

# Hamilton Beach®

## *Blender*



English ..... 2  
USA: 1-800-851-8900

840071000

# *Blender Safety*

## **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. To reduce the risk of electrical shock, do not put cord, plug, base, or motor in 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. Call our toll-free customer service number for information on examination, repair, or 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.
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 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, then remove plug from wall outlet.
21. Do not use appliance for other than intended purpose.

**SAVE THESE INSTRUCTIONS!**

## Consumer Safety Information

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This appliance intended for household use 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.

The Hamilton Beach/Proctor-Silex, Inc. Type FP04 food processor attachment is intended for use with this blender. The marked rating of wattage for your blender is based upon usage with the jar provided. The Type FP04 food processor attachment may draw less power.

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 container in the freezer filled with food or liquid. The frozen mixture, when placed on the blender motor base, will damage the cutting unit, container, and motor.

## Before First Use

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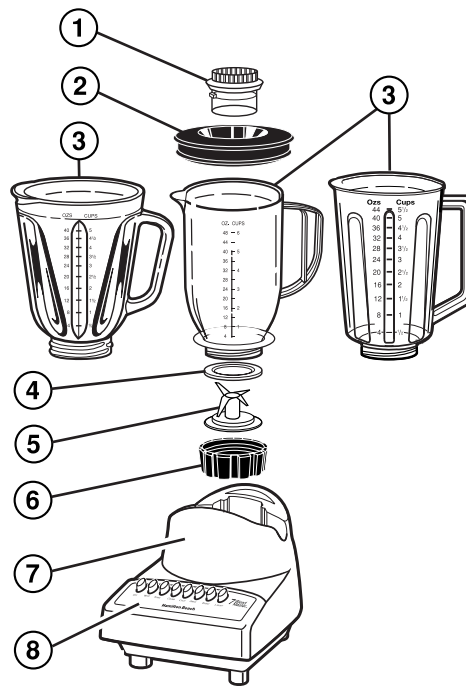
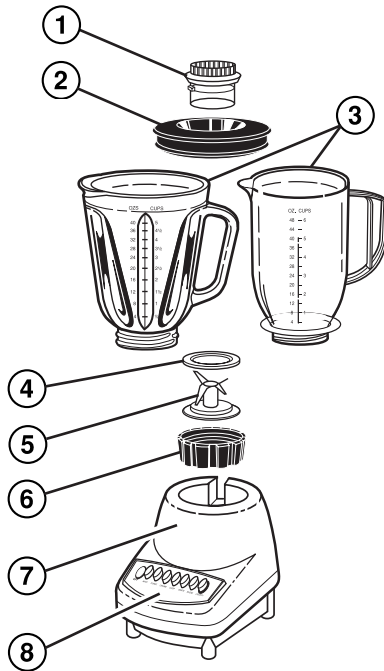
After unpacking the blender, wash everything except the blender base in hot, soapy water. Dry thoroughly. Wipe the blender base with a damp cloth or

sponge. **DO NOT IMMERSE THE BASE IN WATER.** Care should be taken when handling the blades as they are very sharp.

# Parts and Features

1. Filler Cap
2. Lid
3. Jar - 44 oz/1250 ml plastic  
40 oz/1250 ml glass  
48 oz/1375 ml plastic  
with strain/pour/close lid

4. Gasket
5. Blades
6. Retaining Ring
7. Base
8. Control Panel



# *How to Assemble and Use*

**IMPORTANT:** Your Hamilton Beach 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. Call our toll-free customer service number 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 retaining ring.
3. Make sure the retaining ring 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. Plug cord into outlet.
6. Put ingredients in jar, place lid on jar.
7. Process food or beverages. Place hand on lid when blending liquids. See "Blending Techniques" and "Hints for Best Use" for suggestions and processing tips.
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.

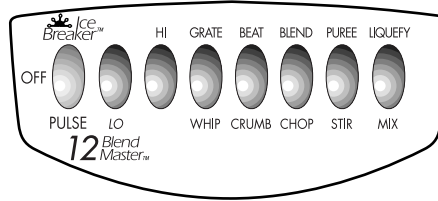
## **Hints for Best Use**

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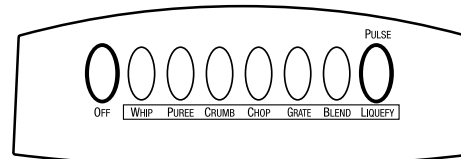
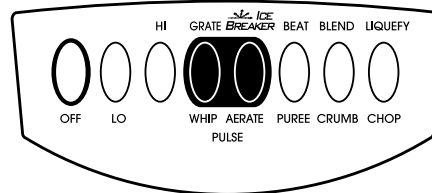
- Processing hot foods or liquids in the blender may cause hot liquid to spurt out when the cover is removed. Always remove the filler-cap from the cover before blending hot foods or liquids.
- To add foods when blender is operating, remove filler-cap from container cover and add ingredients through 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.

