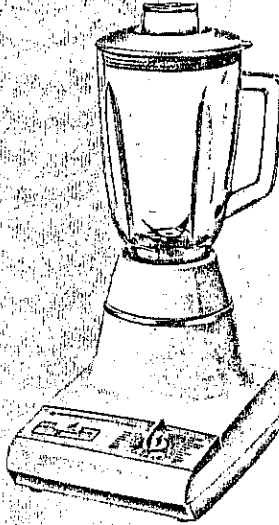




**SANYO**

**SM 2520**



**SANYO SOLID STATE  
BLENDER  
OPERATING INSTRUCTIONS**

Thank you for your purchase of the Sanyo Solid State Blender.  
Please read these instructions carefully before using.

## **Important safeguards**

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1. Never put hands or other objects (e.g. spoon) into the container when the unit is operating.
2. Do not attempt to detach the container while the unit is operating.
3. Do not immerse the stand in water.
4. Use the blender on a sturdy, even area. Do not move it while it is in operation.

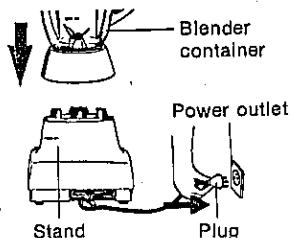
## **A few precautions**

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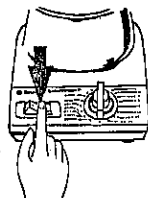
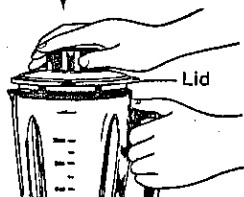
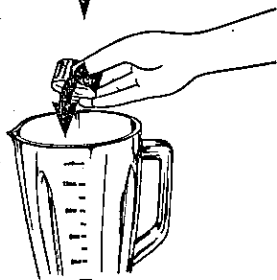
1. This blender should not be operated for a time period exceeding 4 minutes. If longer operation is necessary, turn the blender off for 2 minute intervals after each 4 minute operating period.
2. When blending is completed, turn the switch off and pull the plug out of the wall socket.
3. Do not operate the unit when the container is empty as this is likely to cause damage.
4. If the blender blades clog with material, turn the switch off immediately. Remove the material, readjust the amount of food and water and resume operation.
5. Never put hard materials into the blender, as they may damage the blades.
6. Keep the unit away from heat sources. Do not use thinner or other volatile solutions to clean the unit, as this could cause the plastic to crack and discolor.
7. Even though the blender container is made of heat resistant glass, if boiling water is used for cleaning, it should be poured into the container slowly.

# How to use

- Place the blender container on the stand.  
Plug in cord.  
**CAUTION:** Be sure that the switch is in the "OFF" position before plugging in the cord.
- Place the material in the blender container.
- Attach the lid and press the ON side of the see-saw switch.  
\* Select the appropriate position for the speed control dial, referring to the chart below.



SETTING	MOVEMENT	SUGGESTED USES
COMBINE STIR-SLOW	Stirring	Frozen juices, reconstituting powdered milk, cocktails, punch
WHIP CHOP COARSE	Whipping	Hard-boiled eggs, moistening and dissolving gelatin
BLEND SLOW GRATE BEAT	Blending	Salad dressings, sauces, mayonnaise, shakes, floats
MIX SLOW CHOP	Mixing	Preparing puddings, desserts and salads with a gelatin base, baby food and food for the sick (cooked fruits and vegetables)
GRIND CRUMB STIR	Crushing	Crushing soft cheeses and candies, breaking up nuts, crackers, cookies and bread
SHAKE MINCE	Chopping	Grating orange and lemon rinds, chopping fruits and vegetables
BLEND MIX	Squashing	Squashing vegetables and fruits (cooked, soft, fresh), cooked meats
CRUSH PUREE	Pulverizing (grinding into a powder)	Grinding spices, coffee beans, and cereals; making granulated sugar into a powder; finely crushing nuts, crackers, cookies, and bread; crushing hard cheeses
LIQUEFY FRAPPE	Liquefying	Liquefying vegetables, fruit, and other solids to which liquid has been added; liquefying the ice in iced drinks



**CAUTION:** To add ingredients while the unit is operating, take the measuring cup off of the lid and add the ingredients.

- After the blending operation has been completed, remove the blender container and pour out the blended matter.

**CAUTION:** Turn the blender off, then wait until the blades have stopped rotating before removing the blender container.



# Name of parts

## Lid

The lid should always be attached to the unit when it is in operation.

