

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



Farberware 104558 Owner's Manual

[Shop genuine replacement parts for Farberware 104558](#)



[Find Your Farberware Blender Parts - Select From 9 Models](#)

----- Manual continues below -----

FARBERWARE®

SINGLE SERVE BLENDER

Model Number: 104558

UPC: 681131045582

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- **Read all instructions.**

- To protect against risk of electrical shock do not put the cord or the blender's power base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of attachments, including cups, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- 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.
- Blades are sharp. Handle carefully.
- Always operate blender with lid in place.
- Do not blend hot liquids.
- Cup must be properly tightened and in place before operating the appliance.
- Do not use appliance for other than intended use.
- Do not attempt to defeat the interlock mechanism.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

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

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Extension cords

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

- The extension cord should be a grounding-type 3-wire cord.
- If an extension cord is absolutely necessary, an extension cord rated a minimum of 13 ampere, 16 American wire gauge cord should be used. Cords rated for less amperage may overheat.
- An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

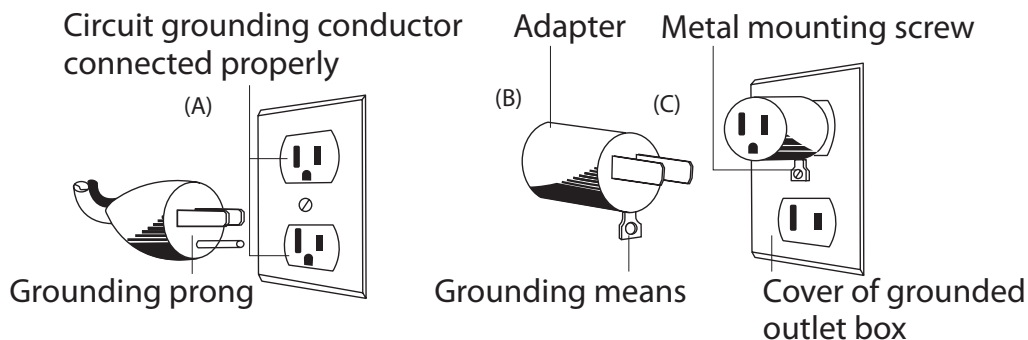
Grounding instructions

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

Grounding instructions – US only

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.



PARTS



- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Tall cup (Qty: 5x)
(maximum capacity 13.5oz.) 2. Cross blade (for mixing) 3. Blending base 4. Power base 5. Power cord with plug 6. Small cup 13. Resealable lid (Qty: 2x)
(maximum capacity 2oz. solid) | <ol style="list-style-type: none"> 7. Flat blade (for grinding) 8. Grinding base 9. Comfort lip rings (Qty: 4x) 10. Shaker lid with small holes 11. Cord strap 12. Shaker lid with large holes |
|---|--|

ILLUSTRATIONS



OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your blender.
- Check that all parts are enclosed and that the unit is not damaged. Clean the appliance and all accessories (→ Cleaning).

Warning: Do not immerse the power base **(4)** in water or any other liquids. This may result in electrical shock or damage to the appliance (ill. **(j)**).

Operating instructions

Before starting any operation, always make sure the power cord **(5)** is unplugged.

- Place the power base **(4)** on a flat surface. Make sure that the power cord **(5)** is disconnected from power.
- Peel or core any fruits/vegetables and cut them into small chunks. Do not overfill the cups to avoid spillage:

CUP	MAXIMUM CAPACITY
Tall cup (1)	13.5oz.
Small cup (6)	2oz. (solid food)

- Choose the desired cup **(1 or 6)**, and fill with prepared food (ill. **(a)**/**(b)**).

Warning: The blades **(2, 7)** are very sharp. Always handle blade assemblies with care. Do not touch the blades, this may cause injuries (ill. **(c)**).

Warning: Do not fill cups **(1, 6)** with hot liquids or run appliance empty.

