



User's Guide

ICE MASTER™ 3000



INTRODUCTION

ICE MASTER™ 3000

Congratulations! We hope you enjoy your new Back to Basics® Ice Master Blender. The Ice Master is designed for endless blending and ice crushing possibilities and easy clean-up capabilities. The Ice Master has been designed with smart settings (blend, smooth, ice crush, chop, mix and puree) that let you prepare your favorite fresh ingredients to make gourmet soups, homemade salsa's, icy cocktails, thick and delicious frozen smoothies and shakes, baby food and more.

The powerful 600-watt /700-watt pulse power motor, specially-designed stainless steel blades and 6-speed operation work together to precisely blend and chop all types of ingredients for exact recipe specifications. The Ice Master has been specifically designed with heavy stainless steel blades to easily crush ice and frozen fruit. The Ice Master includes the revolutionary stir stick, which when rotated counter-clockwise, increases blending efficiency. The 48-ounce glass blending jar has a spill-proof pour spout and is dishwasher-safe.

Enjoy!

WARRANTY

ONE-YEAR LIMITED WARRANTY

Back to Basics Products, Inc., warrants your new Ice Master™ 3000 to be free from defects in materials and workmanship under normal household use for a period of 3 years from the date of purchase. During this period, such defects will be repaired or the product will be replaced at Back to Basics'® discretion without charge. This warranty does not cover exterior or interior finish or damage caused by misuse, accident, or negligence.

A purchase receipt or other proof of date of original purchase will be required before warranty service is rendered. Please fill out and return the warranty registration card located on page 22.

If a problem with this houseware item develops during or after the warranty period, please contact Back to Basics Products, Inc. for service.

If service is required:

- Send a brief letter explaining the problem. Be sure to include your name, address, and phone number.
- For faster service, call 1.800-688-1989 or e-mail service@btbproducts.com.
- Most service problems are resolved with the replacement of a part. If this is not the case, we will give you instructions for returning the unit.

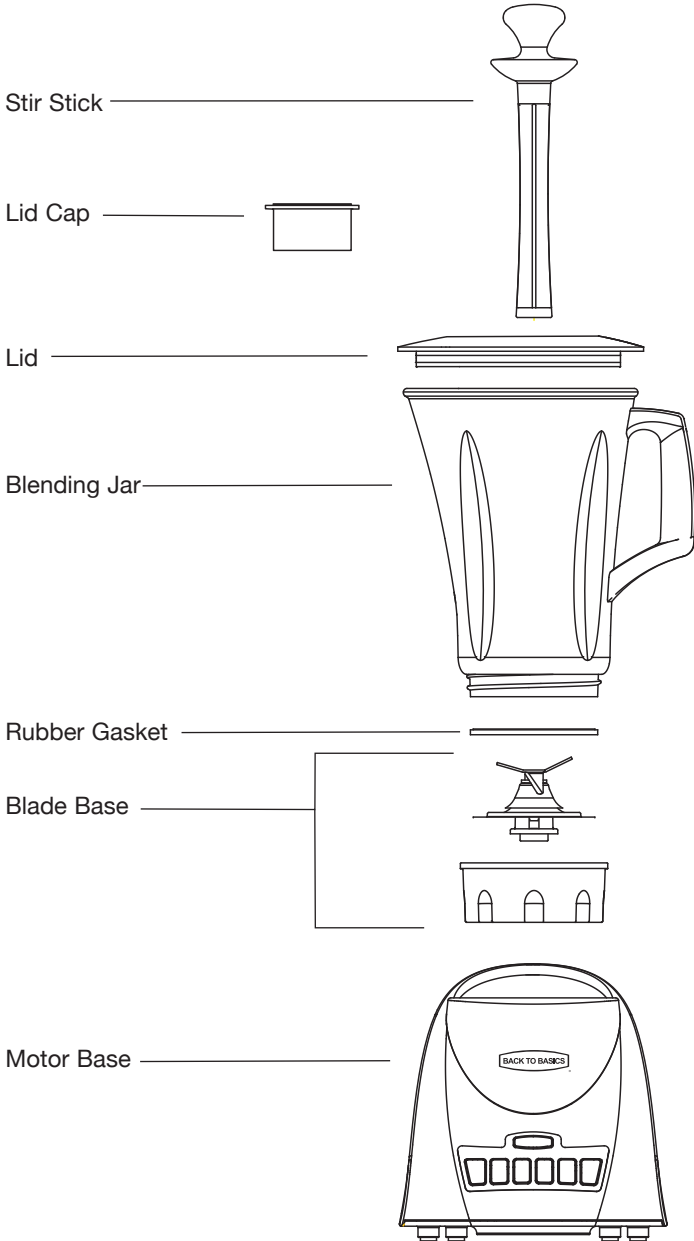
Any appliance submitted for repair must be sent (transportation charges prepaid) to:

Back to Basics Products, Inc.
675 West 14600 South
Bluffdale, UT 84065

If you have any questions concerning the use or care of this product, or comments regarding your experience with the product, please write a letter explaining the nature of your concern.

