

All-In-One Food Preparation System

USE AND CARE GUIDE
MODEL 1750 AND 1750CAN



toastmaster®

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 risk of electrical shock, do not immerse blender body, mixer attachment head, blending body, chopper drives, cord, or plug in water or other liquids. See User Maintenance Instructions.
- ◆ This appliance should not be used by children and care should be taken when used near children. Do not leave the appliance unattended, especially when children are present.
- ◆ Unplug from outlet when not in use, before cleaning and before attaching and detaching accessories.
- ◆ Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the Food Preparation System.
- ◆ Do not operate this or any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact consumer service for return authorization, for examination, repair or electrical or mechanical adjustment.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ Do not attach or remove accessories or other attachments while the Food Preparation System is in use.
- ◆ Before using this appliance, make sure that accessories are firmly attached to the Blender Body.
- ◆ The use of attachments not recommended or provided by the appliance manufacturer may cause fire, electric shock or injury.
- ◆ Do not use outdoors or while standing in a damp area.



- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- ◆ Blades are sharp, handle with care.
- ◆ When mixing liquids with the blending stick, use a tall container or make small quantities at a time to reduce spillage. Do not mix hot liquids.
- ◆ Do not immerse the blending stick in food or liquid above the maximum indicator line.
- ◆ 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 only when the unit is not running.
- ◆ Remove beaters, dough hooks, or whisk from mixer attachment head before washing them.
- ◆ Use extreme care when handling the double blade knives. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.
- ◆ Keep hands and utensils away from the double blade knife while chopping food to reduce the risk of severe injury to persons or damage to the Food Preparation System. A scraper may be used but only when the food chopper is not running.
- ◆ Place double blade knife over the stem in the chopper container before attaching chopper drive.
- ◆ Be certain chopper drive is securely in place before operating chopper.
- ◆ This chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
- ◆ Do not use this appliance for other than its intended use.

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.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

Polarized Plug (Model 1750)

The model 1750 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.

Grounded 3-Conductor Plug (Model 1750CAN)

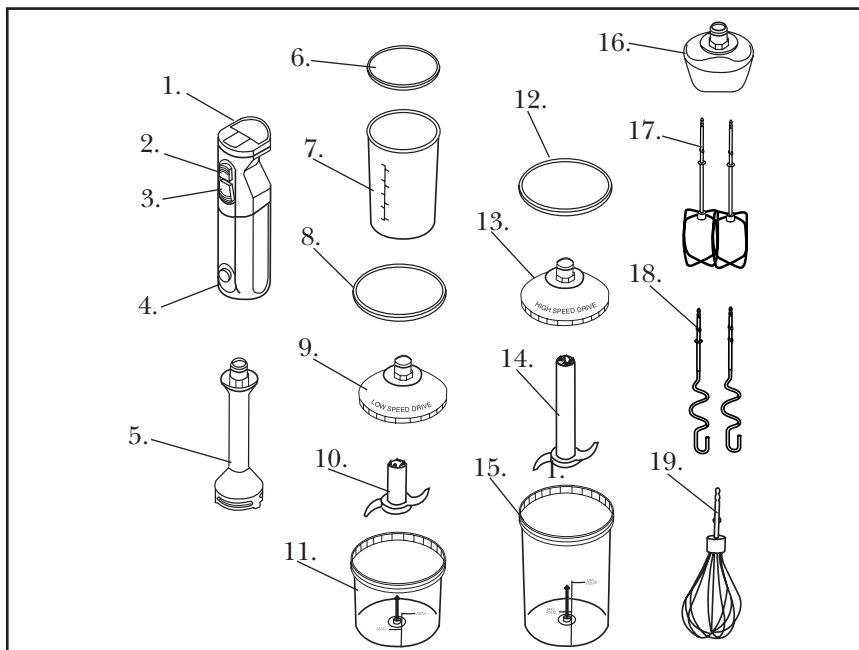
The model 1750CAN appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

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

This product is for household use only.



