

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Make sure control dial is OFF before putting on parts and before cleaning.
4. Keep hands, as well as spatulas and other utensils, clear or away from moving blades to prevent injury, and/or damage to the blender.
5. Do not operate appliance after it has been dropped or damaged in any manner. Return appliance to any Authorized NuTone Service facility for examination, repair, or adjustment.\*
6. Blades are sharp, handle carefully.
7. Always use with cover in place.

## SAVE THESE INSTRUCTIONS

\* In all instances when any appliance has been dropped or damaged, all charges required by the NuTone Authorized Service Center will be the sole responsibility of the customer.

### OPERATION

Your New Blender has many uses and will be operated in all six dial speeds, depending on the use: Blend, Beat, Whip, Chop, Puree, Grind and Grate.

**PUREE** vegetables and fruits: Dial Speeds 5 and 6.

**BLEND** liquids, sandwich fillings and spreads: Dial Speeds 1 thru 6.

**GRATE** potatoes, onions, carrots, peppers, coconut, cheese and dry bread: Dial Speeds 3 and 4.

**BEAT** egg yolks or whole eggs . . . other ingredients: Dial Speeds 1 and 2.

**CHOP** nuts, cooked meats and hard boiled eggs: Dial Speeds 3 thru 6.

**WHIP** frosty drinks and cocktails: Dial Speeds 3 thru 6.

### YOUR BLENDER HAS ALL THESE CONVENIENT FEATURES:

Six Positive Speeds . . . for every type of blending. You can use the four lower speeds to prepare foods easier than on blenders with only one or two speeds.

Sealed-in Blades at base of container. Safe; no hazard for children. Container won't leak.

Stainless steel blades are extra sharp; travel at high speed to chop and blend. Blades placed at bottom for finer, more thorough blending.

Blender Container . . . made of specially developed plastic, is light-weight, durable, transparent; won't absorb food odors.

Triangular shape speeds blending action; makes Blender easy to pour from and clean. Handle is specially designed for perfect balance.

Measuring guide . . . in cups and ounces is embossed on Blender for your added convenience.

### SPEED DIAL

1 or 2 . . . (Low Speed) for simple tasks such as beating eggs; blending liquids.

3 or 4 . . . (Medium Speed) for chopping, grating, mincing; blending thick mixtures.

5 or 6 . . . (High Speed) for fine chopping, aerating juices and to puree foods.

NuTone Housing Products

Scovill

INSTALLATION & OPERATION

# Food Center Blender

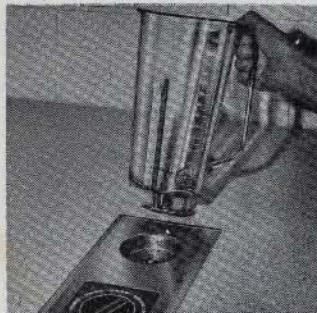
MODEL 272

Use with  
Model 250 Food Center Power Unit.



Capacity - 48 ounces - 6 cups

### HOW TO USE YOUR BLENDER



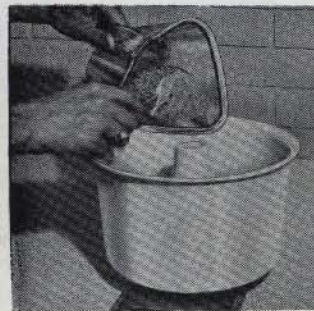
1. Place blender in position on Power Unit. Turn clockwise to lock securely.



2. Put food in blender. Cover, turn dial to desired speed. Or -

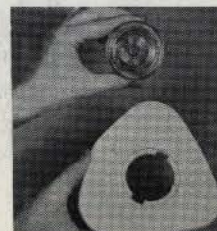


3. When adding solids, turn dial to desired speed; remove insert from lid; add food while blades are in motion.



4. Remove contents from blender with rubber bottle and jar scraper, or wooden spoon or fork. Never use metal utensils.

Tight-fitting Blender Lid of pliable, durable vinyl has a removable insert for convenience in adding solid foods while blades are in motion. Cover-Insert locks in place with a slight turn. The small round opening in the insert is ideal for adding oil when making mayonnaise.





