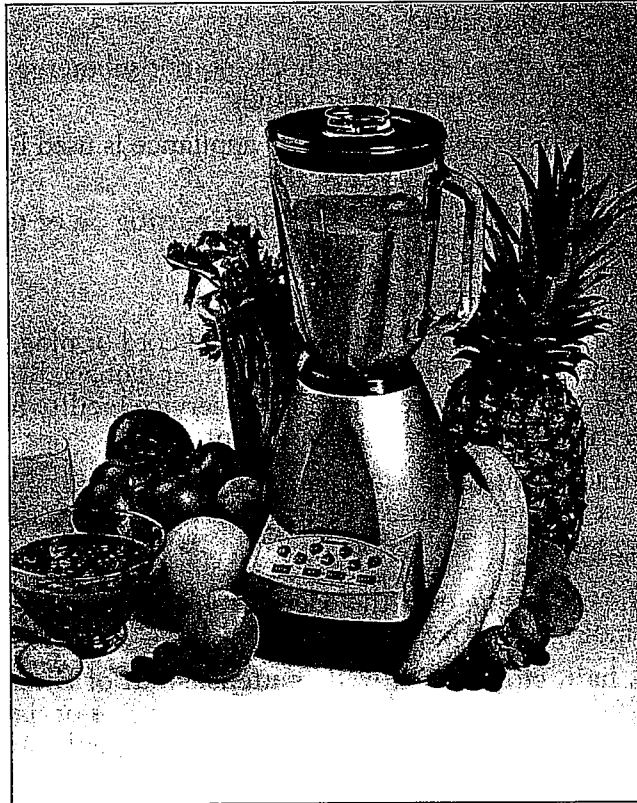


THE 
Juicelady®

JL600



INSTRUCTION MANUAL



IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

Read all instructions before using.

1. To protect against risk of electrical shock, do not submerge the Motor Base, cord or plug in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
4. Avoid contact with moving parts.
5. Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. The use of attachments, including canning jars, not recommended or sold by the manufacturer may cause a risk of injury to persons.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of table or counter or touch hot surfaces, including the stove.
9. **Keep hands, hair, clothing, as well as utensils out of 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.**
10. Blades are sharp. Handle carefully.
11. To reduce the risk of injury, never place Cutter Assembly Blades on Base without Jar properly attached.
12. Always operate Blender with Cover in place.
13. When processing hot liquids, remove Measuring Cup from the two-piece Cover.
14. Never add to Jar while appliance is operating.
15. Jar must be properly in place before operating appliance.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer 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 unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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.

SAFETY SYSTEM

This appliance has a safety system which disables the Motor if the Blending Jar is not (or is improperly) seated in the Motor Housing. If the Blending Jar is not seated properly, the Blender will not turn on, or will turn off if it is already on. This system is intended for safety reasons only. DO NOT use this safety system to turn the Blender on and off.