QUICK REFERENCE

ICE MASTER™ 3000 PARTS



IMPORTANT SAFEGUARDS

WARNING

WARNING: This appliance is not a toy. Close adult supervision is necessary when used by or near children. Please do not leave this unit unattended with children.

When using electrical appliances, basic safety precautions should always be followed:

- Read all instructions.
- To protect against risk of electrical shock do not put cord, plug or motor in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug appliance from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Back to Basics for examination, repair or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Do not use this appliance for other than it's intended use.
- Keep hands and utensils (other than included stir stick) out of container while blending to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutter-assembly blades on base without blending jar properly attached.

IMPORTANT SAFEGUARDS

- Always operate blender with lid in place.
- When blending hot liquids, remove center piece of two-piece lid.
- Keep hands and utensils out of container to reduce the risk of injury to persons or damage to the mixer.
- Be sure to turn switch to OFF position after each use.
- Never add ingredients to container while appliance is operating.
- Container must be properly in place before operating appliance.
- The use of accessory attachments not recommended or sold by Back to Basics may cause fire, electrical shock or injury.
- Do not place on or near a hot gas or electrical burner or in a heated oven.
- Turn off machine before removing the blending jar from the base and before placing the blending jar on the base.
- Do not run motor without blending jar properly attached to motor base or when blending jar is empty.
- Do not blend excessively hot liquids. Never pour boiling water into the blending jar.
- Be sure to turn switch to OFF position after each use.
- To disconnect, grip plug and pull from wall outlet. Never pull on cord to disconnect.
- Never leave the house while the appliance is on.
- A short cord set is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the counter top where it can be tripped over or pulled by children.
- After running the motor continuously for three minutes, wait at least five minutes before running the motor again.

IMPORTANT SAFEGUARDS

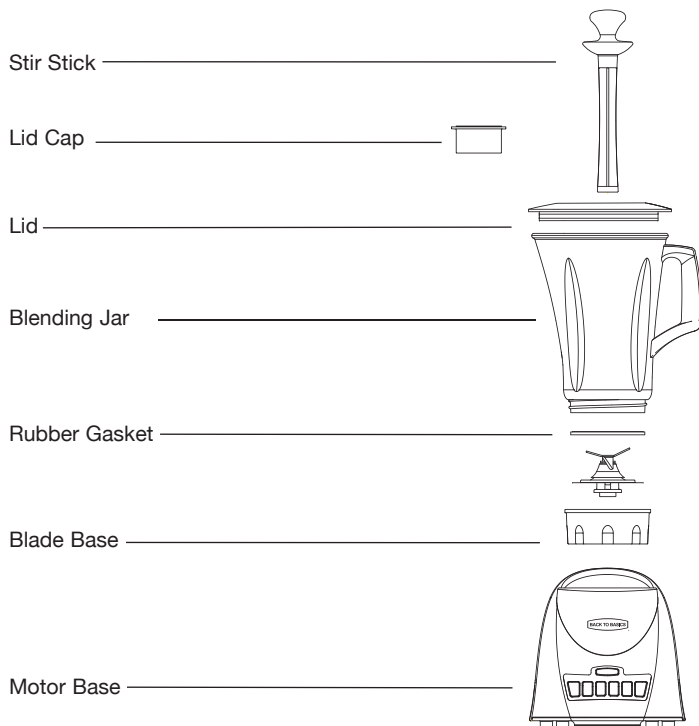
- This appliance has a polarized plug (one blade is wider than the other). To reduce risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the appliance plug in any way.

