

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!



有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Questions?

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

China: 400-852-2655

如有疑问?

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆免费客服热线:

400-852-2655

官方网站: www.hamiltonbeach.cn

型号: 40918-CN

此说明书中图片仅供参考，产品以实物为准。

使用本设备前，我们建议您仔细阅读这些说明。

Hamilton 汉美驰 Beach®

JavaBlend™ Coffee Brewer/Blender 冰咖啡机



English 2

简体中文 16

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. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
5. To protect against electric shock, do not place cord, plug, or appliance in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. Appliance must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
8. 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.
9. The use of accessory attachments, including canning jars, not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
12. Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
13. To disconnect appliance, turn controls to OFF (O) and then remove plug from wall outlet.
14. **WARNING!** To reduce the risk of fire or electric shock, do not remove the bottom cover. No user-serviceable parts are inside. Repair should be done by authorized service personnel only.
15. 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.
16. Blades are sharp; handle carefully—especially when assembling, disassembling, or cleaning inside blender jar.
17. Do not use a broken, chipped, or cracked blender jar.
18. Do not use broken, cracked, or loose cutting blade assembly.
19. Always operate blender side with lid in place.
20. When blending hot liquids, remove filler-cap of two-piece lid. 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.
21. Do not use appliance for other than intended use.
22. Do not leave appliance unattended while the blender is operating.
23. Avoid contacting moving parts.
24. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use 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.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

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, appliance, and possibly result in personal injury.

Maximum Wattage Information

The wattage rating range of the product is determined by a laboratory test. It is based on the coffeemaker which draws a significant higher power than the blender.

Parts and Features

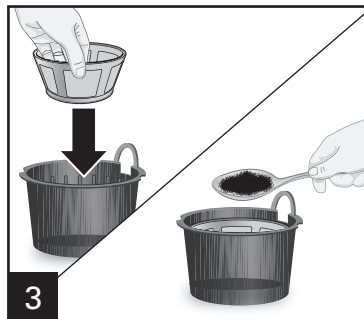
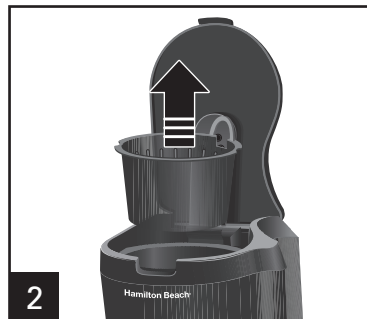
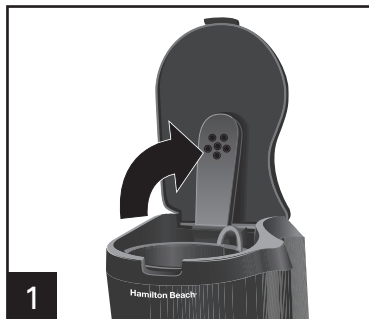


How to Use Coffee Side

⚠ WARNING Burn Hazard.

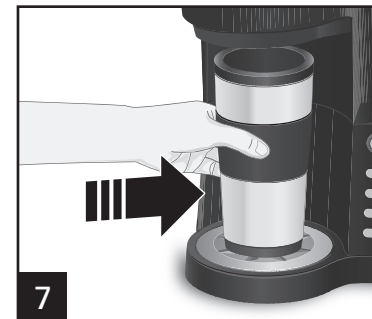
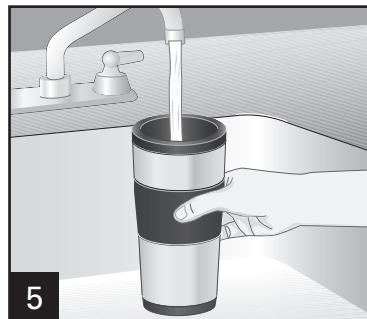
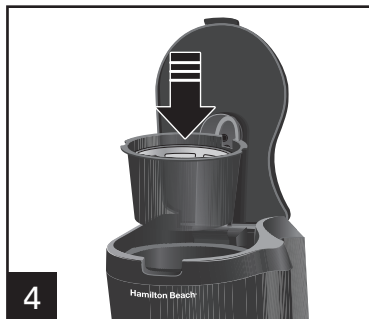
To avoid hot coffee overflowing from the filter basket:

- When using decaffeinated coffee, do not exceed the coffee manufacturer's recommended serving amount.
- If filter basket overflow occurs, unplug coffeemaker and allow coffee in filter basket to cool before removing filter basket.

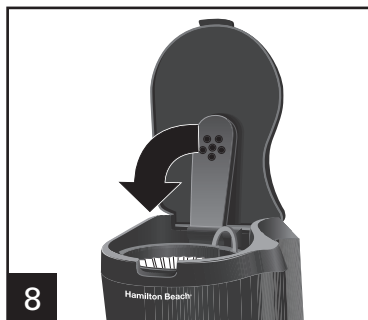


For each cup of coffee being made, place one level Tablespoon of coffee into filter. If making coffee for icy blended drinks, use double- or triple-strength coffee depending on desired taste.

Place the golden filter or a cupcake-style paper filter in the brew basket.



How to Use Coffee Side (cont.)



Press I/O (ON/OFF) button to start.
NOTE: Coffeemaker will not turn on while blender is in use.

The power ON indicator light will light up to show that the coffeemaker is on. Coffeemaker will shut off automatically and light will go off when brew cycle is completed. Press the I/O (ON/OFF) button again to STOP brewing midcycle. Allow 2 minutes to cool in between brews.

