

READ BEFORE USE

Visit www.hamiltonbeach.in for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

Questions?
Please call us – our friendly associates are ready to help.
1.800.42.555.43

Hamilton Beach®

MultiBlend™ Blender



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against 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 electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer 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 stove.
10. Keep hands and utensils out of blender 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.
11. Blades are sharp; handle carefully—especially when assembling, disassembling, or cleaning inside blender jar.
12. Do not use a broken, chipped, or cracked blender jar.
13. Do not use broken, cracked, or loose cutting blade assembly.
14. To reduce the risk of injury, never place cutting blade assembly on base without blender jar properly attached.
15. Always operate blender with lid in place.
16. When blending hot liquids, remove filler-cap of two-piece lid and close the edge cover opening intended for pouring. To prevent possible burns: Do not exceed the 3-cup (710-ml) level. Hot liquids may push off two-piece lid during blending; therefore, with the protection of an oven mitt or thick towel, place one hand on top of the lid, keep exposed skin away from the lid, and start blending at lowest speed.
17. Ensure collar on base of blender jar is tight and secure. Injury can result if moving blades accidentally become exposed.
18. If the jar should twist or rotate when the motor is switched ON, switch OFF immediately and tighten jar in collar or on blender base.
19. Do not leave blender unattended while it is operating.
20. Before plugging cord into wall outlet, turn the control to OFF (O). 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.
22. Do not operate more than 2 minutes ON.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

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

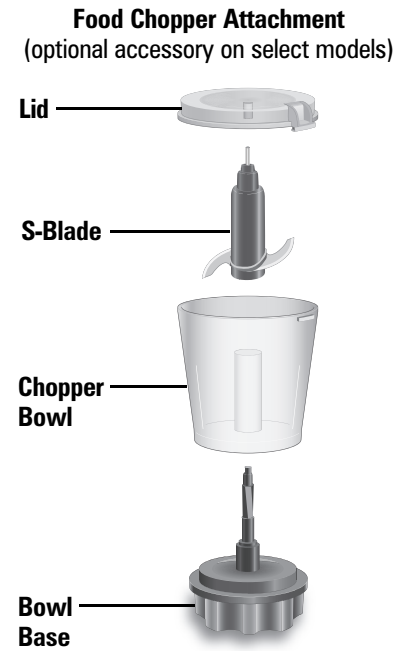
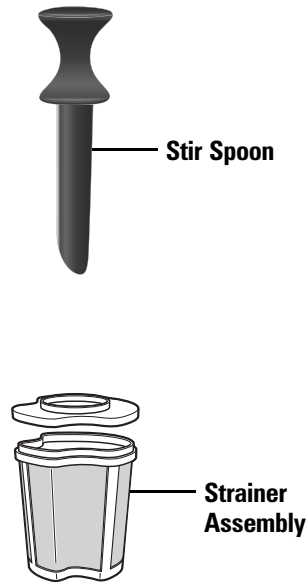
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. 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 blade assembly locks and will 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 can result in damage to the cutting blade assembly, jar, blender, and possibly result in personal injury.

BEFORE FIRST USE: After unpacking blender, wash everything except blender base in hot, soapy water. Dry thoroughly. Wipe blender base with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER.** Care should be taken when handling cutting blade assembly as it is very sharp.

