

A black and white photograph of a Blendtec blender. The blender features a clear plastic pitcher with measurement markings on the front, ranging from 1 cup to 4 cups in increments of 4 ounces. The base is black and includes a control panel with several buttons: 'SPEED', 'PULSE', 'SMOOTHIE', 'JUICE', 'PASTES', 'LIQUIDS', 'MULTI-USE', and 'FIBER/FACILITATE'. A digital display on the front shows the number '00001'. The Blendtec logo is visible on the pitcher and the base.

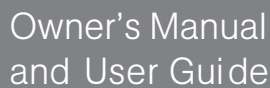


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SECTION 1: IMPORTANT SAFEGUARDS

IMPORTANT INFORMATION

Read all instructions carefully before using your Total Blender™.

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

1.1 SAFETY CERTIFICATION

The Total 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 standard C22.2 No. 195-m 1987, Nov. 1990, R 1994.



This certification ensures that your Total Blender has been tested for electrical and mechanical safety. The standards indicated have been developed over many years to prevent injury, fire and damage. Part of the certification process includes quarterly audits to ensure that Blendtec is producing equipment to these stringent criteria.



1.2 TOTAL BLENDER CERTIFICATION

The Total Blender and its accessories are certified by NSF International (NSF) under Blendtec in the NSF Official Listing.

This certification ensures that your Total Blender has been tested for food (sanitation) safety. The standards utilized have been developed over many years to prevent contamination from toxic substances and to ensure ease of cleaning. Part of the certification process includes an annual audit to ensure that Blendtec is producing equipment to these stringent criteria.

1.3 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 blender jar blades during operation as utensils may damage blades or the blender jar.
- NEVER put hands into the blender jar or add substances by hand when the blender jar is on the motor base.
- NEVER touch the blade with your fingers whether it is on or off the motor base.
- NEVER place jar into drive socket if blender motor is operating.
- DO NOT rock or remove the blender jar during operation.

These precautions will prevent personal injury and/or damage to the blender.

1.4 NEVER OPERATE THE BLENDER IF IT APPEARS DAMAGED

If the blender malfunctions, call your service agent first. If it is dropped or damaged in any way, return the blender to a Blendtec service agent immediately for examination, repair, electrical or mechanical adjustment, or possible replacement.

1.5 NEVER OPERATE BLENDER IN LIQUID

To protect against the risk of electrical shock do not put the motor base in water or other liquid. Do not use the blender outdoors where it is subject to precipitation.

1.6 NEVER PUT NON-FOOD ITEMS INTO JAR

Utensils, rocks, and glass are dangerous if placed in jar. Damage caused by such foreign objects will void the warranty. Keep hands and utensils out of jar while blending to reduce the risk of severe injury to persons or damage to the blender. Utensils may only be used when the blender is not running.

1.7 NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE

1.8 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.

1.9 BLENDER JAR MUST BE PROPERLY IN PLACE WHILE APPLIANCE IS OPERATING

1.10 BLADES ARE SHARP! HANDLE CAREFULLY!

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

1.12 USE CAUTION WHEN BLENDING ON THE SOUP CYCLE

When blending on the soup cycle, friction of the blade 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.

1.13 POWER CORD PRECAUTIONS

- NEVER operate with a damaged cord or plug. If the supply cord is damaged it must be replaced by the manufacturer or authorized service agent to avoid a hazard.
- DO NOT permit the cord to hang over the edge of the work surface.
- NEVER use an extension cord with the unit.

- Unplug the blender motor when not in use, before changing blender locations, or cleaning.

1.14 NEVER ATTEMPT TO REPAIR THE POWER UNIT

Never remove the blender motor cover. The blender motor does not contain self-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 TURN THE POWER SWITCH OFF WHEN NOT IN USE

The Power Switch (ON/OFF switch) is located on the back of the blender motor cover.

1.16 AVOID TOUCHING THE BLENDER DRIVE SOCKET AFTER EXTENSIVE USE

The blender drive socket may become hot after numerous cycles.

1.17 SAFETY

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 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.