## Control Panel

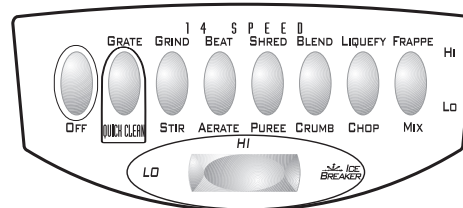
Depending on the model, your blender controls may range from 7 to 14 speeds. If your blender control panel has blending functions listed above and below a row of buttons, first select the LO or HI power range before pushing a Function Button.



Features called Ice Breaker, Pulse, or InstaBlend indicate an option of blending only as long as the button is held down. The blender motor stops when the button is released. Do not attempt to hold down these buttons down continuously.



This blender has a three position LO/HI/ICE BREAKER switch. Slide the switch towards LO to select the LO power range. The middle position of the switch is the HI power range. To operate the blender, first select the LO or HI power range. Then select the speed by pushing one of the speed buttons. The blender will run until the OFF button is pushed.



### Ice Breaker/Pulse

This function allows instant control of the blending action. The blender operates only as long as the switch is held. Slide the switch toward Ice Breaker for instant on and off pulsing action.

## Crushing Ice

Fill container half-full with cold water. Add about 2 cups of ice cubes. Place cover on container then press and release the Ice Breaker button. Continue until ice is crushed to desired consistency. Pour contents into colander or sieve to drain off water.

**DO NOT CRUSH ICE WITHOUT LIQUID.** Failure to follow these directions can result in damage to the blades, container, blender, and possibly result in personal injury.

## Blending Techniques

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### **Baby Foods**

Follow feeding guidelines appropriate for age. Place 1 cup cooked fruits or vegetables in blender jar. Add liquid, such as water, milk, or juice, if needed. PUREE for 10 seconds or until smooth.

### **Bread Crumbs**

Tear bread into pieces and put in blender jar. PULSE about 10 times.

### **Cookie or Cracker Crumbs**

Break cookies or crackers into pieces and put in blender jar. Process 1 cup at a time. PULSE about 10 times. For a finer consistency, process on CRUMB a few seconds after Pulsing.

### **Chopped Nuts**

Place 1 cup nuts in blender jar. PULSE a few times. Remove jar from base and shake to redistribute pieces. Place jar on base and PULSE a few more times.

### **Chopping Vegetables**

Cut cabbage, carrots, onion, green pepper, or potatoes into chunks. Place 2 cups of vegetable in blender jar. Cover with water. PULSE until desired chopped consistency is reached. Pour into colander to drain off water.

### **Coffee Beans**

Place ½ cup beans in blender jar. Process on LIQUEFY for 30 seconds or until desired grind consistency is reached.

### **Frozen Juice Concentrate**

Place 6 ounces frozen juice in blender jar with recommended amount of water. LIQUEFY 20 seconds. Or place 12 ounces frozen juice in blender jar with 1 can of water. BLEND 30 seconds. Pour into pitcher and stir in remaining 2 cans water.

### **Grated Baking Chocolate**

On a cutting board, cut 2 to 3 ounces baking chocolate into chunks. Place in blender jar. PULSE for 10 seconds.

### **Smooth Gravy**

If your gravy has lumps, place in blender jar. Remove filler-cap from cover to allow steam to escape. PUREE 5 seconds or until smooth.

### **Pancakes or Waffles**

Place liquid ingredients into jar, then dry ingredients. WHIP for 10 seconds or until blended.

### **Parmesan Cheese**

Cut cheese into half-inch chunks. Process on GRATE for 30 seconds or until desired consistency.

### **Superfine Sugar**

Place 1 cup regular granulated sugar in blender. GRATE 30 seconds to make superfine sugar which dissolves instantly in iced tea.

### **“Thickened” Whipping Cream**

The blender will not whip cream, but produces a spoonable topping. Pour 1 cup heavy or whipping cream in blender jar. Process on BLEND for 20 seconds or until thickened.

## How to Clean

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 retaining ring and remove cutting unit assembly from jar.
4. Carefully remove blades and gasket from bottom of retaining ring.
5. Carefully wash blades, retaining ring, gasket, jar (if plastic), and cover in hot, soapy water. Rinse and dry thoroughly. Do not soak. Glass jars may be washed in an automatic dishwasher. **Do not wash blades, retaining ring, gasket, plastic jar, or cover in a dishwasher.**
6. Reassemble cutting unit assembly onto jar, replace jar onto blender base.
7. Store blender with cover ajar to prevent container odor.

## Recipes

For more blender recipes, call our toll-free number or check our Web site.

