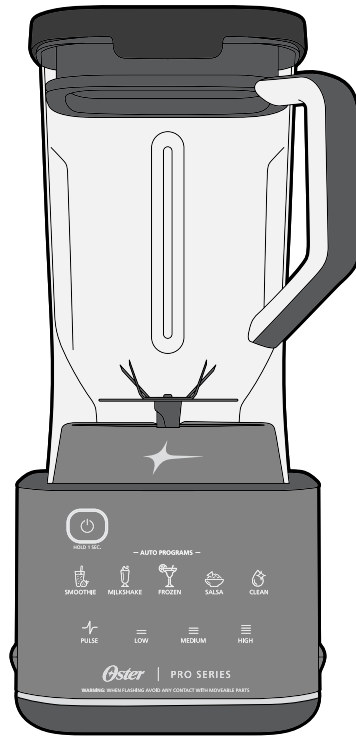




Oster® Pro Series Blender with High Performance Motor



Model: BLSTEPH
Oster® Pro Series Blender with
High Performance Motor

User Manual

www.oster.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
4. Never leave appliance unattended when in use.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
6. Avoid contacting moving parts. Avoid inadvertent contact with the touch screen.
7. Flashing light indicates ready to operate (models with stand-by mode). Avoid any contact with blades or moveable parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
9. For appliances with markings on plug blade: This appliance has important markings on the plug blade. The attachment plug or entire cordset (if plug is molded onto cord) is not suitable for replacement. If damaged, the appliance shall be replaced.
10. The use of attachments, including canning jars, not recommended or sold by the manufacturer may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
13. 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.
14. Blades are sharp. Handle carefully, especially when removing the blades from the container, emptying the container and during cleaning.
15. To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
16. Always hold container while operating the appliance. If the container should turn when the motor is turned ON, switch appliance OFF immediately and tighten the container in the threaded bottom.

17. Always operate blender with cover in place. Always wait until all moving parts have stopped before removing any lid or cover.
18. When blending hot liquids, remove center piece of two-piece cover (if a two-piece cover is provided). Beware of steam. Do not blend boiling liquids.
19. Do not use appliance for other than intended use. Misuse can cause injuries. Always use appliance on a dry, stable, level surface. Never fill beyond the MAX fill line.

For containers with no lids or vents (when inserted in the blender), such as personal Blend and Go containers:

20. Do not blend carbonated, hot or boiling liquids and ingredients, as this may create pressure buildup. Only blend non-carbonated liquids and ingredients that are at room temperature or cooler. If the container is warm to the touch, allow to cool before opening.
21. Do not use the blender for longer than 1 minute at a time to avoid heat and pressure buildup. Allow to cool for 1 minute between cycles.

For appliances with food processor or food chopper attachments:

22. Keep hands and utensils away from moving blades or discs while processing or chopping food to reduce the risk of severe injury to persons or damage to the food processor or chopper. A scraper may be used but must be used only when the food processor or chopper is not running.
23. To reduce the risk of injury, never place cutting blade or discs on base without first putting container properly in place.
24. Be certain cover is securely locked in place before operating appliance.
25. For food processors: Never feed food by hand. Always use food pusher.
26. Do not attempt to defeat the cover interlock mechanism.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

- The maximum rating marked on the product is based on the attachment that draws the greatest load. Other attachments may draw less power.

North American models with polarized plugs:



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.



This symbol has been placed in specific areas of the User Guide portion of this book. Its purpose is to help you easily identify instructions that require your special attention.

