

blender

owner's manual

SAVE THIS USE AND CARE BOOK



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Hamilton Beach.

Please call 1-800-851-8900 with questions

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Keep hands and utensils out of jar 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.
- Blades are sharp; handle carefully—especially when assembling, disassembling or cleaning inside blender jar.
- Do not use a broken, chipped, or cracked blender jar.
- Do not use broken, cracked, or loose cutting blades.
- To reduce the risk of injury, never place cutting blades on base without jar properly attached.
- Always operate blender with lid in place.
- To prevent possible burns: do not fill blender jar beyond the 3-cup (750 ml) level. With the protection of an oven mitt or thick towel, place one hand on top of lid. Keep exposed skin away from lid. Start blending at lowest speed.

- Screw on jar nut firmly. Injury can result if moving blades accidentally become exposed.
- If the jar should turn when the motor is switched ON, switch OFF immediately and tighten jar in jar nut, Sure Rest™ base, or cutting assembly.
- Do not leave blender unattended while it is operating.
- To disconnect cord, turn the control to OFF. Then remove plug from wall outlet.
- Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

OTHER CONSUMER SAFETY INFORMATION

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

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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.

Do not place blender jar in the freezer filled with food or liquid. The contents may freeze and may result in damage to the cutting blades, jar, blender and possibly result in personal injury.

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

WATTAGE/PEAK POWER INFORMATION

The wattage rating of the blender is determined by an Underwriter's Laboratory test and is based on available cutting blades and jar combinations that may not be provided with your unit but are available as replacement parts. This is a measure of input wattage after 30 seconds of operation. The blender as provided may draw significantly less power. Peak power is the measure of the motor wattage during the first seconds of operation. This is when a blender requires the most power to crush ice, frozen fruit, etc. This is a better measure of what a blender motor can deliver when power is needed most.

Thank you for purchasing our product!

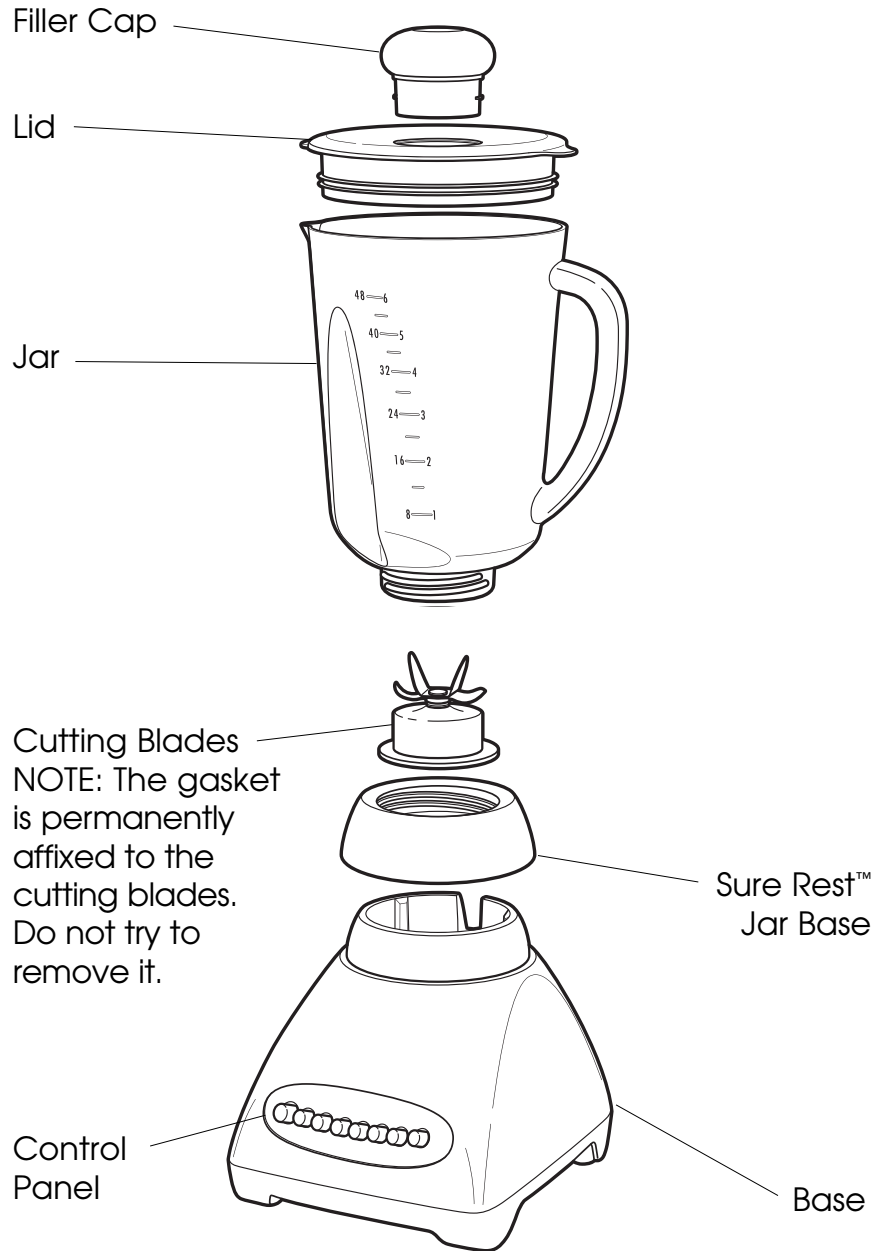
Your blender is designed with Wave~Action™ blending technology. This revolutionary system does not require the use of a stir stick or wooden spoon.