## HOW TO USE YOUR BLENDER

- Blend only small amounts at one time.
- For light loads such as milk shakes and fruit drinks — fill container  $\frac{3}{4}$  full.
- For heavy loads — such as mixing cheese or meat spreads fill Blender  $\frac{1}{4}$  to  $\frac{1}{2}$  full. If the food mixture is too thick or sticky, add a small amount of liquid. With thick mixtures, a low speed gives more agitation than a high speed.
- Always use cover to avoid splashing.
- Start with  $\frac{1}{2}$  to  $\frac{3}{4}$  cup liquid to finely chop solids. Cut or break solids into 1" to 2" cubes. Add small amounts at a time with blades in motion. If large chunks stop blades, turn off Power Unit, remove chunks and cut into smaller pieces.
- Increase speed as load increases but avoid overtaxing Power Unit.
- Overblending, like overcooking, should be avoided.
- Turn Power Unit off and wait until blades stop before using spatula to stir, remove contents, or before taking Blender off Surface-Plate.
- A rubber spatula should be used to clean the walls of the Blender and the blades, but be sure the Blender is turned off.

**IMPORTANT** — when chopping SOLIDS (carrots, etc.) . . . turn dial to desired speed and add foods through opening in Blender Lid WHILE BLADES ARE IN MOTION.

- If unit jams turn off motor immediately. Don't try to clear jam while motor is turned on.

## THINGS YOUR BLENDER DOES FOR YOU:

1. **BLENDS DRINKS** — Milk shakes, vegetables, cocktails, fruit drinks! Add solids through insert opening in lid while blender is operating on speed 3 or 4. Then turn to speed 6 until well blended. Add crushed ice last few seconds, if desired.  
The Blender is perfect for any drink that needs shaking or vigorous mixing. Most take only a few seconds to mix.
2. **RECONSTITUTES FROZEN JUICES** — Frozen concentrated juices may be blended to a delicious freshness, and they taste better because air is incorporated in them. Put concentrate in Blender; add water, and use speed 6.
3. **GRATES CARROTS, COCONUT, ETC.** — Cut carrots, etc. in 1-inch pieces and add through opening in lid while blades are in motion, using speed 3. With medium speed, solids are cut quickly. When grating solids, it is necessary to work in small amounts. When chopped or grated food covers the Blender blades, it prevents them

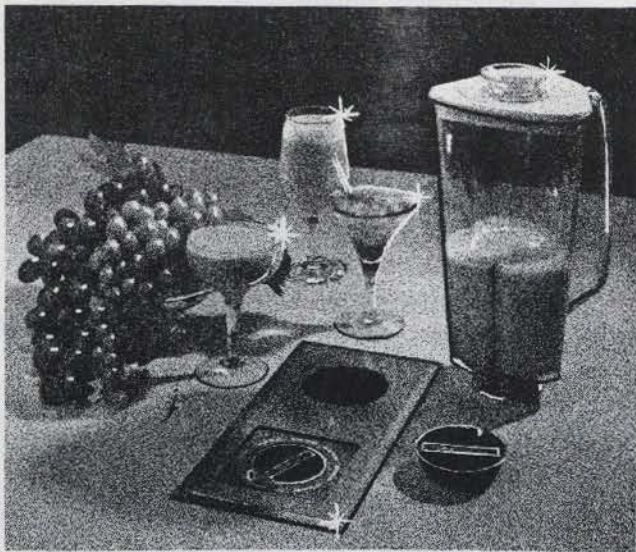
from cutting. Empty Blender and repeat, if larger quantities are needed.

4. **CHOPS ONIONS, CABBAGE, OTHER VEGETABLES AND FRUITS** — Cabbage for slaw can be cut in the Blender if small amounts are inserted at one time. Cut cabbage in cubes and add through lid insert while blades are in motion. To chop vegetables or fruits for salads, blend a few seconds in liquid. The longer food is blended, the more finely it is chopped.
5. **MAKES CRACKER AND BREAD CRUMBS** — Turn fresh or dry bread, crackers and cookies into crumbs for casseroles, desserts or pie crusts. Break 3 or 4 crackers, or slice of bread in the Blender. Turn to speed 3 or 4; blend until fine as desired. Repeat if more are needed.
6. **GRATES CHEESE** — Add cubes of cheese, small amount at a time, thru insert opening while blades are in motion, on speed 3 or 4. Empty container and repeat, if more is needed. If cheese is very fresh, it may stick together, but can be easily separated before using.
7. **PUREES FRUITS AND VEGETABLES** — For baby or convalescent diets, add small amount of liquid with cooked vegetable or fruit. Hot or boiling mixtures may be put directly into the Blender. For cream soups, add cooked vegetables, milk and other ingredients and blend until velvety smooth. For sauces, jams, fillings, desserts . . . puree fresh fruits or cooked dried fruits.
8. **BLENDS SALAD DRESSINGS** — Salad dressings are fun to make! Put all ingredients in Blender — (clove of garlic can be put in whole) and blended a few seconds.
9. **MAKES SANDWICH SPREADS AND OTHER DISHES FROM COOKED MEAT OR FISH** — For tasty fillings, blend leftover roast, ham, chicken, and other meats, with mayonnaise and seasonings. Stop motor occasionally to push down mixture with rubber spatula.
10. **BLENDS INGREDIENTS FOR CUSTARDS, GRAVIES, HOLLANDAISE SAUCE, CHEESE SAUCE, ETC.** — Where there's a Blender, there's no excuse for lumpy sauce or gravy. The general rule is to blend first, then cook. Try making scalloped potatoes this easy way: Blend flour, milk and seasonings and pour over potatoes. Sauce thickens as casserole bakes.
11. **MAKES FRUIT FRAPPES AND SHERBERTS** — Make frappes from sweetened fruit juice by adding crushed ice and blend until of sherbert consistency. Sherberts can be made from frozen berries, pineapple, peaches, other fruits. Cut into pieces and blend on speed 3 until of sherbert consistency.