1.18 THE TOTAL BLENDER IS INTENDED FOR HOME USE ONLY! ANY USE OF THE TOTAL BLENDER FOR COMMERCIAL PURPOSES VOIDS ALL WARRANTIES

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

SAVE THESE INSTRUCTIONS

SECTION 2: UNPACKING

SAVE ALL PACKAGING MATERIALS AND INSTRUCTIONS FOR FUTURE USE

2.1 UNPACKING YOUR BLENDER

You should have received the following items:

- TOTAL BLENDER™ motor base
- Blender jar with lid
- Recipe book
- Owner's manual

- Additional literature may be included depending on package configuration.

1. Remove blender motor base, blender jar, and lid from packaging.
2. Unwind the power cord.
3. Check for any packing material that may have blocked ventilation holes on the underside of the blender motor base.
4. Inspect all items to ensure no damage occurred during shipment.
5. If any damage has occurred contact your Blendtec service agent immediately.

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 for service or questions.

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

2.3 REGISTRATION OF YOUR BLENDER

Register online at www.blendtec.com/registration

SECTION 3: GETTING TO KNOW YOUR BLENDER

(Refer to Figures 1 and 2)

3.1 BLENDER MOTOR BASE

- Touch Pad: Consists of six buttons that contain pre-programmed settings for selective blender control, a pulse button, and two speed control buttons.
- Blender Drive Socket: This is where the jar couples with the motor to turn the blade assembly.
- LCD Information Center: Indicates status of unit as well as possible failure conditions. It also displays the number of times a blend cycle button has been pressed.
- Power Unit: This unit is located within the blender motor base and contains the computerized electronics that run the blender.

3.2 BLENDER JAR ASSEMBLY

The blender jar assembly consists of the blender jar, blade assembly, and lid.

- Lid: Flexible rubber lid seals liquids within the jar during blending; clear durable plastic insert allows air and steam pressure to escape as well as ingredient addition without removing the entire lid.
- Jar: Made from a tough durable material to provide maximum efficiency and clear visibility of blender performance.
- Blade Assembly: Uniquely designed stainless steel blade provides fast, consistent blending.

- Motor Base Cover: Houses the power unit in a durable, plastic material.
- Power Switch: Located on the back lower-right corner of the motor base cover.
- Power Cord: Located at the back of the motor base cover.

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

FIGURE 1 FRONT VIEW: MOTOR BASE

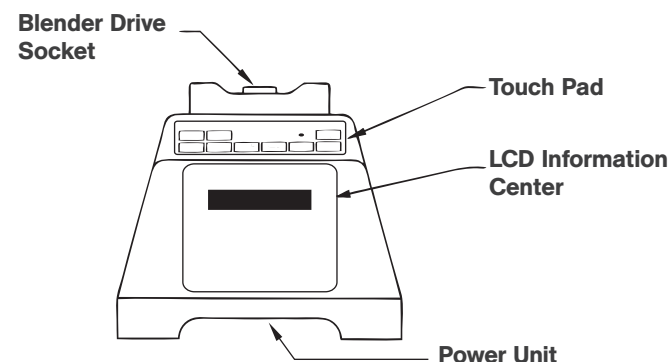
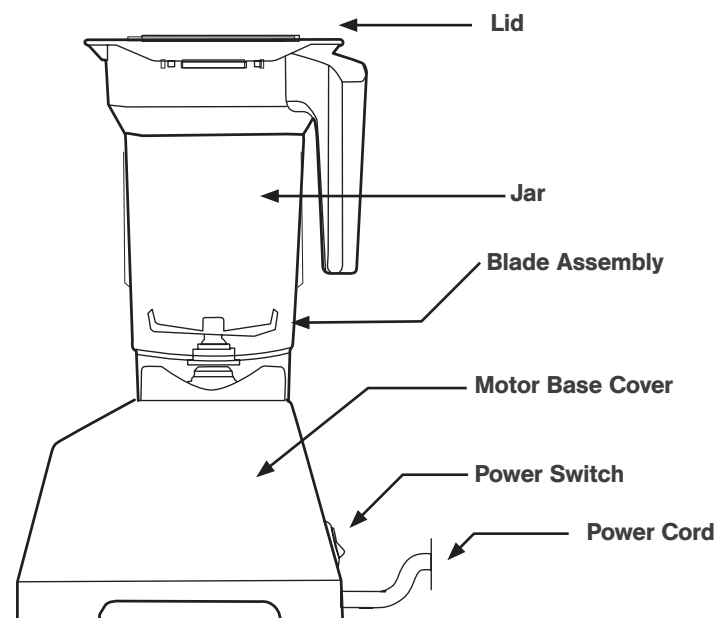