### Ham & Swiss Strata

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|                           |                                   |
|---------------------------|-----------------------------------|
| 4 slices bread            | 1 tablespoon prepared mustard     |
| 1 cup grated Swiss cheese | 1/8 teaspoon pepper               |
| 2 eggs                    | 2 to 3 slices ham, torn in pieces |
| 1 cup milk                |                                   |

Spray an 8-inch baking dish with nonstick cooking spray. Lay bread in dish, overlapping if necessary. Sprinkle with cheese. Place eggs, milk, mustard, and pepper in jar and process on BLEND for 15 seconds. Add ham to jar and PULSE 3 or 4 times or until chopped to desired consistency. Pour over bread and cheese. Bake at 350°F for 40 minutes or until set. **Makes 2 servings.**

### Mexican Jack Omelet

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|  |                            |
|--|----------------------------|
| 3 eggs                                       | 1 tablespoon water or milk |
| 2 ounces Monterey Jack or pepper jack cheese | Salt and pepper to taste   |

Place all ingredients in blender. Process on GRATE about 10 seconds. Over medium heat, melt a small pat of margarine or butter in a skillet. Pour omelet into skillet. Cook until just set, then flip over and cook until done. Fold and serve. **Makes 1 omelet.**



## Red Pepper and Garlic Dip

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|   |                               |
|---|-------------------------------|
| 6 large cloves garlic                       | 1 teaspoon hot pepper sauce   |
| 2 tablespoons fresh basil leaves,<br>packed | ½ cup roasted red bell pepper |
| 1 tablespoon soy sauce                      | 4 ounces cream cheese, cubed  |

Place garlic and basil in blender jar. PULSE for 5 to 10 seconds or until coarsely chopped. Add remaining ingredients. Process on LIQUEFY until smooth and blended. Serve with crackers or fresh vegetables for dipping. Cover and refrigerate to store. **Yield: 1½ cups.**

## Mediterranean Pasta

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|  |                          |
|--|--------------------------|
| 15-ounce can whole tomatoes                        | 1 teaspoon cinnamon      |
| ⅓ cup roasted red bell pepper                      | 1 small onion, quartered |
| 6-ounce jar marinated artichoke hearts,<br>drained | 1 teaspoon dried oregano |
| 3 cloves garlic                                    | 1 teaspoon dried basil   |

Puree tomatoes. Add other ingredients and PULSE until coarsely chopped. Heat, if desired, and pour over pasta. **Yield: about 2 cups.**

## Hummus

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|   |                            |
|---|----------------------------|
| 19-ounce can garbanzo beans<br>(chickpeas), not drained | 1 tablespoon olive oil     |
| 3 tablespoons lemon juice                               | 1½ teaspoons minced garlic |
| 2 tablespoons tahini                                    | 1 teaspoon cumin           |
|   | ½ teaspoon salt            |

Combine the seven ingredients in blender jar. BLEND on high. Turn blender off. Scrape sides of jar with spatula. Turn blender on and process an additional 30 seconds until smooth. Transfer to serving dish. Serve with rye toast or pita wedges. **Yield: about 3 cups.**

## Chocolate Cream Mousse

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|                            |   |
|----------------------------|---|
| 1 teaspoon vanilla         | ¾ cup milk                                    |
| 2 tablespoons sugar        | 3-ounce package cream cheese,<br>cut in cubes |
| 1 cup mini-chocolate chips |   |

Put vanilla, sugar, and chocolate chips in blender jar. Heat milk to steaming. Pour milk into jar. Process with BLEND for 15 seconds or until smooth. Add the cream cheese and BLEND for 10 seconds or until smooth. Pour into individual dessert dishes and refrigerate at least 2 hours or until set. **Makes 4 to 6 servings.**

## Berry Blast

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11.5 ounce can berry non-frozen liquid concentrate (found in juice aisle)      8 ounce strawberry yogurt  
1 cup ice cubes      1 cup frozen strawberries

Place all ingredients in blender jar. Cover. Blend on Pulse for 1 minute or until desired consistency. **Makes 32 ounces.**

## Orange Pineapple Cooler

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1 cup orange juice  
1 cup pineapple chunks  
1 cup ice cubes

Place all ingredients in blender jar. Cover. Blend on Pulse for 1 minute or until desired consistency. **Makes 24 ounces.**

## PBCs (Peanut Butter and Chocolate)

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3 scoops vanilla ice cream      ¼ cup peanut butter  
¾ cup milk      ¼ cup chocolate syrup

Place all ingredients in blender jar. Cover. Blend 30 seconds or until desired consistency. **Makes 20 ounces.**

## Orange-Sicle Smoothie

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1½ cups orange juice  
4 scoops vanilla ice cream

Place all ingredients in blender jar. Cover. Blend 30 seconds or until desired consistency. **Makes 24 ounces.**

# 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:** \_\_\_\_\_

## TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. 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. 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

In Mexico 01-800-71-16-100

Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

### KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

263 Yadkin Road  
Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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