

Michael Graves 14-Speed Blender

owner's manual

SAVE THIS USE AND CARE BOOK



Model MGBL14

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 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 without jar properly attached.
14. Always operate blender with Lid in place.
15. When blending hot liquids, remove center piece of two-piece Lid.

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 ("0") 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 has become 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 the Container if 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.

Do not use an extension cord with this product.

Electric Power

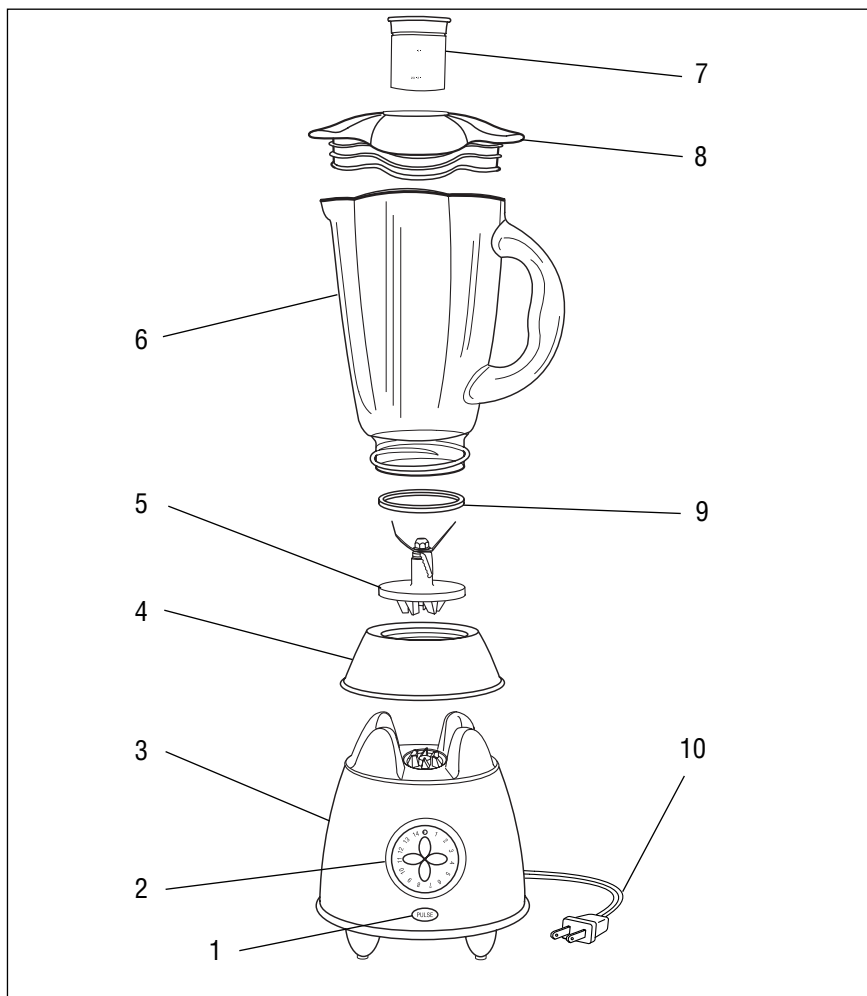
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating 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.

Getting To Know Your Michael Graves MGBL14 Blender



- | | |
|-------------------------------|--------------------------------|
| 1. Pulse Button | 6. Glass Container (P/N 71060) |
| 2. Speed Control | 7. Filler Cap (P/N 71061) |
| 3. Blender Body | 8. Lid (P/N 71062) |
| 4. Collar (P/N 71058) | 9. Gasket (P/N 71063) |
| 5. Blade Assembly (P/N 71059) | 10. Power cord |

Introduction

Congratulations on your purchase of the Michael Graves MGBL14 Blender. Select from 14 levels of power to quickly and properly process a wide range of foods. Additionally, this attractively designed Blender has a large capacity 48 oz Glass Container, Pulse Button, and a Filler Cap conveniently imprinted with measurement markings to add ingredients during operation.

