

Model 990

Blender
Operation Manual

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Modèle 990

Mélangeur pour
boissons
Manuel d'utilisation

Page 12

Modelo 990

Licuada
Manual de uso

Página 24

Blender Safety

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

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.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read the Operation Manual before using blender. Keep this manual handy.
- Plug into a grounded 3 prong outlet.
- Do not remove ground prong.
- Do not use an adapter.
- Do not use an extension cord.
- To reduce risk of personal injury, unplug cord from outlet when not in use, and before putting on or taking off parts.
- Do not store utensils or other objects in the container since the blender would be damaged if inadvertently turned On.
- To prevent possibility of serious personal injury, keep hands and utensils out of blender container while operating blender.
- Inspect container and cutter assembly daily. Check cutter assembly for wear, nicks, and broken or loose blades. Replace container and cutter assembly every 12 months.
- Always operate blender with container, cover, and filler cap in place.
- Do not move or reposition base while unit is on.
- Do not use outdoors.
- Do not use with non-foods.
- To reduce risk of personal injury and to prevent damage to blender or container and cutter assembly, DO NOT insert utensils into blender container while operating blender.
- To prevent damage to blender, container, or cutter assembly, DO NOT move or shake blender while in operation. If blending action stops during operation, turn blender OFF, remove container from base, remove container cover, and use a thin rubber spatula to push mixture towards cutters.
- Do not submerge or wash the blender base in a dishwasher. Do not place blender in or near water while in operation.
- Do not spray the blender base with a high-pressure spray gun.
- Disconnect power before cleaning.
- Disconnect power before servicing.
- To prevent burns from hot liquids splashing out of the container, always remove filler cap from container cover when blending. Never exceed recommended volume when blending hot contents.
- Only authorized service/repair specialists should repair the blender or open the blender housing.

