

PROFESSIONAL SERIES



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SECTION 1: IMPORTANT SAFEGUARDS

IMPORTANT INFORMATION

Read all instructions carefully before using your Blendtec® blender. Following these instructions will help prevent injuries and damage to the machine and will ensure that you have the best possible experience with your new 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 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.

1.2 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.

1.3 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.

1.4 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.

1.5 NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE

1.6 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.

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

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

Starting blend cycles with boiling or very hot liquids may result in burns or cause the lid to blow off.

1.9 USE CAUTION WHEN BLENDING ON THE HOT SOUP CYCLE

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

1.10 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.

1.11 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.

1.12 TURN THE POWER TO THE BLENDER OFF WHEN NOT IN USE

1.13 AVOID TOUCHING THE BLENDER DRIVE SOCKET OR JAR SHAFT AFTER USE!

The blender drive socket and jar shaft may become very hot after blend cycles.

1.14 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.

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

1.16 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:

- Professional series blender motor base
- Blender jar with lid

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 Blendtec customer service (see page 17) 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 REGISTERING YOUR BLENDER

Register online at www.blendtec.com/registration

SECTION 3: GETTING TO KNOW YOUR BLENDER

(Refer to Figures 1 and 2 on Page 6)

3.1 BLENDER MOTOR BASE

- Smart Touch Interface: The interface consists of one-touch pre programmed cycles and speeds, as well as Stop and Pulse buttons.
- Hardened Metal Drive Socket: This is where the jar couples with the motor to turn the blade assembly. It is made of hardened metal.
- LCD Information Center: This displays how many blend cycles your blender has run, remaining time during blends, and any error messages.
- Power Unit: This unit is located within the blender motor base and contains the computerized electronics that run the blender.
- Motor Base Cover: This durable plastic material houses the power unit.
- Power Cord: The power cord is located at the back of the motor base cover.

3.2 BLENDER JAR ASSEMBLY

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

- Jar: The jar is durable, BPA-free, and easy to clean.
- Blade Assembly: The uniquely designed stainless steel blade provides fast, consistent blending.
- Lid: The lid seals liquids within the jar during blending.

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

SECTION 4: INSTALLATION & OPERATIONAL OVERVIEW

4.1 PROFESSIONAL 750™

4.1.1 INSTALLATION

Above Counter Installation

1. Place the blender on a flat, clean, and dry surface. Blender vents should be unobstructed to allow proper cooling during use.
2. Make sure an outlet is available within two feet of the blender motor.
3. Place appropriately filled blender jar, with lid in place, onto blender base.
4. We recommend that surge protection be placed between the receptacle and the blender motor on the circuit connected to the blender motor.

Preparation for In-Counter Installation

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).
 - a. The countertop must be no thicker than 1 1/4 inch (32 mm) to ensure adequate ventilation.

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 3/8 inches (111 mm) wide and 5 7/8 inches (149 mm) long with the shorter side facing the operator (See Countertop Hole Template or Figure 3). Make sure all space requirements and measurements are correct BEFORE cutting. It is recommended that you consult with a professional before cutting.

In-Counter 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 1: BLENDER JAR ASSEMBLY

