

**READ BEFORE USE  
LIRE AVANT UTILISATION  
LEA ANTES DE USAR**

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¡Visite [www.hamiltonbeach.com](http://www.hamiltonbeach.com) (EE. UU.) o [www.hamiltonbeach.com.mx](http://www.hamiltonbeach.com.mx) (México) para ver otros productos de Hamilton Beach o para contactarnos!

**Questions?**

Please call us – our friendly associates are ready to help.  
USA: 1.800.851.8900

**Questions ?**

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.  
CAN : 1.800.267.2826

**¿Preguntas?**

Por favor llámenos – nuestros amables representantes están listos para ayudar.

EE. UU.: 1.800.851.8900

MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.



# Hamilton Beach®

## Stay or Go™ Blender Mélangeur Licuadora

English ..... 2  
Français..... 13  
Español ..... 25

Recipes Included!  
Recettes à l'intérieur !  
¡Recetas Incluidas!

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. 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.
8. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. Keep hands and utensils out of blending 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.
12. Blades are sharp; handle carefully—especially when assembling, disassembling, or cleaning inside blending jar.
13. Do not use a broken, chipped, or cracked blending jar.
14. Do not use broken, cracked, or loose cutting blade assembly.
15. To reduce the risk of injury, never place cutting blade assembly on base without blending jar or grinding cup properly attached.
16. Always operate blender with lid in place.
17. Do not blend hot liquids in the travel jar or grinding cup.
18. When blending hot liquids in the 32-oz. blending jar, remove center piece of two-piece cover. Hot liquids may push lid off jar during blending. To prevent possible burns: Do not fill blending jar beyond the 3-cup (710-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.
19. Ensure collar on base of blending jar, travel jar, and grinding cup are tight and secure. Injury can result if moving blades accidentally become exposed.
20. If the jar should twist or rotate when the motor is switched ON (I), switch OFF (O) immediately and tighten jar in collar or on blender base.
21. Do not leave blender unattended while it is operating.
22. 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.
23. Do not use appliance for other than intended purpose.
24. Do not place on or near a hot gas or electric burner or in a heated oven.

## 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 by using an adapter. If the plug does not fit fully into the outlet, 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 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 blending 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.

### **Wattage/Peak Power Information**

The wattage/ampere rating of the blender is determined by an Underwriters Laboratory test and is based on available cutting blade assembly, jar combinations, and attachments that may not be provided with your unit, but are available as replacement parts. This is a measure of input wattage/amperes 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 consume when power is needed most.

**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

**BEFORE FIRST USE:** After unpacking the blender, follow the instructions in "Care and Cleaning."

\*To order parts:

US: 1.800.851.8900

[www.hamiltonbeach.com](http://www.hamiltonbeach.com)

Canada: 1.800.267.2826

Mexico: 01 800 71 16 100

\*Optional accessory on select models

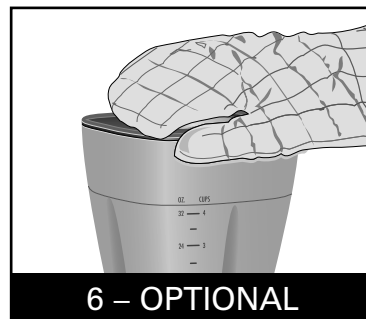
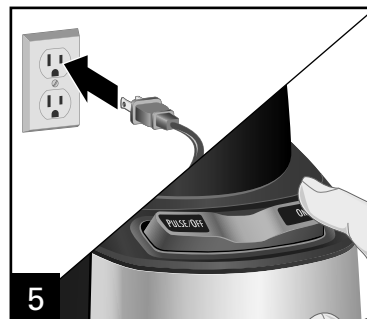
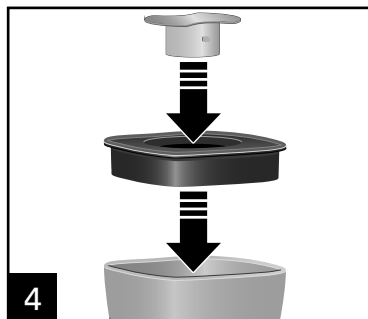
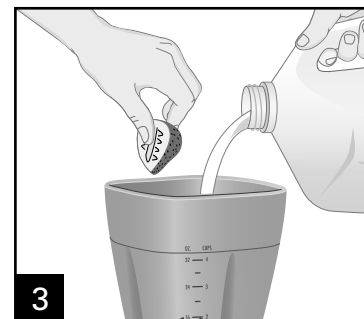
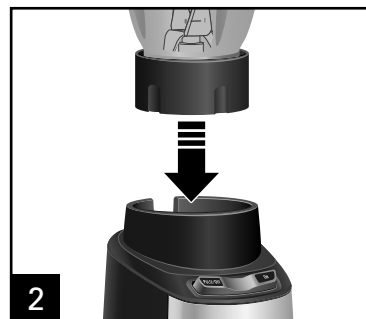
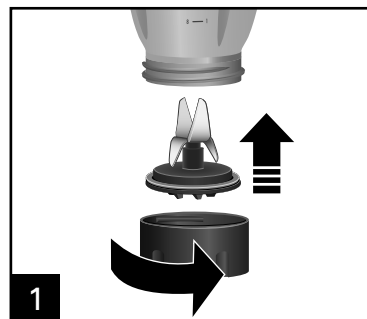


