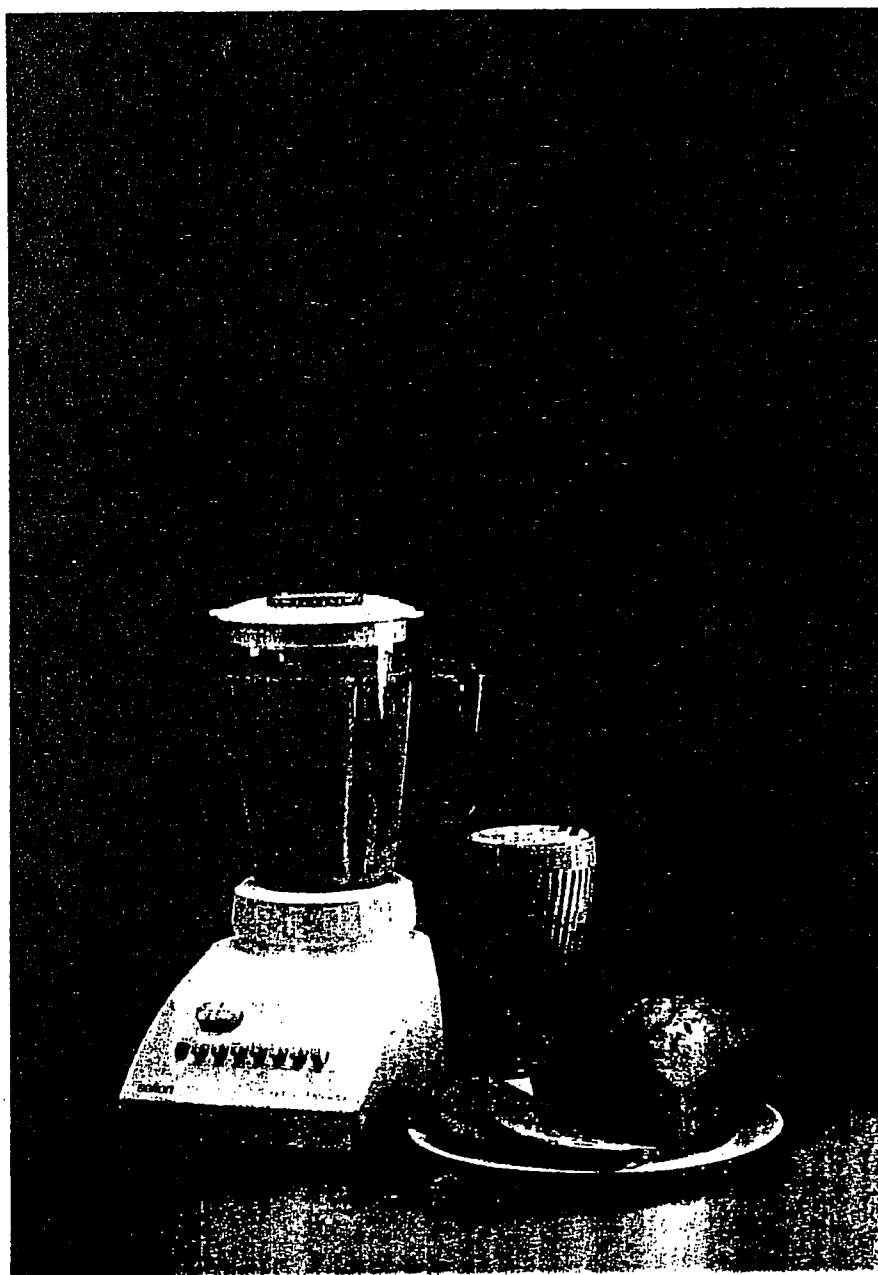


OWNER'S MANUAL
MODEL No. JB-14

VITAMIN BAR[®]

14 Speed Blender



salton[®]

Get a taste of the good life with Salton.