Tips for Best-Tasting Coffee

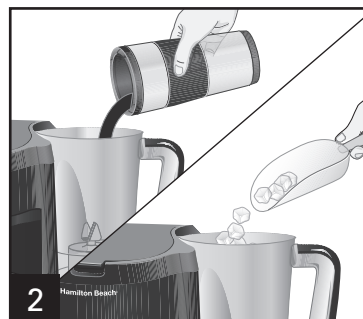
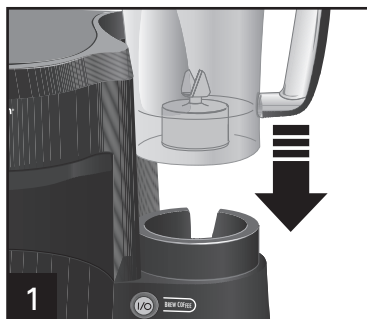
- All coffees are made from either arabica beans or robusta beans, or some combination of both. Arabica beans are slightly more expensive, but tend to produce better-tasting coffee.
- Ground coffee will become stale much faster than whole beans. If buying preground coffee, choose a package with the latest expiration date or a smaller quantity.
- If grinding whole beans, set your coffee grinder on a fine/medium grind. This will yield the best-tasting grounds. Try to use freshly ground coffee within about a week of grinding.
- Using a water filter, filtered water, or bottled water will yield better-tasting coffee than tap water.
- Use approximately 1 Tablespoon of grounds for each cup of coffee being made. To avoid overflow, use slightly less grounds (3/4 Tablespoon [11 ml]) when brewing decaf or flavored coffees. Also, be aware that using coffee that is ground too finely may also cause the filter basket to overflow.
- Make sure your coffeemaker is clean. See "Care and Cleaning" section.

How to Use Blender Side

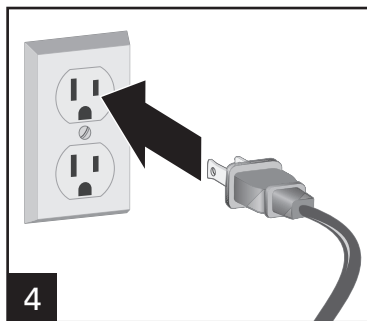
IMPORTANT: Your blender jar and cutting blade assembly are subject to wear during normal use. Always inspect jar for nicks, chips, or cracks. Always inspect cutting blade assembly for broken, cracked, or loose blades. If jar or cutting blade assembly is damaged, do not use. Call our toll-free customer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

⚠ WARNING Laceration Hazard.

Handle blade carefully; it is very sharp. Make sure unit is turned OFF (O) and is unplugged.

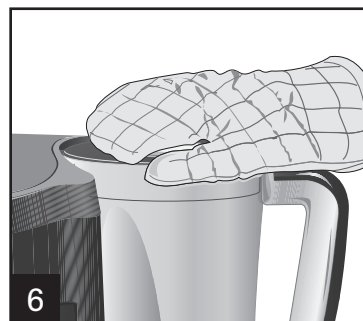


Do not fill above the 32-oz line with ice.



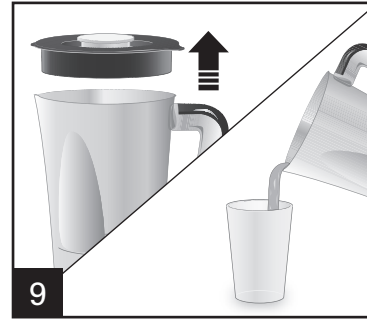
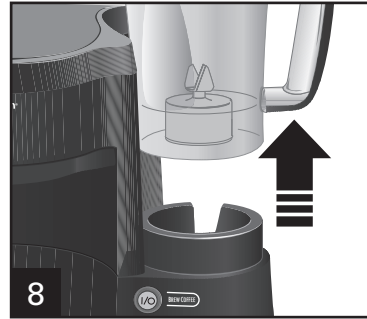
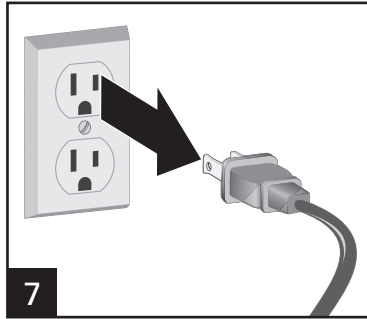
Push the desired speed button. When using the PULSE button, the blender will only run when the button is held down.

NOTE: Blender will not turn on while coffeemaker is in use.



WARNING! Burn Hazard: When blending hot liquids, remove filler-cap of two-piece lid and close any lid openings intended for pouring. Hot liquids may push lid off jar during blending. Do not fill blender 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.

How to Use Blender Side (cont.)



Blender Tips

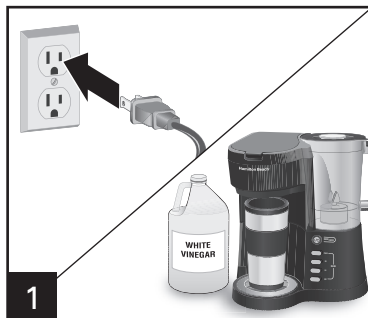
- To add foods when blender is operating, remove filler-cap and add ingredients through the opening.
- For best performance, the minimum amount of liquid needed per recipe is one cup (8 ounces/237 ml). Add more liquid if food is not blending properly.
- If blending action stops during blending or ingredients stick to sides of the jar, 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 blender jar.
- Avoid bumping or dropping the blender when in operation or at any time.