Features

Speed Controls - A wide variety of foods, from milk shakes to crushed ice can be processed utilizing the multi-speed control and pulse function.

Two-Piece Cover and Glass Container - The Glass Container allows you to safely process hot foods. Remove the Filler Cap from the Lid to allow steam to escape. Conveniently add additional ingredients through the opening of the two piece cover during processing.

Pulse Function - The Pulse Button provides short bursts of power allowing you to prepare bread crumbs, grind chocolate and finely chop nuts. You can also use the Pulse Function for cleaning the interior of the Glass Container. See "User Maintenance Instructions" for details.

Crushing Ice - Add 1 cup of ice cubes, about 9, to the Glass Container. Place the Lid on the Glass Container then repeatedly press and release the Pulse Button until the cubes are reduced. This will yield one serving, about one cup.

Before First Use

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. Carefully unpack the Blender.
2. Wash the Container, Lid, Filler Cap and Blade Assembly in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Blender Body in water or any other liquid.** If necessary, the Blender Body can be wiped clean with a moistened cloth.

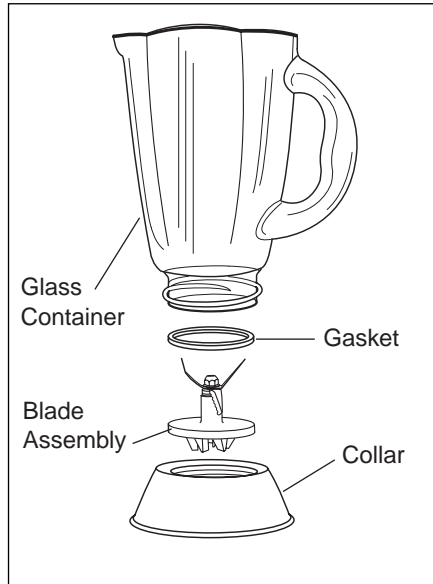
Instructions for Use

NOTE: Before each use, make sure the Power Cord is unplugged and the OFF ("0") Speed Control is selected.

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. Carefully place the rubber Gasket over the Blade Assembly.
2. Place the Blade Assembly into the Collar.
3. Place the Glass Container into the Blade/Collar Assembly. Hold the Collar and turn the Glass Container clockwise to firmly secure it into position on the Collar. **NOTE:** The Collar and Blade Assembly must be firmly attached to the Glass Container before putting any foods or liquids into the Container.
4. Place the Glass Container onto the Blender Body, making sure it is fully seated.



Using Your Blender

CAUTION: Keep hands and utensils out of the Container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must only be used when the unit is not running.

1. Place the Blender Body on a clean, dry surface to prevent debris being pulled into the motor during operation.
2. Check to make sure that the Glass Container, Blade Assembly, Gasket, and Collar are properly and securely assembled. See Assembly Instructions for details.
3. Place the Container Assembly onto the Blender Body, making sure it is firmly seated and not tilting to one side.

CAUTION: Never place the Blade Assembly on the Blender Body without the Glass Container being completely assembled and securely tightened.

Instructions for Use (Cont.)

4. Select the OFF ("0") position and plug the power Cord into a 120V AC electrical outlet.
5. Place ingredients into the Glass Container. **NOTE:** Do not fill the Glass Container more than 3/4 full - the Blade action will cause the ingredients to rise. **Never operate when the Glass Container is empty.**
6. Firmly place the Lid on top of the Glass Container.
7. Insert the Filler Cap into the center of the Lid. You may remove the Filler Cap as needed to add additional ingredients during processing. However, when processing hot foods or liquids, remove the Filler Cap to prevent pressure build-up.
8. At the start of the blending process the powerful motor may cause the liquid to surge against the Lid and cause leakage. To prevent leakage, place one hand firmly on top of the Lid and select your desired blending speed. Never lean over the Blender when it is started or while it is running. Remember to always hold the Lid in place during use.

