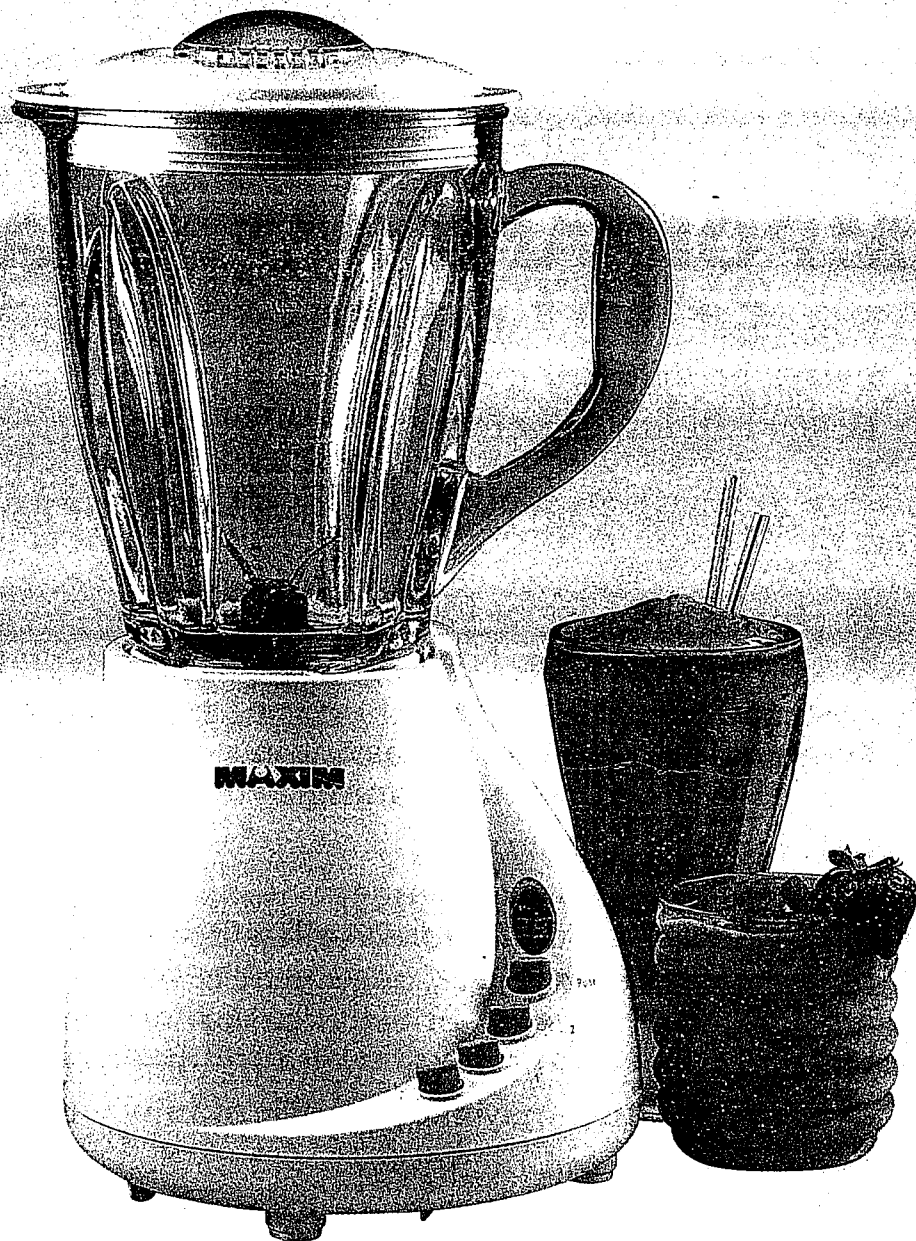


MAXIM®



14-Speed Blender

Use and Care Guide

MAXBL14

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.
- To protect against risk of electrical shock do not immerse blender motor 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 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, examination, repair, or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended by Salton Inc., may cause a risk of injury to persons.
- Keep hands and utensils out of blender jar 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. Use a rubber spatula only.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutting blade assembly on motor base without blender jar properly attached.
- Screw blender jar bottom firmly into place. Injury can result if moving blades accidentally become exposed.
- Always operate Blender with lid in place.
- Do not use outdoors or while standing in a damp area.

