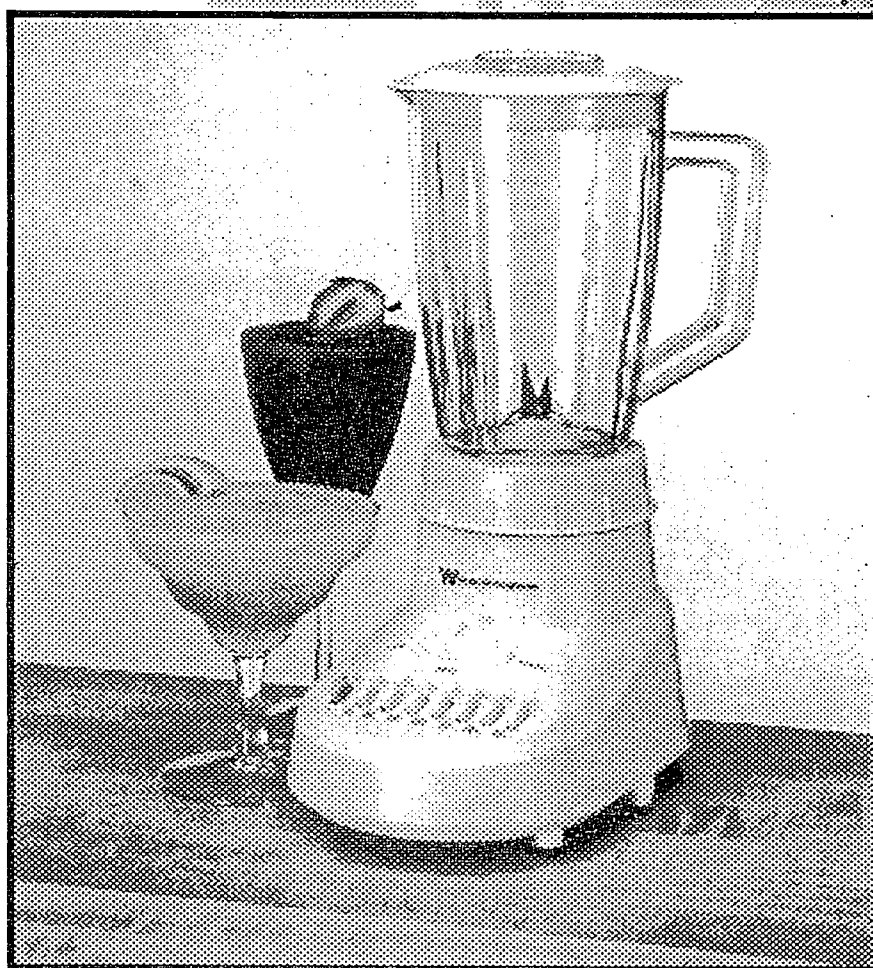


White-Westinghouse™

14-Speed Blender

OWNER'S MANUAL



MODEL WJB9440

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IMPORTANT SAFETY INSTRUCTIONS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against risk of electrical shock, do not put motor end of the appliance in water or other liquid.
3. This appliance should not be used by children, and care should be taken when used 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. Return appliance to the nearest authorized service facility 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. 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 container 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

