

12-Speed Blender Chopper Combo

USE AND CARE GUIDE
MODELS 1135 AND 1135CAN



READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- ◆ Read all instructions before using appliance.
- ◆ To protect against electrical shock, do not immerse motor housing, gear box, cord or plug in water or other liquids.
- ◆ Do not allow children to use this appliance.
- ◆ Close supervision is necessary when this appliance is used near children.
- ◆ Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts and before cleaning.
- ◆ Avoid contact with moving parts.
- ◆ Do not operate this appliance with a damaged cord or plug or if the appliance should malfunction, or has been dropped or damaged in any manner. Contact Consumer Relations for return authorization, examination, repair or electrical or mechanical adjustment.
- ◆ Do not use outdoors or when standing in a damp area.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- ◆ Keep hands, hair, clothing as well as utensils out of glass blending jar while blending to reduce the risk of severe injury to persons or damage to the blender.
- ◆ Keep hands and utensils away from the chopper blades while chopping food to reduce the risk of severe injury to persons or damage to the food chopper.
- ◆ A scraper may be used but only when Blender or Chopper is not running.
- ◆ Blades are sharp. Handle carefully.
- ◆ To avoid the risk of injury, never place chopper blades or blade assembly on motor housing without chopper bowl or glass blending jar properly attached.



- ◆ Always operate blender with cover in place.
- ◆ The use of attachments, including canning jars, not recommended or sold by Toastmaster, may cause fires, electrical shock or injury.
- ◆ When processing hot liquids, remove measuring cup from the two-piece cover.
- ◆ Never add to chopper bowl while appliance is operating.
- ◆ Chopper bowl or glass blending jar must be properly in place before operating appliance.
- ◆ Make sure chopper blades have come to a complete stop before removing chopper lid.
- ◆ Be certain chopper lid is securely locked into place before operating appliance.
- ◆ Do not attempt to defeat the lid interlock mechanism.
- ◆ Be sure to insert or remove chopper blades by using chopper hub to avoid injury.

SAVE THESE INSTRUCTIONS

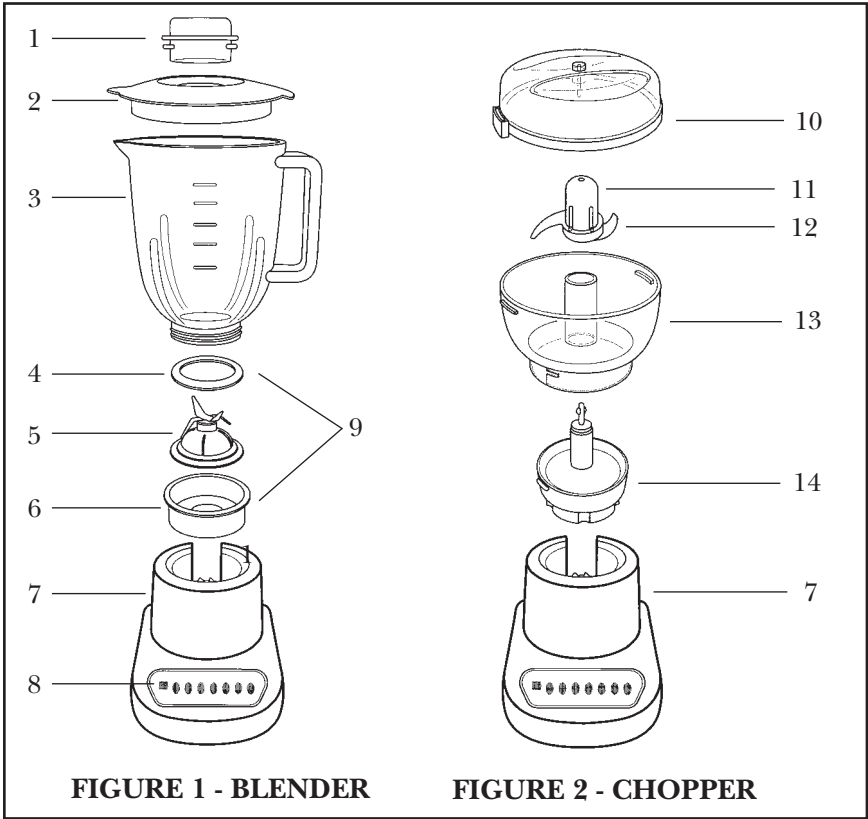
CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.