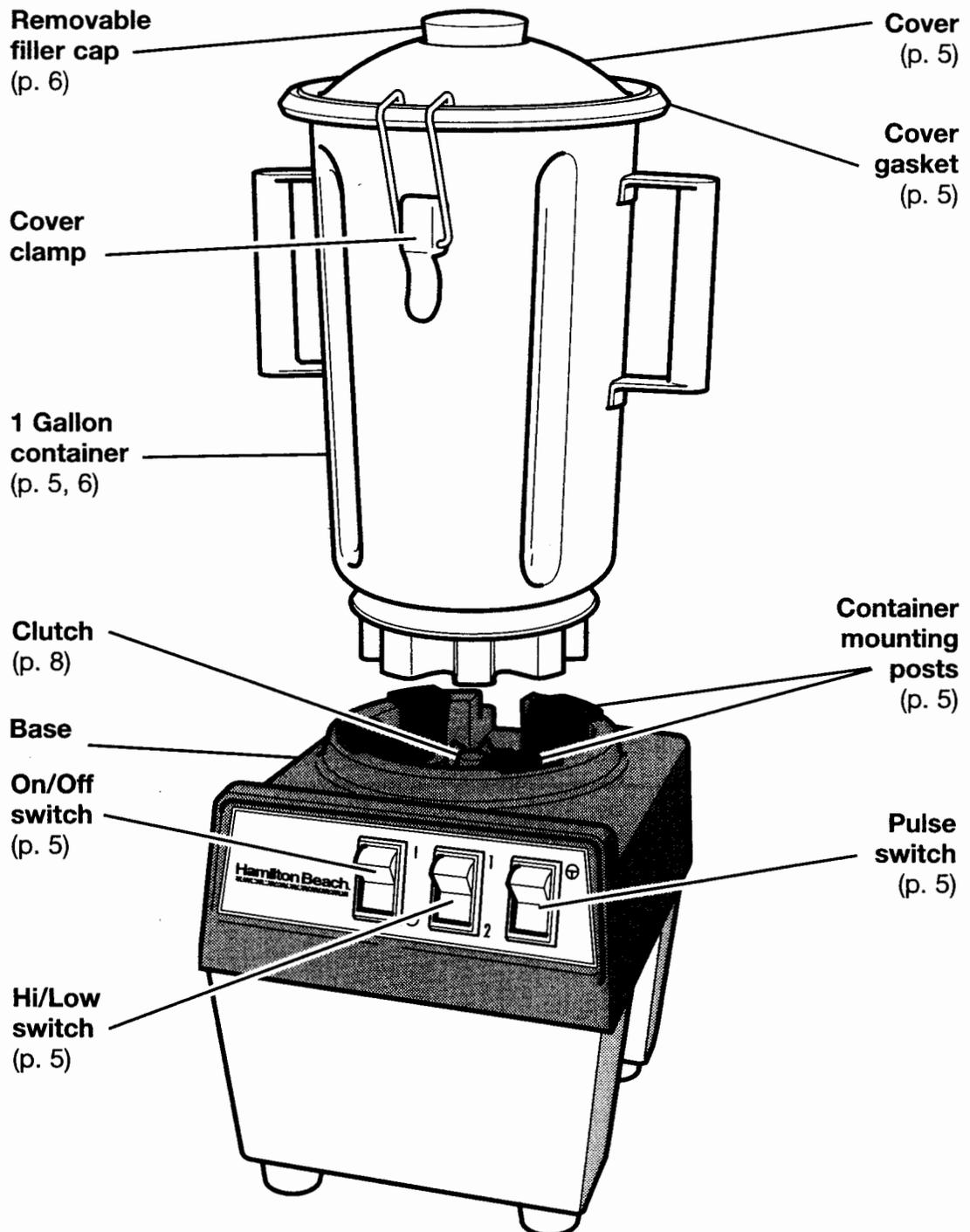
- SAVE THESE INSTRUCTIONS -



Parts and Features

The parts and features for the 990 Blender are shown on this page. Become familiar with all parts and features before using your blender. Page references are included next to some features. Refer to those pages for more information about the feature.

Your Model 990 blender is designed for blending, mixing, whipping, chopping, and mashing mixtures that are rich in liquids, such as sauces, soups, thickening, pastry mixtures, salad dressings, herb oils, aromatic butter, mayonnaise, desserts, etc. The blender will puree foods rich in liquid such as canned and cooked vegetables, fruits, and combination foods. The blender will process up to one gallon of product.



Operation

Operating the Blender

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.
Do not remove ground prong.
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 container before operating blender.
Do not put spoon or other utensils in container when blending.
Failure to follow these instructions can result in broken bones or cuts.

Controls

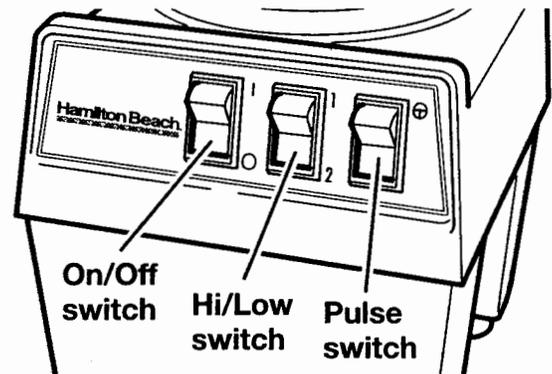
Three separate switches on the front panel allow you to control the blender for precise blending requirements:

- **The On/Off switch** will turn the blender On for continuous operation or Off.
- **The Hi/Low switch** allows you to select the following speeds:
 - Hi – 18,000 – 19,500 RPM
 - Low – 17,000 – 18,200 RPM
- **The Pulse switch** 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.

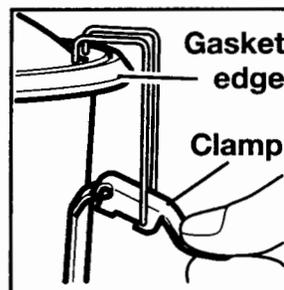
Using the blender

Before you use the blender for the first time, hand wash the container, cover, and filler cap. Refer to "Cleaning the Blender." 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. Plug the blender into an electric outlet.
3. Place the ingredients to be blended into the container.
4. Place the container onto the base. Make sure it rests securely on the four container mounting posts.



5. Place the cover and filler cap on the container. Be sure to fit the gasket edge evenly over the container rim. Secure the cover with the cover clamps.



6. Set the Hi/Low switch 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. 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" 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

Puree – Fruits, vegetables and cooked meats may be processed into a puree. Water, broth, milk or cream can be used as the extra liquid. To puree, use 2 parts food to 1 part liquid. Cover and blend at Hi to desired texture.

Liquefy – Follow the directions to puree, but add additional liquid and lengthen processing time.

Chop – Fill the container half full with chunks of vegetables. Add enough water to cover the contents. Set speed at Low and press Pulse until desired texture is reached. Drain off water.

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 Hi 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. When making mayonnaise, add the oil last and add it slowly through the filler cap opening.

Caring for the Blender

Cleaning Instructions

⚠ WARNING



Electrical Shock Hazard

Disconnect power before cleaning.

Replace all parts before operating.

Do not immerse base in water or other liquid.

Failure to do so can result in death or electrical shock.

⚠ WARNING



Cut Hazard

Always place cover on container before operating blender.

Do not put spoon or other utensils in jar when blending.

