



# Oster® Power Blender with Touchscreen Technology



**Model: BLSTJJ-GT0**  
**Oster® Power Blender with Touchscreen Technology**



**Model: BLSTJJ-BNT**  
**Oster® Power Reversing Blender with Touchscreen Technology**

*User Manual / Manual del usuario*

[www.oster.com](http://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.**

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## Welcome

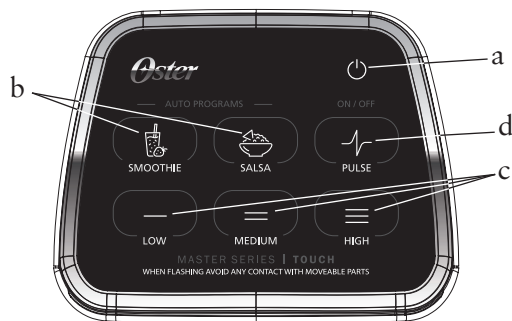
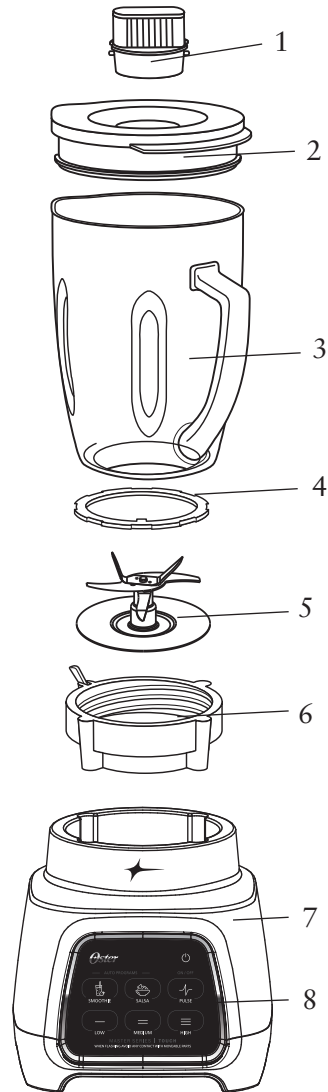
Congratulations on your new Oster® Power Blender with Touchscreen Technology. Your Oster® blender will allow you to create delicious smoothies, milkshakes, salsas and much more at the touch of a button! If you have any comments, questions or inquiries about this product, please call 1-800-334-0759. Your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

- Easy-to-use touchscreen for a modern take on traditional blending
- 2 Auto Programs for Smoothies and Food Chop
- 3-Inch, 6-point Stainless Steel blade
- Manual modes for low, medium, high, and pulse functionality
- 6-Cup Boroclass® Glass Jar – Dishwasher-Safe & BPA-Free
- 3-Year Satisfaction Guarantee

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

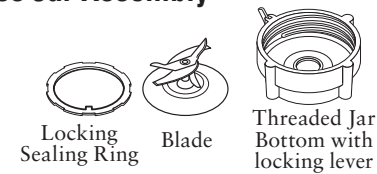
## Learning About the Oster Power Blender with Touchscreen Technology

1. **Filler Cap / 2 Ounce Measuring Cup:** – Allows you to add ingredients during use. Also allows you to open to allow steam to escape when blending hot foods.
2. **Jar lid** – Seals the blender jar.
3. **Glass jar**  
**Glass Jar Blade Assembly** – With locking feature to secure blade assembly to threaded jar bottom. Seals the jar to the blade for leak-proof operation.
4. **Sealing Ring**
5. **Blade**
6. **Threaded Jar Bottom With Locking Lever** – Advanced design for simple assembly to jar.
7. **Motor Base** – Holds the jar securely. Contains a powerful, variable speed motor.
8. **Touchscreen Controls**
  - a. **Power Button** – Turns the product On and Off.
  - b. **Pre-Programmed Settings:** Use for flawless results at the touch of a button. Select the desired setting and your Oster® Power Blender cycle through the program, delivering expert results at the touch of a button. Unit will Stop after running through the cycle. Select From: **Smoothie, Salsa**
  - c. **Manual Controls:** Select from Low-Med-High
  - d. **Pulse button** – Press to pulse and release to stop.



