

Tribest DPS-2250

Tribest Dynapro DPS-2250 High Speed Blender User Manual

Model: DPS-2250



1. INTRODUCTION

The Tribest Dynapro DPS-2250 is a high-speed blender designed for efficient blending with a powerful 2.5 peak horsepower motor. This appliance features innovative vacuum blending technology to help preserve nutrients and enhance the texture and flavor of your recipes. It is suitable for both home and commercial use, conforming to NSF/ANSI 8 commercial sanitation and electrical standards.



Image 1.1: The Tribest Dynapro DPS-2250 High Speed Blender, including the motor base, 64 oz blending container, vacuum pump, and stainless steel scoop.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Tribest Dynapro DPS-2250 blender. Failure to follow these instructions may result in injury or damage to the appliance.

- Always ensure the blender is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the container while blending to prevent injury and damage to the blades. Use the provided tamper only when the lid is securely in place.
- Avoid blending hot liquids that exceed the maximum fill line to prevent overflow and potential burns.
- Do not operate the blender with a damaged cord or plug, or if the appliance malfunctions or has been dropped or damaged. Contact customer support for assistance.

- This appliance is not intended for use by persons 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.
- Close supervision is necessary when any appliance is used by or near children.

3. PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x Motor Base
- 1 x 64 oz BPA-Free Tritan Blending Container
- 1 x 4-Pronged Stainless Steel Blade Assembly (integrated into container)
- 1 x BPA-Free Vacuum-Sealed Lid and Center Cap
- 1 x One-Touch Vacuum Pump
- 1 x Stainless Steel Scoop



Image 3.1: Exploded view of the Tribest Dynapro DPS-2250 components.

4. SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Clean Before First Use:** Wash the blending container, lid, center cap, and scoop with warm, soapy water. Rinse thoroughly and dry. The motor base should be wiped with a damp cloth.
3. **Place Motor Base:** Position the motor base on a clean, dry, and stable surface. Ensure there is adequate ventilation around the unit.
4. **Assemble Container:** Place the 64 oz blending container onto the motor base, ensuring it is seated correctly.
5. **Connect Power:** Plug the power cord into a standard 120V AC electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Filling the Container

- Add liquids first, then soft ingredients, followed by harder ingredients and ice.
- