



Professional Series



Owner's Manual
and User Guide

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SECTION 1 – IMPORTANT SAFEGUARDS

IMPORTANT INFORMATION

Read all instructions carefully before using your Professional Series blender.

CERTIFICATIONS

The blender is certified by ETL (Report No. 3018204-4, 3018204-2 & 3018204-3) to comply with UL Standard 982, 6th ed, 6-19-2009, and to CSA C22.2 No. 195-M1987 2004

The Professional Series and its accessories are certified by NSF International (NSF) under the letter K (for K-TEC) in the NSF Official Listing.



This important information has been provided as required by the North American standards. Following these instructions will help prevent injuries and damage to the machine and will ensure that you have the best possible experience with your Blendtec blender.

1.1 AVOID CONTACT WITH MOVING PARTS

- ALWAYS keep fingers, hands, hair and clothing away from all moving parts.
- ALWAYS keep all utensils away from the drive socket and jar blades during operation. Metal utensils may damage blade and jar.
- NEVER put hands into the blender jar or add substances by hand when the jar is on the motor base.
- NEVER touch the blade with your fingers whether or not it is on the motor base.
- NEVER place jar into or remove from drive socket if blender motor is operating.
- DO NOT rock the jar during operation.

1.2 NEVER OPERATE THE BLENDER IF IT APPEARS DAMAGED

If the blender malfunctions or is damaged in any way, call 1-800-BLENDTEC to determine how to resolve the situation.

1.3 NEVER OPERATE BLENDER IN LIQUID

Do not put the motor base in water or other liquid. Do not use the blender outdoors where it is subject to precipitation.

1.4 NEVER PUT NON-FOOD ITEMS INTO JAR

Metal utensils, rocks and glass are dangerous if placed in jar. Damage caused by such objects will void the warranty. Utensils should be used only when the blender is off.

1.5 NEVER OPERATE THE BLENDER WITH MORE THAN THE MARKED CAPACITY OF THE JAR

1.6 NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE

1.7 NEVER OPERATE THE BLENDER USING ATTACHMENTS NOT SOLD BY BLENDTEC

The use of any unauthorized attachments may cause fire, electric shock, and/or injury and will void the warranty.

1.8 JAR MUST BE PROPERLY IN PLACE WHILE APPLIANCE IS OPERATING

1.9 USE CARE WHILE HANDLING THE BLADES, THE JAR, AND CLEANING

1.10 USE CAUTION WHEN BLENDING WITH THE SOUP CYCLE

When blending with the soup cycle, friction will heat the contents. The vented lid will allow pressure relief. Be careful not to come in contact with any steam coming from the clear center lid.

1.11 WARNING – DO NOT BLEND HOT LIQUIDS OR OTHER HOT INGREDIENTS

1.12 POWER CORD PRECAUTIONS

- NEVER operate with a damaged cord or plug. If the cord is damaged, call 1-800-BLENDTEC.
- DO NOT permit the cord to hang over the edge of the work surface.
- NEVER use an extension cord with the unit.
- ALWAYS unplug the motor base when cleaning.

1.13 DO NOT USE WITH POWER INVERTER OR VOLTAGE TRANSFORMER/ CONVERTER

1.14 NEVER ATTEMPT TO REPAIR THE BLENDER

Never remove the blender motor cover. The blender motor does not contain customer-adjustable or serviceable parts. A qualified service agent must make all service adjustments. Removing the cover or attempting to service the blender will void the warranty.

1.15 AVOID TOUCHING THE BLENDER DRIVE SOCKET AFTER EXTENSIVE USE

The blender drive socket may become hot after numerous cycles.

1.16 SAFETY

This blender is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

1.17 THE BLENDTEC PROFESSIONAL SERIES IS INTENDED FOR HOME USE ONLY. ANY COMMERCIAL USE VOIDS ALL WARRANTIES.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

SECTION 2 – UNPACKING

SAVE ALL PACKAGING MATERIALS AND INSTRUCTIONS FOR FUTURE USE

2.1 UNPACKING YOUR BLENDER

1. Remove motor base, jar and lid from packaging.
2. Unwind the power cord.
3. Check for any packing material that may have blocked ventilation holes on the bottom of the motor base.
4. Inspect all items to ensure no damage occurred in shipment.
5. If any damage has occurred call 800-BLENDTEC immediately.

