



Party mixer  
**Nuwave**<sup>™</sup>  
stir things up!

Smoothies, appetizers, desserts and more...  
It's time to get the party started!



**FOR HOUSEHOLD USE ONLY**  
Model 22191, 120 VAC, 60 Hz, 400 Watts

Manufactured by IBC-Hearthware, Inc.  
1755 Butterfield Road, Libertyville, IL 60048, U.S.A.

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Rev#: BPM-M04



Party mixer  
**Nuwave**<sup>™</sup>  
stir things up!  
Owner's Manual  
and Party Starter



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## PARTY MIXER PARTS & ACCESSORIES

### Power Head 22201:

400 Watts of power with On/Off Pulse button and power cord attached.



### Cover Guard 22202:

Combination of cover guard and easy pour shield.



### Dual Blades 22203:

To blend your mixes to perfection.



### Pitcher 22204:

Holds up to 6 cups (48 ounces).

### Pitcher Storage Lid 22205:

To use when storing additional food in pitcher.



### Owner's Manual & Recipe Book 22206:

Instructions, tips and recipes for your Party Mixer.



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions must always be followed, including the following:

1. Read all instructions before using your NuWave Party Mixer.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against electric shock, DO NOT immerse cord, plug or any part of the main unit in water or any other liquids.
4. DO NOT let cord hang over the edge of table or counter, or touch hot surfaces.
5. DO NOT operate appliance with damaged cord or plug or after the appliance malfunctions, or is dropped or has been damaged in any manner. Return appliance to IBC-Hearthware, Inc. for examination, repair or adjustment.
6. Unplug appliance from outlet when not in use and before cleaning.
7. DO NOT place on or near a hot gas or electric burner.
8. The use of accessory attachments, that are not recommended by IBC-Hearthware, Inc. may cause fire, electrical shock or risk of personal injury.
9. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
10. Use this appliance on a stable work surface away from water.
11. DO NOT remove the power head before the dual blades have stopped turning.
12. CAUTION! Dual blades are sharp, always handle with care. When handling the blades, always hold by the plastic hub.
13. DO NOT expose jars to extreme temperature changes.
14. DO NOT use jars if they are cracked or chipped.
15. DO NOT use the appliance if the dual blades are bent or damaged.
16. Avoid contact with moving parts at all times. Keep hands, hair, clothing as well as spatulas and other utensils away from pitcher or chopping container during operation to prevent risk of personal injury and/or damage to the appliance.
17. Exercise extreme caution when blending hot liquids.



18. Immediately release the On/Off Pulse button on the power head in the event that the appliance malfunctions during use.
19. To reduce the risk of injury, NEVER operate the appliance without the mixing guard in place; DO NOT try to defeat the interlock mechanism; make sure that the cutting blades are properly assembled before operating the appliance.
20. DO NOT use outdoors.
21. DO NOT use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

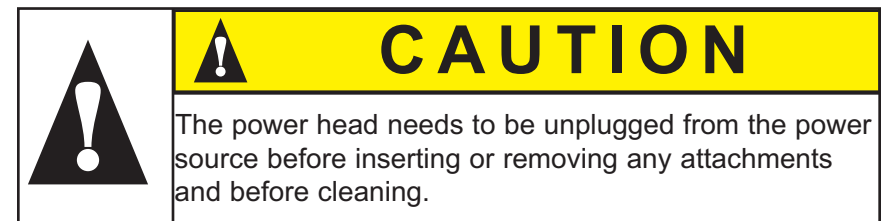
### ELECTRICAL INFORMATION

This appliance is supplied with a short power cord to reduce the risk of entanglement or tripping. Extension cords may be used if care is exercised in their use. If an extension cord is used:

- (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- (2) the longer cord should be arranged so that it will not drape over the counter or tabletop where it could be pulled on by children or tripped over unintentionally.

The appliance should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. Certain models of the appliances may have a polarized plug (one blade is wider than the other). To reduce the risk of an electric shock, this plug is intended to fit into a polarized outlet one way. If the plug does not fit fully into the outlet, reverse the plug. If the plug still does not fit properly, contact a qualified electrician. Do not attempt to modify the plug in any way.

**This appliance is intended for HOUSEHOLD USE ONLY.**



## PARTS DESCRIPTION

### 1. Power Head

400 Watts of power with On/Off Pulse button and power cord attached.

### 2. Cover Guard:

Combination of cover guard and easy pour shield.

