

### Model HBH850

Bar blender Operation Manual Page 2

### Modèle HBH850

Mélangeur de bar Manuel d'utilisation Page 20

#### Modelo HBH850

Licuadora para bar Manual de uso Página 38

READ BEFORE USE. LIRE AVANT D'UTILISER. LEA ANTES DE USAR.



### Blender Safety

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

#### 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 Operation Manual handy.
- 2. Plug into a grounded 3-prong outlet.
- 3. Do not remove ground prong.
- 4. Do not use an adapter.
- 5. Do not use an extension cord.
- **6.** Disconnect power before cleaning or servicing.
- To reduce risk of personal injury, unplug cord from outlet when not in use, and before putting on or taking off parts.
- 8. To protect against electrical shock, do not immerse cord, plug, or blender base in water or any other liquid.
- 9. Do not spray the base with a high-pressure spray gun.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **11.** Do not use appliance for other than intended use.
- 12. Not intended for use by or near children.
- **13.** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 14. 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.
- 15. Do not store any kitchen utensils in the container because the blender would be damaged if inadvertently turned on.
- 16. To prevent possibility of serious personal injury, keep hands out of blender container while operating blender. Always operate blender with container lid in place.
- 17. Avoid contacting moving parts.
- 18. Blades are sharp. Handle carefully.
- 19. If cutter assembly blades are loose, discontinue use immediately and replace cutter assembly. Do not attempt to repair or tighten cutter assembly.
- 20. Inspect container and cutter assembly daily. Do not use broken, chipped, or cracked container. Check cutter for wear, nicks, or broken blades. Do not use broken or cracked cutting blades.

- 21. Do not use outdoors.
- 22. This appliance is intended for short periods of operation, with a rated operating time of 3 minutes.
- 23. Do not leave blender unattended while it is operating.
- 24. 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 jar from base, remove jar cover, and use a thin rubber spatula to push mixture toward cutters.
- 25. When blending hot liquids, remove center-piece of two-piece lid. Hot liquids may push lid off jar during blending. To prevent possible burns: Do not fill blender jar beyond the 1 quart (1 liter) 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.
- 26. Do not defeat the jar pad sensors.
- 27. Do not drop or slam the Quiet Shield™.
- 28. Keep fingers away from edges and joints when opening and closing the Quiet Shield™.
- 29. Always use the handle to open and close the Quiet Shield™.
- **30.** Do not strike the container against a surface to loosen ingredients.
- **31**. Do not carry the unit by the power cord.
- **32.** Do not immerse in liquids or wash the blender base in a dishwasher.
- 33. Do not place blender base in or near liquids.
- Only authorized service facilities should repair the blender.
- **35.** Do not operate the above-the-counter model without the lower housing securely in place.
- 36. 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 the Technical Service number, 866-285-1087 or 910-693-4277, for instructions on examination, repair, or electrical or mechanical adjustment.

### - SAVE THESE INSTRUCTIONS -

#### Safety Alert Symbols

The following safety alert symbols are used throughout this manual to alert you to the safety hazards described below



Electrical Shock Hazard Disconnect power before cleaning blender base. Failure to follow these instructions can result in death or electrical shock.



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



#### **Cut Hazard**

Always place lid on container when blending.

Do not put hands, spoons, or other utensils in container when blending. Failure to follow these instructions can result in broken bones, cuts, or other injuries.



#### **Burn Hazard**

Always use caution when blending hot contents.

Failure to follow these instructions can result in burns.

### Sanitizing

Sanitize using 1 tablespoon (15 ml) of household bleach per 1 gallon (3.8 liter) of clean, cool water (60°F/16°C), mixed according to the instructions on the bleach.

- Fill container with sanitizing solution, replace lid and filler cap, and run on LOW speed for 2 minutes. Empty container.
- 2. Wipe exterior with soft cloth dampened with sanitizing solution.
- 3. Immerse lid and filler cap in sanitizing solution for 2 minutes
- Place empty container on base and run on HIGH speed for 2 seconds to remove any moisture from the cutter assembly.
- 5. When ready to use, rinse with clean water.

