

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

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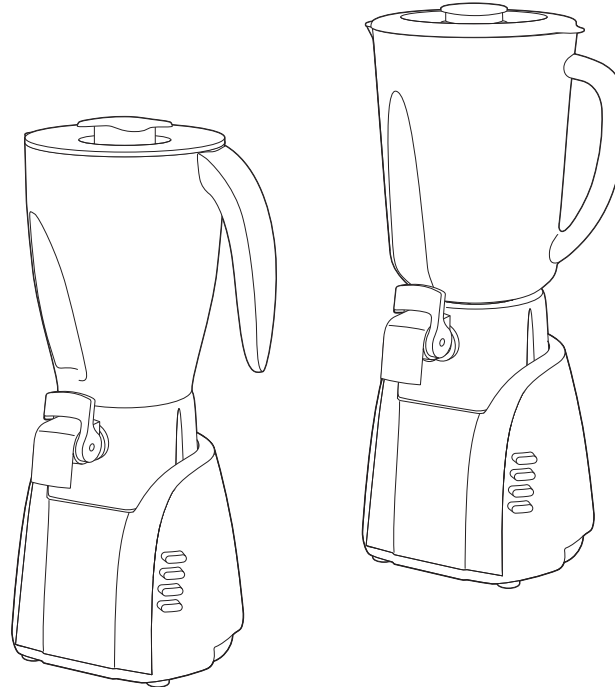
**CAN: 1.800.267.2826**

**MEX: 01 800 71 16 100**

*Le invitamos a leer cuidadosamente  
este instructivo antes de usar su  
aparato.*

**Hamilton  
Beach®**

## *Wave Station Plus™*



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Keep hands and utensils out of jar while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber spatula may be used but must be used only when blender is not running.
11. Blades are sharp; handle carefully—especially when assembling, disassembling or cleaning inside blender jar.
12. Do not use a broken, chipped, or cracked blender jar.
13. Do not use broken, cracked, or loose cutting blades.
14. To reduce the risk of injury, never place cutting assembly blades on base without jar properly attached.
15. Always operate blender with lid in place.
16. 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 3 cup (750 ml) 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.
17. Screw on cutting assembly firmly. Injury can result if moving blades accidentally become exposed.
18. If the jar should turn when the motor is switched ON, switch OFF immediately and tighten jar onto cutting assembly.
19. Do not leave blender unattended while it is operating.
20. To disconnect cord, turn the control to OFF. Then remove plug from wall outlet.
21. Do not use appliance for other than intended purpose.

**SAVE THESE INSTRUCTIONS!**

## OTHER CONSUMER SAFETY INFORMATION

**This appliance is intended for household use only. Use for food or liquids only.**

**WARNING!** Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over, a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

