

# TOASTLESS®

## CLASSIC POWER BLENDER



### Instruction Booklet

Model: TBL634

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against electrical hazards, do not immerse cord, plugs, or the 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. 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 TOASTEES for examination, repair or electrical or mechanical adjustment. See Warranty.
6. Avoid contacting moving parts.
7. Keep hands and utensils out of Glass Blender Jar 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.
8. Blades are sharp. Handle carefully.
9. To reduce the risk of injury, never place the Cutter Blade Assembly on the base without the jar properly attached.
10. Always operate the blender with the cover in place.
11. When blending hot liquids, remove the Filler Cap.
12. The use of accessories or attachments, not recommended or sold by TOASTEES may cause fire, electric shock or injury.
13. DO NOT use outdoors.
14. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
15. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
16. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
17. Extreme caution must be used when moving an appliance containing hot liquids.
18. This appliance is for Household Use Only. DO NOT use appliance for other than intended use.
19. Do not leave unit unattended while in use.

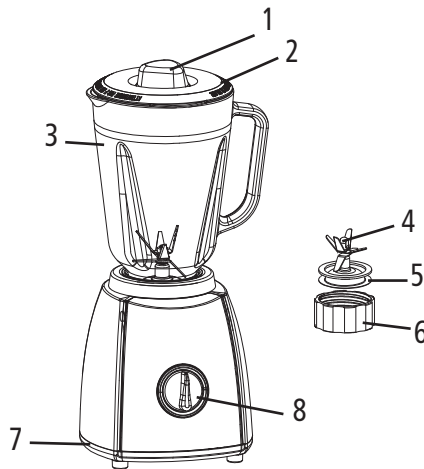
**SAVE THESE INSTRUCTIONS**  
HOUSEHOLD USE ONLY

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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** modify the plug in any way.

## DESCRIPTION OF PARTS

1. Filler Cap
2. Lid
3. Glass Blender Jar
4. Cutting Blade Assembly
5. Rubber Gasket
6. Jar Base
7. Blender Base
8. Speed Control/Pulse Dial



## BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Remove the Jar Base & Cutting Blade Assembly (see the Care and Cleaning Section). Wash the Jar, Lid, Filler Cap, Jar Base, Gasket and Cutting Blade Assembly in warm soapy water.

NOTE: Use extreme caution when handling the Cutting Blade Assembly, the blades are very sharp.

Rinse, dry and reassemble.

4. Wipe the Blender Base with a damp cloth.

**DO NOT IMMERSE THE BLENDER BASE IN WATER OR ANY OTHER LIQUID.**

**DO NOT** use harsh detergents or abrasive cleaners on any part of the appliance.

## Speed Settings

Low – for mixing and light blending including drinks, sauces, scrambled eggs and berries.

High – for heavier mixing such as whole fruit, soups, mayonnaise and solid ingredients

Pulse – for quick bursts of power and to crush ice

## HOW TO USE

1. Place the Blender Jar securely on the Blender Base.
2. Plug into a 120V AC wall outlet.
3. Add ingredients and replace the Lid.
4. Turn the Speed Control/Pulse Dial to the desired setting.
5. When the ingredients have been blended, turn the Speed Control/Pulse Dial to 'OFF'. Unplug from the wall outlet
6. Remove the Blender Jar by lifting up - do not twist. NOTE: Wait until the Cutting Blades have stopped before removing the Blending Jar.

## HELPFUL HINTS

- Prepare solid ingredients by cutting into small pieces 1"-1-1/4" (2-3 cm). Add a small amount of liquid and place small portions into the Blender Jar instead of large quantity all at once. Gradually add more liquid through the Filler Cap opening.
- Allow hot liquids to cool to a lukewarm temperature before processing.
- Always place your hand on top of the Lid when operating.
- While the motor is running, ingredients can be added through the Filler Cap opening in the center of the Blender Lid.
- When chopping nuts or other dry mixtures use 3/4 cup (180 ml) at a time, to ensure even chopping.
- To crush ice, place the ice cubes into the Jar with the motor switched off. Close the Lid and turn the Speed Control to the Pulse setting. Add a little water through the Filler Cap opening for more even ice crushing.
- DO NOT operate the Blender for more than 90 seconds when processing dry ingredients.
- DO NOT run the Blender when empty

## CARE AND CLEANING

1. Unplug from wall outlet.
2. Remove Blender Jar from Blender Base.
3. Empty the Blender Jar completely. Rinse the inside with water, then remove the black plastic Jar Base and Cutting Blade Assembly by turning the Jar Base counterclockwise.
4. Remove the Cutting Blades and Gasket. NOTE: Use extreme caution when handling the Cutting Blade Assembly, the blades are very sharp.
5. Wash the Blender Jar, Lid, Filler Cap, Jar Base, Gasket and Cutting Blades in warm soapy water. Rinse, air dry thoroughly and reassemble.
6. To reassemble, place the Gasket over the top of the Cutting Blades (BE CAREFUL AS THE BLADES ARE SHARP) and slide the Gasket to the bottom edge of the Cutting Blade assembly. Fit the Cutting Blades through the hole in the Blender Jar. Place the Jar Base over the bottom of the Jar and turn clockwise.
7. Wipe the Blender Base with a damp cloth. If necessary, you can use a little mild detergent. DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID. DO NOT use harsh detergents or abrasive cleaners on any part of the appliance.