### 3. Dual Blades:

To blend your mixes to perfection.

### 4. Pitcher:

Holds up to 6 cups (1.4 litres/48 ounces).

### 5. Pitcher Storage Lid:

To use when storing additional food in pitcher.



## CARE & CLEANING INSTRUCTIONS

### Before First Use:

Before using the Party Mixer, wash the storage lid, cover guard, double blade, silicone seals and pitcher in warm soapy water. Rinse and dry thoroughly prior to operation.

The cover guard, storing lid and the chopping blades may be cleaned in the upper basket of the dishwasher only. Hand washing the pitcher is recommended.

**WARNING:** As with most electrical appliances, electrical parts are live even when the Party Mixer is off. Be sure the power head is unplugged. Do not immerse the power head in water. Clean with a damp sponge and cloth and wipe dry.



- The blades are **sharp!** Always use extreme caution when handling the blades. Always hold them by the plastic holder.

- Make sure all parts are securely attached. The silicone seals around the cover guard and the rim on the bottom of the pitcher may be removed for easy clean up.



## OPERATING INSTRUCTIONS:

### Step 1:

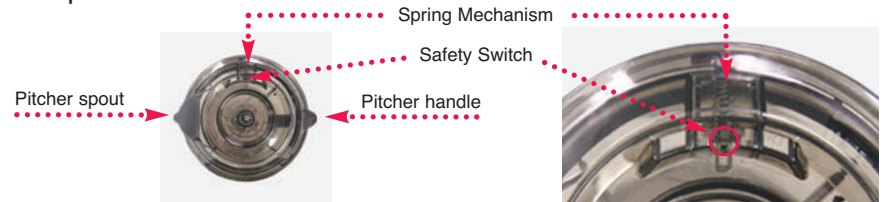
Place the pitcher on a flat, level surface. Holding the blade by the plastic material, place it onto the pin inside the pitcher.



Now, add the ingredients to be processed into the pitcher after the blade is in place.

### Step 2:

Place the cover guard onto the top of the pitcher. The guard's spring mechanism must be aligned properly to the pitcher. Press the cover guard down firmly, this will allow the spring to activate the safety switch inside. This safety switch must be in place for the power head to work.



### Step 3:

Place the power head on top of the cover guard making sure that it is securely in place. The "Party Mixer" name on the power head should be centered above the pour spout.



Do not attempt to operate the mixer without this in place.

### Step 4 & 5:

To start processing, press on the On/Off Pulse button located on the top of the power head.



To stop processing, remove your fingers from the On/Off Pulse button.

Hold the pitcher firmly while depressing the On/Off Pulse button to ensure the unit stays in place.

Make sure that the blades have stopped completely before removing the power head and cover guard.

### Step 6:

Remove the blade assembly by its shaft before you pour with the pitcher.

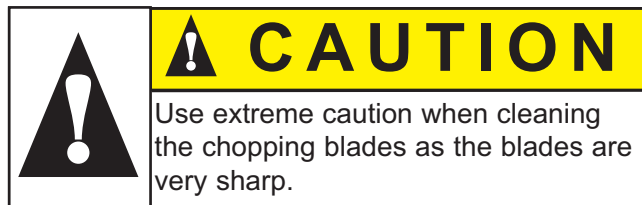


In order to obtain a better quality of chopping, operate the Party Mixer by using the “pulse” method. If the ingredients stick to the side of the pitcher, stop processing, remove the power head and the cover guard. Use a spatula to move the pieces and then replace the cover guard and the power head. Continue processing.

**WARNING:** Do not hold the On/Off Pulse button down continuously for more than 20 seconds at a time.

### Additional Guidelines:

- Never add ingredients into the pitcher before placing the blade assembly in first.
- Never place the blades onto the power head and then into the pitcher.
- Again, make sure all parts are securely attached before operating.



To obtain warranty service in U.S.A., contact the service department at our toll free number: 1-888-689-2831 or 1-847-775-8123  
[www.hearthware.com](http://www.hearthware.com)

### PARTY MIXER TIPS:

- The chopping blades can be used for chopping meat, fish, vegetables, cheese, etc.
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to help with evenness of chopping. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.
- Use semi crushed ice or ice with holes in the center. This will help increase the life of the blades.