Welcome

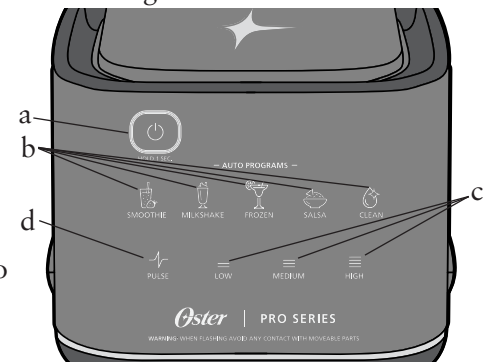
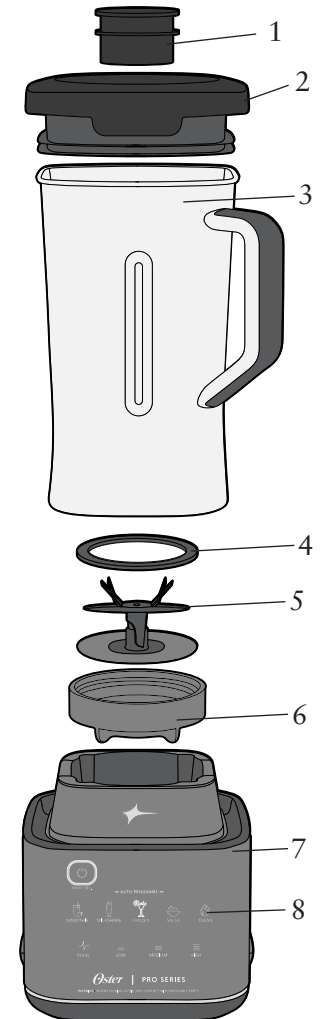
Congratulations on your new Oster® Pro Series Blender. Your Oster® blender will allow you to create delicious smoothies, milkshakes, salsas and much more at the touch of a button! If you have any comments, questions or inquiries about this product, please call 1-800-334-0759. Your product includes the following features and benefits:

- Intuitive touchscreen display for a modern take on traditional blending
- 4 Auto Programs for Smoothies, Milkshakes, Frozen Drinks, and Salsas
- Select model has 5th auto program for Self Clean
- Manual modes for low, medium, high, and pulse functionality
- 9-Cup XL Tritan jar – dishwasher safe & BPA free
- 3-Inch, 6-point Stainless Steel blade
- Dual direction blade technology reduces food jamming
- Tamper tool accessory to assist in blending tough ingredients
- Select models include food processor, blend-n-go cup, and mini jar accessories
- 3-year satisfaction guarantee

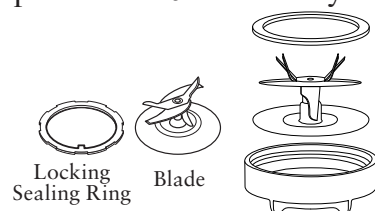
For Best results, carefully read the instruction manual before using this appliance.

Learning About the Oster Pro Series with High Performance Motor

1. **Filler Cap / 2 Ounce Measuring Cup:** – For precise measurements when blending recipes. Remove the cap to add ingredients during the blending process and allow steam to escape when blending hot foods.
2. **Jar lid** – Seals the blender jar.
 - a. Includes flexible latching tabs which hold lid to blending jar for a secure fit
3. **Tritan Jar** – 9 cup capacity, BPA free and dishwasher safe.
4. **Sealing Ring**
 - a. Sealing ring with locking tabs fit snugly into grooves of the jar bottom to prevent blade from falling out unintentionally during cleaning
5. **Blade**
6. **Threaded Jar Bottom** – Advanced design for simple assembly of jar.
7. **Motor Base**
8. **Touchscreen Controls**
 - a. **Power button turns the product on and off**
 - i. Hold 1 second for power
 - ii. Blender functions will not appear unless unit is powered on
 - iii. When in-use, selected function will remain highlighted and remaining functions will dim in appearance
 - b. **Auto program settings**
 - i. Select desired setting and your Oster Pro Series Blender will cycle through the program delivering expert results at the touch of a button
 - ii. Unit will stop automatically after running through the cycle
 - iii. Select from Smoothies, Milkshakes, Frozen Drinks, and Salsas
 - c. **Manual speeds** – low, medium, and high
 - i. Select speed to run blender and select again to stop
 - d. **Pulse button** – Press and hold to pulse, release to stop.



9-Cup XL Tritan Jar Assembly



1. Place the agitator (blade) assembly onto the threaded jar bottom.
2. Place the locking sealing ring on top of the blade assembly. Ensure the locking tabs fit snugly into the groove at the bottom of the jar bottom.
3. Install the jar nut, seal, and blade assembly onto the jar.
4. Put the ingredients into the jar.
5. Secure the lid and filler cap.
6. Place the jar onto the base.
7. Plug the power cord into a standard household 120/127-volt, 60 hz. AC outlet.
You are now ready to start.

ALWAYS PLACE HAND ON CONTAINER COVER WHILE OPERATING BLENDER.