Care and Cleaning

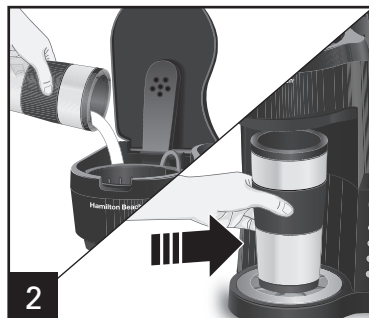
⚠ WARNING Shock Hazard.

Do not immerse cord, plug, or appliance in any liquid.

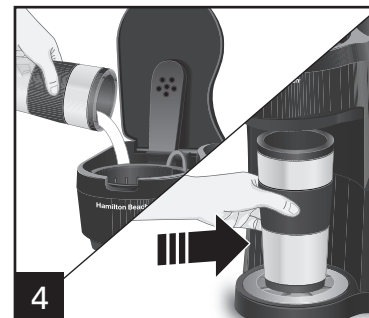
All coffeemakers should be cleaned at least once a month (once a week for areas with hard water).



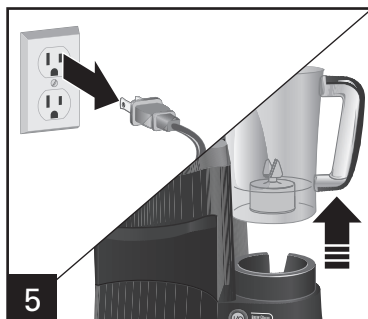
Pour 1 cup/237 ml vinegar into water reservoir.



Press I/O (ON) button. Press I/O (OFF) button again after 30 seconds and wait 30 minutes. Press I/O (ON) button. Appliance will shut off automatically when brewing cycle is complete.



Run 2–3 more brew cycles with CLEAN WATER only. Allow to cool between cycles.



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



**TOP-RACK
DISHWASHER-SAFE**

DO NOT use the “SANI” setting when washing in the dishwasher. “SANI” cycle temperatures could damage your product.

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Brew basket overflows or coffee brews slowly.	<ul style="list-style-type: none">• Excessive amounts of ground coffee.• Decaffeinated and/or coffee ground too finely can cause overflow. Use slightly less grounds when brewing decaffeinated, flavored, or finely ground coffee. Or use medium ground coffee.• Coffeemaker needs cleaning. <p>If using a paper filter:</p> <ul style="list-style-type: none">• Coffee grounds between paper filter and brew basket.• Paper filter not open and in proper position.• Rinse brew basket before inserting paper filter so the edges will remain pressed against the sides of the basket.• Poor-quality paper filter.
Coffee tastes bad.	<ul style="list-style-type: none">• Coffeemaker needs cleaning.• Coffee ground too coarsely or too finely. Use medium ground coffee.• Coffee-to-water ratio unbalanced. Adjust for personal preference.• Poor coffee quality and freshness.• Poor water quality (use filtered or bottled water).
Coffee not brewing or unit will not turn on.	<ul style="list-style-type: none">• Water reservoir is empty.• Unit is unplugged.• Power outage.• Power surge. Unplug; then plug the unit back in.• Coffeemaker will not turn on while blender is in use.
Iced coffee drinks too weak.	<ul style="list-style-type: none">• Too much ice.• Use double- or triple-strength coffee.

Recipes

Classic Coffee Frappe

1 cup (237 ml) water
6 Tablespoons (89 ml) ground espresso or other dark roast coffee
1/4 cup (59 ml) whole milk
1/4 cup (59 ml) sugar
3 cups (710 ml) crescent-shaped ice cubes (about 30 ice cubes)

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, sugar, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice. Then, blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Light Coffee Frappe

1 cup (237 ml) water
6 Tablespoons (89 ml) ground espresso or other dark roast coffee
1/4 cup (59 ml) skim milk
2 Tablespoons (30 ml) sugar
3 cups (710 ml) crescent-shaped ice cubes (about 30 ice cubes)

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, sugar, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Recipes (cont.)

Mocha Frappe

1 cup (237 ml) water
6 Tablespoons (89 ml) ground espresso or other dark roast coffee
1/4 cup (59 ml) whole milk
3 Tablespoons (44 ml) sugar
2 Tablespoons (30 ml) hot fudge topping
3 cups (710 ml) crescent-shaped ice cubes (about 30 ice cubes)
Whipped cream
Chocolate syrup or warmed hot fudge topping

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, sugar, hot fudge topping, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.
4. Top with whipped cream and drizzle with chocolate, if desired.

Serves: 2 to 3

Crushed Cookie Frappe

3/4 cup (177 ml) water
4 Tablespoons (59 ml) ground espresso or other dark roast coffee
1/4 cup (59 ml) whole milk
2 Tablespoons (30 ml) sugar
1 Tablespoon (15 ml) chocolate syrup
2 chocolate sandwich cookies, broken into pieces
2 1/2 cups (591 ml) crescent-shaped ice cubes (about 24 ice cubes)
Whipped cream

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, sugar, chocolate syrup, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.
4. Add cookies to mixture in blender. PULSE until cookies are blended into mixture.
5. Top with whipped cream and additional cookie pieces, if desired.

Serves: 2 to 3

Recipes (cont.)