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

General cleaning

Do not allow food residue to dry on any part of the blender. Wash and rinse container and base after each use as follows:

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

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 speed for 2 minutes. Empty container.
4. Wipe the container exterior with a soft cloth or sponge dampened with sanitizing solution.
5. Remove any remaining moisture from cutting assembly by replacing container on base with cover and filler cap in place. Then run blender on Hi speed for 2 seconds.
6. Immerse the cover and filler cap in sanitizing solution for two minutes.
7. When ready to use, rinse with clean water.

NOTE: Do not rinse container, cover, or filler cap after sanitizing. Allow them to air dry.

Recommended Sanitizing Solution:

Use a chlorine-based sanitizing solution with a chlorine concentration between 100-200 parts per million. The following solution may be used: 1 tablespoon of household bleach per 1 gallon of water (50-70° F/10-21° C).

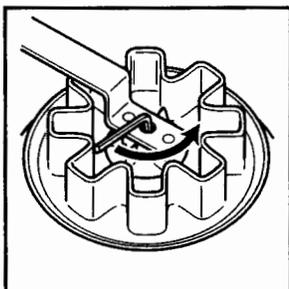
Cleaning Instructions (continued)

Removing and cleaning the cutter assembly

Periodically remove the cutter assembly from the container and clean it as follows:

1. Turn the container upside down.
2. Remove the PVC cap from the center of the clutch.

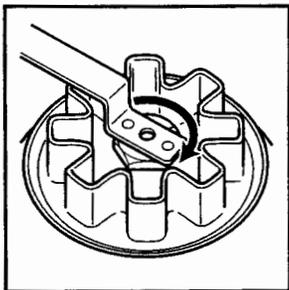
3. Hold the tool (provided) over the drive clutch as shown. Then insert an Allen wrench (not included) into the center hole of the tool and then into the cutter assembly shaft. Turn the Allen wrench counterclockwise



to loosen the drive clutch.

4. Remove the drive clutch by turning it clockwise.

5. Position tool engaging pins into the holes in the locking nut. Loosen the nut by turning it clockwise. Remove the container collar and large gasket.



6. Carefully remove the cutter assembly from the inside of the container. Remove the small gasket from the cutter assembly.

NOTE: Do not disassemble the cutter assembly.

7. Carefully wash all parts in hot, soapy water. Handle carefully since the blades are sharp. Dry the assembly.

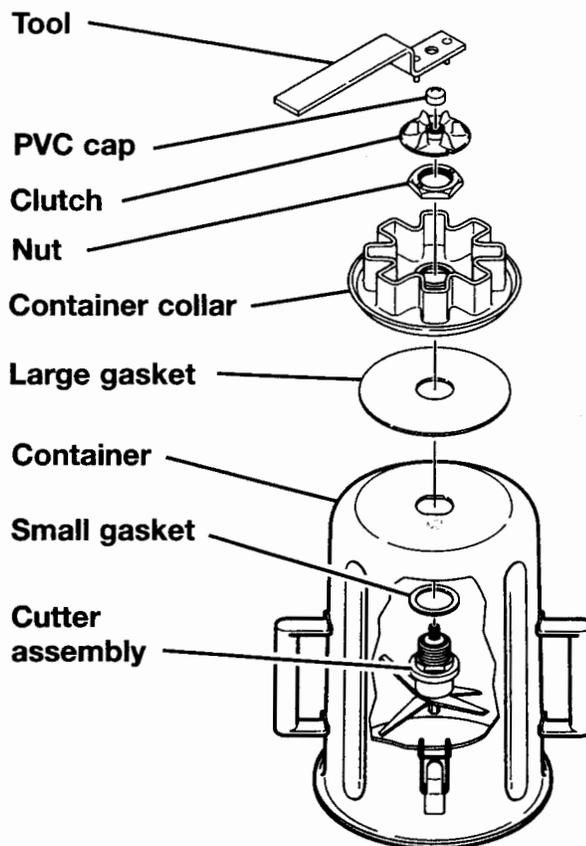
8. If container/cutter is broken, replace immediately; Do not use.

⚠ WARNING



Electrical Shock Hazard

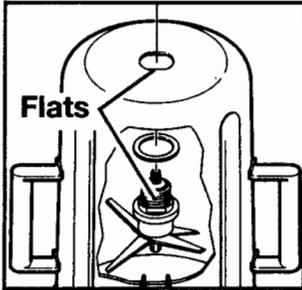
Disconnect power before cleaning.
Replace all parts before operating.
Failure to do so can result in death or electrical shock.