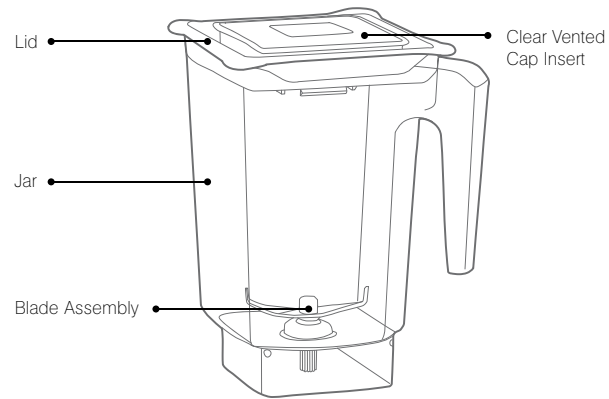


FIGURE 2: MOTOR BASE

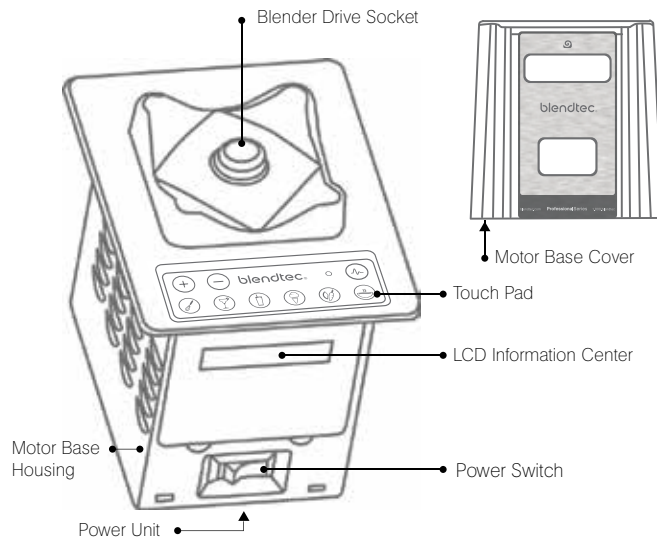
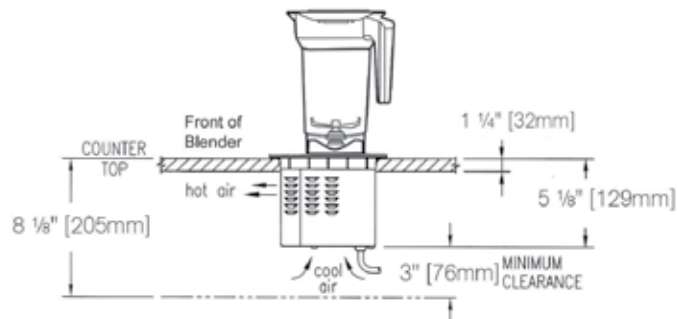
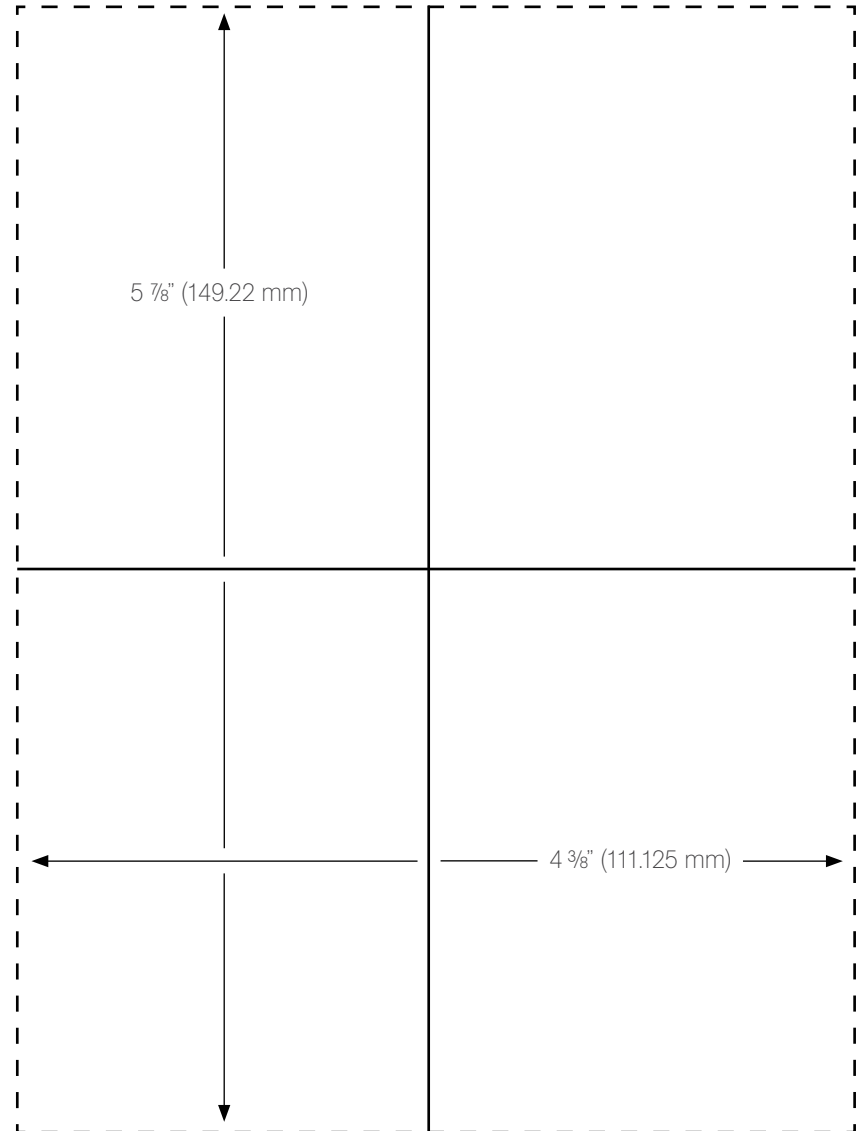