Caramel Frappe

1 cup (237 ml) water
6 Tablespoons (89 ml) ground espresso or other dark roast coffee
1/4 cup (59 ml) whole milk
1/4 cup (59 ml) caramel ice cream topping
1 Tablespoon (15 ml) vanilla syrup
3 cups (710 ml) crescent-shaped ice cubes (about 30 ice cubes)
Whipped cream

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, caramel topping, vanilla syrup, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.
4. Drizzle inside of container with caramel topping. Fill with frappe mixture. Top with whipped cream and drizzle with additional caramel topping, if desired.

Serves: 2 to 3

Strawberry Banana Smoothie

1/2 cup (118 ml) orange juice
2 medium bananas, cut in pieces
1 cup (237 ml) fresh strawberries, hulls removed
1/2 cup (118 ml) nonfat vanilla yogurt
1 cup (237 ml) crescent-shaped ice cubes (10 to 12 ice cubes)

Directions:

1. Place orange juice, bananas, strawberries, and yogurt in blender jar.
2. Add ice cubes to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Pineapple Peach Smoothie

1 cup (237 ml) orange juice
1 can (8 oz./227 g) crushed pineapple, undrained
2 Tablespoons (30 ml) sugar, optional
1 cup (237 ml) frozen peach slices
1 cup (237 ml) crescent-shaped ice cubes (10 to 12 ice cubes)

Directions:

1. Place orange juice, pineapple with juice, and sugar in blender jar.
2. Add frozen peach slices and ice cubes to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Recipes (cont.)

Raspberries and Cream Frappe

- 1 cup (237 ml) whole milk
- 1/2 cup (118 ml) nonfat vanilla yogurt
- 2 Tablespoons (30 ml) vanilla syrup
- 1 cup (237 ml) frozen raspberries
- 1 cup (237 ml) crescent-shaped ice cubes (10 to 12 ice cubes)

Directions:

1. Place milk, yogurt, and vanilla syrup in blender jar.
2. Add frozen raspberries and ice cubes to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Blueberry Pomegranate Freeze

- 1 1/2 cups (355 ml) pomegranate juice
- 2 Tablespoons (30 ml) sugar
- 1 cup (237 ml) frozen blueberries
- 1 1/2 cups (355 ml) crescent-shaped ice cubes (12 to 15 ice cubes)

Directions:

1. Place pomegranate juice and sugar in blender jar.
2. Add frozen blueberries and ice cubes to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

Vanilla Coffee Frappe

- 1 cup (237 ml) water
- 6 Tablespoons (89 ml) ground espresso or other dark roast coffee
- 1/4 cup (59 ml) whole milk
- 2 Tablespoons (30 ml) vanilla syrup
- 3 cups (710 ml) crescent-shaped ice cubes (about 30 ice cubes)

Directions:

1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, vanilla syrup, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.

Serves: 2 to 3

TEST KITCHEN TIP: For a substitute sugar for vanilla syrup, use 3 Tablespoons (44 ml) sugar and 1/2 teaspoon (2.5 ml) vanilla extract.

重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 当电器由儿童使用或距离儿童较近时，需有成人看护。请勿将本电器用于儿童玩耍。
4. 请勿接触发热表面。请使用手柄或者旋钮。触摸烫热部件或溢出的热液体会导致灼伤，所以必须小心。
5. 为防止触电，请勿将电源线、插头或电器放入水或其他液体中。
6. 器具不使用与清洁前，请从插座拔下插头。拆装部件、清洗器具前请先冷却。
7. 电器必须在远离柜台边缘的平面上操作，以防意外倾翻。
8. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或机械调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
9. 使用非本电器制造商推荐的配套附件，包括搅拌杯，可能会导致人身伤害。
10. 请勿户外使用。
11. 请勿将电源线搭置在桌台边缘或与发热表面接触，包括炉子。
12. 请勿将电器置于燃气、电炉、热烤箱上面或附近。
13. 若要断开电器的电源，请确保所有控制按钮处于关闭 (O) 状态，然后从插座上拔下插头。
14. **警告！**为减少火灾或触电危险，请勿取下底盖。内部无用户可使用的部件。应仅可由授权的维修人员进行修理。
15. 搅拌时保持双手及用具远离搅拌杯，以降低严重人身伤害或搅拌器损坏的风险。可使用橡胶刮铲，但仅限于在搅拌器未运行时使用。
16. 刀片很锋利；当取出切割刀片、排空搅拌杯和清洗时，务必要小心处理。
17. 请勿使用有任何裂口或裂缝的搅拌杯。
18. 请勿使用有裂口、裂痕或松动的切割刀片组件。
19. 本机仅在提供的底座上使用，务必在搅拌杯盖好盖子以后才操作搅拌器。
20. 搅拌热液体时，取下两件式盖子的加料口盖。为防止可能的烫伤：请不要超过 3 杯（710 毫升）的液位。搅拌过程中热液体可能会将两件式盖子推出；因此，应戴上烤箱手套或用厚毛巾进行保护，将一只手放在盖子的顶部，保持裸露的皮肤远离盖子，然后开始以最低速度搅拌。
21. 请勿将电器用于非预期用途。
22. 请勿让搅拌器在运行时处于无人看管状态。在更换附件或接触运动部件前要关掉电源开关并断开电源。
23. 避免接触正在运动的部件。
24. **小心：**为了避免由于热熔断器的意外重置导致的危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管这些说明！

其他用户安全信息

此电器建议于家庭使用。

此电器的电源线的长度选取已考虑降低因线过长绊倒人或缠绕在一起的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。