FIGURE 2 SIDE VIEW: MOTOR BASE AND JAR ASSEMBLY



SECTION 4: INSTALLATION

1. Place the blender on a flat, clean, and dry surface.
2. Make sure a plug outlet is available within two feet of the blender motor.
3. Ensure the unit is turned off before plugging it into a separate receptacle.
4. Ensure that blender vents are unobstructed to allow proper cooling during use.
5. Turn unit on.
6. Place appropriate filled blender jar, with lid in place, onto blender base.

We recommend that surge protection be placed between the receptacle and the blender motor.

SECTION 5: OPERATIONAL OVERVIEW

5.1 QUICK RECIPE INSTRUCTIONS – Use these steps to get started right away!

1. Choose a recipe from the included recipe book.
2. Gather all of the ingredients.
3. Load the blender jar as indicated in the recipe.
4. Attach the blender lid to the jar; ensure that it sits on the jar completely.
5. Turn on the main power switch located on the back of the blender motor base in the lower right corner.
6. Place the blender jar onto the base, making sure the jar is secure and fully seated on the motor base.
7. Press the indicated touch pad button from the recipe once (or as indicated in the recipe). You may press any button on the lower row to stop the cycle.
8. When cycle is complete, remove the blender jar from the motor base.
9. Remove the jar lid and serve as indicated in the recipe.

5.2 UNDERSTANDING THE TOUCHPAD BUTTONS (SEE FIGURE 3)

- 1. Automatic Cycles:** The Blendtec Total Blender has labeled touchpad buttons that represent automatic blending cycles for various needs. These cycles have variable speed settings that will change during the course of the cycle. This allows the blender to draw the contents into the blending vortex, which creates the desired 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 lower row button.
- 2. Manual Operation - Speed Up and Down Buttons:** The speed buttons allow you to manually control the blender and choose any of the available 10 speed settings. Simply press the Speed Up button and the motor will start. Continue pressing the Speed Up button to increase the speed, or press the Speed Down button at any time to decrease speed. After you have reached the desired speed, release the button. Once you press a speed button, the blender will begin to run at the selected speed, and

then shut off automatically after 50 seconds. To stop the cycle before the 50 seconds, press any button on the lower row.

- 3. Manual Operation – Pulse Button:** The Pulse button is used when you want to chop, mince, whip, or do other momentary tasks which do not require a long blend cycle. When the Pulse button is pushed the motor will run only while the button is held down. As soon as the button is released the motor will shut off.

