

Bar Blenders

Models 901/908/909/910/918/919

Operation Manual
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Blender Safety

IMPORTANT: This operation manual should be reviewed with all equipment operators as part of your operator training program.

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER

You will be killed or seriously injured if you don't follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

⚠ WARNING



Cut Hazard

Always place cover on jar when blending.

Do not put hands, spoons, or other utensils in jar when blending.

Failure to follow these instructions can result in broken bones or cuts.

Requesting Assistance or Service

Before calling for assistance or service, please check the “Troubleshooting Guide” in this manual. If you still need help, follow the instructions below.

Whenever you call to request assistance or service, you need to know the complete model number. You can find this information on the label on the bottom of your blender.

Please also record the purchase date of your equipment and your dealer's name, address, and telephone number.

Model Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

You can also order **replacement parts** by calling your nearest Hamilton Beach Commercial Service Center or your local dealer.

Call our Technical Service number: 866-285-1087 or 910-692-2223

8 a.m. – 5:30 p.m. EST Monday – Thursday, 8 a.m. – 5:15 p.m. EST Friday

(www.commercial.hamiltonbeach.com)

IMPORTANT SAFETY INSTRUCTIONS

WARNING — When using electrical appliances, basic safety precautions should be followed, including the following:

- Read all instructions.
- Plug into a grounded outlet.
- Do not touch surfaces that may be hot. Use handles or knobs provided.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- To protect against electrical shock, do not immerse cord, plug, or blender base in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- The use of accessory attachments not recommended by Hamilton Beach may cause injuries.
- To reduce risk of personal injury, unplug cord from outlet when not in use, and before putting on or taking off parts or doing any other servicing of the blender.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- To reduce risk of personal injury and to prevent damage to blender or jar and cutter assembly, DO NOT insert utensils into blender jar while operating blender, or store utensils in the blender jar when it is not in use.
- Avoid contacting moving parts.
- Blades are sharp. Handle carefully.
- Inspect jar and cutter assembly daily. Check cutter for wear, nicks, or broken blades. Replace jar and cutter assembly at least every 12 months.
- Do not defeat the jar pad sensors.
- Do not use outdoors.
- This appliance is intended for short periods of operation, with a rated operating time of 3 minutes.
- To prevent damage to blender, jar, or cutter assembly, DO NOT move or shake blender while in operation. If blending action stops during operation, turn blender OFF, remove jar from base, remove jar cover, and use a thin rubber spatula to push mixture towards cutters.
- Do not spray the base with a high-pressure spray gun.
- Disconnect power before cleaning or servicing.
- To prevent burns from hot liquids splashing out of the jar, always remove the filler cap of the container cover before blending hot liquids.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest service facility for examination, repair, or electrical or mechanical adjustment.
- If the supply cord of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person. If fitted with a non-rewirable U.K. plug, the 13 amp fuse approved by ASTA to be B.S. 1362 must be used. If you need a replacement fuse carrier, it must be replaced by the same colour coded carrier with the same markings. Fuse covers and carriers can be obtained from approved service agents. **IMPORTANT:** If the molded plug is cut off, dispose of it immediately. The plug is not rewirable and would cause a shock hazard if inserted into a socket.
- For a complete operation manual in this language, please visit our website at www.commercial.hamiltonbeach.com or call 910-692-2223.