IMPORTANT SAFEGUARDS (Con't.)

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not leave Blender unattended while it is operating.
- Do not use Blender for other than intended use.
- Do not blend hot liquids.

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. The cord must also be: (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

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.

PLASTICIZER WARNING:

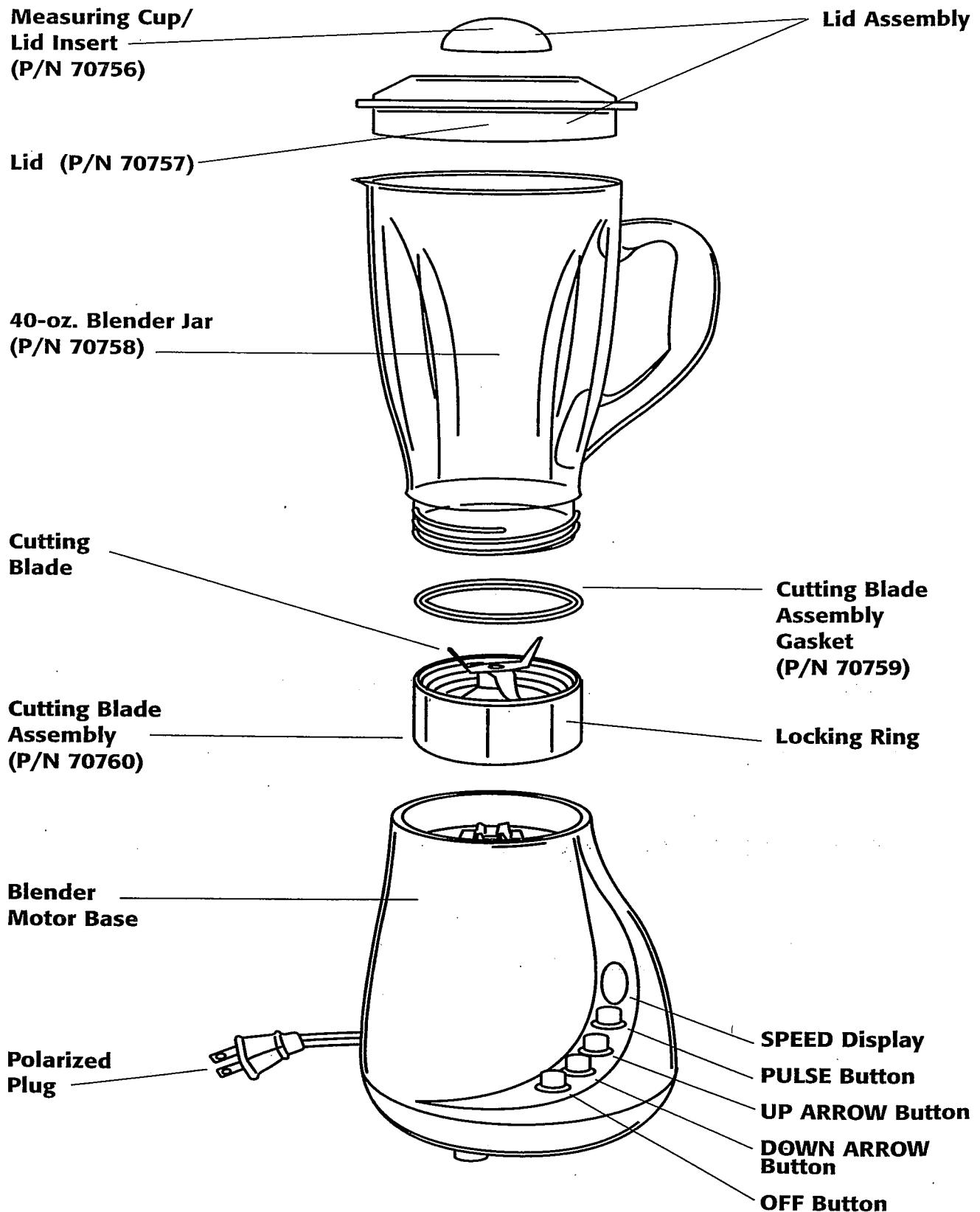
CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

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

This product is for household use only.

