



## Food Chopper and Blender



## Instruction Manual

Montgomery Ward Customer Service  
8:00 am to Midnight, Monday through Friday

ITEM: 797085

**wards.com 1-888-557-3848**

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Thank you for purchasing your Chef Tested Food Chopper and Blender by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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## Important Safeguards

### READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- REMOVE all packaging materials before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance.
- DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface.
- DO NOT use near water. DO NOT operate with wet hands.
- DO NOT operate this appliance with an external timer or remote control.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all openings and moving parts.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Wait until all components stop running before unplugging the power cord and removing the lid or bowl.
- DO NOT exceed recommended capacities.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with federal and local regulations.

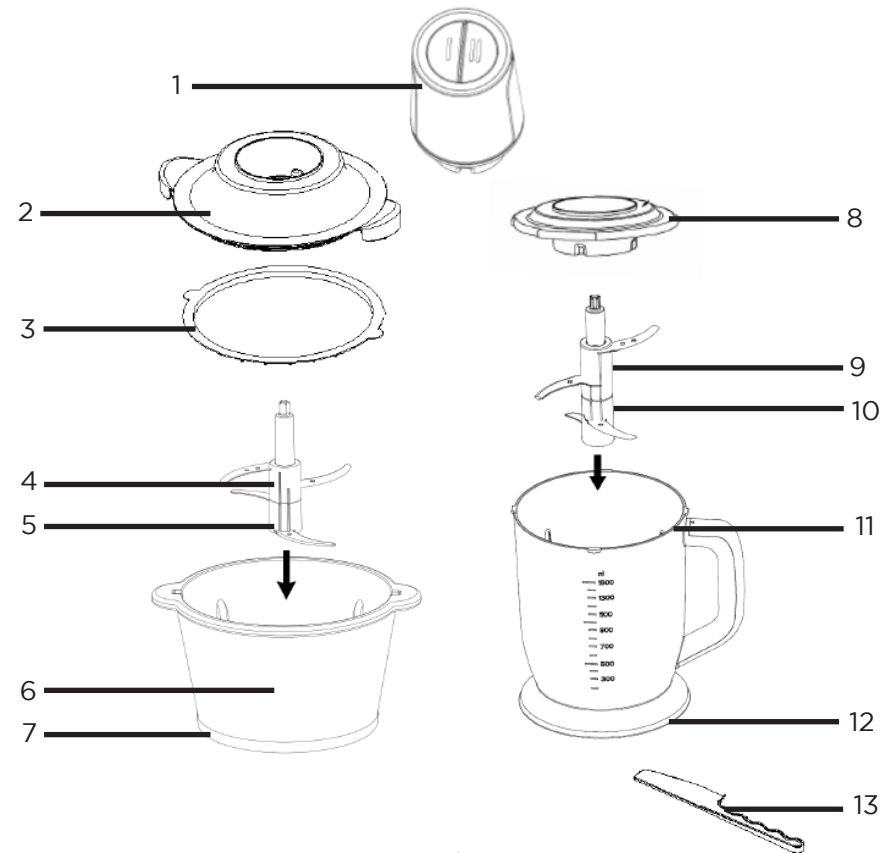
## Electrical Safety

**This appliance is equipped with a polarized plug in which one prong is wider than the other.** This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way. Montgomery Ward can not accept any liability for damage or injury resulting from failure to observe these safety procedures.

## Specifications

<b>POWER RATING</b>	<b>600Hz, 120V, 300W</b>
<b>CAPACITY</b>	<b>50 oz.</b>
<b>CORD LENGTH</b>	<b>33" +/- 2"</b>
<b>DIMENSIONS CHOPPER</b>	<b>9" W x 10.5" H x 7.5" D</b>
<b>DIMENSIONS BLENDER</b>	<b>7.5" W x 12" H x 5.875" D</b>
<b>MODEL</b>	<b>SLB-092</b>

## Parts & Features



1. Motor Housing
2. Bowl Lid
3. Bowl Lid Gasket
4. Chopping Blade Top
5. Chopping Blade Bottom
6. Bowl
7. Bowl Nonslip Gasket
8. Blender Lid
9. Blender Blade Top
10. Blender Blade Bottom
11. Blender Jar
12. Blender Nonslip Gasket
13. Scraper

**WARNING: Be extremely careful when handling blades— they are very sharp!**

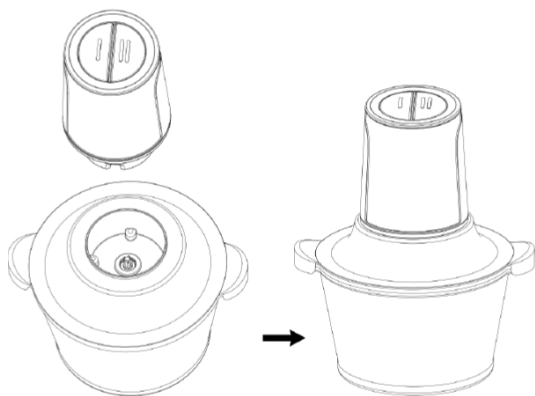
**Note:** DO NOT operate the appliance for more than 30 seconds at a time. If needed, let the motor cool for a few minutes before the next round of operation. (This can lengthen the lifespan of the motor.)

