

VIKING PROFESSIONAL BLENDER ONE-YEAR FULL WARRANTY

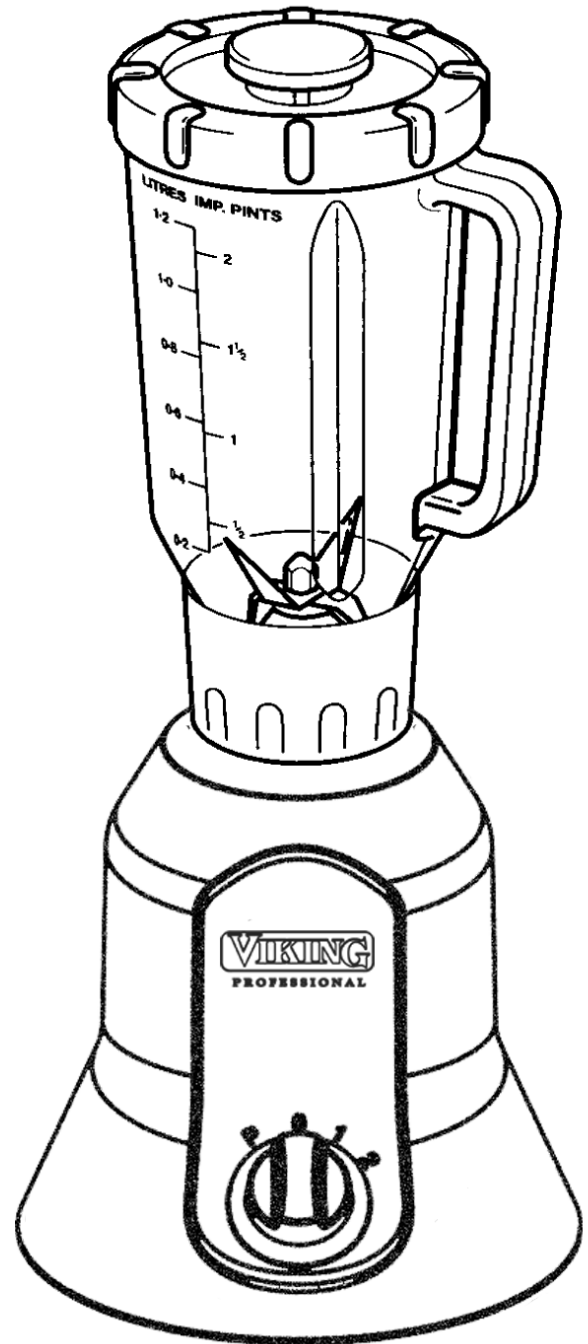
Viking Range Corporation

Viking Professional Blenders and all of their component parts are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any blender which fails or is found to be defective during the warranty period.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper operation or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

To arrange for (warranty) service simply contact Viking Range Corporation by calling our toll free phone line at 1-800-216-5775, 8:00 A.M. to 5:00 P.M. (Central Standard Time) Monday through Friday. If you prefer, please write to us at: Viking Range Corporation, P.O. Box 956, Greenwood, MS 38930. We will require the following information: Date of original purchase (a copy of sale receipt), Model and serial numbers (located on bottom of the unit), and a brief description of what has occurred with the product.



Viking Range Corporation • 111 Front Street
Greenwood, Mississippi (MS) 38930 USA • (662) 455-1200

*Specifications subject to change without notice.
For more product information, call 1.888.845.4641,
or visit the Viking website at www.vikingrange.com*

**Professional Blender
Use & Care Manual**

Connecting to Power

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

IMPORTANT SAFEGUARDS

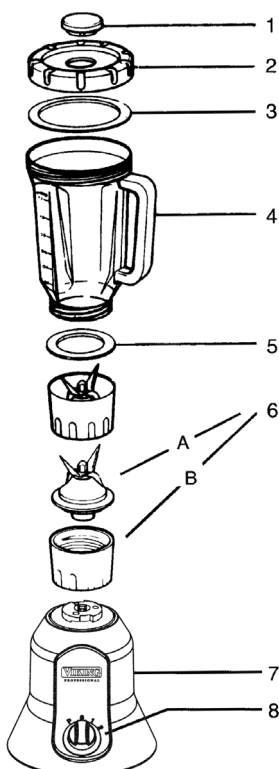
When using electrical appliances consideration should always be given to basic safety precautions including the following:

