

## IMPORTANT SAFEGUARDS

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

**Read all instructions before use**

- • Unplug cord from outlet when not in use or before cleaning.
- • To protect against risk of electrical shock, do not immerse the cord, plug or motor base in water or any other liquids.
- • Do not let cord hang over edge of table or counter or touch hot surfaces.
- • Never leave appliance unattended when in use.
- • Close supervision is necessary when used by or near children.
- • Avoid contact with moving parts. Keep hands and utensils out of jar while blending to prevent personal injury or damage to the blender. A rubber spatula may be used only when the blender is not running.
- • The blade is sharp. Handle with care.
- • To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
- • Always put the lid on the jar before operating the blender.
- • Do not blend boiling liquids in the blender.
- • When blending hot liquids beware of steam. Remove the filler cap from the lid to allow steam to escape.
- • 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 the appliance to the nearest Authorized Sunbeam Appliance Service Center for examination, repair or electrical mechanical adjustment.
- • Do not use outdoors or for commercial purposes; this appliance is for household use only. • Always operate on a flat surface.
- • Unplug the blender when not in use, before taking off or putting on parts and before cleaning.
- • Use this appliance for its intended use as described in this manual. The use of attachments not made by the manufacturer, including canning or ordinary jar and processing assembly parts, is not recommended by Sunbeam Products, Inc. and may cause injury.

**This Product Is for Household Use Only**

The maximum rating marked on the product is based on the attachment that draws the greatest load. Other attachments may draw less power.

## **Power Cord Instructions**

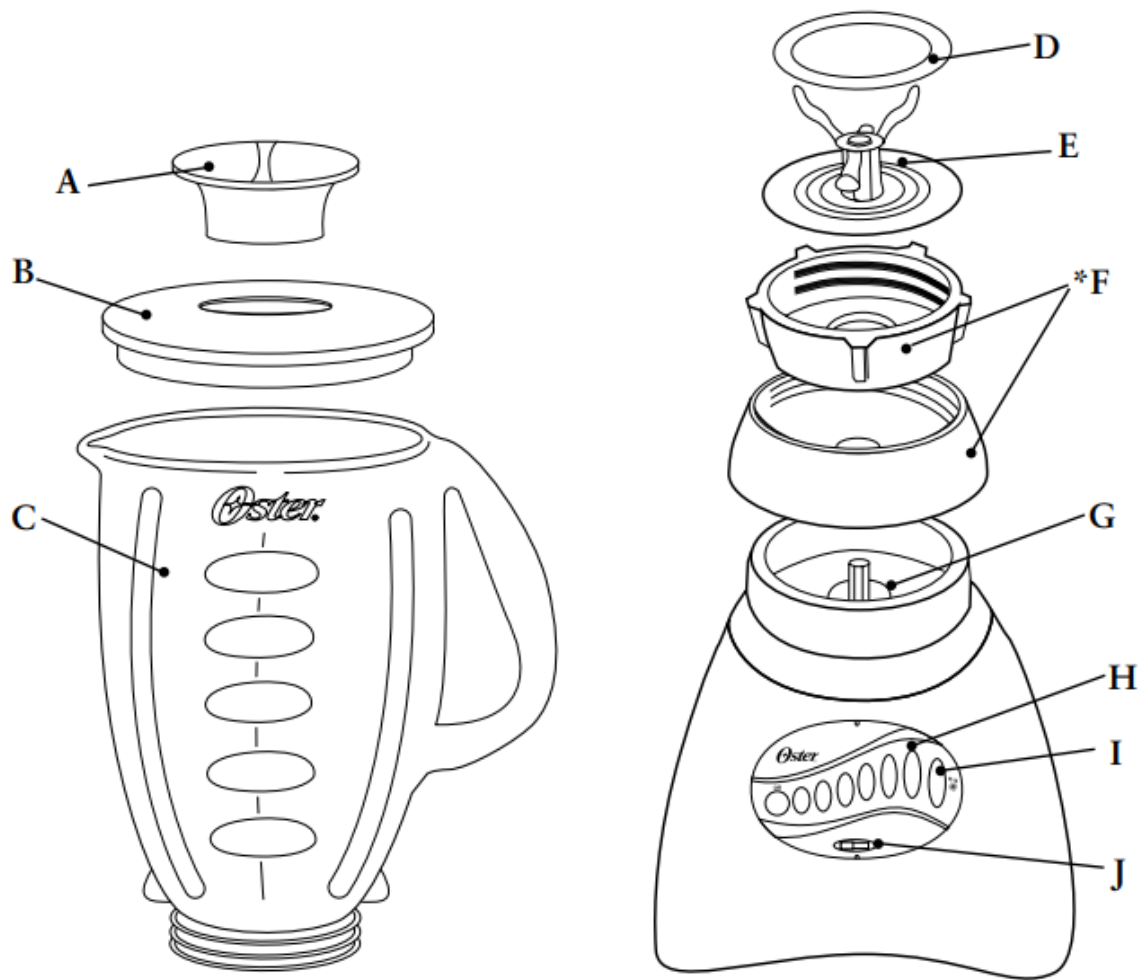
**Please follow the instructions below to ensure the safe use of the power cord.**