You should have received the following items:

- Professional Series motor base
- Motor stand
- Blender jar with lid
- Recipe book
- Owner's manual

2.2 RECORDING YOUR SERIAL NUMBER AND DATE OF PURCHASE

Record your blender motor serial number and date of purchase in the space below. You will need these when contacting Blendtec about your blender.

Motor Serial # (Found on bottom of motor base): _____
Date of Purchase: _____
Purchased From: _____

2.3 REGISTERING YOUR BLENDER

Visit www.blendtec.com and click "Product Registration" at the top of the page, or complete and mail the enclosed registration card.

SECTION 3 – BLENDER OVERVIEW

Get to know your Blendtec Professional Series

3.1 BLENDER JAR ASSEMBLY (see Figure 1)

- The **lid** is made from flexible rubber to seal liquids within the jar during blending.
- The **clear vented cap insert** allows heated air to escape and enables ingredients to be easily added.
- The **jar** is made from BPA-free Tritan™ copolyester to provide maximum strength and clear visibility.
- The **blade assembly** is stainless steel with a patented design to provide fast, consistent blending.

NOTE: Filling the blender jar beyond the marked capacity is not recommended.

3.2 BLENDER MOTOR BASE (see Figure 2)

- The **motor base cover** encloses the motor base housing when it's not installed in a counter-top.
- The **drive socket** is where the jar couples with the motor to turn the blade assembly.
- The **touch pad** consists of nine buttons that operate pre-programmed settings for selective blender control, including a pulse button and two speed-control buttons.
- The **LCD information center** indicates status as well as overload or over-temperature conditions.
- The **motor base housing** contains the power unit in a surgical stainless steel casing. Never remove the housing. This will void the warranty.
- The **power switch** is located on the front of the motor base, at the bottom.
- The **power cord** is located at the bottom on the back of the motor base.
- The **power unit** is located within the blender motor and contains the machinery that runs the blender.

POWER SPECIFICATIONS

The Professional Series is made for 110/120 volts circuits only.

It is rated at 13 amps/1560 watts.

It is highly recommended that this unit be protected by a 15 amp circuit breaker or fuse.