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IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not immerse motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from electrical 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 set, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to Salton/MAXIM Housewares, Inc. for examination, repair or electrical/mechanical adjustment.
7. The use of attachments, including canning jars, not recommended by Salton/MAXIM 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 or touch hot surfaces.
10. 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.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
13. Always operate blender with cover in place.
14. When blending hot liquids, remove center piece of two-piece cover.

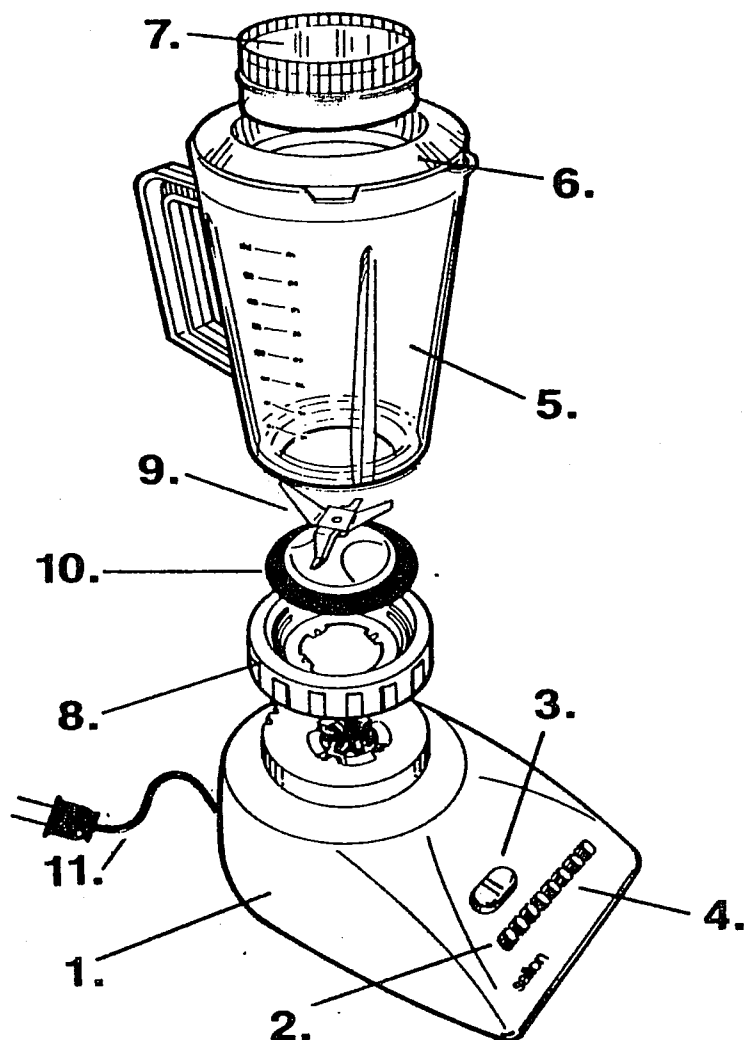
SAVE THESE INSTRUCTIONS

This blender should be used for household purposes only.

Additional Important Safeguards

1. 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. Return it to the Salton/MAXIM Service Center for examination, repair or adjustment.
2. To reduce the risk of injury to persons or property, never use this appliance in an unstable position. Make sure that the measuring cap/lid and jar cover are securely in place before blending.
3. This appliance should not be operated or cleaned by children. Keep this appliance out of the reach of children.
4. This appliance should be plugged into a 120V AC electrical outlet only.
5. Always make sure that the assembled jar and collar are locked securely into place before blending.
6. **WARNING!** *To avoid serious injury, never place fingers or objects through the opening of the jar.*
7. **READ THIS ENTIRE OWNER'S MANUAL BEFORE CLEANING OR OPERATING THIS APPLIANCE!**

Description of Parts



1. Motor Base
2. Off Button
3. LO/HI/PULSE Selector
4. Speed Buttons
5. 5½ Cup Jar
6. Jar Cover
7. Measuring Cap/Lid
8. Collar
9. Blade Assembly
10. Rubber Gasket
11. Power Cord with Plug

Before Using for the First Time

Before using your Salton® **Jar Blender** for the first time, wipe the motor base with a damp cloth. Wash the jar, jar cover, blade assembly, rubber gasket and measuring cap/lid in warm soapy water, rinse and dry. Avoid contact with blades. Allow to dry completely before using.