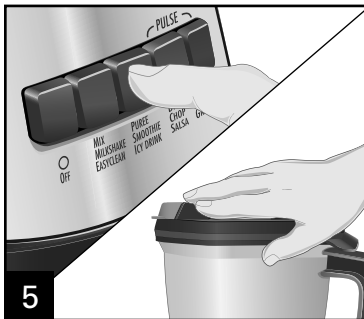
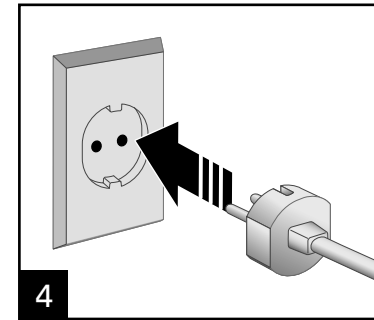
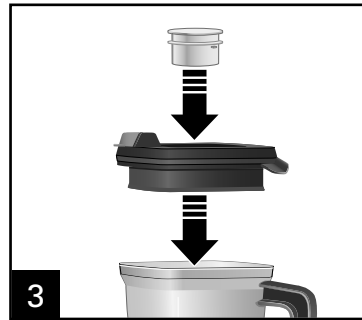
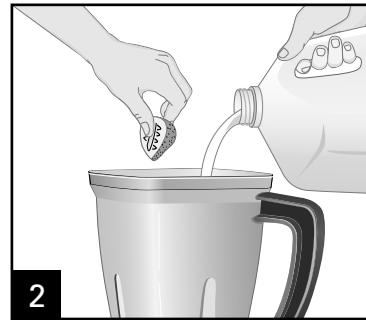
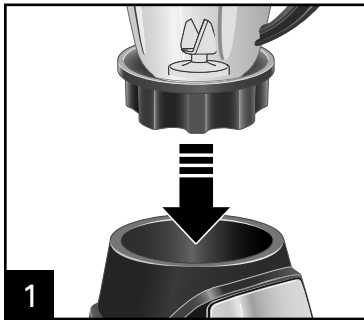
Parts and Features



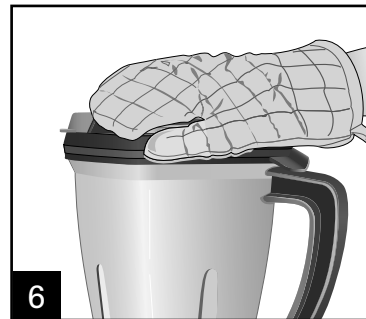
Using Your Blender

BEFORE FIRST USE: After unpacking the blender, follow the instructions in "Cleaning Your Blender."

IMPORTANT: Your blender jar and cutting blade assembly are subject to wear during normal use. Always inspect jar for nicks, chips, or cracks. Always inspect cutting blade assembly for broken, cracked, or loose blades. If jar or cutting blade assembly is damaged, do not use. Call our toll-free customer service number to obtain replacement parts.

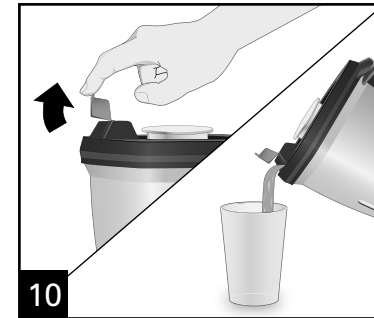
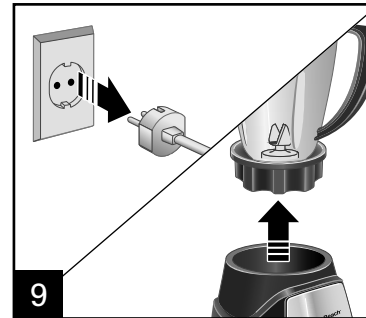
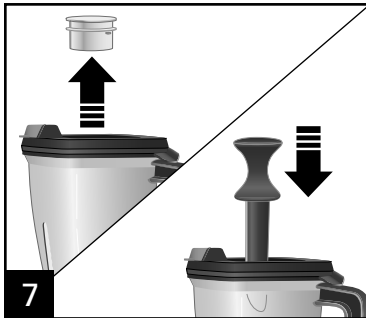


Push the desired speed button. When using the PULSE buttons, the blender will only run when the button is held down.



WARNING! Burn Hazard: When blending hot liquids, remove filler-cap of two-piece lid and close the edge cover opening intended for pouring. To prevent possible burns: Do not exceed the 3-cup (710-ml) level. Hot liquids may push off two-piece lid during blending; therefore, with the protection of an oven mitt or thick towel, place one hand on top of the lid, keep exposed skin away from the lid, and start blending at lowest speed.