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

This product is for household use only.

This product may vary slightly from illustration.



1. Measuring Cup
(P/N 70659)

2. Cover (P/N 70660)

3. Glass Blending Jar
(P/N 70661)

4. Gasket
(P/N 70662)

5. Stainless Steel Blades
(P/N 70663)

6. Collar (P/N 70664)

7. Motor Housing

8. 12-speed Control Panel

9. Blade Assembly

10. Chopper Lid (P/N 70788)

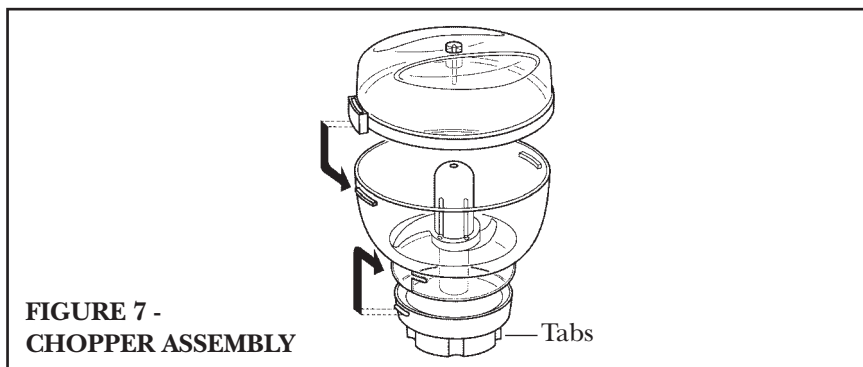
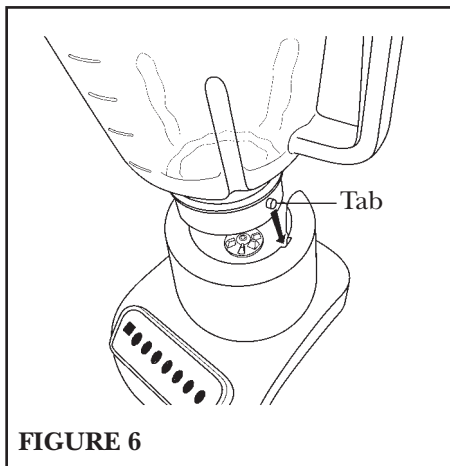
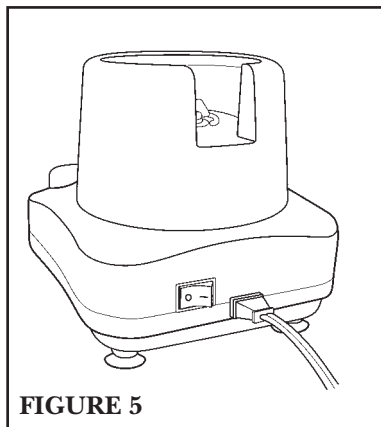
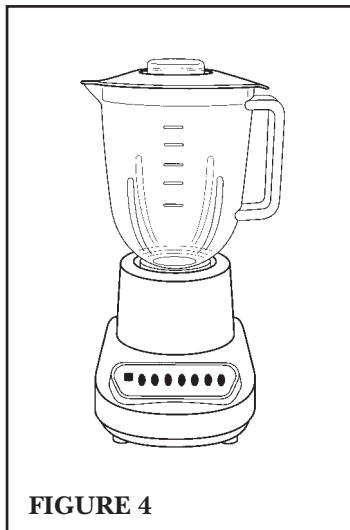
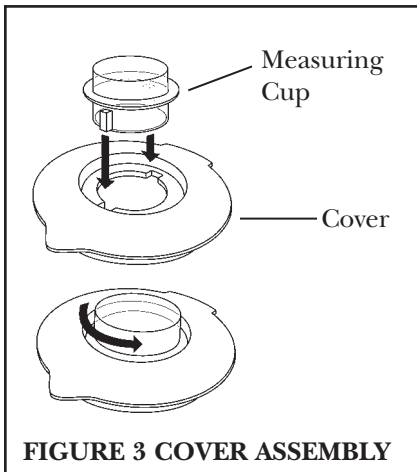
11. Chopper Hub