Using the Touchscreen Controls

1. Plug in the blender. Once plugged in, press and hold the “” button for one second to turn the blender on.
2. Select setting and blend ingredients to desired consistency.
NOTE: Control panel lists function as well as desired outcome.
3. Press Power Button to stop and turn off blender.
4. Hold and release PULSE  for ice crushing and chopping. Repeat as needed.

Using the Pre-Programmed Settings

1. Press and hold the  button for one second to turn the blender on. The power light will light up indicating the blender is active and ready to use. The light will stay on while the motor is running.
2. Order of programs as they appear on the blender
 1. Smoothie
 2. Milkshake
 3. Frozen Drink
 4. Salsa
 5. Auto Clean
3. To change your selection, select any function on the blender. To stop blender from operating, select the same function twice.
 1. For example, if you are running the Smoothie function and want to the blender to stop, select the smoothie function again.
4. Once the program is complete the blender will automatically stop.
5. Press and hold the  button for one second to turn off the blender. The blender is pre-programmed to turn off automatically if not used for a period of several minutes. All lights will turn off when the unit automatically powers down.

Using the Manual Controls

The **Manual Controls** include:

LOW
MEDIUM
HIGH
PULSE 

Use these controls for personal recipes or to continue blending after a Programmed Setting is finished.

1. Press and hold the  button for one second to turn on the blender. The power light shines bright indicating the blender is active and ready to use. The light will stay on when the motor is running.
2. Put the ingredients into the jar.
3. Secure the lid and the filler cap.

Pressing any speed setting will interrupt the active function. e.g. blender is running on “LOW”, pressing “HIGH” button will change the speed to “HIGH”. Or pressing “LOW” a second time will turn the blender to the active and ready to use screen (flashing power button ).

Caring for Your Product

After Use

1. Turn the blender off and unplug from outlet. Lift the jar straight up from the base, remove the lid and empty the jar.
2. If necessary, use a rubber spatula to scrape foods away from the sides of the jar.

Cleaning

⚠ **WARNING:** Blades are sharp. Handle carefully.

CAREFULLY release the blade from the bottom of the jar by turning the threaded jar bottom counterclockwise. The jar lid, filler cap and blade are dishwasher safe. Use the top rack of the dishwasher for the jar lid, filler cap, and blade. Place sealing ring into bottom basket of dishwasher.

You can also wash the parts in warm, soapy water. Rinse well and dry. Wipe the base with a soft, damp cloth to clean. Never submerge the blender base in a liquid.

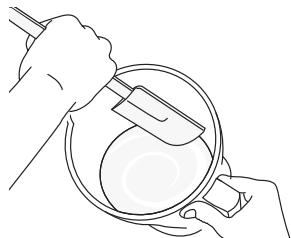
Check the parts as you put them back together.

TIP: Disassembly of jar bottom and blade recommended to ensure proper cleaning.

Storing

Reassemble the blender for storage. Leave the lid open a gap so no odors are retained.

NOTICE: Never put the jar, or any other parts, in a microwave oven. Never store foods or drinks in the jar.



