

Chef[®]
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Montgomery Ward[®]

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*Chef
Blended
Recipes
Inside!*

14-Speed Blender



Model: NB50B (BLACK) CTNB65R (RED)

Montgomery Ward Customer Service
1112 7th Ave, Monroe, WI 53566
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 730757
120V~, 60Hz, 350W

Wards.com 1-888-557-3848



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Thank you for purchasing your Chef Tested[®] 14-Speed Blender by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

Retro and sleek in design, your 14-Speed Blender will look stylish on any kitchen or bar counter. The 6-cup capacity glass pitcher is heavy-duty enough to keep up with the most impassioned cook in your home! Whether blending dips or ice cream drinks, you will love the variable operations available!

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PLEASE SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your appliance.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING OR CLEANING.

1. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
2. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
3. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the cord.
4. Never connect or disconnect plug with wet hands.
5. Do NOT allow appliance to rest on power cord.
6. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding returning or replacing the product.
7. Always place appliance on a flat, level surface.
8. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stovetop or in a freezer.
9. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
10. Never leave appliance unattended when in use.
11. Do NOT allow hands or utensils to come in contact with moving parts.
12. Blades are sharp; handle with care.
13. The use of attachments is not recommended and may cause a risk of injury.
14. Do NOT blend hot liquids.
15. Always have blade assembly attached to glass pitcher prior to setting on base.
16. Only operate with blade assembly and lid securely in place.
17. Insert or remove glass pitcher only when the motor is OFF.
18. This appliance is NOT recommended for outdoor or commercial use.
19. Do NOT clean unit with any abrasive pads or cleaners.
20. Use appliance only for its intended use.

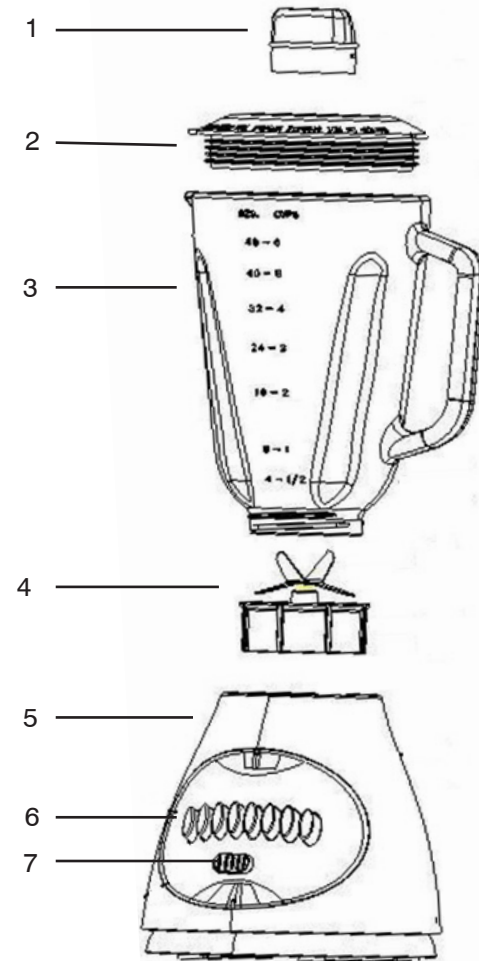
Polarized Plug

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 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 modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords should not be used with this appliance.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Parts & Features



1. Measuring Cap
2. Lid
3. Glass Pitcher
4. Blade Assembly
5. Motor Housing
6. Operation Buttons
7. Speed Switch

Before Using for the First Time

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all packaging materials.
2. Clean the exterior surface of the motor housing by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
3. Rinse measuring cap, glass pitcher and blade assembly under warm, running water.
4. Dry measuring cap and glass pitcher with a towel, but allow blade assembly to air dry to avoid possible injury.

CAUTION: Blades are sharp, handle with care.

How to Use

WARNING: Do not plug blender into electrical outlet until product is fully assembled.