## Attachment direction (arrow)

Screw the container onto the stand by turning it in the direction indicated by the arrow.

## Blender container

Measurement calibrations  
One calibration equals 150 ml.  
Maximum capacity: 1200 ml.

## Cutting blades

## Blender container stand

Speed control dial  
For 20 functions.

## Measuring cup

The measuring cup can be removed during blender operation so that seasoning and extra materials can be added. Capacity: approximately 100ml.

## Flange

To remove the lid of the container, push upward against the flange with the thumb.



## Cord storage

## Switch

For ON, OFF and FLASH.  
The FLASH function operates only when the switch is pushed. Release the switch and the unit stops.

## Blender container components



Blender container



Rubber packing



Blades



Blender container stand

## Useful suggestions

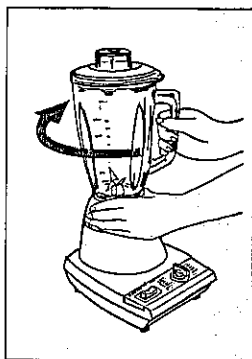
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1. For more effective blending of different kinds of food, place them in the blender in the following order; 1. Liquids 2. Soft juicy food 3. Solid food
2. To preserve the freshness and taste of the food when blending various types of foods, blend in the following order; 1. Drinks 2. Oily food

## How to clean

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1. After use, fill the blender container with warm or cold water and switch the unit on. Then rinse the inside of the container with fresh clean water.
2. If food still remains on the blades, place the blender container on the stand and turn it in the direction opposite of that indicated by the arrow to detach it from the blender container stand. Then wash all parts thoroughly.
3. To re-attach the blender container to the blender container stand, turn the blender container slowly in the direction indicated by the arrow. (See the blender container components diagram for details).
4. If the blender stand is dirty, wipe it clean with a soft, dry cloth.



## How to ensure fresh-tasting juice

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### Fresh juice

Serve as soon as possible after blending to preserve the fresh taste.

### Using salt

Adding salt also improves the taste of blended juice. It adds to the sweetness and increases stamina, especially during the hot summer months.

### Juice temperature

Cooling juice before serving it adds to the taste. Refrigerate foods to be blended during the warm seasons. Avoid over-cooling juice for babies and for those who are seriously ill.

## Changing the carbon brushes

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The carbon motor brushes will wear out. They will last about 3 years if the unit is used on an average of 10 minutes per day. When these brushes are worn, they will cause noise and will reduce the service life of the motor. They should be replaced prior to the time recommended. Replacement brushes are available at your nearest Sanyo service center.

## Using the Blender to chop, grind, crumb, etc. (one blending load)

### BLENDER—CRUMB

**BREAD:** Remove the crust from a slice of dry bread, break the inside of the bread in half, put both halves into the blender container, and replace the lid.

GRIND—STIR      5 seconds      1-1/4 cups coarse crumbs

CRUSH—PUREE      5 seconds      1-1/4 cups fine crumbs

**COOKIES, CRACKERS:** Break in half, put in the blender container, and replace the lid.

10 coconut cookies      GRIND—STIR      20 seconds      1 cup coarse crumbs

10 crackers      GRIND—STIR      20 seconds      1/2 cup coarse crumbs

### BLENDER—CHOP (WET METHOD)

Chop food into 1 inch pieces, put it and cold water into the blender container, and replace the lid.

3 cups apple      3 cups water      SHAKE—MINCE      5 seconds      2 cups chopped apple

3 cups cabbage      3 cups water      SHAKE—MINCE      several seconds      1 cup chopped cabbage

2 cups onion      3 cups water      SHAKE—MINCE      10—15 seconds      1 cup chopped onion

2 cups carrot      2 cups water      SHAKE—MINCE      5 seconds      2 cups chopped carrot

2 cups potato      2 cups water      SHAKE—MINCE      5 seconds      1-1/2 cups chopped potato

### BLENDER—CHOP (DRY METHOD)

Cut vegetables in 3/4 to 1 inch size pieces, cheese into 1/2 inch cubes, boiled eggs and fruit rinds in 4 pieces. Put into the blender container and replace the lid.

