



contemporary

CLASICS

**OSTERIZER<sup>®</sup>**  
BLENDER/LIQUEFIER

**DIRECTIONS  
FOR USE**





# IMPORTANT SAFEGUARDS

---

---

**When you use electrical appliances, you should always follow basic safety rules. They include the following:**

1. Read all instructions.
2. To avoid risk of shock, do not put motor base in water or other liquid.
3. Supervise children closely when they use or are nearby appliances.
4. Always use unit on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between unit and surface.
5. Unplug appliance:
  - when not in use
  - before putting on or taking off parts
  - before cleaning
6. Don't touch moving parts.
7. Keep hands and utensils out of container while blending to reduce the risk of:
  - the possibility of severe personal injury
  - damage to the blenderIf scraping is necessary, turn the unit OFF and use a rubber spatula only.
6. Do not use appliance:
  - with a damaged cord or plug
  - after the unit fails to work correctly
  - after you drop or damage unit in any wayReturn to nearest Sunbeam-Oster Household Products Authorized Independent Service Center for safety check, adjustment or repair.
9. Blades are sharp. Handle them carefully

# IMPORTANT SAFEGUARDS

---

---

10. To reduce the risk of injury:
  - don't leave agitator blades exposed
  - always assemble blades to container before putting on base
- 11.** Always put cover on container before operating blender.
12. Never put boiling liquids in blender container.
13. When blending hot liquids, remove feeder cap from the two-piece cover to allow steam to escape.
14. Do not blend hot liquids in "Mini-Blend" jars.
- 15.** Do not use outdoors.
16. Do not let cord:
  - hang over edge of table or counter
  - touch hot surfaces
17. Never leave appliance unattended while it is running.
16. You risk personal injury if you use attachments, containers, including canning or ordinary jars, or parts other than those recommended by Oster.

## SAVE THESE INSTRUCTIONS

---

---

**This unit is for household use only.**

**The maximum rating marked on the unit is based on the attachment that draws the greatest load. Other attachments may draw less power.**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will 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 modify the plug in any way". Refer to par. 40.35.

# HOW TO USE THIS BOOK

---

---

Congratulations! The Contemporary Classics Osterizer blender represents a tradition that we're proud to have bear our name. This classic design is a symbol of excellence and quality. We're sure you'll enjoy its versatility and ease of use which will save you time and energy in food preparation.

## **Caution**

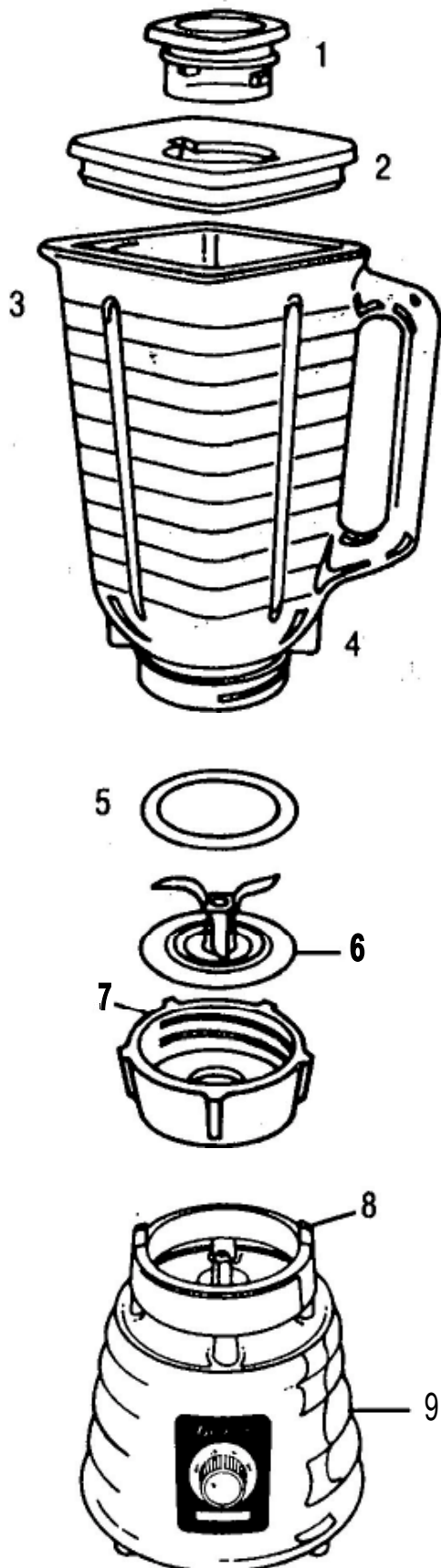
This symbol has been placed in specific areas of the User Guide portion of this book. Its purpose is to easily identify instructions that require your special attention.