– **SAVE THESE INSTRUCTIONS** –

Blender Operation — Quick Start Guide

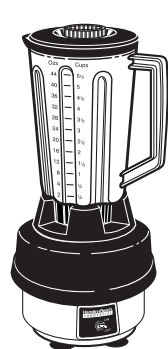
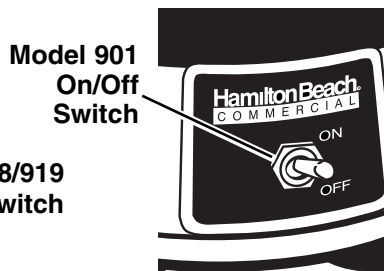
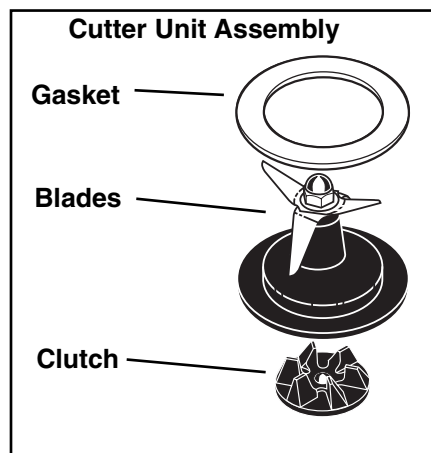
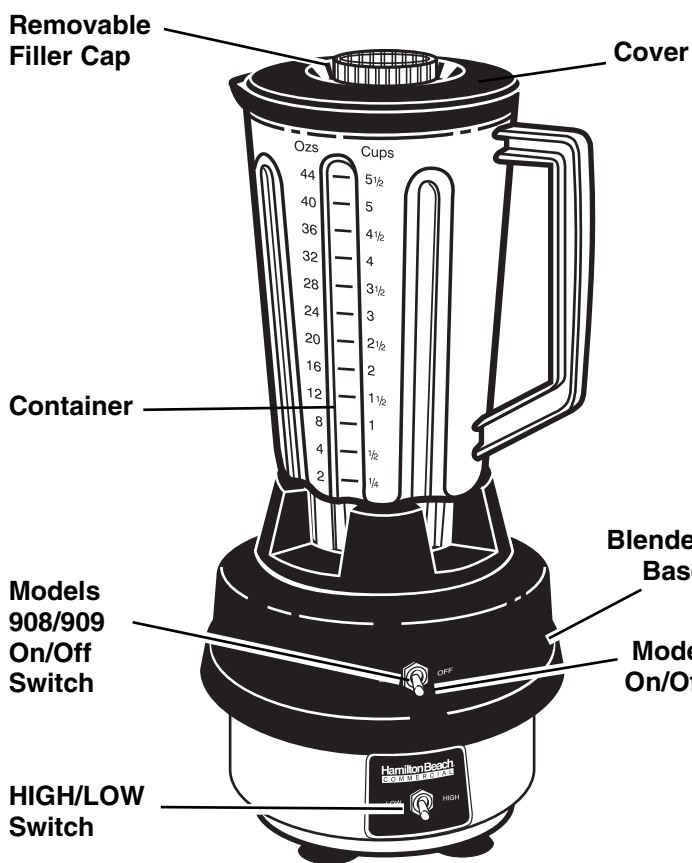
1. Place the blender on a dry, level surface.
2. Make sure the power switch is in the “off” or **O** position. Plug the blender into a grounded electrical outlet.
3. Place the jar on the base with ingredients and jar lid in place.
4. Set the controls to your preference.
5. Move the power switch to the “on” or **I** position.

Parts and Features

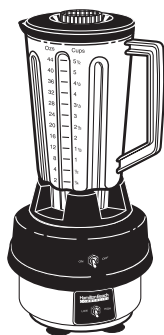
The parts and features for the 901/908/909/910/918/919 Blenders are shown on this page. Become familiar with all parts and features before using your blender.

Your blender is designed for blending and mixing beverages.

Note: The Blender is not designed to crush ice. Ice cubes made in most icemakers may be added to liquid ingredients in the blender to make daiquiris or similar drinks.



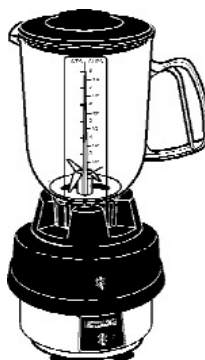
Model 901



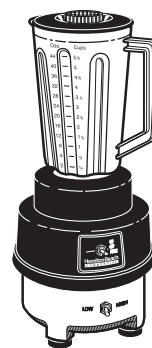
Model 908



Model 909



Model 910



Model 918



Model 919

Operation

Operating the Blender

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.
Do not remove ground.
Do not use an adapter.
Do not use an extension cord.
Failure to follow these instructions can result in death, fire, or electrical shock.

Controls

Model 901:

- The **ON/OFF switch** will turn the blender ON for continuous operation at approximately 18,000 RPM, or OFF.

Models 908, 909, 910, 918, 919:

Two separate switches on the front panel allow you to control the blender for precise blending requirements:

- The **ON/OFF switch** will turn the blender ON for continuous operation or OFF.
- The **HIGH/LOW switch** allows you to select the following speeds:
Hi – 17,800 RPM Low – 11,500 RPM
- The **Pulse switch** (Models 910, 918 and 919) turns on the blender only when the switch is pressed. When the switch is released, the blender will stop. This will allow you to precisely control the operation of the blender.