1 cup apple      SHAKE—MINCE      several seconds      3/4 cup chopped apple

1 cup cabbage      SHAKE—MINCE      several seconds      1/2 cup chopped cabbage

1 cup onion      SHAKE—MINCE      several seconds      1 cup chopped onion

1 cup carrot      SHAKE—MINCE      5 seconds      1 cup chopped carrot

1 cup potato      SHAKE—MINCE      several seconds      1 cup chopped potato

1/2 cup parsley sprigs      SHAKE—MINCE      several seconds      1/4 cup minced parsley

1/2 cup cheddar cheese      GRIND—STIR      5 seconds      3/4 cup shredded cheese

1 hard-boiled egg      WHIP—CHOP COARSE      several seconds      1/2 cup minced egg

1/2 cup peanuts      GRIND—STIR      5 seconds      3/4 cup chopped peanuts

1/2 cup peanuts      CRUSH—PUREE      5 seconds      1/2 cup ground peanuts

1/2 cup almonds      GRIND—STIR      5 seconds      3/4 cup chopped almonds

1/2 cup almonds      CRUSH—PUREE      5 seconds      1 cup ground almonds

1 lemon rind      SHAKE—MINCE      30 seconds      1/2 cup minced lemon rind

1 orange rind      SHAKE—MINCE      20—30 seconds      3/4 cup minced orange rind

### BLENDER—GRIND

Pour 1/2 cup coffee beans into the blender container after it has been thoroughly dried, replace the lid.

CRUSH—PUREE      5—7 seconds      1/2 cup percolator grind coffee

CRUSH—PUREE      10—13 seconds      1/2 cup drip grind coffee

## Blender recipes (1)

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### FRENCH DRESSING (1/2 cup)

1/2 cup salad oil	1/2 teaspoon salt
2 tablespoons vinegar	1/2 teaspoon dry mustard
2 tablespoons lemon juice	1/2 teaspoon paprika
2 teaspoons sugar	Dash cayenne

1. Put all ingredients into blender container.  
Switch position: BLEND SLOW~BEAT
2. Put dressing into a bottle or flask.  
(Shake before serving.)

### MAYONNAISE (1 cup)

1 egg yolk	Sugar.....small quantity
2 teaspoons vinegar	Salt .....small quantity
1 cup salad oil	Dry mustard .....small quantity

1. Put all ingredients except for salad oil into blender container and mix well.
2. Take off measuring cup and pour salad oil slowly into blender container while motor is running.  
1.2.) Switch position: BLEND SLOW~BEAT

### MOCHA SAUCE (1-3/4 cup)

1 (6-ounce) package semi-sweet chocolate pieces	1/3 cup evaporated milk
3/4 cup hot coffee or 3/4 cup hot water and 1 teaspoon instant coffee powder	

1. Put chocolate and coffee into blender container and grind for about 20 seconds.  
Switch position: GRIND~STIR
2. Add evaporated milk and stir for 10 seconds.  
(Warm or chill before serving.)  
Switch position: MIX SLOW~CHOP

### TANGY HAM DIP (1-1/2 cup)

1 cup diced (1/4-inch) fully-cooked ham (about 1/4 pound)	1 teaspoon horseradish
1 cup (1/2-pint) dairy sour cream	1 teaspoon prepared mustard
	1 (1/8-inch) sliced onion, quartered

1. Put 1/2 cup ham into blender container and chop it for about 5 seconds.
2. Put chopped ham into mixing bowl.
3. Chop remaining ham and put it into bowl.
4. Stir other ingredients in blender container for 2 to 3 seconds.  
1.3.4.) Switch position: SHAKE~MINCE
5. Add to ham and mix well.  
(Chill and serve with crackers or toast.)  
Switch position: SLOW~CHOP

## Blender recipes (2)

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### CARROT COCKTAIL (3 servings)

- 2 cups unsweetened pineapple juice, chilled
- 3 carrots, sliced
- 3 ice cubes

- Put pineapple juice and carrots into blender container and liquefy for about a minute.
- Add ice cubes and liquefy for 5 more seconds.
  - Switch position: LIQUEFY~FRAPPE

### ORANGE JUICE (4 servings)

- 1 can orange juice with syrup (450g)
- 2 tablespoons sugar
- 1-1/2 cups water (300 ml)
- 4 ice cubes

- Put all ingredients into blender container and liquefy.  
Switch position: LIQUEFY~FRAPPE

### MIXED JUICE (4 servings)

- |                                 |                     |
|---------------------------------|---------------------|
| 100g apples                     | 1/2 bottle soda pop |
| 120g bananas                    | 2 tablespoons sugar |
| 80g (can) oranges without syrup | 4 ice cubes         |
| 1 cup water                     |                     |

How to prepare

- Pare apples and remove cores. Cut them into 1 inch cubes. Peel bananas and slice them to 1 inch lengths.
- Put all ingredients into blender container and liquefy.  
Switch position: LIQUEFY~FRAPPE



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OSAKA, JAPAN