1. Read all instructions
2. To protect against risk of electric shock do not put motor base, cord or plug in water or other liquid.
3. 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 the nearest authorized service facility for examination, repair, or electrical or mechanical adjustments.
4. Do not use this appliance for other than its intended use.
5. Do not stand motor base or jar on hot or wet surfaces.
6. Do not allow the supply cord to hang over the edge of a table or worktop.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. This blender is not intended for use by young children or infirm persons without supervision.
9. Warning – the blades are sharp, handle with care both in use and when cleaning. Keep the blade assembly well out of the reach of children.
10. 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 but must be used only when the blender is not running.
11. Unplug from the power supply when not in use, before putting on or taking off parts, and before cleaning.
12. Avoid contacting moving parts.
13. Always make sure the lid is secure before the motor is switched on.
14. Ensure that the appliance is switched off after each use and that the motor has completely stopped before disassembling.
15. Young children should be supervised to ensure that they do not play with the appliance.
16. This blender is for household use only. Not intended for commercial use.
17. To reduce the risk of injury, never place cutter assembly blades on a base without the jar properly attached.
18. When blending hot liquids, remove center piece of two-piece cover.
19. Do not use outdoors.
20. To reduce the risk of injury, never place cutter assembly blades on the base without jar properly attached.
21. Always operate blender with cover in place.
22. The use of attachments, including canning jars, not recommended by the manufacturer. May cause a risk of injury to persons.

SAVE THESE INSTRUCTIONS

Know your blender

1. Filler Cap
2. Lid
3. Lid Washer
4. Jar
5. Sealing Ring
6. Jar Base
 - A. Jar Base
 - B. Blade Assembly
7. Power Unit
8. Speed Control



Using your Viking blender

Your Viking blender has two speeds and a pulse position. Use speed 1 for lighter blending eg. batters, milk shakes, scrambled eggs and speed 2 for heavier mixes eg. soups, pates and mayonnaise. Turn to the pulse position when a quick burst of power is required. The pulse will operate for as long as it is held in position.

Processing Dry Ingredients

eg. making breadcrumbs, chopping nuts, etc.

Remove the filler cap from the lid and cut the food into pieces to drop through the hole.

Switch on the appliance and drop the food onto the revolving blades. Wait for each piece to be processed before dropping the next, keeping your hand over the opening meantime.

When no more can be processed empty the goblet and start again. Do not load dry ingredients into the blender before switching on.

Blending Liquids

eg. soup, batters, sauces, etc.

Fill the jar no more than 3/4 full, make sure the lid is securely fitted. Switch on for 15-45 seconds.

Purées

Soft fruits e.g. strawberries, tomatoes and cooked hard fruit can be blended without water.

Half fill the jar and switch on. Stop the machine to scrape the mixture back onto the blades as necessary.

Blending Thicker Mixtures

e.g. spreads, pates, dips etc.

Half fill the jar and switch on. Stop the machine to scrape the mixture back onto the blades as necessary. If the mixture is very difficult to process, add a little more liquid.

Mayonnaise

When making mayonnaise, place all the ingredients with the exception of the oil into the blender. Remove the filler cap and with the motor running gradually add the oil in a steady stream.

IMPORTANT NOTE

If blending hot liquids, remove filler cap in lid. Place a folded kitchen towel over the lid when blending and only use speed 1. The towel will prevent hot liquids from emerging through the center hole. Please use EXTREME caution while blending hot liquids as not to burn yourself. You can ensure long life for your blender by switching off promptly especially when using dry ingredients. The blender runs at such high speeds that all foods are processed within one minute. Prolonged running or repeated use should be avoided especially when processing dry ingredients or small quantities. When switching off wait until the blades have stopped revolving before removing the blender. The blender is not suitable as a storage container, therefore ingredients should not be left to stand in the jar before processing and should be removed immediately afterwards. 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.

CLEANING

The blender should be disassembled before cleaning. Wash the jar, lid, filler cap, sealing ring and base in hot soapy water, then dry thoroughly. Brush the blades clean under the tap taking care to keep the underneath dry, then leave to air dry. Take care as the blades are sharp. Do not leave the base to soak in water, and do not leave the base soaking with water in the jar. Jar and lid are dishwasher safe but blade assembly should not be put in the dishwasher. Use lemon juice for cleaning spots on the blade assembly.

SERVICE

If the cord is damaged it must, for safety reasons, be replaced by Viking Range Corporation or an authorized Viking repairer.

Contact the dealer from whom you purchased your appliance. or call 1-888-VIKING1 (1-888-845-4641) for service information.