12. Chopper Blades
(P/N 70789)

13. Chopper Bowl
(P/N 70790)

14. Gear Box (P/N 70791)





Using Your Blender

1. Before using your blender for the first time, wash blender components (1 thru 6) and chopper components (10 thru 12). Wash components as required after each use.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

CAUTION: NEVER PLACE BLENDER MOTOR HOUSING OF APPLIANCE IN WATER OR OTHER LIQUIDS.

2. Place blender motor housing on a dry level surface.
3. Make sure the ON/OFF Switch located at the back of the motor housing is turned to the OFF position (O), see Figure 5.
4. Invert glass blending jar onto level countertop and assemble cutting assembly onto bottom of the glass blending jar, making sure components are securely tightened into place, see Figure 1.
5. Insert glass blending jar aligning the grooves and tabs on collar until it fits securely into the blender motor housing, see Figure 4.
6. Place food into glass blending jar and cover with cover assembly, see Figure 3. Always hold onto glass blending jar while blending.

CAUTION: DO NOT ATTEMPT TO OPERATE WITHOUT COLLAR, BLADES, GASKET, GLASS BLENDING JAR AND COVER PROPERLY IN PLACE.

7. Plug into 120 V ~ 60 Hz AC outlet.
8. To start the blender, press the ON/OFF switch located at the back of the blender motor housing to the ON position (I), see Figure 5.
NOTE: Whenever the blender is switched on, the LOW button indicator light will be on.

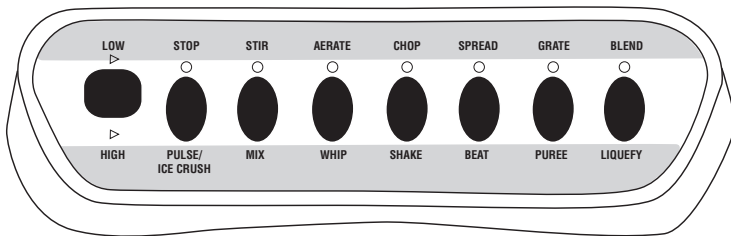


FIGURE 8



Using Your Blender (cont.)

9. Refer to Figure 8. **LOW SPEED MODE (SPEEDS 1-6):** Press the **LOW** button and the **LOW** indicator light will come on. Press and release the desired speed (**STIR, AERATE, CHOP, SHRED, GRATE** or **BLEND**). The light of the selected speed will come on. You may select another low speed by pressing a different speed button. The blender will continue to operate until you press the **STOP** button. The **STOP** button is also the **PULSE** and the **ICE CRUSH (HIGH SPEED mode)** button.

HIGH SPEED MODE (SPEEDS 7-12): Press the **HIGH** button and the **HIGH** indicator light will come on. Press and release the desired speed (**MIX, WHIP, SHAKE, BEAT, PUREE** or **LIQUEFY**). The light of the selected speed will come on. You may select another high speed by pressing a different speed button. The blender will continue to operate until you press the **STOP** button.

NOTE: To change from a high speed to a low speed or from a low speed to a high speed, press the **STOP** button, then choose the **LOW** or **HIGH** speed and follow directions in step #9.