Using Your 14-Speed Blender

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



Before Using Your Blender For The First Time

1. Carefully unpack Blender.
2. Wash lid, measuring cup/lid insert, blender jar, gasket and blades in warm sudsy water. Rinse and dry thoroughly. See Section: Care and Cleaning.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

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

3. Place blender motor base on a dry level surface.
4. Invert blender jar onto level countertop and assemble cutting blade assembly onto bottom of the blender jar, making sure blades are securely tightened into place.
5. Insert blender jar until it fits securely into the blender motor base.
6. Place food into blender jar and cover with the lid assembly. Always hold onto lid assembly while blending. See Sections: Hints for Best Results and DO NOT! instructions before using.

CAUTION: DO NOT ATTEMPT TO OPERATE WITHOUT LOCKING RING, BLADES, GASKET, BLENDER JAR LID, AND LID INSERT PROPERLY IN PLACE.

7. Make sure the OFF button is depressed. Plug unit into 120 V ~ 60 Hz a.c. outlet.
8. The Display will show "00."
9. Speed is changed simply by pressing either the UP or DOWN ARROW button.

To start the Blender, press the UP or DOWN ARROW button until the desired speed is registered on the Display.

By pressing the UP ARROW button, the speed will start at SPEED 1 and increase to SPEED 14.

By pressing the DOWN ARROW button, the speed will start at SPEED 14 and decrease to SPEED 1.

10. Press the PULSE button to boost the speed at any time.

NOTE: To use the PULSE action only, press the PULSE button firmly. Release and repeat as necessary. Use PULSE action to crumble crackers, grate cheese or chop vegetables.

11. Press firmly on the OFF Button to stop Blender action. Wait until blades stop rotating.
12. Unplug the Blender before removing blender jar from the blender motor base.
13. Grasp blender jar handle firmly, and lift up and off blender motor base. Remove lid assembly. Pour processed food out of the blender jar.



Hints for Best Results

- Always place liquid ingredients into the blender jar 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 ½" 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 blender jar before turning Blender on to prevent splattering.
- To add foods while Blender is operating, remove small clear 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 blender jar 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, BLADES, GASKET, BLENDER JAR, LID AND LID INSERT PROPERLY IN PLACE.

- Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- Do not fill the blender jar with food above the 5 cup level.
- Do not store foods in the blender jar.
- 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 jar from base or replace it until motor has stopped.
- Do not remove lid assembly while processing. Use removable insert on lid to add ingredients.

User Maintenance Instructions

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

Care and Cleaning Instructions

CAUTION: UNPLUG APPLIANCE BEFORE CLEANING.
NEVER PLACE BLENDER MOTOR BASE OR CORD IN WATER OR OTHER LIQUIDS.

1. Unplug the appliance.
2. Grasp blender jar handle, turn counter-clockwise and lift off of blender motor base. Remove lid assembly and pour processed food out of blender jar. Unscrew locking ring from blender jar and carefully remove cutting blade assembly.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.
CAUTION: NEVER PLACE BLENDER MOTOR BASE IN WATER OR OTHER LIQUIDS.

3. Immediately after each use, disassemble lid and cutting blade assembly. Carefully wash all parts in warm sudsy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.
4. Do not use a harsh abrasive on any part of the Blender.
5. Clean exterior of blender motor base with a soft damp cloth and dry.
6. Using caution, carefully reassemble cutting blade assembly onto blender jar. Place onto blender motor base and cover with lid assembly. Store with lid assembly ajar.

14-Speed Blender Recipes

Fruit Smoothie

Yield: 2-3 servings

- 1 cup sliced fresh or thawed frozen strawberries
- 1 large ripe banana, peeled and broken into chunks
- 2 scoops (1 cup) vanilla or strawberry ice cream or strawberry sorbet
- ½ cup milk

Combine all ingredients in blender jar. Cover and blend at Speed (14) until smooth. Pour into frosted mugs or glasses.

Creamy Raspberry Smoothie

Yield: 2 servings

- 1 cup fresh or thawed frozen raspberries
- 2 scoops (1 cup) vanilla frozen yogurt or ice cream
- 2 cup milk
- 1 tsp vanilla extract

Combine all ingredients in blender jar. Cover and blend at Speed (14) until smooth. Pour into frosted mugs or glasses.

