



Essential Blending Tips

Tip #1: How To Make A Smoothie

For smoothies load your blender from liquids to solids. Start with your liquid or yogurt— be sure you have enough to cover the blades. Then add fresh fruit or veggies cut in $\frac{3}{4}$ to 1 inch pieces. And, lastly add frozen fruit or ice.



Tip #2: How To Make A Smoother Smoothie

If you're using a lot of hard fruits and veggies or, a lot of greens in your smoothie, be sure that you pre-blend them with your liquids first—then add in your other frozen ingredients and blend again.



Tip #3: Quick Clean

For a quick, lighter cleaning here are the steps to follow: Fill your blender jar with 3 Cups of warm water and add 1-2 drops of liquid dishwashing detergent. Either select the easy clean feature, or use the lowest speed, and blend for 10-15 seconds.



Tip #4: Quick Clean-Precaution

You can use “quick clean” anytime EXCEPT when you've done a heavy blending job OR when you've blended milk, dairy, meats, seafood, or eggs which all require that you remove the blade assembly from the Jar and give everything a thorough cleaning.



Tip #5: High & Low Setting

The Low speed is ideal for pureeing, pulse chopping, mixing, whipping, and creaming. Use the higher settings for more powerful jobs to Blend & Liquefy, Crush Ice, Make Smoothies, Pulse & Chop, Grind, or Shred.