Using Your Blender (cont.)



Remove filler-cap and insert stir spoon into hole in lid. Place one hand on top of the lid and use the stir spoon to add ingredients or to move thick mixtures around in blender jar. **NOTE:** Turn blender OFF before removing filler-cap and when adding the stir spoon.

Blender Tips

- To add foods when blender is operating, open hinged pouring cap and add ingredients through the opening.
- For best performance, the minimum amount of liquid needed per recipe is one cup (8 ounces/237 ml). Add more liquid if food is not blending properly.
- If blending action stops during blending or ingredients stick to sides of the jar, insert stir spoon to help move the mixture around or add more liquid to the blender jar.
- Do not try to mash potatoes, mix stiff dough, whip egg whites, grind raw meat, or extract juices from fruits and vegetables.
- Do not store food or liquids in the blender jar.
- Avoid bumping or dropping the blender when in operation or at any time.

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Blending Drinks

TYPE OF DRINK	INGREDIENTS	NUMBER OF SERVINGS	BLENDER SETTING/TIME
Fruit Smoothie	1 cup (237 ml) milk 1 1/2 cups (355 ml) yogurt 2 cups (473 ml) frozen berries or other fruit Sweetener to taste (optional)	3 to 4 (makes 4 cups [946 ml])	SMOOTHIE setting for 45 seconds or until blended.
Milkshake	1 1/2 cups (355 ml) milk 2 large scoops ice cream 2 to 3 Tablespoons (15 to 44 ml) flavored syrup	2 to 3 (makes 3 cups [710 ml])	MIX/MILKSHAKE setting for 5 to 10 seconds or LOW until blended.
Frozen Drink	1 cup (237 ml) drink mix, such as Piña Colada mix 10 ice cubes	2 (makes 2 cups [473 ml])	PURÉE/ICY DRINK setting for 45 seconds or PULSE 5 times and blend on HIGH for 45 seconds or until blended.

TIPS FOR BEST RESULTS:

- Always place liquid in blender jar first, then remaining ingredients.
- If frozen fruit or ice are not blending, stop blender and PULSE a few times.

Blending Food

FOOD	QUANTITY	PREPARATION	BLENDING TIME
Parmesan Cheese	10 oz. (283 g)	1/2-in. (1.3-cm) chunks	15 seconds
Baking Chocolate	2 oz. (57 g)	Coarsely chop squares	15 seconds
Nuts	1 cup (237 ml)	None	5 seconds
Chopped Vegetables	2 cups (473 ml)	Cut into 1-in. (2.5-cm) pieces, cover with water	10 seconds
Cookie or Cracker Crumbs	1 cup (237 ml)	Break cookies or crackers into pieces	5 seconds

TIPS FOR BEST RESULTS:

- Use PULSE button with guidelines outlined in chart.
- Remove jar from base and shake to redistribute pieces.
- Place jar on base and PULSE a few more times until desired consistency is reached.
- Parmesan cheese should remain refrigerated prior to blending.

Recipes

Triple Berry Smoothie

1 cup (237 ml) cranberry-raspberry juice
8 ounces fresh strawberries, hulled and quartered
(1 1/2 cups [355 ml])
6 ounces fresh raspberries (1 1/4 cups [296 ml])
4 ounces fresh blueberries (3/4 cup [177 ml])
1 medium ripe banana, cut into large chunks
1 cup (237 ml) vanilla yogurt
12 ice cubes

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH until smooth.

TEST KITCHEN TIP: Try different combinations of fresh berries and juice to make new flavors of smoothies.

Serves: 4

Mango Smoothie

1/2 cup (118 ml) fresh orange juice
1/2 cup (118 ml) peach yogurt
2 Tablespoons (30 ml) honey
1 cup (237 ml) fresh mango
3–4 ice cubes

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH until smooth.

*Always place liquid ingredients in blender first.