## A BLENDER IS NOT SUITABLE FOR THESE OPERATIONS

1. Whipping egg whites.





2. Mashing potatoes.
3. Chopping meats, except in small amounts for sandwich spreads.
4. Mixing delicate cakes.
5. Extracting pure juice from solids.

## CLEANING THE BLENDER

Cleaning the Blender is easy if done soon after use. To clean blades and bottom, add a little soap or detergent and small amount of water. Turn Dial to Speed 3 or 4 for a few seconds. Then wash Blender as any other dish or container; rinse and dry. Put Blender back on Power Unit and run for several seconds to dry blades. Wipe out excess water. The Blender has a bearing for the shaft at the bottom — to prolong its long life, **do not soak, or wash in automatic dish washer.** Stainless Steel Surface-Plate should be washed with a damp cloth and wiped dry.

## HELPFUL TIPS ON USING YOUR NUTONE FOOD CENTER BLENDER

1. **BLENDS DRINKS** — Milk Shakes, cocktails, fruit drinks and others. Solids are added through opening in lid with Blender on speed 3 or 4, then turn to speed 6 until blended. Add ice at last few seconds, if desired (cracked ice cubes blend faster. Ice from freezer blends better — use very cold ice).
2. **RECONSTITUTES FROZEN JUICES** — Frozen juices are whizzed to delicious freshness; juices taste better because the Blender puts air into the juice.
3. **MILK FROM MILK SOLIDS** — Add powder to blender, then the required water. Close Blender and set on speed 1 or 2 for a few seconds.
4. **GRATES CARROTS, COCONUT, CUCUMBERS AND OTHERS** — Cut food in 1 inch pieces. Turn Blender to speed 3. Drop pieces, one at a time, into lid opening. Don't use high speed. Grate only small amounts —  $\frac{1}{2}$  cup at a time. Empty Blender and continue if large amounts are needed. If blades become coated with the food, stop the Blender and clean them with spatula — coated blades will not cut.
5. **CHOPS ONIONS, CABBAGE — OTHER FRUITS AND VEGETABLES — USE SPEED 3** — Put a fourth of a cup of water in Blender. Place cap on Blender and remove center cap. Cabbage, cut into small cubes and feed into running Blender — don't chop too much or too long. With all fruits and vegetables, remember, it only takes a few seconds.
6. **CRACKER AND BREAD CRUMBS** — Break 3 or 4 crackers or a slice of fresh or dry bread (break into pieces) into the Blender with the cover on. Turn Blender to speed 2 or 3 and blend to desired fineness. Empty Blender and repeat process for more.
7. **RELISHES** — Fresh cranberry relish — fast. Put  $\frac{1}{4}$  cup of water in Blender, put on cap, remove insert, turn on Blender to speed 3 and add cranberries and seedless orange segments through the insert opening. Stop the Blender and stir the mixture with a rubber spatula, several times — this gives a well blended relish.
8. **MEAT LOAF** — Eggs, milk, bread, crackers, onions, celery, carrots, etc., can be blended perfectly. Mix this with ground meat and the loaf is ready for the oven. Use Speed 3.
9. **TURKEY DRESSING** — Put onions, celery and about a cup of broth into the Blender. Put on the lid. Blend at speed 2 or 3 for a few seconds. Then, add the bread and/or cornbread crumbs. Blend to a uniform mixture.
10. **GIBLET GRAVY** — Add giblets and a small amount of broth. Blend at speed 2 or 3 until chopped as desired.
11. **BARBECUE OR SPAGHETTI SAUCE** — Place sauce ingredients into Blender. Put on cover. Blend at speed 3 until the onion is finely chopped.
12. **NUTS** — Put a half-a-cup of nuts in Blender. Put on cover. Turn to speed 2 and blend to desired fineness. Will not produce coarsely chopped nuts.
13. **GRATES CITRUS PEELS** — Cut peeling (not white membrane) from fruit. Place  $\frac{1}{4}$  cup of liquid in Blender. Put on cover and remove insert. Turn Blender to speed 6 and put in peels. Blend until the desired fineness.
14. **PUREES** — Baby food and convalescent diets — Add a small amount of broth or juice to cooked vegetables or fruit. Boiling broth can be put into Blender. Put on top and blend at speed 2 or 3 for a few seconds. For Cream Soups — add cooked vegetables, milk and other ingredients. Blend until velvety smooth. For sauces, jams, fillings and desserts — puree fresh fruits or cooked dry fruits. Blend at speed 3.