CAUTION: THE JAR, JAR COVER, BLADE ASSEMBLY, RUBBER GASKET AND MEASURING CAP/LID ARE **NOT DISHWASHER SAFE.**

WARNING! TO AVOID ELECTRIC SHOCK, NEVER IMMERSE THIS APPLIANCE IN WATER OR ANY OTHER LIQUID.

Assembling Your JB-14

1. Place the motor base in a stable position on a smooth, clean, flat surface. The motor base should not slide. If it does, place on different surface.
2. Place jar upside down on flat surface. Place rubber gasket on blade assembly. Avoid contact with blades. Place the blade assembly into the jar.
3. Place the collar over blade assembly and tighten securely in the direction as indicated by the arrow on the bottom of the collar.
4. Make sure threads on collar and jar are engaged properly.
5. Place the assembled jar, blade assembly and collar on the motor base with the arrow on the side of the collar lined up with the arrow on the motor base. Turn the collar to the right as indicated by markings on motor base until it locks into position.

Disassembling Your JB-14

NOTE: Always unplug your Jar Blender before disassembly.

1. Turn the collar to the left as indicated by markings on the motor base to unlock. Do not turn jar alone.
2. Lift jar and collar off motor base.
3. Empty contents of the jar.
4. Place jar and collar upside down on flat surface.
5. Turn collar in opposite direction of arrow. Remove collar. Blade assembly should remain in jar. Carefully remove blade assembly. Avoid contact with blades.

Instructions For Use

1. Assemble the appliance (follow the instructions in Section "Assembling Your JB-14").
2. Place ingredients into the jar.

WARNING! TO AVOID SERIOUS INJURY, NEVER PLACE WOOD, PLASTIC, GLASS, METAL OR OTHER HARD OBJECTS INTO THE JAR BLENDER.

3. Place jar cover securely on top of jar. Lock measuring cap/lid into place on top of jar cover.
4. For continuous blending, select HI or LO setting. Start blending by depressing button of desired speed. For non-continuous blending, move LO/HI/PULSE Selector to the PULSE position at right.

NOTE: LO/HI/PULSE Selector will automatically return to HI position when released from PULSE position.

5. To add ingredients while blending, unlock measuring cap/lid and remove it from jar cover. Carefully pour the ingredients through the opening in the jar cover.

WARNING! TO AVOID SERIOUS INJURY, NEVER PUT FACE, FINGERS, HANDS, OR OTHER BODY PARTS INTO JAR BLENDER WHILE IT IS ASSEMBLED. DO NOT REACH INTO THE JAR WITH UTENSILS WHILE IT IS ASSEMBLED. DO NOT REACH INTO THE JAR WITH UTENSILS WHILE JAR IS ON MOTOR BASE. DO NOT TURN ON MOTOR UNLESS JAR AND COLLAR ARE LOCKED INTO PLACE.

6. When the blending is complete, turn the appliance off by depressing the red "OFF" button.
7. Unplug the jar blender.
8. Unlock the collar by turning it to the left as indicated by arrows on motor base. Do not turn jar alone. Empty contents of the jar. See Section "Disassembly Instructions" and follow instructions 2 through 4.

14-Speed Blender Speed Button Control Panel

LO

HI

PULSE



When the **PULSE** Switch is released, the speed reverts to the **HI** setting.

OFF

1-WHIP

2-STIR

3-AERATE

4-PUREE

5-CRUMB

6-CHOP

7-MIX

LO



8-GRATE

9-GRIND

10-BEAT

11-PULVERIZE

12-BLEND

13-FRAPPE

14-LIQUEFY HI

Important Hints and Instructions

1. Always add liquid ingredients first, unless otherwise specified in recipe.
2. Always hold the jar with one hand while processing.
3. Do not store food or beverages in the jar.
4. Break or cut large food into 1"-to-2" sized pieces before blending.
5. When chopping a mixture of hard and soft foods, chop hard foods first for a few seconds, then add soft foods and complete blending. This will give an even texture.

