



***DuraBlend***  
***10-Speed***  
***Professional Series Blender***  
*Model No: CB-560*



**USER MANUAL**

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*Your satisfaction is guaranteed. If you are not completely satisfied with our DuraBlend 10-Speed Professional Series Blender and the results it brings, we insist that you let us know. We'll help you make the DuraBlend work for you, or we'll refund your money.*

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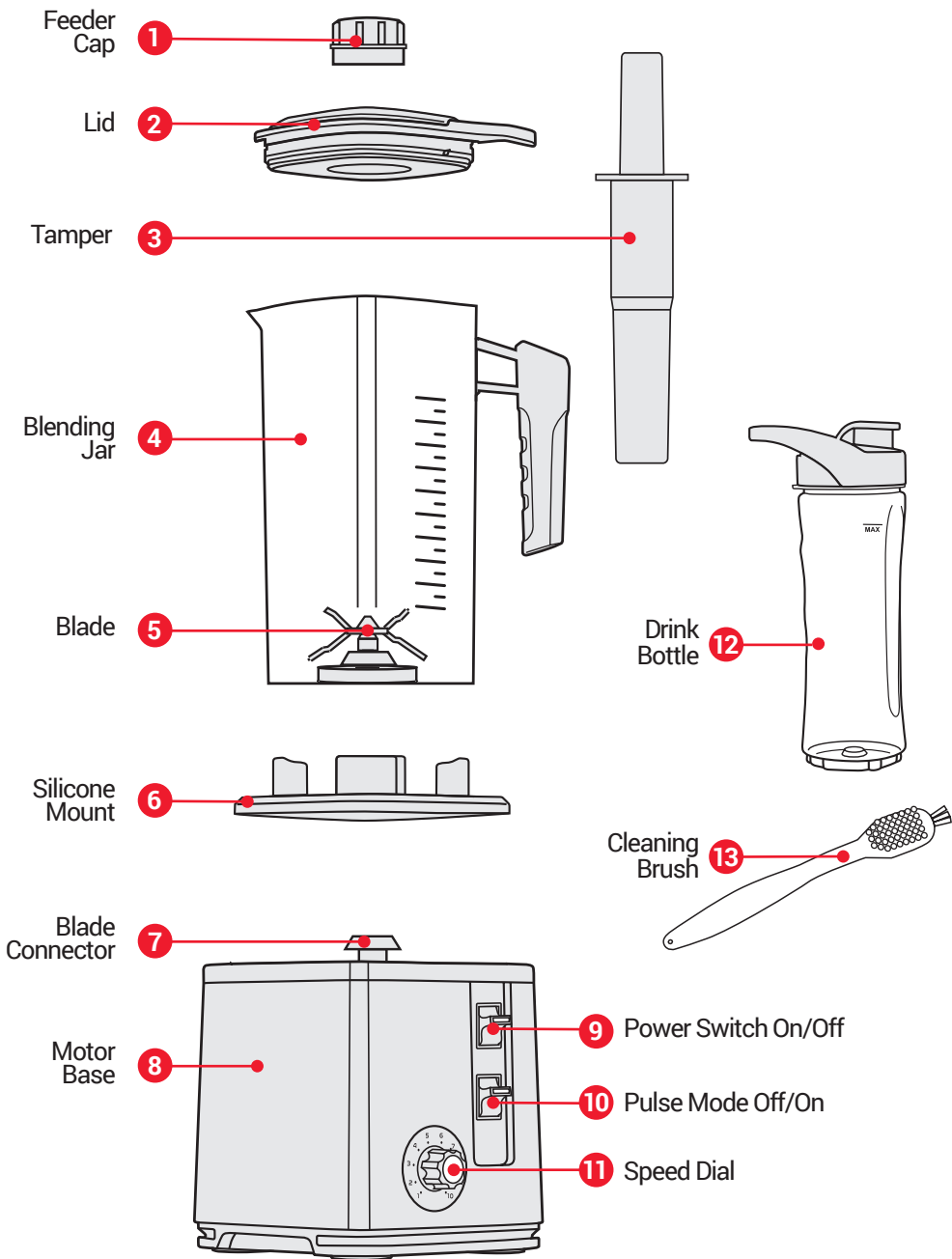
## IMPORTANT SAFEGUARDS

