

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. If the product requires attention within the warranty period, call the appropriate toll-free number listed on the cover of this manual for information on 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.
- 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/beverage preparation only.
- Keep hands and utensils out of container while blending.
- Blades are sharp. Handle carefully.
- Avoid contacting moving parts. Always operate blender with Lid in place.

- To reduce the risk of injury, never place cutter assembly blades on Base without the Jar properly attached.
- When blending hot liquids, remove Lid Cap or open Flap on dual spout. Do not fill blender beyond 3-cup level. Keep hands and face away from Lid Cap/Flap opening while motor is running.
- Do not leave blender unattended during use.
- This appliance is intended for household use ONLY and not for commercial or industrial use. Use for anything other than intended will void the warranty.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

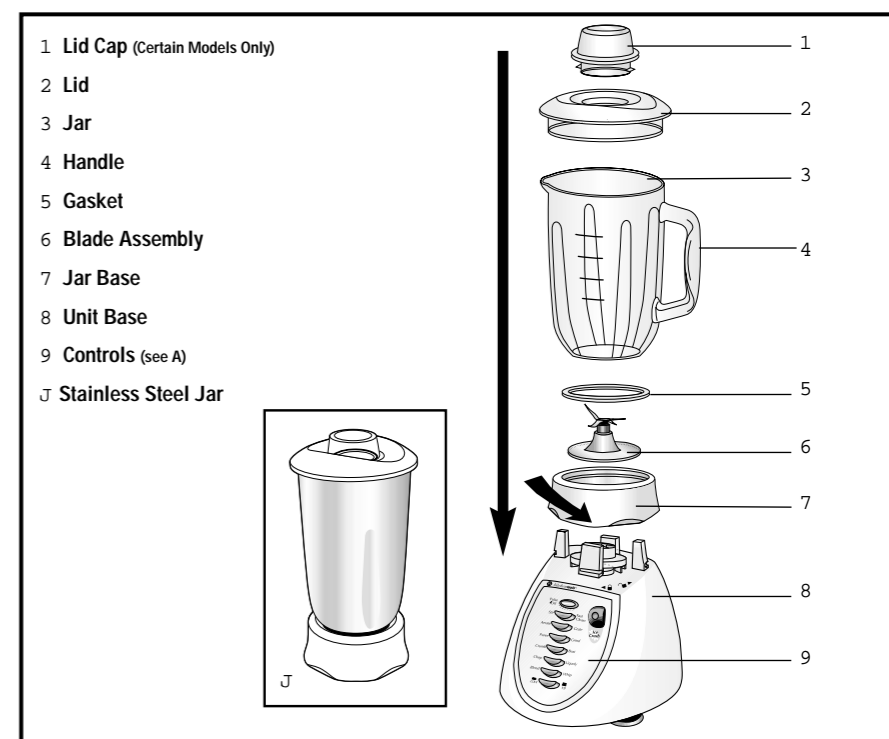
This appliance has a polarized plug — one blade is wider than the other. As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it and try again. If it still does not fit, contact an electrician. **Do not attempt to defeat this safety feature.**

TAMPER-RESISTANT SCREW

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

ELECTRICAL CORD

The cord length of this appliance was selected to reduce safety hazards that may occur with a longer cord. If more cord length is needed, an extension cord may be used. It should be rated not less than 10 amperes, 120 volts, and should have Underwriters Laboratories listing. When using a longer cord, be sure that it does not drape over a working area or dangle where it could be pulled on or tripped over.



BLENDER JAR ASSEMBLY

1. Before first use, wash all parts except the Unit Base. Put the Gasket on top of the Blade Assembly.
2. Place the Blade Assembly into the Jar Base and turn the Jar Base clockwise until tight.
3. **Interlock System:** Place the assembled Jar onto the Unit Base and turn toward lock (🔒) until secured in place. You've engaged the Interlock System if you lift the Jar Handle and the entire blender lifts together as one unit.

Recipes

ICY FRUIT SLUSH

- | | |
|------------------------------------|---|
| ½ cup orange juice | 1 medium ripe banana, cut into 4 pieces |
| 15 small ice cubes (about 1½ cups) | 8 medium strawberries, hulled |

1. Combine all ingredients in the Stainless Steel Blender Jar.
2. Cover and blend by pulsing the Ice Crush button until thick and smooth.
3. Serve immediately.

Makes: About 4 (4-ounce) servings.