6. **Grating Cheese:**

Hard Cheese — Cut into cubes. Put small amount in the jar. Cover the jar and press the "**GRATE**" button. Do not overload. Grate in small amounts. For finer texture, blend longer.

Medium/Soft Cheese — To grate cheddar or Swiss cheese, add 1/4 slice of bread to every 1/2 cups of cubed cheese in container. Cover the jar and press the "**GRATE**" button. The bread absorbs moisture as the cheese is grated.

7. **Crumbing Bread:**

Use the same method for fresh or dry bread. Tear one slice of bread into blender. Cover and press the "**CRUMB**" button. Blend for 5 seconds. One slice yields 1/2 cup crumbs.

8. Whipping Cream:

Chill the container. Use cold heavy or medium cream. Pour 8 oz. into the container, add 1 tsp. sugar, cover the jar and press "**WHIP**" button. When cream becomes thick, turn blender off.

9. Nuts and Chips:

To chop shelled nuts or chocolate chips, drop one cup of either into the container, cover it and blend on "**CHOP**" for 5 seconds. For finer texture, continue blending.

10. Frozen Concentrated Juices:

Open the can and place the frozen juice in blender jar with 1/3 of water needed. Cover the jar and blend on "**LIQUEFY**" for 15 seconds. Stop, add remaining water, cover the jar and blend for another 10 seconds (for 6 oz. cans only).

11. Do not put ice cubes into the jar without at least one cup of liquid. Ice cubes will not process properly without liquid. Add ice cubes one at a time through the center hole in the lid while the blender is running.

12. Even though your blender is a versatile appliance, IT WILL NOT:

- Mash potatoes
- Grind raw meat
- Beat egg whites
- Knead heavy doughs
- Extract juices from fruits or vegetables

13. Do not over-blend. Your blender works in seconds, not in minutes! Do not use continuously for an extended period of time.

14. For hot blending:

- Extreme caution must be used when blending hot liquids to avoid accidental scalding or burns.
- When blending hot ingredients, remove the measuring cap/lid.
- Do not put more than one cup of hot ingredients into the jar before you begin blending.
- Always use a vessel with a pouring spout when adding hot ingredients.
- After the blending process has begun, you may slowly add up to an additional 1 1/2 cups of hot ingredients through the center hole in the lid.

User Maintenance Instructions

1. Before cleaning, unplug and disassemble the jar blender. See Section "Disassembly Instructions" and follow instructions carefully.
2. Wash the jar cover, the measuring cap, the blade assembly and the rubber gasket in warm, soapy water. Rinse and dry.

CAUTION: *The jar, jar cover, blade assembly, rubber gasket and the measuring cap/lid are not dishwasher safe.*

WARNING! *To avoid electric shock, never immerse the motor base in water or any other liquid.*

3. Wipe the motor base with a damp cloth and dry.
4. This appliance is for household use only!
5. There are no user serviceable parts inside the jar blender. Never attempt to repair the jar blender yourself. See additional instructions in "Service and Repair" Section.

Recipes

Appetizers, Dips & Dressings

Gazpacho (Spanish Salad Soup)

- | | |
|-------------------------------------|-----------------------------------|
| 4 ripe tomatoes, quartered | 1/4 teaspoon pepper |
| 1/2 small onion, sliced | 2 tablespoons olive oil |
| 1/2 green pepper, seeded and sliced | 2 tablespoons wine vinegar |
| 4 parsley sprigs | 1/2 teaspoon Worcestershire sauce |
| 1/2 cucumber, sliced | 1/2 cup ice water |
| 2 cloves garlic | 1/2 cup wine |
| 1 teaspoon salt | dash Tabasco sauce |

- Put all ingredients into blender jar. Cover.
- Blend on high speed for 5 seconds or until all ingredients pass through blades. Do not overblend.
- Refrigerate before serving.
- Makes 6 servings.

