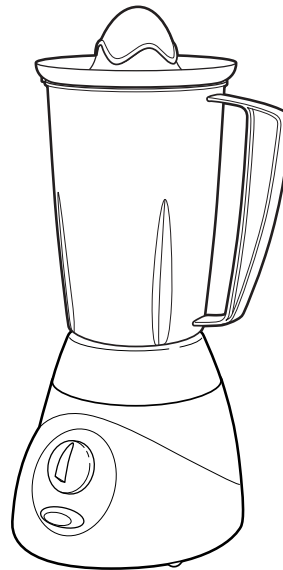


Blender



English 2
USA: 1-800-851-8900
Canada : 1-800-267-2826

840120300

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Keep these instructions for future reference.
2. To protect against risk of electrical shock, do not put cord, plug, base, or motor in or near water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact an authorized service facility for information on examination, repair, mechanical or electrical adjustment.
7. The use of attachments, including canning jars, not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Keep hands and utensils out of container while blending to reduce the risk of severe personal injury and/or damage to blender. A rubber spatula may be used but must be used only when blender is not running.
11. Blades are sharp, handle carefully.
12. Do not use a broken, chipped or cracked blender jar.
13. Do not use broken, cracked or loose cutting blades.
14. To reduce the risk of injury, never place cutting unit blades on base without jar properly attached.
15. Always operate blender with cover in place.
16. When blending hot liquids, remove center piece of two-piece cover. Do not fill blender container beyond the 3 cup level. Always begin processing at the lowest speed setting. Keep hands and other exposed skin away from the cover opening to prevent possible burns.

2

17. Screw on jar retaining ring firmly. Injury can result if moving blades accidentally become exposed.
18. If the jar should turn when the motor is switched ON, switch OFF (**O**) immediately and tighten jar in threaded retaining ring.
19. Do not leave blender unattended while it is operating.
20. To disconnect cord, turn the control to OFF (**O**), then remove plug from wall outlet.
21. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

CONSUMER SAFETY INFORMATION

This appliance intended for household use only. Use for food or liquids only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the blender. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

If the cutting unit blades lock and do not move, it will damage the motor. Do not use. Call the toll-free customer service number for information.

Do not place blender jar in the freezer filled with food or liquid. This will freeze and damage the cutting unit, jar, and motor.

3

Parts and Features

1. Filler-Cap
2. Lid
3. Jar

PULSE Button – For instant control. Pulse operates only as long as the dial is aligned with Pulse “P”. The blender motor stops when the dial is released.

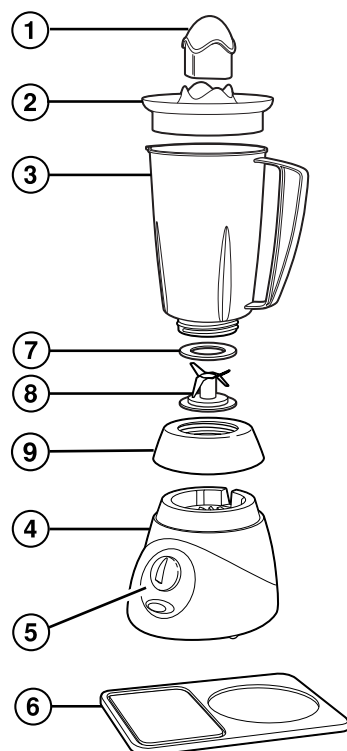
4. Base
5. Rotary Dial (see page 5 for more information)
6. Cutting and Salting Board*

Cutting Unit Assembly

7. Gasket
8. Blades
9. Jar Collar

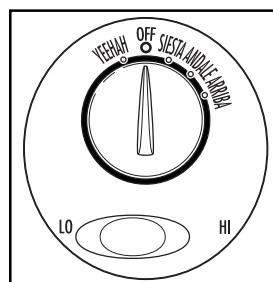
*optional feature

Before First Use: After unpacking the blender, wash everything except the blender base in hot, soapy water. Dry thoroughly. Do not place in dishwasher. Wipe the blender base with a damp cloth or sponge. **DO NOT IMMERS**E THE BASE IN WATER. Care should be taken when handling the blades as they are very sharp.