Hint: For best results, cut solid food into approximately 0.5 inch to 1 inch cubes. Cut cheese into pieces no larger than 0.5 inch.

- Assemble the appliance according to the food type you would like to process:

CUP & BASE	SUITABLE FOR
Tall cup (1) with Blending base (3)	Blending juices and shakes.
Small cup (6) with Grinding base (8)	Grinding coffee beans.



OPERATION

Warning: Always ensure the blending base **(3)** or the grinding base **(8)** is securely screwed on and tightened onto the cup **(1)** or **(6)** before activating the appliance.

- Connect the power plug **(5)** to a wall outlet.
- Position the cup **(1)** or **(6)** with base **(3)** or **(8)** on the drive shaft (ill. **(d)**). To activate the blender, align the tabs on the cup with the blending base or grinding base **(3)** or **(8)** and twist clockwise until it locks in place (ill. **(e)**).
- To switch off the blender, turn it counterclockwise until it stops. Disconnect the plug **(5)** from the wall outlet before removing the cup **(1)** or **(6)** from the power base **(4)**.

Hint: Operate the blender for only as long as needed to reach the right consistency. Never use the blender for more than 3 minutes at a time. After use, let it cool for at least 3 minutes before you start using it again.

- Turn the cup **(1)** or **(6)** around, so that the blending base **(3)** or grinding base **(8)** faces upwards. Unscrew the blending base **(3)** or grinding base **(8)** of the cup.
- To ensure that the content stays fresh, screw supplied resealable lid **(13)** on the cup **(1)** or **(6)** (ill. **(f)**).

Hint: Store any unused portions using the resealable lid **(13)** in the refrigerator.

- To remove pulp or larger food particles from your drink, screw either shaker lid with small holes **(10)** or shaker lid with large holes **(12)** onto the cup **(1)** or **(6)** (ill. **(g)**).
- Cover cups **(1)** or **(6)** with the lip rings **(9)** to enjoy the freshly made drink directly out of the cup (ill. **(h)**).

RECIPES

Spicy Jalepeno Salsa

½	jalepeno pepper; seeds removed
1	fresh tomato; core removed and cut into 4 pieces
1	clove garlic
½	small onion
2 tbsp	lime juice
1 tsp	salt
⅛ tsp	pepper
¼ cup	extra virgin olive oil

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Salsa

¼	medium onion
½	jalapeno pepper (increase or decrease to taste)
⅛	bell pepper (seeds removed)
2	Roma tomatoes
½	peeled clove of garlic (increase or decrease to taste)
1 tbsp	fresh cilantro (stems removed)
1 tbsp	lemon juice
½ tsp	lemon zest
¼ tsp	salt

RECIPES

Cut onion into quarters and distribute evenly in tall blending cup. Cut ½ jalapeno pepper in quarters and distribute evenly in the cup. Cut bell pepper into quarters and distribute evenly in the cup. Cut tomatoes in chunks. Add tomatoes and distribute evenly in the cup. Add garlic, cilantro, lemon juice, lemon zest, and salt. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Traditional Basil Pesto

1 cup	packed basil leaves
1	clove garlic
2 tbsp	pine nuts
½ cup	parmesan cheese
⅓ cup	extra virgin olive oil

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Hint: Replace basil with one cup of sun dried tomatoes to make a delicious tomato pesto!

Fast and Easy Bean Dip

1½ cups	into canned or dry cooked beans
3 tbsp	mayonnaise or salad dressing
1 clove	garlic; finely chopped
	Salt and pepper to taste

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Add water to thin dip, if needed. Turn cup counterclockwise to stop when desired consistency is reached.

Hint: Add chili or cayenne pepper for an extra kick!

RECIPES

Pimiento Cheese

1 cup	medium sharp cheddar cheese, shredded
½ cup	mayonnaise
1 tbsp	sliced pimientos, drained
½ tsp	salt
½ tsp	black pepper

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Refrigerate. Spread on crackers and top with a pimiento.