Tropical Shake

Yield: 2 servings

- 1 large ripe banana, peeled and broken into chunks
- 1 (8 oz) can crushed pineapple in juice, undrained
- 2 scoops (1 cup) mango or papaya sorbet
- ¼ cup lemonade, limeade or orange juice
- Lime slices (optional)

Combine all ingredients in blender jar. Cover and blend at Speed (14) until smooth. Pour into frosted mugs or glasses. Garnish with lime slices, if desired.

Cranberry-Orange Cooler

Yield: 2-3 servings

$\frac{3}{4}$ cup orange juice

$\frac{1}{2}$ cup frozen cranberry cocktail concentrate, not thawed

4 large ice cubes, cracked into chunks or $\frac{1}{2}$ cup mini ice cubes

Combine all ingredients in blender jar. Cover and blend at Speed (14) until smooth. Pour into frosted mugs or glasses.

Sassy Gazpacho Soup

Yield: 6 servings, about 6 cups soup

1 cup chicken or beef broth, divided

2 large shallots or 1 small onion, peeled, quartered

$\frac{1}{2}$ small cucumber, sliced

1 green bell pepper, cut into chunks

2 cups bottled tomato juice or vegetable juice cocktail

2 ripe medium tomatoes, quartered

2 cups salsa or picante sauce

3 tbsp extra virgin olive oil

2 tbsp red wine vinegar

1 tsp sugar

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ cup chopped cilantro or parsley

Combine $\frac{1}{2}$ cup broth, shallots and cucumber in blender jar. Cover and PULSE on Speed (6) until shallots and cucumber are chopped.

Transfer to a large bowl. Combine remaining broth and bell pepper in blender jar. Cover and PULSE on Speed (6) until green pepper is chopped, scraping down sides of Blender once. Transfer to bowl.

Combine juice and tomatoes in blender jar. Cover and PULSE on Speed (2) until tomatoes are chopped.

Add to bowl; stir in remaining ingredients except cilantro. Mix well; cover and refrigerate at least 2 hours.

Mix well, ladle into bowls and top with cilantro.

High Speed Hummus

Yield: 1½ cups dip

- 1 clove garlic, peeled
- 1 (16-oz) can chick peas (garbanzo beans), drained
- ½ cup extra-virgin olive oil
- 2½ tbsp fresh lemon juice
- 2 tbsp tahini (sesame seed paste) or 2 tsp dark sesame oil
- ½ tsp salt
- ⅛ tsp cayenne pepper
- Warm pita bread or pita chips

Place garlic in blender jar. Cover and PULSE at Speed (2) until minced. Add remaining ingredients except pita bread to blender jar; cover and PULSE at Speed (11) until mixture is blended and chick peas are coarsely chopped, scraping down sides of Blender twice.

Serve as a dip with pita bread or use as a sandwich spread.

Perky Pesto Sauce

Yield: ¾ cup

- 2 cloves garlic, peeled
- ½ cup packed fresh basil leaves
- ½ cup extra virgin olive oil
- ¼ cup pine nuts or walnuts, toasted
- ¼ cup freshly grated Parmesan cheese
- ¼ tsp salt

Place garlic in blender jar; PULSE at Speed (2) until minced. Add basil and oil; PULSE at Speed (2) until basil is coarsely chopped. Add pine nuts, cheese and salt; PULSE until mixture is well blended, scraping down sides of Blender once.

Serve immediately or refrigerate up to 1 week. Serve over hot cooked chicken or vegetables or use as a sauce for pasta and pizza.

LIMITED ONE YEAR WARRANTY

Warranty: This Maxim 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 **MAXBL14** 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 \$6.50 (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 65205-6916
1(800) 233-9054
Email: Salton@Saltonusa.com

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

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P/N 60920
Printed in China

MAXIM[®]

14-Speed Blender

- **Powerful 400-watt motor.**
- **14 speeds and PULSE.**
- **Stainless steel blades.**
- **Lid insert with measuring cup.**
- **Durable 40-oz glass jar.**
- **LED speed display.**



Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m. - 5:30 p.m. CST

www.salton-maxim.com