FIGURE 1: BLENDER JAR ASSEMBLY

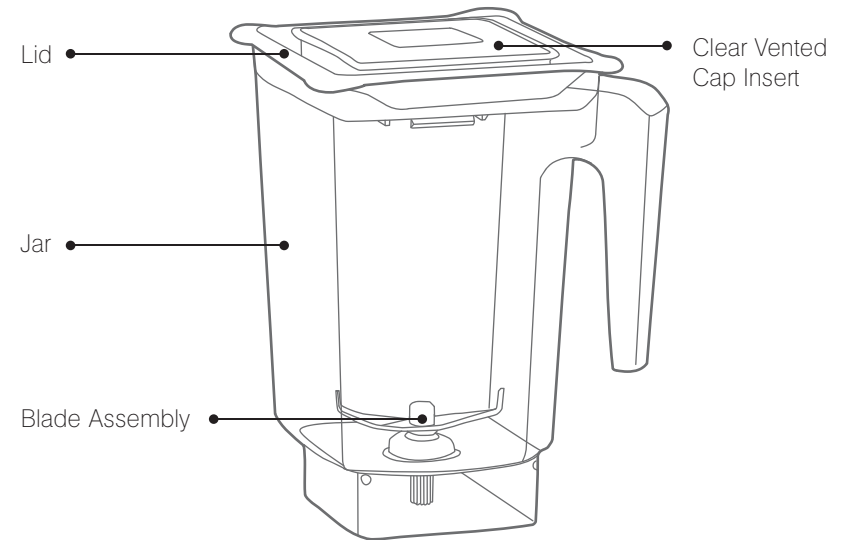
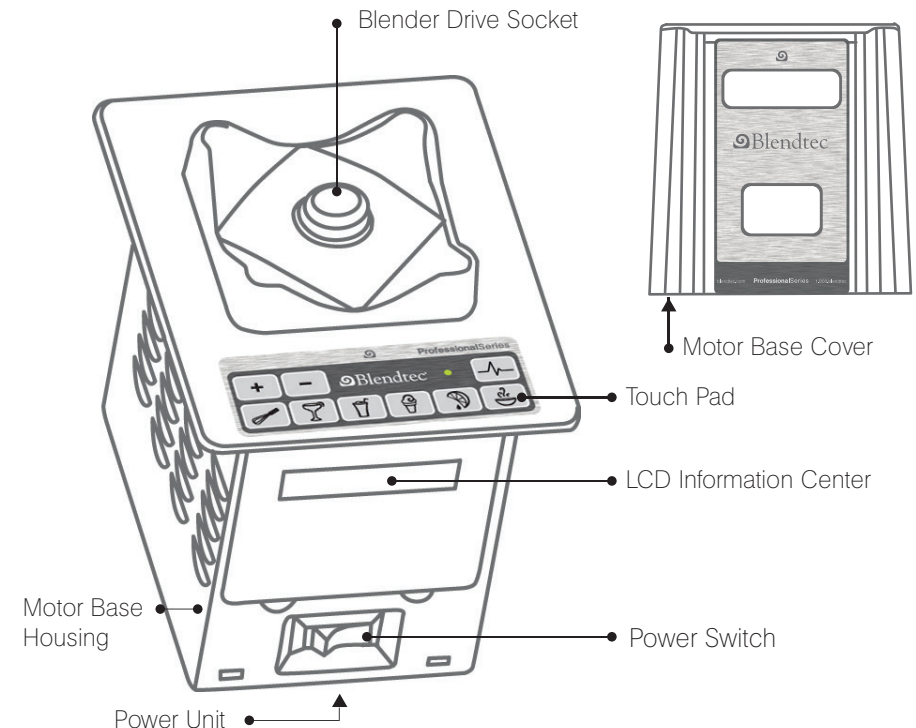


FIGURE 2: MOTOR BASE



SECTION 4 – INSTALLATION

4.1 ABOVE-COUNTER INSTALLATION

1. Place blender on a flat, clean, and dry surface.
2. Ensure that the unit is turned off before plugging it into a separate 120-volt outlet.
3. Ensure that blender vents are unobstructed to allow proper cooling during use.

4.2 IN-COUNTER INSTALLATION

Preparation

1. Identify the best place to install your blender. Consider proximity to ingredients, available counter space and access to a power outlet.
2. Ensure that the location meets all dimensional requirements (see Figure 3).
 - The countertop must be no thicker than 1 ¼ inch (32 mm) to ensure adequate ventilation.
 - For multiple blenders, allow 14-16 inches (356-406 mm) center-to-center blender spacing.

NOTE: Ensure sufficient air circulation beneath the blender base. Hot air should not be trapped beneath the counter top. Nothing should be stored within 3 inches (76 mm) of the bottom of the motor.

3. Cut a hole in the counter top 4 ¾ inches (111 mm) wide and 5 7/8 inches (149 mm) long with the shorter side facing the operator (see Figure 4). Make sure all space requirements and measurements are correct BEFORE cutting. It is recommended that you consult with a professional before cutting.

Installation

1. Remove the motor base from the motor base cover.
2. Slide the blender base into the new hole in your countertop, the LCD indicator and touchpad facing the operator side of the blender. The rubber gasket on the rim of the motor base should fit into the hole and rest lightly on the countertop.
3. Make sure the power switch is off. Plug the unit into a 120 volt outlet with 15 amp protection.