### TROUBLE SHOOTING GUIDE

- **Motor doesn't start or dual blades don't rotate:**  
Check that the plug is securely inserted into the electrical outlet.
- **Food is unevenly chopped:**  
Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.
- **Food is chopped too fine or is too watery:**  
The food has been over processed. Use brief pulses or process for shorter time. Let dual blades stop completely between pulses.
- **Food collects on pouring lid or storage lid or on the sides of the pitcher:**  
You may be processing too much food. Turn the machine off. When the dual blades stop rotating, remove the power head and the pouring lid. Remove some of the food being processed.

For any other inquiries, please contact IBC-Hearthware, Inc.

## WARRANTY INFORMATION

**THE MANUFACTURER WARRANTS** - The NuWave Party Mixer Blender including pitcher, mixing guard, storing lid and the dual blades, and all electrical components to be free from defects and workmanship under normal household use, when operated in accordance with the Manufacturer's written instructions provided with each unit for six (6) months from date of purchase. The Manufacturer will provide the necessary parts and labor to repair any part of the Party Mixer at IBC-Hearthware, Inc. Service Department. After the expiration of the warranty, the cost of the labor, parts and shipping will be the responsibility of the owner.

**THE WARRANTY DOES NOT COVER** - Failure, damages or inadequate performance due to accident, acts of God (such as lightning), fluctuations in electric power, alterations, abuse, misuse, misapplications, corrosive type atmospheres, improper installation, failure to operate in accordance with the Manufacturer's written instructions, abnormal use or commercial use. The Limited Warranty is voided if repairs are made by an unauthorized dealer or the serial number data plate is removed or defaced. Normal deterioration of finish due to use or exposure is not covered.

**TO OBTAIN SERVICE** - The owner shall have the obligation and responsibility to: Pay for all services and parts not covered by the warranty; Prepay the freight to and from Service Department for any part or system returned under this warranty; 1) Carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. 2) Include in the package owner's name, address, daytime telephone number, a detailed description of the problem, and your "RMA number." (Call 1-847-775-8123 or e-mail customerservice@hearthware.com to obtain the RMA (Return Merchandise Authorization) number. ) 3) Provide the model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

**MANUFACTURER'S OBLIGATION** - The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the Party Mixer expressly covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of manufacturer's authorized channels of distribution.

THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES TO ANY PERSON, WHETHER OR NOT OCCASIONED BY NEGLIGENCE OF THE MANUFACTURER, INCLUDING WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, COSTS OF SUBSTITUTION, PROPERTY DAMAGE, OR OTHER MONEY LOSS. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. EXCEPT AS OTHERWISE EXPRESSLY PROVIDED ABOVE, THE MANUFACTURER MAKES NO WARRANTIES EXPRESSED OR IMPLIED ARISING BY LAW OR OTHERWISE, INCLUDING WITHOUT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO ANY OTHER PERSON.



## RECIPES:

### Brandy Milk Punch

- 2 cups vanilla ice cream
- 1 ½ ounces brandy
- 1 ounce milk
- 1 teaspoon vanilla

Combine all ingredients except nutmeg in Party Mixer and process until smooth. Pour in a glass and garnish with nutmeg (for non-alcohol drinks omit the alcohol).

(1 serving)

### South Beach Pina Colada

- ½ cup crushed ice
- 6 fluid ounces pineapple juice
- 2 fluid ounces rum
- 1 fluid ounce coconut cream
- 1 pineapple wedge (optional)
- 1 Maraschino cherry

Place all the ingredients in Party Mixer and blend until smooth or desired consistency. Garnish with pineapple wedge and cherry (for non-alcohol drinks omit the alcohol).

(1 serving)



## Frozen Mojito

- 10 mint leaves
- ½ of a lime, juiced
- 2 tablespoons sugar or to taste
- 1 cup ice cubes
- 1 ½ fluid ounces white rum
- ½ cup club soda

Place all ingredients in Party Mixer and blend until desired consistency (for non-alcohol drinks omit the alcohol).

(1 serving)

## Mangolicious Smoothie

- 1 (6 ounce) container vanilla yogurt
- 1 cup of mango in chunks (or desired fruit)
- 1 ½ cups milk or soymilk
- ¼ cup pineapple juice (orange)

Place all ingredients in Party Mixer and blend for 30 seconds or until desired consistency.