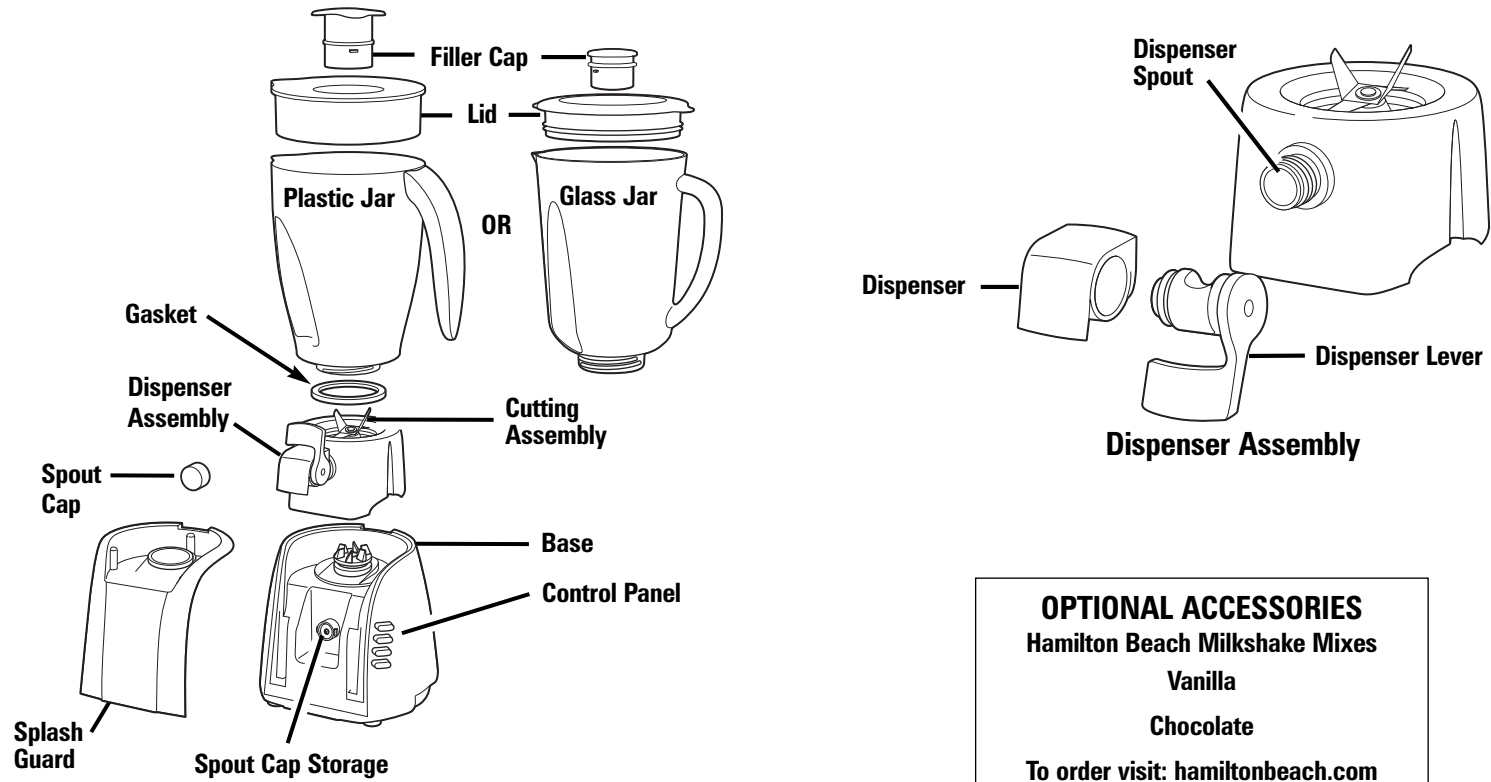
Do not place blender jar in the freezer filled with food or liquid. The contents may freeze and may result in damage to the cutting blades, jar, blender and possibly result in personal injury. If cutting blades lock and do not move, it will damage the motor. Do not use. Call the toll-free customer service number for information.

## Wattage/Peak Power Information

The wattage/ampere rating of the blender is determined by an Underwriter's Laboratory test. These tests are based on available cutting blades and jar combinations that may not be provided with your unit. This is a measure of input wattage/amperes after 30 seconds of operation.

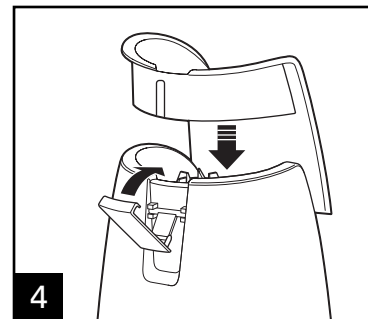
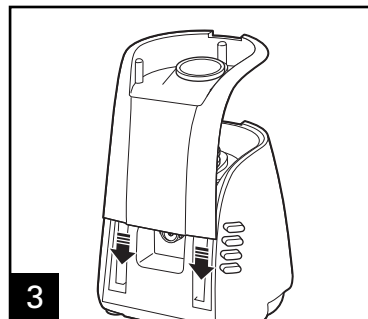
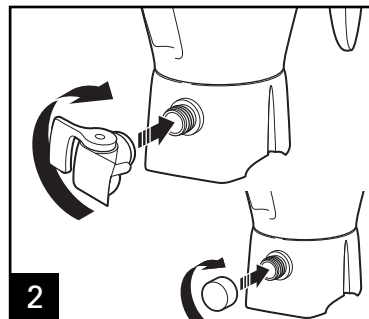
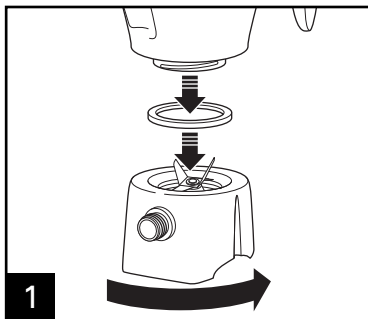
Peak power is the measure of the motor wattage during the first seconds of operation. This is when a blender requires the most power to crush ice, frozen fruit, etc. This is a better measure of what a blender motor can consume when power is needed most. The blender as provided may draw significantly less power.