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## 6 Cup glass Jar Assembly



1. Turn jar upside down so the small opening is at the top. Then place sealing ring over jar opening. (Fig.1)
2. Place blade into jar. (Fig2)
3. Place threaded jar nut or threaded jar skirt over blade and jar (NOTE: If there are slots on top of collar, line them up with notches on jar.) Place the threaded jar nut or threaded jar skirt on jar and turn it clockwise to tighten.
4. Place jar assembly onto base.
5. Line up tabs of jar with tabs on blender base. Make sure the tab of the jar on the left side is in the back of the tab of the blender base and the tab of the jar on the right side is in front of the tab of the blender base. Make sure jar is seated into position. (Fig3)

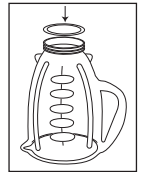


Fig1

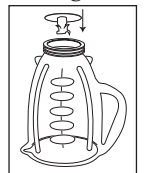


Fig2



Fig3

⚠ **CAUTION:** If Locking Lever is damaged or missing, do not operate blender, and contact Customer Service for a replacement.

6. Put the ingredients into the jar.
7. Secure the lid and filler cap.
8. Place the jar onto the base.
9. Plug the power cord into a standard household 120/127-volt, 60 hz. AC outlet. You are now ready to start.

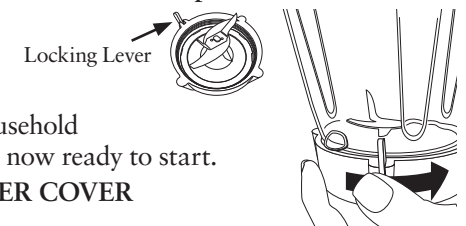



Fig4







**ALWAYS PLACE HAND ON CONTAINER COVER WHILE OPERATING BLENDER.**

## Using the Touchscreen Controls

1. Plug in the blender. Once plugged in, press on 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. Press and hold PULSE  for ice crushing and chopping. Repeat as needed.


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## Using the Pre-Programmed Settings


1. Press the power button  to turn the product on. The power light will flash, indicating the product is active and ready to use. The light will stay on when the motor is running.
2. Select and Press the desired Pre-Programmed Setting Button:
  - SMOOTHIE 
  - SALSA 
3. To change your selection, press  twice followed by another Pre-Programmed Setting button (“SMOOTHIE” or “SALSA”)
4. Once the program is complete the product automatically stops. Please note: You may press the  button to cancel the program at any time. The blinking blue light indicates that the blender is ready.
5. Press the power button  to turn the product off. This product 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 the power button  to turn the product on. The power light will flash, indicating the product 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. Press the Power Button and unplug blender. 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

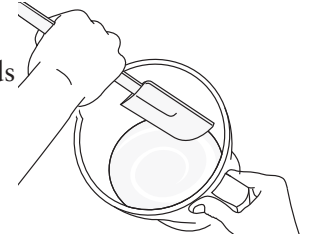
 **WARNING:** Blades are sharp. Handle carefully.

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: Run blender with soapy water for 20-30 seconds at Low or Medium Speed for cleaning without disassembly. Follow with clean water rinse.



### 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](http://www.oster.com) or call 1-800-334-0759.

## Blending Tips

### Liquids

Put liquids into the jar first, unless the recipe says otherwise. Add more liquid if ingredients are not blending properly.

### Using the Filler Cap

Do not remove the lid while in use. Instead, open the filler cap to add smaller ingredients.


### Ice Crushing


**Without Liquid:** use pulse button until you achieve desired results.

**With Liquid:** Add desired amount of ice cubes and water until ice floats.

Blend on High until you achieve desired results then strain off water.

### Working with Hot Foods or Liquids

 **WARNING:** When you work with HOT FOODS, remove the filler cap to vent steam. Tilt the lid away from you partially covering the opening. Keep hands and other exposed skin away from the lid opening to prevent possible burns.