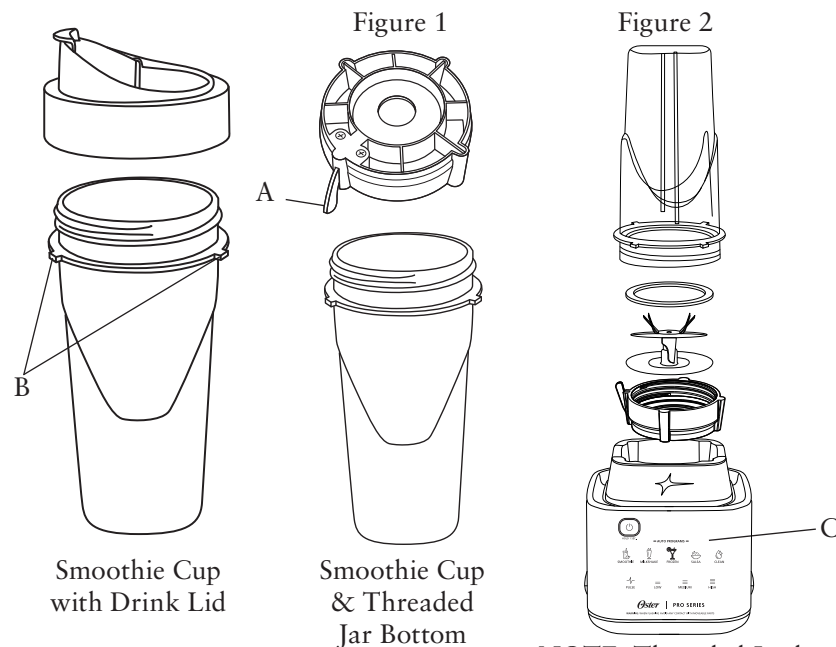
Servicing

This appliance has no user serviceable parts. Any servicing beyond the cleaning described in the Cleaning section should be performed by an authorized service representative only.

If repairs are needed, send your appliance only to an authorized OSTER® Appliance Service Center. Replacement parts are available on www.oster.com or call 1-800-334-0759.

Blend-N-Go® Smoothie Cup Accessory (Select Models Only)

NOTE: For proper installation onto Blender Motor base, make sure locking lever rotates past the anti-rotation tabs on the smoothie cup. Avoid pressing lever during threading or unthreading from the smoothie cup.



- A. Locking Lever
- B. Anti-Rotation Tabs
- C. Blender base

NOTE: Threaded Jar base with Locking Lever **MUST** be used with Smoothie cup attachment

NOTE: Blend-N-Go® Smoothie cup attachment is only compatible with grey threaded jar bottom.



Using your Blend-N-Go® cup with your Oster Pro Series Blender

Before washing ensure the blender is off and unplugged. Wash all components except blender base with soapy water with a soft sponge and a bottle brush. Do not use abrasive cleansers or sponges for cleaning. Rinse well and dry. Parts are also dishwasher safe. Do not blend hot liquids.

Place desired ingredients into smoothie cup according to the following order:

Liquids, fresh ingredients, frozen fruit, ice, yogurt and ice cream.

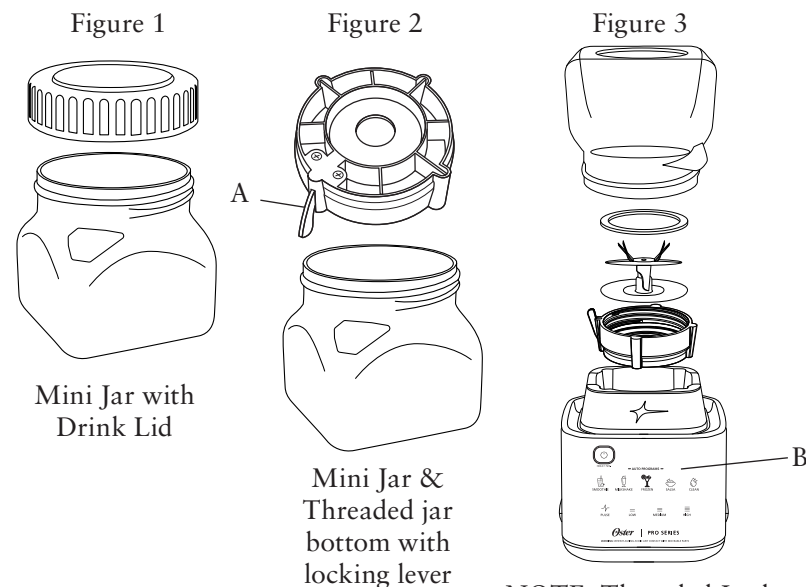
(Cut all firm fruits, vegetables and other foods into pieces no larger than 1/2-inch (1.25 cm) by 2 inches (5.0 cm).)

- Place Blade into Threaded Jar Bottom or adapter.
- Place sealing ring over blade assembly. Carefully press and tuck sealing ring into locking groove.
- Place blade assembly into cup.
- Be sure the Integrated Blade Assembly is tightened to the jar before using.
- Place cup assembly onto Blender base.
- Hold cup in position. Operate Blender according to the instructions in your Blender User Manual. Blend until desired consistency.
- Place lid on cup and turn clockwise to tighten.

Enjoy your blended drink!