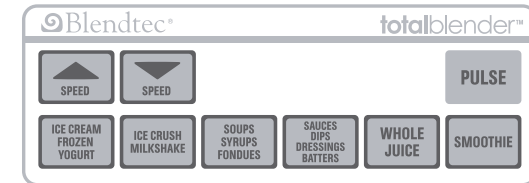
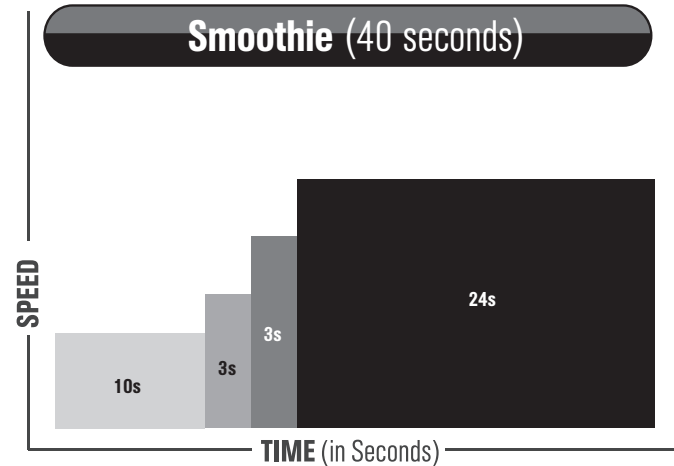
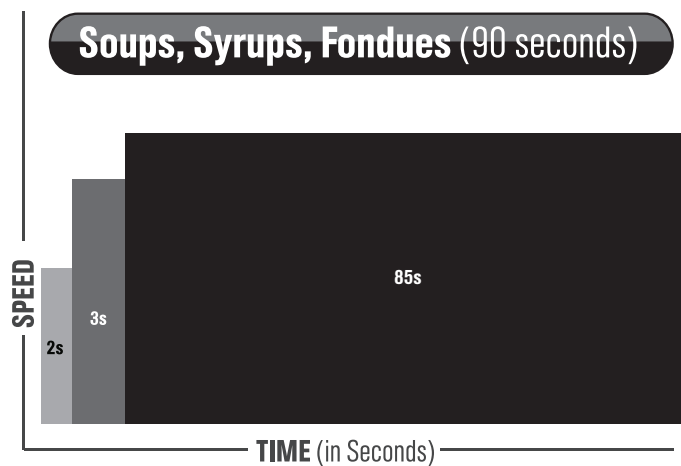
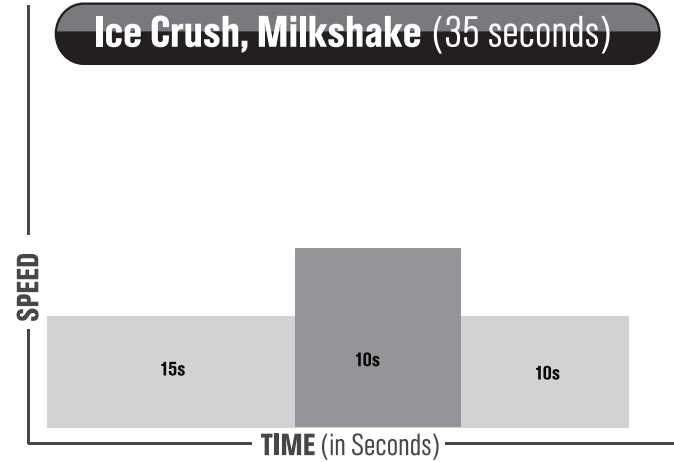
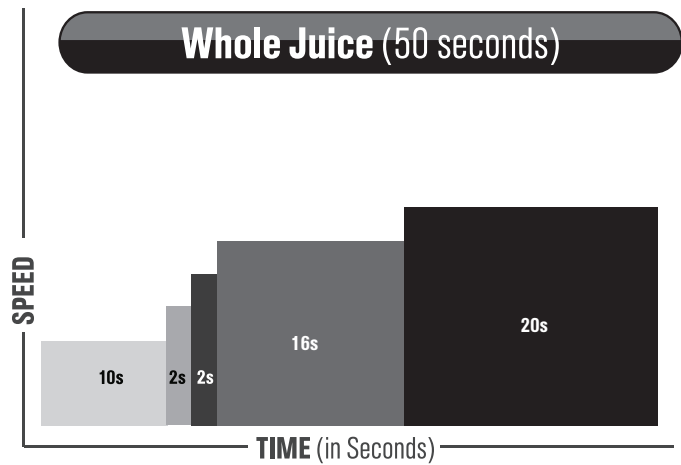
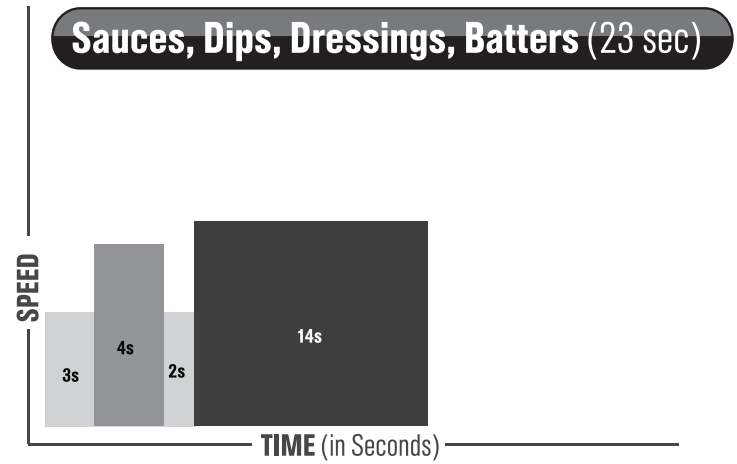
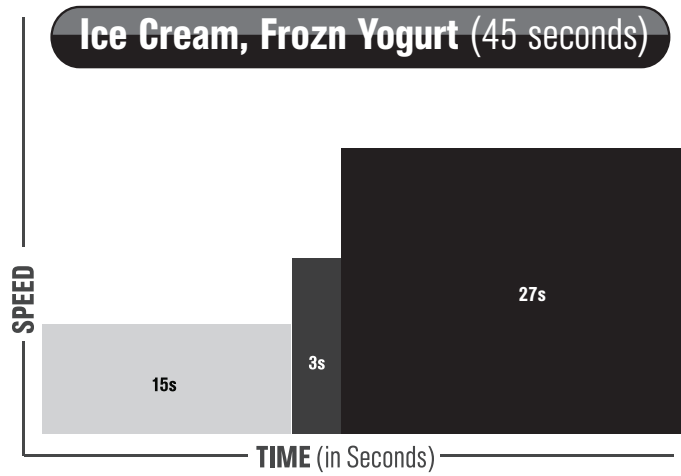