Serves: 2–4

Vanilla Milkshake With Mix-Ins

3/4 cup (177 ml) milk
3 large scoops vanilla ice cream
1/4 cup (59 ml) crushed candy or cookies, optional

Directions:

1. Place ingredients in blender jar in order listed.
2. Cover and blend on HIGH speed until smooth.

TEST KITCHEN TIPS:

- Always place liquid ingredients in blender first.
- For best results, crush candy or cookies before adding to milkshake. When milkshake is blended, pour crushed candy or cookies on top and pulse blender 3 to 4 times to mix.

Serves: 2–3

Fresh and Spicy Salsa

1 onion, peeled and quartered
1 clove garlic
1 jalapeno pepper, stem removed
4 small tomatoes, quartered
1/4 cup (59 ml) cilantro
1 Tablespoon (15 ml) lime juice
1/2 teaspoon (2.5 ml) cumin
Salt and pepper to taste

Directions:

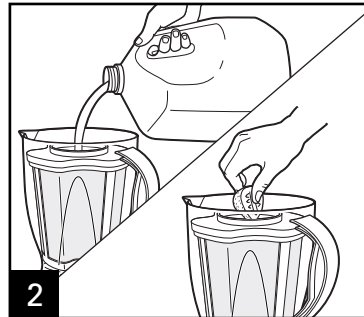
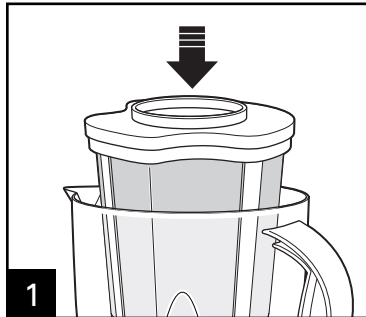
1. Place onion, garlic, and pepper in blender. Cover and PULSE until finely minced. Stir as needed. Stop blender.
2. Add tomatoes, cilantro, lime juice, cumin, salt, and pepper. Cover and PULSE until desired texture is reached, stirring as needed.

Serves: 6–8

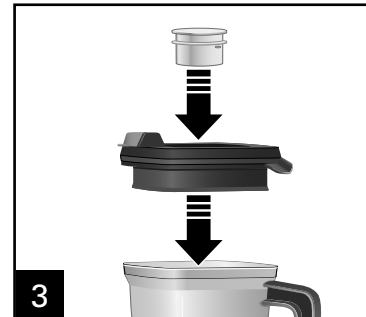
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Using Your Blender with the Strainer Assembly

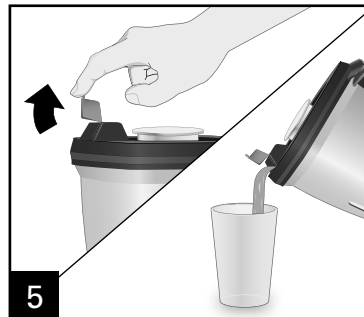
BEFORE FIRST USE: Wash all parts in hot, soapy water. Dry thoroughly.



NOTE: Add liquids first for best results.



Maximum amounts should not exceed 3 cups of fruit (1-inch squares) and 3 cups of liquid. Larger quantities can overload the blender motor and may damage the appliance.



Leave strainer and lid in place while pouring.

NOTE: For best results, cut fruit into 1-inch pieces before placing in strainer. (Maximum amount of fruit should not exceed 3 cups.) Soak dry ingredients, such as soybeans, before placing them in strainer. Make sure lid and filler cap are fully assembled and pushed down tightly on jar.

Recipes with the Strainer Assembly

Melon Water

1/2 cantaloupe or honeydew melon, seeded and diced
(about 3 cups)

3 cups water

1/4 cup honey, or to taste

Place the strainer basket into the blender jar and press firmly into place. Place all ingredients into the strainer basket and blend until liquefied, about 1 minute. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill.

Watermelon Water

NOTE: Instead of melon you can use strawberries, pineapple, or mango.