### **Technical Service**

For assistance or replacement parts, call our Technical Service number: 866-285-1087 or 910-693-4277

8 a.m. – 5:00 p.m. EST Monday – Friday www.commercial.hamiltonbeach.com

### Replacement Parts

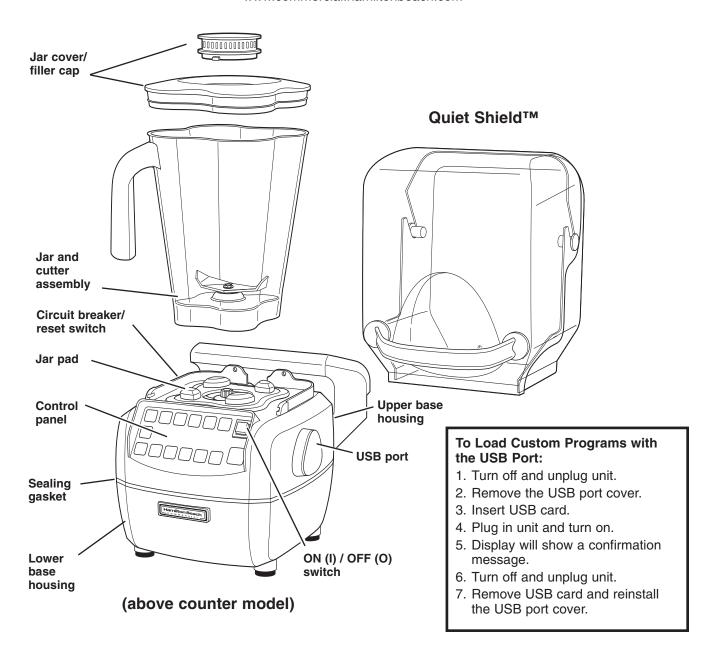
The following components are subject to wear and should be replaced at least yearly. We recommend keeping a replacement container and cutter on hand.

Part Description	Part Number
Polycarbonate jar	6126-650
Cutter assembly	98650
Quiet Shield™ sound enclosure	QS850

### Parts and Features

The parts and features for the Summit blenders are shown on this page. Become familiar with all parts and features before using your blender. For questions, call Technical Service at 1-866-285-1087 or visit our web site at:

www.commercial.hamiltonbeach.com



### Power Requirements

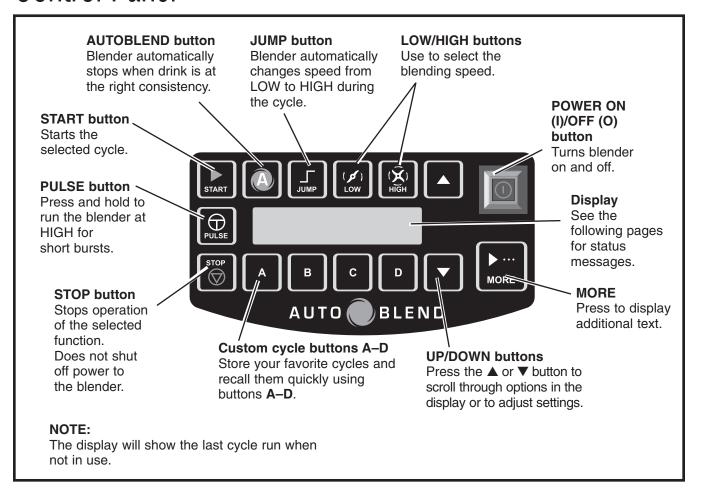
Use a fused electric outlet for the blender. Depending on the model of your blender, the plug will look like the following to meet power requirements:

120 VAC, 60Hz

230 VAC, 50Hz

Ground prong

### **Control Panel**

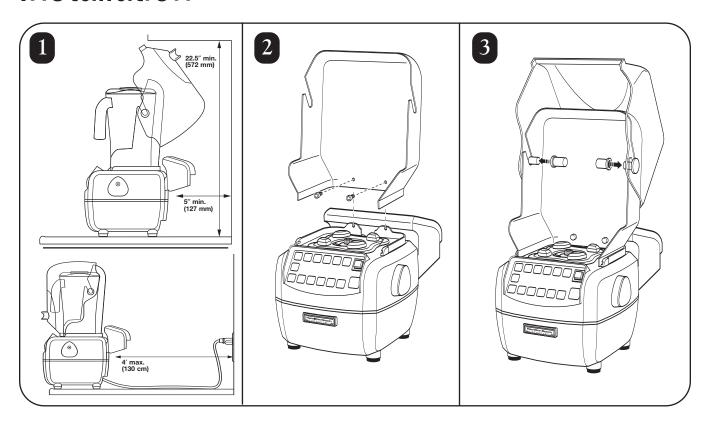


## Blender Operation – Quick Start Guide

- 1. Read Important Safety Instructions and Warning Symbol Explanations before use.
- 2. Place the blender on a dry, level surface.
- **3.** Make sure the power switch is OFF (**0**). Plug the blender into a grounded 3-prong electrical outlet.
- **4.** Place the container on the base with ingredients and container lid in place.
- Press the Power ON (I)/OFF (O) button to turn the blender ON (I). The red LED lamp indicates that power is ON (I).
- **6.** Select the desired function (AUTOBLEND, HIGH, LOW, or JUMP).
  - **NOTE:** Use the Jump Cycle for automatic speed adjustment from LOW to HIGH during the blending cycle.
- 7. Press START.

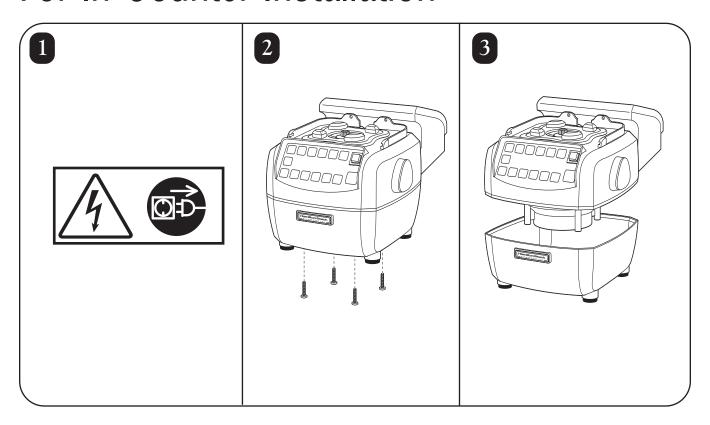
# Above Counter Installation





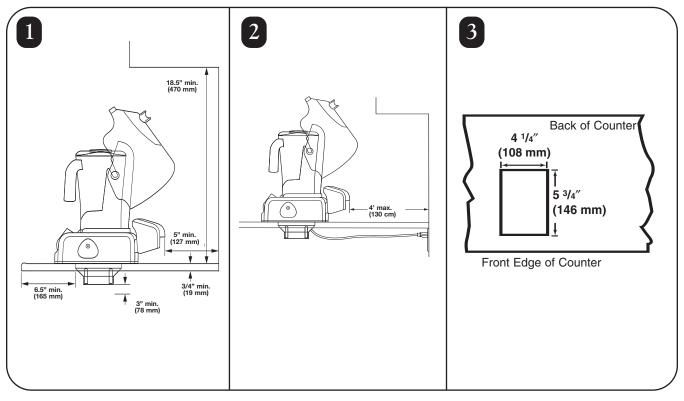
# Convert Above-Counter Blender For In-Counter Installation