FIGURE 3

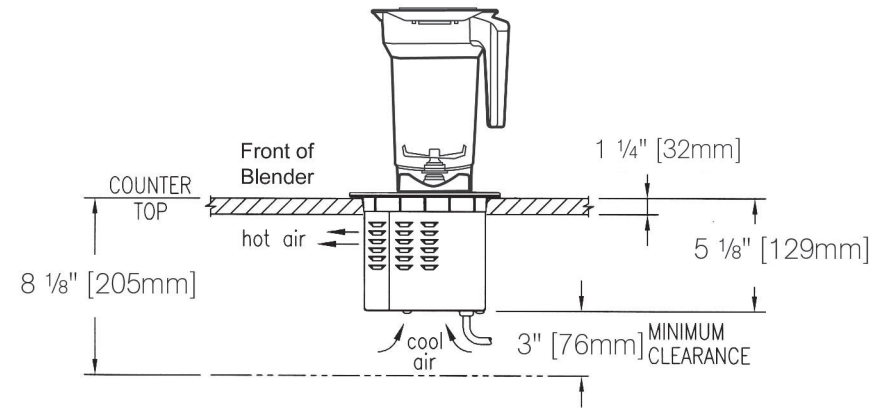
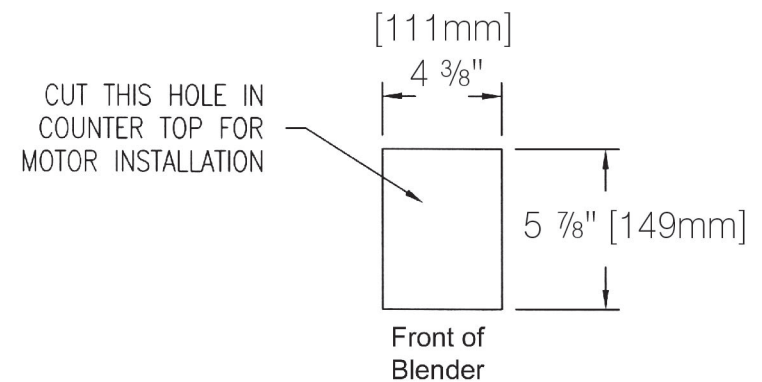


FIGURE 4



SECTION 5 – CARE AND CLEANING

5.1 AFTER-USE CLEANING

1. Add 1 cup (240 ml) of hot water and a drop of liquid dishwashing soap to the jar.
2. Place the lid tightly onto the jar. Place the jar on the blender base and, with your hand placed on top of the lid, press the pulse button for 5 seconds.
3. Rinse with clear water until all soap is rinsed from jar and lid.
4. Clean the blender base by simply wiping the base and touchpad with a damp cloth.

5.2 LONG-TERM SANITATION

1. Fill the jar with hot water.
2. Add one teaspoon (5 ml) of liquid chlorine bleach.
3. Stir for 10 seconds to mix water and bleach. Let mixture stand in jar for 5 minutes.
4. Empty water/bleach mixture. Turn jar upside down on dish rack until dry.

5.3 CLEANING TIPS AND CAUTIONS

- Do not use abrasives or stiff brushes to clean the blender base or jar as this will dull or scratch the surface. Cosmetic damage is not covered by warranty.
- NEVER submerge the blender motor in water. Avoid submerging blender jars for more than 5 minutes. Water penetration through the lower jar seals will reduce the life of the jar.
- JAR IS DISHWASHER SAFE—TOP RACK ONLY! Extreme temperatures damage the lower seals of the jar. We recommend the jar be hand-washed, and not subjected to temperatures above 185°F, 85°C.

SECTION 6 – OPERATIONAL OVERVIEW

6.1 MAIN POINTS OF OPERATION










1. Plug in the blender.
2. Turn on the main power switch located on the front and center of the blender motor base.
3. The LED information center will display the number of cycles the blender has run.
4. Secure the lid to the jar and place the appropriately filled jar on the base, making sure the jar is secure.
5. Press the desired touch pad button once to start a blend cycle. You may press any button stop the cycle.
6. When cycle is complete, remove the jar and serve.