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Parts and Features



8-Speed Control

	LO	HI
Yeehah	1	or 5 (Pulse)
Siesta	2	or 6
Andale	3	or 7
Arriba	4	or 8

Tips and Hints for Best Use

- For best blending results, fill the blender jar at least half full.
- Use the round area of the cutting and salting board to salt your margarita glass.
- Use the square area of the cutting and salting board to cut limes.
- Use the blender's filler cap as a 2-ounce (60 ml) liquid measure.
- Processing hot foods or liquids in blender may cause hot liquid to spurt out when the cover is removed. Always remove the filler-cap from the cover before blending hot foods or liquids.
- To add foods when blender is operating, remove filler-cap from container cover and add ingredients through the opening.
- If blending action stops during blending or ingredients stick to sides of the jar, turn blender OFF. Remove cover and use a rubber spatula to push mixture toward blades.
- Do not try to mash potatoes, mix stiff dough, whip egg whites, grind raw meat, or extract juices from fruits and vegetables. The blender is not made to perform these tasks.
- Do not store food or liquids in the blender jar.
- Avoid bumping or dropping the blender.

5

How to Assemble and Use the Blender

IMPORTANT: Your blender jar and cutting blades are subject to wear during normal use. Always inspect jar for nicks, chips or cracks. Always inspect cutting blades for broken, cracked or loose blades. If jar or cutting blades are damaged, do not use. Contact an authorized service facility to obtain replacement parts.

1. Make sure blender is unplugged. Place blender base on clean, dry surface to keep foreign particles from being pulled up into motor during operation.
2. Place blades in retaining ring. Fit gasket over blades. The gasket must lie flat. Set jar on top of gasket and screw on jar collar.
3. Make sure the jar collar is firmly screwed onto the jar. If not, it may loosen later when motor is turned on.
4. Set jar into place on blender base, making sure it is securely seated. If not, gently rock the jar until seated.
5. Put ingredients in jar, place lid on jar.
6. Plug cord into outlet.
7. Process food or beverages. Place hand on lid when blending liquids. Rotate dial on control panel to start blender. For 10 or more speeds, rotate dial to desired speed then slide switch to LO or HI. For models with fewer speeds, select LO or HI, then rotate dial to desired speed.
8. ALWAYS turn blender off and wait until blades have stopped rotating before removing jar.
9. To remove jar after blending is complete, lift the jar straight up. If it is not easily removed, rock gently and lift. Do not twist.
10. NEVER replace jar onto unit while motor is running.

6

How to Clean the Blender

1. Unplug blender from electrical outlet.
2. Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, non-abrasive cleanser.
3. To clean jar, unscrew jar collar and remove cutting unit assembly from jar.
4. Carefully remove blades and gasket from bottom of jar collar.
5. Carefully wash blades, jar collar, gasket, jar (if plastic), and lid in hot, soapy water. Rinse and dry thoroughly. Do not soak. **Do not wash blades, jar collar, gasket, plastic jar, lid, filler-cap or cutting and salting board in a dishwasher.**
6. Reassemble cutting unit assembly onto jar, replace jar onto blender base.
7. Store blender with lid ajar to prevent container odor.

Recipes

Frozen Margarita

4 ounces (125 ml) lime
6 ounces (175 ml) tequila
2 ounces (60 ml) Triple Sec
Approximately 2 cups (500 ml) crushed ice

Rub rim of glass with lime juice then dip in salt, set aside. In the assembled blender jar, add lime juice, tequila, Triple Sec and ice. Blend on highest speed until all ingredients are incorporated. Increase or decrease amount of ice to reach desired consistency. To add ice reduce speed, removing filler cap, and gradually add ice to mixture. Pour the margarita into previously prepared glasses and serve. **Serves 4.**