- This appliance is equipped with a polarized plug. This type of plug has one blade that is wider than the other. This plug will fit in a polarized outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.
- You may use an extension cord, if necessary, but be certain to follow these guidelines:
  - The marked electrical rating of the extension cord must be at least 120/127 Volt, 60 Hz, 10A.
  - The extension must be arranged so that it will not drape over the countertop or tabletop, will not be within the reach of children, and will not be tripped over.
  - Do not pull, twist or otherwise abuse the power cord.

## **SAVE THESE INSTRUCTIONS**

### **Features of Your Blender**

- A. Feeder cap for adding ingredients while blending
- B. Leak-proof lid
- C. Your Oster® Blender includes one of the following:
  - 5 or 6-cup (1.2–1.4 L) Dishwasher-Safe Glass Jar
  - 8-cup (1.89 L) Party Pitcher Glass Jar
  - 6-cup (1.4 L) Break-Resistant Plastic Jar
- D. Sealing ring for tight seal
- E. Ice Crusher Blade pulverizes ice for smooth frozen drinks
- F. Threaded Jar Nut or Threaded Jar Skirt (*Select Models Feature a Threaded Jar Skirt*)
- G. Powerful motor with ALL-METAL-DRIVE for lasting durability
- H. Control panel
- I. Pulse for precise blending control (*Location varies per model*)
- J. HIGH/LOW Switch (*Select Models Only*)



• \*Note: Blender models will feature a Threaded Jar Nut OR a Threaded Jar Skirt (F)

### 8-Speed

<b>1</b> PURÉE	<b>2</b> CHOP	<b>3</b> MIX	<b>4</b> PULSE	<b>5</b> LIQUEFY	<b>6</b> SHAKE	<b>7</b> SMOOTHIE	<b>8</b> ICE CRUSH
←----- LOW -----→				←----- HIGH -----→			

### 10-Speed

<b>1</b> EASY CLEAN	<b>2</b> PURÉE	<b>3</b> CHOP	<b>4</b> WHIP	<b>5</b> MIX	<b>6</b> GRATE	<b>7</b> BLEND	<b>8</b> GRIND	<b>9</b> LIQUEFY	<b>10</b> ICE CRUSH
←----- LOW -----→					←----- HIGH -----→				

### 12-Speed

<b>1</b> EASY CLEAN	<b>2</b> PURÉE	<b>3</b> CREAM	<b>4</b> CHOP	<b>5</b> WHIP	<b>6</b> MIX	<b>7</b> GRATE	<b>8</b> BLEND	<b>9</b> SHRED	<b>10</b> GRIND	<b>11</b> LIQUEFY	<b>12</b> ICE CRUSH
←----- LOW -----→						←----- HIGH -----→					

### 14-Speed



<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>
EASY CLEAN	BEAT	PURÉE	CREAM	CHOP	WHIP	MIX	MINCE	GRATE	BLEND	SHRED	GRIND	LIQUEFY	ICE CRUSH
←-----LOW-----→							←-----HIGH-----→						

## 16-Speed

<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>
PULSE	EASY CLEAN	STIR	BEAT	PURÉE	CHOP	WHIP	MIX	ICE CRUSH	GRATE	BLEND	SHRED	GRIND	WASH	LIQUEFY	FRAPPE
←-----LOW-----→								←-----HIGH-----→							

## Using Your Blender

1. Clean blender according to the instructions in the “Cleaning and Storing Your Blender” section.
2. Turn jar upside down so the small opening is at the top. (*Figure 1*)
3. Place sealing ring over jar opening. (*Figure 2*)
4. Place blade into jar. (*Figure 3*)