**SAVE THESE INSTRUCTIONS.
INTENDED FOR HOUSEHOLD USE
ONLY.**

OPERATION

Use and Care (Assembly)

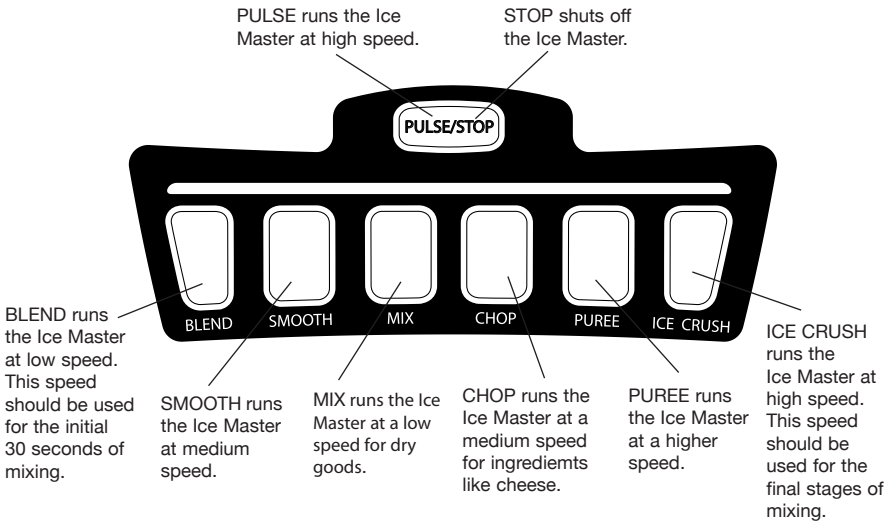
To use your Ice Master 3000, begin by assembling the blending jar.



1. Position the rubber gasket down onto the circular flat surface in the blade base.
2. Screw blade base on the bottom of the blending jar by twisting the blade base counter clockwise until tightened onto the blending jar. Make sure that the blade base is tightly fastened to the blending jar and that the rubber gasket is properly compressed between the blending jar and the blade base.
3. Push the lid onto the top of the blending jar. Place the clear lid cap in the center of the lid or place the stir stick through the center of the lid if blending liquids or frozen drinks.
4. Place the blending jar onto the motor base so that the bottom of the blade base is sitting flat on the motor base.
5. Plug in the cord. Your Ice Master 3000 Blender is now ready to use!

OPERATION

ICE MASTER CONTROL BUTTONS



BLENDER OPERATION

1. Assemble the blender blade base onto the blending jar.
2. Add ingredients to the blending jar and replace the lid. You may add more ingredients through the hole in the center of the lid. (Note: Add liquid ingredients first, then add frozen or solid ingredients. This will prevent excessive wear and stress on the motor.) Cover the hole with the clear lid cap or stir stick during operation.
3. **TO START BLENDING:** Choose a speed for blending the ingredients on the control panel.
4. **TO STOP BLENDING:** To stop the blending process, push the PULSE/STOP button.
5. **PULSE MODE:** The PULSE button allows you to create short bursts of power. To use the PULSE function, repeatedly push and release the PULSE button. The PULSE function should be used in the initial stage of blending ice and frozen ingredients for smoothies and other frozen drinks. The PULSE function should also be used to break apart larger pieces of food or to control the texture of food when chunkier results are desired.
6. **ICE CRUSH:** Short bursts not continuous.

OPERATION

SPEED SELECTION GUIDE

INGREDIENTS:	SPEED:	RESULT:
Salsa	Blend	Chunky
Nuts	Blend	Coarse
Bread, Cookies, Crackers	Blend	Coarse
Heavy Whipping Cream	Smooth	Thick
Mayonnaise	Smooth	Creamy
Salad Dressing	Smooth	Creamy
Cheese	Pulse then Smooth	Coarse
Grating / Chopping Citrus Zest	Chop	Fine
Smoothies, Cocktails, Shakes	Ice Crush then Smooth	Thick and Smooth
Baby Foods / Fruit & Vegetable purees	Puree	Smooth and Creamy
Spices	Puree	Fine