3 cups watermelon, seeded and diced

3 cups water

1/4 cup sugar, or to taste

Juice from 2 limes

Place the strainer basket into the blender jar and press firmly into place. Place all ingredients into the strainer basket and blend until liquefied, about 1 minute. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill.

Horchata (Rice-Cinnamon Drink)

1 cup long-grained white rice, soaked

1 cup water

2 cups nonfat milk

1/4 cup sugar

1 tsp vanilla extract

1/4 teaspoon ground cinnamon, or to taste

Preparation: Place the rice in a bowl and pour in enough boiling water to cover the rice. Cover bowl and place in refrigerator overnight (6–8 hours). Strain the water from rice and rinse well.

Place the strainer basket into the blender jar and press firmly into place. Place water, milk, and soaked rice into blender. Cover and blend until liquefied, about 1 minute. Add sugar, vanilla, and cinnamon. Pulse until sugar is completely dissolved. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill. Will last in the refrigerator for about 3–5 days. Shake well before using.

Recipes with the Strainer Assembly

Almond Milk

1 cup raw almonds, soaked
3 cups water
1/2 teaspoon vanilla extract, optional
1/4 cup sugar, or to taste

Preparation: Place the almonds in a bowl and pour in enough boiling water to cover the almonds. Cover bowl and place in refrigerator overnight (6–8 hours). Strain the water from almonds and rinse.

Place the strainer basket into the blender jar and press firmly into place. Place water into the strainer basket with soaked almonds. Cover and blend until liquefied, about 1 minute. Add sugar and vanilla. Pulse until sugar is completely dissolved. With lid and strainer basket in place, pour into ice-filled glass or pour into pitcher and chill. Will last in the refrigerator for about 3–5 days. Shake well before using.

Soy Milk

2 cups uncooked soybeans
4 cups water

Preparation: Wash soybeans and remove any stones or other debris. Place soybeans in a container and pour in enough boiling water to cover. Cover container and place in refrigerator to soak at least 12 hours; stir occasionally. Strain the water from soybeans and rinse.

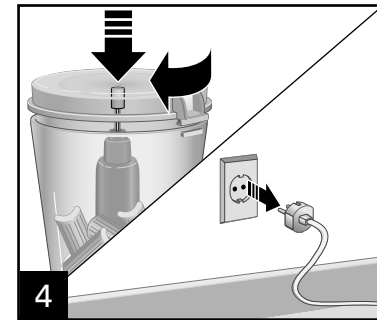
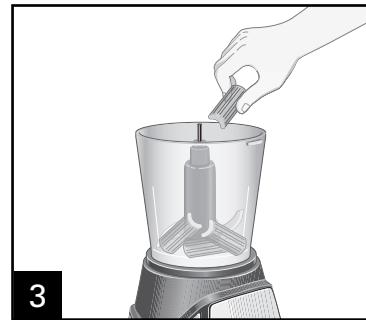
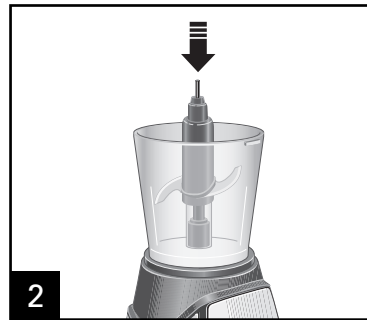
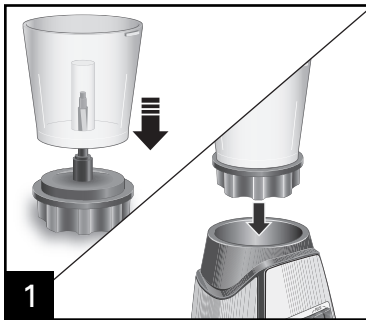
Place the strainer basket into the blender jar and press firmly into place. Place water into the strainer basket with soaked soybeans. Cover and blend 1 minute. With lid and strainer basket in place, pour into saucepan. Cook over high heat and bring to a full boil. Allow to boil for 2 minutes, stirring often. Sweeten and flavor if desired and stir until dissolved. Remove from heat and let cool. Place in a pitcher, cover, and refrigerate. Will last in the refrigerator for about 2–3 days. Shake well before using.