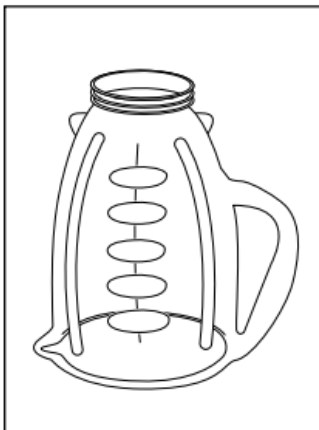


FIGURE 1

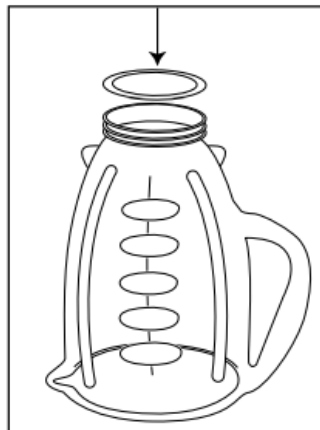


FIGURE 2

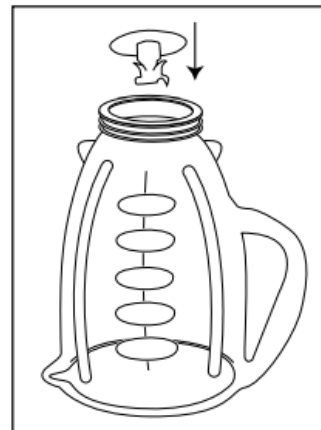


FIGURE 3

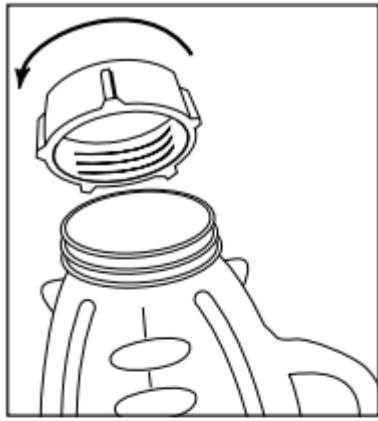


FIGURE 4

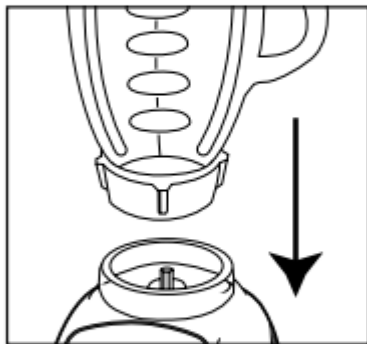


FIGURE 5

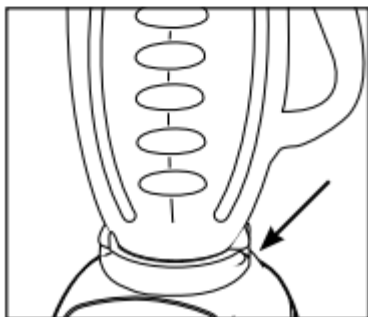


FIGURE 6

5. Place threaded jar nut or threaded jar skirt over blade and jar (*Note: If there are slots on top of collar, line them up with notches on jar.*) Place the threaded jar nut or threaded jar skirt on jar and turn it clockwise to tighten. (*Figure 4*)
6. Place jar assembly onto base. (*Figure 5*)
7. **Line up tabs of jar with tabs on blender base.** Make sure the tab of the jar on the *left* side is in the back of the tab of the blender base and the tab of the jar on the *right* side is in front of the tab of the blender base. Make sure jar is seated into position. (*Figure 6*)
8. Place ingredients into jar.
9. Place lid with feeder cap on jar.
10. Plug the power cord into a 120 Volt AC electrical outlet.

11. Slide switch to HIGH or LOW. *(If your model does not have a slide switch, push HIGH or LOW button.)*
12. Push desired speed and blend ingredients to desired consistency.
13. Press OFF to stop the blender.
14. To use PULSE, select HIGH or LOW. Push PULSE and hold down for desired length of time. Release PULSE and allow blade to stop. Repeat cycle as desired.