CREAMED HARVEST GINGER SOUP

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

SPARKLING FRUIT SMOOTHIE

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

1. Combine yogurt, seltzer and pineapple in Blender Jar. Cover and blend at high speed for 30 seconds.
 2. Continue blending and remove Lid 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 oz.) servings.

Need Help?

For service, repair, or any questions regarding your appliance, call the appropriate "800" number on the cover of this book. Do NOT return the product to the place of purchase. Do NOT mail the product back to the manufacturer nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

FULL ONE-YEAR WARRANTY

Applica 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, misuse, or repairs performed by unauthorized personnel. If the product should become defective within the warranty period, or you have questions regarding warranty or service, call Consumer Assistance and Information toll free at: 1-800-231-9786.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.



400W 120V ~ 60 Hz

Product may vary slightly from what is illustrated.

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SAVE THIS INSTRUCTION BOOK



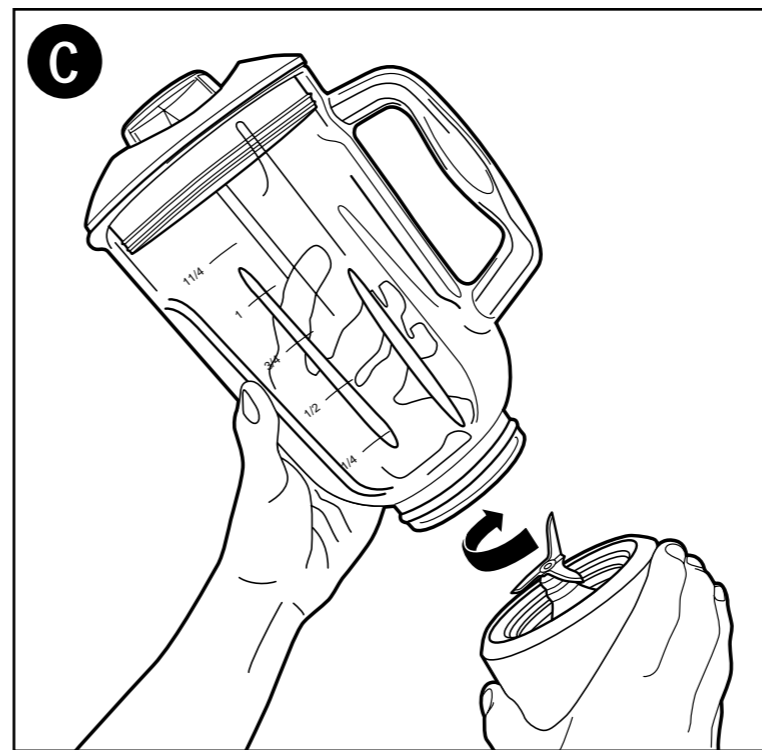
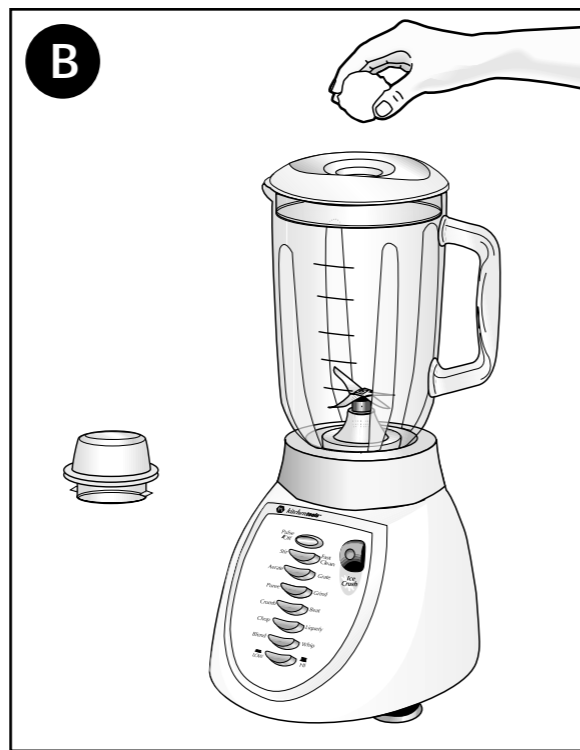
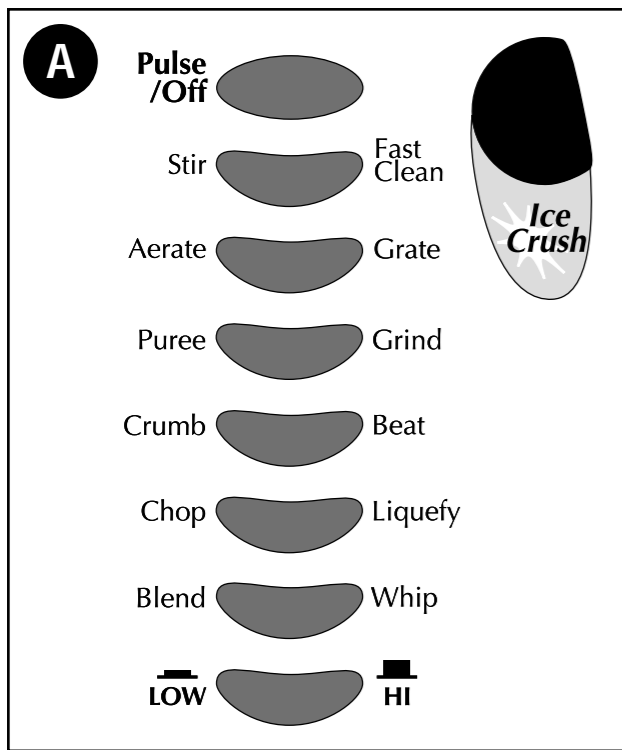
Blender