Curried Cucumber Soup

- | | |
|-------------------------|--------------------------|
| 1 large peeled cucumber | 1/2 teaspoon dry mustard |
| 1/2 medium onion | 1 teaspoon curry powder |
| 1 medium potato | 1/4 teaspoon garlic |
| several sprigs parsley | salt, pepper to taste |
| 2 cups chicken stock | 1/3 cup heavy cream |
- Cut vegetables into walnut-sized pieces. Chop cucumbers, onions, potatoes and parsley.
 - Place all ingredients into saucepan. Cover and simmer 30 minutes or until vegetables are tender.
 - Blend until smooth.
 - Stir in cream. Chill. Garnish with sour cream.
 - Makes 2 to 4 servings.

Guacamole

- | | |
|--|---------------------------|
| 1 ripe avocado, peeled, pitted and quartered | 1 ripe medium tomato |
| 1 clove garlic | 3 tablespoons lemon juice |
| 1/2 medium onion | 2-3 tablespoons olive oil |
| 1/4 green pepper, seeded and sliced | salt and pepper to taste |
- Put all ingredients into blender jar. Cover.
 - Blend on high speed approximately 30 seconds.
 - Stop motor to stir down with spatula when necessary.
 - Blend until creamy.
 - Makes approximately 1 cup.

Basic Cream Cheese Dip

8 oz. cream cheese
1/4 cup milk

- Cut cheese into quarters.
- Put all ingredients into blender jar. Cover.
- Remove measuring cap/lid and add milk slowly through the center hole.
- Blend to a frothy cream.
- Add one or a combination of the following:
 - 1/2 cup chopped chives
 - 1/2 cup chopped celery
 - 1/2 cup chopped parsley
 - 1/2 cup chopped strawberries

Creamy Dill Dip

1 cup creamed cottage cheese	1 tablespoon chopped green onion
1 cup mayonnaise	1 tablespoon dried dillweed
3 tablespoons milk	

- Combine all ingredients in the blender jar and blend until almost smooth.
- Serve with assorted sliced vegetables.

Vinaigrette Dressing

1/2 cup olive or vegetable oil	1 teaspoon dried tarragon leaves
2 tablespoons white wine vinegar	1 teaspoon garlic powder
1 teaspoon salt	pepper to taste
1 teaspoon parsley, chopped	

- Chop parsley in the blender jar, then add all remaining ingredients and blend well.

Potato Pancakes

3 medium potatoes	1/2 teaspoon salt
1 medium onion	1 tablespoon flour
1 egg	oil for frying

- Peel and cut potatoes and onions into walnut-sized pieces.
- Place by the handful into blender jar and chop to desired consistency.
- Add egg, salt, flour and combine with potato mixture. Blend together.
- Heat oil in a large skillet over medium heat.
- Spoon mixture by tablespoon into pan and fry until brown and crisp on both sides.
- Serve hot with apple sauce or sour cream.
- Makes about 10 to 12 3-inch pancakes.

Drinks and Coolers

Orange Apricot Crush

1 cup orange juice
1/2 cup crushed ice

1/4 cup cooked apricots

- Place all ingredients into blender jar.
- Cover, blend 10 seconds.
- Makes 1 serving.

Pineapple Plus

1 cup fresh pineapple juice, chilled
dash allspice

2 tablespoons lemon-
flavored gelatin

- Put all ingredients into blender jar.
- Cover, blend 10 seconds on high speed.
- Serve over ice.
- Makes 1 serving.

Low Calorie Milk Shake

1 cup water
1/3 cup instant, nonfat dry milk

1 teaspoon sugar
1 teaspoon vanilla extract

- Pour all ingredients into the blender jar and blend till frothy.
- Serve cold over ice cubes in a tall glass.
- Makes about 2 cups (approximately 100 calories.)

Note: For fruit shakes, add cut-up fruit. Omit sugar; if desired add artificial sweetener.

