



User's Guide  
**SMOOTHIE  
PROFESSIONAL™**



## QUICK REFERENCE

### Smoothie Professional™ Parts

Stir Stick

Lid

Mixing Container

Dispensing Valve

Blender Cap

Motor Base



# IMPORTANT SAFEGUARDS

## WARNING

**WARNING: This appliance is not a toy. Close adult supervision is necessary when used by or near children. Please do not leave this unit unattended with children.**

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

- Read all instructions.
- To protect against risk of electrical shock do not put cord, plug or motor in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug appliance from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Make sure appliance is OFF when not in use, before putting on or taking of parts, and before cleaning.
- Avoid contacting moving parts.
- 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 Back to Basics for examination, repair or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Do not use this appliance for other than it's intended use.
- Keep hands and utensils (other than included stir stick) out of container while blending to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.

# IMPORTANT SAFEGUARDS

- Always operate blender with lid in place.
- When blending hot liquids, remove center piece of two-piece lid.
- Keep hands and utensils out of container to reduce the risk of injury to persons or damage to the mixer.
- Be sure to turn switch to OFF position after each use.
- Never add ingredients to container while appliance is operating.
- Container must be properly in place before operating appliance.
- The use of accessory attachments not recommended or sold by Back to Basics may cause fire, electrical shock or injury.
- Do not place on or near a hot gas or electrical burner or in a heated oven.
- Turn off machine before removing the mixing container from the base and before placing the mixing container on the base.
- Do not run motor without mixing container properly attached to motor base or when mixing container is empty.
- Do not blend excessively hot liquids. Never pour boiling water into the mixing container.
- Be sure to turn switch to OFF position after each use.
- To disconnect, grip plug and pull from wall outlet. Never pull on cord to disconnect.
- Never leave the house while the appliance is on.
- A short cord set is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the counter top where it can be tripped over or pulled by children.
- After running the motor continuously for three minutes, wait at least five minutes before running the motor again.

## IMPORTANT SAFEGUARDS

- This appliance has a polarized plug (one blade is wider than the other). To reduce risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the appliance plug in any way.

**SAVE THESE INSTRUCTIONS.  
INTENDED FOR HOUSEHOLD USE  
ONLY.**

## WARRANTY

### ONE-YEAR LIMITED WARRANTY

Back to Basics Products, Inc., warrants your new smoothie maker to be free from defects in materials and workmanship under normal household use for a period of 1 year from the date of purchase. During this period, such defects will be repaired or the product replaced at Back to Basics® discretion without charge. This warranty does not cover exterior or interior finish or damage caused by misuse, accident or negligence.

A purchase receipt or other proof of date of original purchase will be required before warranty service is rendered. Please fill out and return the warranty registration card located on page 15.

If a problem with this houseware item develops during or after the warranty period, please contact Back to Basics Products, Inc. for service.

If service is required:

- Send a brief letter explaining the problem. Be sure to include your name, address and phone number.
- For faster service, call 1.800.688.1989 or e-mail [service@btbproducts.com](mailto:service@btbproducts.com).
- Most service problems are resolved with the replacement of a broken or defective part. If this is not the case, we will give you instructions for returning the unit.

Any appliance submitted for repair must be sent (transportation charges prepaid) to:

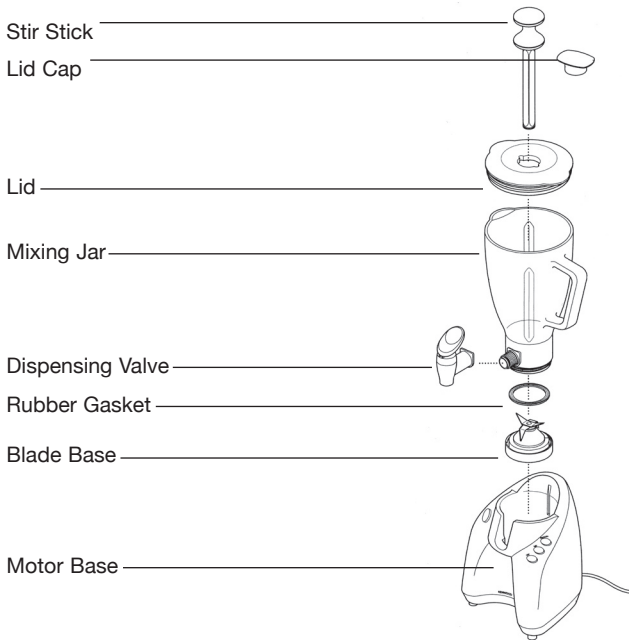
Back to Basics Products, Inc.  
675 West 14600 South  
Bluffdale, UT 84065

If you have any questions concerning the use or care of this product, or comments regarding your experience with the product, please write a letter explaining the nature of your concern.

# OPERATION

## Use and Care (Assembly)

To use your smoothie maker, begin by assembling the mixing jar.



1. Position the rubber gasket down onto the circular flat surface in the blade base.
2. Screw blade base on the bottom of the mixing jar by twisting the blade base clockwise until tightened onto the mixing jar. Make sure that the blade base is tightly fastened to the mixing jar and that the rubber gasket is properly compressed between the mixing jar and the blade base.
3. Push the lid onto the top of the mixing jar. Place the clear lid cap in the center of the lid or place the stir stick through the center of the lid if blending liquids or frozen drinks.
4. Place the mixing jar onto the motor base so that the bottom of the blade base is sitting flat on the motor base.
5. Plug in the cord. Your smoothie maker is now ready to use!

### Smoothie Professional™ Control Buttons



**PULSE** gives short bursts of power at high speed. Use **PULSE** to begin the mixing of ice and other hard ingredients.

**LOW/DISPENSE** runs the unit at low speed. This speed should be used for the initial 30 seconds of mixing as well as for dispensing.

**HIGH** runs the unit at high speed. This speed should be used for the final stages of mixing. Do not use this speed for dispensing.

**OFF** turns off the machine.

The Smoothie Professional™ mixing container is conveniently marked to create perfect smoothies. To make your favorite frozen drinks, follow these simple steps:

#### **ADD LIQUIDS**

Add any combination of liquid ingredients up to the **LIQUIDS** mark under **SERVES 2** or **SERVES 4**. Liquids include any soft ingredients such as fruit, milk, fruit juice, herbal supplements or yogurt in any combination you think would be tasty.

We are, of course, partial to the Back to Basics® smoothie mixes, which quickly and easily make three delicious 8-ounce smoothies.

#### **ADD ICE**

Add ice or frozen ingredients until the total level reaches the **FROZEN INGREDIENTS** line on the side of the mixing container. Frozen ingredients include ice, frozen fruit, frozen yogurt, ice cream, etc.

#### **SMOOTH IT**

With the lid on and the stir stick set in the hole on the lid, pulse the mixture 2 or 3 times by pressing the **PULSE** button. Then press the button to **ON** and wait until the ingredients are completely mixed. Turn the stir stick counter-clockwise for best mixing results.



## OPERATION

### **SERVE IT**

To serve the smoothie, press the switch to ON, place a cup under the valve and press down the valve lever. Stir the contents in the mixing container with the stir stick while dispensing thick smoothies. As the smoothie level reaches the bottom of the mixing container, a thick mix may stop dispensing. Add a few tablespoons of liquid to increase flow. When the mixing container is empty, turn the machine OFF and enjoy.

You can continue making smoothies one after another, but be sure to give the smoothie maker a 5 minute break after 3 minutes of continuous use.

### **THICKER SMOOTHIE**

To make a thicker smoothie, add more frozen ingredients.

### **THINNER SMOOTHIE**

To make a thinner smoothie, add more liquid ingredients.