Using Food Chopper Attachment

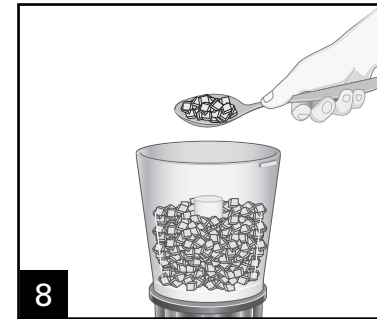
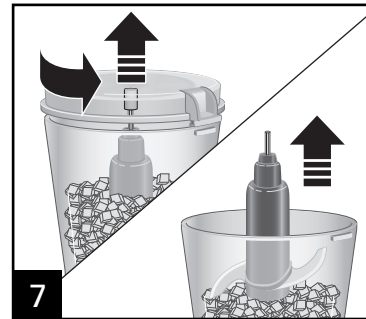
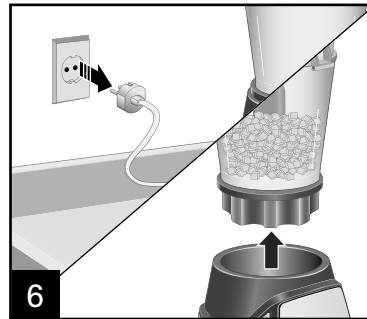
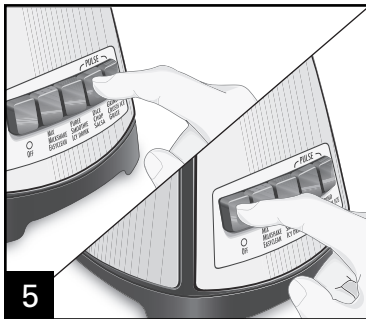
(Optional Accessory on Select Models)

⚠ WARNING Cut Hazard.

Ensure unit is off and unplugged before attaching food chopper attachment. Do not plug in and turn on until lid is in position and locked on top of food chopper bowl. Always turn off, unplug, and allow blade to stop spinning before opening lid.



Ensure unit is in off position before plugging into outlet.



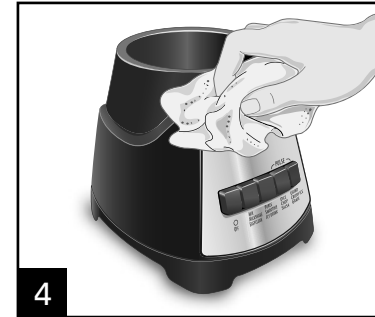
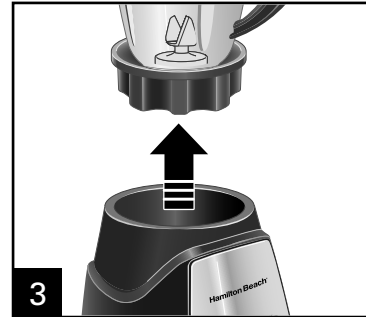
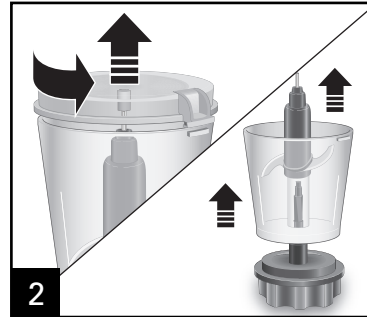
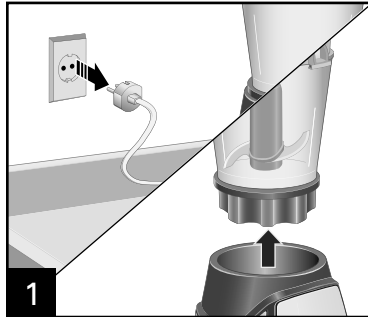
Food Processing Chart

