

blender

owner's manual

SAVE THIS USE AND CARE BOOK



MGD250

blender

 **BLACK & DECKER**®*

Please call 1-800-231-9786 with questions.

IMPORTANT SAFEGUARDS

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

■ **PLEASE READ ALL INSTRUCTIONS.**

- To protect against risk of electrical shock, do not put blender base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Turn off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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 the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Do not use outdoors.
- The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Never carry the unit by the cord or yank cord from an outlet; instead, grasp the plug firmly and pull to disconnect.
- Do not let the plug or cord hang over the edge of table or counter, or touch hot surfaces including the stove. Unit should be placed away from sinks and hot surfaces.
- Remove the jar and blade assembly from the blender before washing.
- Unit should be used for food preparation only. Do not use appliance for other than intended use.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- Avoid contacting moving parts.
- To reduce the risk of injury, never place cutter assembly blades on base without the jar properly attached.
- When blending hot liquids (not boiling), remove the cap. Keep hands and face away from the cap opening while motor is running.
- Do not leave blender unattended during use.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use ONLY and not for commercial or industrial use.

SAVE THESE INSTRUCTIONS

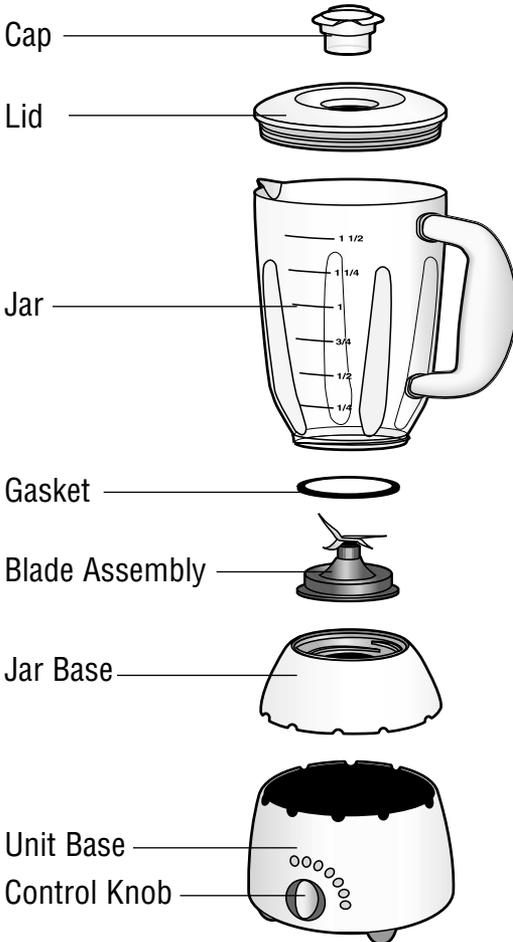
POLARIZED PLUG

This appliance has a polarized plug—one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

TAMPER-RESISTANT SCREW

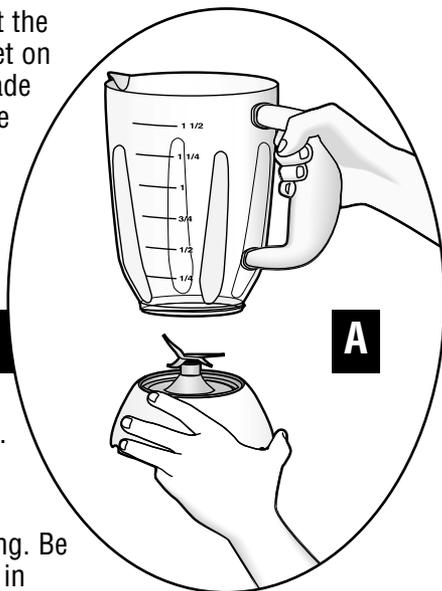
WARNING: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, **do not attempt to remove the outer cover.** There are no user serviceable parts inside. Repair should be done only by authorized service personnel.

BLENDER PARTS



BLENDER JAR ASSEMBLY

1. Before first use, wash all parts except the Unit Base. To reassemble, put the Gasket on top of the Blade Assembly, place the Blade Assembly into the Jar Base, and turn the Jar Base clockwise until tight. (A)
2. Place the Jar onto the Unit Base and twist slightly in either direction to be sure the Jar is properly “seated.”



HOW TO USE

1. Be sure the unit is “off” (O) and plug the cord into a standard electrical outlet.
2. Place the food to be blended into the Jar.

