



the barista's choice

## Looking after your blender

You've spent a fair whack on your blender, so make sure you look after it by sticking to the following guidelines, these small steps can save you money further down the line.

1. Always ensure that your blender is kept in a clean and dry environment i.e. away from coffee grinds, steam and liquid.
2. Don't overfill jugs as this will lead to liquid sitting on the motor and bench.
3. Keep bench under motor dry at all times so that motor can't suck up liquid.
4. Counter sink blenders where possible as this protects the motor
5. Ensure that the blender has good air circulation
6. One blender = one plug

# Looking after your jugs\*

Worn out jugs cause blender motor damage, jugs cost a few pounds; while blender repairs cost hundreds.....you do the maths!

Having problems?

- If jug blades aren't turning freely the jug needs to be replaced.
- If jug blades wobble the jug needs to be replaced.
- If the blender is making a lot of noise CHECK JUGS
- **NEVER STACK THE JARS WITH HANDLES INTERLOCKED!**

Don't store or dry jugs like this – the residue water will rust the bearings.



This is the correct way to store and dry jugs.

\*yes, we know...

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# Blender jar daily cleaning

1. Using hot tap water, add 1 litre of water and 7ml of dish washing liquid to the blender jar.
2. Place the lid tightly onto the jar. Place the blender jar on the motor and press the "pulse" button for 15 seconds.
3. Rinse with clear water until all soap is rinsed from jar and lid.
4. Store the jar right side up wherever possible. If jars are stored upside down, insure that no water is allowed to stand in the bottom around the blade drive shaft.
5. Blender jars may be stacked one inside the other, but insure that the handles are alternated.

*NOTE: Blender jars are dishwasher safe up to 104 degrees Celsius **but** in our experience regularly putting the jars in a dishwasher will shorten the working life. Blendtec's own recommendation is that they should only be placed on the top shelf of a dishwasher, which rules out most catering specific dish and glass washers.*

# Long-term sanitation of blender jars.

1. For long-term sanitation, periodically fill the blender jar with hot tap water.
2. Add 5 ml of liquid chlorine bleach or the santiser of your choice.
3. Stir for 10 seconds to mix water and bleach. Let mixture stand in blender jar for 5 minutes.
4. Empty water/bleach mixture. Rinse thoroughly. Store jar as described above