CAUTION: If Container rotates during blending, immediately turn Speed Control to "OFF" ("0"), then secure by tightening the Collar and Blade Assembly on Container.

9. When blending is complete, turn the Speed Control to the OFF ("0") position and remove the plug from the electrical outlet.
10. Clean unit as instructed in the "User Maintenance Instructions."

Crushing Ice

Add 1 cup of small or medium size ice cubes, about 9, to the Glass Container. Place the Lid on the Glass Container then repeatedly press and release the Pulse Button until the cubes are reduced. This will yield one serving, about 1 cup. If crushing 1 cup of large ice cubes, about 8, add them one at a time through the Filler Cap opening in the lid while pulsing.

Hot Ingredients

CAUTION: Use extreme caution when blending hot liquids to avoid accidental scalding or burns. Do not use your hand to cover opening!

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

- DO NOT put more than one cup of hot ingredients into the Glass Container before beginning blending.
- After the blending process has begun, you may slowly add up to an additional 1 cup of hot ingredients through the center hole in the Lid.
- Always use a vessel with a pouring spout when adding hot ingredients.

User Maintenance Instructions

This Michael Graves Blender requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION: *Never immerse the Blender Body in water or any other liquid.*

1. Always unplug the unit before cleaning.
2. Whenever possible, rinse parts immediately after use to make clean-up easier.

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.*

3. Wash the Glass Container, Lid, Filler Cap and Blade Assembly in warm soapy water. Rinse and dry thoroughly. Never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged. Do not wash the Lid, Filler Cap or Blade Assembly in the dishwasher.
4. **Never immerse the Blender Body in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
5. Do not fill the Glass Container with boiling water or place any of the parts in boiling water.
6. Do not allow the Blade Assembly to soak in water for long periods of time.
7. For quick clean-ups the interior of the Glass Container can be cleaned by using the Pulse setting. Plug the Blender into an electrical outlet and simply pour some warm water and a small amount of detergent into the Glass Container. Press and hold the Pulse Button for a few seconds. The unit will clean itself, without you having to handle the sharp blades. Unplug the Blender, rinse and dry thoroughly, being careful as the blades are sharp.
8. Properly reassemble all parts before storing.

Storage

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

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

Helpful Hints

- Add ingredients to Container a little at a time to ensure proper blending and prevent overflow. Never fill Blender Container more than 3/4 full; the action of the Blade will cause ingredients to rise in the Container. Make large recipes in several batches.
- Place liquid ingredients into the Blender first, unless recipe instructs otherwise. The liquid will speed processing at a lower speed.
- 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 secure Lid on Container before operating.
- Do not remove Container from the Blender Body when the motor is running.
- Keep hands and utensils out of Container while processing to prevent the possibility of severe personal injury and/or damage to the Blender. A scraper may be used, but must only be used when the Blender is not running.
- Thick mixtures require special attention during processing. Shut Blender OFF ("0") 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 continue processing. Select a higher speed if processing becomes sluggish.
- Extra ingredients may be added while blending by removing the Filler Cap on top of Lid. Add solids and ice a little at a time through the hole in the Container Lid. Always cut solid foods such as vegetables and cheese into small chunks before placing in the Container.
- To reduce wear on the Blade Assembly, place solid food portions in Blender, 1/2 cup at a time. Raw fruits and vegetables as well as cooked meats should be cut in 1 inch pieces before processing.
- Remove thick mixtures easily through bottom of the Container after removing the Blade and Collar Assembly.
- Do not store food in Glass Container.
- To prevent excessive heat expansion: Always remove Filler Cap from Lid when processing hot ingredients. Add hot foods slowly (to a maximum of 2 cups).
- The blending or processing of foods that are gummy or sticky, such as fresh ginger is not recommended.
- Always lift Container up and out of Blender Body to prevent Container from unscrewing from the Collar

Blending Guide

Your blender features a multi-speed control plus Pulse. While you may select any speed, the following list will help you determine where to set the control for various items.