6.2 AUTOMATIC CYCLE OPERATION

As shown in Figure 5, the Blendtec Professional Series has automatic blending cycles for batters, ice crush, smoothies, ice cream, whole juice and soups. These cycles have variable speed settings that will change during the course of the cycle. This allows the blender to draw the contents down into the blending vortex, which creates the desired uniform texture. The blender will run its pre-programmed cycle and automatically shut off. If at any point you want to stop the blender before it has completed its cycle, press any button.

FIGURE 5



-  Batters: Use this blend cycle to mix, whip and blend batters, sauces, dips, and dressings.
-  Ice Crush: Use this button to blend your mixed drinks, milkshakes, or to crush ice.
-  Smoothie: Use this button to blend your smoothies.
-  Ice Cream: Use this button to make ice cream.
-  Whole Juice: Use this button to make whole juice and green drinks.
-  Soup: Use this button to make hot soup and hot chocolate.
-  Pulse: Use this button to chop, mince, whip or do other momentary tasks which do not require a long blend cycle.
-  Speed Up: Use this button to speed up.
-  Speed Down: Use this button to decrease speed.

6.3 ALL ABOUT BLEND CYCLES (see Figure 6 page 16)

1. WHY BLEND CYCLES? In the world of professional blending, many factors go into making delicious blends time after time. In order to blend many different recipes consistently well, Blendtec developed blend cycles to match various blending needs. Because different ingredients have different blending characteristics, each item needs to be considered. Thicker or more fibrous ingredients take longer to blend and must be blended at higher speeds. Blendtec draws on its long experience of professional results to bring this sophisticated programming to the Blendtec Professional Series.

2. WHAT CYCLES ARE ON MY BLENDER? The Professional Series has six carefully designed blend cycles to produce optimum results for a wide range of blending tasks. These include **Batters, Ice Crush, Smoothie, Ice Cream, Whole Juice,** and **Soups**. The recipe book that came with your machine refers to specific buttons for different recipes. Feel free to experiment with different cycles with your own recipes. Figure 5 provides descriptions for each of the six cycle icons on the touch pad. The charts in Figure 6 show the speeds and duration of each blend cycle. This may help you understand what the blender is doing when a specific cycle button is pushed.

3. HOW WILL BLEND CYCLES HELP MY RECIPES? Blend cycles are what make your Professional Series produce consistent results across a wider range of food items than any other home blender. However, things like the temperature of ice and the amount of liquid in the various foods will create different blending characteristics. Your recipe book was developed using overall averages in terms of ice temperature and the amount of liquid typically found in various fruits and vegetables. Your experience may differ depending on local conditions, and you may need to adjust recipes for certain ingredients such as ice, fruits and vegetables, or others foods. For example, if a drink is too thick to blend adequately, try reducing the ice and replacing the ice with water or other liquid. You will be amazed at the difference! Whatever your experience, the Professional Series will blend ingredients faster and more easily than other blenders because of its distinct combination of high-speed motor, unique jar, single-prong wingtip blade, direct drive coupling and computer-controlled blend cycles.

SECTION 7 - TROUBLESHOOTING

7.1 BLENDED TEXTURE UNSATISFACTORY

If the blended texture of your recipe is lumpy or uneven, do the following:

- **Ensure the mixture is not cavitating during the cycle.** When ingredients are too cold or too solid, the blender blade can spin freely in an air pocket. This problem is called cavitation, and can be corrected by reducing ice, increasing liquid and/or ensuring that frozen ingredients are not colder than 10 degrees Fahrenheit (-12 degrees Celsius).
- **Increase blending time.** If the drink is mixing well but has not had enough time for complete blending, try a longer cycle or press and hold the "Pulse" icon for extra blending.
- **Tried everything?** If none of the preceding suggestions work, call 800-BLENDTEC for assistance.