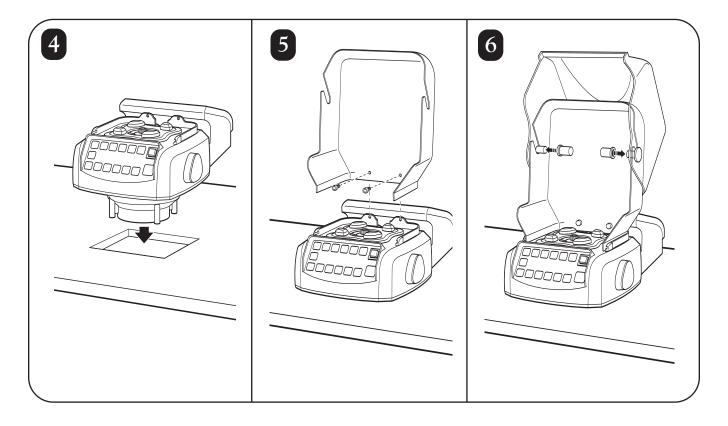




### In-Counter Installation







## Using the Controls

There are several blending options available, including AUTOBLEND, JUMP cycles, HIGH, or LOW cycles, each with adjustable time settings. You may also store favorite settings for later use with the A, B, C, or D buttons. For quick blending or to "freshen up" a beverage, use the PULSE button. This is the default screen for the blender or if AUTOBLEND AUTOBLEND is pressed. On setting 0, the blender senses when the drink START, SCROLL TO SET is finished and stops automatically. Press the ▲ or ▼ button to change to AUTOBLEND 1, 2, or 3 to add additional time. Press **START** to run the cycle. Pressing JUMP displays the default jump cycle times (4 JUMP 4-12 sec seconds at low then 12 seconds at high). Press the ▲ or START, SCROLL TO SET ▼ button to change the cycle length. Press **START** to run the cycle. Pressing **HIGH** or **LOW** displays the current run time for LOW/HIGH 12 sec that speed. Press the ▲ or ▼ button to change the cycle length. Press **START** to run the cycle. Press and hold the PULSE button to run the blender at PULSE 0 sec HIGH speed. Release to stop blender. Display will indicate the length of time the button is held. These buttons allow you to save your favorite settings. ABCD Select A, B, C, or D and press START to run the cycle stored in that location. To store a new cycle, adjust the speed and time settings, then press and hold the A, B, C, or D button to save it to that location. A confirmation message will show when the cycle is SAVED. **NOTE:** Saving a new cycle to a location will overwrite any existing cycle in that location. Pressing **STOP** will stop any cycle currently in use. Pressing the MORE button displays cycle count screens and other diagnostic information. See the next page for more information. **MORE** 

### **Special Control Functions**

Pressing the **MORE** button displays cycle count screens and other diagnostic information, and also allows you to access special functions.

Use the ▲ or ▼ button to scroll through the options. Press the **START** button to select that option.

#### **SPECIAL FUNCTIONS**

CUSTOMER SERV. INFO START TO SELECT Displays the Hamilton Beach Commercial technical service number.

RUN COOLDOWN CYCLE START TO SELECT If the blender motor overheats, this message will be displayed to prompt you to run a cool down cycle. Remove the container from the blender and press **START**. Once the cycle has completed and the motor has cooled to a proper operating temperature, the display will revert to the standby message.

AUTOBLEND 1 :B START TO SELECT Allows you to select and edit the preset cycle for the indicated button.

A NOT SET START TO SELECT Indicates that there are no stored cycle settings for the indicated button.

SET FACTORY DEFAULTS
START TO SELECT

Resets all settings except cycle counts to factory presets.

#### CYCLE COUNTS

CYCLES INTO WARRANTY
START TO SELECT

Displays the total number of cycles into the warranty period.

CYCLES THIS WEEK START TO SELECT The display allows you to show the total number of cycles this year, this month, this week, or for the day. Use the  $\triangle$  or  $\nabla$  button to scroll through the options. Press the **START** button to select the desired time period to be displayed.

CLEAR WEEKLY CYCLES
START TO SELECT

You may clear (reset) the number of cycles for any given time frame except the number of cycles into warranty. Use the ▲ or ▼ button to scroll through the options. Press the **START** button to clear the cycle counts for the desired time period.