Getting to Know Your All-In-One Food Preparation System



- | | |
|--|--|
| 1. Blender Body | 12. Large Chopper Container Lid (P/N 70588) |
| 2. Speed Control Button "I" Low | 13. High Speed Chopper Drive (P/N 70592) |
| 3. Speed Control Button "II" High | 14. Large Double-Blade Knife (P/N 70593) |
| 4. Release Button | 15. Large Chopper Container (P/N 70594) |
| 5. Blending Stick (P/N 70584) | 16. Mixer Attachment Head (P/N 70585) |
| 6. Mixing/Measuring Beaker Lid (P/N 70586) | 17. Stainless Steel Wire Beaters (P/N 70595) |
| 7. Mixing/Measuring Beaker (P/N 70587) | 18. Stainless Steel Dough Hooks (P/N 70596) |
| 8. Mini-Chopper Container Lid (P/N 70588) | 19. Stainless Steel Wire Whisk (P/N 70597) |
| 9. Low Speed Chopper Drive (P/N 70589) | |
| 10. Mini Double-Blade Knife (P/N 70590) | |
| 11. Mini-Chopper Container (P/N 70591) | |

Introduction

Congratulations on your purchase of the Toastmaster® All-In-One Food Preparation System. This versatile appliance quickly converts from blender to mixer to chopper by removing and replacing attachments with the push of a button. The durable stainless steel wire beaters, dough hooks and wire whisk will provide years of use.

Before First Use

CAUTION: Use extreme care when handling the double blade knives. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

1. Carefully unpack the blender body and all accessories.
2. Wash the mixing/measuring beaker, mini-chopper container, large chopper container, lids, mini and large double-blade knives, stainless steel beaters, dough hooks and wire whisk in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the blender body, mixer attachment head, blending stick or chopper drives in water or any other liquid.** If necessary, these attachments can be wiped clean with a moistened cloth. The blending stick can be washed under running water, but be careful not to allow water to enter the hollow shaft.
4. Always dry the blending stick thoroughly so that no water can enter the blender body.



Instructions for Use

CAUTION: Always unplug blender body from outlet before installing or removing attachments.

The blender body may be connected to the blending stick, the mixer attachment head, the high speed chopper drive or low speed chopper drive.

Using the Blending Stick

Use the blending stick to blend liquids, eggs, batters or drinks.

1. Place the blender body over the blending stick and carefully push down until it “clicks” into place. Gently turn the blender body at the same time if necessary.
2. Place ingredients into the mixing/measuring beaker, container, bowl or pan which is sufficiently tall to avoid splashing.
3. Plug the blender body into a standard 120V AC electrical outlet.
4. Dip the blending stick as deeply as possible into the container and turn on the blender body by pressing down on one of the speed control buttons. Do not turn blender body on before inserting into container as this may cause splashing.

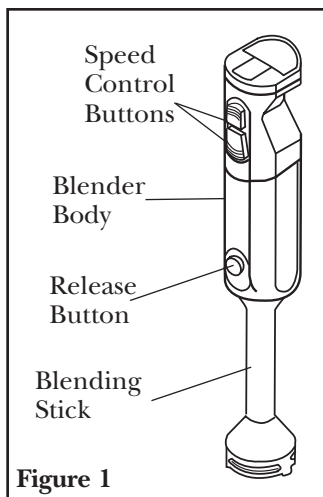


Figure 1

NOTE: Do not immerse the blending stick in food or liquid above the maximum indicator line.

5. When using the blending stick, work through the ingredients with a gentle up and down movement of the blender body.
6. When blending task is complete, release the speed control button and remove plug from electrical outlet.
7. Carefully remove the blending stick by pushing down on release button.
8. Clean unit and attachments as instructed in “User Maintenance Instructions.”

Mixer/Blending Guide

Speed	Task / Procedure
I	Blend liquid ingredients together
I	Stir dry ingredients into liquids, instant puddings
II	Mix cake mixes and batters
II	Cream sugar and butter
II	Whip egg whites, whipping cream or potatoes

Using The Mixer Attachment Head

Use the stainless steel beaters for general mixing needs, such as preparing cake and cookie batters or to mash potatoes. Use the stainless steel whisk for whisking foods such as egg whites and sauces. Use the stainless steel dough hooks for kneading yeast breads.

