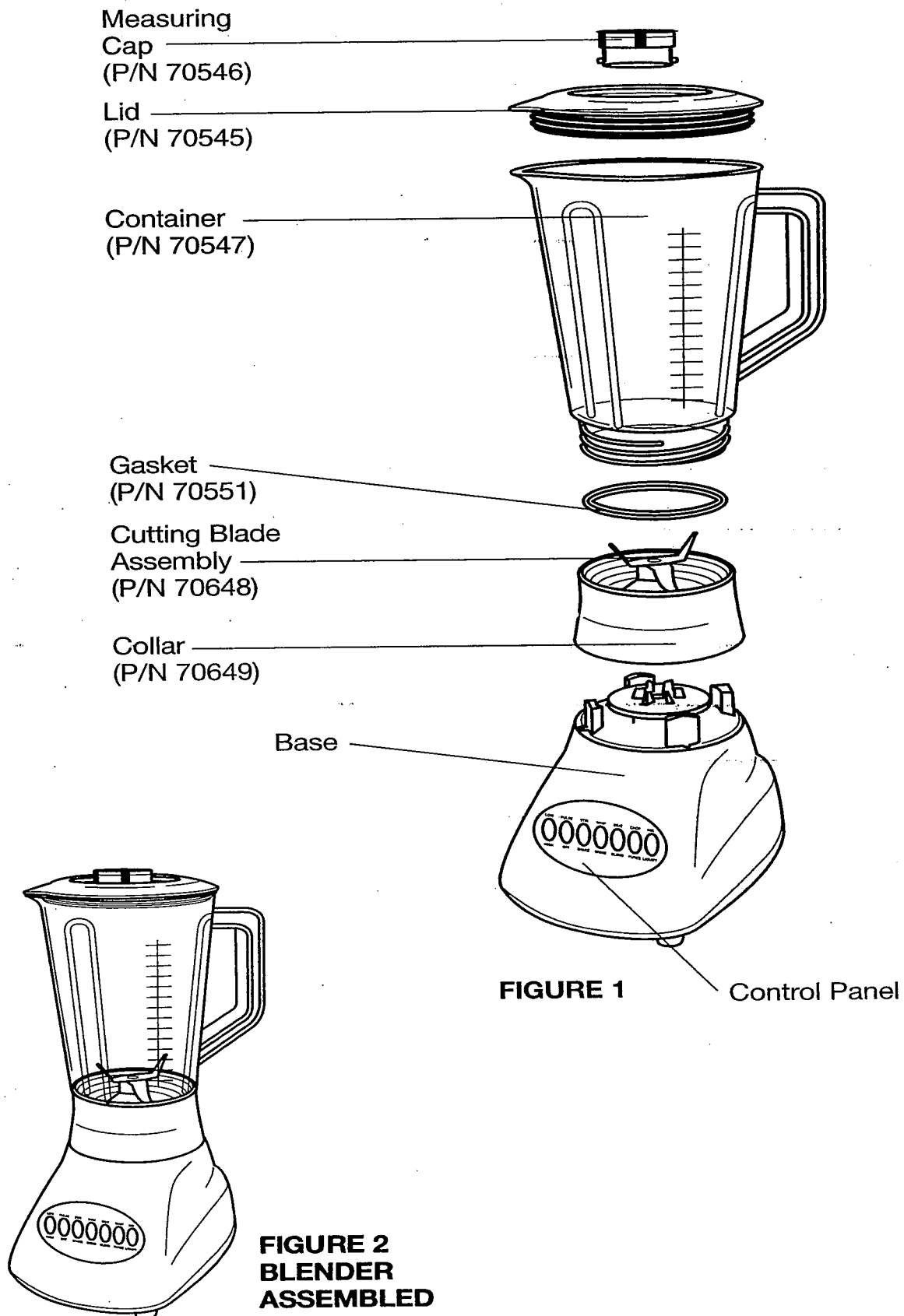
PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



BEFORE USING

When unpacking your Blender, make sure to use caution when handling the Cutting Blade Assembly, as it is sharp. Before using your Blender for the first time: wash Lid, Measuring Cap, Container, Gasket, Cutting Blade Assembly and Collar in warm, soapy water. Rinse and dry thoroughly. Wipe the Blender Base with a damp cloth or sponge to remove any packaging dust. **NEVER IMMERSE** Blender Base, cord or plug, in water or other liquids. Use only gentle liquid detergents. Do not use harsh detergents or abrasive cleaners on any parts of the Blender.