Blend-N-Go® Mini Jar Accessory (Select Models Only)

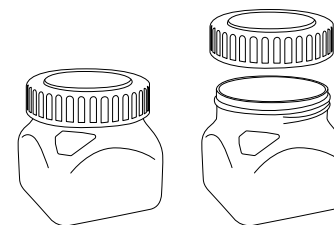
NOTE: For proper installation onto Blender Motor base, make sure locking lever rotates past the anti-rotation tabs on the mini jar.



A. Locking Lever

B. Blender base

NOTE: Threaded Jar base with Locking Lever **MUST** be used with Mini Jar attachment



NOTE: Mini jar attachment is only compatible with grey threaded jar bottom with locking lever.

NOTE: Do not blend hot liquids. Cut all firm fruits, vegetables, and other foods into pieces no larger than 1/2-inch (1.25 cm) by 2 inches (5.0 cm).

TIP: Recommended foods for blending in mini jar include coffee beans, baby food, small batches for dips and purees.

Food Processor Accessory (Select Models Only)

Food Pusher – Use to safely push ingredients into Slicing/Shredding Disk.

Cover – The feed tube allows the addition of ingredients while processing.

Plastic Center Hub

⚠ WARNING: The blade is very sharp, handle carefully.

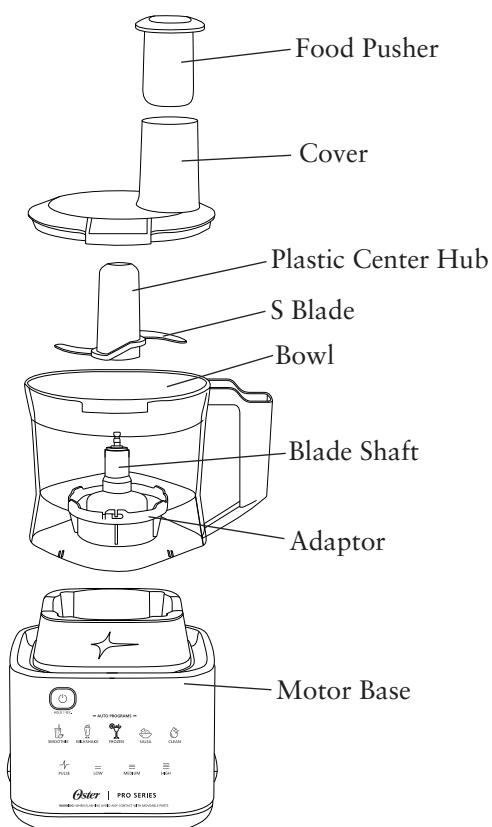
S Blade – Specially designed for chopping and mincing. Grasp the plastic Center Hub when handling the Blade.

Bowl – 5-cup capacity allows for fast processing of hard-to-chop foods.

Blade Shaft – For use with Slicing/Shredding Disk.

Adaptor – Transfers the power of your Motor Base to the Food Processor Accessory.

Motor Base



Before Using for the First Time –

After unpacking, disassemble unit before using for the first time.

Wash all parts (except Adaptor) in warm, soapy water.

Rinse and dry immediately.

CAUTION: DO NOT IMMERSE ADAPTOR IN ANY LIQUID.

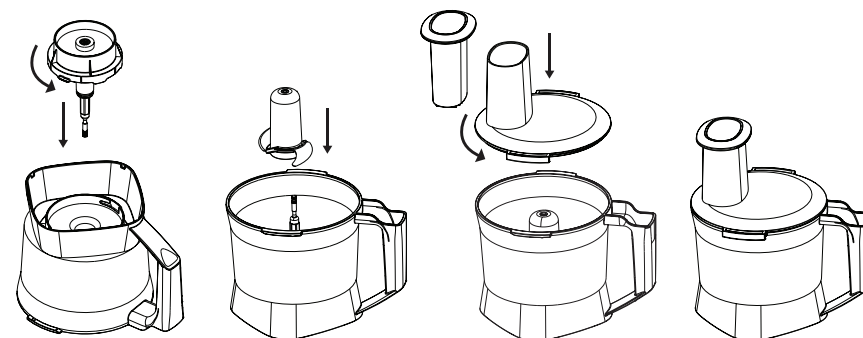
Assembling and Using Your Food Processor

1. Before assembly, make sure Adaptor is operating correctly. Unplug Motor Base during assembly.
2. Place Adaptor in bowl and turn counterclockwise to lock.
3. Place Bowl with Adaptor on Motor Base.