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

PRODUCT DIAGRAM

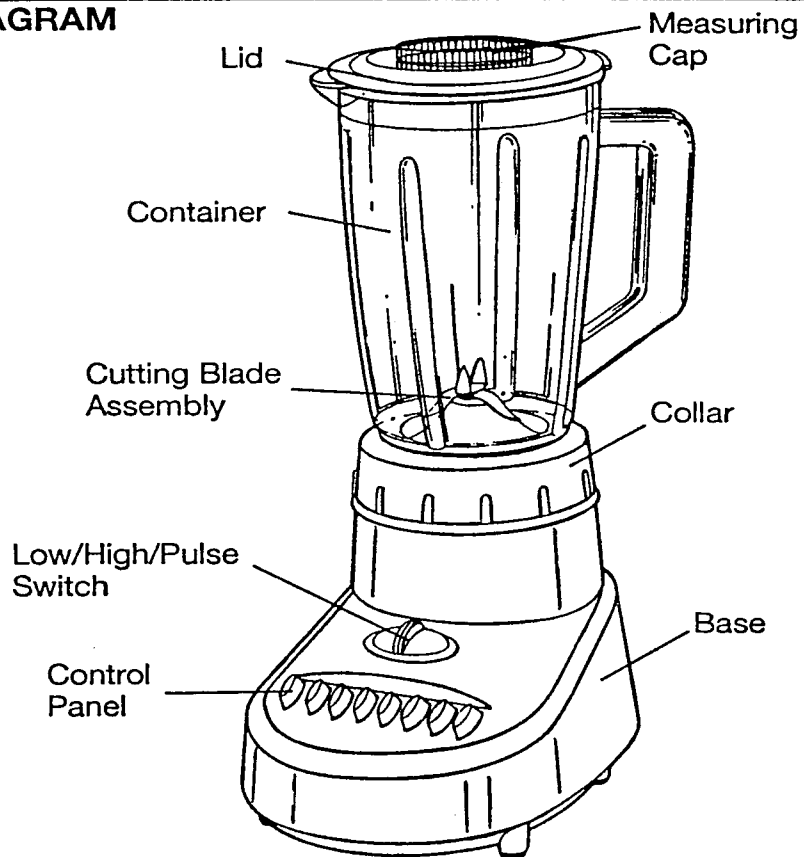


FIGURE 1

ASSEMBLY DIAGRAM

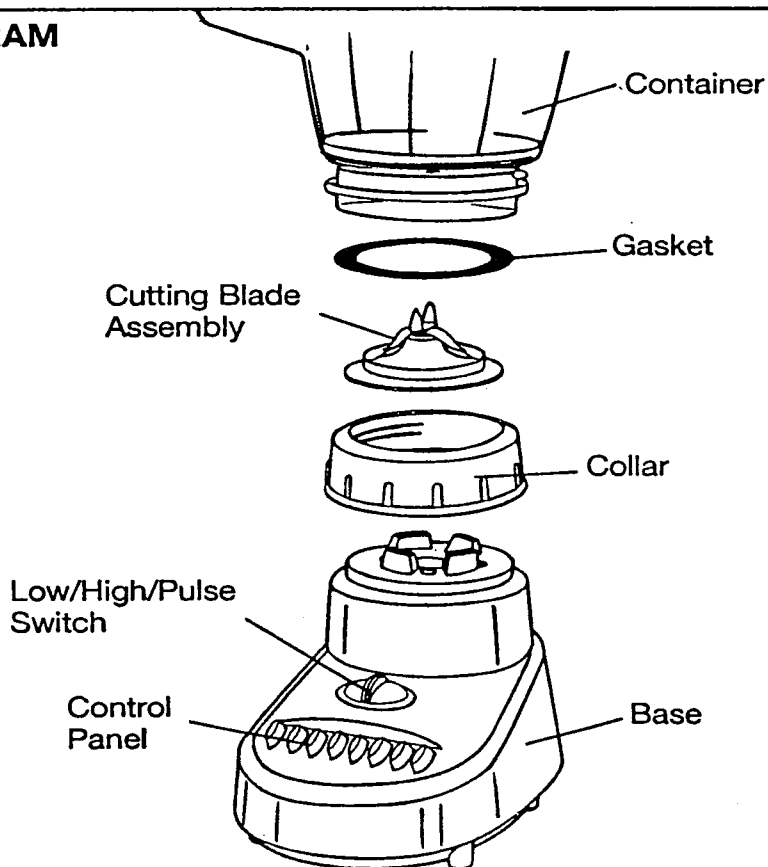


FIGURE 2

This appliance is for **HOUSEHOLD USE ONLY**. It may be plugged into any 120-volt AC electrical outlet (ordinary household current). Do not use any other type of outlet.