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

- Read all instructions before assembling and using.
- Keep all packaging materials, including any plastics, out of reach of children.
- Wash and thoroughly dry all parts before first use using according to 'Cleaning' instructions later in this manual.
- Make sure that the voltage indicated on the rating plate of the appliance corresponds to your outlet voltage.
- Do not operate the appliance if the cord or plug is damaged or should the appliance malfunction or is dropped or damaged in any manner, including the Blending Jar. Contact Mueller Customer Support for assistance.
- Ensure to turn the appliance OFF and unplug before assembling or disassembling parts, when not in use, and before cleaning.
- To unplug, grasp the plug and pull from the outlet. Never yank the cord to disconnect.
- Do not let the power cord hang over the edge of a table or counter or touch hot surfaces.
- To protect against electrical shock, do not place, or submerge this unit including the cord and plug, in water or other liquid. Any liquid entering the motor housing may damage the unit.
- Do not place on or near a hot gas flame, an electric burner, or a heated oven. Not microwave-safe.
- Do not place on top of any other appliance.
- This blender is not intended to be operated by means of an external timer or separate remote-control system.
- To reduce the risk of injury, do not use any other container or accessory attachments not recommended by the manufacturer. Other jars may break or loosen during processing.
- Do not blend hot liquids in 'mini blender' jars.
- Always place the Blending Jar on the Mount firmly. Uneven placement may cause the Jar to rotate and leave rotating blades exposed, creating a risk of injury.
- Check the bowl for presence of foreign objects before operating.
- Do not fill the Blending Jar above the MAX line to prevent overflow when blending.
- Be sure the lid is securely locked in place before operating this blender. Always hold the lid while operating in case of unexpected pressure, especially from hard-to-blend ingredients.

- Do not leave the blender unattended while operating.
- **The chopping blades are extremely sharp. Handle carefully and keep out of reach of children.**
- Keep hands, fingers, as well as spatulas and other utensils, away from moving blades while blending to prevent the possibility of severe personal injury or damage to the blender. Use the Tamper provided only. A plastic spatula may be used, but only when the blender motor is turned off.
- To prevent overheating, do not run this Blender for more than 5 minutes at a time. Allow 15 minutes for the Blender to cool down between uses.
- Make sure the motor has completely stopped before removing the lid.
- Do not attempt to remove the Blending Jar from the Motor Base or replace it until the motor has come to a complete stop and the blades have stopped moving, otherwise, blender parts can be damaged.
- To reduce the risk of damage to the product or possible injury, do not remove the jar's blade assembly. Using inappropriate tools to remove the assembly may damage the blades and prevent safe future use.
- To avoid fire hazards, do not operate in the presence of explosive or flammable fumes.
- Do not use this appliance for any other purpose than for its intended use.
- Do not use outdoors or while standing in a damp area.
- Keep this Blender in a dry and cool place.
- Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instructions concerning use of the appliance by a person responsible for their safety.**
- For household use only.
- Save these instructions.

# PARTS



# HOW TO USE

**BEFORE FIRST USE**, wash and thoroughly dry all parts in accordance with the **CLEANING INSTRUCTIONS** detailed in this manual.