# Using Your Blending Jar

**IMPORTANT:** Your blending 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.

## **⚠ WARNING Laceration Hazard.**

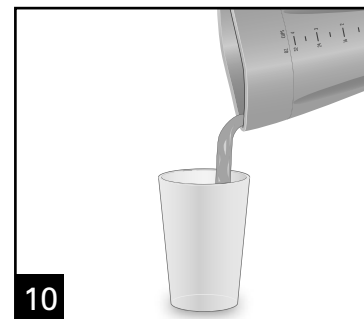
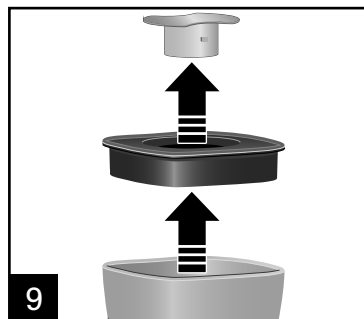
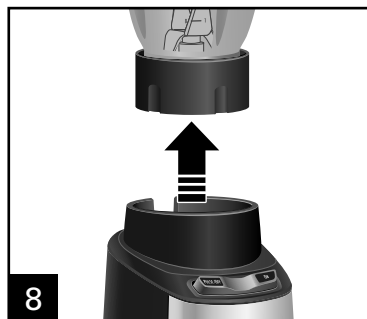
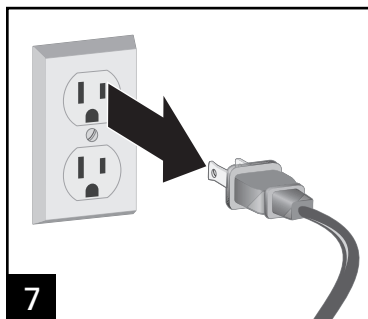
Handle blades carefully; they are very sharp. Make sure unit is turned OFF (O) and is unplugged.



**WARNING! Burn Hazard:** Do not blend hot liquids in the travel jar or grinding cup. When blending hot liquids, remove filler-cap. Hot liquids may push lid off jar during blending. To prevent possible burns: Do not fill blending jar beyond the 3-cup (710-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.

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

## Using Your Blending Jar (cont.)



### Blender Tips

- To add foods when blender is operating, remove filler-cap from lid and add ingredients through the opening.
- For best performance in the 32-oz. blending jar, the minimum amount of liquid needed per recipe is 1 cup (8 ounces/237 ml). The 16-oz. travel jar requires 3/4 cup (177 ml) liquid per recipe for best performance. 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.
- Do not store food or liquids in the blending jar.
- Avoid bumping or dropping the blender when in operation or at any time.