# Parts and Features

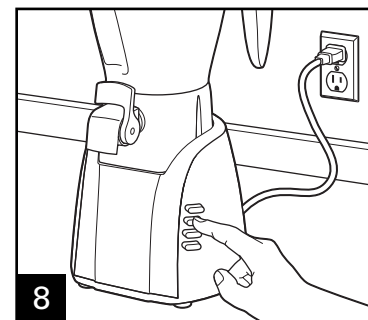
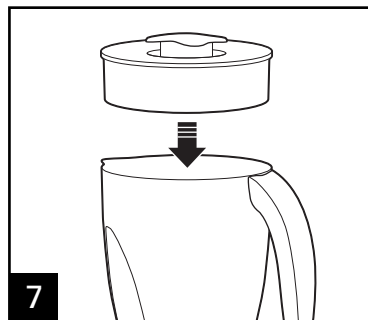
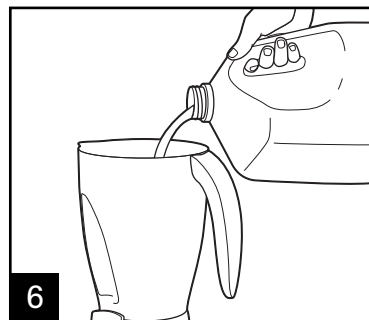
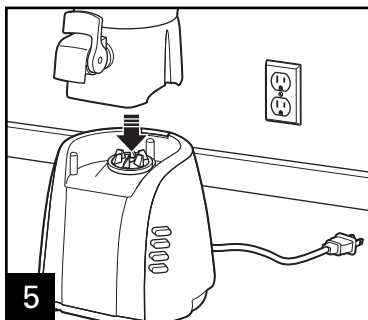


**OPTIONAL ACCESSORIES**  
Hamilton Beach Milkshake Mixes  
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To order visit: [hamiltonbeach.com](http://hamiltonbeach.com)

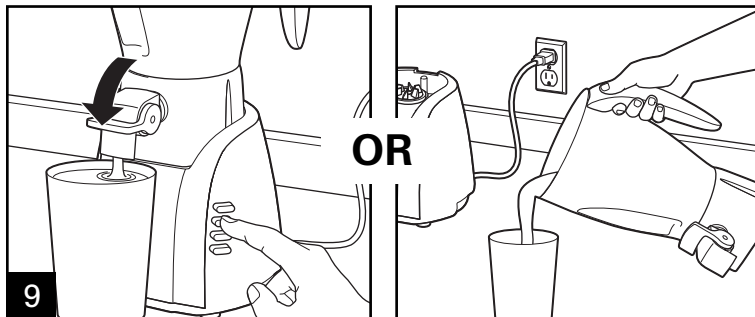
# Using the Blender



Spout cap is stored under splash guard. See *Parts and Features*.