PULSE: Press the **HIGH** button and the **HIGH** indicator light will come on. Quickly press and release or press and hold the **PULSE** button for the desired length of time. To stop the blender, release the **PULSE/STOP** button.

NOTE: **DO NOT** use the **PULSE** feature on **LOW** speed. Always use the **PULSE** feature on **HIGH SPEED**.

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

10. Press the **STOP** button to stop blender action.
11. Press the **ON/OFF** switch to the **OFF** position (O).
12. Unplug the appliance before removing the glass blending jar.
13. Grasp glass blending jar handle and lift glass blending jar off of the blender motor housing. Remove cover assembly. Pour processed food out of the glass blending jar. Unscrew collar from glass blending jar and carefully remove blade assembly.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

Hot Ingredients

NOTE: When processing hot foods, always remove the measuring cup from the cover before beginning.

To prevent excessive heat expansion, remove measuring cup from cover before adding hot ingredients.

Crushing Ice

1. Follow steps 2-5 in USING YOUR BLENDER.
2. Fill glass blending jar with 2 cups of ice cubes.
3. Place cover assembly on glass blending jar.
4. Press the HIGH SPEED button.
5. Press the ICE CRUSH button. Ice can be crushed by continuous operation or by pulsing the ICE CRUSH button until desired consistency is reached.
6. When finished, press STOP button and turn ON/OFF switch to OFF position (O). Unplug appliance.
7. Remove glass blending jar from blender motor housing.

Operating Instructions: Chopper

IMPORTANT

- ◆ Always unplug before disassembling.
- ◆ The blades are very sharp; avoid touching them.
- ◆ Keep the appliance out of children's reach.
- ◆ Never immerse the gearbox into water or any other liquid.
- ◆ The gears inside the chopper are lubricated. Do not re-oil.
- ◆ The chopper does its work in seconds. NEVER USE IT FOR EXTENDED PERIODS.
- ◆ If food collects against the sides of the chopper bowl while operating, switch off, unplug, take off the chopper lid and adjust the food towards the blades with a spatula.
- ◆ The chopper attachment is NOT suitable for chopping hard spices, coffee beans, ice cubes or rice.
- ◆ It is recommended that the glass blending jar should be used for mixing liquids.



How to Use: Chopper

1. Place the motor housing on a dry level surface.
2. Make sure the ON/OFF Switch located at the back of the motor housing is turned to the OFF position (O), see Figure 5.
3. Insert the gear box in the motor housing aligning the tabs with the grooves until it fits securely.
4. Place the chopper bowl on the gear box. Align the tabs with the grooves and turn counterclockwise until it locks into place.
5. Place the chopper blades into the chopper bowl.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

6. Add the ingredients to the chopper bowl. Re-cut the larger parts of foods into pieces of 1"-2".
7. Put the chopper lid on the chopper bowl, push down and turn until locked, see Figure 7. Make sure the chopper lid fits as shown on Figure 7. If the appliance shakes initially due to unequal distribution of the food in the chopper bowl, put your hand on the chopper lid.
8. When you have finished processing the food, switch off the motor, unplug and detach the chopper lid by turning. Remove the chopper bowl from the gear box motor housing before emptying the chopper bowl.

Do

- ◆ Always place liquid ingredients into the glass blending jar first, unless recipe directs otherwise.
- ◆ Most foods require only seconds, not minutes, to process.
- ◆ Blend small amounts of solid food at a time for best results.
- ◆ Break or cut food into uniform 1"-2" size pieces and hard fibrous food into uniform ½" pieces before processing. This will allow the food to drop down around the blades for faster, more thorough chopping action.
- ◆ Always place chopper lid on chopper bowl before turning chopper on to prevent splattering.
- ◆ To add foods while blender is operating, remove small clear lid insert on lid and slowly add ingredients.

Do (cont.)