## **O u r best to you**

This book, as well as your new Contemporary Classics Osterizer blender, comes to you with our best wishes. We hope that you enjoy using both for many years to come.

Your friends at Oster

# THE OSTERIZER BLENDER

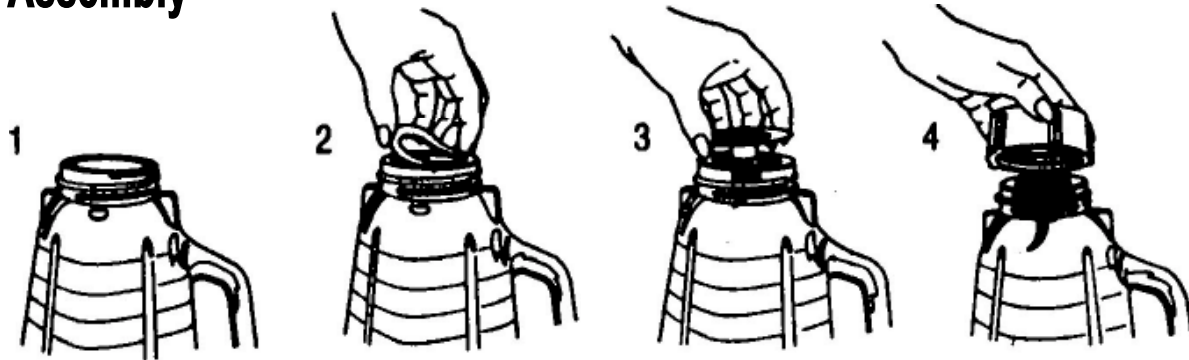


1. **Feeder Cap** doubles as measuring cup. Lets you add foods while blending.
2. **Cover.**
3. **Blender Container** holds 5 cups (1.25L). Helps user estimate measures.
4. **Lug** contacts stop to prevent turning.
5. **Sealing Ring** seals jar and agitator blade assembly.
6. **Agitator Blades** create blending action.
7. **Container Bottom** holds container assembly together and positions container assembly on motor base.
6. **Stop** keeps container from turning in base.
9. **Motor Base** has a powerful two-speed motor that is the heart of the appliance. To maximize this unit's efficiency, only use the recommended processing amounts identified in the instruction manual.

# ASSEMBLING YOUR BLENDER

Before you use the blender for the first time, separate the sealing ring, agitator blade and container bottom. Wash in warm, soapy water. Rinse. Dry well.

## Assembly

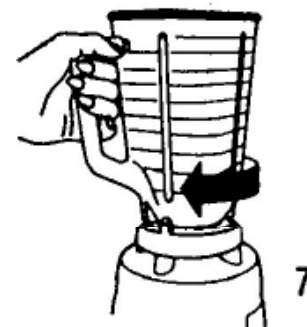
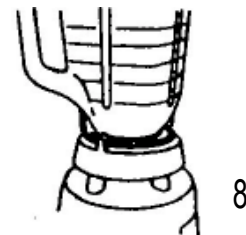


1. Turn container upside down.
2. Put sealing ring on opening.
3. Turn agitator blades upside down and place in container opening.
4. Screw container bottom firmly to container.

## Tighten the bottom

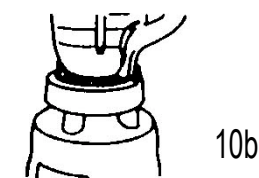
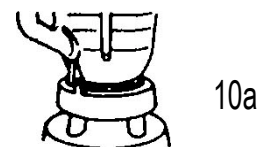
If you have trouble tightening the container bottom by hand, follow steps 5-7. If not, go to step 8.

5. Unplug the appliance.
6. Put container into base ring with handle and lug as shown.
7. Turn container handle to the left to tighten bottom. Lift container from the base.



## Seat the container

8. When you are ready to blend, put foods into the container in the amounts outlined in this book.
9. Make sure the cover is on securely.
10. Seat container in base ring as shown in 10a. If container does not seat firmly in that position, seat it as shown in 10b. Now the blender is ready to use.