BEFORE USING YOUR JUICELADY® 14 SPEED ELECTRONIC PROFESSIONAL BLENDER

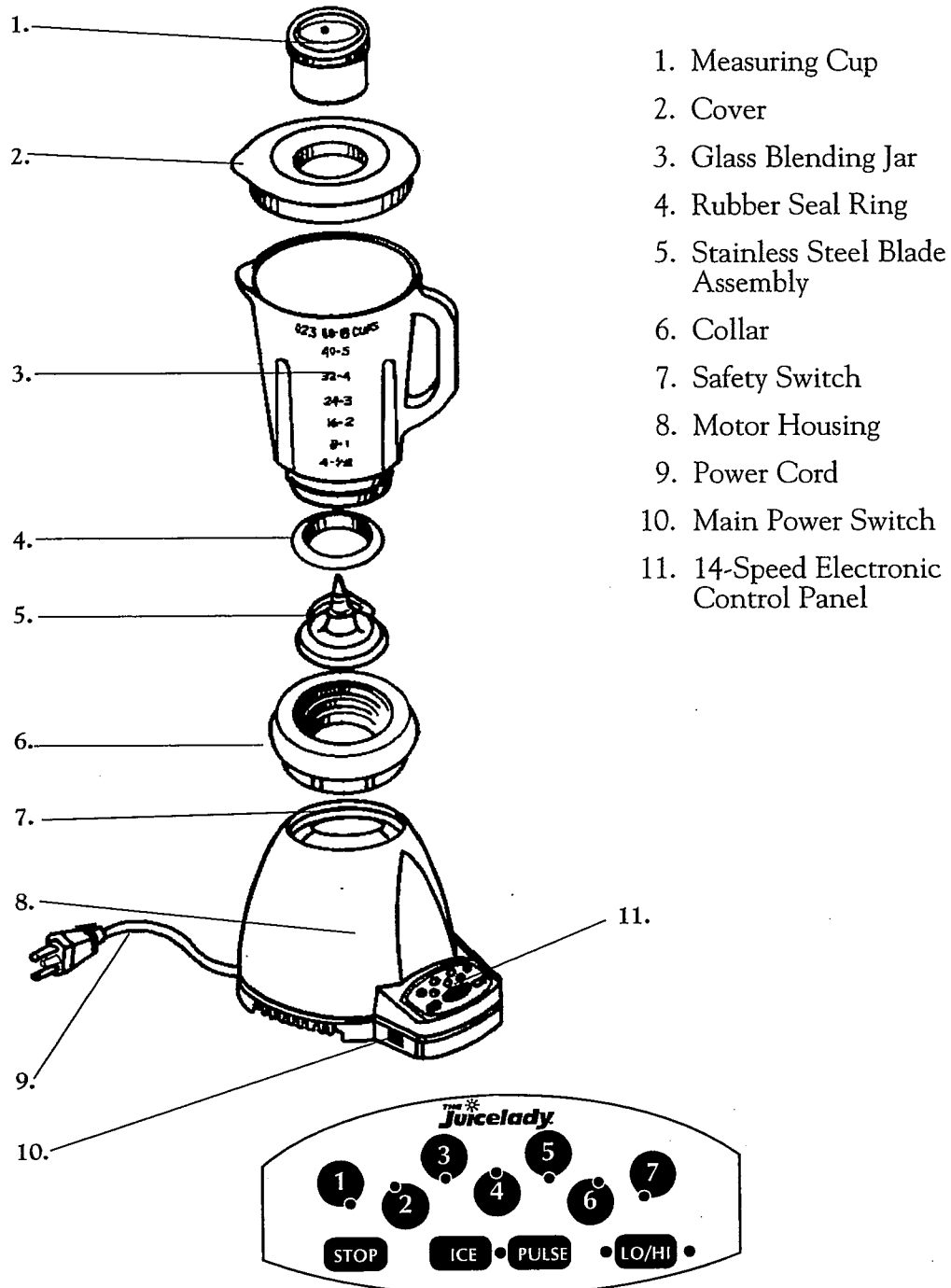
1. Carefully unpack Blender.
2. Wash Blending Jar, Measuring Cup, Cover, and Blades with warm, soapy water. Rinse well and dry thoroughly.
3. Wipe Blender with a soft, clean cloth or sponge.

CAUTION: To protect against electric shock, never immerse the Blender Base in water or any other liquid.

CAUTION: Use this product with the proper AC voltage rating only. Be sure to unplug the power cord when Blender is not in use.



GETTING TO KNOW YOUR JUICELADY® JL600 14 SPEED ELECTRONIC PROFESSIONAL BLENDER





HOW TO OPERATE YOUR BLENDER

TO BEGIN OPERATION

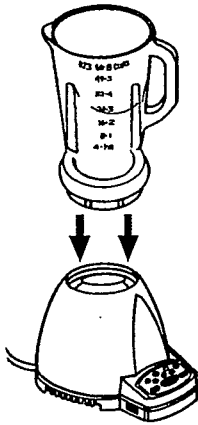


FIGURE 1

WARNING!