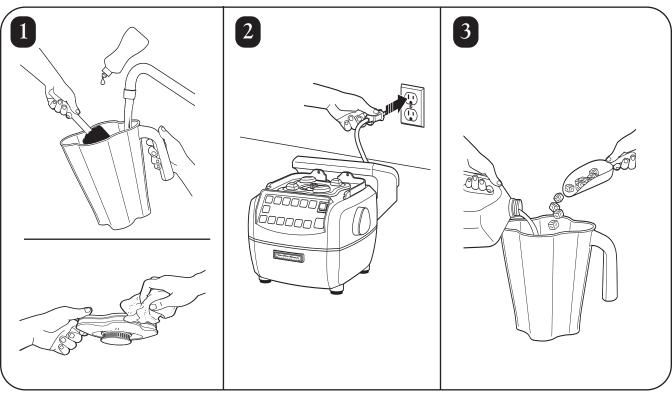
CLEAR ALL CYCLES
START TO SELECT

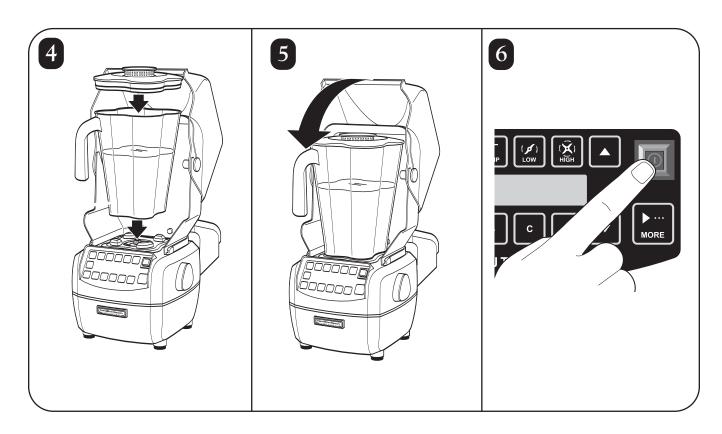
You may also clear (reset) ALL stored cycle counts except the number of cycles into warranty. Press the **START** button to select. A confirmation message will be displayed to confirm that you wish to clear all cycle counts.

