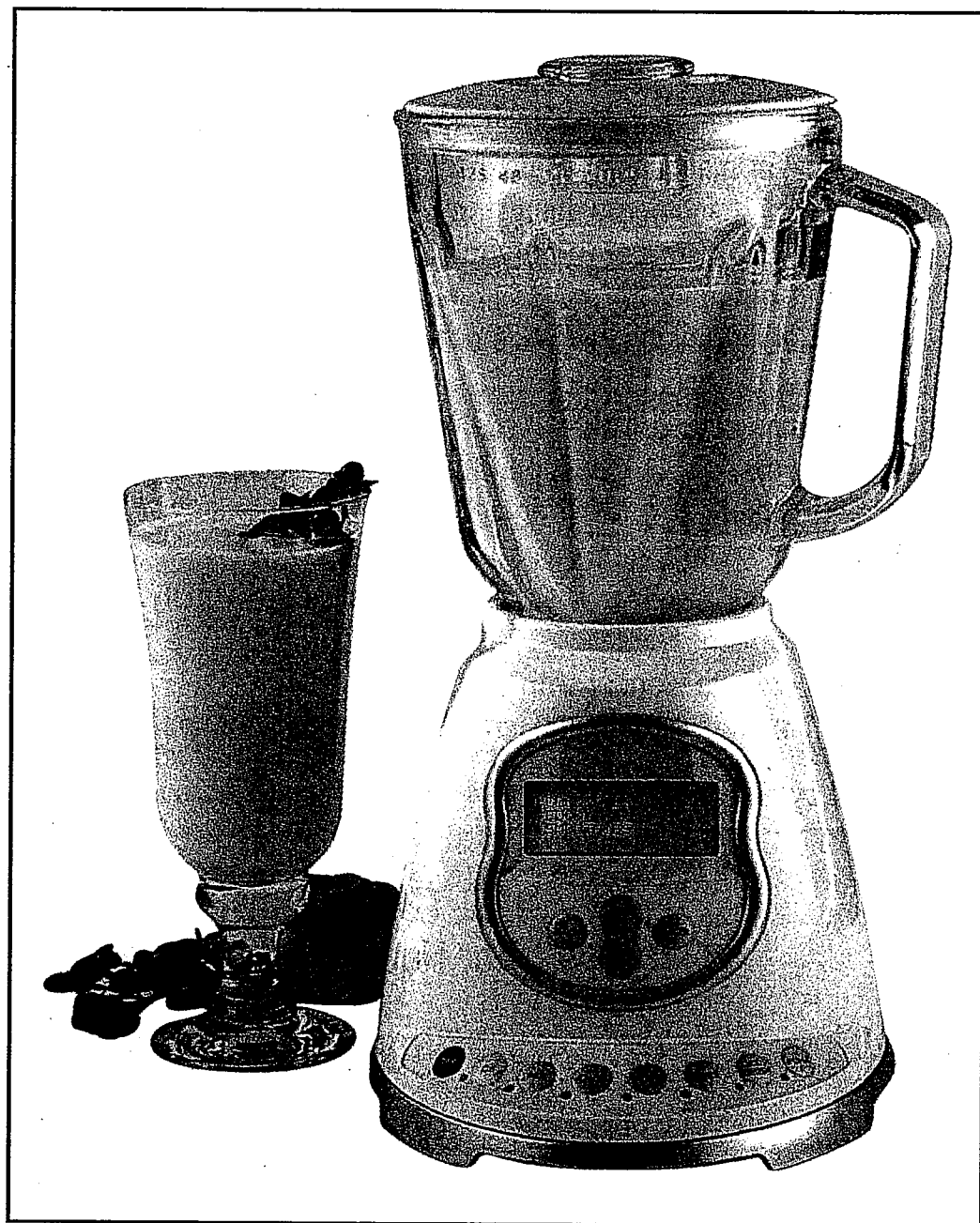




Westinghouse

intelliBLEND™
the blender with a brain™



WST2000W
WST2000BLK

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

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.