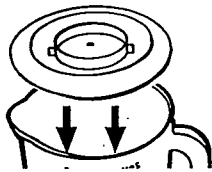


FIGURE 2



FIGURE 3

1. Place Motor Housing on a dry, level surface.
2. Be sure “STOP” Button is depressed. Plug the cord into an AC electrical outlet.
3. Place Glass Blending Jar into position on Motor Housing. (See Figure 1.)
4. Add ingredients to Blending Jar as directed by your recipe.
5. Place Cover with Measuring Cup on Blending Jar. (See Figure 2.) Remember to always hold Cover in place during processing.
6. Turn the Switch on the side of the Blender to the “ON” position.
7. The **GREEN LED** next to the “LO/Hi” Control Button will light. (Figure 3)
8. The **GREEN LED** next to Speed (1) will flash.

When the Blender is turned on (while the Indicator Light on Speed (1) is flashing):

- **DO NOT TOUCH BLADES**
- **DO NOT INTERFERE WITH THE BLADE MOVEMENT**
- **DO NOT REMOVE BLENDER JAR LID**
- When the **GREEN LED** on Speed (1) is flashing, an accidental touching of a Speed Button or other circumstance may result in turning on the Blender. If the light is not blinking at this time, unplug the Blender and take the unit to an authorized service facility.
- The unit should operate only when a Speed Button is pressed. Immediately turn the ON/OFF Switch to “OFF” if the unit runs at any other time. If this occurs, do not use. Take the unit to an authorized service facility.
- The flashing **GREEN LED** will be “OFF” when you press any function key. It will turn “ON” again when you press “STOP” or stop the program.



HOW TO OPERATE YOUR BLENDER (Cont.)

9. Press firmly on the desired range Control Button (“**LO/HI**”). The Blender defaults to “**LO**” Speed Settings. If you wish to select “**HI**” Speed Settings, press firmly on the right side of the “**LO/HI**” Control Button.
10. Press the desired Speed Control Button (1)-(7) to blend ingredients for a few seconds.
11. Press firmly on the “**STOP**” Button to stop the Blender.
12. Repeat blending until ingredients have reached desired consistency.
13. When finished using Blender, turn ON/OFF Switch on the side of Blender to “**OFF**” position.

Detailed operating and mode settings instructions follow.

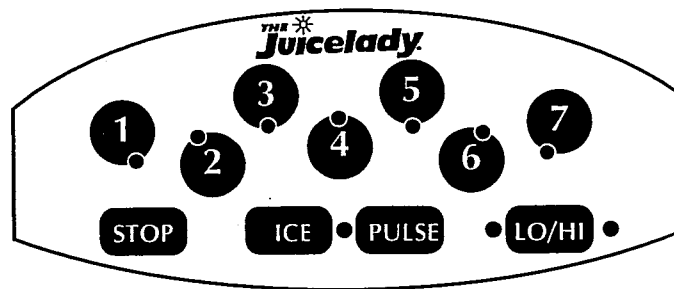
OPERATIONAL MODES

When the Blender is first powered up, a **GREEN LED** will light up to the left of the “**LO/HI**” Control Button. This is the low range setting. The **GREEN LED** next to Speed (1) will begin to flash.

WARNING!

Flashing **GREEN LED** next to Speed (1) indicates that the unit is ready to operate. **DO NOT TOUCH THE BLADES.**

To operate the Blender, you must select a speed and/or mode setting.



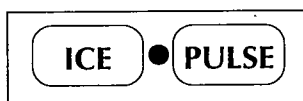


OPERATIONAL MODES (Cont.)