We know you will enjoy many years of superior blending performance.

OPTIONAL ACCESSORY

Hamilton Beach Brands Stay or Go™ Personal Blending Jar (AC16) may be purchased separately and used with this appliance.

PARTS AND FEATURES

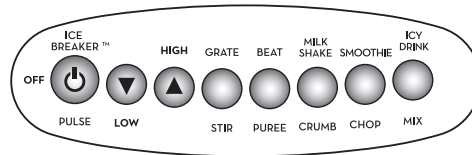


BEFORE FIRST USE

After unpacking the blender, follow instructions in "How to Clean."

CONTROL PANEL

First select and push a LOW or HIGH power button, then push desired speed button.



The blender will run until you push the OFF button. The OFF button is also the Ice Breaker™/Pulse Button. When using Pulse or IceBreaker, the blender will only run as long as the button is pushed. As buttons are pushed left to right, the speed at which the blades spin will increase.

HOW TO ASSEMBLE AND USE

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. Call our toll-free customer service number to obtain replacement parts.

- Make sure blender is unplugged. Place blender base on clean, dry surface to keep foreign particles from being pulled up into motor during operation.
- Place cutting blades in Sure Rest™ jar base. Set jar on top of cutting blades and tighten on jar base.
- Make sure the Sure Rest™ jar base is firmly screwed onto the jar. If not, it may loosen later when motor is turned on.
- Set assembled jar into place on blender base, making sure it is securely seated. If not, gently rock the jar until seated.
- Plug cord into outlet.

- Put ingredients in jar; place lid on jar. Place hand on lid when blending.
- **CAUTION:** To avoid potential burns, do not place hand on blender lid when processing hot liquids. With the protection of an oven mitt or thick towel, place one hand on top of lid. Keep exposed skin away from lid. Start blending at lowest speed.
- Process food or beverages. See the "Blending Specific Foods" section for speeds and processing tips.
- ALWAYS turn blender off and wait until blades have stopped rotating before removing jar.
- 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.
- NEVER replace jar onto unit while motor is running.

GENERAL TIPS

- To prevent possible burns: do not fill blender jar beyond the 3-cup (750 ml) level. With the protection of an oven mitt or thick towel, place one hand on top of lid. Keep exposed skin away from lid. Start blending at lowest speed.
- To add foods when blender is operating, remove filler cap from container cover and add ingredients through the opening.
- For best performance, the minimum amount of liquid needed per recipe is one cup (8 ounces/250 ml). Add more liquid if food is not blending properly.
- If blending action stops during blending or ingredients stick to sides of the jar, there may not be enough liquid in the jar to blend efficiently.
- 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 when in operation or at any time.