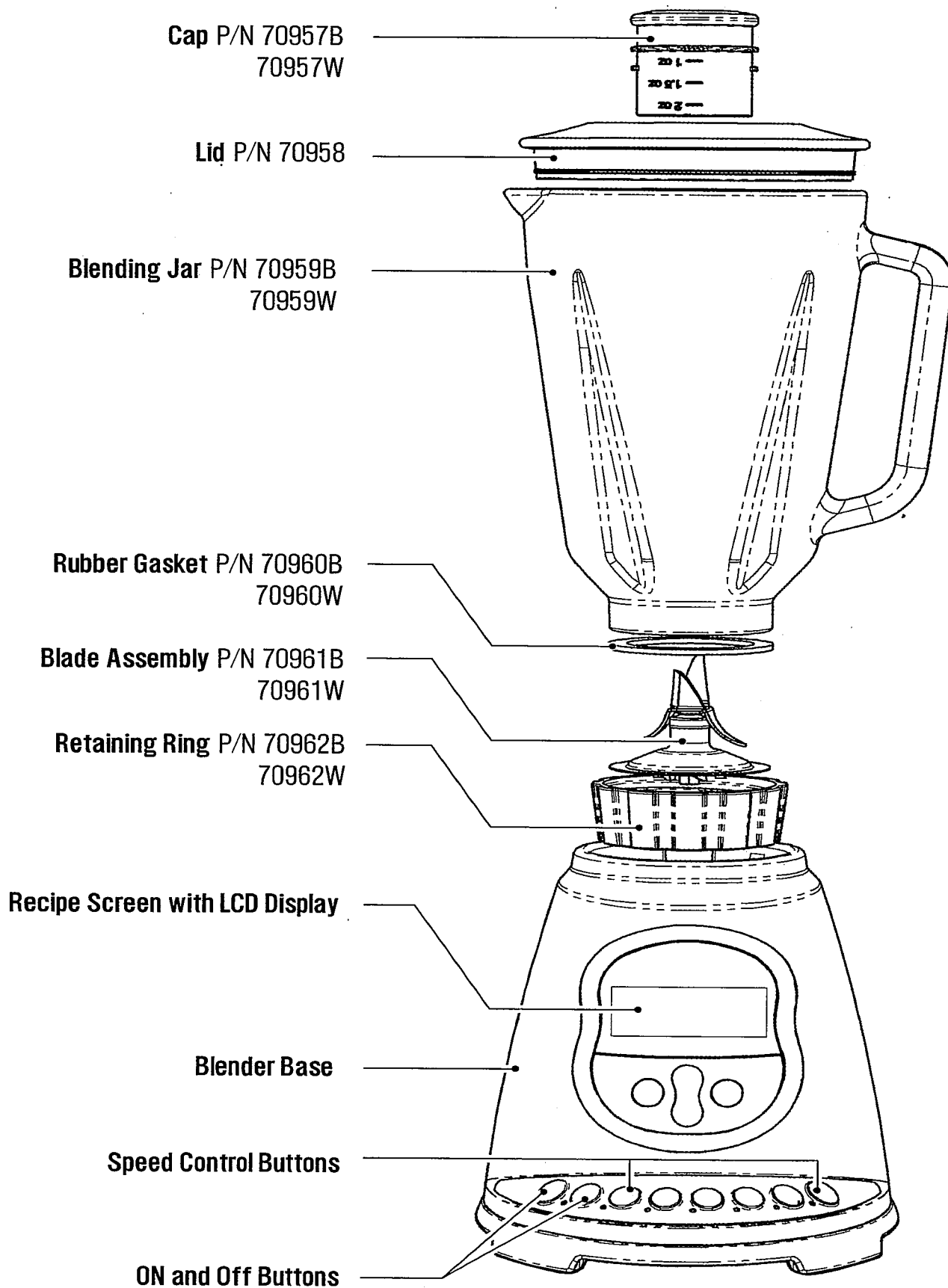
Features

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!

UNPACKING AND ASSEMBLY: Getting to know you Westinghouse® 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.

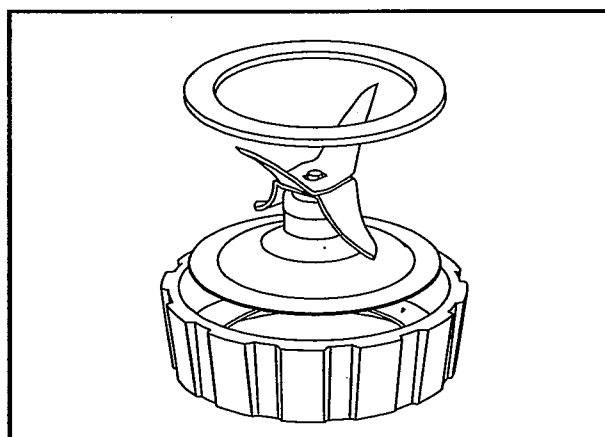
INSTRUCTIONS FOR USE

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. 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.**