ONE TOUCH CONTINUOUS MODE

1. Select a Speed Setting by pressing firmly on one of the Control Buttons marked (1)-(7). The higher the number, the faster the Blades will blend the ingredients. The LED nearest the selected Control Button will light GREEN or RED, depending on the range setting.
2. To switch the Speed Setting range (“LO”: Speeds (1)-(7) or “HI”: Speeds 8-14), press firmly on either side of the “LO/HI” Control Button. “LO” is shown with a GREEN LED; “HI” is shown with a RED LED. When either side of the “LO/HI” Control Button is pressed, the Blender will switch range modes — even during Blender operation. While operating the Blender, the “LO/HI” Button and the selected Speed Button (1)-(7) will show the same color LED (either GREEN or RED).
3. To stop blending, press firmly on the “STOP” Button. The Blender will default to the “LO” speed range.

PULSE MODE



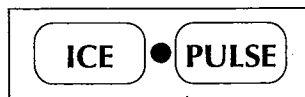
The Pulse Mode can only be selected when the unit is first powered up, the Blender is in “ICE” Mode or the Blender is in the idle “LO” speed range.

1. Press firmly on the “PULSE” Control Button. The RED LED between the “ICE” and “PULSE” Control Buttons will light.
2. Select a Speed Setting by pressing firmly and holding one of the Control Buttons marked (1)-(7). The Blender will operate for only as long as the Button is held down.
3. If desired, release Speed Setting Control Button (1)-(7) and press firmly on either side of the “LO/HI” Control Button to change the speed range. Re-select Speed Setting (1)-(7).
4. To stop or change from Pulse Mode, firmly press the “STOP” Button or the “ICE” Button.



OPERATIONAL MODES (Cont.)

ICE MODE



The Ice Mode can only be selected when the unit is first powered up, the Blender is in Pulse Mode, or the Blender is in the idle "LO" Speed Range.

1. Press firmly on the "ICE" Control Button. The **RED** LED between the "ICE" and "PULSE" Control Buttons will flash about once a second.

Flashing **RED** LED indicates ICE CRUSHING is in progress.

WARNING!

2. Select a Speed Setting by pressing firmly on one of the Control Buttons marked (1)-(7). The **GREEN** LED next to the Speed Setting will illuminate. The Blender will automatically cycle on and off at approximately five second intervals.
3. If desired, press firmly on either side of the "LO/HI" Control Button to change the Speed Range.
4. To stop the Ice Mode, firmly press "ICE" Control Button while in the Ice Mode. The Blender will stop its blending cycle. The selected Speed Setting **GREEN** LED will flash at the same rate as the **RED** LED between the "ICE" and "PULSE" Control Buttons. Press firmly on "ICE" Control Button to begin cycle again.
5. To stop or change from the Pulse Mode, firmly press the "STOP" Button or the "PULSE" Button.



OPERATING TIPS

GENERAL

- To ensure proper blending and prevent overflow, add ingredients to Blending Jar a little at a time.
- Never fill Blending Jar more than 3/4 full — the Blade action will cause the ingredients to rise in the Blending Jar. Blend large recipes in several batches.
- Unless the recipe states differently, pour liquid ingredients into Blending Jar before solid ingredients. The liquid will help the processing go faster and allow the Blender to operate at a lower speed. Always add 1 cup of liquid before processing ice.
- Blend for 5-30 seconds and check consistency. Continue blending until reaching desired consistency. Be careful not to over-blend recipe. Over-blending will result in a loose consistency.
- Always operate Blender with Cover in place.
- Do not remove Blending Jar from Motor Housing when the Motor is running.
- To prevent the possibility of severe personal injury and/or damage to the Blender, keep hands and utensils out of Blending Jar while processing. A spatula may be used only when the Blender is not processing.

SOLIDS

- Thick mixtures require special attention during processing. For thick mixtures, periodically press the **"STOP"** Button. Remove Cover and scrape the mixture from the sides of the Blending Jar and onto the Blades. Replace Cover and continue processing. Select a higher speed if processing becomes sluggish.
- To add solids to Blending Jar, remove Measuring Cup from Cover and add solids or ice a little at a time through the hole in the Cover. Always cut solid foods such as vegetables and cheeses into small chunks before placing in the Blending Jar.