NOTE: When using these accessories, do not operate the appliance for more than three minutes at a time, after which appliance should be allowed to cool down. These accessories are for light duty mixing only.

1. Place the blender body over the mixer attachment head and carefully push down until it “clicks” into place. Gently turn at the same time if necessary.
2. Push the desired attachment stem into mixer attachment head and rotate until it locks into position. The attachment will fit snugly into the hole.

NOTE: The stainless steel dough hooks **must** be attached only one way.

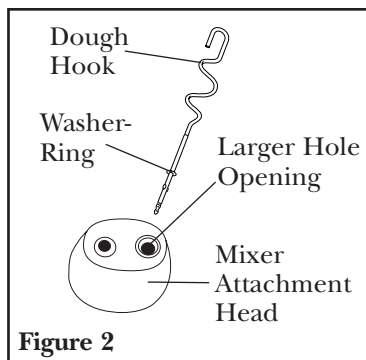
The dough hook with the metal washer-ring on the stem must be inserted into the larger hole of the mixer attachment head. See Figure 2.

NOTE: The stainless steel wire whisk may be inserted into either hole, and the stainless steel beaters may be placed into either hole.

3. After installing attachment(s), gently tug each attachment stem to be sure it is secure.

CAUTION: Use either both beaters or both dough hooks. Do not attempt to switch out dough hooks, beaters or wire whisk. This could damage the food preparation system.

4. Plug the blender body into a standard 120V AC electrical outlet.
5. Hold the unit firmly and press the desired high or low speed control button.



6. When mixing task is complete, release the speed control button and remove plug from electrical outlet.
7. To remove beaters, dough hooks or wire whisk, carefully pull stem from the mixer attachment head. Push down on release button to release the mixer attachment head from the blender body.
8. Clean unit and attachments as instructed in “User Maintenance Instructions.”

Chopper Drives - Low Speed/High Speed

The low speed chopper drive or high speed chopper drive can be used with either the mini-chopper container or the large chopper container depending upon your chopping, blending or recipe needs. See Chopping guide on pages 10-11.

Chopper Containers

The mini-chopper container or large chopper container can be used for chopping or blending the same food. Do not exceed the maximum fill levels for solid and liquid food.

Using the Mini-Chopper Container

CAUTION: Use extreme care when handling the double blade knife. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

1. Select a flat, stable surface for the chopping operation.
2. Place the short double-blade knife over the stem in the mini-chopper container. Make sure the knife is running smoothly by pressing down on and turning the drive shaft. **(Use care to avoid touching the knife blade).**
3. Put the ingredients into the mini-chopper container and place the chopper drive on the mini-chopper container.
4. Place the blender body over the chopper drive and carefully push down until it “clicks” into place.

Gently turn the blender body at the same time if necessary.

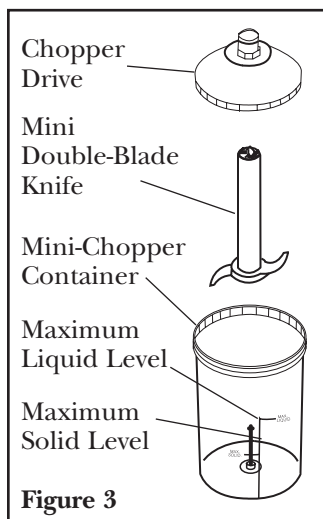


Figure 3

5. Plug blender body into a standard 120V AC electrical outlet.
6. Hold the unit firmly and press the desired high or low speed control button.
7. When chopping task is complete, release the speed control button and remove plug from electrical outlet.
8. Carefully remove the chopper drive by pushing down on the release button.

Using The Large Chopper Container

CAUTION: Use extreme care when handling the double blade knife.

Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

1. Select a flat, stable surface for the chopping operation.
2. Place the large double-blade knife over the stem in the large chopper container. Make sure the knife is running smoothly by pressing down on and turning the drive shaft. **(Use care to avoid touching the knife blade).**

3. Put the ingredients into the large chopper container and place the chopper drive on the large chopper container.

4. Place the blender body over the chopper drive and carefully push down until it “clicks” into place. Gently turn the blender body at the same time if necessary.
5. Plug the blender body into a standard 120V AC electrical outlet.
6. Hold the unit firmly and press the desired high or low speed control button.
7. When chopping ice, use the large chopper container and the low speed chopper drive. Add ice cubes to large chopper container. **Do not add water.** Repeatedly press and release the low speed selector button “I” to create a pulsing action. Continue until the ice cubes are chopped to desired consistency.
8. When chopping task is complete, release the speed control button and remove plug from electrical outlet.
9. Carefully remove the chopper drive by pushing down on release button.

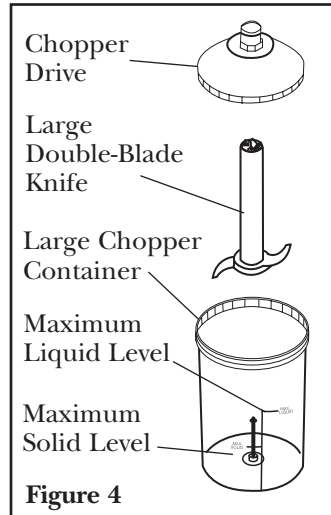


Figure 4



Chopping/Blending Guide

Your All-In-One Food Preparation System features a mini and large chopper container and a low and high speed chopper drive. While you may select either container depending on the amount of food to be blended or chopped, the following list will help you determine which drive to use for various items.

Do not exceed the maximum levels for liquid or solid food. Times are approximate, continue blending or chopping to desired consistency.

To pulse, press and release the speed control button until the desired consistency is achieved.

Drive	Foods	Mixing Procedures
Stir High Speed Chopper Drive	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.
	Instant Pudding	Add milk then mix. Stir 30 seconds.
	Malts	Add milk, flavoring and ice cream. Stir 15 seconds.
Puree High Speed Chopper Drive	Baby Food Vegetables	Cut into 1" pieces, simmer until tender, cool. Add vegetables up to the solid maximum line and then liquid. 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 High Speed Chopper Drive	Bread	Tear 1 slice of bread into 6 pieces. Blend for 5 seconds.
	Cookies	Break into 1" pieces. Blend until desired consistency.
	Crackers	Break crackers into 2" squares. Blend until desired consistency.
	Chips & Cereal	Blend until desired consistency
Mix Low Speed Chopper Drive	Creamed Soups Reconstitute	Add soup, then liquids. Mix 5 seconds or until smooth.
	Sauces	Add solids, then liquids. Mix until desired consistency.
	Salad Dressings	Add solids then liquids to container. Mix until desired consistency.

Chopping/Blending Guide Cont.

Drive	Foods	Mixing Procedures
Chop Low Speed Chopper Drive	Fruits & Vegetables	Cut into 1/2" pieces and fill to the maximum line. Add water or other liquid. Chop 5 seconds. Drain. (To chop dry, use pulse.)
	Nuts	Fill to the solid maximum line. Chop until desired consistency.
	Ice	Fill Large Container up to the solid maximum line. Pulse on Speed I.
Grate/ Grind Low Speed Chopper Drive	Cheese (Soft)	Cut cheese into 1/2" cubes and fill to the maximum line. Grate 5-10 seconds.
	Cheese (Hard)	Cut cheese into 1/2" cubes and fill to the maximum line. Grate 5-10 seconds.
	Orange/Lemon	Cut peel of one orange/lemon into 1" chunks. Grate 5-10 seconds.
	Coffee Beans	Add up to 1/2 cup beans. Grind 45-90 seconds.
	Chocolate Bars	Break 2 ounces into 1" pieces. Grate 30-60 seconds.



User Maintenance Instructions

This All-In-One Food Preparation System requires little maintenance. It contains no user-serviceable parts. Contact qualified personnel if the product requires servicing.

CAUTION: Never immerse the blender body, mixer attachment head, blending stick past the maximum indicator line, or chopper drives in water or any other liquid.