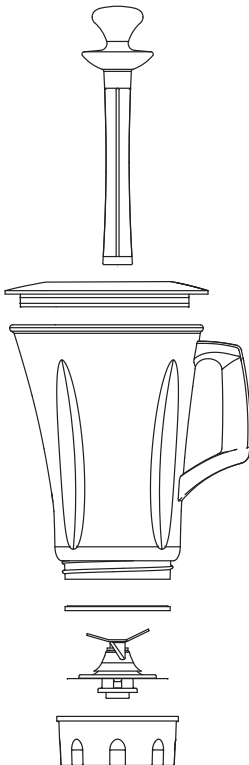
TIPS FOR GENERAL OPERATION

- **Thicker Smoothie:** To make a thicker smoothie, add more frozen ingredients.
- **Thinner Smoothie:** To make a thinner smoothie, add more liquid ingredients.
- Always add liquid ingredients to the blending jar first and then add remaining ingredients. This will prevent excessive wear on the motor and ensure that the ingredients are properly blended.
- Cut harder foods (e.g. cheese) into approximately 1 inch cubes to achieve better chopping results.
- The stir stick may be used to assist in making frozen drinks or for blending any other types of ingredients. When the stir stick is not being used, be sure to place the clear lid cover over the hole in the center of the lid.
- When chopping dry ingredients such as bread crumbs, nuts, spices, etc., make sure that the blending jar and blade base are completely dry.
- The PULSE button should be operated in short bursts. As the PULSE button is pressed and released, the blades should stop rotating between pulses.
- Do not attempt to mix or knead heavy dough, mash potatoes or beat egg whites.
- Do not over-blend foods. Most ingredients should be properly blended or chopped in seconds. Do not operate motor base for longer than 3 minutes at a time.
- If the motor stalls, turn off and unplug the unit. Remove a portion of the ingredients before attempting to continue.
- Do not add boiling liquids to the blending jar.

CARE AND CLEANING

Before using your Ice Master for the first time and after each use, be sure to thoroughly wash the blending jar, blade base, lid and stir stick. To prolong the life of your Ice Master, do not wash plastic parts in the dishwasher.

If you experience any problem with your machine, unplug it immediately from the electrical outlet, then contact Back to Basics® at 1.800-688-1989.



CLEANING AND ASSEMBLY

To disassemble valve for cleaning:

1. Remove the blade base from blending jar.
2. Clean blade base and rubber gasket with warm soapy water.
3. Remove lid from blending jar.
4. Clean lid, clean lid cover and stir stick with warm soapy water.
5. Blending jar is dishwasher safe.
6. Once all parts are dry reassemble as shown.

RECIPES

WAFFLES

2 cups	flour
1 tbsp.	sugar
1 tbsp.	salt
1 tbsp.	baking powder
1 ³ / ₄ cups	milk
1/2 cup	vegetable oil
2	eggs

Place milk, oil and eggs in blending jar and cover with lid. Push the BLEND button and blend for 20 seconds. Add flour, sugar, baking powder and salt. Push the blend button and blend until well mixed. Pour batter onto pre-heated waffle maker.

FRENCH TOAST

2	eggs
1 tsp.	sugar
1 tbsp.	vanilla
1/4 tsp.	cinnamon
1 cup	milk
8	slices of bread

Combine all ingredient but bread in blending jar. Push MIX button and mix for 10 seconds. Pour mixture onto plate and dip bottom sides of bread slices in mixture. Cook on medium heat until brown.

HUMMUS

1 can or 19 ounces	Garbanzo Beans
1/2 cup	lemon juice
1 tsp.	Sesame oil
3 cloves of	garlic
1 tsp.	salt
	water

Place beans, lemon juice, sesame oil, garlic cloves and salt in blending jar. Push PUREE button and add water to thin if mixture is too thick.

RECIPES

GRAHAM CRACKER CRUST

2½ cups graham cracker crumbs
½ cup melted butter

Place graham crackers in blending jar, push the CHOP button and chop until graham crackers are chopped up. Combine graham cracker crumbs and butter and press into bottom of pie pan.

SALSA

2 (28oz.) cans whole tomatoes (undrained)
½ onion (quartered)
½ tsp. minced garlic
1 tsp. lime juice
1 tsp. salt
4 can green chiles (undrained)
2 tbsp. chopped cilantro

Place tomatoes, onion, garlic, lime juice, chiles and cilantro in blending jar. Push the BLEND button and blend to desired consistency.

RECIPES

STRAWBERRY BANANA SUPREME SMOOTHIE

1 cup	strawberry nectar or apple juice
1 cup	milk
1	frozen banana (chunks)
2½ cups	frozen strawberries
1 cup	strawberry yogurt

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

MANGO TANGO SMOOTHIE

1 cup	pineapple juice
1 cup	orange juice
½	frozen banana (chunks)
1 cup	pineapple sherbet
1½ cups	frozen mango slices

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

BERRY BLAST SMOOTHIE

1 cup	apple juice
1½ cups	lemonade
1 cup	frozen raspberries
½ cup	frozen strawberries
1 cup	raspberry sherbet

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

RECIPES

RASPBERRY CREAM SMOOTHIE

1 cup	orange juice
1 cup	raspberry yogurt
1 cup	vanilla frozen yogurt
½	frozen banana (chunks)
1½ cups	frozen raspberries

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

ORANGE BANANA CREAM SMOOTHIE

1 cup	milk
1½ cups	orange juice
½ tsp.	vanilla
½	frozen banana (chunks)
1 cup	vanilla frozen yogurt
½ cup	orange yogurt
3 tbs.	orange juice concentrate

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

RASPBERRY SUNRISE SMOOTHIE

2½ cups	orange juice
1½ cups	frozen raspberries
1 cup	raspberry sherbet
1 cup	ice