TO MAKE	INSTRUCTION
Bread, crumbs	Tear bread slices (max. 3) into 6 pieces.
Cheese, Parmesan	Cut into 1/2-inch (1.2-cm) cubes. Process 1/2 cup (118 ml) of cubes at a time.
Chocolate, baking	Cut into 1/2-inch (1.2-cm) cubes. Do not process more than 4 oz. (113 g) at a time.
Cookie, crumbs	Break into pieces. Use up to 2 cups (473 ml) of pieces.
Fruit, chopped	Cut fruit into large chunks. Place up to 2 cups (473 ml) pieces into chopper.
Garlic, minced	Peel and then process 1 or more cloves at a time.
Graham Cracker, crumbs	Break into 4 pieces. Place up to 6 crackers in chopper at a time.
Herbs, chopped	Place up to 1 cup (237 ml) in chopper.
Meat, ground	Cut into 1/2-inch (1.2-cm) cubes. Process 8 oz. (227 g) of cubes at a time.
Nuts, chopped	Place up to 1 cup (237 ml) in chopper.
Parsley, chopped or minced	Pinch off sprigs from bunch.
Vegetables, chopped or minced	Cut into 1-inch (2.5-cm) chunks. Place up to 2 cups (473 ml) in chopper at a time.

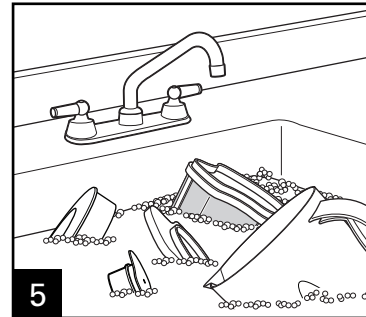
NOTE: Quantities listed above are the recommended maximum. Depending on the food type, smaller amounts may improve chopping performance.

Cleaning Your Blender

⚠ WARNING Electrical Shock Hazard.
Disconnect power before cleaning. Do not immerse cord, plug, base, or motor in water or other liquid.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. Parts may also be washed with hot, soapy water. Care should be taken when handling the cutting blade assembly as it is very sharp. Rinse and dry thoroughly. Do not soak.



Carefully wash jar with blades, lid, filler cap, and strainer in hot, soapy water. Rinse and dry thoroughly. Do not soak.

Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, nonabrasive cleanser.

EASY CLEAN

To Easy Clean, pour 2 cups (473 ml) warm water in jar and add 1 drop liquid dishwashing detergent. Run the blender on EASYCLEAN for 10 seconds. Discard soapy water. Rinse with clean water.

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

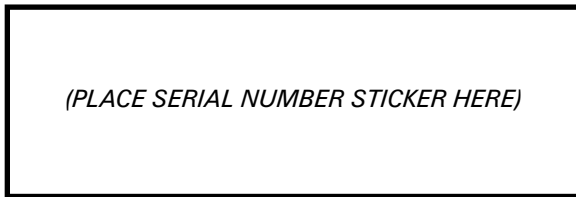
The Easy Clean function should only be used to rinse the blender between batches of processing the same food. When the processing of a single type of food is finished, the blender should be disassembled and thoroughly cleaned as instructed in "Cleaning Your Blender."

Limited Warranty

CUSTOMER NAME: _____
ADDRESS: _____
PHONE NUMBER: _____
MODEL NUMBER: _____
DATE OF PURCHASE: _____ BILL NUMBER: _____

NAME OF DEALER: _____
DEALER'S SIGNATURE: _____
CUSTOMER'S SIGNATURE: _____
STAMP:

SERIAL NUMBER:



EXPIRY DATE:

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT www.hamiltonbeach.in FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME¹

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

¹At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

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VALIDITY:

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- 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 ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

THE WARRANTY WILL BE CONSIDERED INVALID IF:

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/INSTALLATION NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECT TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220-240V~/50Hz.

6/14