# CARING FOR YOUR BLENDER

---

---

## Cleaning

▼ **Do not wash any blender parts except for glass blender container in an automatic dishwasher.**

1. Unplug unit.
2. Carefully remove the agitator blades, sealing ring and container bottom.
3. Wash in warm, soapy water.
4. Wash cover and container.
5. Rinse.
5. Dry well.
7. Wipe base with soft, damp cloth.

## Storing

▼ **Never put blender container in a microwave oven. Never store foods in your blender container.**

1. Put agitator blades, sealing ring and container bottom back together.

## Upkeep

Check parts as you put them back together.

## Blades

1. Turn as shown being careful of sharp blade edges.
2. Blades should turn freely.
3. If blades are stuck or hard to turn,  
**do not use the blender.**



## Glass container

1. If your blender container is chipped or cracked, it could break during use.  
**Do not use blender.**

## Service

Only send your appliance to a Sunbeam-Oster Household Products Authorized Independent Service Center if repairs are ever needed.

Use only replacement parts from Oster.

# HOW TO USE YOUR BLENDER

---

---



1. **Plug** in motor base.
2. Check recipe for recommended speed.
3. Rest hand on container cover.
4. Select proper speed.

▼ **Never leave blender while is operating. If container turns while motor is ON, immediately switch unit OFF and repeat steps 5-7 under “Assembling Your Blender!”**

## The Osterizer blender, a 2-speed unit

**LOW** - this speed setting is used for chopping and processing small quantities of medium- or soft-textured foods to a smooth mixture.

To chop foods, turn the switch to the LOW setting for 2 seconds (counting “1001.. .1002”). Turn to OFF and let blades come to a stop. Repeat for the number of times given in the recipe. This technique can also be used in the HIGH setting for chopping harder-textured foods.

To process continuously for mixing light loads, leave the switch in the LOW position until the desired consistency is achieved.

**HIGH** - this speed setting is used for chopping hard-textured foods and processing smooth mixtures.

In the **OFF** position, the appliance stops operating.

For additional food processing information, refer to chart on pages 12-15.



## Scraping the container

1. Turn unit OFF.
2. Use a rubber spatula to push foods away from the sides of the container.
3. Put cover on container.
4. To blend again, turn unit to LOW or HIGH.
5. Follow blending steps.

## Separating container from motor base

▼ **Never take container from base during LOW or HIGH operation.**

1. Unplug unit.
2. Lift container straight up.
3. If it does not lift out easily, rock gently then lift. Do **not twist**.

## Removing foods

**Never store foods in your blender container.**

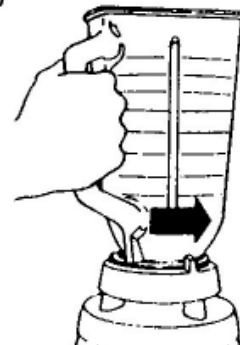
1. Take cover off.
2. Pour liquids/light batters from top of container.
3. Take thick mixtures out from the bottom of the container.



## Removing container bottom

If you cannot unscrew the container bottom, put container back on the base, as shown.

1. Turn container to right using handle.
2. Only loosen part way.
3. Carefully lift container from base.  
(Bottom will be loose.)



A short power supply cord has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance and **the extension cord should be arranged so that it will not drape over the countertop or where it can be pulled on by children or pets or tripped over accidentally.**

# TECHNIQUES.

*Use this guide to help you learn the processing techniques of your new Contemporary Classics Osterizer blender:*

<b>SPEED</b>	<b>ACTION</b>	<b>PROCEDURE</b>
LOW	ON/OFF	
	Process 1 time	Turn to <b>LOW</b> for a 2-second count.
	Process 2 times	Repeat as above waiting until agitator blades stop before processing again.
LOW	CONTINUOUS RUN	Leave in <b>LOW</b> position until desired consistency is achieved.
HIGH	ON/OFF	
	Process 1 time	Turn to <b>HIGH</b> for a 2-second count and return switch to OFF.
	Process 2 times	Repeat as above.
HIGH	CONTINUOUS RUN	Turn to <b>HIGH</b> until food reaches desired smoothness and return switch to OFF.

## **Water chop(ON/OFF action)**

Cover 2-4 cups (500mL-1L) fruits or vegetables, cut in 1-inch (2.5cm) pieces, with cold water. Cover. Process at LOW until food reaches desired texture. If needed, drain water from food using a strainer.