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

RECIPES

LEMON LOUIE SMOOTHIE

2 cups	lemonade
1 cup	lemon yogurt
1½ cups	frozen pineapple (chunks)
1 cup	pineapple sherbet
1 cup	ice

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

PEACH REFRESHER SMOOTHIE

2 cups	peach nectar or apple juice
1 cup	vanilla frozen yogurt
½	banana
1 cup	peach yogurt
1½ cups	frozen peach slices

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

BANANA LIME SUBLIME SMOOTHIE

2 cups	limeade
1	banana
1 cup	lime sherbet
3 tbs.	coconut milk
1 cup	ice

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

PIÑA COLADA SMOOTHIE

5 tbs.	coconut milk
2½ cups	pineapple juice
½ cup	vanilla ice cream
½	frozen banana (chunks)
1½ cups	frozen pineapple chunks

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings..

STRAWBERRY LEMON SURPRISE SMOOTHIE

2 cups	lemonade
2 cups	frozen strawberries
1 cup	strawberry yogurt

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

HAWAIIAN HOLIDAY SMOOTHIE

1 cup	passion fruit nectar
1 cup	guava nectar
1 cup	orange sherbet
½ cup	frozen strawberries
½ cup	frozen mango slices
4 tbs.	coconut milk
1 cup	strawberry yogurt
½ cup	frozen banana (chunks)

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

RECIPES

LOW-FAT STRAWBERRY ORANGE SMOOTHIE

2 cups	strawberries
½ cup	orange juice
1 cup	skim milk
1 cup	plain nonfat yogurt
1 cup	ice

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

LEMONADE WATERMELON SOOTHER

2 cups	watermelon (pulp, not rind)
3 oz.	frozen lemonade concentrate (1/2 of a 6 oz. can)
1 cup	lemon/lime soda
1 tsp.	grenadine syrup
1-2 cups	ice, to desired consistency

*add water if necessary

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

CHOCOLATE TREAT

3.5 oz.	package of instant chocolate pudding mix
1½ cups	milk
1½ cups	ice
1	banana

Pour in all liquid ingredients. Add all frozen ingredients. Blend at PULSE setting for 30 seconds; then blend until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3–5 servings.

MY RECIPES AND NOTES

MY RECIPES AND NOTES

WARRANTY

Please complete and return this product warranty card or register your product online at: backtobasicsproducts.com within 10 days of purchase.

THIS INFORMATION IS FOR INTERNAL USE ONLY

Mr. Mrs. Ms.

Model: IMB3000

1. Name _____

2. Address _____

City _____ State _____ Zip Code _____

3. E-Mail Address _____

4. Age: 18-24 25-34 35-49 50+

5. Marital Status: Married Single

6. Number of Children in the House : 12 yrs and under _____ 13-18 yrs _____

7. Income: Below \$25,000 \$25,001-\$50,000 \$50,001-\$75,000 \$75,001+

8. Where was this product purchased? _____

9. How did you become aware of this product?

- | | |
|---|---|
| <input type="checkbox"/> Gift | <input type="checkbox"/> Recommendation from friend |
| <input type="checkbox"/> TV advertisement | <input type="checkbox"/> Saw product in store |
| <input type="checkbox"/> Print ad | <input type="checkbox"/> TV shopping program |
| <input type="checkbox"/> Magazine article | <input type="checkbox"/> Internet |
| | <input type="checkbox"/> Other _____ |

10. What were the two most important reasons influencing your purchase:

- | | |
|---|---|
| <input type="checkbox"/> Gift | <input type="checkbox"/> Recommended by sales person |
| <input type="checkbox"/> Special offer | <input type="checkbox"/> Recommended by friend |
| <input type="checkbox"/> Product appearance | <input type="checkbox"/> Prior experience with Back to Basics |
| <input type="checkbox"/> Ease of operation | <input type="checkbox"/> Back to Basics brand reputation |
| <input type="checkbox"/> Quality/durability | <input type="checkbox"/> Value for price |
| <input type="checkbox"/> Product features | <input type="checkbox"/> Product packaging |
| | <input type="checkbox"/> Other _____ |

11. Why did you purchase this Back to Basics product?

- To replacement/upgrade current product
 Not satisfied with current product(s) already owned
 First product(s) ever owned
 Received as a gift

12. Would you be interested in being contacted via e-mail for promotions, recipes, new product information, etc.? YES NO

COMMENTS _____

Please detach and mail registration card within 10 days of purchase to validate warranty.

Place
Stamp
Here

BACK TO BASICS PRODUCTS, INC.
675 West 14600 South
Bluffdale, UT 84065 USA