 **WARNING:** When you work with HOT LIQUIDS, remove the filler cap and start at a low speed, and then gradually increase to a faster speed. Do not add liquid over the 4 cup (1L) level. Always keep hands away from steam.

### Ingredient Quantities

Use only the amount of food suggested in the recipes. If you want greater amounts, prepare in batches. Using larger amounts may overload and strain the motor. You might also get different results from those described.

## Frequently Asked Questions

### How can I prevent liquids from leaking out?

Check to see that the sealing ring is correctly assembled in between the blade and the jar.

## Recipes

### Honey-Vanilla Blast

Makes 1 serving


1 cup fat free milk

¼ cup protein powder

2 Tbsp. honey

1 cup (8 oz.) fat free vanilla yogurt

3 chunks frozen banana, about 1 medium

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press  button, then press “SMOOTHIE” button until desired results are achieved.
3. Pour into tall glass to serve.

### Very Berry Smoothie

Makes 1 serving


1 cup orange juice

1 cup frozen mixed berries

2 Tbsp. Agave

½ cup vanilla low fat yogurt

2 frozen banana chunks, about 1 small

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press  button, then press “SMOOTHIE” button until desired results are achieved.
3. Pour into tall glass to serve.

### Fiery Red Salsa Recipe

Makes 3 cups

2 large garlic cloves

1 can (15 oz.) whole tomatoes, drained

1 medium onion, cut into ¼ (4 pieces)

½ cup cilantro leaves

1-4 jalapeno peppers, quartered


½-1 tsp. sugar

Salt to taste

1 Tbsp. lime juice

1 can (15 oz each) whole tomatoes, drained

Tortilla chips for serving


1. In jar, place ingredients, except tortilla chips, in order given above. (**Note:** Place one can of tomatoes in after garlic cloves and second can after rest of ingredients are added. Also, place onion in middle of jar to avoid blockage.)
2. Cover jar with lid. Press  button, then press “PULSE” button.
3. Pour into bowl; serve with tortilla chips.



## Peachy Applesauce

Makes 1 ¼ cups

- 1 large apple, pared, cored and quartered
- 1 large peach, pitted, peeled and quartered (If out of season, use 2 canned peach halves.)
- 2 Tbsp. water

1. In small saucepan, cook fruits in water 5-8 minutes or until very tender.
2. In jar, place fruits and liquid.
3. Cover jar with lid. Press  button, then press “PULSE” button 3 or 4 times until smooth.
4. Remove from jar; place in covered containers.
5. Chill or freeze at once.

## Peachy Green Smoothie

Makes: 2 servings

- 1 banana
- ½ avocado
- 1 cup ice
- ½ cup coconut water
- ½ teaspoon vanilla extract
- 1 peach, stone removed
- 1 cup Greek yogurt
- 1 cup baby spinach
- 1 tablespoon honey or agave

1. Place all ingredients into the tall blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE button function.
3. Pour into a tall glass. Serve.

## Banana Chai Thick Shake

Makes: 3 servings

- 4 frozen bananas
- 1 cup ice
- ½ teaspoon ground turmeric
- ¼ teaspoon ground ginger
- Pinch sea salt
- 3 cups skim milk or coconut water
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cardamom
- ½ teaspoon ground star anise

1. Place all ingredients into the tall blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE button function.
3. Pour into a tall glass. Serve.

## 3 YEAR SATISFACTION GUARANTEE

Sunbeam Products, Inc. or if in Canada, Newell Brands Canada ULC (collectively “Sunbeam”) warrants that for a period of three (3) years from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at the Consumer’s sole option, will repair, or replace this product or any component of the product found to be defective during the guarantee period. This guarantee 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 satisfaction guarantee performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this guarantee.

### All Metal Drive Ten (10) Year Limited Warranty

Sunbeam also warrants that for a period of ten (10) years from the date of purchase, the All Metal Drive base unit metal coupling will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace the metal drive stud component of the All Metal Drive coupling if found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. 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.

This warranty does not cover 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 or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

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. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this limited 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](http://www.oster.com)

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