7.2 BLENDER MOTOR WILL NOT TURN ON

If the motor will not turn on, try the following:

- See if the liquid crystal display (LCD) is lit. An absence of a lit LCD indicates a lack of power to the unit.
- Make sure the main power switch is in the ON position (indicated by the horizontal slash [—] on the power switch).
- Check your house circuit breaker switch or fuse to make sure it is set to the ON position.
- Unplug the power cord from the wall outlet, wait 5 seconds, then plug the power cord back in.
- Remove the jar from the motor base. See if the blade turns freely by turning the shaft by hand. If it does not move freely, the problem may be the jar, not the motor.

7.2 ERROR MESSAGES

- **OVERTEMP** indicates that the motor is overheating. The blender has been disabled until the unit cools to operating temperatures. Turn off and unplug the unit. Allow it to cool for at least 20 minutes.
- **OVERLOAD** indicates an overload on the motor. Turn off and unplug the unit. Check the jar for blockage and clear if necessary. Plug in the unit and turn the blender on again. If overload condition recurs, call 800-BLENDTEC.
- **Reset Error** is a permanent failure of the blender electronics. Call 800-BLENDTEC for repair or replacement (see Warranty section).
- **NO TEMP.SENSOR** indicates the blender computer is not able to monitor motor temperature. Call 800-BLENDTEC to address the problem.
- **No Zero Crossing** warns of an electronic board component failure. Call 800-BLENDTEC for repair or replacement (see Warranty section).