CLEAR ALL CYCLES
PRS START TO CONFIRM

# Using the Blender

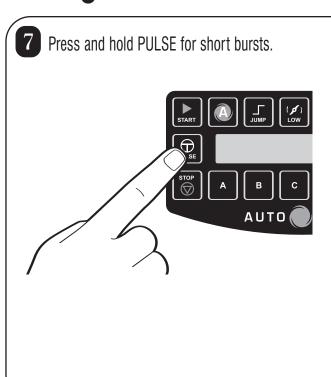


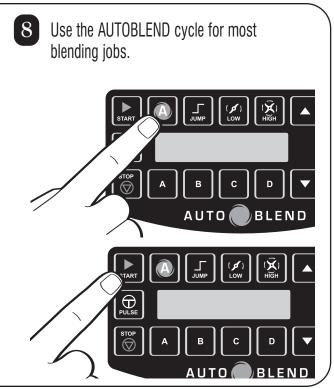


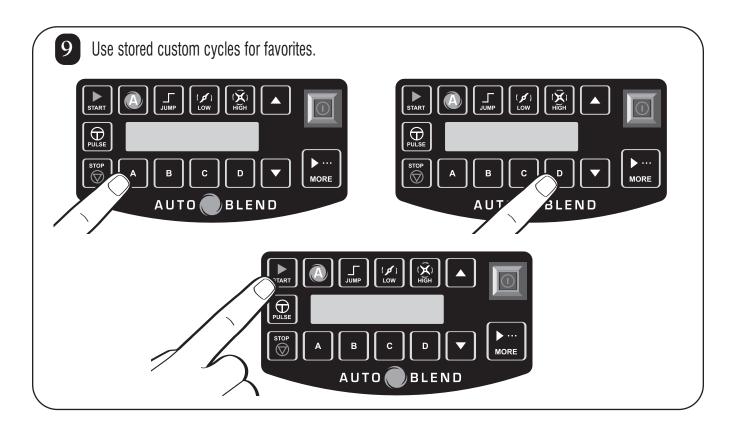


## Using the Blender





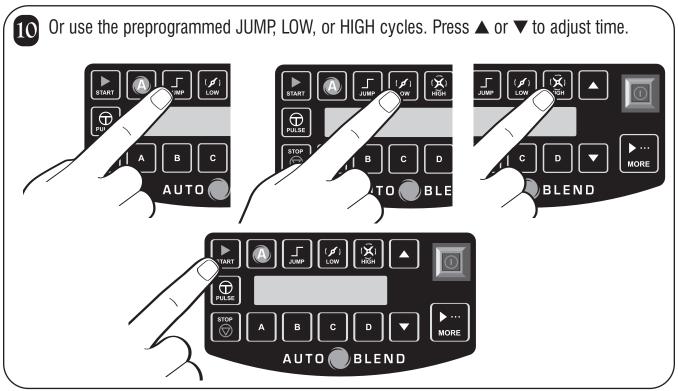




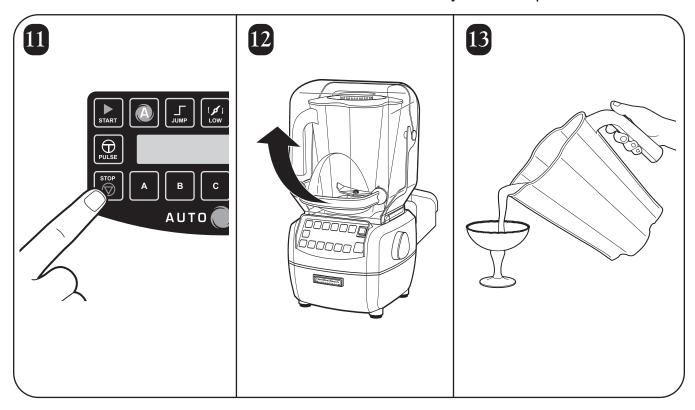
See USING THE CONTROLS for details on cycles and options.

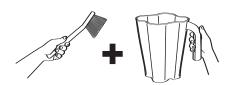
# Using the Blender



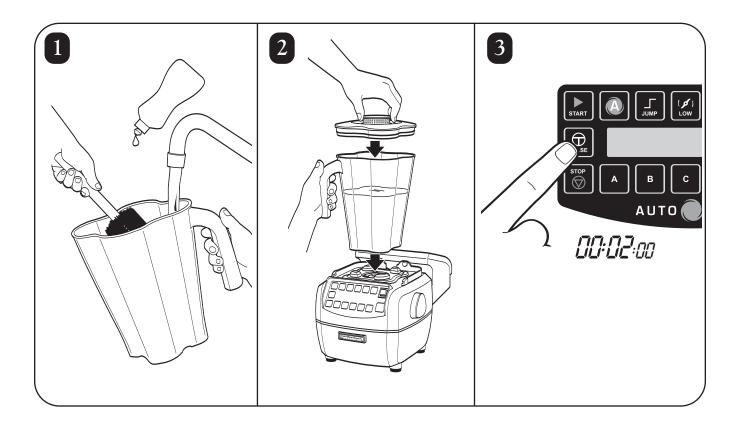


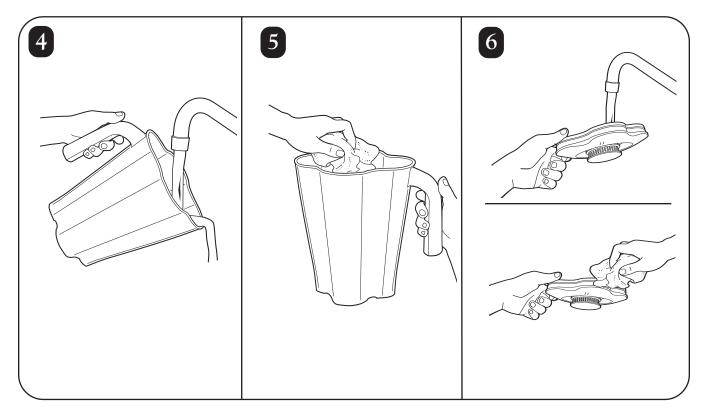
See USING THE CONTROLS for details on cycles and options.