**⚠ CAUTION: The following steps must be followed for proper assembly and use of the Blender. Not following these instructions may lead to possible damage of the product and risk of injury.**

**1** Set up your Blender on a clean and dry surface.

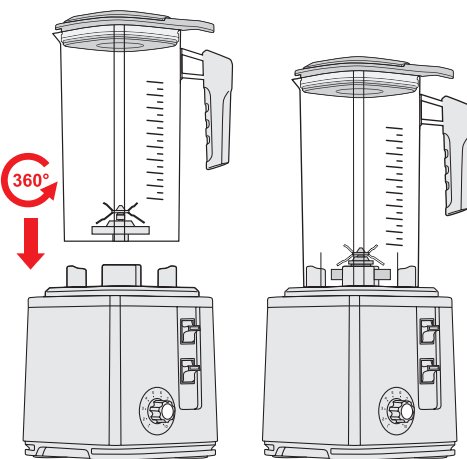
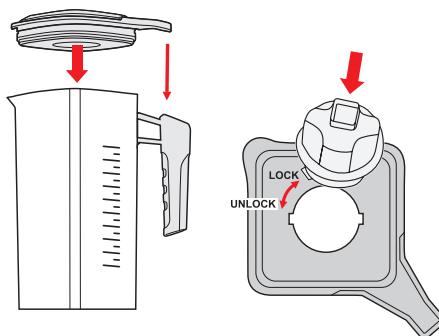
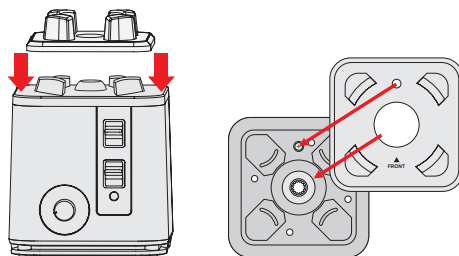
**2** After the initial cleaning, reattach the dry Silicone Mount (6) to the top of the Motor Base (8) by lining up the holes with the Blade Connector (7) and node on the base. Push down fully to secure.

**3** Add ingredients to the Blending Jar (4) and be sure not to fill above the MAX line. To avoid splashing the Motor Base, we recommend adding ingredients to the Blending Jar when not attached to the Mount (6).

**4** Put on the Lid (2) by aligning the large tab with the Blending Jar handle.

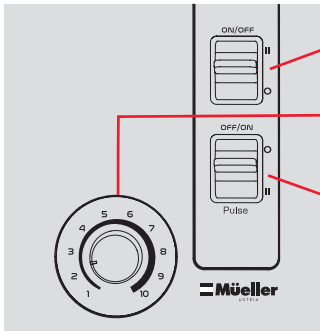
**5** Insert the Feeder Cap (1) into the top of the Lid by aligning the nodes and rotating to secure.

**6** Position the Blending Jar (4) onto the nodes of the Silicone Mount (6). Note: The Blending Jar can be positioned on the Silicone Mount according to your preferred handle direction.



**FOR SAFETY, THE MOTOR CAN NOT BE TURNED ON UNLESS THE BLENDING JAR IS ATTACHED TO THE MOTOR BASE.**

- 7 Ensure the Speed Dial is at position 1. It is always recommended to start at a lower setting before increasing speed as needed.
- 8 Use one hand to hold down the Lid of the Blending Jar. Turn on the Blender using either the Power ON/OFF switch (9) or the Pulse OFF/ON switch (10).



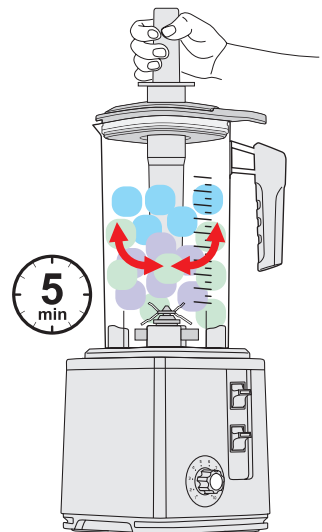
**POWER SWITCH** –Use together with the variable SPEED DIAL and/or PULSE MODE.

**SPEED DIAL** - Rotate to adjust the speed from Low to High (1-10) during operation.

**PULSE MODE** - Press and hold down the switch for a few seconds at a time to immediately alternate to maximum speed. Release to stop. Can be used with or without the POWER SWITCH.