ASSEMBLY INSTRUCTIONS

1. Place Blender on flat, level surface.
2. Make sure Blender is unplugged.
3. Place Cutting Blade Assembly inside of Collar; place Gasket over the Cutting Blade. Securely screw the Collar to the Container, and place assembled unit on Base. Place Measuring Cap in Lid and Lid on top of the Container.

HOW TO USE

1. Plug the cord into any 120V AC outlet only.
2. Place ingredients into Container.
3. Make sure Measuring Cap is on Lid and Lid is secure on top of the Container. Remember to always hold Lid in place during processing.
4. Depress the LOW/HIGH Button to select LOW Speed.
5. Press Button to select the desired function.
6. Push the OFF Button when processing is finished. Before removing the Lid or the Container from the Base, wait for Cutting Blade to stop rotating. To remove the Container from the Base, grasp Collar and Container handle.

CAUTION: If Container rotates during blending, immediately press the OFF Button, then secure by tightening Cutting Blade Assembly on Container.

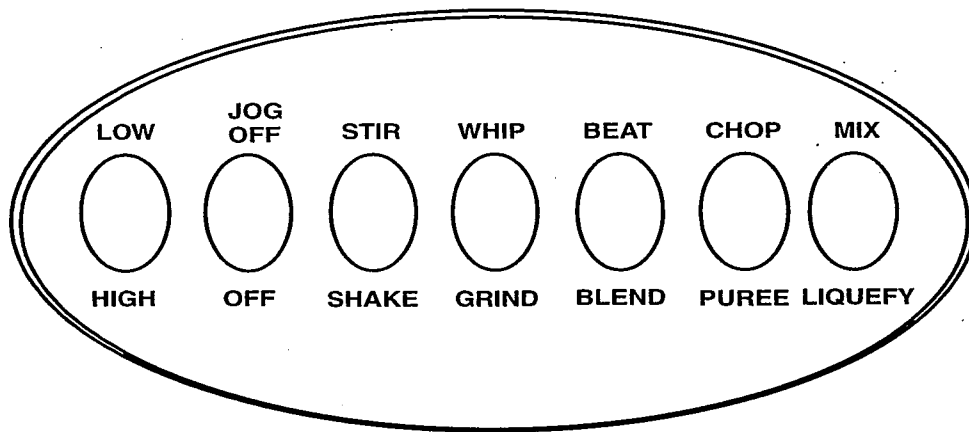
HOT INGREDIENTS

NOTE: When processing hot foods, always remove the Measuring Cap from the Lid before beginning.

To prevent excessive heat expansion, remove Measuring Cap from Lid before adding hot ingredients.

Add hot foods slowly at a maximum of 2 cups at a time, through the hole in the top of the Lid.

HOW TO USE THE BLENDER CONTROL



CONTROL PANEL

Push any one of the 5 Blending Buttons for up to 10 Speed options and functions.

To ensure precise blending, functions are labeled above and below each Button.

STIR: Frozen juices, whole eggs, instant puddings, gelatins.

WHIP: Mixed drinks, whipped cream.

BEAT: Thin batters and sauces.

CHOP: Fresh fruits, vegetables, nuts, pickles, hard-cooked eggs, cooked meats.

MIX: Batters, fillings, sauces, dips, and gravies.

SHAKE: Malts, milk shakes, fitness drinks and smoothies.
Mayonnaise, nut batters, hollandaise sauce and salad dressings.

GRIND: Cheese, coffee, bread, dry cereal, crackers, cookies, nuts.

BLEND: Mayonnaise, nut batters, hollandaise sauce and salad dressings.

PURÉE: Cooked fruits and vegetables for baby foods, special diet foods.

LIQUEFY: Fruits and vegetables in liquid, desserts, heavy batters and smoothies.