BLENDING SPECIFIC FOODS

Cookie or Cracker Crumbs

Break cookies or crackers into pieces and put in blender jar. Process 1 cup (250 ml) at a time. Pulse about 10 times. For a finer consistency, process a few more seconds after Pulsing.

Chopped Nuts

Place 1 cup (250 ml) 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

Cabbage, carrots, onion, green pepper, potatoes. Place 2 cups (500 ml) of chunks in blender jar. Cover with water. Pulse until desired chopped consistency is reached. Pour into colander to drain off water.

Coffee Beans

Place $\frac{1}{2}$ cup (125 ml) beans in blender jar. Press a desired speed control button for 30 seconds or until desired grind is reached. Do not exceed 1 minute of continuous use.

Frozen Juice Concentrate

Place 6 ounces (170 g) frozen juice in blender jar with recommended amount of water. Press a desired speed control button for 20 seconds. Or place 12 ounces (350 g) frozen juice in blender jar with 1 can of water. Press a desired speed control button for 30 seconds. Pour into pitcher and stir in remaining 2 cans of water.

Smooth Gravy

If your gravy has lumps, place in blender jar. Remove filler cap from cover to allow steam to escape. Press a desired speed control button for 5 seconds or until smooth.

Pancakes or Waffles

Place liquid ingredients (a minimum of 8 ounces/250 ml) into blender jar; then dry ingredients. Press a desired speed control button for 10 seconds or until blended.

Parmesan Cheese

Cut cheese into half-inch (1 cm) chunks and place in blender jar. Press a desired speed control button for 30 seconds or until blended.

Superfine Sugar

Place 1 cup (250 ml) regular granulated sugar in blender jar. Press a desired speed control button for 30 seconds to make superfine sugar which dissolves instantly in iced tea.

Crushing Ice

Your Wave~Action blender will crush ice at any speed, but for best results use the Pulse speed.

“Thickened” Whipping Cream

The blender will not whip cream but produces a spoonable topping. Pour 1 cup (250 ml) heavy or whipping cream in blender jar. Process for 20 seconds or until thickened.

HOW TO CLEAN

- To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
- Unplug blender from electrical outlet.
- Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, non-abrasive cleanser.
- To clean jar, unscrew Sure Rest™ jar base and remove cutting blades.
- Do not try to separate the gasket from the cutting blades.
- Carefully wash cutting blades, Sure Rest™ jar base, jar (if plastic), lid, and filler cap in hot, soapy water. Rinse and dry thoroughly. Do not soak. Glass jars may be washed in an automatic dishwasher. If desired, all parts except the cutting blades may be washed in the dishwasher in the top rack only. Please note: some part distortion may occur if your household dishwasher temperature is higher than normal or if parts are placed too close to the heating element.
NOTE: Do not wash cutting blades in a dishwasher.
- To reassemble blender, first screw cutting blades into jar; then place jar onto Sure Rest™ jar base.
- Store blender with lid ajar to prevent container odor.

QUICK CLEAN

The Quick Clean function should only be used to rinse the blender between batches of processing the same food. When the processing of a single type of food is finished, the blender should be disassembled and thoroughly cleaned as instructed in "How to Clean."

To Quick Clean, pour 2 cups (500 ml) warm water in jar and add 1 drop liquid dishwashing detergent. Run the blender on HIGH SPEED for 10 seconds. Discard soapy water. Rinse with clean water.

This function is not a substitute for regular cleaning as instructed in "How to Clean." This function should never be used when blending any mixture containing eggs, milk, or any other dairy products, meats, or seafood.

RECIPES

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

Triple Chocolate Milkshake

1½ cups (375 ml) milk
8 chocolate sandwich cookies
⅓ cup (80 ml) chocolate syrup
6 scoops chocolate ice cream

Place all ingredients in blender. Press a desired speed control button for 15 seconds or until cookies are coarsely chopped and shake is smooth. **Makes 32 ounces (950 ml).**

Frothy Pineapple-Banana Smoothie

11.5-ounce (339 ml) can pineapple-orange juice concentrate (found in juice aisle)
1½ cups (375 ml) ice cubes
½ cup (125 ml) pineapple chunks
1 ripe banana, broken into pieces

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until blended.