- ◆ The removable lid insert may be used as a 2 oz. measuring device.
- ◆ Always remove bones, pits, hard shells, seeds, and cores before processing to avoid damaging the unit.
- ◆ If food sticks to sides of chopper bowl and blending action stops, turn the unit off, unplug, remove the chopper lid and carefully push food down using a rubber spatula. Remove spatula, replace chopper lid and continue chopping.
- ◆ If motor labors while processing, increase to higher speed or remove part of contents and blend in small batches.

Do Not

For Chopper:

CAUTION: DO NOT ATTEMPT TO OPERATE WITHOUT GEAR BOX, CHOPPER BOWL, CHOPPER BLADES AND CHOPPER LID PROPERLY IN PLACE.

- ◆ Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- ◆ Do not fill the glass blending jar with food above the 5 cup level.
- ◆ Do not store foods in the blender glass blending jar or chopper bowl.
- ◆ Do not attempt to use the blender to mash potatoes, whip egg whites or cream, grind raw meat, knead heavy doughs, or extract juices from fruits and vegetables.
- ◆ Do not remove blender glass blending jar from motor housing or replace it until motor has stopped.
- ◆ Do not remove cover assembly while processing. Use removable measuring cup on cover to add ingredients.

For Blender:

CAUTION: DO NOT ATTEMPT TO OPERATE WITHOUT COLLAR, BLADES, GASKET, GLASS BLENDING JAR AND COVER PROPERLY IN PLACE.



Care And Cleaning: Blender

1. Press the ON/OFF switch to the OFF position (O) and unplug the appliance.
2. Grasp glass blending jar handle and lift glass blending jar from the blender motor housing. Rinse with water to remove any large food particles that may have accumulated in the glass blending jar.
3. Insert glass blending jar aligning the notches and grooves on collar until it fits securely into the blender motor housing.
4. Add 1½ cups warm, soapy water to the glass blending jar and cover with the cover assembly.
5. Plug into 120 V ~ 60 Hz AC outlet. Press the ON/OFF switch to the ON position (I).
6. Press the HIGH button and then press the LIQUEFY button for a few seconds.
7. Press the STOP button to stop the cleaning process. Turn the ON/OFF switch to the OFF position (O) and unplug the appliance.
8. Grasp glass blending jar handle and lift glass blending jar off of the blender motor housing. Remove cover and assembly and rinse glass blending jar with water. Repeat steps 1-7 as necessary.
9. Unscrew collar from glass blending jar and remove blade assembly.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

CAUTION: NEVER PLACE BLENDER MOTOR HOUSING OR GEAR BOX IN WATER OR OTHER LIQUIDS.

10. Immediately after each use, disassemble measuring cup, cover assembly and blade assembly. Carefully wash all parts in warm soapy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.
11. Do not use a harsh abrasive on any part of the blender.
12. Clean the exterior of blender motor housing with a soft damp cloth and dry.
13. Reassemble blade assembly onto glass blending jar. Place onto blender motor housing with lid assembly. Spin dry on LIQUEFY for 10 seconds. Remove cover assembly and store glass blending jar inverted on motor housing, see Figure 9.

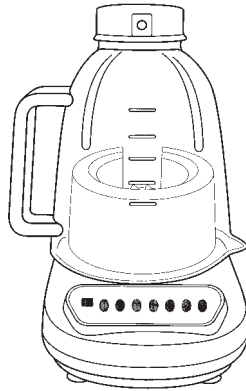


FIGURE 9

Care And Cleaning: Chopper

1. Press the ON/OFF switch to the OFF position (O) and unplug the appliance.
2. Turn the chopper bowl clockwise and lift up off of gear box.
3. Turn the chopper lid clockwise and remove. Pull the chopper blades off.

CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.

4. Carefully wash the chopper lid, chopper bowl and chopper blades in warm soapy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.

CAUTION: DO NOT IMMERSE GEAR BOX IN WATER OR OTHER LIQUIDS.

Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician. Failure to follow this instruction may result in a fire, electrical shock or injury to persons.