1. Always unplug the unit before cleaning.
2. Remove attachments from blender body.
3. Wash the mixing/measuring beaker, mini-chopper container, large chopper container, lids, long and short double-blade knives, stainless steel beaters, dough hooks and wire whisk in warm soapy water. Rinse and dry thoroughly.
4. **Never immerse the blender body, mixer attachment head, blending stick or chopper drives in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
5. The blending stick can be washed under running water, being careful not to allow water to enter the hollow shaft. Do not let the blending stick stand in water for extended periods. Always dry the blending stick thoroughly so that no water can enter the blender body. The blending stick is not dishwasher-safe.
6. Store the food preparation system in its original box in a cool, dry place.

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Recipes

Following are recipes that demonstrate the versatility of your All-In-One Food Preparation System.

Strawberry Shake

- 1 cup vanilla ice cream
- 1 cup milk
- 1 cup frozen strawberries, slightly thawed
- 3 tablespoons powdered sugar

1. Attach high speed chopper drive to blender body.
2. Place ingredients into large chopper container.
3. Blend on speed "II" for 20-25 seconds or until smooth.

Makes 2 shakes.

Orange Frosty

- 8 small ice cubes
- 2 ounces frozen orange juice concentrate, undiluted
- 2 tablespoons sugar
- $\frac{1}{4}$ teaspoon vanilla
- $\frac{3}{4}$ cup cold water

1. Attach high speed chopper drive to blender body.
2. Add ice cubes to large chopper container. Make sure the container and blades are dry.
3. Pulse on speed "I" until ice cubes are chopped. Leave in container.
4. Add remaining ingredients and mix on speed (II) for 10-15 seconds or until blended.

Makes 1 drink.



Basil Vinaigrette Dressing

- 2 cloves garlic
- ½ cup packed fresh basil leaves
- 1 cup olive oil, preferably extra virgin
- ½ cup white balsamic or white wine vinegar
- 1½ teaspoons sugar
- ½ teaspoon salt
- ½ teaspoon fresh ground black pepper

1. Attach low speed chopper drive to blender body
2. Place all the ingredients into the large chopper container.
3. Blend the ingredients together on speed “I” for 20-25 seconds or until thoroughly mixed.
4. Refrigerate at least one hour or up to one week before serving.
Toss with salad greens.

Makes 1½ cups.

Fresh Salsa

- 2 cups Roma tomatoes, 1-inch pieces, seeded and drained
- 1 small jalapeno pepper, 1-inch cubes
- ½ small onion, 1-inch cubes, separated into sections
- 2 tablespoons cilantro leaves
- 1 tablespoon cider vinegar
- salt and pepper

1. Attach low speed chopper drive to the blender body.
2. Place half of the ingredients into the large chopper container.
3. Pulse the ingredients on speed “II” until coarsely chopped. Repeat for remaining ingredients.
4. Stir together, cover and refrigerate for 2 hours to enhance flavor.

Makes 2½ cups.

Vegetable Party Strudel

- Crust:** 8 ounce can crescent dinner rolls
- Filling:** 8 ounces cream cheese, softened
2 tablespoons milk
½ envelope dry vegetable soup mix
4 ounces Feta cheese, 1-inch cubes
- Topping:** ¼ cup fresh parsley
¼ small sweet onion, 1-inch cubes
¼ small green pepper, 1-inch cubes
¼ small red pepper, 1-inch cubes
2 ounces slices pepperoni
2 ounces Cheddar cheese, 1-inch cubes
2 ounces Monterey Jack cheese, 1-inch cubes
4 ounces mushrooms, slices