FIGURE 3



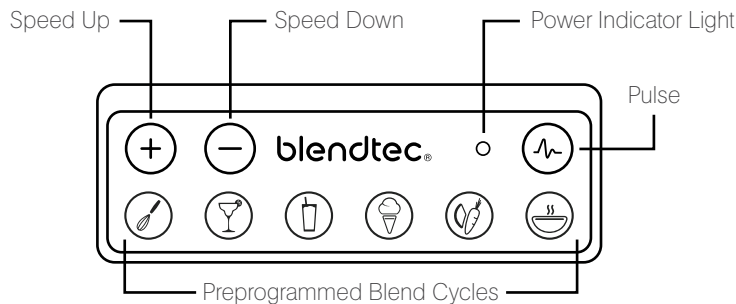
Countertop Hole Template:



4.1.2 QUICK RECIPE INSTRUCTIONS – USE THESE STEPS TO GET STARTED RIGHT AWAY.

1. Choose a recipe from the included Blending 101 booklet.
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. Plug in the blender and turn on power by using the switch located in the front of the blender base.
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 icon from the recipe once (or as indicated in the recipe).
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.
10. For best cleaning results, clean immediately after blending.
(See CARE AND CLEANING, 5.1)

4.1.3 PROFESSIONAL 750™ INTERFACE



4.1.4 ALL ABOUT BLEND CYCLES

Blend cycles are timed cycles designed for specific types of blends. These one-touch cycles speed up, slow down and shut off automatically, so results are perfect every time.

Each blender in the Professional series features a number of pre programmed cycles and settings that provide a wide range of recipes and functions:

-  **Batters** — sauces, dips, dressings, batters
-  **Mixed Drinks** — mixed drinks, milkshakes, crush ice
-  **Smoothie** — fruit smoothies, green smoothies, milkshakes
-  **Frozen Treats** — ice cream, frozen yogurt, sorbets
-  **Whole Juice** — juices, green drinks
-  **Hot Soup** — soups, hot chocolate, syrups, fondues
-  **Pulse** — stir, chop, or mince at a high speed

BATTERS

This cycle stays at relatively low speeds for shorter periods of time. This combines your batters, allowing the flavors to blend together properly, without over-mixing.

To use the Batters cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Batters icon. The blender will run the cycle and automatically shut off.

MIXED DRINKS

This cycle is used for mixed drinks, iced coffees, and milkshakes. The length of time creates a consistency that is ideal for these types of recipes.

To use the Mixed Drinks cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Mixed Drinks icon.

SMOOTHIE

This cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

FROZEN TREATS

This cycle is designed specifically for frozen treats, including ice cream, sorbets, and frozen yogurt. The cycle speeds up and slows down at the appropriate moments to ensure your blends stay frozen.