## **Dry Chop(ON/OFF action)**

Place up to 1 cup (250mL) of food, cut in 1-inch (2.5cm) pieces, into container. Cover and process at LOW until pieces are desired size.

---

---

### **Crumb(ON/OFF or CONTINUOUS RUN action)**

Tear a slice of bread into 8 pieces. Put in container. Cover and process at LOW or HIGH depending on desired texture.

Create cookie crumbs using the same process. Simply break cookies into container. Cover and process. (See page 12 for more information.)

### **Grind (CONTINUOUS RUN action)**

Place up to 1 cup (250mL) of grain nuts, spices or coffee beans in glass blender container. Cover. Process at HIGH until food reaches the “grind” you desire.

### **Grate (CONTINUOUS RUN action) .**

Cover container. Turn to HIGH. With blender running, remove feeder cap. Drop up to 1 cup (250mL) of 1-inch (2.5cm) cubes of hard cheese, boneless cooked meat or coconut meat into container. Turn unit OFF. Check and repeat if needed.

### **Liquefy (CONTINUOUS RUN action)**

Place 1-inch (2.5cm) pieces of fruit or vegetables in container with up to 1 cup (250mL) water. Cover. Turn to HIGH until you can no longer see pieces of food.

If you want chilled juice, remove feeder cap and add 3-4 ice cubes one at a time. Process at HIGH until cubes are dissolved. You may strain the fibers from the juice if you wish. To do so, use a fine strainer.

### **Reconstitute (CONTINUOUS RUN action) ,**

Put water for frozen juice concentrate or condensed soup into container. Add frozen concentrate or soup. Cover. Process at LOW just until well mixed. The same technique may be used with dry milk.

*Here are some helpful tips from the Oster experts, developed especially for you.,*

### Liquids

Put liquids called for in recipes into the container *first*, unless the recipe says otherwise.

### Ice Cubes

Add ice cubes only when you have at least 1 cup (250mL) of liquid in the container. Add one at a time through feeder cap while motor is running. Always use highest speed.

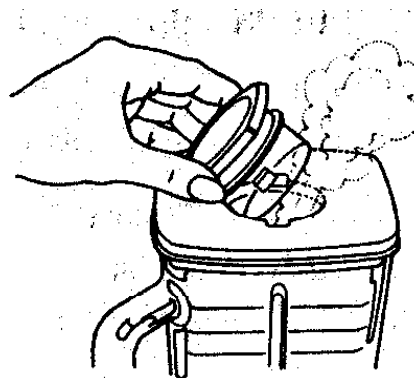
### Removing cover

Don't remove the cover while blending. Food may spatter if you do. Instead, open the feeder cap to add foods.

### ▼ Hot foods

Open the feeder cap when you're working with hot foods to vent steam. Tilt feeder cap away from you. Keep hands and other exposed skin away from the cover opening, to prevent possible burns.

When you work with *hot* liquids, remove feeder cap and start blending at low speed. Then move to faster speed. Do not add liquid over the 4-CUP (1L) level.



### Motor labors

increase speed if motor labors while blending. This prevents motor wear.



## **Overblending**

Don't overblend. The blender works in seconds, not minutes. Stop and check food before blending again.

## **Gravy or saucedumps**

Pour gravy or sauce into a measuring cup. Then put  $\frac{1}{2}$  cup (125mL) back into the blender container. Cover, Turn unit to HIGH and remove feeder cap. Gradually, add the rest of the gravy or sauce. Blend until smooth.

## **Giblet gravy**

Cook the giblets in water or broth. Cool to room temperature. Cut giblets in 1-inch (2.5cm) pieces. Put in blender container. Cover with cooled cooking liquid. Cover container. Process 2 times at LOW. (If giblet pieces are still too large, process 1 or 2 additional times.)

## **Makingbutter**

Pour 1 cup (250mL) sweet or sour heavy cream into blender container. Cover and process at HIGH until butter forms. Turn unit OFF. Pour through a sieve to drain. Put butter into small bowl. Press with a spatula to take out rest of liquid. Add salt as you knead the butter. If you want herb butter, add 1 tablespoon (15mL) dried herbs (parsley, tarragon, savory or a garlic clove) per cup (250mL) of cream.