- 9 Increase the speed of the Speed Dial as needed. Start on low and work your way up to medium, then high. This reduces wear and tear on the motor, and blends everything better. Refer to BLENDING TIPS for examples of foods you can prepare at different speeds.
- 10 Thicker or more challenging foods may need a little help to blend. Remove the Feeder Cap (1) and insert the Tamper (3) and rotate in a circular motion. This will help remove air pockets and create a vortex, so your mix will blend more evenly.

**11 Warning:** In general, to prevent your Blender from overheating, process in short intervals and do not operate for longer than 5 minutes at a time. Allow the Blender to cool for 15 minutes between uses.



- 12 Before turning off, we recommend rotating the Speed Dial back to position 1. When you have finished blending, turn off and disconnect the Blender from the power supply.

- 13** Lift up the Blending Jar to remove from the Mount. Take off the Lid and pour out mixture from the spout as desired. Use the provided Drink Bottle (12) to drink smoothie blends on-the-go or to store in the refrigerator.

**Your appliance is equipped with a THERMAL PROTECTION that automatically switches the motor off if it has been running for too long or is overloaded. If this happens, turn your Blender off and wait for at least 30 minutes for it to cool down completely before switching back on again.**

## ESSENTIAL BLENDING TIPS

The DuraBlend, 10-Speed Professional Series Blender can be used to blend a wide variety of different food items. The following table provides an overview of some of these items together with the recommended speed for blending.

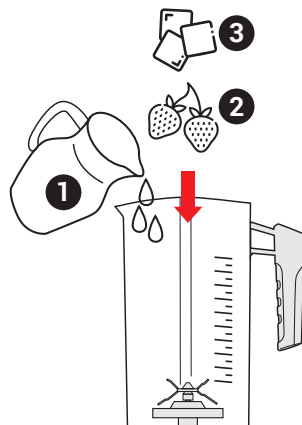
LOW (1-3)	MEDIUM (4-7)	HIGH (8-10)	PULSE
<ul style="list-style-type: none"> <li>• Pureeing Fruit and Vegetables</li> <li>• Baby food</li> <li>• Omelet Mix</li> <li>• Citrus Peel (frozen)</li> <li>• Poppy Seeds</li> <li>• Sesame Seeds</li> </ul>	<ul style="list-style-type: none"> <li>• Frozen Cocktails</li> <li>• Cake Batters</li> <li>• Pancake Batter</li> <li>• Waffle Batter</li> <li>• Mayonnaise</li> <li>• Salad Dressings</li> </ul>	<ul style="list-style-type: none"> <li>• Smoothies</li> <li>• Milkshakes</li> <li>• Fruit Sorbet</li> <li>• Almond Milk</li> <li>• Butter</li> <li>• Nut Butter</li> <li>• Hummus</li> <li>• Pesto</li> <li>• Soups</li> <li>• Gravy</li> <li>• Sauces</li> </ul>	<ul style="list-style-type: none"> <li>• Ice Cubes</li> <li>• Chunky Salsas</li> <li>• Thick Vegetable Soup</li> <li>• Bread</li> <li>• Cookies</li> <li>• Oats (Flour)</li> <li>• Popcorn Kernels (Cornmeal)</li> <li>• Sugar (Icing Sugar)</li> <li>• Nuts</li> <li>• Coffee Beans</li> <li>• Peppercorns</li> <li>• Chocolate</li> <li>• Self-Cleaning the Unit</li> </ul>



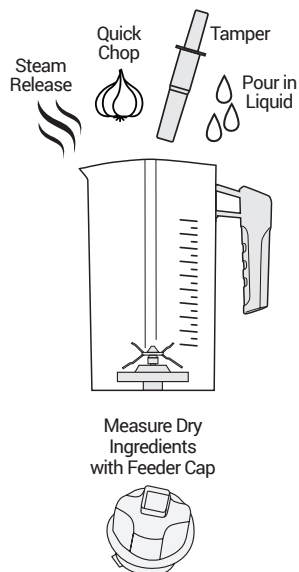
## DO:

- 1 For even blending, **always add liquid ingredients into the Blending Jar before solid ingredients** (lightest to heaviest) unless recipe instructions specify otherwise. Combining ingredients in the wrong order can cause some produce and ice to get caught in the Blender's blades.
- 2 When using frozen ingredients, it is always best to use a mixture of fresh and frozen ingredients to ensure a smoother blend. Too many frozen ingredients can clog up the blades.
- 3 Cut all firm fruits and vegetables, cooked meats, seafoods, etc., into pieces **no larger than 3/4-1" (2-2.5cm)**. Cut all kinds of cheeses into pieces no larger than 3/4" (2 cm).
- 4 Always ensure stones are removed from fruit and bones from meat as these can harm the blades.
- 5 **Ensure the highest liquid level is less than 74 fl. oz. (2200ml)** to allow room for expansion, and the **lowest level is more than 8 fl. oz. (200 ml)**.
- 6 When blending very liquid substances, do not fill the Jar above 50 fl. oz. (1500ml) to avoid spillage.
- 7 For hot ingredients such as cooked vegetables and broth, allow to cool before pouring into the Blending Jar for processing. Do not fill the Jar more than 34 fl. oz. (1000ml) and remove the Feeder Cap (1) from the Lid (2) to reduce steam build-up and avoid spurting. Use a hot pad while holding down the lid during operation. Always start blending at the lowest speed setting.
- 8 Remove the Feeder Cap (1) to pour in additional ingredients while the Blender is operating, e.g., olive oil for mayonnaise. Or for a quick dice, drop in ingredients like onion and garlic into the spinning blades.
- 9 To dislodge food or ice stuck under the blade, use the Pulse Mode (10) or add liquid.

### ADDING ORDER MATTERS



### REMOVE FEEDER CAP FOR



- 10 To ensure efficient mixing, it may be necessary to stop the Blender and push ingredients down the sides of the Blending Jar with a spatula. Alternatively, use the Tamper while the Blender is operating.
- 11 If the motor sounds like it is straining when processing, rotate the Speed Dial to a higher setting to prevent the motor from overloading. If the problem continues turn OFF and reduce the ingredient amount.

## **DON'T:**

- 1 DON'T expect your Blender to replace your other kitchen appliances. It cannot: whip egg whites, knead or mix tough dough, or extract juice from fruits and vegetables.
- 2 DON'T process any food for too long. Remember, the Blender performs its tasks in seconds and not minutes. It is better to stop and check the consistency after a few seconds rather than over blend, resulting in a mushy or too finely ground blend. Alternatively, use the Pulse Mode for short bursts.
- 3 DON'T overload the motor with extra-heavy or extra-large loads. If the motor stalls, switch off immediately, unplug the power cord from the outlet and let cool. Remove a portion of the load from the Blender before starting again.
- 4 DON'T use the Blending Jar for processing whole spices (except peppercorns) hard cheeses, nutshells, tough seeds, or anything else extremely hard as this will affect the service life of your Blender and may cause damage or injury.

## CLEANING

Prior to first use and after each use, you can follow these steps to clean and maintain your Blender.

- Always turn the Blender OFF and unplug the unit before cleaning.
- Once the ingredients have been removed from the Blending Jar, it is recommended to wash as soon as possible for easier wash-up and to avoid possible staining and transfer of oils from certain produce.

- 1 Half fill the Blender with warm water and a squeeze of mild detergent. Close the Lid.
- 2 Press and hold the PULSE switch for 10-20 seconds.
- 3 Pour out the solution and repeat if necessary, especially for strong-smelling or staining ingredients such as garlic, fish, or carrots.
- 4 Use the Cleaning Brush (13) to clean around the blade's rotary.  
**WARNING: The blades are sharp, use caution when cleaning.**
- 5 Rinse the Blending Jar under running water. Dry thoroughly.
- 6 Wash the Lid, Feeder Cap, Tamper and Drinking Bottle in warm water with a mild detergent.
- 7 If soiled, remove the Silicon Mount (6) and wash with warm soapy water. Dry thoroughly.
- 8 Use a damp cloth to wipe the housing of the Motor Base (8). Wipe clean any food residue on the Speed Dial and Power and Pulse switches. Left unclean, residue can potentially dry up and interfere with proper operation. Dry thoroughly.
- 9 Do not use abrasive scouring pads or cleansers to avoid scratching the Blender parts.
- 10 Store Blender assembled and in an upright position, leaving the lid slightly ajar for air circulation.
- 11 Keep out of reach of children.