Using the blender

Before you use the blender for the first time, wash the container, cover, and cutter unit assembly. Refer to “Cleaning the Blender.” Do not put the cutter unit assembly in the dishwasher.

To operate the blender, proceed as follows:

1. Place the blender on a clean, dry, level surface, and set the ON/OFF switch to OFF.
2. Place cutter unit in the threaded collar, blades up. Slip the gasket OVER the blades and onto the base of the cutter unit. Screw the completed blade assembly onto the container.

⚠ WARNING

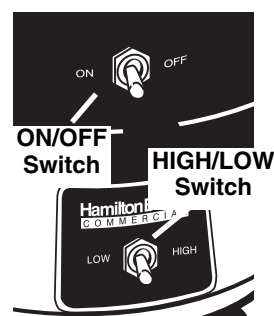


Cut Hazard

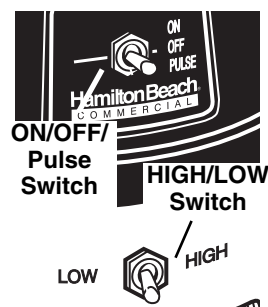
Always place cover on jar when blending.
Do not put hands, spoons or other utensils in jar when blending.
Failure to follow these instructions can result in broken bones or cuts.



Model 901



Models 908/909



Models 910/918/919

3. Plug the blender into an electric outlet.
4. Place the ingredients to be blended into container.
5. Place the container onto the base. Make sure it rests securely on the base.
6. Place the cover and filler cap on the container.
7. Set the Hi/Low switch (except model 901) to the desired speed. See “Professional Blending Techniques” for blending tips.

NOTE: If you want the blender to run for short bursts, press the Pulse switch (on some models). While you are pressing the Pulse switch, the blender will run at the selected speed. Release the Pulse switch to stop the blender.

Professional Blending Techniques

Filling the container

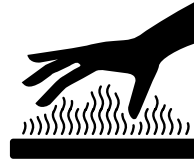
When filling the container with ingredients, follow these recommendations:

- Use sufficient amount of liquid to ensure that the mixture is fluid and free-running at all times. Pour the liquid into the container FIRST.
- Cut solid ingredients into pieces that are no bigger than a 1" (2.5cm) cube.
- Add the ingredients to container in batches. Do not blend maximum volume all at once.
- Do NOT overfill the container with product. This may prevent the blender from processing the product properly. Process dense foods or thick mixtures in small batches, and remember that the volume of the product normally increases during processing.
- Do not exceed one quart of content when blending hot product.
- Always place the cover and filler cap on the container when blending. For blending hot liquids, remove filler cap from container cover before blending.

Blending techniques

Icy drinks – Do not use blender to crush large ice cubes. The blender is not designed for this. Small ice cubes or crushed ice is recommended. Pour in liquid, then add ice. Cover. Set speed at HIGH (except model 901) and process until desired consistency is reached. Chunks of frozen fruit can be added to milk or fruit juice to produce a sherbet or slush.

⚠ WARNING



Burn Hazard

Always use caution when blending hot contents.

Failure to follow these instructions can result in burns.

Blending hot mixtures

IMPORTANT: To minimize the possibility of scalding, the following precautions **MUST** be observed:

- Do not exceed 1 quart of content when blending hot product. Remember that the volume of the product normally increases during processing.
- Always place the cover on the container and remove the filler cap from container cover when blending hot liquids to prevent the build up of pressure.
- Never stand with your face directly over the container when operating the blender where steam may be released.
- Begin on LOW speed and then select a speed that produces a column of air in the center of the container.

Filler Cap

Use the filler cap to add liquids to the container while the unit is running.

Caring for the Blender

Cleaning Instructions

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground.

Do not use an adapter.

Do not use an extension cord.

Do not immerse base in water or other liquid.

Failure to follow these instructions can result in death, fire, or electrical shock.

General cleaning

Do not allow food residue to dry on any part of the blender. Wash and rinse container, cutter unit assembly and base after each use, or whenever it will not be used again within one hour, as follows:

1. Remove the container from the base, and then remove the cover. Add cleaning solution to the container. Use a washing solution of hot water (less than 115° F/46° C) and a non-sudsing detergent. Use the recommended amount of detergent.
2. Scrub and flush out the container interior, cover and filler cap to remove food residue. Empty container.
3. Fill container ¼ full with fresh washing solution and place it on the base.
4. Replace the cover on the container and run the blender on high speed (except model 901) for 2 minutes.
5. Repeat step 3 using clean rinse water (95° F/35° C).
6. Wipe down the container, filler cap, and cover with a soft cloth or sponge, dampened with fresh washing solution.
7. Wipe the exterior of the base with a damp cloth or sponge. The base contains electrical components: do not immerse, use a high-pressure washer, or use a dishwasher to clean the base.