NOTE: Due to the varieties in amount and consistency of some foods processed, you may occasionally prefer a higher or lower speed than suggested.

CONTROL PANEL (CONTINUED)

The **LOW/HIGH** Button doubles the number of speeds available.

LOW SPEED: Depress the **LOW/HIGH** Button on LOW. Select the desired function and depress the corresponding Button. LOW-Speed Functions are labeled on the top line.

HIGH SPEED: Select the desired function and depress the corresponding Button. HIGH-speed functions are labeled on the bottom line.

JOG/OFF: To turn Blender OFF, depress **JOG/OFF** Button. The **JOG/OFF** Button may be used separately for a pulse-like function (short bursts of power). This function is ideal for small quantities or short blending cycles. Depress and hold **JOG/OFF** Button down to crumb a variety of dry ingredients: cookies, crackers, breads. Also ideal for chopping vegetables and nuts, grating cheese or chocolate.

NOTE: This Blender is not capable of the following functions: grinding meat, mashing boiled potatoes, kneading dough, whipping egg whites stiff, extracting juice from vegetables and fruits.

FOOD PREPARATION SUGGESTIONS

Consult your favorite recipes and prepare a variety of culinary delights with your new Blender. Use your Blender to create delicious mixed and frozen beverages.

Process on **SHAKE** and **WHIP** for rich and creamy milk shakes and fitness drinks. Add flavorful ingredients, fresh or frozen fruits, chocolate syrup and/or malted powder to a variety of ice creams.

Process on **LIQUEFY** for a refreshing smoothie — strawberry, orange, banana, peach -- or create an exotic drink.

CHOP and **MIX** ingredients for homemade salsas.

Make your own dips and salad dressings with the **BEAT** or **SHAKE** functions.

PURÉE and **STIR** fruits and vegetables to make your own baby food, sauces or soup stock.

CHOP dry ingredients to make tasty crusts or coatings for oven-baked or fried poultry, meats and fish.

Make your own dips and salad dressings with the **BLEND** function.

GRIND dry ingredients to make tasty crusts or toppings for oven-baked or fried poultry, meats and fish.

Unlimited potential, all at your fingertips with this 10-Speed Blender!

HELPFUL HINTS

- Screw Cutting Blade Assembly onto the bottom of the Container securely before placing on Base.
- It only takes seconds to perform a function, not minutes. Stop the Blender after several seconds to check the results. This will help avoid over-processing.
- Always place Lid over Container before blending.
- Place liquid ingredients into the Blender first, unless recipe instructs otherwise.
- Extra ingredients may be added while blending by removing Measuring Cap on top of Lid.
- Shut Blender off if blending stops or ingredients stick to sides of the Container. Remove the Lid and, with a rubber spatula, push the mixture toward the blades. Place Lid back on top of the Container and resume blending.
- Do not place any utensil in the Container — spoon, spatula, knife, etc. while Blender is in operation.
- To reduce wear on the Cutting Blade Assembly, place solid food portions in Blender, 1/2 cup at a time. Raw fruits and vegetables or cooked meats should be cut in 1 inch pieces before blending.
- Remove thick mixtures easily through bottom of the Container after removing the Cutting Blade Assembly.
- Do not store food in the Container.
- When recipes require different speeds for different blend ingredients, blend a portion at a time.
- Always lift Container out of Base to prevent Container from unscrewing from the blade assembly. Grasp Collar and Container handle to avoid content spillage.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to a qualified appliance repair technician if servicing is needed.

- Always unplug the unit before cleaning.
- To clean the Container, disassemble the Blender by unscrewing Collar from Base and cautiously remove Cutting Blade Assembly from Container.
- Remove Cutting Blade and Gasket from the Collar.
- Wash Lid, Measuring Cap, Container, Gasket, Cutting Blade and Collar in warm, soapy water. Rinse and dry thoroughly.
- Wipe Base with a damp cloth or sponge.

WARNING: NEVER IMMERSE Base in water or any other liquids.

- Re-assemble (see ASSEMBLY INSTRUCTIONS).
- When storing Blender, leave Lid slightly open to prevent Container odor.