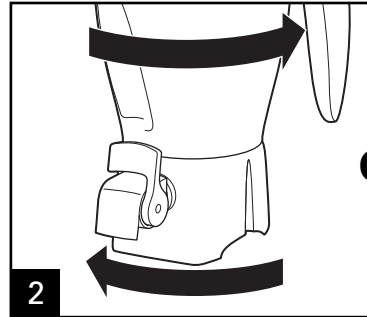
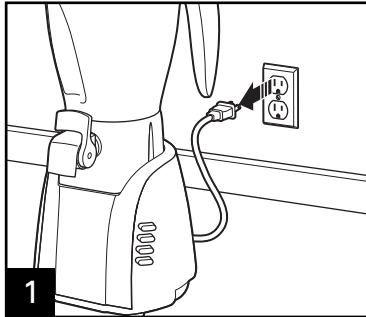


## *Using the Blender*

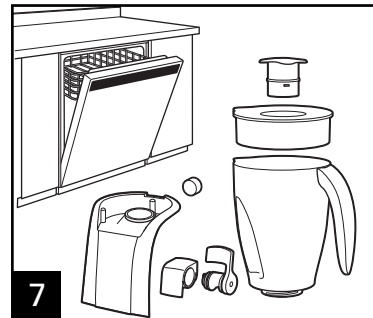
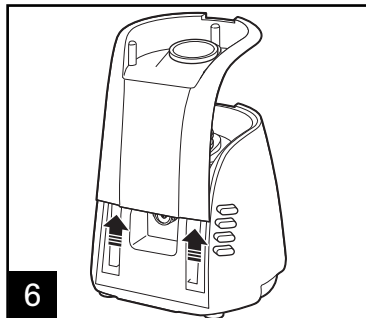
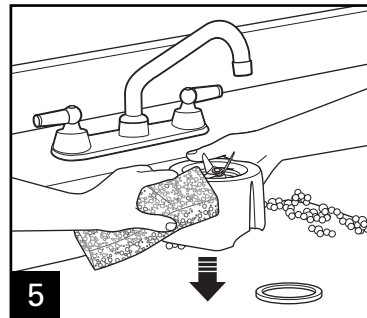
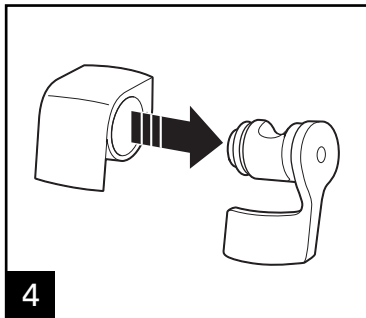
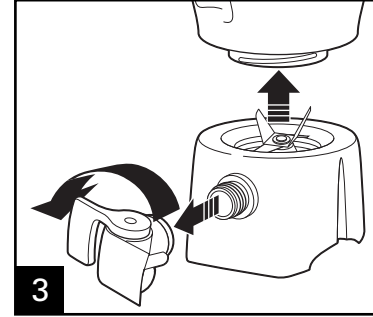
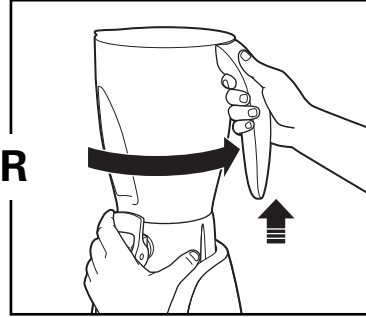


Run blender on Dispense while dispensing.

# Cleaning the Blender



OR



# Blending Tips

## **Baby Foods**

Follow feeding guidelines appropriate for age. Place 1 cup (250 ml) cooked fruits or vegetables in blender jar. Add liquid, such as water, milk, or juice, if needed. Blend for 10 seconds or until smooth.

## **Bread Crumbs**

Tear bread into pieces and put in blender jar. Pulse about 10 times.

## **Cookie or Cracker Crumbs**

Break cookies or crackers into pieces and put in blender jar. Process 1 cup (250 ml) at a time. Pulse about 10 times. For a finer consistency, blend for a few seconds after Pulsing.

## **Chopped Nuts**

Place 1 cup (250 ml) nuts in blender jar. Pulse a few times. Remove jar from base and shake to redistribute pieces. Place jar on base and Pulse a few more times.

## **Chopping Vegetables**

Cabbage, carrots, onion, green pepper, potatoes. Place 2 cups (500 ml) of chunks in blender jar. Cover with water. Pulse until desired chopped consistency is reached. Pour into colander to drain off water.

## **Coffee Beans**

Place 1/2 cup (125 ml) beans in blender jar. Blend for 30 seconds or until desired grind consistency is reached.