U.S.A./CANADA 1-800-231-9786
<http://www.applicaconsumerproductsinc.com>

BLACK & DECKER

BL680 Series



How To Use

1. Be sure the unit is "off" and plug the cord into a standard electrical outlet.
2. Place the food to be blended into the Jar and the Lid on the Jar before blending.
3. Be sure that the Lid Cap is in place. When crushing ice or hard foods, keep one hand on the Lid.
4. Select the desired speed from 12 settings (A):
 - Choose the speed that best suits your task for food or beverage blending. Be sure to depress the LOW/HI button in combination with the task button when choosing or switching speeds. For example to "chop," you must depress the LOW button and then, the Chop button.
 - To switch to higher settings, press the Pulse/Off button first. Be sure the Low/HI button is not depressed but in the "up" HI position.
5. Use the Pulse button for a few seconds, then release for quick or delicate blending tasks. Releasing the Pulse automatically turns the Blender off. Use the Ice Crushing Button to crush ice in the same manner as the Pulse. For best results, use short "pulses". The Blender will stop when you release the Ice Crush button.
6. If you want to add ingredients while the Blender is on, remove the Lid Cap and drop ingredients through the Lid opening. (B)
7. When finished blending, push the Off/Pulse button.
8. To remove the Jar, grasp the Handle, twist toward the unlock (🔓) and lift it from the Unit Base. Remove the Lid before pouring.

USING THE STAINLESS STEEL JAR

Blender Jar Assembly

NOTE: Before first use, wash the Stainless Steel Jar in soapy water or in a dishwasher, top rack.

1. Unscrew the Jar Base from the Glass Jar and be sure the Blade Assembly and Gasket are in place in the Jar Base. (C)
2. Blades are sharp; handle carefully. Guide the Blade Assembly into the Stainless Steel Jar opening and screw on the Jar Base securely. Turn clockwise until tight. (D)
3. After you've added your ingredients, remove the Lid from the Glass Jar and fit it firmly onto the Stainless Steel Jar.
4. Place the assembled Jar onto the Unit and twist to lock into place (see "Interlock System").

STAINLESS STEEL JAR TIPS

- Stainless steel offers superior chilling and is great for frozen drinks such as daiquiris, ice-based drinks (such as slushies), and milkshakes.
- Place 6 ice cubes into the Jar and pulse the Express Ice Crushing Button for about 15 seconds for homemade snow cones. Mound into small dessert dishes and dribble with a fruit-flavored or maple syrup. Makes enough for two small snow cones.

BLENDING TIPS AND TECHNIQUES

- Cut food into small pieces (about 1/4") before adding to the Blender.
- When ingredients stick or spatter along the sides of the Jar, stop the blending action and remove the Lid. Use a rubber spatula to push food toward the blades. Replace the Lid, then continue blending.
- 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 and 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, tough foods such as turnips.
- To crush ice, pour liquid in the Jar first, then add up to 6 ice cubes. Hold one hand firmly on the Lid; pulse, using the Ice Crush button. Use the Lid Cap to measure ingredients up to 2 oz. when adding ingredients like lemon juice, cream, or liqueurs.
- When blending hot liquids, be sure to blend only 2 cups at a time since hot liquids will expand.