15. **SALAD DRESSING** — Put ingredients in Blender. Put on lid and blend at speed 3.
16. **MAYONNAISE** — Put egg and seasoning in Blender. Put on lid. Turn Blender to speed 3 and add oil through hole in insert. After all oil is added, stop Blender and stir mayonnaise with spatula. Replace cover and blend at speed 3 for a few seconds.
17. **DIPS AND SPREADS** — Use cheese at room temperature. Place items in Blender, put on cap and blend at speeds 3 or 4. Stop Blender several times and mix lightly with spatula. Mix dips and spreads a day ahead of time to permit flavor blending.
18. **POPOVERS AND PANCAKES** — Add all ingredients except flour mixture and run Blender at speed 2 for a couple of seconds. Add flour and blend for a few seconds. With popovers, blend until smooth — pancakes, blend until flour is mixed. **DO NOT OVERBLEND.**
19. **CHEESE CAKE** — Converts cottage cheese into smooth-as-satin cream — no lumps. Blend on speed 3.
20. **SCRAMBLED EGGS, OMELETS, FRENCH TOAST** — A few seconds at speed 2. To aerate an omelet, turn the Blender speed to speed 6 for two or three seconds after eggs are well mixed.
21. **CUSTARDS, GRAVIES, SAUCES** — Blend ingredients at speed 3 prior to cooking. This blending removes all lumps.
22. **COOKING CURDLE** — Pour the hot curdled mixture into the Blender. Blend at speed 3 for a few seconds. All lumps are gone.
23. **TOPPINGS** — Blend ingredients at speed 3.
24. **CHOCOLATE BITS GRIND** —  $\frac{1}{4}$  cup of flour and  $\frac{1}{2}$  package of chocolate bits. Blend at speed 3. A wonderful chocolate flour.
25. **FRUITS FOR MARMALADES, FILLINGS, BREADS AND DESSERTS** — Place seedless dates (for example) into Blender, add a small amount of hot water and blend at speed 3 until dates are chopped. Dried fruits cannot be chopped without the addition of a liquid.
26. **FRAPPES AND SHERBERTS** — Frappes can be made from sweetened fruit juice by adding cracked ice (from the freezer) and blending (speed 3) until of sherbert consistency. Delightful sherberts can be made from frozen fruits. Cut into pieces, place in Blender and blend at speed 3 until of sherbert consistency.

## REMEMBER:

Your NuTone Power Unit can provide you with a complete Food Center — Seven cordless appliances.



**MIXER** — A Six speed mixer that prepares the finest doughs and batters for baked foods — a large four quart bowl that automatically turns against the beaters for extra well mixed foods.

**KNIFE SHARPENER** — A fast safe way to keep your kitchen cutlery with a 'butcher sharp' edge. Always ready for efficient use.



**FRUIT JUICER** — Everybody likes that fresh 'just squeezed' orange juice taste. In just a couple of minutes you can prepare enough for your whole family.

**MEAT GRINDER** — Delicious hamburgers from just ground meat. Exclusive design retains vitamin-rich juices.



**ICE CRUSHER** — Will delight every member of your family with delicious frosty drinks that crunch. With freezer ice, you get the finest crushed ice for frosty treats with a minimum of dilution.

**SHREDDER-SLICER** — Prepares the finest salads and cole slaw you ever tasted. And, it is fast — a head of cabbage to cole slaw in a couple of minutes. And, it is fresh-fresh.



A complete NuTone Food Center is the highlight in any kitchen. Plan to add to yours — today.

**NuTone** Housing Products

**Scovill**

Madison and Red Bank Roads

Cincinnati, Ohio 45227

Printed in U.S.A. 3/75  
Part No. 66314