Guacamole

1	avocado
¼ cup	onion
½ clove	garlic, peeled
1 tbsp	fresh cilantro (remove stems)
1 tbsp	lemon juice
½ tsp	salt

Cut avocado in half and remove the seed. Using a spoon, scoop the avocado out of the shell and place in the tall blending cup. Do not discard the seed. Combine remaining ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Remove to small serving bowl. Place avocado seed in the guacamole. The seed will help to keep the guacamole fresh.

RECIPES

Caesar Dressing

½ cup	mayonnaise
½ tbsp	lemon juice
½ tsp	worcestershire sauce
½ clove	garlic
¼ cup	parmesan cheese
½ tbsp	milk or cream
	Salt and pepper to taste

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Home-Made Marinara Sauce

12 oz	can tomato purée
2 tbsp	water
1	garlic clove
2 tbsp	shredded parmesan cheese
1 tsp	salt
2 tbsp	extra virgin olive oil
	Salt, pepper, Italian seasoning to taste

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

RECIPES

Creamy Alfredo Sauce

½ cup	cream cheese
1 cup	milk
3 tbsp	grated parmesan cheese
1 clove	garlic
1 tbsp	pepper
½ tsp	salt
½ cup	fresh parsley

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Place contents into a microwavable bowl and heat to desired temperature. Stir and serve over hot pasta.

Quick Scrambled Eggs

2	eggs
	A splash of low-fat milk
	Salt and Pepper
1 tsp	butter
	Additions (your choice)

Combine eggs, milk, salt and pepper in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. Turn cup counterclockwise to stop when eggs are frothy. After foam settles, pour eggs into a hot buttered frying pan. You can add cheese, tomatoes, red onions, green onions, spinach, ham, cooked sausage, chillies, bell peppers to taste. Cook over medium heat. As eggs begin to set, stir constantly until eggs are not runny and cooked to the desired consistency. Serve immediately.

Hint: Wrap 2 cooked eggs in a tortilla for a scrumptious breakfast burrito!

RECIPES

Creamy Egg-Nog

2	egg yolks
¼ cup	sugar
¼ tsp	salt
¼ tsp	vanilla
1¼ cups	milk
	Add a sprinkle of nutmeg

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. Turn cup counterclockwise to stop when desired consistency is reached. Serve at desired temperature.

Pasta with Tomato Pesto and Grilled/Baked Chicken

½ cup	pasta (any shape), cooked al dente
1 cup	tomato pesto
1	grilled or baked chicken breast, cut into strips
2 tbsp	toasted pine nuts
4	basil leaves, torn
	Grated parmesan cheese

While still warm, toss drained pasta with pesto until well coated. Add the chicken strips and pine nuts and toss gently. Top with torn basil leaves and grated fresh parmesan cheese. Serves 2.

RECIPES

Cream of Asparagus Soup

1 cup	asparagus heads
1 clove	garlic
2 tbsp	chopped onions
½ cup	chicken or vegetable stock
3 tbsp	milk (or cream)
	Salt and pepper to taste

Add asparagus, garlic, onion and chicken stock to a microwavable bowl and heat until asparagus is soft. Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Cream of Spinach Soup

1 tsp	butter
½ cup	onion (chopped)
¾ cup	chopped spinach, frozen (thawed to room temperature)
¼ tsp	salt
¼ tsp	black pepper
1 cup	chicken broth
½ cup	half-and-half

In a saucepan, sauté onion in butter. Reduce heat to medium and add spinach until evenly cooked. Add salt, pepper and chicken broth. Bring to boil stirring frequently. Reduce heat and simmer 5 minutes. Place in refrigerator and allow to cool. Before serving, add cooled mixture to tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Return soup to saucepan and add half-and-half. Heat on low to medium heat, stirring until mixture is evenly heated for serving.