为防电路过载，请勿在电器的同一电路上使用其它高功率电器。

如果切割刀片组件锁住而不能转动，继续使用会损坏电机。请停止使用。有关信息，请拨打免费售后服务电话。

请勿将装有食物或液体的搅拌杯放入冰箱中。这可能导致切割刀片组件、搅拌杯、电器损坏及可能的人身伤害。

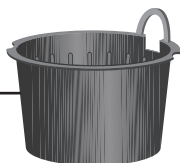
最大功率信息

该机的功率范围是由实验室的测试而定。由于咖啡机侧功率明显高于搅拌器，故此范围基于咖啡机侧而定。

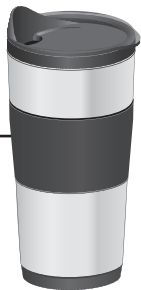
部件和功能



咖啡篮



旅行马克杯



滴盘



水槽



加料口盖

盖子

带切割刀片组件的搅拌杯



控制面板

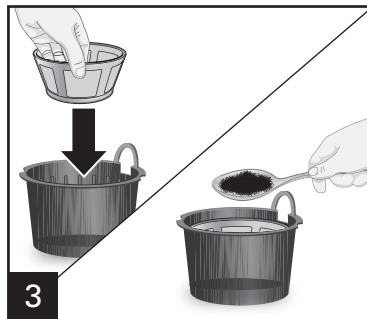
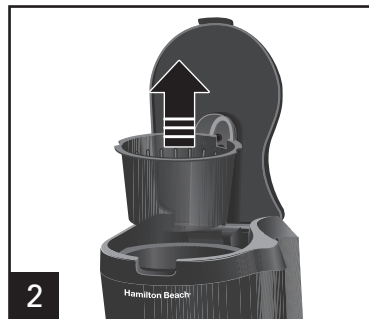
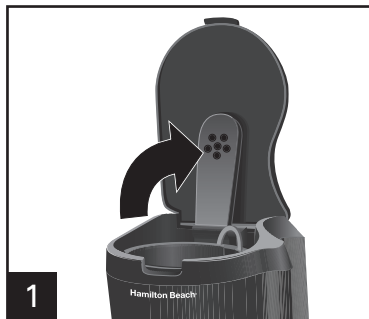


如何使用咖啡机

⚠ 警告 烫伤危险。

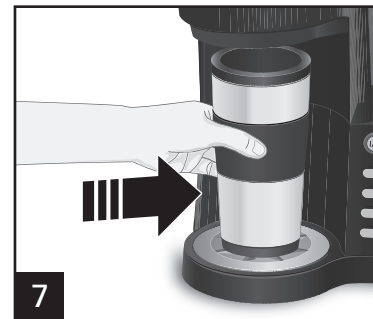
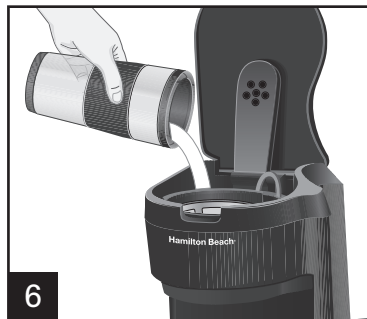
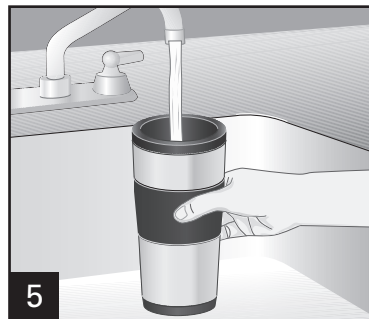
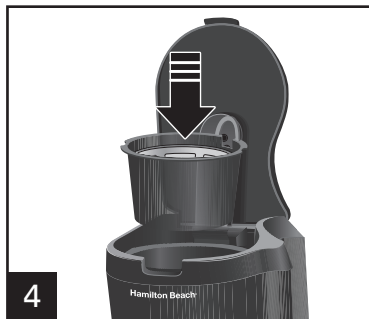
为避免热咖啡从咖啡篮中溢出：

- 使用脱因咖啡粉时，请勿超过咖啡粉制造商建议的份量。
- 如果咖啡篮中咖啡溢出，请拔掉咖啡机的插头，待咖啡粉冷却之后，再取出咖啡篮（连同滤网）。

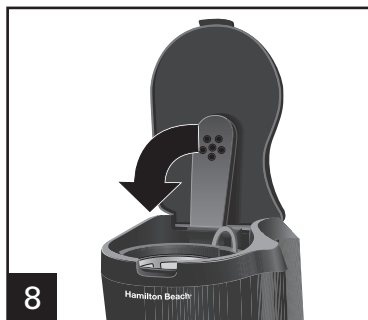


将金属过滤网或一张杯形滤纸放入咖啡篮中。

冲泡一杯热咖啡只需加1汤匙咖啡粉
若冲泡咖啡用于制作冰咖，请按个人口味加双倍或3倍咖啡粉的量。



如何使用咖啡机 (续)



按 I/O (开/关) 按钮启动。

注意：当搅拌器正在使用时，咖啡机将无法开启。

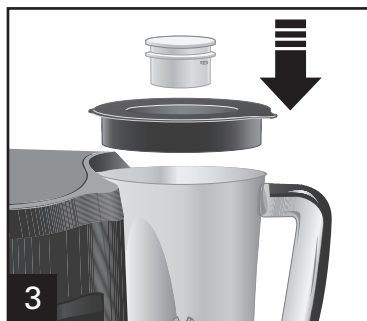
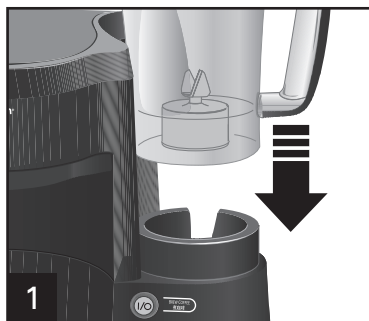
按电源按钮，指示灯将点亮，表示咖啡机开启。冲泡循环完成后咖啡机将自动关闭，指示灯将熄灭。请再次按 I/O (开关) 按钮一次 (指示灯灭)。两次冲泡之间，让其冷却 2 分钟。