# CLEANING

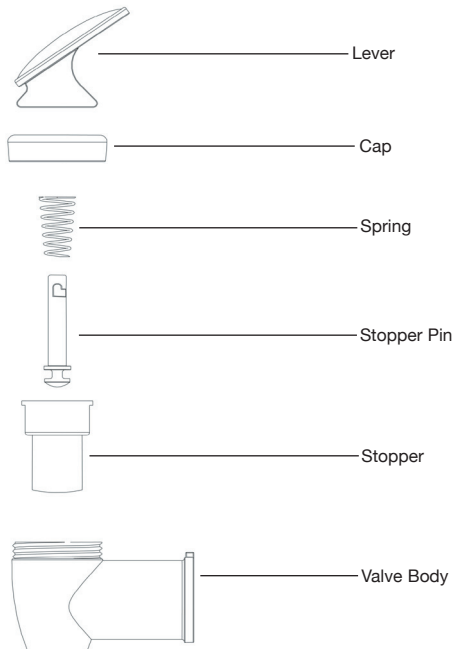
## CARE & CLEANING

Before using the first time and after each use, be sure to thoroughly wash the mixing container, blade assembly, rubber gasket, valve, lid and stir stick. To prolong the life of your smoothie maker, **do not wash parts in the dishwasher**. Unscrew and disassemble the valve for cleaning (see below). Also, remove blade assembly from the mixing container and rubber gasket for cleaning; turn it **clockwise** to remove.

### CLEANING THE DISPENSING VALVE (see below)

To disassemble dispensing valve for cleaning:

1. Remove the valve from the container by unscrewing the entire valve counter-clockwise.
2. Remove the cap from the valve body by unscrewing it counter-clockwise.
3. Squeeze cap and stopper together and slide the lever off the stopper pin.
4. Remove the spring.
5. Remove the stopper and stopper pin by pulling the rubber rim of the stopper. The stopper and pin are tightly fit and need not be separated.
6. Clean all parts in warm soapy water, allow to dry thoroughly and reassemble in the order shown.



## RECIPES

### STRAWBERRY BANANA SUPREME SMOOTHIE

1 cup	strawberry nectar or apple juice
1 cup	milk
1	frozen banana (chunks)
2½ cups	frozen strawberries
1 cup	strawberry yogurt

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### MANGO TANGO SMOOTHIE

1 cup	pineapple juice
1 cup	orange juice
½	frozen banana (chunks)
1 cup	pineapple sherbet
1½ cups	frozen mango slices

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### BERRY BLAST SMOOTHIE

1 cup	apple juice
1½ cups	lemonade
1 cup	frozen raspberries
½ cup	frozen strawberries
1 cup	raspberry sherbet

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

## RECIPES

### RASPBERRY CREAM SMOOTHIE

1 cup	orange juice
1 cup	raspberry yogurt
1 cup	vanilla frozen yogurt
½	frozen banana (chunks)
1½ cups	frozen raspberries

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### ORANGE BANANA CREAM SMOOTHIE

1 cup	milk
1½ cups	orange juice
½ tsp.	vanilla
½	frozen banana (chunks)
1 cup	vanilla frozen yogurt
½ cup	orange yogurt
3 tbs.	orange juice concentrate

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### RASPBERRY SUNRISE SMOOTHIE

2½ cups	orange juice
1½ cups	frozen raspberries
1 cup	raspberry sherbet
1 cup	ice

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

## RECIPES

### LEMON LOUIE SMOOTHIE

2 cups	lemonade
1 cup	lemon yogurt
1½ cups	frozen pineapple chunks
1 cup	pineapple sherbet
1 cup	ice

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### PEACH REFRESHER SMOOTHIE

2 cups	peach nectar or apple juice
1 cup	vanilla frozen yogurt
½	banana
1 cup	peach yogurt
1½ cups	frozen peach slices

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### BANANA LIME SUBLIME SMOOTHIE