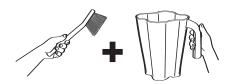




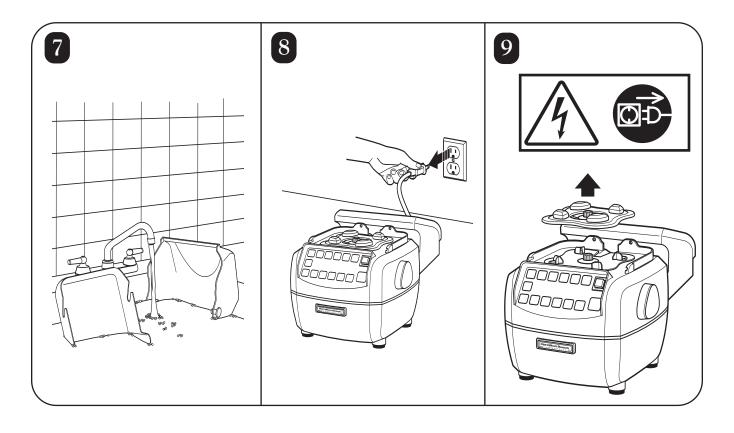


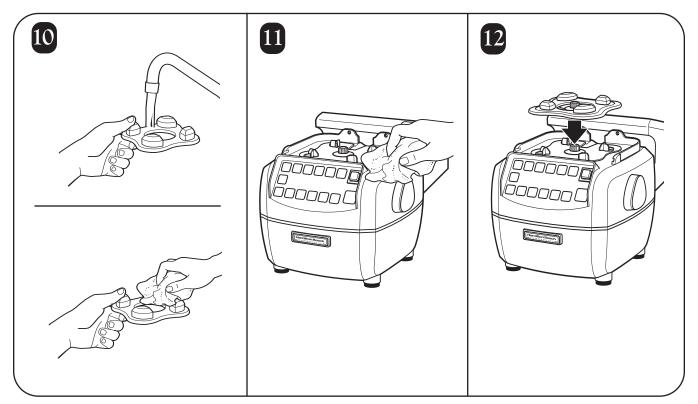






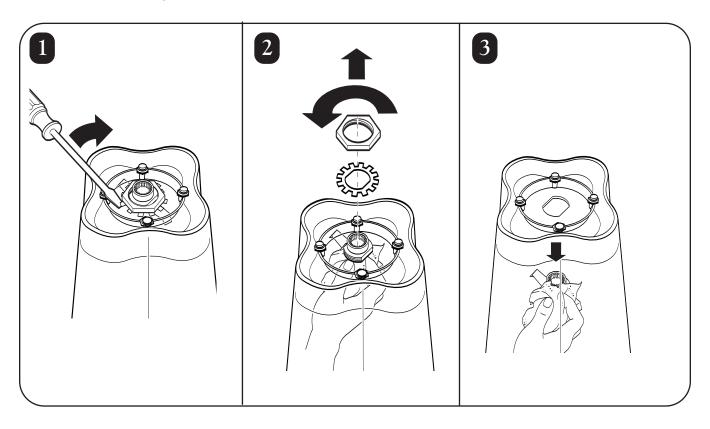


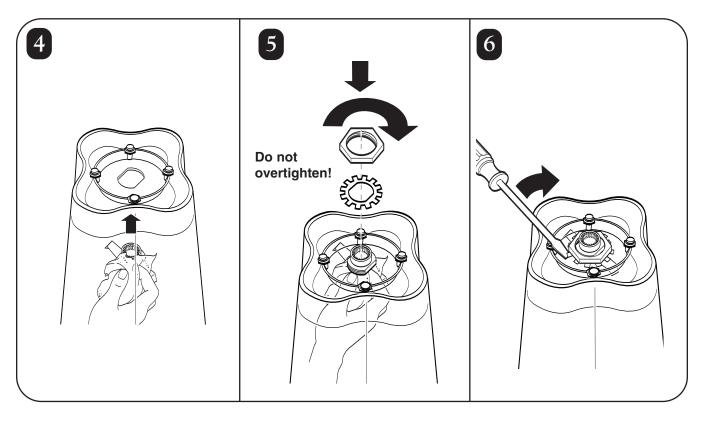




# Replacing the Cutter Assembly







# Troubleshooting Guide

Problem	Solution
Blender fails to start or stops while it is running and display is blank.	<ul> <li>Make sure that the main power ON (I)/OFF (O) button is ON (I).</li> <li>Check to see if unit is securely plugged into an electrical outlet of the proper voltage and frequency.</li> <li>Check to see if the fuse for the electrical outlet has blown or if a circuit breaker has tripped.</li> <li>Check the integrated circuit breaker on the left side of the blender base. If it trips again immediately or frequently, contact Technical Service.</li> <li>This blender is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow the blender to cool down for 15 minutes. Plug blender back in after 15 minutes to resume normal operation.</li> </ul>
Blender fails to start or stops while it is running, message appears in display.	<ul> <li>Make sure that the jar is seated properly on the blender base.</li> <li>Blender will not operate unless jar is properly seated.</li> </ul>
Blender fails to start or stops while it is running.	<ul> <li>Thermal overload protection has been tripped. Attempt to run "cool down cycle". Follow instructions in display.</li> <li>This blender is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow the blender to cool down for 15 minutes. Plug blender back in after 15 minutes to resume normal operation.</li> </ul>
Unit does not respond to button commands or error message appears in display.	<ul> <li>Turn the power off and back on using the power switch to reset the controls.</li> <li>Turn the power off and back on using the power switch. If the error message still appears, the unit will need to be serviced.</li> </ul>
Ingredients will not mix properly.	<ul> <li>Check to see if enough liquid has been added to the ingredients. Mixture should be fluid and free-running at all times.</li> <li>Solid pieces are too large.</li> <li>Container is too full. Do not fill past highest graduation marking.</li> <li>Cutter assembly blades are not sharp or are damaged. Inspect container and cutter assembly daily. Replace cutter assembly at least yearly or sooner if cutter assembly appears worn or damaged.</li> <li>Check to see if cutter assembly is installed properly.</li> <li>Select speed to create a fluid blend.</li> </ul>

### Maintenance

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

Daily	Unplug the blender and remove the jar from the base, and then inspect the jar and cutter assembly for wear, nicks, or broken blades. Replace if necessary. If the cutter assembly blades are loose, discontinue use immediately. Do not attempt to repair or tighten the cutter assembly. Refer to "Technical Service" for replacement.
Weekly	Unplug the blender, and then inspect the power cord insulation and power plug for cracks. Inspect sealing gasket for cracking and leaking of fluids under unit.  Refer to "Technical Service" for repair or replacement.
Yearly	Replace the jar and cutter assembly at least once a year or sooner if the cutter assembly appears worn or damaged.