NOTE: Do not put parts in an automatic dishwasher, as damage may occur due to heat and water pressure.

STORAGE

CAUTION: Always assemble clean Blender parts correctly before storing on the Blender Base. Severe injury can result if Blender is accidentally turned ON when not properly assembled.

Unplug and clean unit. Store in original box or in a clean, dry place. Never store Blender while it is hot or plugged in. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause cord to fray and break.

RECIPES

PURÉES

A purée can be made from any vegetable, fruit, meat, poultry, fish or other main ingredient. The main ingredient should be precooked or canned. Vegetables and fruits that are naturally soft when ripe, such as bananas, strawberries, mangoes, avocados, tomatoes, etc., do not need to be precooked or canned to be used in making purée.

Following is a recipe for vegetable purée. You can use this recipe to make any other type of purée; simply substitute or mix the main ingredient(s). When using meat, poultry or fish to make purée, these foods should be well cooked and then chopped before blending. Meat and poultry may require extra liquid to facilitate blending (use broth for best results).

VEGETABLE PURÉE

- 2 cups vegetable(s), cooked or canned
- 1/4 cup liquid, drained from vegetable(s)
- 1 tablespoon butter or oil (optional)
- 1/8 teaspoon salt (optional)
- 1/4 cup milk (optional)

A vegetable purée can be made with a single vegetable or with any variety of mixed vegetables. Vegetable(s) should be precooked or canned.

Drain cooked or canned vegetable(s), and set liquid aside in a separate bowl. Place vegetable(s) in the Blender, then add liquid and blend for about 10-15 seconds, or until purée consistency is achieved.

If desired, add butter or oil, salt and/or other condiments, then blend for an additional 5 seconds. Additional liquid or milk can be added for a more liquefied purée.

If necessary to heat, place purée in a saucepan over low heat for a few minutes, stirring constantly, or heat in a microwave oven for 1-2 minutes.

CREAM SOUPS

Just like purée, cream soup can be made from any vegetable, meat, poultry, fish or other main ingredient. The main ingredient should be precooked or canned. Following is a recipe for a delicious cream soup that you can quickly make with the help of your Blender.

To make a similar-type cream soup, simply substitute the main ingredient(s). When making soup from meat, poultry or fish purée, these foods should be well cooked and then chopped before blending. Meat and poultry may require extra liquid to facilitate blending (use broth for best results).

VEGETABLE-CHEESE CREAM SOUP

2 cups vegetable(s), cooked or canned

1/2 cup chicken broth

1/2 cup milk

2 tablespoons heavy cream

1 slice American process cheese, cut into 8 small pieces

1/4 cup shredded cheddar cheese

1 tablespoon butter or margarine

1 teaspoon parsley flakes

1/8 teaspoon salt (optional)

1/8 teaspoon pepper (optional)

This vegetable cream soup can be made with a single vegetable or with any variety of mixed vegetables. Drain cooked or canned vegetable(s) and place in the Blender. Add chicken broth, milk and heavy cream; then blend for about 10-15 seconds, or until a purée consistency is achieved. Pour purée into saucepan and set over low heat. Add American process and shredded cheddar cheeses, butter, parsley, salt and pepper. Stir constantly until cheese is melted and blended into soup.

BANANA PURÉE

Bananas used to make purée should be just ripe. Slice bananas and place in the Blender. Add approximately 1-2 tablespoons of yogurt, milk or water for each banana, depending upon the desired consistency. Blend for approximately 8-15 seconds. Add sugar if desired and blend for an additional 3-5 seconds.

NOTE: Blending time depends on how many bananas are being puréed. (For best results, do not blend more than 3 bananas at a time.)

Variations:

Banana-strawberry purée

Add 3-4 fresh strawberries for each banana.

Banana-wheat purée

Add 1/4 cup puffed wheat and an extra tablespoon of milk or yogurt for each banana.

Banana-chocolate purée

Eliminate yogurt, milk or water, and instead add 2 tablespoons of chocolate syrup for each banana.