FIGURE 3

5.3 ALL ABOUT BLEND CYCLES (SEE FIGURE 4)

- 1. WHY BLEND CYCLES?** In the world of professional blending, there are many factors which go into making a delicious and consistent blended product. In order to blend many different recipes consistently well, Blendtec developed blend cycles to match the blending needs of the product being made. Because different ingredients have different blending characteristics, each ingredient needs to be considered. Some things which are thicker or more fibrous will take longer to blend and need to be blended at higher speeds. It is from that world of professional results that the Total Blender derives its heritage.
- 2. WHAT CYCLES ARE ON MY TOTAL BLENDER?** The Total Blender has 6 carefully designed and selected, pre-programmed blend cycles to produce optimum results for a wide range of blending tasks. These include Ice Cream, Frozen Yogurt, Ice Crush, Milkshakes, Soups, Syrups, Fondues, Sauces, Dips, Dressings, Batters, Whole Juice, and Smoothies. The recipe book included with your machine will refer to a specific button to use, depending on what is being made. Feel free to experiment and try different cycles with your own recipes. The following charts correspond to the 6 buttons above on the touch pad (see figure 4). The charts will show the speeds and duration of time which make up each pre-programmed blend cycle. This may be helpful to you in understanding what the Total Blender is doing when a specific cycle button is pushed.
- 3. HOW WILL BLEND CYCLES HELP MY RECIPES?** The Total Blender was designed with many different food items in mind and blend cycles make it produce consistent results across a wider range of food items than any other home blender. This is why you will hear the blender speeding up and slowing down at different times throughout the various blend cycles. Based on the type of foods the blend cycle is designed to handle, it will

FIGURE 4



blend at higher or lower speeds for different lengths of time in order to produce the most consistent results. However, things like the temperature of ice and the amount of liquid in the various foods used in a recipe will create different blending characteristics. The Total Blender recipe book is designed for an overall average in terms of ice temperature and the amount of liquid typically contained in various fruits and vegetables. Your experience may be different depending on local conditions and you may need to adjust certain recipes to have more or less ice, and higher or lower portions of fruits and vegetables or other ingredients. For example, if a drink is too thick to blend adequately, try reducing the ice a little and replacing the ice with a little water or other liquid. You will be amazed at the difference in blendability. Whatever your experience with ingredients, the Total Blender will blend things faster and more easily than other blenders because of its unique combination of high-speed motor, patented square jar, single prong wingtip blade, direct-drive coupling, and computer-controlled blend cycles.

