

Bar Maid®

INSTRUCTION MANUAL



3HP COMMERCIAL BLENDER BLE-310



BLENDER SAFETY



DANGER Electricity







GENERAL Caution



DANGER Risk of Electrical Shock



DANGER Keep Hands Clear

 WARNING 	 WARNING 
<p>Electrical Shock Hazard</p> <p>Plug into a grounded outlet.</p> <p>Do not remove ground.</p> <p>Do not use an adapter.</p> <p>Do not use an extension cord.</p> <p>Failure to follow these instructions can result in death, fire or electrical shock.</p>	<p>Moving Parts!</p> <p>Always cover the lid on the container when blending.</p> <p>Do not put hands, spoons or other utensils in container when blending.</p> <p>Failure to follow these instructions can result in broken bones, cuts or other injuries.</p>

**FAILURE TO ADHERE TO THESE WARNINGS CAN RESULT IN FIRE,
SERIOUS INJURY, ELECTRICAL SHOCK AND/OR DEATH**

For Warranty Assistance:

1-866-531-6243

For Parts or Technical Assistance:

(954) 960-1468

1-800-526-5278

IMPORTANT SAFEGUARDS

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

1. Read all the instructions before using the blender.
2. Plug into a grounded outlet.
3. Do not remove ground.
4. Do not use an adapter.
5. Do not use an extension cord.
6. To protect against risk of electrical shock, do not put the blender in water or other liquid.
7. Close supervision is necessary when any appliance is used near Children.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
9. Avoid contact with moving parts, especially blades.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination/repair /electrical or mechanical adjustment, or contact your distributor.
11. **Caution:** Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. If scraping, folding, etc. Is necessary, turn off and unplug the blender, and use a rubber spatula only.
12. **Warning;** Blades are sharp. Handle carefully.
13. To reduce personal injury, never place cutting blades on base without jar properly attached.
14. If so equipped, screw on locking ring firmly. Injury can result if moving blades accidentally become exposed.
15. Always operate blender with lid in place.
16. **WARNING:** When blending hot liquids, place a hand towel over the cover. Do not fill blender container beyond 2/3 full. Always begin processing at the lowest speed setting. Keep hands, arms and face away from the feeder cup opening to prevent possible burns.
17. Do not use outdoors.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Do not leave blender unattended while it is operating.
20. The use of attachments not approved by BarMaid may cause injuries.
21. The capacity may be substantially less than normal with thick mixtures. Do not overfill.
22. Inspect the container assembly daily. Do not use a broken, chipped or cracked container. Check cutter for wear, nicks or broken blade for wear.
23. This blender is intended for short periods of operation, with an average rated operating time of approximately 3 minutes.
24. 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 they do not play with the appliance.

BLENDER OPERATION

To operate the blender, proceed as follows:

1. Before the initial use, wash container assembly and lid thoroughly.
(Refer to "Cleaning Instructions") **DO NOT PUT THE CONTAINER ASSEMBLY & BLENDER BASE ASSEMBLY IN THE DISHWASHER.**
2. Place the blender on a dry, clean, level surface, and press OFF.
3. Place the container onto the motor base. Make sure it rests securely on the base.
4. Plug the blender into an electric outlet.
5. Place the ingredients into the container.
4. Place the lid and feeder cap tightly on the container.
7. Select the desired speed and time by rotating dials.
8. Press ON.

NOTES

Pulse Button - Pressing the pulse button will cause the motor to run for as long as the button is depressed. Removing your finger from the button will cause the motor to stop running and the blades to stop turning.

Infinity Button-Pressing this button will cause the motor to run at alternating RPM until the timer expires to thoroughly blend most mixtures.

BLENDING TIPS

1. Processing hot liquids

- Always cover the lid and feeder cap before blending hot liquids or mixtures.
- Use the feeder cap to add liquids to the container while the unit is running.
- Never stand with your face directly over the container when you are putting ingredient through the feeder cap.

2. Blending icy mixtures

- Steps for blending ice:
 1. Pour in liquid, and then add ice.
 2. Place the lid and feeder cap tightly on container.
 3. Set to desired speed and time.
 4. Use the feeder cap to add liquids or ingredients to the container while the unit is running.

3.

CLEANING INSTRUCTIONS

The BLE-310 blender container parts are corrosion resistant, sanitary and easily cleaned. Do not put the container assembly or blender base assembly in the dishwasher.

1. Before first use and after every use, separate container from the base.
2. To clean the container: Use a washing solution of tepid water (less than 115°F/46°C) and a non-sudsing detergent.
3. Scrub and flush out the container interior lid and feeder cap to remove food residue. Empty container.
4. Fill container 1/4 full with fresh washing solution and place it on the base.
5. Replace the lid and feeder cap on the container and run the blender on high speed for 2 minutes.
6. Repeat step 4 using clean rinse water (95°F/35°C).
7. Wipe down the outside of container, feeder cap, and lid with a soft cloth or sponge, dampened with fresh washing solution.
8. Wipe the exterior of the base with a damp cloth or sponge. The base contains electrical components: do not immerse. use a high-pressure washer, or use a dishwasher to clean the base.

BLENDER CARE

For best results:

1. Periodically check all parts before reassembly. Use of damaged or non-recommended parts could result in severe personal injury and/or damage to the blender.
2. Blades:
If the processing blades are stuck or difficult to turn. **DO NOT USE BLENDER.** Remove container from the base. Check by carefully turning the blades in a counter-clockwise direction, where the opposite edges are sharp. Blades should turn freely. If not, call for service or replace container.
3. Container:
If the EASTMAN TRITAN container is cracked, **DO NOT USE BLENDER**, further use could result in the container breakage during use.
4. Blender Base:
Never immerse the blender base in water. To clean, unplug base and use a damp cloth.
5. Motor:
The motor is permanently lubricated and does not require any additional lubrication.

TROUBLESHOOTING

Problem	Solution
1. Blender fails to start	<ol style="list-style-type: none">1. Place container properly on the base.2. Check to ensure controls are clean and moving freely.3. Double-check to ensure power cord is securely plugged into the electric outlet.4. Check to see if the circuit breaker has tripped or if the fuse for the electric outlet has blown.5. Check the onboard reset switch located at the rear of the blender base.
2. Stopped	<ol style="list-style-type: none">1. Check the onboard reset switch located at the rear of the blender base.2. Unplug blender and wait 5 minutes.3. Plug the blender back in and resume operation.
3. Ingredients do not mix properly	<ol style="list-style-type: none">1. Container is too full.2. Cutter unit blades are not sharp enough or are damaged.3. Solid pieces are bigger than 1" (25mm) cubes.4. Check the speed to create a fluid blend.5. Check to see if enough liquid has been added to the ingredients. Mixture should be fluid and free-running at all times.

MAINTENANCE

Inspect the blender and its various parts and replace as follows:	
Daily	<ol style="list-style-type: none">1. Unplug the blender and remove the container from the base.2. Inspect the container blades for wear, nicks, and broken or loose blades. Replace if necessary.
Weekly	<ol style="list-style-type: none">1. Unplug the blender.2. Inspect the power cord insulation and power plug for cracks. Refer to "Technical Service" for repair or replacement.
Quarterly	<ol style="list-style-type: none">1. Review the condition of the container assembly and Mushroom Clutch Set at least every 90 days.2. Replace if necessary.

Replacement Part

For replacement parts, call toll free: # 1-800-526-5278



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