- **The Tamper (3) and Drinking Bottle (12) are Dishwasher Safe. All other parts are not to be washed in the Dishwasher to prolong the life of your Blender.**
- **Do not disassemble the Blade assembly.**
- **Do not open the Motor Base (8) housing. The motor is lubricated, and no additional lubrication is required.**

## RECIPE TIPS

### MAYONNAISE

If mayonnaise curdles (separates) while blending, empty the contents from the Blender, blend another egg and  $\frac{1}{4}$  cup (50 ml) of liquid or curdled mayonnaise until they are mixed well on MEDIUM speed. Remove the Feeder Cap and pour the remaining mayonnaise instead of oil into the Blending Jar. Use a spatula to thoroughly blend the mixture.

### GRAVY OR WHITE SAUCE

To remove lumps from gravy or white sauce, allow to cool slightly and pour about  $\frac{1}{2}$  cup (125 ml) into the Blender. Close the Lid and start processing on MEDIUM to HIGH. Remove the Feeder Cap while the motor is running, and gradually add the remaining gravy or sauce. Continue to process until the gravy or sauce is smooth.

### CHOPPING GIBLETS

To chop giblets for a gravy, cook the giblets in broth, then cool to room temperature. Cut the giblets into 1" (2.5 cm) pieces. Place in the Blender and cover with cooled broth. Close the Lid and run the Blender for two 30-second cycles at HIGH speed. (If giblets are not chopped finely enough, process for one or two additional cycles.)

### MAKING BUTTER

Pour heavy sweet or sour cream used to make butter into the Blender with a dash of salt. Close the Lid and run the Blender at HIGH speed, until the butter is churned. Strain the churned butter to drain off any liquid, put the butter into a small bowl, and press with a spatula to remove as much liquid as possible. Add 1 Tablespoon (15 g) of dried herbs (parsley, tarragon, garlic, or clove) per cup (250 ml) of cream, to make delectable herb butter.

### BREADCRUMBS

When making breadcrumbs, use 2-to-3-day old bread, leaving crusts on, to minimize the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low heated oven. Tear bread pieces and add to Blender. PULSE until you achieve the desired consistency.

## OATMEAL AND CORNMEAL

Make your own oatmeal or cornmeal by easily grinding oats or popcorn kernels on the PULSE MODE until they become powdery. The same can be achieved with sugar to make icing-sugar.

## GRINDING POPPY SEEDS

To grind poppy seeds for fillings, place ½ cup (125ml) poppy seeds in the Blending Jar and process at LOW speed until the seeds are crushed and moist. If needed, stop, and scrape down the sides with a spatula for consistent blending.

## GRATING COCONUT

To grate fresh coconut, turn the Blender to HIGH, remove the Feeder Cap, and drop coconut pieces into the Blender. After grating ½ cups ( 375ml) of coconut, empty the Blending Jar and repeat the process until all the coconut is grated.

## HARD AND DRY CHEESE

Cheddar or processed cheese that has become hard and dry after being stored for a long time in the refrigerator can be cut into pieces and grated in the Blender. Process at HIGH speed until it is finely grated. Use for meal toppings in sauces, etc. DO NOT process extra hard cheeses.

## TRADITIONAL VANILLA MILKSHAKE

Serves 3-4 (34 fl. oz)

- 2 Cups Milk
- 4 Scoops (6 oz) Vanilla Ice Cream
- 2 Teaspoons Vanilla Extract

Add ingredients into the Blender in the order of the recipe. Hold down then Lid and turn on the Blender with setting at 1 before increasing to a HIGH setting until blended. Pour and serve immediately.