Blending Guide

Your blender features a variable speed control. 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	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.
STIR	Sauces	Add liquids then solids to glass blending jar. Stir until desired consistency.
AERATE	Frozen Juice	Add one 6 oz. can frozen juice, then water. Aerate 15 seconds or until blended.
CHOP	Chocolate Bars	Break 2 ounces into 1" pieces and chop 30-60 seconds or until desired consistency.
CHOP	Cookies	Break into 1" pieces and place up to 1 cup of food into glass blending jar. Chop until desired consistency.
CHOP	Crackers	Place up to 8 crackers in 2" squares into glass blending jar. Chop until desired consistency.
CHOP	Chips & Cereal	Place up to 1 cup in glass blending jar and chop until desired consistency.
CHOP	Fruit and Vegetables	Add up to 1 cup of food cut into ½" and 1 cup water or other liquid to glass blending jar. Chop 5 seconds or until desired consistency. Drain. (To chop dry, use PULSE).
CHOP	Nuts	Place up to 1 cup into glass blending jar and chop until desired consistency (or use PULSE).

SPEEDS	FOODS	MIXING PROCEDURES
CHOP	Coffee Beans	Add up to ½ cup beans. Chop 45-90 seconds or until desired consistency.
SHRED	Bread	Tear 1 slice of bread into 6 pieces. Add to glass blending jar. Shred for 5 seconds or until desired texture.
SHRED	Cabbage	Coarsely dice cabbage and place up to 5 cups into glass blending jar, fill with water. Shred for 5 seconds or until desired consistency. Drain thoroughly.
GRATE	Cheese-soft	Cut cheese into ½” cubes and place up to 1 cup into glass blending jar. Grate 5-10 seconds or until desired consistency.
GRATE	Cheese-hard	Cut cheese into ½” cubes and place up to ½ cup into glass blending jar. Grate 5-10 seconds or until desired consistency.
GRATE	Orange/Lemon Peel	Grate 5-10 seconds or until desired consistency.
BLEND	Salad Dressing	Add liquids then solids to glass blending jar. Blend until desired consistency.
BLEND	Frozen Drinks	Place up to 2 cups of liquid then solid food into glass blending jar. Blend 5-10 seconds then quickly drop 5-10 ice cubes, one at a time, through the measuring cup. Immediately replace measuring cup after each addition of ice cubes to prevent splattering.
MIX	Creamed Soups Reconstituted	Add liquid, then soup. Mix 5 seconds or until smooth.
WHIP	Powdered Milk	Add water, then dry milk. Whip 15 seconds.
SHAKE	Shakes/Malts	Add milk, flavoring and ice cream. Shake 15 seconds.



SPEEDS	FOODS	MIXING PROCEDURES
BEAT	Instant Pudding	Add milk then mix. Beat 30 seconds or until smooth.
PUREE	Fruit	Cut fruit into ½” cubes and place up to 1 cup into glass blending jar. Add ½ cup liquid. Puree 45-60 seconds or until desired consistency.
PUREE	Baby Food Vegetables	Cut into 1” pieces, simmer until tender, cool. Add ½ cup liquid and up to 1 cup cut-up food. Puree until desired texture.
LIQUEFY	Fruit Toppings	Slightly thaw a 10 oz. package of frozen fruit. Place in a glass blending jar and liquefy until desired consistency.

Chopping Guide

Food	Maximum Quantity	Approx. Operation Time (seconds)	Preparation
Carrots	3-½ oz.	15-20 Seconds	Peel, cut into ¾” Pieces
Apple	3-½ oz.	15-20 Seconds	Peel and core, cut into ¾”
Cheese	1 oz.	15-20 Seconds	Cut into ¾” pieces
Eggs	2	5-10 Seconds	Hard-boiled and peeled, cut into quarters.
Meats (raw or cooked)	3-½ oz.	5-20 Seconds	Cut into ½” pieces. Raw meat will take slightly longer to process than cooked meat.
Walnuts	1-¾ oz.	10-15 Seconds	Use halved or broken nuts. Scrape down sides of bowl to ensure even processing.
Onions	3-½ oz.	10-15 Seconds	Peel, cut into quarters.
Parsley results,	A Few	10 Seconds sprigs	To ensure successful it is essential the bowl and parsley are completely dry. Remove any stalks.