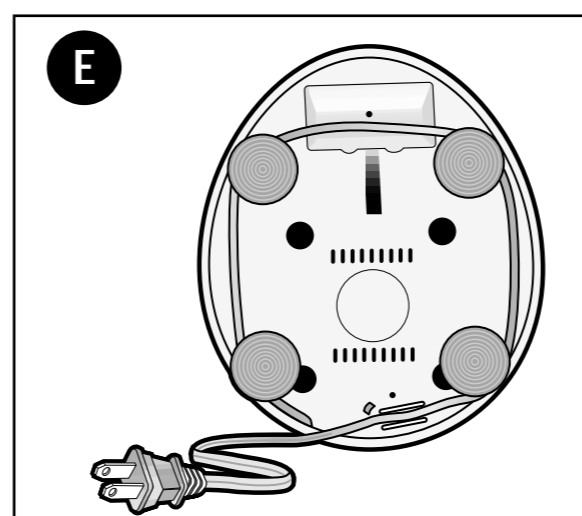
Cleaning

FAST CLEAN

1. The Fast Clean feature helps make it easier to clean the blender Jar by loosening food particles. You may use the Fast Clean feature by filling the Jar with lukewarm water to the 1.5-Cup mark for the glass Jar or by measuring 1.5 cups of lukewarm water and filling the Stainless Steel Jar. Add a little dish detergent for tough cleaning jobs (such as after making salsa, shakes, or salad dressing). Hold the Lid and press the Fast Clean button. Let the unit run for about 5 seconds, then press Off.
2. Before cleaning, turn off and unplug the unit, twist to unlock (🔓), and lift the Jar off the Unit Base, and rinse.
3. Rinse parts immediately after blending for easier cleanup.
4. Wipe the Unit Base with a damp cloth and dry thoroughly. Remove stubborn spots by rubbing with a damp cloth and non-abrasive cleaner. Do not immerse the Base in liquid.
5. Removable parts can be washed by hand or in a dishwasher. The Jars, Lid, Lid Cap, and Blade Assembly should be placed in the top rack only. The glass blender Jar is bottom rack dishwasher-safe. Do not place jars or parts in boiling liquids.
6. If liquids spill into the Base, wipe with a damp cloth and dry thoroughly. Do not use rough scouring pads or cleansers on parts or finish.

Storage

For convenient storage, wrap the cord around the large feet on the bottom of the Unit Base (E).



Recipes

MULTI-FRUIT SHAKE

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|------------------------------------|--|
| 2 cups orange juice | 1 large peach, pitted, peeled, and cut into 8 sections |
| 1 large kiwi, peeled and quartered | 2 cups ice cubes, 1-inch size |
| 10 strawberries, hulled and halved | |

1. Combine all ingredients except ice cubes in the Blender Jar (either Glass or Stainless Steel will work well). Cover and blend on Liquefy for 1 minute.
2. With the blender running, remove the Lid Cap and add the ice cubes. Blend for another 15-30 seconds until ice is crushed.

Makes: About 5 (8-ounce) shakes.

STRAWBERRY DELIGHT DESSERT

- | | |
|--|----------------------|
| 1/2 cup orange juice | 8 ice cubes, 1" size |
| 2 envelopes unflavored gelatin (1 tablespoon each) | 1/2 pint heavy cream |
| 1 pint fresh strawberries, hulled | 6 tablespoons sugar |

1. Pour orange juice into a small sauce pan and sprinkle gelatin over it. Allow to stand 1 minute. Heat over low heat to thoroughly dissolve gelatin. Remove from heat and allow to cool slightly.
2. Set aside 8 whole strawberries to use as a garnish. Of the remaining strawberries, cut any large ones in half.
3. Add ice cubes to the Glass Jar and pulse the Ice Crush button to finely chop the cubes.
4. Add strawberries, heavy cream, and sugar to the Jar. Blend for 15 seconds using the Whip button.
5. With the blender running, remove the Lid Cap and pour softened gelatin mixture into the Jar. Blend an additional 10 seconds.
6. Pour into small serving dishes. Refrigerate until ready to serve. Garnish with the whole strawberries before serving.

Makes: About 8 (3 1/2-ounce) servings.

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