## **Frozen Juice Concentrate**

Place 6 ounces (170 g) frozen juice in blender jar with recommended amount of water. Blend for 20 seconds or until smooth.

## **Grated Baking Chocolate**

Coarsely chop 2 to 3 ounces (50 to 85 g) baking chocolate into chunks. Place in blender jar. Pulse for 10 seconds.

## **Pancakes or Waffles**

Place liquid ingredients into blender jar; then dry ingredients. Blend for 10 seconds or until blended.

## **Smooth Gravy**

Place gravy in blender jar. Remove filler cap from cover to allow steam to escape. With protection of an oven mitt or thick towel, place hand on top of blender jar lid while blending hot liquids. Beginning with the lowest speed, blend for 5 seconds or until smooth.

## **Parmesan Cheese**

Cut cheese into half-inch (1 cm) chunks and place in blender jar. Process until desired consistency.

## **Superfine Sugar**

Place 1 cup (250 ml) regular granulated sugar in blender jar. Blend for 30 seconds to make superfine sugar which dissolves instantly in iced tea.

## **Thickened Whipping Cream**

The blender will not whip cream but produces a spoonable topping. Pour 1 cup (250 ml) heavy or whipping cream in blender jar. Blend for 20 seconds or until thickened.

## **Crushing Ice**

For best performance, when a recipe calls for liquid, place the liquid in blender jar followed by the ice cubes. Ensure ice cubes are separated. When only crushed ice is desired, add 1 cup (250 ml) of ice cubes to jar. Place lid on blender jar then Pulse. Allow blades to come to a complete stop between pulses. Continue until ice is crushed to desired consistency. For best results always crush ice immediately after removing from freezer.

## **General**

- To add foods when blender is operating, remove filler cap from container lid and add ingredients through the opening.
- When dispensing thin liquids, it may not be necessary to turn blender ON to dispense the liquid.
- Do not store food or liquids in the blender jar.



# Troubleshooting

<b>PROBLEM</b>	<b>PROBABLE CAUSE/SOLUTION</b>
Blender leaks.	<ul style="list-style-type: none"><li>• Tighten cutting assembly on jar.</li><li>• Make sure gasket is not damaged. If damaged, please call our toll-free customer service number to order a replacement.</li><li>• Make sure lid with filler cap is pushed down tightly on jar.</li></ul>
Ice not crushed.	<ul style="list-style-type: none"><li>• See ice crushing instructions in “Blending Specific Foods” section.</li></ul>
Does not blend well.	<ul style="list-style-type: none"><li>• Make sure enough liquid has been added. If mixture is too thick, continue to add liquid until mixture is blended to desired consistency. A minimum of 8 ounces (250 ml) is recommended.</li><li>• Do not try to mash potatoes, mix stiff dough, whip egg whites, grind raw meat, or extract juices from fruits and vegetables. The blender is not made to perform these tasks.</li></ul>
Does not dispense or dispenses slowly.	<ul style="list-style-type: none"><li>• Make sure blender is ON and dispenser lever is in the DOWN position.</li><li>• If solid food or ultra-thick beverage will not dispense, pour from jar.</li></ul>
Dispenser leaks.	<ul style="list-style-type: none"><li>• Make sure seal rings are in place on dispenser lever and spout.</li><li>• Make sure dispenser lever is in the UP position.</li></ul>
Cannot remove cutting assembly.	<ul style="list-style-type: none"><li>• Loosen cutting assembly by holding jar and turning cutting assembly counterclockwise.</li></ul>

# Warranty

## LIMITED WARRANTY

**This warranty applies to products purchased in the U.S. or Canada.**

This product is warranted to be free from defects in material and workmanship for a period of three (3) years 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 the following, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, use for commercial purposes, or any use not in conformity 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 or provinces 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, **DO NOT RETURN THE APPLIANCE TO THE STORE!** Please call our **CUSTOMER SERVICE NUMBER**. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### CUSTOMER SERVICE NUMBERS

In the U.S. 1.800.851.8900

In Canada 1.800.267.2826

In Mexico 01.800.71.16.100

**hamiltonbeach.com**

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**