12. To crush ice, it is recommended that you add a small amount of water.

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 LCS 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 IMMERSE 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:

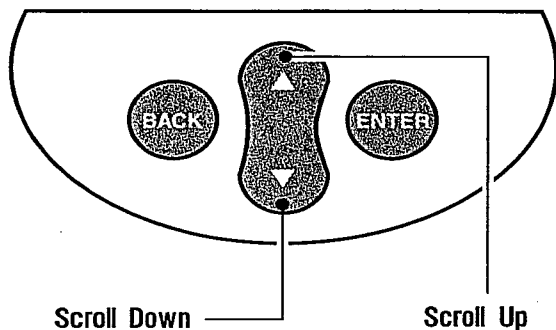
The following is a quick reference guide for performing basic operations with your Westinhouse blender:

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:

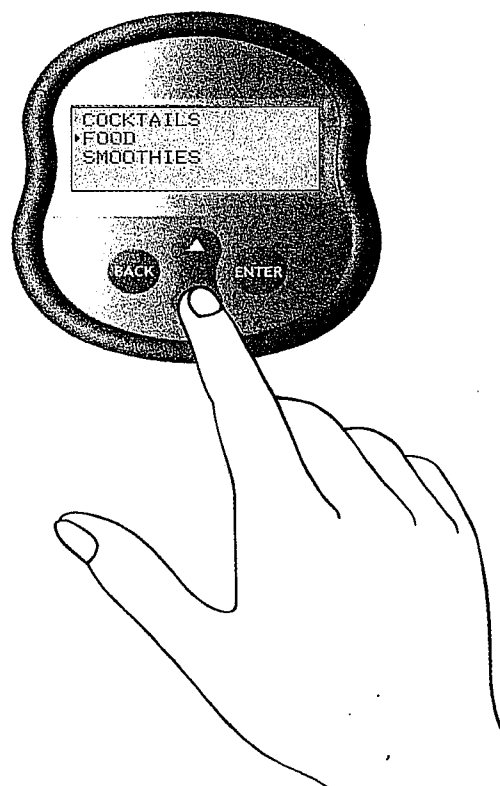


- 2) The message then fades into the next screen, which is the main menu. Note the pointer on the left side of the LCD display. When a new screen appears, the pointer highlights the top item by default:

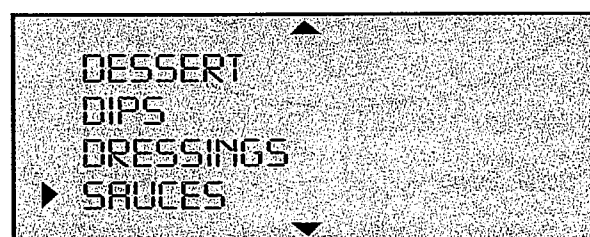


- 3) The LCD screen has a 4-line display. Items on the LCD screen are always displayed alphabetically. To scroll up or down through

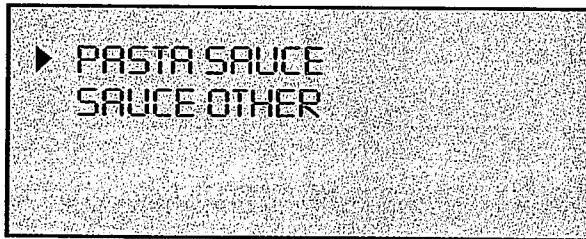
items in the display, press the UP or DOWN scroll button. The pointer will scroll through the display items in the direction you select.



- 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.



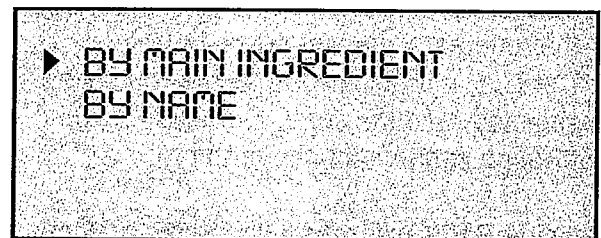
- 1) Activate the blender's power by pressing the ON button and wait for the main recipe menu to appear.



- 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.



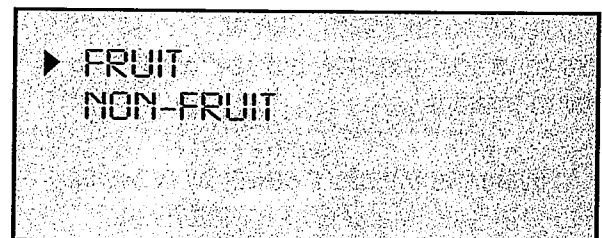
- 2) Since you are looking for a smoothie recipe, scroll to align the pointer with SMOOTHIES and press ENTER.