1. Preheat oven to crescent dinner roll package temperature.
2. Unroll dough into a 9x13-inch greased pan, seal seams. Bake as directed on package and set aside to cool.
3. Attach mixer attachment head to blender body. Insert wire beaters, cream together filling ingredients in a medium size bowl on speed "I" for 1-2 minutes, set aside.
4. Attach low speed chopper drive to blender body. Place parsley in large chopper container. Chop on speed "I" for 5-10 seconds or until minced, leave in container.
5. Add onion, green pepper and red pepper to large chopper container and pulse on speed "II" until coarsely chopped. Place into a small bowl.
6. Place pepperoni slices into mini-chopper container and chop on speed "II" 3-5 seconds or until coarsely chopped. Add to onion mixture.
7. Add Cheddar and Monterey Jack cheese cubes to large chopper container and chop on speed "II" for 5-10 seconds or until coarsely chopped.
8. Spread the cream cheese filling evenly over the cooked crust. Add chopped toppings, cheese and sliced mushrooms.
9. Serve cold or warm. To serve warm, heat in the oven until the cheeses partially melt.

Makes 12 pieces.



Focaccia Bread

Crust: 1 Jiffy® pizza crust mix

Topping: 2 cloves garlic
1 small onion, 1-inch pieces
¼ cup fresh oregano leaves
¼ cup olive oil
15 black olives
4 ounces Feta cheese, 1-inch cubes
¼ teaspoon salt

1. Preheat oven to 425°F.
2. Place Jiffy® pizza mix into a small bowl. Follow package directions by adding ½ cup HOT tap water and stir until moist. Stir vigorously by hand about 25 strokes. Cover and let stand for 5 minutes in a warm place (about 85°F).
3. Attach mixer attachment head to blender body and insert dough hooks. Knead the dough on speed “II” for 45-60 seconds.
4. Grease a 12-inch pizza pan. Grease fingers and press dough on bottom and sides of pan. Place crust in a preheated 425°F oven and bake for 2 to 3 minutes before adding toppings.
5. Attach low speed chopper drive to blender body. Place garlic cloves in mini-chopper container. Mince on speed “I” for 5-10 seconds. Leave in container.
6. Add onion and oregano to mini-chopper container and pulse on speed “I” until coarsely chopped, remove.
7. Heat olive oil in sauce pan, add garlic, onions, and oregano and cook until soft but not brown, approximately 5 minutes.
8. Add olives to mini-chopper container, pulse on speed “I” until coarsely chopped, remove.
9. Add feta cheese cubes to mini chopper container, pulse on speed “I” until coarsely chopped.
10. Carefully spread cooked onion mixture, olives and cheese over partially baked pizza crust. Sprinkle with salt.
11. Return to hot oven and bake an additional 18 to 20 minutes or until crust is golden brown.

Makes 8 slices.

Apple Cinnamon Waffles

- 1 cup dried apple slices
- ½ cup pecan halves
- 3 eggs
- 1½ cups milk
- ⅓ cup vegetable oil
- 1¼ cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon

1. Attach low speed chopper drive to the blender body. Place the dried apples and pecans into the large chopper container. Chop on speed “II” for 5-10 seconds, or until coarsely chopped, set aside.
2. Separate egg whites into a small deep bowl and place egg yolks in a large size bowl.
3. Attach the mixer attachment head to the blender body and insert the wire whisk. Beat the egg whites on speed “II” for 1-2 minutes or until stiff.
4. Add milk and vegetable oil to the egg yolks. Use the wire whisk to mix on speed “I” for 5-10 seconds.
5. Stir the flour, baking powder, sugar, salt and cinnamon together in a small bowl.
6. Add the dry ingredients, fruit and nuts to the egg yolk mixture. Use the wire whisk to mix on speed “I” for 15-20 seconds or until blended.
7. Carefully fold in egg whites with a spoon. Do not over mix.
8. Pour batter onto a preheated and conditioned waffle grid.

Makes 6 7-inch round waffles.