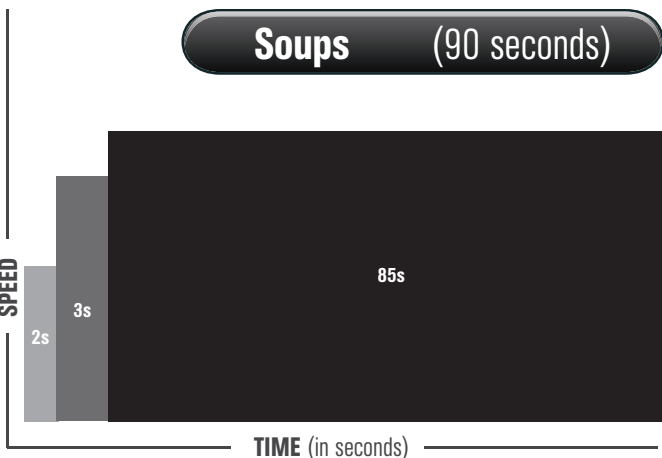
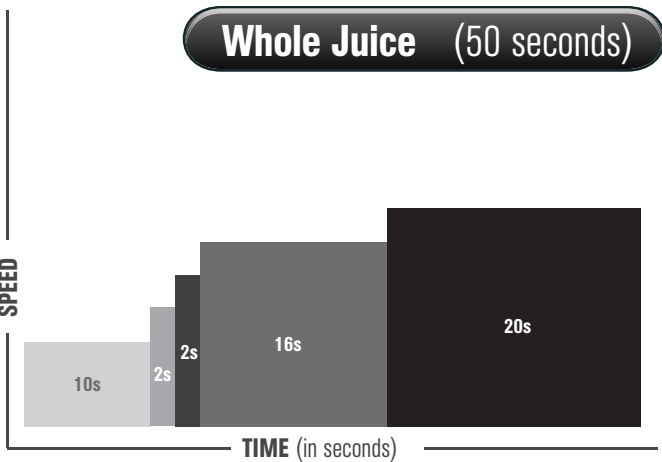
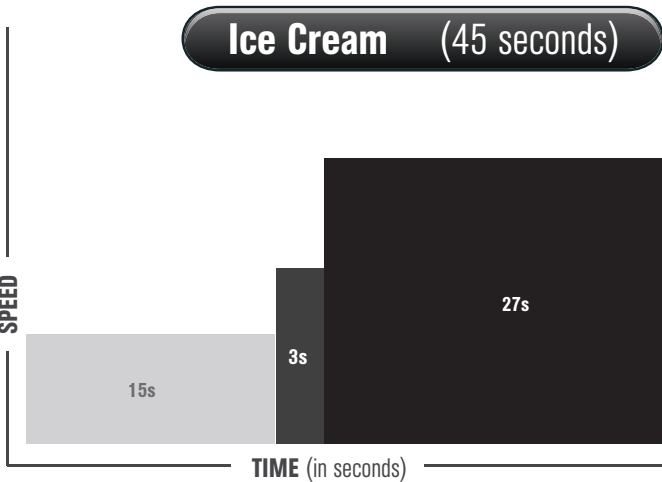
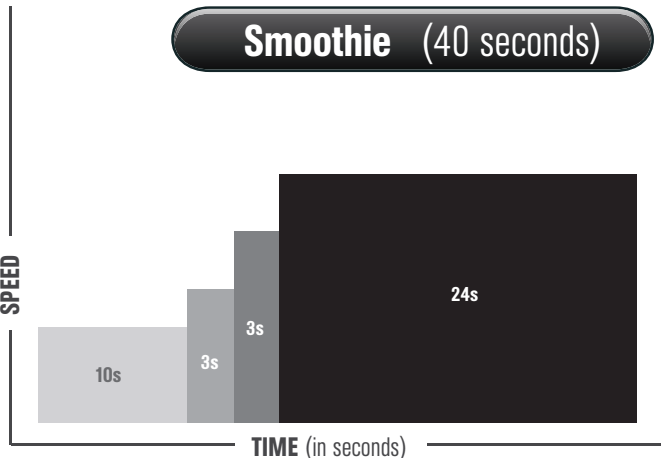
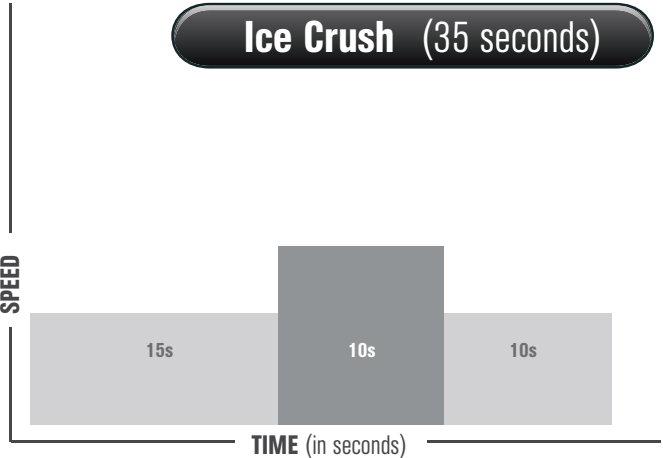
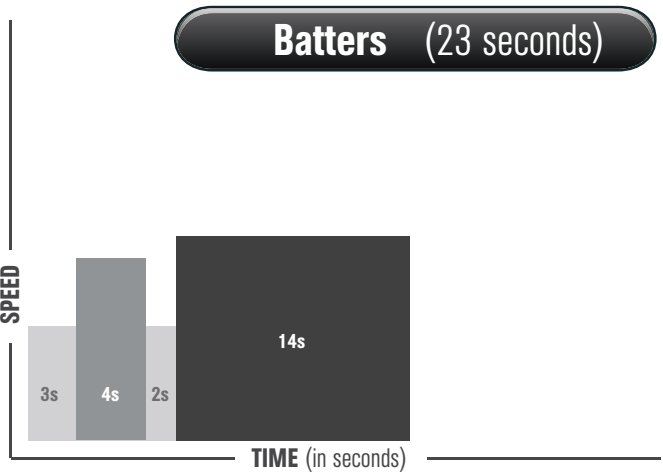
7.3 NOISE LEVEL CHANGES

If blender noise has increased significantly from original levels, determine whether the sound is coming from the motor or the jar.