## CHOPPING

1. Attach the nonslip gasket to the bottom of the bowl and place the bowl on a stable surface.
2. Position the blade over the stainless steel rod in the center of the bowl.
3. Place ingredients to be chopped in the bowl per your recipe instructions. Work in batches, if needed. DO NOT overfill the bowl (food should not exceed height of 3rd highest blade).
4. Place the lid on the bowl, aligning the handles on each side. The gear on the top of the blade will poke through the hole in the lid.

**Note:** The lid gasket must be in place on the bottom of the lid to achieve a secure fit of the lid to the bowl.

5. Insert the bottom of the motor housing, with the stainless steel panel facing you, down into the round indentation of the lid.
6. Swivel the motor housing left and right until the 4 notches in the lid align with the notches on the bottom of the motor and the gear on the blade inserts up into the center of the motor.



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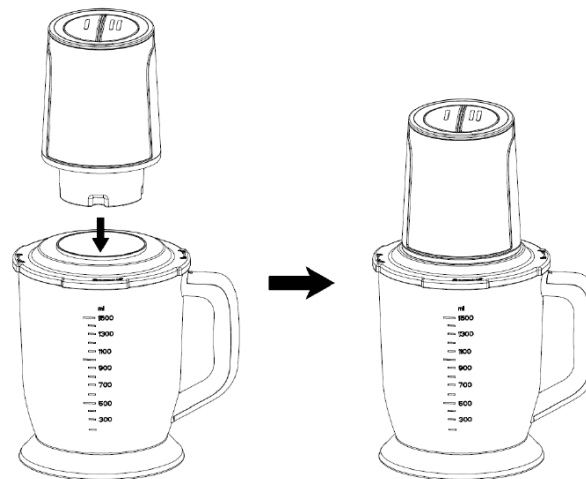
7. Plug the power cord into an electrical outlet.
8. Use 1 hand on top of the lid to stabilize the bowl and use the other hand to press speed I or II per recipe instructions to chop food to desired consistency. Press the speed button with a “pulsing” motion so you can easily monitor the progress of the chopping. The motor will stop when the button is released.
9. When finished, unplug the power cord and lift the motor housing up off the chopper. Set aside.
10. Lift off the lid and carefully grasp the gear of the blade and lift the blade up and out of the bowl. Use the scraper to remove the chopped food.

## BLENDING

1. Attach the nonslip gasket to the bottom of the jar and place the jar on a stable surface.
2. Position the blade over the stainless steel rod in the center of the jar.
3. Place ingredients to be blended in the jar per your recipe instructions. Work in batches, if needed. DO NOT overfill the jar (food should not exceed height of highest blade).
4. Place the lid on the jar, aligning the 4 locking tabs. Turn the lid slightly counterclockwise to lock in place. The gear on the top of the blade will poke through the hole in the lid.

**Note:** The lid must be properly locked in place or the blender will not operate.

5. Insert the bottom of the motor housing, with the stainless steel panel facing you, down into the round indentation of the lid.



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## How to Use

6. Swivel the motor housing left and right until the 4 notches in the lid align with the notches on the bottom of the motor and the gear on the blade inserts up into the center of the motor.
7. Plug the power cord into an electrical outlet.
8. Hold the handle of the jar with 1 hand and press speed I or II with other hand per recipe instructions to blend food to desired consistency. Press the speed button with a “pulsing” motion so you can easily monitor the progress of the blending. The motor will stop when the button is released.
9. When finished, unplug the power cord and lift the motor housing up off the blender. Set aside.
10. Turn the lid clockwise and lift it off the jar. Carefully grasp the gear of the blade and lift the blade up and out of the jar. Use the scraper to remove the food.

## Troubleshooting

Problem	Solution
Machine does not work.	<p>Ensure the lid is snugly in place.</p> <p>Make sure power plug is plugged in properly.</p> <p>Check fuses or circuit breakers.</p>
Machine stops running suddenly.	<p>Ensure the lid is snugly in place.</p> <p>Appliance has become too hot. Resume operation when the motor has cooled sufficiently (after about 15 minutes).</p>
Motor is running, but blade does not turn.	<p>Make sure gear on top of blade is properly positioned up into the motor housing.</p> <p>Make sure the machine is not overloaded with ingredients. Try a smaller batch or cut ingredients into smaller pieces.</p>

## Cleaning & Care

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a rubber spatula to remove any stuck-on food or residue.
5. Bowl, jar, lids and blades are dishwasher safe. Water temperature must not exceed 176° F and DO NOT use drying function.
6. Wipe the exterior motor housing with a damp cloth.
7. **DO NOT immerse any cord, plug or electrical appliance into water.**
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