To use the Frozen Treats cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Frozen Treats icon. The blender will run the cycle and automatically shut off. After creating your frozen dessert, serve immediately and store leftovers in the freezer.

WHOLE JUICE

This cycle is designed to completely blend tough and dense ingredients, including carrots, celery, and seeds. Use the Whole Juice cycle if you are using any fruits and/or vegetables with stems, seeds, or skins.

When blending carrot juice or other dense juices, you may need to repeat this cycle once or twice until the desired texture and consistency are achieved.

HOT SOUP

This cycle is designed for hot recipes. The cycle's length of time, combined with the speed of the motor, heats the ingredients to a hot temperature. This cycle can also be used for hot chocolate, syrups, and fondue.

When using fresh ingredients, remember that the speed of the blade generates enough heat to warm the ingredients. Do not add any liquids or ingredients over 115° F to the jar when preparing soups or hot items.

PULSE

Use Pulse for chopping, mincing, whipping, or other tasks that do not require a long blend cycle. You can also Pulse to quickly stir a blend before serving.

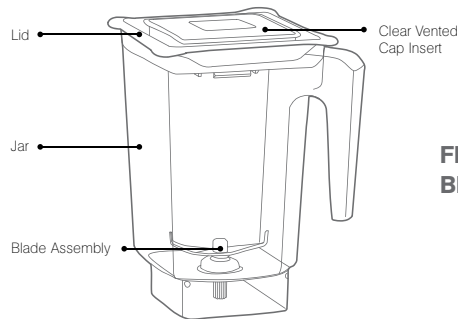
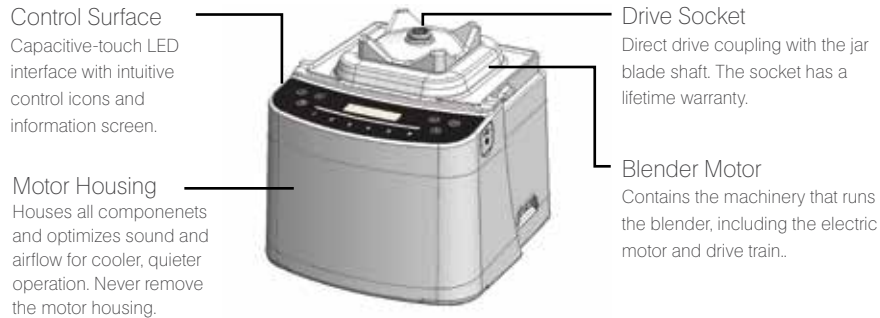
The Pulse setting runs at speed 7 and will only run while the Pulse icon remains pressed. When the icon is released, the motor shuts off.

4.2 PROFESSIONAL 800™

4.2.1 INSTALLATION

1. Select a location for the blender that is near an electrical outlet and which allows enough room above and around the unit to allow for unobstructed movement of the sound enclosure (see Figure 5 for measurements).
2. Place the blender on a flat, clean, and dry surface. Blender vents on the sides and exhaust on the back should be unobstructed to allow proper cooling during use.
3. Plug the unit into an outlet with appropriate electrical protection.