Speeds	Foods	Mixing Procedures
Stir (1-3)	Powdered Milk	Add water, then dry milk. Stir 15 seconds.
	Frozen Juice	Add one 6 oz. can frozen juice, then water. Stir 15 seconds or until blended.
	Pancake Batter	Add liquid, eggs, then enough mix for 15 small pancakes. Stir 5 seconds. Stop and scrape sides. Stir 5 seconds more until large lumps disappear.
	Instant Pudding	Add milk then mix. Stir 30 seconds or until smooth.
	Malts	Add milk, flavoring and Ice cream. Stir 15 seconds
Puree (4-5)	Baby Food Vegetables	Cut into 1" pieces, simmer until tender, cool. Add 1/2 cup liquid and up to 1 cup cut-up food. Puree until desired texture.
	Fruit Toppings	Slightly thaw a 10 oz. package of frozen fruit. Place in a container and Puree until desired consistency.
Blend (6-7)	Bread	Tear 1 slice of bread into 6 pieces. Add to Glass Container. Blend for 5 seconds or until desired texture.
	Cookies	Break into 1" pieces and place up to 1 cup of food into Glass Container. Blend until desired consistency.
	Crackers	Place up to 8 crackers in 2" squares into Glass Container. Blend until desired consistency.
	Chips & Cereal	Place up to 1 cup in container and Blend until desired consistency.
Chop (8)	Fruits & Vegetables	Add up to 1 cup of food cut into 1/2" pieces and 1/2 cup water or other liquid to Glass Container. Chop 5 seconds or until desired consistency. Drain. (To chop dry, use PULSE).

Blending Guide (Cont.)

Speeds	Foods	Mixing Procedures
Chop (9-10)	Cabbage	Coarsely dice cabbage and place up to 5 cups into Glass Container, fill with water. Chop for 5 seconds or until desired consistency. Drain thoroughly.
	Nuts	Place up to 1 cup into Glass Container and Chop until desired consistency (or use PULSE).
Mix (11-12)	Creamed Soups Reconstitute	Add liquid, then soup. Mix 5 seconds or until smooth.
	Sauces	Add liquids then solids to Glass Container. Mix until desired consistency.
	Fruit	Cut fruit into 1/2" cubes and place up to 1 cup into Glass Container. Add 1/2 cup liquid. Mix until desired consistency.
	Salad Dressing	Add liquids then solids to container. Mix until desired consistency.
	Frozen Drinks	Place up to 2 cups of liquid then solid food into Glass Container. Mix 5-10 seconds then quickly drop 5-10 ice cubes, one at a time, through the removable Cap on the Lid. Immediately replace Cap after each addition of ice cubes to prevent splattering.
Grate/ Grind (13-14)	Cheese (Soft)	Cut cheese into 1/2" cubes and place up to 1 cup into Glass Container. Grate 5-10 seconds or until desired consistency.
	Cheese (Hard)	Cut cheese into 1/2" cubes and place up to 1/2 cup into Glass Container. Grate 5-10 seconds or until desired consistency.
	Orange/Lemon	Cut peel of one orange/lemon into 1" chunks. Grate 5-10 seconds or until desired consistency.
	Coffee Beans	Add up to 1/2 cup beans. Grind 45-90 seconds or until desired consistency.
	Chocolate Bars	Break 2 ounces into 1" pieces and grate until desired consistency.

Recipes

HUMMUS

- 2 15-ounce cans garbanzo beans (chickpeas)
- 1/2 cup tahini (sesame-seed paste)
- 6 tablespoons lemon juice
- 3 cloves garlic
- 1 teaspoon ground cumin
- Salt and pepper to taste

Drain beans, reserving liquid. Put all ingredients in blender with 1/4 cup of garbanzo beans liquid. Process on #13 until smooth, adding liquid until desired consistency is reached. Makes 3 cups.