# FOODS FOR PROCESSING

FDDD	FINISHED QUANTITY	RAW, QUANTITY	SPECIAL INSTRUCTIONS
<b>Apples</b>	2 cups (500mL)	3 cups (750mL)	1-inch (2.5cm) pieces
	3/4 cup (200mL)	1 cup (250mL)	1-inch (2.5cm) pieces
<b>Applejuice</b>	1½ cups (375mL)	1 medium plus 1 cup (250mL) liquid"	peeled; cored, cut in eighths
<b>Bread -coarse</b>	½ cup (125mL)	1 slice	torn in eighths
<b>-regular</b>	½ cup (125mL)	1 slice	torn in eighths
<b>-fine</b>	½ cup (125mL)	1 slice	torn in eighths
<b>Cabbages -red andwhite</b>	1½ cups (375mL)	3 cups (750mL)	1-inch (2.5cm) pieces'
<b>Carrots</b>	2 cups (500mL)	2 cups (500mL)	1-inch (2.5cm) pieces
	1 cup (250ml)	1 cup (250 m	
<b>Celery</b>	¾ cup (200mL)	1 cup (250mL)	1-inch (2.5cm) pieces
<b>Cheese -Cheddar</b>	1 cup (250mL)	1 cup (250mL)	1-inch (2.5cm) pieces
<b>-SWISS</b>	1 cup (250mL)	1 cup (250mL)	1-inch (2.5cm) pieces
<b>-hard/ semi-hard (cold)</b>	1 CUP (250mL)	1 cup (250mL)	1-inch (2.5cm) pieces
<b>Cranberries (fresh)</b>	¾ cup (200mL)	1 cup (250mL)	
<b>coconut</b>	1 cup (250mL)	1 cup (250mL)	1-inch (2.5m) pieces
<b>Coffeebeans</b>	1 cup (250mL)	1 cup (250mL)	
<b>Cookies -chocolate wafers</b>	½ cup (125mL)	10	break into pieces
<b>-vanilla wafers</b>	½ cup (125mL)	16	break into pieces
<b>-coconut (small)</b>	½ cup (125mL)	8	break into pieces
<b>1¼ cups (300mL) Corn kernels - dried</b>	1¼ cups (300mL) cornmeal	1 cup (250mL)	
<b>Crackers -soda</b>	16	break into pieces	
<b>-graham</b>	8	break into pieces	

**Note:** Since foods vary in size, consistency, and age, you may need to add or subtract a processing time from the number stated in this chart to obtain the results you desire.

<b>WATER CHOP</b>	<b>DRY CHOP</b>	<b>CRUMB</b>	<b>GRIND</b>	<b>GRATE</b>	<b>LIQUEFY</b>	<b>PROCESS AT</b>	<b>SPEED</b>
X						2 times	LOW
	X					2 times	LOW
					X	CONTINUOUS	HIGH
		X				1 time	LOW
		X				4 times	LOW
		X				CONTINUOUS	HIGH
X						1 time	LOW
X						4 times	LOW
	X					2 times	LOW
	X					2-3 times	LOW
	X					2 times	HIGH
	X					5 times	LOW
				X		CONTINUOUS	HIGH
	X					2 times	LOW
				X		CONTINUOUS	HIGH
			X			45 sec. - Perc. 90 sec. - Drip	HIGH
		X				3 times	LOW
		X				3-4 times	LOW
		X				3-4 times	LOW
	X					1 minute	HIGH
		X				2 times	LOW
		X				3 times	LOW

# FOODS FOR PROCESSING

FOOD	FINISHED QUANTITY	RAW QUANTITY	SPECIAL INSTRUCTIONS
<b>Dried fruit</b>	<b>scant 1/2 cup</b> (125ml)	1/2 cup (125mL)	process with 1/2 cup (125mL) flour
	2 cups (500mL)	2 cups (500ML)	process with 3 cups (750mL) water
<b>Eggs</b> -hard-cooked	3/4 cup (200ML)	2	1-inch (2.5cm) pieces
<b>Green peppers</b>	1 1/2 cups (375mL)	3 cups (750mL)	1-inch (2.5cm) pieces
	2/3 cup (150mL)	1 cup (250ML)	1-inch (2.5cm) pieces
<b>Meal, boneless, cooked</b>	1 cup (250ml)	1 cup (250mL)	1-inch (2.5m) pieces
<b>Nuts</b> -almonds	1 cup (250mL)	1 cup (250mL)	
-peanuts	1 cup (250mL)	1 cup (250mL)	
-pecans	1 cup (250mL)	1 cup (250mL)	
-walnuts	1 cup (250mL)	1 cup (250mL)	
Oats (meal)	1 1/3 cups (325mL)	1 cup (250mL)	
<b>Onions</b>	1 1/2 cups (375mL)	3 cups (750mL)	1-inch (2.5cm) pieces
<b>Orange or lemon pad</b>	1/4 cup (50mL)	peel of 1 lemon: or orange 1/2 cup (125mL)	freeie in thin strips first
<b>Peppercorns</b>	1/2 cup (125mL)	1/2 cup (125mL)	
Poppyseed	1 1/4 cups (300mL)	1 cup (250mL)	Turn OFF and scrape
<b>Potatoes</b>	2 cups (500ML)	3 cups (750mL)	1-inch (2.5cm) pieces
<b>Rice, raw</b>	1 cup (250mL) flour	1 cup (250nL)	
<b>Whole spices</b> -Ginger root	1/4 cup (50mL)	2-3 pieces	1-inch (2.5cm) pieces
-nutmeg	1 T. (15mL)	3	break with nutcracker
<b>Wheatberries</b>	1 1/4 cups (300ml.)	1 cup (250mL)	
<b>Zwieback</b>	1/2 cup (125mL)	, 6	break into container