2 cups	limeade
1	banana
1 cup	lime sherbet
3 tbs.	coconut milk
1 cup	ice

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

## RECIPES

### PIÑA COLADA SMOOTHIE

5 tbs.	coconut milk
2½ cups	pineapple juice
½ cup	vanilla ice cream
½	frozen banana (chunks)
1½ cups	frozen pineapple chunks

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### STRAWBERRY LEMON SURPRISE SMOOTHIE

2 cups	lemonade
2 cups	frozen strawberries
1 cup	strawberry yogurt

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### HAWAIIAN HOLIDAY SMOOTHIE

1 cup	passion fruit nectar
1 cup	guava nectar
1 cup	orange sherbet
½ cup	frozen strawberries
½ cup	frozen mango slices
4 tbs.	coconut milk
1 cup	strawberry yogurt
½ cup	frozen banana (chunks)

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

## RECIPES

### LOW-FAT STRAWBERRY ORANGE SMOOTHIE

2 cups	strawberries
½ cup	orange juice
1 cup	skim milk
1 cup	plain nonfat yogurt
1 cup	ice

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### LEMONADE WATERMELON SOOTHER

2 cups	watermelon (pulp, not rind)
3 oz.	frozen lemonade concentrate (1/2 of a 6 oz. can)
1 cup	lemon/lime soda
1 tsp.	grenadine syrup
1-2 cups	ice, to desired consistency

\*add water if necessary

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

### CHOCOLATE TREAT

3.5 oz	package of instant chocolate pudding mix
1½ cups	milk
1½ cups	ice
1	banana

Pour liquid ingredients into the smoothie maker. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend at ON setting until smooth. While the machine is running, move the Stir Stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

# WARRANTY

Please complete and return this product warranty card or register your product online at: [backtobasicsproducts.com](http://backtobasicsproducts.com) within 10 days of purchase.

**THIS INFORMATION IS FOR INTERNAL USE ONLY**

Mr.    Mrs.    Ms.

**Model: Smoothie Professional™**

1. Name \_\_\_\_\_

2. Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

3. E-Mail Address \_\_\_\_\_

4. Age:    18-24                       25-34                       35-49                       50+

5. Marital Status:    Married                       Single

6. Number of Children in the House :   12 yrs and under \_\_\_\_\_   13-18 yrs \_\_\_\_\_

7. Income:    Below \$25,000    \$25,001-\$50,000    \$50,001-\$75,000    \$75,001+

8. Where was this product purchased? \_\_\_\_\_

9. How did you become aware of this product?

<input type="checkbox"/> Gift	<input type="checkbox"/> Recommendation from friend
<input type="checkbox"/> TV advertisement	<input type="checkbox"/> Saw product in store
<input type="checkbox"/> Print ad	<input type="checkbox"/> TV shopping program
<input type="checkbox"/> Magazine article	<input type="checkbox"/> Internet
	<input type="checkbox"/> Other _____

10. What were the two most important reasons influencing your purchase:

<input type="checkbox"/> Gift	<input type="checkbox"/> Recommended by sales person
<input type="checkbox"/> Special offer	<input type="checkbox"/> Recommended by friend
<input type="checkbox"/> Product appearance	<input type="checkbox"/> Prior experience with Back to Basics
<input type="checkbox"/> Ease of operation	<input type="checkbox"/> Back to Basics brand reputation
<input type="checkbox"/> Quality/durability	<input type="checkbox"/> Value for price
<input type="checkbox"/> Product features	<input type="checkbox"/> Product packaging
	<input type="checkbox"/> Other _____

11. Why did you purchase this Back to Basics® product?

To replacement/upgrade current product  
 Not satisfied with current product(s) already owned  
 First product(s) ever owned  
 Received as a gift

12. Would you be interested in being contacted via e-mail for promotions, recipes, new product information, etc.?    YES                       NO

COMMENTS \_\_\_\_\_



Fold here and mail registration card within 10 days of purchase to validate warranty.

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Place  
Stamp  
Here

BACK TO BASICS PRODUCTS, INC.  
675 West 14600 South  
Bluffdale, UT 84065 USA