1. Carefully insert blade assembly into bottom of glass pitcher and turn clockwise until tight. Do not over-tighten.
 2. Seat glass pitcher in motor housing.
 3. Place ingredients in glass pitcher.
 4. Insert removable measuring cap into lid and secure lid on pitcher.
 5. Plug blender into an electrical outlet.
 6. With the speed switch on low, press the desired operation button. Slide speed switch to high, if necessary.
 7. Press the red OFF button to discontinue operation.
- To add additional ingredients, remove removable measuring cap and insert ingredients through opening. Do not remove lid while motor is in use.
 - NEVER operate in continuous mode for longer than two minutes.
 - Do NOT use for blending heavy food or thick mixtures.

If the product's motor does not run freely while blending ingredients, perform one or more of the following steps, as necessary:

- Press the OFF button and add liquid to the ingredients.
- Press the PULSE button for a minute until the motor blends freely.
- Press the OFF button, unplug the blender and remove the lid. Using a rubber spatula, clear the sides of the glass pitcher by scraping around the jar and push the ingredients toward the blades.
- Reduce the amount of ingredients inside of the pitcher.

NOTE: The PULSE button can be used for more control during short processing jobs. When finished processing ingredients with the PULSE button, release button to turn the blender off.

Cleaning & Care

This appliance contains no user-serviceable parts. Do NOT try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

PRECAUTIONS:

- Always unplug unit before assembling, disassembling or cleaning.
 - Do NOT use anything abrasive that can scratch or damage the nonstick coating.
 - **NEVER IMMERSE THE HOUSING UNIT IN WATER OR PUT IN DISHWASHER.**
 - **NEVER PLACE PITCHER OR LID IN DISHWASHER.**
1. Clean the exterior surface of the motor housing by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
 2. Remove pitcher from motor housing, fill with ¼ tsp. dishwashing liquid and fill pitcher with warm water.
 3. Seat pitcher in motor housing and secure lid, with removable measuring cap in place, on pitcher.
 4. Plug appliance into electrical outlet.
 5. Press the PULSE button several times.
 6. Unplug blender from electrical outlet and remove pitcher from motor housing.
 7. Discard soapy water and rinse pitcher and lid under warm running water.
 8. Turning counter-clockwise, remove blade assembly from pitcher and allow to air dry.

If food particles are stuck under blades, use a small brush to carefully dislodge then thoroughly rinse blades under warm water.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. Remove lid from pitcher during storage.

Green Valley Bacon Ranch Dressing

2 tsp. garlic purée or 2 cloves garlic, minced
 1 cup flat-leaf parsley, rough chopped
 ½ cup fresh dill, rough chopped
 ¼ cup fresh chives, rough chopped
 2 green onions, rough chopped (use white and green part)
 2 Tbsp. beer (scotch ale or saison)
 1 Tbsp. cider vinegar
 1 tsp. Worcestershire sauce
 2 dashes hot sauce
 1 cup mayonnaise
 ½ cup sour cream
 Pinch cayenne
 1 Tbsp. cracked black peppercorns
 ¼ cup buttermilk (more needed to thin out the dressing as desired)
 5 slices of cooked bacon, diced

- Place the garlic, fresh herbs, beer, vinegar, Worcestershire and hot sauce in the glass pitcher of the blender. Place lid on pitcher.
- Using the pulse setting, pulse/chop the mixture until it is smooth or the consistency you desire.
- In a medium bowl mix mayonnaise, sour cream, cayenne, peppercorns, buttermilk and bacon.
- Add contents of blender to medium bowl and stir until thoroughly combined. Thin with additional buttermilk to desired consistency. Adjust seasonings.
- Place in the refrigerator for at least 1 hour. (Dressing will thicken slightly in the refrigerator.)