RECIPES

Chicken Salad

1½ cup	boneless/skinless chicken breast
¼ cup	onion
1 tsp	salt
1 tsp	black pepper
½ cup	mayonnaise
½ tsp	paprika
¼ cup	chopped green onions
2 tbsp	chopped walnuts (optional)

Chicken: Place chicken and onion into a saucepot. Add enough water to cover the chicken. Bring water to a gentle boil. Boil chicken until thoroughly cooked. Remove chicken and onion. Refrigerate until cool.

Dressing: Place cooked onion, mayonnaise, paprika, salt and pepper into tall blending cup. Align cup tabs with base, press down and twist to begin blending. Turn cup counterclockwise to stop after 2 to 3 seconds, or until ingredients are mixed well. Use a spatula to remove dressing from tall blending cup and place in a mixing bowl.

Chicken salad: Cut chicken into 1-inch pieces. Add chopped green onions and chopped walnuts. Mix ingredients until evenly distributed. Combine with dressing. If necessary, mix in additional mayonnaise to reach desired consistency.

Chocolate-Banana Milkshake

1 scoop	vanilla ice cream
1	banana
½ cup	chocolate milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Hint: Add chocolate syrup to make your milkshake even richer!

RECIPES

Banana-Berry Smoothie

1	banana
½ cup	blueberries
⅛ tsp	vanilla
½ cup	yoghurt
½ cup	previously finely crushed ice
	Splash of orange juice or milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Pineapple Juice

⅓	of a pineapple
	Any fruit juice of your choice, or milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Strawberry-Banana-Mango Smoothie

1	banana
½ cup	sliced mango
3-4	strawberries
1	banana
1 tbsp	of orange juice
½ cup	yoghurt
½ cup	previously finely crushed ice

RECIPES

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

CLEANING AND MAINTENANCE

Cleaning

Clean the single server blender after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

- Always unplug the appliance from the outlet before cleaning:

PART	HOW TO CLEAN
Power base (4) Power cord with plug (5)	<ul style="list-style-type: none">• Clean the outside of the power base (4) with a slightly damp soft cloth.• Warning: Never immerse the power base in water or other liquids (ill. (j)). Never disassemble the power base.
Blades (2, 7)	<ul style="list-style-type: none">• Caution: The blades (2, 7) are very sharp. Clean carefully. Danger of injuries!
Blending base (3) Tall cup (1) Small cup (6) Grinding base (8) Other accessories (9-13)	<ul style="list-style-type: none">• Remove the parts from the power base (4). Rinse under warm running water, or in the dishwasher. Do not immerse any of these parts in boiling water. Be careful not to damage or lose the sealing rings.

- Do not use abrasive cleansers.
- Dry all parts and reassemble the appliance (ill. (i)).

CLEANING AND MAINTENANCE

Seal ring replacement

- Remove the old seal ring from the base (**3** or **8**) of your single serve blender (ill. (k)).
- Remove the replacement seal ring from the bag and clean it with warm soapy water.
- Make sure that the flat surface of replacement seal is facing downward; while the curved side of the replacement seal is facing upwards (ill. (k)).
- Careful not to touch the blades (**2, 7**), press the seal ring firmly until it is properly installed into the base.

Storage

Clean and dry all parts before storing. Store the blender in its box or in a clean, dry place. Never wrap the power cord (**5**) around the blender. Always use the supplied cord strap (**11**).

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The motor rotates very slowly.	Too much food in the cup (1 or 6).	Remove some food and restart. Add some liquid and start blending again.
The motor does not rotate.	The motor is overheated.	Let the motor rest for at least 3 minutes and start blending again.

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage:	120V~, 60Hz	Rated power input: 240W
Rated current:	2A	
Dimensions (LxWxH):	4.49 x 4.49 x 11.73inches	
Weight (without package):	4.2lb	

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897 (US)

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

FARBERWARE®

© 2012 Farberware Licensing Company, LLC. All Rights Reserved. Copyrights and Trademarks of Farberware Licensing Company, LLC, including FARBERWARE®, are used under license from Farberware Licensing Company, LLC.