FIGURE 4. BLENDER MOTOR BASE

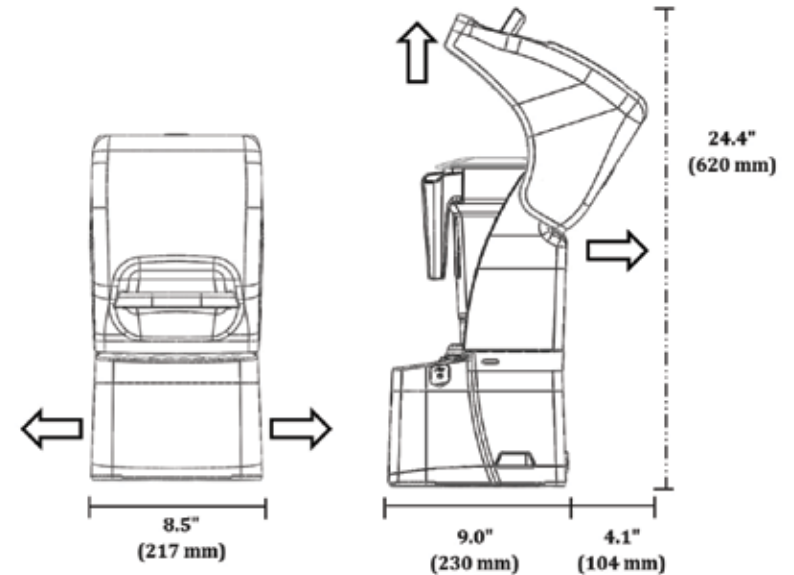


**FIGURE 5.
BLENDER JAR ASSEMBLY**

**FIGURE 6.
SOUND ENCLOSURE**



FIGURE 7. BLENDER DIMENSIONS

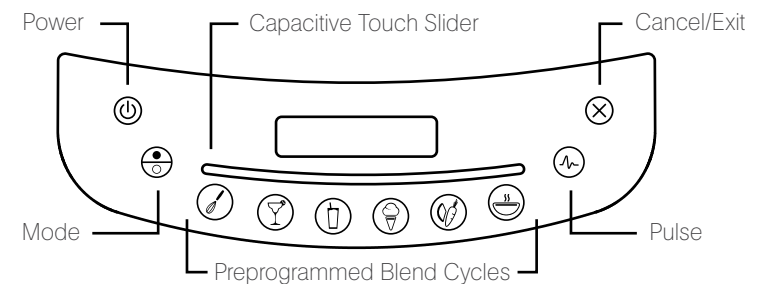


4.2.2 QUICK RECIPE INSTRUCTIONS – USE THESE STEPS TO GET STARTED RIGHT AWAY.

1. Choose a recipe and gather ingredients (try blendtec.com/recipes)
2. Load the blender jar and secure the lid tightly.
3. Place the jar onto the motor base and ensure power is turned on.
4. Close the sound enclosure lid and press the appropriate blend icon.
5. Enjoy!

For best cleaning results, clean immediately after blending.
(See CARE AND CLEANING, 5.1)

4.2.3 PROFESSIONAL 800™ INTERFACE



4.2.4 ALL ABOUT BLEND CYCLES

Blend cycles are timed cycles designed for specific types of blends. These one-touch cycles speed up, slow down and shut off automatically, so results are perfect every time.

Each blender in the Professional series features a number of pre-programmed cycles and settings that provide a wide range of recipes and functions:

-  **Batters** — sauces, dips, dressings, batters
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PULSE

Use Pulse for chopping, mincing, whipping, or other tasks that do not require a long blend cycle. You can also Pulse to quickly stir a blend before serving.

The Pulse setting runs at speed 7 and will only run while the Pulse icon remains pressed. When the icon is released, the motor shuts off.

CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

MODE

Press Mode to switch between using the manual touch slider and the preprogrammed blend cycles.

SECTION 5: CARE AND CLEANING

5.1 CLEANING

1. Add 1 cup (240ml) of hot water and a drop of liquid dish soap to the blender jar.
2. Place the lid tightly onto the jar.
3. 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.
4. Rinse well.
5. Clean the base by simply wiping the base and interface with a damp cloth.

5.2 LONG-TERM SANITATION

1. For long-term sanitation, fill the blender jar with hot water.
2. Add one to two teaspoons (5-10ml) of liquid chlorine bleach to the 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.

5.3 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. We do not recommend the jar be used for temperatures above boiling (212°F, 100°C).

SECTION 6: 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.

6.1 BLENDER MOTOR WILL NOT TURN ON (NO POWER)

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

- Determine if the blender is receiving power by checking for the green light on the Professional 750 or a white power icon on the Professional 800.
- Make sure the blender is plugged in.
- Check your house circuit breaker switch or fuse to make sure it is set to the ON position.
- Press the Power switch or Power icon, as applicable, on the machine.
- Unplug the power cord from the wall receptacle, wait 5 seconds, then plug power cord back in.