- 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.



- 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.

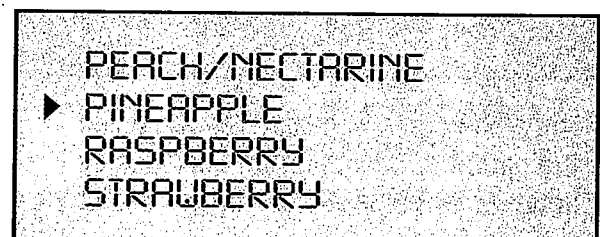


Pressing BACK will return you to the previous screen. If you wish to go back to the main menu, press and hold the BACK button for 2 seconds.

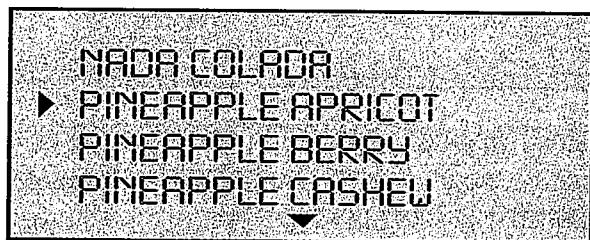
B) Searching by Main Ingredient:

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.

- 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.



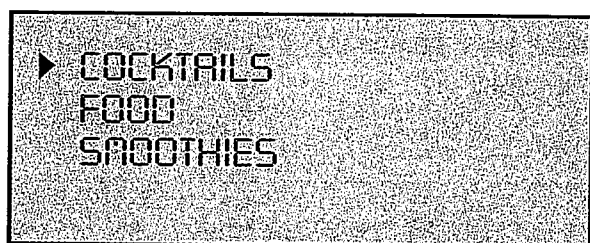
- 6) Several options are offered. Select the one that interests you and press ENTER.
- 7) The LCD will display the recipe you have selected. Use the scroll buttons to scroll through additional lines of the recipe.

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:

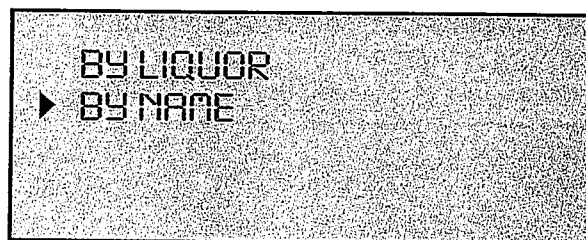
For the purposes of our third example, let's assume that you have guests over and you want to serve cocktails. One of your guests asks for a grasshopper, but you're not sure how to make it.

- 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.

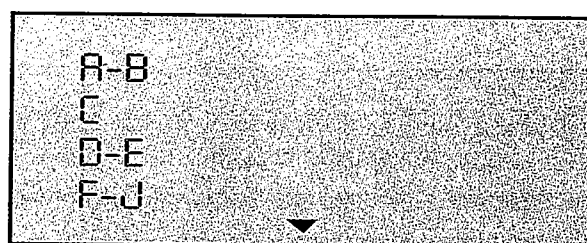


- 3) The next screen appears. You are given the option of searching for cocktails by liquor or by name. Since you are searching for

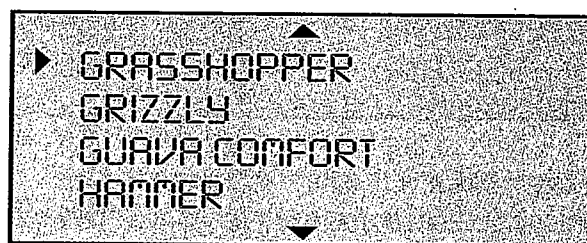
a specific recipe by name, scroll to BY NAME and press ENTER.



- 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:

Recipe Type	Search Options
COCKTAILS	BY LIQUOR BY NAME
FOOD	BREAKFAST DESSERT DIPS DRESSINGS SAUCES SOUPS SPREADS
SMOOTHIES	BY MAIN INGREDIENT 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
&	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	RASPB	RASPBERRY
COND	CONDENSED	SCP	SCOOP(S)
CRM	CREAM	SEPD	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	VRNL	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
Creamsicle
Crush

D-E

Daiquiri-Banana
Daiquiri-Banana 2
Daiquiri-Banana 3
Daiquiri-Basic
Daiquiri-Calypso
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 WST2000BLK 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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