- **Blender Motor:** Remove the jar and press the Ice Crush or Smoothie button. Listen to the motor sound without a jar attached. If it is excessively noisy, call 800-BLENDTEC.
- **Jar:** Place the jar filled with 1-2 cups (240-480 ml) of water on the base. Run the blender for a few seconds using the pulse button. If you have more than one jar, test a different jar to determine any noise differences. If a jar is excessively noisy, or if the jar's shaft assembly seems loose or feels rough when turned by hand, call 800-BLENDTEC.

INSTRUCTIONS THAT APPEAR IN THIS USER GUIDE DO NOT COVER EVERY POSSIBLE CONDITION OR SITUATION. USE GOOD JUDGMENT WHEN OPERATING THIS OR ANY OTHER MACHINERY.

FIGURE 6



SECTION 8: WARRANTY US AND CANADA

WARRANTY DESCRIPTION (US Domestic and Canada)

The motor base and jar assembly, including all moving jar parts, are covered against leaking or breakage for the warranty period. Warranties begin from date of purchase.

Cosmetic damage, product abuse, unreasonable use, damage resulting from an accident (including fire, flood, earthquake or other natural disasters), product tampering, use of accessories not endorsed by Blendtec, service performed or attempted by unauthorized service agencies, units that have modifications, or have been or used for commercial purposes are not included under this warranty.

The quality of Blendtec blenders is unsurpassed. You will enjoy years of wonderful and reliable service from your Blendtec Professional Series.

THIS WARRANTY APPLIES ONLY TO PRODUCTS SOLD BY BLENDTEC OR ITS AUTHORIZED DEALERS

Limited Warranty

Blendtec warrants the blender motor to be free of defect in material and workmanship for the warranty period. During this period, such defects will be repaired or the product replaced at Blendtec's discretion without charge. This warranty does not cover damage caused by misuse, accident, or negligence. All implied warranties, including but not limited to implied warranties of fitness and merchantability, are limited in duration to the warranty period on motor and jar. Any unit submitted for repair must be accompanied by proof of original purchase and should be shipped prepaid to:

Blendtec

1206 South 1680 West
Orem, UT 84058
(800) 253-6383
(801) 222-0888

UNDER WARRANTY

1. Contact Blendtec immediately to diagnose the difficulty. Please have blender serial number ready as well as a description of the problem. Do not attempt to do your own repairs. Repairs made by persons other than Blendtec authorized service representatives will void the warranty. Many issues can be resolved simply and quickly over the phone.
2. If the difficulty cannot be resolved over the phone, your unit may require replacement. If blender is under warranty, Blendtec will repair or replace the unit at no cost. Cosmetic damage and abuse are not included.
3. Upon receiving instructions from Blendtec, box up your existing unit and enclose the following:

Your Name: _____

Address: _____

Phone Number: _____

Motor Serial # (Found on bottom of motor base): _____

Cycle Count (From the LCD Information Center): _____

Your Purchase Date: _____

Place of Purchase: _____

An explanation of the problem: _____

OUT OF WARRANTY

1. Contact Blendtec to diagnose the difficulty. Please have the blender serial number ready along with a description of the problem. Do not attempt to do your own repairs. Many issues can be resolved simply and quickly over the phone.
2. If the blender is not under warranty and you wish to have it repaired, please call customer service with your serial number, place of purchase and date of purchase so we may give you further instructions on how to send your machine in for an out-of-warranty repair.
3. When you ship your unit please enclose the following:

Your Name: _____

Address: _____

Phone Number: _____

Motor Serial # (Found on bottom of motor base): _____

Cycle Count (From the LCD Information Center): _____

Your Purchase Date: _____

Place of Purchase: _____

An explanation of the problem: _____

Products intended for sale in the United States and Canada are only covered by U.S. and Canadian warranty, repair policies, and procedures. Products used or sold outside the United States and Canada are subject to the applicable international warranty and service procedures.

Using a machine outside the country it was designed for will void the warranty.

The Blendtec Professional Series is intended for home use only. Any commercial use voids all warranties.



1206 South 1680 West
Orem, Utah 84058 U.S.A.
1-801-222-0888

blendtec.com

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