6.2 ERROR MESSAGES ON DISPLAY

PROFESSIONAL 750™

The "OVERTEMP" error message indicates an overheated condition has been detected and the motor has been disabled until the unit cools to operating temperatures. Allow to cool for at least 20 minutes.

The "OVERLOAD" error message indicates too heavy of a load on the motor. This is usually caused by a blockage in the jar preventing the blender blades from turning. Remove the jar from the blender to clear any blockage, then return the jar to the blender base. Use PULSE to quickly pulse the blade through the mixture. Once the blade spins freely a programmed button may be used. If blender fails to start after following these steps, contact your Blendtec service center for assistance.

A "RESET" error indicates a disruption in the normal operation of the electronic blender controls. This is an uncommon error message, which is usually caused by incoming power fluctuations or spikes. This error message is cleared by turning off the blender for ten seconds (using the switch), then turning back on. If this error is displayed immediately on start-up, or if it occurs regularly during normal use contact your Blendtec service center for assistance..

BLADE STOPS: If the overload switch stops the blender, remove the blender jar and carefully check for blockage of the blade. If no blockage is found, replace jar and use the Pulse button on the touch pad to quickly pulse the blade through the mixture. Once the blade spins freely, a programmed button may be used.

PROFESSIONAL 800™



Touch Error — This occurs when the side or space next to a control surface button was touched. To avoid this message, touch the center of the desired button.



Overtemp Error — The motor is overheating. The blender has been disabled until the unit cools to operating temperatures. Allow it to cool for at least 20 minutes. Continued use may cause permanent damage to the motor.

Overload Error — There is an overload on the motor. Check the blender jar for blockage and clear if necessary. Press Cancel to clear the overload message. If overload condition re-occurs, contact Blendtec customer service (see page 17).

Reset Errors — If the following error messages appear, reset the error by pressing the cancel button or cycle the power by unplugging your blender and then plugging it back in. If the error does not clear, contact your Blendtec service agent.

Error: Overtemp. condition detected

Error: Overload condition detected

Error: Temp. sensor not detected

Error: Zero crossing not detected

Error: Reset error detected

Error: Read/Write error detected

Error: Motor control error detected

Error: Invalid blend cycle

Error: Touch controller not detected

Error: Touch controller output is invalid

6.3 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 jar, and press Pulse. Listen to the motor. If it is excessively noisy, please contact your Blendtec Service Agent 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.

6.4 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 7: WARRANTY

WARRANTY DESCRIPTION

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 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. For repairs under warranty, Blendtec will provide prepaid shipping. For repairs out of warranty, shipping must be arranged and paid for by the customer. Send all units for repair to:

blendtec®

1206 South 1680 West
Orem, UT 84058
1-800-BLENDTEC
(801) 222-0888

For International toll-free service please contact:

Australia 1-800-014098
Canada (855) 230-0888
France 0-800-910346
Japan 0066-33-821731
Mexico 001-855-230-0888
South Korea 003-081-32941
Spain 900-948733
Taiwan 008-01147146
United Kingdom 0800-1510183

The above limitations may not apply in states where limited warranties are not allowed. Other warranties may apply outside of the USA and Canada. Using a machine outside the country it was designed for will void the warranty.

UNDER WARRANTY

1. Contact Blendtec immediately to diagnose the difficulty. Please have the 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 LED 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 LED Information Center): _____

Your Purchase Date: _____

Place of Purchase: _____

An explanation of the problem: _____

Notice to Australian Customers:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



1206 SOUTH 1680 WEST
OREM, UTAH 84058 U.S.A.
1-800-BLENDTEC
BLENDTEC.COM

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OWN-RD-214 MANUAL, OWNERS, PROSERIES,
ALL MODELS, ENG, REV A, OCTOBER 2014