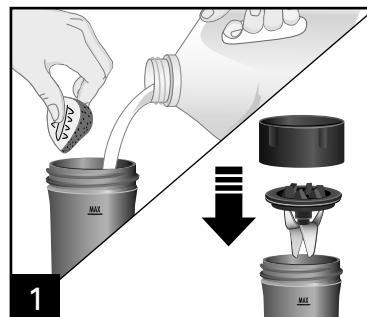
# Using the Travel Jar (optional accessory on select models)

## **⚠ WARNING Burn Hazard.**

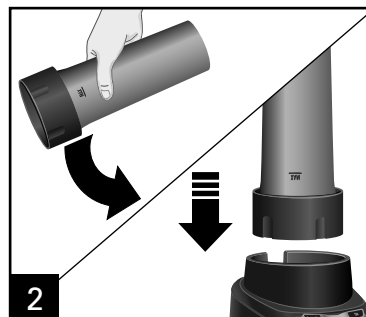
Do not blend hot ingredients. Pressure may build, causing jar to pop off and hot ingredients to erupt.

## **⚠ WARNING Laceration Hazard.**

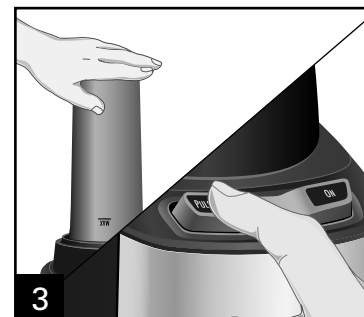
Handle blades carefully; they are very sharp. Make sure unit is turned OFF (O) and is unplugged.



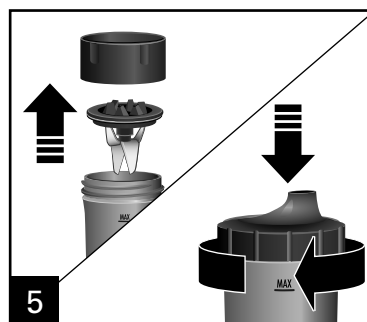
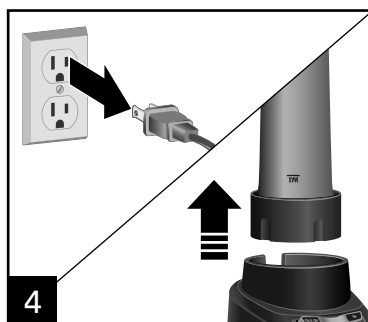
1 Add ingredients to travel jar. Carefully place cutting assembly and collar onto travel jar.



2 Turn travel jar upside down and place onto base.



3 Hold jar in place while blending. Plug into outlet. Press **ON (I)** or **PULSE** to blend 15 to 30 seconds or until smooth. Always operate on a countertop or other supporting surface.



4 Turn bottom up; remove collar and cutting blade assembly from jar. Hand-tighten drinking lid onto travel jar.

## Blending Tips for the 16-oz. Travel Jar

- For best performance in the 16-oz. travel jar, the minimum amount of liquid needed per recipe is 3/4 cup (6 ounces/177 ml).
- Do not chop or process hard foods such as cheese, crackers, or meat.
- If blending action stops during blending or ingredients stick to sides of the jar, turn blender OFF (O). Remove jar, collar, and blade and use a narrow rubber spatula to stir.
- Do not process hot foods or liquids in travel jar.
- Avoid bumping or dropping the blender.
- If blender stops working, unplug and allow 15 minutes before using. Plug into outlet to start blending.

# Blending Drinks

## TIPS FOR BEST RESULTS:

- Always place liquid in blending jar first, then remaining ingredients.
- If ice is not blending, stop blender and pulse a few times.