## RECIPES

### Raspberry Salad Dressing

|                 |   |
|-----------------|---|
| 1/2 cup (125g)  | fresh or frozen raspberries, thawed                                     |
| 2 tbsp. (30 ml) | vegetable oil   |
| 2 tbsp. (30 ml) | Balsamic vinegar  |
| 1 tsp. (5 ml)   | chopped mint  |
| 2 tsp. (10 ml)  | sugar (add up to 1 tbsp. (15 ml) depending on sweetness of raspberries) |

Place raspberries into Blender Jar. Blend on low speed until smooth. If desired, push through a sieve to remove seeds. Return raspberry puree to Blender Jar and add oil, vinegar, mint and sugar. Pulse until combined.

### Avocado Salad Dressing

|                  |                                     |
|------------------|-------------------------------------|
| 1 tbsp. (15 ml)  | lemon juice                         |
| 3 tbsp. (45 ml)  | plain yogurt                        |
| 1/2 cup (125 ml) | sour cream                          |
| 1 tsp. (5 ml)    | honey                               |
| 1/2 tsp. (5 ml)  | crushed garlic                      |
| 1                | avocado, peeled, stoned and chopped |

Add all ingredients to the Blender Jar. Blend on high speed until smooth.

### Crepes with Strawberry Sauce

|                     |                            |
|---------------------|----------------------------|
| 1-1/4 cups (310 ml) | milk                       |
| 1 cup (250 ml)      | all purpose flour          |
| 2                   | eggs                       |
| 1 tbsp. (15 ml)     | melted butter or margarine |

Place milk, flour eggs and butter in the Blender Jar. Blend on high speed until smooth. Pour 1/4 cup (60 ml) batter into a non-stick frying pan and cook over a medium heat until golden brown. Turn and cook for 30 seconds longer. Remove from pan and keep warm. Repeat with remaining mixture.

### Strawberry Sauce

|                 |                               |
|-----------------|-------------------------------|
| 1/2 lb. (225 g) | strawberries, fresh or frozen |
| 1/4 cup (60 ml) | icing sugar                   |
| 2 tbsp. (30 ml) | Grand Marnier                 |
| 2 tbsp. (30 ml) | water                         |

Place strawberries, icing sugar, Grand Marnier and water into the Blender Jar. Blend until smooth on high speed. Pour over crepes. If desired, top with a few sliced strawberries, a dollop of whipped cream and sprinkle with icing sugar.

**Banana Shake**

|                  |                                   |
|------------------|-----------------------------------|
| 2 cups (500 ml)  | milk                              |
| 2                | bananas, peeled and cut in chunks |
| 1/4 cup (60 ml)  | yogurt                            |
| 1 tbsp. (15 ml)  | honey                             |
| 1 tsp. (5 ml)    | lemon juice                       |
| 1 cup (250 ml)   | ice cubes                         |
| nutmeg - garnish |                                   |

Place milk, bananas, yogurt, honey, lemon juice and ice cubes in Blender Jar. Blend on high speed until well combined and ice is crushed. If necessary, Pulse a few times to crush ice. Pour into glasses and sprinkle with nutmeg.

**Strawberry Daiquiri**

|                 |              |
|-----------------|--------------|
| 2 tbsp. (30 ml) | white rum    |
| 1/4 cup (60 ml) | lime juice   |
| 1 tbsp. (15 ml) | sugar        |
| 2 cups (500 ml) | strawberries |
| 2 cups (500 ml) | ice cubes    |

Place rum, lime juice, sugar, strawberries and ice cubes into Blender Jar. Pulse until ice is crushed and ingredients are combined. Pour into glasses.

**Margarita**

|                 |            |
|-----------------|------------|
| 2 tbsp. (30 ml) | tequila    |
| 2 tbsp.         | Triple Sec |
| 1 cup (250 ml)  | lime juice |
| 2 cups (500 ml) | ice cubes  |

Place tequila, Triple Sec, lime juice and ice cubes into Blender Jar. Pulse until ice is crushed and ingredients are combined. Pour into glasses.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

## LIMITED WARRANTY

Toastess International warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Toastess International. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.toastess.com" for the service centre nearest you or you may contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service, securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

# TOASTESS®

## TOASTESS INTERNATIONAL

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Fax: 514-685-8300  
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\* Return/exchange policies at each retailer vary and may differ from the Toastess International 1 year limited warranty period.