OPERATING TIPS (Cont.)

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.

Add hot foods slowly, at a maximum of 2 cups at a time, through Cover hole.

USER MAINTENANCE

MAINTENANCE

This Blender requires little maintenance. It contains no user-serviceable parts inside the Motor Housing. Do not remove the Motor Housing Cover. Contact qualified personnel if the product requires servicing.

CLEANING

Never immerse Motor Housing in water.

1. Disassemble Blending Jar parts and wash in warm, soapy water. Remove Measuring Cup from Cover before washing. Rinse all parts and wipe dry.
2. Wipe Motor Housing and power cord with a damp cloth or sponge. Dry completely with a soft cloth.
3. Carefully wrap cord into Cord Storage Ring on bottom of Motor Housing.



STORAGE

CAUTION: Always assemble clean Blender parts correctly before storing on the Blender Base. Severe injury can result if Blender is accidentally turned on when not properly assembled.

Unplug and clean unit. Store in original box or in a clean, dry place. Never store Blender while it is hot or plugged in. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the Unit as this could cause cord to fray and break.



RECIPES

NOTE: When following the recipes, please pay close attention to the “**LO/HI**” speed that is indicated. Press firmly on either the “**LO**” or “**HI**” Button, then press on the number indicated (1)-(7).

Iced Mocha Shake

1/2 cup cold strong brewed coffee
3 large ice cubes
1/4 cup half and half or milk
2 tablespoons chocolate syrup

Combine all ingredients in Blender Jar. Cover and blend using the ice setting at “**HI**” Speed (6) until ice is finely crushed (the Blender will automatically pulse to crush the ice). Pour into frosted mugs or glasses.

Makes 2 servings.

Melon Cooler

3/4 cup pineapple juice
3 large ice cubes
1 cup diced ripe cantaloupe or muskmelon
Lime slices (optional)

Combine all ingredients except lime slices in Blender Jar. Cover and blend using the ice setting at “**HI**” Speed (6) until ice is finely crushed (the Blender will automatically pulse to crush the ice). Pour into frosted mugs or glasses; garnish with lime slices, if desired.

Makes 2 servings.



RECIPES (Cont.)

Honeyed Peach Shake

- 1 cup milk
- 1 cup frozen sliced peaches, not thawed
- 1 carton (6 to 8 ounces) peach flavored yogurt
- 2 tablespoons honey

Combine all ingredients in Blender Jar. Cover and blend using the ice setting at “HI” Speed (6) until ice is finely crushed (the Blender will automatically pulse to crush the ice). Pour into frosted mugs or glasses.

Makes 2 to 3 servings.

Sunrise Special

- 1 cup white grape juice
- 3 large ice cubes
- 1/3 cup frozen orange juice concentrate, not thawed
- 2 tablespoons grenadine or maraschino cherry juice
- Orange slices (optional)

Combine all ingredients except orange slices in Blender Jar. Cover and blend using the ice setting at “HI” Speed (6) until ice is finely crushed (the Blender will automatically pulse to crush the ice). Pour into frosted mugs or glasses. Garnish with orange slices, if desired.

Makes 2 servings.

Fruit Smoothie

- 1 cup sliced fresh or thawed frozen strawberries
- 1 large ripe banana, peeled and broken into chunks
- 2 scoops (1 cup) vanilla or strawberry ice cream or strawberry sorbet
- 1/2 cup milk

Combine all ingredients in Blender Jar. Cover and blend at “HI” Speed (7) until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.



RECIPES (Cont.)