**NOTE:** Do not operate this blender if it malfunctions or is dropped or damaged in any manner. Return blender to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

## **Product Warranty**

This Warranty supercedes all other Product Warranties

#### LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years or 20,000 cycles, whichever comes first, from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option.

THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING WITHOUT LIMITATION ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL, AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED.

There is no warranty with respect to parts subject to wear, including without limitation: motor brushes, container and cutter assembly, clutches, bristle brushes, funnel, stainless steel cup, agitators, carafes, etc. This warranty extends only to the original purchaser and does not include any condition resulting from abuse, misuse, neglect, unauthorized repair, or use not in conformity with the printed directions. Always use this product in accordance with the printed directions. This warranty gives you specific legal rights and you may also have other legal rights which vary from state to state, or province to province. Some states do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, please contact our **TECHNICAL SERVICE DEPARTMENT at 1-866-285-1087** or **910-693-4277.** (For faster service, please have model, series, and type numbers ready for operator to assist you.) Reasonable proof of date of purchase must be presented; otherwise the effective date of the warranty will be based upon the date of manufacture plus ninety (90) days. You are responsible for paying shipping and handling charges to return the product to us.

Hamilton Beach Brands, Inc. Commercial Technical Service 261 Yadkin Road Southern Pines, NC 28387



#### Two-Year Express Care Service Program \*

\* Available only to end users located in the continental U.S., Alaska, and Hawaii

Hamilton Beach Commercial understands that your foodservice equipment is a crucial element in the profitability of your business. If your equipment breaks down, you would like repair that's quick, convenient, and dependable. That's why we provide the Express Care Service Program for this product while it's under the Product Warranty. You'll find that it's better for your bottom line and your peace of mind.

#### Follow these three easy steps for quick, convenient, and dependable ECSP repairs:

**Step One:** Dial 1-866-285-1087 toll-free to speak to a member of our highly trained technical service staff (hours Monday – Friday 8:00 AM – 5:00 PM EST). We will make an initial phone diagnosis.

**Step Two.** If it is determined that minimal on-site maintenance cannot be performed, Hamilton Beach Commercial will ship a replacement product to your location.

**Step Three:** Once the replacement unit is received, you send the troubled unit back to Hamilton Beach Commercial (we'll provide the box and supporting materials to return the unit). Hamilton Beach Commercial will pay the freight cost for the returned unit.

NOTE: The warranty of the replacement unit will be prorated based on the time period remaining on the replaced unit.