RECIPES

BEVERAGES

Place all the ingredients in the glass blending jar in the order listed. Cover and BLEND until smooth, from 15-60 seconds. Serve immediately. Each recipe makes 2-4 servings.

CRANAPPLE COCKTAIL

1½ cups cold cranapple juice
2 TBL lemon juice
8-10 ice cubes, added one at a time

BANANA SMOOTHIE

2 cups cold milk
2 ripe bananas
¼ tsp cinnamon
8-10 ice cubes, added one at a time

MOCHA FRAPPE

1½ cups cold milk
2 tsp instant coffee
¼ tsp cinnamon
½ pint chocolate frozen yogurt

FRUIT SHAKE

1 cup ice cream
1 cup cold milk
1 cup frozen strawberries
(slightly thawed)
3 TBL powdered sugar

CHOCOLATE MILK SHAKE

2 cups cold milk
¼ cup chocolate syrup
1½ cups vanilla or chocolate ice cream

PINEAPPLE JUICE

1 can (5¼ oz.) crushed
pineapple w/juice
1 cup cold milk
2 drops maple extract
8-10 ice cubes, added one at a time

YOGURT PEACH SHAKE

1 cup frozen sliced peaches
w/juice (slightly thawed)
1 cup yogurt
1 TBL powdered sugar
sprinkle of cinnamon

CRANBERRY REFRESHER

1 cup cold cranberry juice
1 cup cold milk
2 TBL powdered sugar
¼ tsp vanilla

ORANGE FROSTY

1 can (6 oz.) frozen orange
juice concentrate
1 cup cold water
1 cup cold milk
½ cup sugar
1 tsp vanilla
8-10 ice cubes, added one at a time



MARINADES

Place all ingredients into glass blending jar in order listed. MIX for 30 seconds. Coat meat, chicken or fish with mixture. Marinate in refrigerator at least 30 minutes.

(Quantities will marinate 1-1½ pounds of meat.)

RED WINE

(Use with beef and lamb)

¼ cup red wine vinegar
2 TBL vegetable oil
1 TBL Dijon mustard
1 clove garlic
½ tsp dried Italian seasoning
⅛ tsp pepper, coarsely ground

CURRY YOGURT

(Use with chicken, lamb and pork)

⅓ cup plain yogurt
2 TBL lemon juice
1 TBL vegetable oil
2 cloves garlic
½ tsp curry powder
⅛ tsp crushed red pepper

LEMON ORIENTAL

(Use with chicken and fish)

¼ cup lemon juice
1 TBL soy sauce
1 TBL vegetable oil
¼ onion, cut into pieces
¼ tsp ground ginger
⅛ tsp crushed red pepper

SPICY HERB

(Use with any type of meat)

¼ cup dry wine
¼ cup vegetable oil
1 TBL lemon juice
¼ tsp Tabasco® pepper sauce
¼ onion, cut into pieces
1 clove garlic
⅛ tsp dried basil leaves
⅛ cup dry mustard

SZECHWAN

(Use with any type of meat)

¼ cup soy sauce
3 TBL dry sherry
¼ TBL sesame oil
2 TBL sugar
2 TBL corn starch

MEXICALI

(Use with any type of meat)

½ cup prepared salsa
2 TBL lime juice
1 TBL vegetable oil
2 TBL cilantro

SPREADS

ITALIAN ANTIPASTO SPREAD

- 1 large garlic clove, peeled
- ⅓ cup packed Italian parsley
or basil leaves
- ½ cup pitted drained calamata
olives
- ¼ cup drained sun dried
tomatoes packed in oil
- 1 tablespoon oil from sun
dried tomatoes or olive oil
- ¼ teaspoon dried red pepper
flakes
- ¼ cup grated Parmesan Cheese