(2 servings)

## Frozen Maniac Margarita's

- 2 ½ fluid ounces tequila
- 1 ½ fluid ounces fresh lime juice
- 1 fluid ounce sweetened lime juice
- 2 fluid ounces triple-sec
- 2 cups ice cubes
- 1 lime cut into wedges
- Rimming salt (optional)

Place all ingredients in Party Mixer except lime wedges and rimming salt. Blend until desired consistency. Rub lime juice around rim of glass and dip into salt. Garnish with a lime wedge (for non-alcohol drinks omit the alcohol).

(2 servings)



## Raspberry Limeade

- 1 cup frozen raspberries
- 2 cups limeade juice
- 1 ½ cups ice cubes

Place all ingredients in Party Mixer and blend on and off until desired consistency.

(2 servings)

## Strawberry Smoothie

- 1 cup frozen strawberries
- 1 cup light yogurt (strawberry)
- 1 scoop strawberry sherbert

Combine all the ingredients in Party Mixer and mix until smooth or desired consistency.

(1 serving)



## Cafe Chocolate Strawberry Frappe

- 1 cup strong French Roast coffee
- 3 scoops strawberry ice cream
- 2 tablespoons chocolate syrup
- 3 tablespoons sugar
- 1 cup ice cubes
- 3 ripe strawberries (optional)
- Whipped cream (optional)

Combine ice cream, chocolate syrup and sugar in Party Mixer. Pulse just to blend. Add the coffee and ice cubes and blend at high speed until ice is crushed fine and ingredients are thoroughly mixed. Pour into glasses.

Optional garnish: Top with dollop of whipped cream and a fresh strawberry slice.

(2 servings)



## Pesto Grilled Shrimp Salad

½ cup prepared pesto  
1 pound 21-25 count shrimp cleaned and de-veined

### Salad:

6 cups mixed greens  
1 small Vidalia onion thinly sliced  
1 small red bell pepper sliced  
1 small yellow pepper sliced  
1 lemon

### To make Pesto (yield about 1 cup):

3 cloves garlic  
2 cups fresh basil leaves  
3 tablespoons pine nuts (optional)  
1 dash salt & pepper  
½ cup extra virgin olive oil  
½ cup Parmesan cheese

Chop garlic, basil and pine nuts together in Party Mixer for about 10-15 seconds. Slowly pour olive oil in while continuing to blend. Add Parmesan cheese and continue blending until the pesto has a pasty texture. Toss ½ cup of pesto with shrimp and place in the NuWave on the 4-inch rack. Cook on power level HI for about 3-4 minutes per side if fresh and about 4-6 minutes per side if frozen. While shrimp is grilling, mix remaining ingredients for salad in a large bowl (including remaining ½ cup pesto). Toss in shrimp, squeeze lemon over salad and give a final toss before serving. Enjoy!

### Tip:

If you want to thin out the pesto use a little water instead of olive oil. For a Southwest flavor, add ½ teaspoon cumin on the shrimp then in salad add in cilantro, corn, avocado and black beans.

(4 servings)



## Creamy Broccoli Cheddar Soup

1 small onion, chopped  
2 cups fresh broccoli (or frozen)  
1 ½ cup chicken stock  
1 ½ cups half & half  
¾ cup grated sharp Cheddar cheese  
Salt and pepper to taste  
Dash of Cayenne pepper (optional)

Place onions and broccoli in Party Mixer and chop into small pieces. Add remaining ingredients and blend to desired consistency. Pour into sauce pan and on medium-low heat simmer for ½ hour.

(4 servings)

## Fire and Ice Salsa

6 Roma tomatoes chopped seeds removed  
2 large Jalapeno peppers, chopped (leave seeds for extra spicy kick)  
1 medium onion, quartered  
2 cloves garlic  
½ cup fresh cilantro  
1 (4.5 ounces) can chopped green chilies, undrained  
1 tablespoon fresh lime juice  
½ teaspoon of sugar

Combine the jalapenos, cilantro, garlic and onion (onion should be cut in 4 quarters) in Party Mixer. Pulse to chunky consistency. Add the remaining ingredients and pulse until you get the consistency you want.

### Tips

Add 1 mango to create a Mango Salsa or add a Chipotle if you want a Smokey flavor. Black beans and corn add a great flavor to the salsa.

(yield 2 cups)