## Recipes

### Horseradish and Ginger Coleslaw

½ cup mayonnaise	1” ginger, chopped
¼ cup apple cider vinegar	½ large head of cabbage, chopped
3 Tbsp. sugar	¼ onion, chopped
½ tsp. black pepper	2 carrots, chopped
1 Tbsp. prepared horseradish	½ cup roasted salted sunflower seeds

1. Put the first 6 ingredients in the bowl and pulse on II until smooth. Pour into a large mixing bowl.
2. Put the cabbage and onion in the chopping bowl (in batches) and pulse on I until coarsely chopped. Pour the cabbage mixture into the large mixing bowl.
3. Coarsely chop the carrots on speed I and add to the large mixing bowl.
4. Stir until all is well coated. Refrigerate for at least 1 hour to allow flavors to blend. Stir in sunflower seeds before serving.

Serves 4

### Restaurant Style Salsa

28 oz. diced tomatoes, with juice	½ cup cilantro, tightly packed
2 Tbsp. canned diced jalapenos	½ tsp. ground cumin
3 cloves garlic	½ tsp. black pepper

Place all ingredients in the jar and pulse on II until desired consistency is reached.

Makes 3 cups

## Chipotle Chicken Stew

20 oz. diced tomatoes with chilies	1 tsp. ground cumin
½ large onion, chopped	1 tsp. salt
3 chipotle chilies in adobo sauce	1 large zucchini, sliced and quartered
2 Tbsp. adobo sauce	15 oz. black beans, drained
4 cloves garlic	2 lbs. boneless, skinless chicken thighs
1 cup chicken broth	shedded cheddar cheese, to taste

1. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands and utensils after touching raw poultry.
2. With the chopping blade placed in the bowl, pulse the first 8 ingredients (do in batches, if needed) on speed II. Pour this into the pot of your slow cooker.
3. Stir the zucchini and beans into the sauce. Push the chicken down into the sauce.
4. Cover and cook on HIGH for 3 hours or LOW for 6–7 hours (internal temperature of the chicken should be 165° F when done).
5. Shred the chicken with 2 forks, top with cheese and serve hot.

Serves 4–6

## Roasted Red Pepper Pasta Sauce

24 oz. jar of roasted red peppers, chopped	crushed red pepper, to taste
10 fresh basil leaves	½ tsp. black pepper
¼ cup Parmesan cheese, grated	1 Tbsp. salt
4 cloves garlic	3 Tbsp. olive oil
1 cup half & half	

1. Place all ingredients except the olive oil in the blending jar.
2. Lock on the lid and pulse on speed II. (The sauce does not need to be completely smooth.)
3. Add the olive oil and pulse on speed I until blended.
4. Pour the sauce into a saucepan on stovetop. Heat on medium–low, simmering for 1 hour. Stir intermittently.

Makes 1 quart

## Crowd Pleasing Guacamole

2 avocados	2 Tbsp. lemon juice
½ large onion, chopped	½ tsp salt
3 cloves garlic	2 Tbsp. chunky salsa (optional)
2 Tbsp. canned jalapenos slices,	

1. Put all ingredients in the jar or bowl and pulse on II until desired consistency is reached.
2. Store in an air-tight container.

Serves 4

## Cheddar Broccoli Soup

1 medium sweet onion, chopped	2 large carrots, thinly sliced
5 tablespoons butter, divided	salt and pepper, to taste
1 clove garlic, minced	½ tsp. smoked paprika
¼ cup flour	½ tsp. dry mustard
2 cups chicken stock	¼ tsp. cayenne pepper
2 cups half & half	8 oz. cheddar cheese, grated
1 bunch broccoli, chopped	

1. Finely chop the onion in the chopping bowl, pulsing on speed II.
2. In a saucepan, melt 1 tbsp. butter and sauté the onion over medium heat until translucent, stirring intermittently.
3. Add the garlic and cook about 30 seconds, stirring constantly. Remove from heat.
4. Melt 4 Tbsp. butter in a Dutch oven. Stir in the flour and cook over medium heat for 3–5 minutes, stirring constantly, until thickened. Slowly add the stock, whisking constantly.
5. Slowly add the half & half, whisking constantly. Simmer over low heat for 15–20 minutes to reduce and thicken, whisking intermittently.
6. Finely chop the broccoli and stems in the chopper bowl using speed I.
7. Add the broccoli, carrots, onion and garlic to the Dutch oven with salt & pepper and other seasonings. Stir well and continue to simmer, stirring intermittently.
8. Simmer 15–20 minutes, then stir in the cheese until melted and incorporated into the soup.

Serves 4

## Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

### **Please send returns to:**

**Montgomery Ward, Inc.  
Attn: Customer Returns  
2000 Harrison Suite 100  
Clinton, IA 52732-6676**

### **When returning an item:**

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



## **1 Year Limited Warranty**

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge provided the product is returned freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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