| TYPE OF DRINK  | INGREDIENTS (32 oz.)  | INGREDIENTS (16 oz.)  | BLENDER SETTING/TIME   |
|----------------|---|---|--|
| Fruit Smoothie | 1 1/2 cups (355 ml) milk<br>2 cups (473 ml) yogurt<br>2 1/2 cups (591 ml) frozen berries or other fruit<br><b>Serves: 4–5</b> | 3/4 cup (177 ml) milk<br>3/4 cups (177 ml) yogurt<br>1 cup (237 ml) frozen berries or other fruit<br><b>Serves: 1–2</b>     | PULSE for 15 seconds.<br>Press <b>ON (I)</b> and blend until well blended. |
| Milkshake      | 1 3/4 cups (414 ml) milk<br>4 large scoops ice cream<br>1/4 cup (59 ml) flavored syrup<br><b>Serves: 4–5</b>                  | 1 cup (237 ml) milk<br>2 large scoops ice cream<br>2 to 3 Tablespoons (30 to 44 ml) flavored syrup<br><b>Serves: 1–2</b>    | Press <b>ON (I)</b> and blend until well blended.                          |
| Frozen Drink   | 2 cups (473 ml) drink mix, such as Piña Colada mix<br>4 oz. (118 ml) liquor, if desired<br>20 ice cubes<br><b>Serves: 4–5</b> | 1 cup (237 ml) drink mix, such as Piña Colada mix<br>2 oz. (59 ml) liquor, if desired<br>10 ice cubes<br><b>Serves: 2–3</b> | PULSE for 30 seconds.<br>Press <b>ON (I)</b> and blend until well blended. |

# Grinding Food

## TIPS FOR BEST RESULTS:

- Press **PULSE** until food is the desired texture.
- Parmesan cheese and other hard cheeses should remain refrigerated prior to blending.

| FOOD                     | MAX AMOUNT IN GRINDING CUP | PREPARATION                           |
|--------------------------|----------------------------|---------------------------------------|
| Parmesan Cheese          | 4 oz. (113 g)              | 1/2-in. (1.3-cm) cubes                |
| Nuts                     | 1/2 cup (118 ml)           | None                                  |
| Cookie or Cracker Crumbs | 1/2 cup (118 ml)           | Break cookies or crackers into pieces |
| Coffee Beans             | 1/2 cup (118 ml)           | None                                  |



# Using the Grinding Cup (optional accessory on select models)

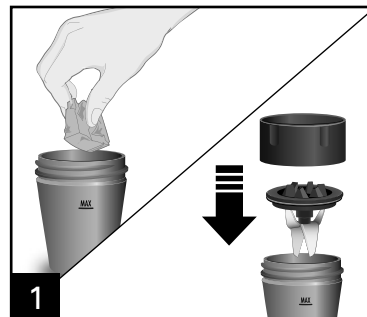
## **⚠ WARNING Laceration Hazard.**

Ensure unit is OFF (O) and unplugged before attaching grinding cup. Do not plug in and turn on until cup is secured onto base.

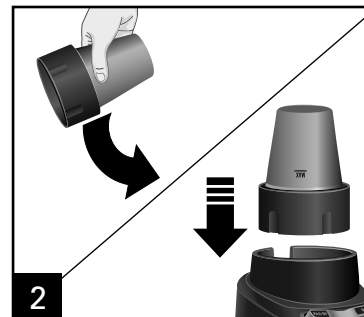
Always turn OFF (O), unplug, and allow blade to stop spinning before removing from base. Handle blades carefully; they are very sharp.

## **⚠ WARNING Burn Hazard.**

Do not blend hot ingredients. Pressure may build, causing jar to pop off and hot ingredients to erupt.



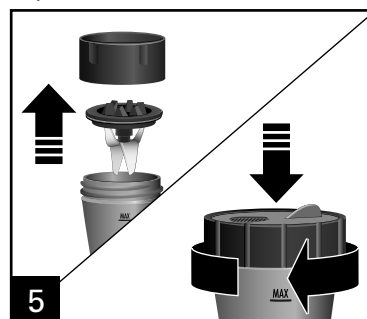
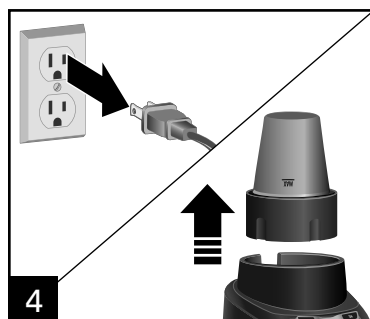
1 Add ingredients (no more than 1/2 cup or to the MAX fill line) to grinding cup. Carefully place cutting assembly and collar onto cup.