3. Put the Lid on the Jar before beginning. Be sure that the Cap is in

position by placing the

tabs in the Cap into the notches into the Lid and twisting close. When crushing ice or hard foods, keep one hand on the Lid.

4. Select the desired speed setting:

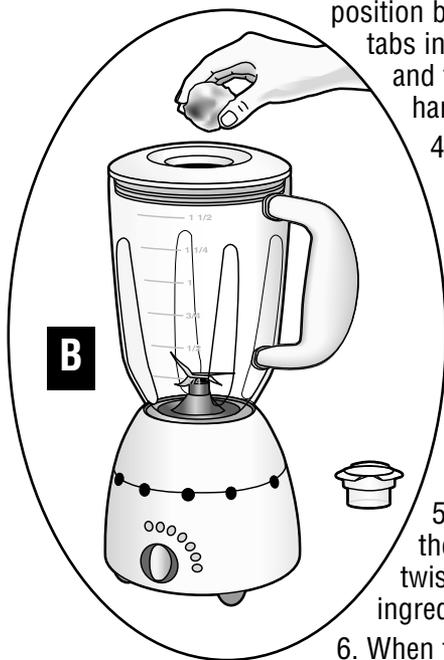
- Use settings 1-2 for stirring, chopping, and mixing; setting 3-4 for grinding, beating, and creaming; setting 5 for heavy-duty blending such as liquefying.

- For quick blending tasks, turn the Control Knob to the Pulse (P) position for a few seconds, then release. Use the Pulse for best results when crushing ice.

5. If you want to add ingredients while the Blender is on, remove the Cap by twisting it and lifting it out. Place ingredients through the Lid opening. (B)

6. When finished blending, turn to the “off” (O) position.

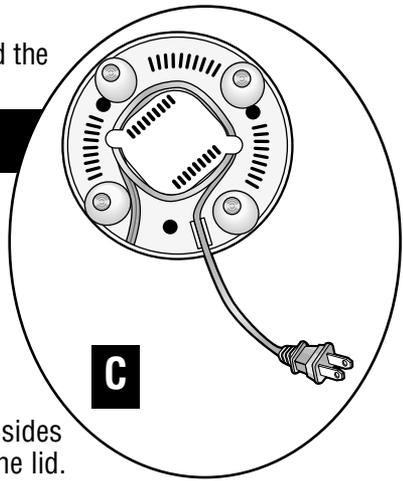
7. To remove the Jar, lift it from the Unit Base. Remove the Lid before pouring.



8. For convenient storage, wind the cord around the tabs at the bottom of the Unit Base. (C)

BLENDING TIPS

- Cut food into small pieces (3/4"-1") before adding to the Blender.
- When blending liquids and including ice cubes, limit the quantity to the 4-cup (1L) mark of the Jar. For warm or hot foods, limit the amount to 2 cups with the Lid and Cap in place.
- When ingredients stick or spatter along the sides of the jar, turn the blender off and remove the lid. Use a rubber spatula to push food toward the blades. Replace the lid then continue blending.
- For best circulation of foods that are to be blended with liquid, pour the liquid into the Jar first, then add solids.
- Some of the tasks that cannot be performed efficiently with a Blender are: beating egg whites, whipping cream, mashing potatoes, grinding meats, mixing dough, and extracting juices from fruits/vegetables.
- The following items should never be placed in the unit as they may cause damage: dried spices and herbs (ground alone), bones, large pieces of solidly frozen foods.



BLENDING GUIDE

Use the following guide for speed selections.

SPEED	FUNCTION	USE
1	Stir Puree	To mix thin batters, scrambled eggs, and puree cooked foods of uncooked fruits.
2	Chop Mix	To chop vegetables for dips and salsa; to mix gravies, marinades.
3	Grate Beat	To grate hard cheeses. To cream soups, or beat dips; make mixed drinks, powdered drinks, or milk shakes.
4	Blend Grind	To grind nuts. To blend sauces and spreads.
5	Frappe Liquefy	To mix smoothies and frappes, to liquefy thick mixtures.
P	Crush Ice	To crush ice cubes for snow cones, or chilled beverages, to mix liquid and ice cubes together for frozen slushes, for thorough chopping.