Calorie content: 1 cup fresh strawberries (about 50 calories)
1 cup fresh pineapple (about 80 calories)
1 medium banana (about 100 calories)
1/4 medium cantaloupe (about 60 calories)

Mocha Milk Shake

3 scoops chocolate ice cream
2 tablespoons instant coffee

1 tablespoon sugar
2 cups milk

- Pour milk, instant coffee and sugar into blender jar.
- Blend until mixture begins to thicken.
- Add ice cream, a scoop at a time and blend until desired consistency.

Cocktails

Margarita

2 jiggers Tequila
Juice of 1 lime

1/2 cup crushed ice
2 jiggers Cointreau or Triple Sec

- Dip rims of 2 glasses into lime juice, then into coarse salt. Chill.
- Put all ingredients into blender jar. Cover.
- Blend for 6 seconds.
- Strain into chilled glasses.
- Makes 2 servings.

Frozen Daiquiri

3 ounces light rum
1 1/2 tablespoons lime juice

1 tablespoon sugar
2 cups crushed ice

- Put all ingredients into blender jar. Cover.
- Blend for 50 seconds. Mixture will start to solidify around blades.
- Stop motor. Remove cover and stir down with rubber spatula.
- Replace cover and start motor again.
Continue to blend for desired consistency.
- Makes 2 servings.

Brandy Alexander

5 ounces brandy
3 ounces creme de cacao
3/4 cup crushed ice

3 ounces medium cream
(heavy cream for a
richer drink)

- Put all ingredients into blender jar. Cover.
- Blend for 10 seconds.
- Makes 4 servings.

Whiskey Sour

2 tablespoons fresh lemon juice
1 teaspoon sugar

4 ounces whiskey
1 cup crushed ice

- Place all ingredients into blender jar. Cover.
- Blend on high speed for 15 seconds. Blend longer if frothier top is desired.
- Makes 2 servings.

Garnish this classic drink with 1/2 slice fresh orange, 1/2 slice fresh lemon and 1 stemmed cherry. This recipe can easily be doubled in the blender jar. To make in quantity, blend ahead, using very little ice. Store in large pitcher in refrigerator. Pour over crushed ice when serving.

Desserts

Strawberries & Cream

4 ounces cream cheese
1/2 cup light cream

1 pint strawberries
(or 10 ounces frozen)

- Put cream cheese (cut up) and cream in blender jar. Cover.
- Blend until smooth.
- Spoon over berries.
- Makes 4 servings.

Chocolate Cake and Cherries

1 box dark chocolate cake mix
(pudding in the mix)
3 eggs

1 can 21 oz. cherry pie filling
2 teaspoons almond extract

- Place ingredients in a large bowl and blend until smooth.
- Generously grease a bundt pan and pour in mixture.
- Bake at 350° for 45 to 50 minutes or until done.

LIMITED WARRANTY

Products distributed by Salton/MAXIM Housewares, Inc. are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. 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 by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified without authorization of Salton/MAXIM Housewares, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. This warranty does not cover damage which results from unauthorized repairs.

Service and Repair

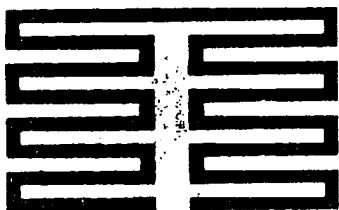
DO NOT attempt to repair your SALTON® JB-14 VITAMIN BAR® 14 Speed Blender. Attempts to repair this appliance yourself may render it dangerous to use. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the appliance to the factory for repair. Under no circumstances should you attempt to open the housing and repair the appliance. Should you do this, your warranty will be voided.

To Return for Service

1. Securely package and return the product, PREPAID to:
Salton/MAXIM Housewares, Inc., Repair Department
550 Business Center Drive, Mt. Prospect, IL 60056
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.
 - d. Eight dollars (\$8.00) Check or Money Order payable to Salton/MAXIM Housewares, Inc. for return postage and handling.
 - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. Toll Free Number: 1-800-233-9054.



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