最美味咖啡小贴士

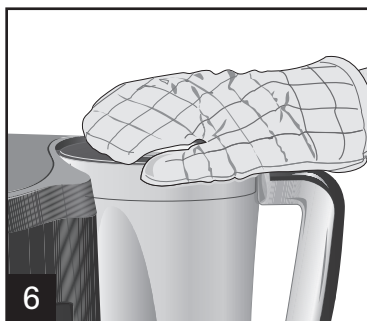
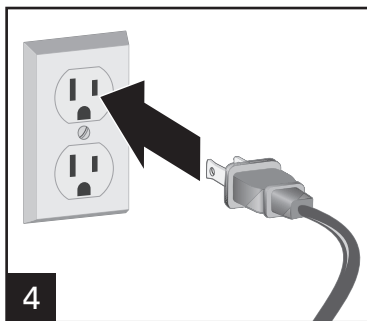
- 请使用阿拉比卡或罗布斯塔咖啡豆任意一种或两者任意比例混合制作的咖啡粉。阿拉比卡咖啡豆稍微贵些，但冲泡的咖啡口味会更好。
- 咖啡粉比咖啡豆更容易变质。如果购买预先研磨的咖啡粉，请尽量选择保质期最长或量少的包装。
- 如果研磨咖啡豆，请将咖啡研磨机设置为精细/中等研磨。这样可获得最佳口味的咖啡粉。请尽量使用研磨不超过一周的新鲜咖啡粉。
- 使用滤网、过滤水或瓶装水比自来水冲泡出的咖啡口感更好。
- 冲泡一杯咖啡约需1汤匙咖啡粉。为避免溢出，请在冲泡脱因咖啡或调味咖啡时使用稍少的咖啡粉 (3/4 汤匙[11 毫升])。另外请注意，使用研磨太细的咖啡粉也可能导致咖啡溢出。
- 确保您的咖啡机是清洁的。请参见“保养与清洗”章节。

如何使用搅拌器

重要：您的搅拌杯和切割刀片组件在正常使用过程中可能会磨损，请务必检查搅拌杯是否有任何缺口或裂缝。请务必检查切割刀片组件是否有裂口、裂痕或松动。如果搅拌杯或切割刀片组件损坏，请勿使用。请拨打我们的免费客服电话，以获得更换部件。



加冰块时，请勿超过 32 盎司（1000 毫升）刻度线。



按下所需的速度按钮。使用“点动”按钮时，持续按下该按钮，搅拌器才运行。

注意：当咖啡机正在使用时，搅拌器将无法开启。

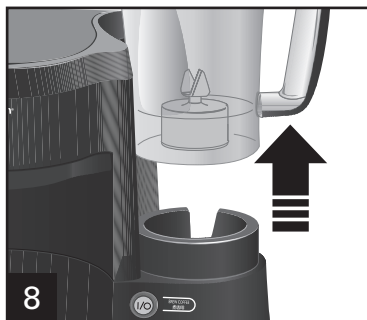
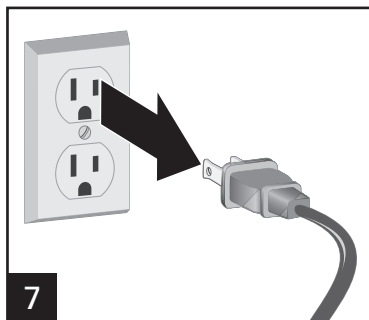
警告 割伤危险。

刀片非常锋利，处理请小心，请确保本机已关闭 (O) 且插头已拔出插座。

警告！烫伤危险：搅拌热液体时，请取下加料口盖，并将搅拌杯盖子盖好。

搅拌过程中热液体可能会将盖子推出。请勿超过搅拌杯的 3 杯（710 毫升）。戴上烤箱手套或用厚毛巾进行操作，用戴手套的手压住盖子的顶部。让暴露的皮肤远离盖子。以最低速度开始搅拌。

如何使用搅拌器 (续)



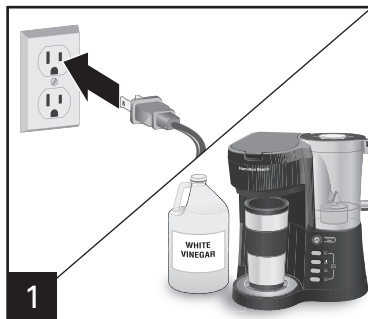
搅拌器小贴士

- 若要在搅拌器运行时加入食物，请取下加料口盖，并通过开口加入食材。
- 为获得最佳性能，每种食谱至少需要一杯液体（8 盎司/237 毫升）。如果食物未能搅拌均匀，请加入更多液体。
- 如果搅拌过程中停机或材料粘在搅拌杯侧面，可能是因为搅拌杯中没有足够的液体进行充分搅拌。
- 请勿尝试捣烂土豆、搅拌硬面、打蛋清、磨生肉或从水果和蔬菜中提取汁液。
- 请勿将食物或液体储存在搅拌杯中。
- 避免在运行过程中或在任何时间碰撞搅拌器或使其跌落。