Creamy Raspberry Smoothie

- 1 cup fresh or thawed frozen raspberries
- 2 scoops (1 cup) vanilla frozen yogurt or ice cream
- 1/2 cup milk
- 1 teaspoon vanilla extract

Combine all ingredients in Blender Jar. Cover and blend at "HI" Speed (7) until smooth. Pour into frosted mugs or glasses.

Makes 2 servings.

Tropical Shake

- 1 large ripe banana, peeled and broken into chunks
- 1 can (8 ounces) crushed pineapple in juice, undrained
- 2 scoops (1 cup) mango or papaya sorbet
- 1/4 cup lemonade, limeade or orange juice
- Lime slices (optional)

Combine all ingredients in Blender Jar. Cover and blend at "HI" Speed (7) until smooth. Pour into frosted mugs or glasses. Garnish with lime slices, if desired.

Makes 2 servings.

Cranberry-Orange Cooler

- 3/4 cup orange juice
- 1/2 cup frozen cranberry cocktail concentrate, not thawed
- 4 large ice cubes, cracked into chunks or
1/2 cup mini ice cubes

Combine all ingredients in Blender Jar. Cover and blend at "HI" Speed (7) until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.



RECIPES (Cont.)

Exotic Mushroom Soup

1/2 ounce dried porcini mushrooms
1 cup boiling water
3 large shallots or 1 small onion, peeled, quartered
2 tablespoons butter or margarine
8 ounces button mushrooms, sliced
1 can (13-3/4 ounces) chicken broth
1/2 cup half and half or cream
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon chopped fresh thyme leaves

Combine dried mushrooms and boiling water; let stand 15 minutes. Add shallots to Blender Jar; pulse at "LO" Speed (2) until coarsely chopped. Melt butter in a large saucepan over medium heat. Add chopped shallots; sauté 5 minutes. Add sliced mushrooms; sauté 5 minutes. Add chicken broth and reserved dried mushroom mixture; bring to a boil. Reduce heat; simmer uncovered 15 minutes. Transfer to Blender Jar. Remove inner Measuring Cup from Lid to allow steam to escape. Cover and blend at "LO" Speed (7) until mixture is pureed. Return to saucepan; add half and half, salt and pepper. Heat through. Ladle into bowls; top with thyme.

Makes 4 servings, about 3-1/2 cups soup.



RECIPES (Cont.)

Vichyssoise (Potato Leek Soup)

2 tablespoons butter or margarine
2 large leeks, white and light green parts only thinly sliced
2 cans (13-3/4 ounces each) chicken broth, divided
2 medium baking potatoes, peeled,
 cut into 1/2-inch chunks
1/2 cup half and half (optional)
1/2 teaspoon salt
1/4 teaspoon ground white pepper
Chopped chives

Melt butter in a medium saucepan over medium heat.
Add leeks; sauté 5 minutes. Add 1 can of the broth and potatoes; bring to a boil. Reduce heat; cover and simmer 20 minutes or until potatoes are very tender. Transfer half of mixture to Blender Jar. Remove inner Measuring Cup from Blender Lid to allow steam to escape. Cover and blend at "HI" Speed (1) until pureed (mixture will be very thick). Return to saucepan. Repeat with remaining potato mixture. Add remaining can of broth, half and half, salt and pepper to soup. Heat through. Ladle into bowls; top with chives. (Soup may also be served chilled.)

Makes 4 to 6 servings, about 5-1/2 cups soup.



RECIPES (Cont.)

Tortilla Chicken Soup

- 1 tablespoon vegetable oil
- 1 small onion, peeled, quartered
- 1 to 2 jalapeno chili peppers, stems discarded, quartered
- 2 cloves garlic, peeled
- 2 cans (13-3/4 ounces each) chicken broth
- 2 cups broken tortilla chips
- 1-1/2 cups shredded or chopped cooked chicken
- 1 can (14-1/2 ounces) chili style or
diced tomatoes, undrained
- 1 cup crumbled queso fresco or shredded
Monterey Jack cheese
- 1/4 cup chopped cilantro