HOW TO CLEAN YOUR BLENDER

1. Before cleaning, turn off and unplug the Blender.
 2. Rinse Jar assembly parts immediately after blending for easier cleanup.
 3. Wipe the Unit Base with a damp cloth and dry thoroughly. Remove stubborn spots by rubbing with a damp cloth and a non-abrasive cleaner. Do not immerse the Unit Base in liquid.
 4. Removable parts can be washed by hand with soap and water or in a dishwasher. The Lid, Cap, Blade Assembly, and Jar Base should be placed in the top rack only. The Jar is bottom rack dishwasher-safe. Do not place parts in boiling liquids.
 5. If liquids spill into the Unit Base, wipe clean with a damp cloth and dry thoroughly. Do not use rough scouring pads or cleansers on parts or finish.
- CAUTION:** Never immerse Unit Base or cord in water or other liquids.

RECIPES

SPARKLING FRUIT SMOOTHIE

- 2 containers (8 oz. each) strawberry flavored nonfat yogurt 1 can (8 oz.) pineapple chunks, undrained
1 cup sparkling seltzer 1 pint (about 2 cups) medium strawberries

1. Combine yogurt, seltzer and pineapple in Blender Jar. Cover and blend at Speed 3 for 30 seconds.
2. Continue blending and remove fill cap. Gradually drop strawberries down through lid opening. Once all berries have been added, continue blending for 30 seconds.
3. Serve immediately, or chill until ready to serve.

Makes: 4 (10-ounce) servings.

APRICOT MELON FRAPPE

- 2 cans (5.5 ounces each) apricot nectar
12 small (1" size) ice cubes
2 cups cubed (½" size) cantaloupe, or other favorite fresh fruit
2 cups cubed (½" size) honeydew, or other favorite fresh fruit

1. Combine apricot nectar and ice cubes in Blender Jar. Cover and blend at Speed 5.
2. Reduce speed to Speed 3; remove fill cap. Gradually add cantaloupe and honeydew cubes through lid opening as blender is running. Blend until smooth.
3. Serve over additional ice cubes, if desired.

Makes about 4 (9-ounce) servings.

CREAMY STRAWBERRY MILK SHAKE

- ⅔ cup milk
6 large strawberries, hulled
4 large scoops vanilla or strawberry ice cream, about 2 cups

1. Combine ingredients in Blender Jar.
2. Cover and blend at Speed 3, until smooth and creamy.

Makes about 2 (12-ounce) servings.

CREAMED HARVEST GINGER SOUP

- | | |
|---|--|
| 2 cans (14½ ounces each)
chicken or vegetable broth | 1 red pepper coarsely chopped |
| 2 cups water | 2 (1-inch) squares fresh ginger,
coarsely chopped |
| 1 (2 pound) butternut squash, peeled
and cut in 1-inch cubes | 1 teaspoon dried basil |
| 5 medium carrots, cut in 1-inch lengths | ½ teaspoon salt |
| 4 medium potatoes, peeled and
each cut in 6 pieces | ¼ teaspoon pepper |
| 2 onions, coarsely chopped | ½-1 cup milk |
| | Sour cream or plain yogurt |

1. Combine chicken or vegetable broth and water in large sauce pot. Bring to a boil. Add all ingredients except milk and sour cream or yogurt.
2. Bring mixture to a boil; cover and reduce heat to a simmer.
3. Simmer vegetables until tender, about 20-25 minutes.
4. Allow mixture to cool slightly.
5. Transfer vegetables and soup liquid to blender Jar, 2 cups at a time. Cover and pulse to blend until smooth. (Be sure to blend only 2 cups at a time, as hot liquids expand when blended.)
6. Transfer blended soup to large bowl and repeat process for remaining vegetables and broth. Return to sauce pot and reheat. Stir in milk, adding enough for desired consistency. Correct seasonings, if necessary.
7. Serve garnished with dollop of sour cream or yogurt.

Makes 6 (1½-cup) servings.

Need Help?

For any questions on usage of this product, please call the toll-free number on the cover of this book.

FULL ONE-YEAR WARRANTY

Household Products, Inc. warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of consumer purchase. This warranty does not include damage to the product resulting from accident or misuse. If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge. We will return your product, transportation charges prepaid, provided it is delivered prepaid to any Black & Decker Company-Owned or Authorized Household Appliance Service Center.

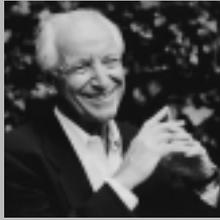
This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province. Answers to any questions regarding warranty or service locations may be obtained by calling Consumer Assistance and Information toll free: 1-800-231-9786.



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blender



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