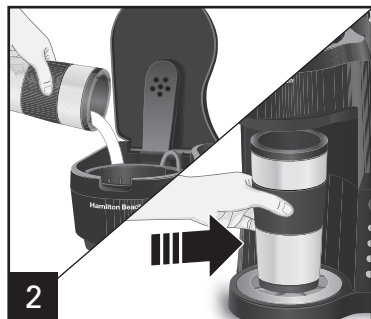
保养与清洗

⚠ 警告 电击危险。
请勿将电源线、插头或电器浸在任何液体中。

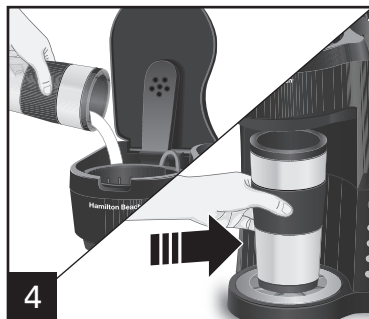
所有咖啡机每个月至少清洁一次（对于水质偏硬的地区，每周清洁一次）。



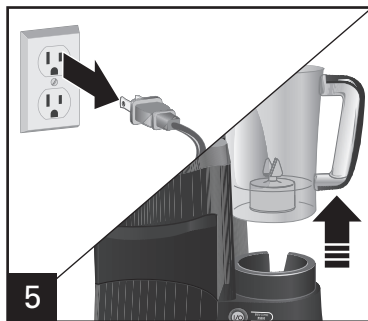
将 1 杯/237 毫升醋倒入水箱中。



按 I/O (开) 按钮。30 秒后再次按 I/O (关) 按钮，等待 30 分钟。按 I/O (开) 按钮。冲泡循环完成后，电器将自动关闭。



仅使用清水运行 2-3 个以上的冲泡循环。确保在两个循环之间冷却咖啡机。



用湿布或海绵擦拭本机、控制面板和电源线。若要去除顽固的斑点，请使用温和的防磨损清洁剂。



在洗碗机中清洗时，请勿使用“SANI”设置。“SANI”循环温度会损坏本产品。

故障排除

问题

咖啡篮有咖啡溢出或咖啡冲泡缓慢。

可能的原因/解决方案

- 咖啡粉量过多。
- 使用脱因咖啡/或咖啡粉太细导致溢出。冲泡脱因咖啡、调味咖啡或精细研磨咖啡时，请使用稍少的咖啡粉。或使用中等研磨的咖啡粉。

- 咖啡机需要清洁。

如果使用滤纸：

- 咖啡粉位于滤纸和咖啡篮之间。
- 滤纸未打开且或放置不正确。
- 插入滤纸前冲洗咖啡篮使滤纸边缘紧贴着咖啡篮侧面。
- 滤纸质量不好。

咖啡味道不好。

- 咖啡机需要清洁。
- 咖啡粉太粗或太细。使用中等研磨的咖啡粉。
- 咖啡与水配比不平衡。根据个人喜好进行调整。
- 咖啡粉质量不好或不新鲜。
- 水质差（请使用过滤水或瓶装水）。

咖啡未冲泡或本机不开启。

- 水箱为空。
- 本机电源插头未插上。
- 断电。
- 电力过载。拔下本机插头然后再次插上。
- 当搅拌器正在使用时，咖啡机将无法开启。

冰咖啡口味太淡。

- 冰块太多。
- 使用双倍或三倍的咖啡粉。

食谱

经典咖啡冰沙

- 1 杯 (237 毫升) 水
- 6 汤匙 (89 毫升) 研磨浓缩咖啡粉或其他深度烘焙咖啡粉
- 1/4 杯 (59 毫升) 全脂牛奶
- 1/4 杯 (59 毫升) 糖
- 3 杯 (710 毫升) 冰块

制作方法:

1. 将水倒入水箱中。将咖啡过滤网放入咖啡篮中。加入研磨浓缩咖啡粉；冲泡咖啡。
2. 将牛奶、糖和冲泡出的咖啡放入搅拌杯中，再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰。然后，在“高速”模式下搅拌，直到彻底搅拌均匀。

份量：2~3 份

淡咖啡冰沙

- 1 杯 (237 毫升) 水
- 6 汤匙 (89 毫升) 研磨浓缩咖啡粉或其他深度烘焙咖啡粉
- 1/4 杯 (59 毫升) 脱脂牛奶
- 2 汤匙 (30 毫升) 糖
- 3 杯 (710 毫升) 冰块

制作方法:

1. 将水倒入水箱中。将咖啡过滤网放入咖啡篮中。加入研磨浓缩咖啡粉；冲泡咖啡。
2. 将牛奶、糖和冲泡出的咖啡放入搅拌杯中，再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到彻底搅拌均匀。

份量：2~3 份

食谱 (续)

摩卡冰沙

1 杯 (237 毫升) 水
6 汤匙 (89 毫升) 研磨浓缩咖啡粉或其他深度烘烤咖啡粉
1/4 杯 (59 毫升) 全脂牛奶
3 汤匙 (44 毫升) 糖
2 汤匙 (30 毫升) 热乳汁软糖配料
3 杯 (710 毫升) 冰块
奶油
巧克力糖浆或可可糖浆

制作方法:

1. 将水倒入水槽中。将咖啡过滤器放入咖啡篮中。加入研磨浓缩咖啡粉；冲泡咖啡。
2. 将牛奶、糖、可可糖浆和冲泡出的咖啡放入搅拌杯中，再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到混合物彻底混合。
4. 如需要，在上面加上奶油并浇上巧克力。

份量：2~3 份

碎曲奇冰沙

3/4 杯 (177 毫升) 水
4 汤匙 (59 毫升) 研磨浓缩咖啡粉或其他深度烘烤咖啡粉
1/4 杯 (59 毫升) 全脂牛奶
2 汤匙 (30 毫升) 糖
1 汤匙 (15 毫升) 巧克力糖浆
2 块巧克力三明治曲奇饼干，弄成碎片
2 杯半 (591 毫升) 冰块
奶油

制作方法:

1. 将水倒入水箱中。将咖啡过滤网放入咖啡篮中。加入研磨浓缩咖啡粉；冲泡咖啡。
2. 将牛奶、糖、巧克力糖浆和冲泡出的咖啡放入搅拌杯中，再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到彻底搅拌均匀。
4. 将曲奇饼干加入搅拌杯中，按“点动”按钮，直到饼干融入到混合物中。
5. 如需要，可在上面加上奶油和其他碎饼干。

份量：2~3 份

食谱 (续)

焦糖冰沙

- 1 杯 (237 毫升) 水
- 6 汤匙 (89 毫升) 研磨浓缩咖啡粉或其他深度烘焙咖啡粉
- 1/4 杯 (59 毫升) 全脂牛奶
- 1/4 杯 (59 毫升) 焦糖冰奶油
- 1 汤匙 (15 毫升) 香草糖浆
- 3 杯 (710 毫升) 冰块

奶油

制作方法:

1. 将水倒入水箱中。将咖啡过滤网放入咖啡篮中。加入研磨浓缩咖啡粉；冲泡咖啡。
2. 将牛奶、焦糖配料、香草糖浆和冲泡的咖啡放入搅拌杯中，再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到彻底搅拌均匀。
4. 在容器内部浇上焦糖配料。加入冰咖啡混合物。如需要，在上面加上奶油并浇上其他焦糖配料。

份量：2~3 份

草莓香蕉冰沙

- 1/2 杯 (118 毫升) 橙汁
- 2 根中等香蕉，切成块
- 1 杯 (237 毫升) 新鲜草莓，去蒂
- 1/2 杯 (118 毫升) 脱脂香草酸奶
- 1 杯 (237 毫升) 冰块

制作方法:

1. 将橙汁、香蕉、草莓、酸奶放入搅拌杯中。
2. 将冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到彻底搅拌均匀。

份量：2~3 份

菠萝水蜜桃冰沙

- 1 杯 (237 毫升) 橙汁
- 1 罐 (8 盎司/227 g) 碎菠萝，不淋干
- 2 汤匙 (30 毫升) 糖，可选
- 1 罐 (237 毫升) 冷冻桃片
- 1 杯 (237 毫升) 冰块

制作方法:

1. 将橙汁、香蕉、菠萝汁和糖放入搅拌杯中。
2. 将冷冻桃片和冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰；然后在“高速”模式下进行搅拌，直到彻底搅拌均匀。

份量：2~3 份

食谱 (续)

覆盆子奶油冰沙

- 1 杯 (237 毫升) 全脂牛奶
- 1/2 杯 (118 毫升) 脱脂香草酸奶
- 2 汤匙 (30 毫升) 香草糖浆
- 1 杯 (237 毫升) 冷冻覆盆子
- 1 杯 (237 毫升) 冰块

制作方法:

1. 将牛奶、酸奶和香草糖浆放入搅拌杯中。
2. 将冷冻覆盆子和冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰; 然后在“高速”模式下进行搅拌, 直到彻底搅拌均匀。

份量: 2~3 份

蓝莓石榴冰沙

- 1 杯半 (355 毫升) 石榴汁
- 2 汤匙 (30 毫升) 糖
- 1 杯 (237 毫升) 冷冻蓝莓
- 1 杯半 (355 毫升) 冰块

制作方法:

1. 将石榴汁和糖放入搅拌杯中。
2. 将冷冻蓝莓和冰块放入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰; 然后在“高速”模式下进行搅拌, 直到彻底搅拌均匀。

份量: 2~3 份

香草咖啡冰沙

- 1 杯 (237 毫升) 水
- 6 汤匙 (89 毫升) 研磨浓缩咖啡粉或其他深度烘烤咖啡粉
- 1/4 杯 (59 毫升) 全脂牛奶
- 2 汤匙 (30 毫升) 香草糖浆
- 3 杯 (710 毫升) 冰块

制作方法:

1. 将水倒入水箱中。将咖啡过滤网放入咖啡篮中。加入研磨浓缩咖啡粉; 冲泡咖啡。
2. 将牛奶、香草糖浆和冲泡出的咖啡放入搅拌杯中, 再冰块加入搅拌杯中。
3. 按“点动”按钮 4 至 5 次进行碎冰; 然后在“高速”模式下进行搅拌, 直到彻底搅拌均匀。

份量: 2~3 份

小贴士: 如用糖代替香草糖浆, 可使用 3 汤匙 (44 毫升) 糖和 1/2 茶匙 (2.5 毫升) 香草精。

Model/型号:
40918-CN

Type/类别:
CI02

Capacity/容积:
1000毫升

Rating/规格:
220-240V~ 50/60HZ 600-700W

Dist.: Hamilton Beach Brands, Inc., Glen Allen, VA 23060
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以上内容如有改动，恕不预先通知

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