Chop or Mince

4. Hold S Blade by the plastic Center Hub and place over post of Bowl.
CAUTION: Blade is very sharp, handle carefully. Rotate the S Blade to make certain it is seated on the post as far as it will go. Always place S blade in Food Processor before adding ingredients.
5. Place food in Processing Bowl. Food to be processed should always be cut into 1-inch (2.5 cm) pieces.
6. Using alignment marks on the lid, place cover on bowl and press down firmly while turning counterclockwise to lock.

DO NOT OPERATE UNIT UNLESS COMPLETELY ASSEMBLED



7. Turn unit “ON.” (Select Pulse, Low, or Med setting on the Motor Base.) **ALWAYS HOLD FOOD PROCESSOR FIRMLY WITH ONE HAND WHEN STARTING UNIT AND WHEN PROCESSING.** Process until desired results are achieved by running the unit continuously or Fast Pulsing. Fast Pulsing is the technique used to control the size of the food being processed with the Food Processor Accessory. Press and release the Pulse button very quickly. Refer to Processing Chart for proper techniques and end results.

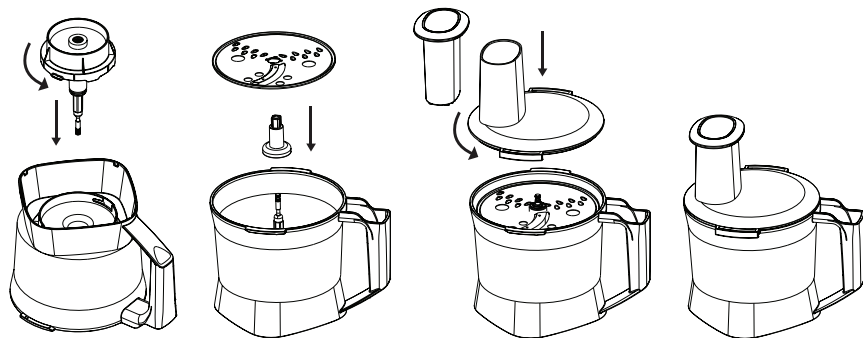
NOTE: Only the “Salsa” auto program setting is functional when Food Processor is attached.

Slice or Shred

8. Place Blade Shaft over post. Place Slicing/Shredding Disk over Blade Shaft with the blade of your choice facing up. **CAUTION:** Blade is very sharp, handle carefully.
9. Using alignment marks on the lid, place cover on bowl and press down firmly while turning counterclockwise to lock.
10. Load the feed tube with ingredients before turning the Food Processor “ON”.

11. Rest the Food Pusher in the feed tube. Turn unit “ON”. (Select medium speed setting.) While holding the Food Pusher with one hand and the feed tube in the other, push gently down on the Food Pusher. Always use the Food Pusher to yield more evenly sliced or shredded foods. – NEVER USE YOUR FINGERS. When finished, turn the unit “OFF”.

NOTE: Med - High Manual settings are recommended for slicing and shredding.



How To Disassemble

1. Turn unit “OFF” and unplug Motor Base.
2. Always wait for the S Blade or Slicing/Shredding Disk to stop spinning.
3. Remove Food Processor Accessory from Motor Base.
4. Turn Cover clockwise to remove from Bowl.
5. Remove S Blade or Disk carefully. Be careful not to let Blade or Disk fall out of the container. The cutting edges are very sharp. Scrape any remaining food from the Blade and Processing Bowl.
6. Unlock Bowl from Adaptor by turning Bowl clockwise.

Cleaning

Unplug Motor Base Before Cleaning.

WARNING: Do Not Immerse Adaptor in Water. Always Remove Adaptor from processor Bowl before cleaning.

WARNING: Keep S Blade and Disk out of the reach of children. Store the S Blade and Disk in the Bowl or in a convenient, safe location when not in use. This Blade and Disk should be treated with the same caution as a sharp knife.

Remove stains caused by processing large amounts of carrots or similar vegetables with baking soda. Rinse stained parts in water and sprinkle with baking soda. Rub with a soft, damp cloth. Rinse and dry. Do not use abrasive cleaners on any parts.