Vegetable and Cheese Omelet

- 1 green onion with tops
- 2 small mushrooms
- 2 eggs
- 1 tablespoon water
- dash of salt
- dash of pepper
- 1 tablespoon butter
- 1 ounce shredded Cheddar cheese

1. Attach low speed chopper drive to blender body.
2. Add onion and mushrooms to mini-chopper container and pulse on speed "I" for 3-5 seconds or until chopped.
3. Add eggs, water, salt and pepper to mixing/measuring beaker. Attach blending stick to blender body and mix on speed "I" for 5-10 seconds.
4. Preheat a small frying pan over medium-high heat. Place butter in pan, swirling it around until it stops foaming.
5. Pour egg mixture into pan. Allow eggs to set a few seconds. Using spatula, gently pull egg mixture from outer edge towards center, allowing the uncooked egg mixture to flow onto cooking surface. Tipping the pan as you pull the egg mixture towards the center will cause the uncooked mixture to flow more readily. Repeat on opposite sides of pan until all of the egg mixture has stopped flowing.
6. When eggs are almost set but still shiny and moist, add vegetable mixture and cheese on half of the omelet. Slide spatula underneath half the eggs and fold over.
7. Continue to cook another 1-1½ minutes, or until done.

Makes 1 serving.

Meat Loaf

- 2 slices sourdough or white bread, torn into 1-inch pieces
- 2 cloves garlic
- 1 small onion, 1-inch cubes
- 8 ounces tomato sauce
- 1/3 cup brown sugar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon soy sauce
- 1 egg
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 2 pounds ground beef

1. Attach high speed chopper drive to blender body. Place 1 slice of bread in large chopper container and process bread on speed "II" for 5-10 seconds. Transfer crumbs to a large bowl. Repeat for other slice of bread.
2. Attach low speed chopper drive to the blender body. Place garlic into mini-chopper container. Mince garlic cloves on speed "I" for 5-10 seconds, leave in container. Add onions and pulse on speed "I" until coarsely chopped. Add to bowl with bread crumbs.
3. Place tomato sauce, brown sugar, Worcestershire sauce, soy sauce, egg, salt and pepper in the mixing/measuring beaker.
4. Attach blending stick to blender body. Process tomato mixture on speed "I" for 10-15 seconds or until thoroughly mixed.
5. Crumble ground beef into bowl with bread crumbs, garlic, and onions. Add 1/2 cup of the tomato mixture.
6. Attach mixer attachment head to blender body and insert wire beaters. Use speed "I" to mix meat mixture for 1-2 minutes or until blended.
7. Grease an 11x7-inch baking pan and pat the meat mixture into a loaf shape. Spread remaining sauce over meat loaf.
8. Bake at 375°F for 1 1/4 -1 1/2 hours or until internal temperature of meat loaf reaches 165°F. Let stand 5 minutes before slicing.

Makes 8 servings.



German Chocolate Fudge Pie

Filling: 4 ounces German's® sweet chocolate bar, break into pieces
11.5 ounces milk chocolate chips
1 cup sour cream
8 ounces cream cheese, softened 1-inch cubes
1 small box instant chocolate pudding & pie filling
1½ cups milk
½ cup pecan halves

Crust: 16 chocolate sandwich cream filled cookies
⅓ cup butter, melted

Topping: ¼ cup pecan halves

1. Melt the German chocolate, chocolate chips and sour cream in sauce pan over medium-low heat, stirring frequently. Remove from heat and allow to cool.
2. Attach high speed chopper drive to blender body.
3. Add one-half of the cookies to large chopper container. Crush cookies on speed "II" for 20-25 seconds. Place into a deep, 10-inch round, greased pie plate.
4. Chop other half of cookies and add to pie plate.
5. Melt butter and stir into the crushed cookies. Press into the bottom and sides of pie plate.
6. Attach low speed chopper drive to blender body. Add pecans to mini-chopper container and pulse on speed "II" until coarsely chopped.
7. Place cream cheese, instant pudding and milk in medium sized deep bowl.
8. Attach mixer attachment head to blender body and insert wire beaters. Mix for 1 minute on speed "I". Scrape bowl and mix for another 1-2 minutes. Scrape bowl as necessary.
9. Add cooled chocolate mixture and ½ cup of chopped nuts to pudding mixture. Blend together with wire beaters on speed "I" for 1 minute, scrape bowl and continue mixing for another 1-2 minutes or until blended.
10. Spread the mixture over the cookie crust and top with ¼ cup chopped pecans, chill.

Makes 10 slices.



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.

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