Place garlic in chopper bowl. Cover and process at “HIGH” Speed (8) until finely chopped. Add parsley; process until coarsely chopped. Add olives, sun dried tomatoes, oil and pepper flakes; process until coarsely chopped. Add cheese; pulse at “LOW” Speed (1) just until combined. Use immediately or cover and refrigerate up to 1 week before serving as a spread for toasted Italian bread or bagel chips, a dip for crisp bread sticks or combined with olive oil and additional cheese as a sauce for hot cooked pasta. Makes about ¾ cup.

CURRIED CREAM CHEESE SPREAD

- 2 tablespoons cilantro leaves
- 1 green onion, cut into chunks
- 1 thin slice fresh ginger root
- 1 package (8 ounces) regular
or light cream cheese, at
room temperature, cut into
quarters
- ⅓ cup bottled mango chutney
- 1 teaspoon curry powder
- ¼ teaspoon cayenne pepper

Place cilantro, green onion and ginger in chopper bowl. Cover and process at “HIGH” Speed (8) until finely chopped. Add remaining ingredients; cover and process until well blended. Use immediately or cover and chill up to 1 week before serving as a spread for pita chips or crackers or slices of pear or apples. To serve as a dip, stir in 2 tablespoons milk. Serve with crisp bread sticks or vegetable dippers. Makes about 1-⅓ cups spread.



SOUPS

VEGETABLE CREAM SOUP

- ¼ cup margarine
- 1 cup cauliflower, cut into pieces
- 1 cup broccoli, cut into pieces
- ¼ cup carrots, cut into pieces
- ¼ cup onion, cut into pieces
- 1 cup cold milk
- ½ cup chicken broth
- 1 cup cream

Melt butter in pan and saute vegetables until tender. Cool.

Place milk, broth and vegetable mixture in glass blending jar. Cover and MIX for 30-40 seconds or until smooth. Pour mixture back into pan, stir in cream and heat to simmer, stirring occasionally. Makes 3-4 servings.

CUCUMBER VICHYSOISE

- 2 cups cucumber, cut into pieces
- ½ cup onion, cut into pieces
- 2 cups chicken broth
- ½ tsp mustard
- salt and pepper to taste
- 1 cup cold evaporated skim milk

Place vegetables, broth and seasonings in a pan. Cover and simmer 5 minutes or until tender. Cool.

CUCUMBER VICHYSOISE (Cont.)

Place mixture into glass blending jar. Cover and MIX for 30 seconds or until smooth. Chill thoroughly. When ready to serve, stir in milk. Makes 3-4 servings.

STEWED TOMATO SOUP

- 1 cup water
- 2 beef bouillon cubes
- 1½ cups V-8® juice
- 1 can (14 oz.) stewed tomatoes

Place ingredients into glass blending jar in order listed. Cover and MIX for 30 seconds.

Heat to a boil, stirring occasionally. Makes 3-4 servings.

GARDEN TOMATO SOUP

- 2 tsp corn starch
- ½ cup yogurt
- 1 TBL lime juice
- ½ tsp sugar
- 1 green onion w/tops
- 3 medium tomatoes, quartered
- salt and pepper to taste

Place ingredients into glass blending jar in order listed. Cover and MIX for 30-45 seconds, or until smooth. Scrape sides if necessary.

Heat to a boil, stirring occasionally. Makes 3-4 servings.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:
ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:
Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.



Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.

**But sometimes preparing
meals can become a chore.**

**That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.**

**The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.**



toastmaster®

- 400-watt powerful motor
- 12 speeds and pulse
- Ice crusher function
- 2-cup chopper bowl
- 2 oz. measuring cup
in blender cover
- Durable 48 oz. glass blending jar
- Stainless steel blades



Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m.–5:30 p.m. CST

www.maxim-toastmaster.com

1135 AND 1135CAN