Note: Since foods vary in size, consistency, and age, you may need to add or subtract a processing time from the number stated in this chart to obtain the results you desire.



WATER CHOP	DRY CHOP	CRUMB	GRIND	GRATE	LIQUEFY	PROCESS AT	SPEED
	X					15 seconds	HIGH
X						30 seconds	HIGH
	X					2 times	LOW
X						1-2 times	LOW
	X					1 time	LOW
				X		CONTINUOUS	HIGH
	X					4 times	LOW
	X					3 times	LOW
	X					2 times	LOW
	X					2 times	LOW
			X			CONTINUOUS	HIGH
X						1 time	LOW
			X			CONTINUOUS	HIGH
			X			CONTINUOUS	HIGH
			X			CONTINUOUS	HIGH
X						3-2 seconds	HIGH
			X			CONTINUOUS	HIGH
			X			CONTINUOUS	HIGH
			X			CONTINUOUS	HIGH
		X				4 times	LOW

## **3-year limited warranty**

Our Contemporary Classics blender is warranted for three years from date of purchase to be free of mechanical and electrical defects in material and workmanship. The manufacturer's obligation hereunder is limited to repairing such products during the warranty period,, provided the product is sent prepaid to a Sunbeam-Oster Household Products Authorized Independent Service Center.

This warranty does not cover (a) normal wear of parts, (b) blender containers, (c) glassware breakage, or (d) damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair or alteration by any person other than an Authorized Service Center.

Return of the Owner Registration Card is not required for warranty coverage. This warranty gives you specific legal rihts, and you may also have other rights which vary from state to state.

SUNBEAM-OSTER HOUSEHOLD PRODUCTS  
117 Central Industrial Row  
Purvis,MS 39475

# ACCESSORIES

---

These accessories and replacement parts can be purchased at retail outlets or at Sunbeam-Oster Authorized Independent Service Centers. Only use the accessory model numbers listed below for this unit.

## **Food Processor Accessory**

Replace your food processor accessory or add another for busy days.

5900-06

## **“Blend ‘N Store” Perma-Glas Containers**

30-ounce (950mL) cold- and break-resistant Perma-Glas™ (plastic) container. Blend and then store reconstituted frozen orange juice, salad dressings or pancake batters.

**927-91**

## **Stainless Steel Blender Container with Cover**

5-cup (1.25L) rust- and stain-resistant container. Seamless. Marked for measuring. Molded fingertips.

927-09

## **5-CUP (1.25L) Perma-Glas Blender Container**

Made of cold- and break-resistant plastic.

9 2 7 - 2 5

## **5-cup (1.25L) Glass Blender Container**

**927-35**

## **Ice Crusher Accessory**

Crush ice instantly for the buffet or bar. Continuous feed operation.

5940-08

## **Mini-Blend Jars**

Blend and store small portions with 1 cup (250mL) Perma-Glas™ jars made of cold- and break-resistant plastic. Set of 2 with covers.

**927-13**

## **Sealing Ring (2 Each)**

**939-58**

## **Agitator Blade Unit with Sealing Ring**

**939-59**

## **Container Bottom**

**939-60**

P.N. 90373

*Sunbeam - Oster*

Household Products

U.S. Patents 4,462,694 and 4,783,173

© Sunbeam-Oster Household Products, 1992

® Oster, Osterizer, Mini-Blend, T.M. Perma-Glas