Yield: 2 cups

Vegetarian Black Bean Soup

1 Tbsp. olive oil
 1 medium onion, diced
 2 ribs celery, diced
 1 carrot, peeled and diced
 1 Tbsp. ground cumin
 2 tsp. garlic purée (or 2 cloves garlic chopped)
 2 (15 oz.) canned black beans, drained and rinsed with cold water
 1 chipotle in adobo sauce
 1 cup vegetable broth
 1 (28 oz.) can diced tomatoes
 ½ cup green onions, sliced thin (use white and green parts)
 ½ cup cilantro, chopped
 ½ cup roasted red peppers, diced or diced pimientos
 1 Tbsp. kosher salt
 1 Tbsp. black pepper

- In a large stockpot or soup pot, heat the olive oil on medium heat. Add onion, celery and carrot and let cook for 7–9 minutes until vegetables are soft and slightly caramelized.
- Add cumin and garlic purée. Let cook for a minute or two until the cumin and garlic becomes fragrant, but not burnt.
- Empty contents of the stockpot into the glass pitcher of the blender. Add black beans, chipotle and vegetable broth. Place lid on pitcher.
- Begin by blending on Low – Purée and increase to High-Blend and finally High-Frappe until mixture is smooth and little to no chunks are present.
- Return mixture from blender into the stockpot.
- Purée the can of diced tomatoes in the glass pitcher on High-Frappe until smooth. Add tomatoes to bean mixture in stockpot.
- Finally, add the green onions, cilantro, roasted red pepper, salt and pepper to the stockpot and let cook on medium heat for 15–20 minutes. Adjust seasoning as necessary.

Yield: 1 quart

Savory Pumpkin Pie Soup

- 1 Tbsp. olive oil
 - 1 medium onion, diced
 - 2 ribs of celery, diced
 - 1 Tbsp. pumpkin pie spice mix
 - 1 tsp. grated ginger or ginger paste
 - ½ Tbsp. black pepper
 - 1 Tbsp. kosher salt
 - 1 Tbsp. fresh thyme, chopped
 - 1 (29 oz.) can pears in light syrup, drained (reserve syrup for another use)
 - 2 cups chicken stock
 - 1 (29 oz.) can pure pumpkin purée
 - 1/8 tsp. cayenne pepper
 - 2 dashes hot pepper sauce
 - 1 tsp. Worcestershire sauce
 - 2 cups half and half
 - salt and white pepper
- In a large stockpot or soup pot, heat the olive oil on medium heat. Add onion and celery and let cook for 7–9 minutes until vegetables are soft and slightly caramelized.
 - Add pumpkin pie spice mix, ginger, pepper, salt and thyme. Let cook for a minute or two until the spice mix becomes fragrant, but not burnt.
 - Empty contents of the stockpot into the glass pitcher of the blender. Add pears and chicken stock. Place lid on pitcher.
 - Begin by blending on Low – Purée and increase to High-Blend and finally High-Frappe until mixture is smooth and little to no chunks are present.
 - Return mixture from blender into the stockpot. Add pumpkin purée, cayenne, hot pepper sauce and Worcestershire. Cook on medium heat for 15–20 minutes.
 - It is at this point the pumpkin soup base can be frozen or saved in the refrigerator for up to a week. When ready to make, reheat the base and continue the recipe.
 - Add the half and half and heat soup until hot. Adjust taste with salt and white pepper, if needed.

Yield: 1 quart

Creamy Mojo Sauce

- ½ cup olive oil
 - ¾ cup key lime juice (or regular lime juice)
 - ½ cup orange juice
 - 2 cups (about 2 bunches) cilantro, rough chopped
 - 1 cup (about 1 bunch) parsley, rough chopped
 - 4 tsp. garlic purée or 4 cloves of garlic, minced
 - Zest of 1 orange
 - 2 Tbsp. dried oregano
 - 1 Tbsp. ground cumin
 - 1 Tbsp. orange marmalade
 - 1½ tsp. salt
 - 1½ tsp. pepper
 - 2 small avocados, pitted and peeled and rough chopped
- Place all the ingredients, except the avocados, in the glass pitcher of the blender. Place lid on pitcher.
 - Beginning on low, gradually bring up the speed of the blender to High-Frappe until mixture is somewhat smooth. Stop the blender.
 - Add the avocados and blend until smooth.
 - Use as salad dressing, dip for vegetables or as a cold sauce for cooked chicken or pork chops.

Yield: 3 cups

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 may 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.

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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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