Cleaning Instructions (continued)

Reinstalling the cutter assembly

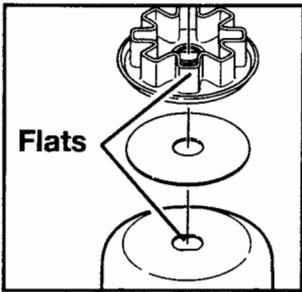
1. Place the small gasket onto the cutter assembly.
2. Line up the flats on the cutter



assembly with the flats in the container hole and insert the cutter assembly into the bottom of the container.

3. Place the large gasket over the cutter assembly on the outside of the container.

4. Place the container collar onto the bottom of the container. Be sure to line the flats on the collar with the flats on the cutter assembly.

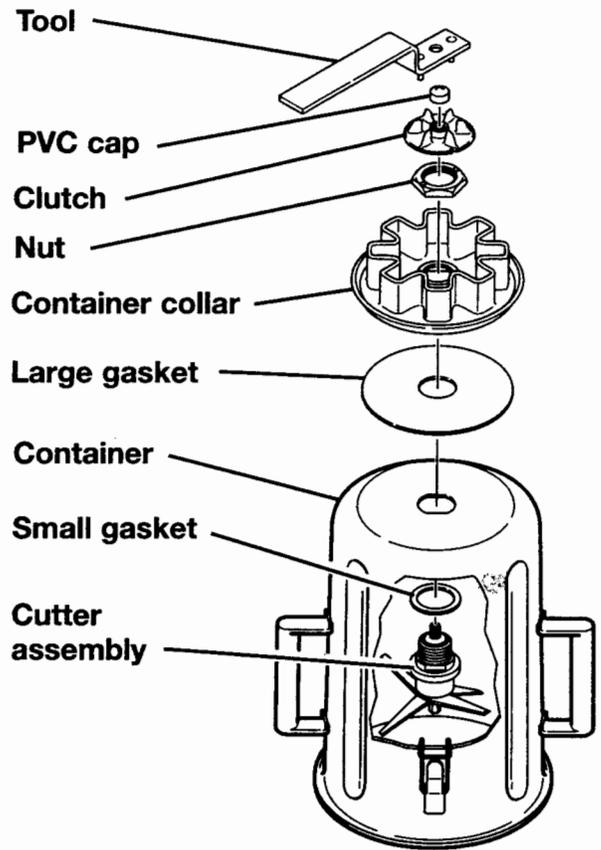


5. Place the locking nut on the cutter assembly shaft and hand tighten by turning the nut counterclockwise.
6. Using the supplied tool, tighten the locking nut. Make sure the locking nut is tight.
7. Screw the drive clutch onto the cutter assembly shaft by turning the clutch counterclockwise. Tighten the drive clutch using the tool supplied and Allen wrench. Make sure the clutch is tight.
8. Replace the PVC cap over the clutch.

⚠ WARNING

Electrical Shock Hazard

Disconnect power before cleaning.
Replace all parts before operating.
Failure to do so can result in death or electrical shock.



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" cubes. • Container is too full. Do not fill past highest graduation marking. • Cutters are not sharp or are damaged. Inspect container and cutter assembly daily. Replace container and cutter assembly at least every 12 months or when damaged. • Check to see if cutters are tightened properly. • Select speed 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 assembly for wear, nicks, and broken or loose blades. Replace if necessary. See "Replacement Parts" below. Ensure that the cutter assembly is tightened properly.
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 assembly at least once a year. See "Replacement Parts" below.

Replacement Parts

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

Description	Part Number
1 gallon container with cutter assembly	6126-990

Requesting Assistance or Service

Before calling for assistance or service, please check the "Troubleshooting Guide" on page 10. 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 toll-free customer service number
1-800-572-3331**

www.commercial.hamiltonbeach.com

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

Product Warranty

This Warranty supercedes all other Product Warranties

This equipment is warranted against defects in materials or workmanship for two years from date of purchase.

During the warranty period this product will be repaired or replaced, at Hamilton Beach's option, at no cost to you.

In the event of a warranted product defect, please deliver or mail the product to the nearest authorized service center, which you can locate by calling our toll-free customer service number at **1-800-572-3331** or by looking in your local yellow pages for your nearest authorized Hamilton Beach Commercial Service Center.

This Warranty does not apply in cases of abuse, mishandling, or unauthorized repair. Always use in the manner provided in this Operation Manual. This Warranty does not apply to items subject to wear (motor brushes, container and cutter assembly, clutches, etc.).

Hamilton Beach/Proctor-Silex disclaims any and all implied warranties, including warranties of merchantability and fitness for a particular purpose. The company's liability hereunder is expressly limited to the repair or replacement of a defective product or an amount equal to the purchase price paid therefor, and all claims for special and consequential damages are hereby excluded.

Hamilton Beach/Proctor-Silex, Inc.
Commercial Customer Service
263 Yadkin Road
Southern Pines, NC 28387

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