7

Easy Frozen Margarita

4 ounces (125 ml) Limeade (frozen concentrate)
4 ounces (125 ml) tequila
1 ounces (30 ml) Triple Sec
Approximately 2 cups (500 ml) crushed ice

Rub rim of glass with lime juice then dip in salt, set aside. In the assembled blender jar, add lime aid, tequila, Triple Sec and ice. Blend on highest speed until all ingredients are incorporated. Increase or decrease amount of ice to reach desired consistency. To add ice reduce speed, removing filler cap, and gradually add ice to mixture. Pour the margarita into previously prepared glasses and serve. **Serves 4.**

Blue Frozen Margarita

2 ounces (60 ml) tequila
8 ounces (250 ml) Blue Curacao
2 ounces (60 ml) Triple Sec
2 ounces (60 ml) lime juice
Approximately 2 cups (500 ml) crushed Ice

Rub rim of glass with lime juice then dip in salt, set aside. In the assembled blender jar, add tequila, blue curacao triple sec, lime juice and ice. Blend on highest speed until all ingredients are incorporated. Increase or decrease amount of ice to reach desired consistency. To add ice reduce speed, removing filler cap, and gradually add ice to mixture. Pour the margarita into previously prepared glasses and serve. **Serves 4.**

Frozen Grasshopper

3 ounces (80 ml) Creme de Menthe
3 ounces (80 ml) Creme de Cacao
4 cups (1 L) vanilla ice cream

In the assembled blender jar, mix all ingredients together until drink has a milkshake consistency. Serve with straw. **Serves 4**

8

Frozen Strawberry Daiquiri

16-ounce (450 g) package. frozen strawberries, thawed slightly
1 teaspoon (5 ml) lime juice
¼ cup (35 g) powdered sugar
6 ounces (175 ml) light rum
4 ounces (125 ml) Triple Sec
Approximately 2 cups (500 ml) crushed ice

In the assembled blender jar, add strawberries, lime, powered sugar, rum, Triple Sec and ice. Blend on highest speed until all ingredients are incorporated. Increase or decrease amount of ice to reach desired consistency. To add ice, reduce speed, remove filler cap, and gradually add ice to mixture. **Serves 4.**

Piña Colada

8 ounces (250 ml) pineapple juice
6 ounces (175 ml) cream of coconut
2 ounces (60 ml) heavy cream
6 ounces. (175 ml) light rum
Approximately 2 cups (500 ml) crushed ice

In the blender jar, add pineapple juice, cream of coconut, cream, rum, and ice. Blend on highest speed until all ingredients are incorporated. Increase or decrease amount of ice to reach desired consistency. To add ice, reduce speed, removing filler cap, and gradually add ice to mixture. **Serves 4.**

Orange Dream (non-alcoholic)

1 cup (250 ml) milk
1 cup (250 ml) ice water
6-ounce (175 ml) can frozen orange juice concentrate
12 ice cubes
¼ teaspoon (1.25 ml) vanilla extract
⅛ cup (58 ml) white sugar

In a blender jar combine milk, water, orange juice concentrate, ice cubes, vanilla, and sugar. Blend until smooth. **Serves 4.**

9

Easy Salsa

2 28-ounce (794 g) cans whole tomatoes, undrained
½ onion
½ teaspoon (2.5 ml) minced garlic
1 tablespoon (15 ml) lime juice
1 teaspoon (5 ml) salt
½ teaspoon (2.5 ml) cumin
4-ounce can (115g) canned green chiles, undrained
2 tablespoons (30ml) fresh cilantro, chopped
Hot sauce to taste, optional
Place the tomatoes, onion, garlic, lime juice, salt, cumin,
green chiles, cilantro and hot sauce in assembled blender jar.
Blend on low speed to desired consistency.

Customer Service

If you have a question about your blender, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your blender. This information will help us answer your question much more quickly.

MODEL: _____ TYPE: _____ SERIES: _____

The following warranty applies only to product purchased in the United States and Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900
In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

HAMILTON BEACH ◊ PROCTOR-SILEX, INC.
263 Yadkin Road, Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.
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