APPLESAUCE

2 medium apples

1/2 cup water

1 tablespoon lemon juice

2 cinnamon sticks (optional)

1 tablespoon sugar or honey (optional)

Peel apples, cut in quarters and remove the cores. Mix water and lemon juice and pour into saucepan. Add apples and set over high heat. (Cinnamon sticks can be added and then removed before blending.) When water begins to boil, switch to medium heat, cover saucepan, and allow apples to cook for 5 minutes.

After 5 minutes, switch to low heat and simmer apples for about 15 minutes, stirring occasionally until apples are soft and can be easily mixed with remaining water (keep covered when not stirring).

Remove from stove top and allow to cool for about 5 minutes.

Pour into Blender and blend for 5-10 seconds.

If desired, add sugar or honey and blend.

MILK SHAKES

Make a fruit purée of your choice. Fruits used to make a purée should be just-ripe or canned. If using canned fruits, drain liquid before blending.

Add 1 cup vanilla ice cream and 1/4 cup milk for each fruit serving.

Blend for approximately 10-15 seconds. Add sugar if desired.

Milk shakes can also be made from any single flavor of ice cream.

Mix approximately 1 cup ice cream with 1/4 cup milk for each serving, and blend. To mix ice cream flavors, divide these in equal parts:

(2 flavors = 1/2 cup each flavor, 3 flavors = 1/3 cup each flavor, 4 flavors = 1/4 cup each flavor).

Chocolate or strawberry milk shakes can be made using ice cream of these flavors. Otherwise, use vanilla ice cream and add 2 tablespoons of chocolate or strawberry-flavored syrup.

For a low-fat milk shake, use frozen yogurt and low-fat milk instead of ice cream and whole milk. Don't add sugar.

For a low-fat, extra-smooth milk shake, use regular yogurt instead of frozen yogurt, and add 1/2 cup low-fat milk instead of 1/4 cup whole milk.

ALMOND-VANILLA WHEAT SHAKE

1 cup vanilla ice cream

1/2 cup milk

3/4 cup puffed wheat

1/8 teaspoon almond extract

1 teaspoon sugar

1 teaspoon honey

Place ice cream, milk and puffed wheat into Blender. If necessary, add 2 extra tablespoons of milk to facilitate blending. Add almond extract, sugar and honey and blend for about 10 seconds.

Variation:

Almond-chocolate wheat shake:

Use chocolate ice cream instead of vanilla ice cream, or add 2 tablespoons of chocolate syrup and eliminate honey.

MAYONNAISE

1 egg

1 cup vegetable oil

2 tablespoons lemon juice

1 teaspoon sugar

1/2 teaspoon dry mustard

1/2 teaspoon salt

Before starting, make sure Container is completely dry and Collar is tightly secured.

Break egg into Blender. Add 1/3 cup vegetable oil and the rest of the ingredients. Cover and blend for 5-7 seconds. While Blender is operating, remove the Measuring Cap and slowly pour in the remaining 2/3 cup vegetable oil. Replace Measuring Cap and allow mixture to blend for an additional 5-10 seconds until smooth.

CREAMY SALAD DRESSING

- 1 cup (8 oz.) sour cream
- 1 tablespoon mustard
- 1 tablespoon honey
- 1 tablespoon mayonnaise
- 3 tablespoons chopped onion
- 1 tablespoon bacon bits
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon whole oregano
- 2 tablespoons red wine vinegar
- 1/4 cup corn oil
- 1/4 cup olive oil

Pour corn oil into Blender first, followed by sour cream.

Add all other ingredients except olive oil, and blend for 10-12 seconds. Stop blending and, using a rubber spatula, manually mix ingredients to ensure even blending. Add half the olive oil (1/8 cup) and blend another 10-12 seconds.

Stop and add remaining olive oil; then continue blending for 15-20 seconds until smooth.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. 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 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, 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.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume 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.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. 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.

Important Notice

If any parts are missing or defective, return this product to the place of purchase.

Consumer Service

This White-Westinghouse product is distributed by:

Salton, Inc.
708 South Missouri Street
Macon, MO 63552
E-mail: White-Westinghouse@saltonusa.com

Any questions or comments can be directed to Salton's address, or call the Consumer Service Department:

1-800-233-9054
Monday-Friday
8 a.m. - 5 p.m. CST

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