⚠ WARNING



Cut Hazard

Always place cover on jar when blending.

Do not put hands, spoons or other utensils in jar when blending.

Failure to follow these instructions can result in broken bones or cuts.

Sanitizing

1. Wash container as instructed in "General Cleaning."
2. Fill container with sanitizing solution (See "Recommended Sanitizing Solution" below) and place on base.
3. Replace cover and filler cap and run on LOW (except model 901) speed for 2 minutes. Empty container.
4. Wipe the container exterior with a soft cloth or sponge dampened with sanitizing solution.
5. Immerse the cover and filler cap in sanitizing solution for two minutes.
6. Remove any remaining moisture from cutter assembly by replacing container on base with cover and filler cap in place. Then run blender on HIGH (except model 901) speed for a minimum of 2 minutes.
7. To dry, place empty container on base and run on HIGH (except model 901) speed for two seconds.
8. When ready to use, rinse with clean water.

NOTE: Do not rinse container, cover or filler cap after sanitizing.

Recommended Sanitizing Solution:

The sanitizing solution should consist of 1 tablespoon of household bleach per 1 gallon of clean, cool water (60° F, 16° C) mixed according to the instructions on the bleach. When using a sanitizing solution other than that recommended, the sanitizing solution concentration should be tested using commercially available test strips and should indicate a concentration between 100 and 200 parts per million of bleach to water.

Troubleshooting Guide

Problem . . .	Solution . . .
Blender fails to start or stops while it is running and cannot be restarted	<ul style="list-style-type: none">• Check to see if unit is securely plugged into an electric outlet.• Check to see if the fuse for the electric outlet has blown or if a circuit breaker has tripped.
Ingredients will not mix properly	<ul style="list-style-type: none">• Check to see if enough liquid has been added to the ingredients. Mixture should be fluid and free-running at all times.• Solid pieces are too large. Pieces should not exceed 1" (2.5 cm) cubes.• Container is too full. Do not fill past highest graduation marking.• Cutter unit blades are not sharp or are damaged. Inspect container and cutter assembly daily. Replace container and cutter assembly at least every 12 months or sooner if cutter assembly appears worn or damaged.• Check to see if cutter unit assembly is installed properly.• Select speed (on some models) to create a fluid blend.

Maintenance

Inspect the blender and its various parts and replace as follows:

Daily	Unplug the blender and remove the container from the base, and then inspect the container and cutter unit assembly for wear, nicks, and broken or loose blades. Replace if necessary. If the cutter assembly blades are loose, discontinue use immediately and replace the cutter assembly. Do not attempt to repair or tighten the cutter assembly. See "Replacement Parts" below.
Weekly	Unplug the blender, and then inspect the power cord insulation and power plug for cracks. Refer to "Requesting Assistance or Service" for repair or replacement.
Yearly	Replace the container and cutter unit assembly at least once a year. See "Replacement Parts" below.

Replacement Parts

Refer to "Requesting Assistance or Service" to order parts below.

Model	Part Description	Part Number
901	1 container	6126-901
908	1 container	6126-908
909	1 container	6126-909
910	1 container	6126-910
918	1 container	98000
919	1 container	98100
ALL	Cutter unit assembly	99100

Product Warranty

This Warranty supercedes all other Product Warranties

LIMITED WARRANTY

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, except as noted below. During this period, we will repair or replace this product, at our option, at no cost to you. 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: (motor brushes, container and cutter assembly, clutches, bristle brushes, funnel, stainless steel cup, agitators, carafes, etc.). This warranty extends only to the original purchaser and does not cover a defect resulting from abuse, misuse, neglect, unauthorized repair, or use not in conformity with the printed directions. Always use this product in the manner provided in the Operation Manual. 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 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 please contact our **CUSTOMER SERVICE DEPARTMENT at 1-866-285-1087**. (For faster service please have model, series, and type numbers ready for operator to assist you.) Reasonable proof of date of purchase must be presented; otherwise the effective date of the warranty will be based upon the date of manufacture plus ninety (90) days.

Hamilton Beach/Proctor-Silex, Inc.
Commercial Customer Service
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5/03