Maintenance

This unit is designed with a safety interlock. The interlock requires that the Cover be in place before the blade will rotate. (The interlock does not control operation of the Motor.) To ensure that the interlock is operating correctly, hold the Adaptor and rotate the Drive Shaft several turns. The metal Star Drive on the bottom of the Adaptor should NOT turn. If it does turn, DO NOT USE.

Return the unit to an authorized service facility for repair. DO NOT USE THE INTERLOCK FEATURE AS A SUBSTITUTE for turning the power unit “OFF” and unplugging the power unit before disassembling and cleaning. Never put S Blade on Adaptor without Processor Bowl. Do not operate if the flexible seal is damaged or missing. The safety interlock could become jammed.

Processing Tips

1. Cut all fruits and vegetables, cooked meats, fish, seafoods and cheeses into pieces 1 inch or smaller.
2. Always hold hand firmly on the Cover when starting and running Motor.
3. Do not process hot liquids or frozen foods.
4. Do not process whole spices (except peppercorns) such as nutmeg or cinnamon. They may cause damage to the surface of the Processor Bowl.
5. Process the hardest foods first, using only a few Fast Pulses to begin chopping. Add more delicate foods and continue to process using the Fast Pulse technique. The harder foods will continue to be chopped along with the softer foods.
6. Processing of Parmesan cheese, dried dates or other extremely hard foods is not recommended. If a knife cannot easily pierce the food, it should NOT be processed in the Food Processor Accessory.
7. The Food Processor Accessory is not designed to whip cream, whip egg whites or process dough. Use a standard mixer for those tasks.
8. If liquid leaks from Cover, there is too much liquid in the recipe. Adjust the liquid level to prevent leakage.
9. The temperature of cheese will affect how it processes. Cheese for spreads should be at room temperature for a smooth, creamy texture. “Grated” cheese should be refrigerator cold.
10. Large, harder pieces of food can be processed with several Fast Pulses to coarsely chop. Then process continuously for a fine texture.

Only the “Food Chop/Salsa” Pre-Programmed setting is functional when Food processor is attached.

To Convert a Recipe

1. Total the amount of dry and liquid ingredients. If the total exceeds 5 cups, decide if the recipe can be made easily in batches. Do not attempt to process large recipes.
2. If total is under 1 cup (250 ml), process dry ingredients or the most finely chopped foods first.
3. Then add remaining ingredients and combine with several Fast Pulses to mix together.

3 YEAR SATISFACTION GUARANTEE

Sunbeam Products, Inc. or if in Canada, Newell Brands Canada ULC (collectively “Sunbeam”) warrants that for a period of three years from the date of purchase, this product (and ten years for the included All Metal Drive) will be free from defects in material and workmanship. Sunbeam Products, Inc., at its option, will repair or replace, free of charge, this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component at no cost to the consumer. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Sunbeam Products, Inc. reserves all rights to decline coverage if the defect or damage was caused by unauthorized components or service. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Dealers, service centers, or retail stores selling Sunbeam Products, Inc. products do not have the right to alter, modify or any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam Products, Inc. or an authorized Sunbeam Products, Inc. service center. Sunbeam Products, Inc. expressly excludes from this warranty and denies liability for defects or damage caused by repair or alteration by anyone other than Sunbeam Products, Inc. or an authorized Sunbeam Products, Inc. service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

No terms of this warranty may be construed to apply to non-warranty service and maintenance. Accordingly, Sunbeam Products, Inc. also denies liability for defects and damage caused by repair or alteration outside the terms of this warranty.

What are the limits on Sunbeam’ Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above limited warranty. Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This limited warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Satisfaction Guarantee and/or Limited Warranty Service

In the U.S.A.

If you have any question regarding this guarantee or limited warranty or would like to obtain guarantee or limited warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this guarantee or limited warranty or would like to obtain guarantee or limited warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this guarantee and limited warranty is offered by Sunbeam Products, Inc. located in Boca Raton, Florida 33431. In Canada, this guarantee and limited warranty is offered by Newell Brands Canada ULC, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write to the Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

For inquiries regarding recycling and proper disposal of this product, please contact your local waste management facility.



For product questions contact:
Sunbeam Consumer Service

USA : 1.800.334.0759
Canada : 1.800.667.8623

www.oster.com

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