This appliance has a **polarized plug** (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A **short power-supply cord** is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, **its marked electrical rating should be at least as great as the electrical rating of the blender**. The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.

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, 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 (FIGURE 2)

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. With container in upright position, fit collar over the bottom of the container and turn collar counter-clockwise until it is tightly secured. Place assembled unit on base. Place cap in lid and lid on top of the container.

HOW TO USE:

1. Make sure OFF button is depressed.
2. Plug the cord into any 120-volt 60Hz AC outlet only.
3. Place ingredients into container.
4. Make sure cap is on lid and lid is secure on top of the container.
5. Turn the Low/High/Pulse Switch to select Low or High Speed or Pulse function.
6. Press button to select the desired speed and function.
7. 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.

HOW TO USE THE BLENDER CONTROL PANEL

Push any one of the 7 buttons for up to 14 speed options and functions.

To ensure precise blending, functions are labeled on each button.

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

BEAT: Thin batters and sauces.

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

CREAM: Smooth spreads and dips.

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

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

WHIP: Mixed drinks, whipped cream.

MINCE: Onions, garlic, vegetables, nuts and cooked meats.

GRATE: Coconut, citrus peel, hard cheeses, whole spices. Ice (add liquid first). Add cubes one at a time.

SHRED: Coarsely chopped vegetables.

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

GRIND: Cheese, cooked meats, coffee, split peas, bread, dry cereal, crackers, cookies and nuts.

FRAPPE: Malts, milk shakes, fitness drinks, and smoothies.

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

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

The Low/High/Pulse switch doubles the number of speeds available.

Low speed - Turn the Low/High/Pulse switch to Low. Select the desired function and depress the corresponding button. Low-speed functions are labeled on the top line.

High speed - Turn the Low/High/Pulse switch to High. Select the desired function and depress the corresponding button. High-speed functions are labeled on the bottom line.

Pulse blending - Place your finger on the Low/High/Pulse switch, move switch toward Pulse setting, and quickly release it for short bursts of power. Pulse setting is ideal for small quantities or short blending cycles. For example, use the pulse setting 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 FRAPPE 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, MINCE and GRATE ingredients for homemade salsas.

Make your own dips and salad dressings with the CREAM or BLEND functions.

PUREE fruits and vegetables to make your own baby food, sauces or soup stock.

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

Unlimited potential, all at your fingertips with this 14-Speed Blender!

RECIPES

PUREES

A puree 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 puree.

Following is a recipe for vegetable puree. You can use this recipe to make any other type of puree; simply substitute or mix the main ingredient(s). When using meat, poultry or fish to make puree, 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 PUREE:

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 puree 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 puree 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 puree.

If necessary to heat, place puree 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 puree, 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 puree, 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 puree consistency is achieved. Pour puree 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 PUREE

Bananas used to make puree 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 pureed. (For best results, do not blend more than 3 bananas at a time.)

Variations:

Banana-strawberry puree:

Add 3-4 fresh strawberries for each banana.

Banana-wheat puree:

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

Banana-chocolate puree:

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 puree of your choice. Fruits used to make a puree 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.

USER MAINTENANCE INSTRUCTIONS

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

- Always unplug the unit before cleaning.
- To clean the container, disassemble the blender by unscrewing collar from base (turn collar in clockwise direction to unscrew) and cautiously remove cutting blade assembly from container.
- Remove cutting blade and gasket from the collar.
- Wash lid, cap, container, gasket, cutting blade and collar in warm, soapy water. Rinse and dry thoroughly.
- Wipe base with a damp cloth or sponge. **REMINDER: NEVER IMMERSE** base in water or any other liquids.
- Re-assemble (see ASSEMBLY INSTRUCTIONS on page 3).
- 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.

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 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" 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.

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®

708 South Missouri St.

Macon, MO 63552-1343

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

1-800-233-9054

Monday-Friday

9 a.m. - 5 p.m. CST

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