SPINACH DIP

- 1 8-ounce can sliced water chestnuts, drained
- 1 cup sour cream
- 1 cup plain yogurt
- 1 bunch green onions, chopped
- 2 teaspoons salt
- 1 teaspoon tarragon leaves
- 1/2 teaspoon dry mustard
- 1/2 teaspoon pepper
- 2 cloves garlic
- 3 ounces spinach leaves, chopped

Put all ingredients in blender. Process on #7 until blended. Cover and refrigerate for 2 hours to enhance flavor. Makes 4 cups.

Recipes (Cont.)

HOUSE SPECIALTY QUICHE

- 4 large eggs
- 1 cup Bisquick® baking mix
- 2 cups milk
- 1/2 teaspoon curry, if desired
- 1 cup shredded cheddar cheese
- 1/2 cup chopped cooked ham
- 1 cup sliced mushrooms

Preheat oven to 350°F. Spray 10-inch pie pan with vegetable oil spray. Put eggs, baking mix, milk and curry into blender. Process on #6 until well blended. Sprinkle cheese on pie pan. Add ham and mushrooms. Pour egg mixture into pie pan and bake for 50-60 minutes or until top is golden brown. Makes 4-6 servings.

SALMON MOUSSE

- 2 tablespoons lemon juice
- 1 envelope unflavored gelatin
- 1/4 cup boiling water
- 1/2 teaspoon dried dill
- 1/4 cup chopped onion
- 2 cups canned salmon, drained
- 1/3 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons olive oil

Put lemon juice in a small heat-resistant bowl and put gelatin over juice. Let stand 2 minutes. Add boiling water and allow to sit 5 minutes. Pour into blender and process on #2 until well mixed. Add dill, onion, salmon, mayonnaise, sour cream and olive oil. Process on #11 until mixed. Spray a one-quart mold with vegetable oil spray and pour mixture into mold. Cover and refrigerate until set (about 3 hours). Garnish with cherry tomatoes and parsley. Makes 8 servings.

MIDDLE EAST PASTA SAUCE

- 1 20-ounce can tomatoes, basil and oregano flavored
- 1/2 cup pimentos
- 1 14-ounce can artichoke hearts, drained
- 3 large cloves garlic
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cumin
- 1/4 teaspoon allspice
- 1 small onion, chopped
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano

Put tomatoes in blender, and process on #6 until smooth. Add remaining ingredients and PULSE until coarsely chopped. Heat and pour over cooked pasta. Makes 3 cups.

FIESTA MEAT LOAF

- 2 slices bread, torn into pieces
- 1/2 cup celery, chopped
- 1/4 cup green pepper, chopped
- 1/4 cup onion, chopped
- 1 cup carrot, chopped
- 2 eggs
- 1/4 cup steak sauce, divided
- 2 pounds ground beef
- Salt and pepper to taste

Preheat oven to 350°F. Place bread into blender, one slice at a time. Process on #6 until desired texture is achieved. Set aside. Repeat with the other slice of bread. Place vegetables into blender and cover with water. Cover and process on PULSE until coarsely chopped. Drain thoroughly. Place eggs and 2 tablespoons steak sauce into blender. Cover and process on #7 for 5-10 seconds. In a bowl combine bread crumbs, vegetables, egg mixture and meat. Pat into 9"x5" loaf pan. Place pan in oven. Bake for 1 hour 20 minutes or until done. Spread 2 tablespoons steak sauce over meat loaf and bake for another 5-10 minutes. Makes 6-8 servings.

Recipes (Cont.)