## PEANUT BUTTER SMOOTHIE

Serves 2

- 1 Cup Fresh Unsweetened Coconut Milk
- ½ Cup Frozen Mango Pieces
- 1 Banana, Roughly Chopped
- 2 Tablespoons Natural Peanut Butter
- 6 Ice Cubes

Add all ingredients to the Blender in order of the recipe. Place the Lid securely onto the Blending Jar. Blend on HIGH until smooth and frothy. Pour and serve immediately.

## STRAWBERRY BANANA FRUIT SORBET

Serves 4

- 1 ½ Cups Frozen Strawberries
- 1 ½ Bananas (fresh)
- ¼ Cup Lemon Juice
- ⅓ Cup Maple Syrup

Slightly thaw frozen fruit for easier blending. Add all ingredients to the Blender. Blend at HIGH speed until smooth. Do not over blend or melt the mixture. Pour into a freezer-safe container and freeze until firm, then serve.

## TOMATO SALSA

Makes 2 cups

- ½ Red Onion, peeled
- 1 Large Clove of Garlic
- 1 Fresh Jalapeño or 2 Serrano Chiles, seeds removed
- 2-3 Medium-Sized Ripe Tomatoes
- ½ Cup Roughly Chopped Cilantro
- 1 Tablespoon Balsamic Vinegar
- 2 Tablespoon Extra-Virgin Olive Oil
- Salt and Pepper to taste

Place the onions, garlic, chili, tomatoes, and cilantro into the Blender in the order listed. Using the PULSE MODE, pulse to a small chop. Pour the ingredients into a serving bowl. Dress with combined balsamic and olive oil and season with salt and pepper.

## HUMMUS DIP

Makes 1 ½ cups

15 oz Can of Chickpeas, drained, rinsed  
1 Small Garlic Clove, crushed  
2 Tablespoons Lemon Juice  
½ Teaspoon Sesame Oil  
⅓ Cup Olive Oil  
½ Teaspoon Ground Cumin  
Salt and Pepper, to taste

Place all ingredients in the Blender and secure the Lid. Blend on HIGH speed for 30-40 seconds, or until smooth. Season to taste. Store in a clean, covered container in the refrigerator for up to one week.

## CHICKEN STRIPS WITH PECAN CRUST

2-3 Day Old Dry Bread  
⅔ Cup Shelled Pecans  
1 ½ Cups Cornflakes  
1 Tablespoon Dried Parsley Flakes  
1 Teaspoon Salt  
½ Teaspoon Garlic Powder  
½ Teaspoon Pepper  
¼ Cup Milk  
1 ½ Pounds Skinless Chicken Breasts, cut into 1-inch strips  
Cooking Spray

Preheat oven to 400°F. Roughly tear slices of Dry Old Bread, crusts on, and add to the Blender. Use the PULSE MODE until you have at least 1 cup of Breadcrumbs in the consistency of Panko Breadcrumbs. Transfer to a large shallow bowl. Add Shelled Pecans to Blender and use PULSE MODE to finely chop. Add pecans to the breadcrumbs. Add cornflakes, parsley, salt, garlic powder and pepper to the Blender and PULSE until finely ground. Stir in with the breadcrumbs and pecans.

Pour milk into a separate shallow bowl. Dip chicken in the milk, then coat in the Pecan Crust. Place chicken on a greased baking sheet. Lightly spray the chicken with cooking spray. Bake for 15-20 mins or until the chicken is cooked through. Turn once during baking.

# SPECIFICATIONS

- Voltage: 120 V ~ 60 Hz
  - Power: 1800W
  - ETL Certified
  - BPA-Free
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## **Your purchase comes with a 100% satisfaction guarantee from Müller**

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If you are not happy with the product for any reason, please contact us at [support@muellerdirect.com](mailto:support@muellerdirect.com) or **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!

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