Makes 40 ounces (1.25 L).

Orange Pineapple Smoothie

15-ounce (425 g) can crushed pineapple
1 cup (250 ml) orange juice
1 cup (250 ml) ice cubes
8 ounces (250 ml) pineapple yogurt

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until blended.

Makes 36 ounces (1.125 L).

Banana Berry Smoothie

1½ cups (375 ml) milk
2 cups (500 ml) frozen strawberries
2 ripe bananas, broken into pieces
2 8-ounce (450 g) containers vanilla or strawberry yogurt.

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until blended.

Makes 48 ounces (1.5 L).

Orange-Sicle Smoothie

2½ cups (625 ml) orange juice
6 scoops vanilla frozen yogurt

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until blended.

Makes 36 ounces (1.125 L).

Mocha-Cocoa Shake

1½ cups (375 ml) milk
2 teaspoons (10 ml) instant coffee powder
6 scoops chocolate ice cream

Place all ingredients in blender. Press a desired speed control button for 15 seconds or until shake is smooth.

Makes 24 ounces (750 ml).

Adult Mocha Shake

1 cup (250 ml) milk
¾ cup (175 ml) coffee-flavored liqueur like Kahlua
4 scoops chocolate ice cream, softened

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until blended.

Makes 32 ounces (950 ml).

Strawberry Daiquiri

16-ounce (450 g) package frozen strawberries in syrup,
slightly thawed
6-ounce (170 g) can frozen limeade concentrate
1 cup (250 ml) rum
2 cups (500 ml) ice

Place all ingredients in blender. Press a desired speed control button for 45 seconds or until ice is crushed.

Makes 40 ounces (1.25 L).

Margaritas

½ cup (125 ml) tequila
½ cup (125 ml) Triple Sec
2 cups (500 ml) ice
Juice of 16 limes
½ cup (125 ml) sugar

Place all ingredients in blender jar; cover. Press a desired speed control button for 45 seconds or until ice is crushed.

Makes 32 ounces (950 ml).

Mexican Jack Omelet

3 eggs
2 ounces (56 g) Monterey Jack or pepper jack cheese
1 tablespoon (15 ml) water or milk
Salt and pepper to taste

Place all ingredients in blender jar. Press a desired speed control button for 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.**

Hummus

19-ounce (535 g) can garbanzo beans, undrained
3 tablespoons (45 ml) lemon juice
2 tablespoons (30 ml) tahini
1 tablespoon (15 ml) olive oil
1½ teaspoons (7.5 ml) minced garlic
1 teaspoon (5 ml) cumin
½ teaspoon (2.5 ml) salt

Combine the seven ingredients in blender jar. Press a desired speed control button until blended. 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.

Makes about 3 cups (750 ml).

Chocolate Cream Mousse

1 teaspoon vanilla (5 ml)
2 tablespoons (30 ml) sugar
1 cup (250 ml) mini-chocolate chips
½ cup (175 ml) milk
3-ounce (85 g) package cream cheese, cut in cubes

Put vanilla, sugar, and chocolate chips in blender jar. Heat milk to steaming. Pour milk into jar. Press a desired speed control button for 15 seconds or until smooth. Add cream cheese and press a desired speed control button 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.

LIMITED WARRANTY

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price.

Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.



blender



Michael Graves

Michael Graves, recipient of the National Medal of Arts and the American Institute of Architects' Gold Medal, has been at the forefront of architecture and design since founding his practice in Princeton, New Jersey in 1964. By integrating architecture, interior design, product design and graphic design, his unique practice has developed a powerful lifestyle brand with an impressive portfolio of projects throughout the world. His design practice, Michael Graves Design Group, has created products that range from building components to consumer products for home and office, including the Michael Graves Design™ collection for Target.

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