CRANBERRY - CHEESE PIE

- 12 vanilla flavored crème sandwich cookies
- 1 14-ounce can sweetened condensed milk
- 1/3 cup lemon juice
- 1/2 teaspoon vanilla
- 1 8-ounce package cream cheese, softened and cut in cubes
- 1 16-ounce can whole berry cranberry sauce
- Whipped cream

Put cookies into blender. Process on #6 for 15-20 seconds. Press crumbs into 10-inch pie plate. Add condensed milk, lemon juice, vanilla, and cream cheese in blender and process on #14 until smooth. Set aside a few whole cranberries from sauce. Add remaining cranberry sauce to cream cheese mixture and PULSE until blended. Spoon into crust. Freeze until firm. Remove from freezer 20 minutes before serving. Top with whipped cream and garnish with whole cranberries. Makes 6-8 servings.

Lemon Tea Cookies

- 3 cups sifted flour
- 1 teaspoon baking soda
- 2 eggs
- 1 teaspoon grated lemon rind
- 1 cup butter, softened
- 1 cup sugar
- 1 6-ounce can frozen lemonade concentrate, thawed

Preheat oven to 400°F. Sift flour and baking soda together in a mixing bowl. Put eggs, lemon rind, butter, sugar and 1/2 cup thawed lemonade concentrate in blender. PULSE until well blended. Then process on #8 until ingredients are well mixed. Pour into flour mixture and mix well. Drop by scant teaspoon 2" apart onto ungreased cookie sheet. Bake cookies 8-10 minutes or until gently browned around the edges. Use pastry brush to brush reserved lemonade concentrate on hot cookies. Sprinkle with sugar immediately. Place cookies on cooling rack until cool. Makes 5 dozen cookies.

DREAMY CHOCOLATE MOUSSE

- 1 teaspoon vanilla
- 1 teaspoon orange flavoring
- 2 tablespoons sugar
- 1 cup mini-chocolate semi-sweet morsels
- 3/4 cup half and half
- 1 3-ounce package cream cheese, softened and cut in cubes

Put vanilla, orange flavoring, and sugar in blender. Heat half-and-half to just below boiling point and stir in chocolate chips until melted. Allow to cool slightly then add to blender. Process on #14 until smooth. Add cream cheese and process on #11 until mixture is blended. Pour into dessert glasses and refrigerate 3-4 hours. Makes 4 servings.

MOCHA FRAPPE

- 1 1/2 cups cold milk
- 2 teaspoons instant coffee
- 1/4 teaspoon cinnamon
- 1 cup chocolate frozen yogurt

Place all ingredients in blender. Cover and process on #11 until smooth. Serve immediately. Makes 2-3 servings.

ORANGE FROSTY

- 3 cups ice cubes
- 1 6-ounce can frozen orange juice concentrate
- 3/4 cup cold water
- 3/4 cup cold milk
- 1/2 cup sugar
- 1 teaspoon vanilla until smooth

Place all ingredients in blender. PULSE several times until smooth. Makes 2-3 servings.

LIMITED ONE YEAR WARRANTY

Warranty: This 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 MGBL14 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 \$10.00 (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 7366
Columbia, MO 65205-7366
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: <http://www.eSalton.com>

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Michael Graves 14-Speed Blender



Michael Graves

The highly acclaimed work of Michael Graves has restored a sense of humanity to modern architecture. Graves, one of the most noted architects of our time, has designed buildings for such clients as Disney,TM including the company's corporate headquarters and the Walt DisneyTM World Swan and Dolphin Hotels. Gifted in design at every scale, Michael Graves has created products for the home that carry labels such as Alessi, FAO Schwarz, and Steuben. His work has been recognized with scores of awards. Most recently Michael Graves was selected for the 2001 American Institute of Architects Gold Medal award, the highest honor given by the AIA to an individual. In 1999, President Clinton presented Michael Graves with the National Medal of Arts.

The Michael Graves DesignTM Collection provides an inspired balance of form and function. Sensible and sublime, practical and whimsical, the objects envisioned by this world-renowned architect infuse our daily lives with joy.

A stylized, handwritten signature of Michael Graves. The signature is written in a cursive, flowing script. Below the signature is a thick, horizontal, wavy line that serves as a decorative underline.