Heat oil in a medium saucepan over medium heat. Add onion to Blender Jar. Cover and pulse at "LO" Speed (4) until onion is coarsely chopped. Add to saucepan. Add chili peppers and garlic to Blender Jar; cover and pulse until coarsely chopped. Add to saucepan; sauté vegetables 5 minutes. Add broth; bring to a boil. Reduce heat; simmer uncovered 5 minutes. Stir in chips; continue simmering 5 minutes, stirring frequently. Transfer mixture to Blender Jar. Remove inner Measuring Cup from Lid to allow steam to escape. Cover and blend at "LO" Speed (4) until pureed. Return mixture to saucepan. Add chicken and tomatoes; heat through. Ladle into bowls; top with cheese and cilantro.

Makes 4 to 6 servings, about 6 cups soup.



RECIPES (Cont.)

Sassy Gazpacho Soup

- 1 cup chicken or beef broth, divided
- 2 large shallots or 1 small onion, peeled, quartered
- 1/2 small cucumber, sliced
- 1 green bell pepper, cut into chunks
- 2 cups bottled tomato juice or vegetable juice cocktail
- 2 ripe medium tomatoes, quartered
- 1/2 cup salsa or picante sauce
- 3 tablespoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 cup chopped cilantro or parsley

Combine 1/2 cup broth, shallots and cucumber in Blender Jar. Cover and pulse on "LO" Speed (6) until shallots and cucumber are chopped. Transfer to a large bowl. Combine remaining broth and bell pepper in Blender Jar. Cover and pulse on "LO" Speed (6) until green pepper is chopped, scraping down sides of Blender once. Transfer to bowl. Combine juice and tomatoes in Blender Jar. Cover and pulse on "LO" Speed (2) until tomatoes are chopped. Add to bowl; stir in remaining ingredients except cilantro. Mix well; cover and refrigerate at least 2 hours. Mix well, ladle into bowls and top with cilantro.

Makes 6 servings, about 6 cups soup.



RECIPES (Cont.)

High Speed Humus

1 clove garlic, peeled
1 can (16 ounces) chick peas (garbanzo beans), drained
1/4 cup extra-virgin olive oil
2-1/2 tablespoons fresh lemon juice
2 tablespoons tahini (sesame seed paste) or
2 teaspoons dark sesame oil
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
Warm pita bread or pita chips

Place garlic in Blender Jar. Cover and pulse at "LO" Speed (2) until minced. Add remaining ingredients except pita bread to Blender Jar; cover and pulse at "HI" Speed (4) until mixture is blended and chick peas are coarsely chopped, scraping down sides of Blender twice. Serve as a dip with pita bread or use as a sandwich spread.

Makes about 1-1/4 cups dip.

Perky Pesto Sauce

2 cloves garlic, peeled
1/2 cup packed fresh basil leaves
1/2 cup extra virgin olive oil
1/4 cup pine nuts or walnuts, toasted
1/4 cup freshly grated Parmesan cheese
1/4 teaspoon salt

Place garlic in Blender Jar; pulse at "LO" Speed (2) until minced. Add basil and oil; pulse at "LO" Speed (2) "LO" Speed (6) until basil is coarsely chopped. Add pine nuts, cheese and salt; pulse until mixture is well blended, scraping down sides of Blender once. Serve immediately or refrigerate up to 1 week. Serve over hot cooked chicken or vegetables or use as a sauce for pasta and pizza.

Makes about 3/4 cup.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA and Canada, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 between the hours of 8:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE. Please refer to model GR26VT when you call.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Contact Consumer Service for return authorization.

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below.

Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: SALTON HOUSEWARES

1708 SOUTH MISSOURI ST. MACON, MO 63552

For more information on Salton/MAXIM products:

visit our website: <http://www.salton-maxim.com>, or you can email us at: salton@saltonusa.com

© 2001 Salton, Inc.

Printed in China

P/N 60656

ESF