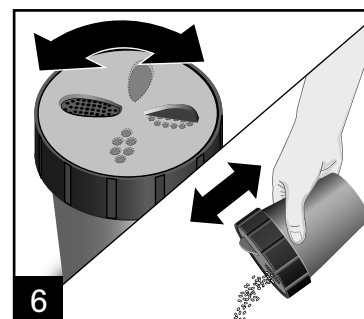
2 Turn cup upside down and place onto base.



3 Hold cup in place while blending. Plug into outlet. Press **ON (I)** or **PULSE** to chop. Always operate on a countertop or other supporting surface.



5 Turn bottom up, remove collar and cutting blade assembly from cup. Hand-tighten shaker/storage lid onto cup.



6 Turn top of lid to desired hole size. Shake to dispense.

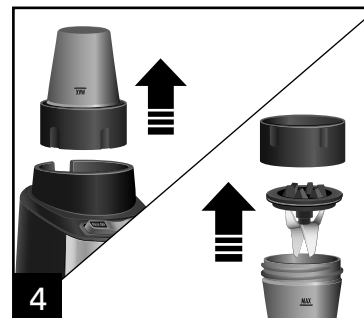
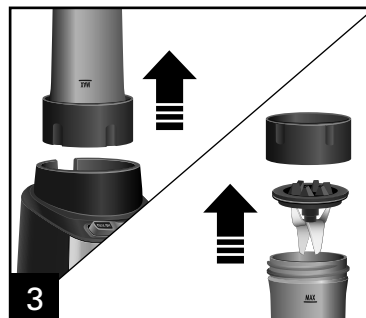
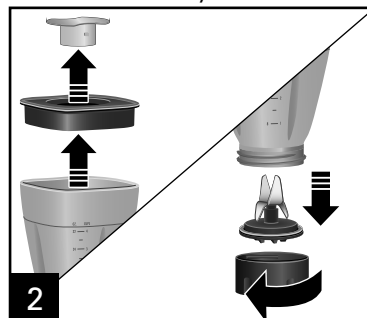
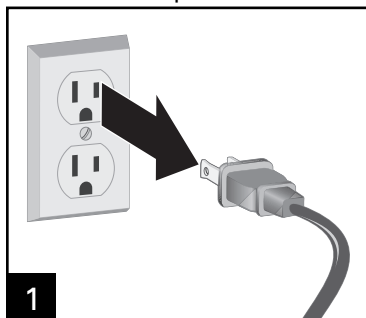
**NOTE:** Do not blend liquid ingredients in the 8-oz. grinding cup.

# Care and Cleaning

**NOTE:** Some optional accessories are shown that may be included with some models.

## **⚠ WARNING Electrical Shock Hazard.**

Disconnect power before cleaning. Do not immerse cord, plug, base, or motor in water or other liquid.



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



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.

**EASY CLEAN:** To Easy Clean, pour 2 cups (473 ml) warm water into 32-oz. jar and add 1 drop liquid dishwashing detergent. Press **ON (I)** and blend for 10 seconds. Discard soapy water. Rinse with clean water. To Easy Clean the travel jar and grinding cup, repeat directions above, except reduce warm water to 3/4 cup (177 ml).

This is not a substitute for regular cleaning as instructed in "Care and Cleaning."

Easy Clean 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 "Care and Cleaning."

# Recipes for 32-oz. Blending Jar

## Triple Berry Smoothie

1/2 cup (118 ml) cranberry-raspberry juice  
1 cup (237 ml) fresh strawberries, hulled  
1 cup (237 ml) fresh raspberries  
1/2 cup (118 ml) fresh blueberries  
1/2 cup (118 ml) vanilla yogurt  
10 ice cubes

### Directions:

1. Place ingredients in blending jar in order listed.
2. Cover and blend 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 blending jar in order listed.
2. Cover and blend 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 blending jar in order listed.
2. Cover and blend 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**

# Limited Warranty

This warranty applies to products purchased and used 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 five (5) years from the date of original purchase in Canada and three (3) years from the date of original purchase in the U.S. 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 or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

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](http://hamiltonbeach.com) in the U.S. or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and series numbers on your appliance.