## Blending Tips

- Put liquids in the jar first, unless a recipe says otherwise.
- Crushing ice: Crush 6 ice cubes or approximately 2 cups of ice at a time.
- Do not remove the lid while in use. Remove filler cap to add smaller ingredients. *(Figure 7)*

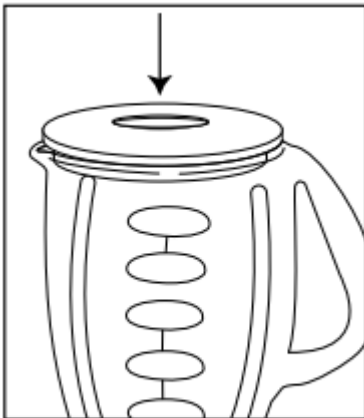


FIGURE 7

- Cut all firm fruits and vegetables, cooked meats, fish and seafood into pieces no larger than 3/4 inch (1.8 cm) to 1 inch (2.5 cm). Cut all kinds of cheeses into pieces no larger than 3/4 inch (1.8 cm).
- This blender will not mash potatoes, whip egg whites or substitute dairy toppings, mix stiff dough or grind raw meat.

## Hot Foods

- Open the Filler Cap to vent steam. Tilt Filler Cap away from you.

Keep hands away from the cover opening to prevent possible burns.

- When working with hot liquids, remove Filler Cap and start blending at a low speed. Then move to a faster speed. DO NOT add liquid over the 4 cup (1 liter) level.

## Processing Foods in Blender\*

<b>FOOD</b>	<b>PROCESSED QUANTITY</b>	<b>UNPROCESSED QUANTITY</b>	<b>SPECIAL INSTRUCTIONS</b>
Breadcrumbs	1/2-cup (125 ml)	1 slice, torn in 8 pieces	Pulse on low
Celery	3/4-cup (200 ml)	1-cup (250 ml) of 1-inch (2.5 cm) pieces	Pulse on low
Cheese, Cheddar	1-cup (250 ml)	1-cup (250 ml) of 1-inch (2.5 cm) pieces	Pulse on low
Cheese, Swiss	1-cup (250 ml)	1-cup (250 ml) of 1-inch (2.5 cm) pieces	Pulse on low
Cheese, Hard or Semi-Hard	1-cup (250 ml)	1-cup (250 ml) of 1-inch (2.5 cm) pieces	Chop continuously
Coffee Beans	1-cup (250 ml)	1-cup (250 ml)	Grind 45 seconds or to desired consistency
Cookies, Wafer	1/2-cup (125 ml)	10 wafers	Pulse on low
Crackers, Graham	1/2-cup (125 ml)	8 crackers	Pulse on low
Peppers	2/3-cup (150 ml)	1-cup (250 ml)	Pulse on high
Meat, Boneless, Cooked	1-cup (250 ml)	1-cup (250 ml) of 1-inch (2.5 cm) pieces	Chop continuously

Nuts, almonds, peanuts, pecans, walnuts	1-cup (250 ml)	1-cup (250 ml)	Pulse on high
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\*Suggested processing and blending guidelines.

## Cleaning and Storing Your Blender

**IMPORTANT: UNPLUG BEFORE CLEANING. DO NOT IMMERSE THE BLENDER BASE IN WATER OR ANY OTHER LIQUID.** Use a damp, soft sponge with mild detergent to clean the outside of the blender base. All parts except for the blender base are dishwasher-safe. Place sealing ring in bottom basket of dishwasher. You can also wash the parts in warm, soapy water. Rinse well and dry.

### Easy Clean

Note: Easy Clean is not a substitute for regular cleaning described above.

It is especially important to disassemble and thoroughly clean your blender when processing milk, dairy products, meats, seafood and eggs.

Pour 3 cups of warm water in the blender jar. Add 1-2 drops of liquid dishwashing detergent. Select Easy Clean or blend on lowest speed. Blend detergent for 10 - 15 seconds. Empty jar of soapy water into sink. Rinse jar thoroughly with clean water.

### Storing Your Blender

After cleaning, reassemble blade to jar with sealing ring and jar bottom. Store blender with cover ajar to prevent container odor.

### Recipes

For fun and creative recipes for your new Oster\* blender please visit [www.oster.com](http://www.oster.com). Here you will find everything from the perfect Breakfast Smoothie to creamy Soups, Sauces and a host of Oster signature Frozen Drinks. For the perfect recipe for any occasion—turn on your creativity with Oster\* Blenders!

### **1-Year Limited Warranty**

Sunbeam Products, Inc, or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is

no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam™ dealers, service centers, or retail stores selling Sunbeam™ products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam™ service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### **What are the limits on Sunbeam's Liability?**

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

#### **How To Obtain Warranty Service In the U.S.A.**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-334-0759 and a convenient service center address will be provided to you.

#### **In Canada**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 20B Hereford Street Brampton, Ontario L6Y 0M1.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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