SECTION 6: CARE AND CLEANING

6.1 AFTER USE CLEANING

1. Add 1 cup of hot water and a drop of liquid dishwashing soap to the blender jar.
2. Place the lid tightly onto the jar. Place the blender 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. Place jar and lid on drain rack to dry or dry by hand with soft, dry cloth.
5. Unplug the blender base and clean by simply wiping the base and touchpad with a damp cloth.

6.2 LONG-TERM SANITATION

1. For long-term sanitation, fill the blender jar with hot water.
2. Add one teaspoon of liquid chlorine bleach to the FourSide jar or two teaspoons to the WildSide jar.
3. Stir for 10 seconds to mix water and bleach. Let mixture stand in blender jar for five minutes.
4. Empty water/bleach mixture. Turn jar upside down on dish rack until dry.

6.3 CLEANING TIPS AND CAUTIONS

- Do not use stiff bristled brushes or abrasive cloths/pads to clean the blender base or jar as this will dull or scratch the surface.
- 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. After cleaning, we recommend the blender jar be stored upright.

- BLENDER JAR IS DISHWASHER SAFE—TOP RACK ONLY! Extreme temperatures damage the lower seal of the jar. We recommend hand washing to prolong the life of the blender jar.

SECTION 7: TROUBLESHOOTING

While we don't expect you to have any problems with your blender, sometimes failures do occur. Use the following guidelines to see if the problem is easily fixed or requires service.

7.1 BLENDER MOTOR WILL NOT TURN ON (NO POWER)

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

- Determine 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 on the back lower-right corner is turned on. (On is indicated by the vertical slash (I) 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 receptacle, wait 5 seconds, then plug power cord back in.

7.2 ERROR MESSAGES ON DISPLAY

- Remove the blender jar from the blender motor base and check to make sure the blade turns freely while unattached to the motor. If the blade does not move freely the problem may be the jar, not the motor. Check the jar by turning the shaft by hand to see if it rotates easily.
- A reading of "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.
- A reading of "OVERLOAD" indicates an overload on the motor. Turn off and unplug the unit. Check the blender jar for blockage and clear if necessary. Plug in the unit and turn the blender on again to clear the overload condition. If overload condition re-occurs, contact your Blendtec service agent.
- Reset Error — this is a permanent failure of the electronics in the unit; contact your Blendtec service agent for repair/replacement (see Warranty section).
- No Zero Crossing — this is a warning of failure for a component on the electronic board. Contact your Blendtec service agent for repair/replacement (see Warranty section).

7.3 NOISE LEVEL CHANGES

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

- **Blender Motor:** Remove the pitcher and press the Ice Crush or Soup button. Listen to how the motor sounds. If it is excessively noisy, contact your Blendtec service center for evaluation.
- **Jar:** After checking the motor, place the jar back on the motor. Run the motor for a few seconds using the Pulse button. (If you have more than one jar, test a different jar to determine whether the sound is different.) If a jar is excessively noisy, or if the blade assembly seems loose or sounds “gravelly” when turned by hand, contact your Blendtec service center.

7.4 BLENDED TEXTURE UNSATISFACTORY

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

- Ensure the mixture is not cavitating during the cycle. Cavitation is a condition in which an air pocket forms within the drink mix because the mix is too cold or too solid. The blender blade then spins freely in this cavity. This problem can be corrected by increasing the mix temperature by either reducing ice, increasing liquid and/or ensuring that the frozen ingredients used in the recipe are never colder than 10 degrees Fahrenheit (-12 degrees Celsius).
- If the drink is mixing well but has not had enough time for complete blending, increase cycle time. Try a longer cycle or touch and hold the “Pulse” button for the required extra blending time.
- **TRIED EVERYTHING?** If none of the preceding suggestions work, contact your Blendtec service agent for further assistance.

INSTRUCTIONS THAT APPEAR IN THIS USER GUIDE ARE NOT MEANT TO COVER EVERY POSSIBLE CONDITION OR SITUATION THAT MAY OCCUR. GOOD JUDGMENT MUST BE USED WHEN OPERATING THIS OR ANY OTHER MACHINERY.

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 Total Blender.

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.



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OWN-RE-025 Manual, Total Blender v10 Oct. 11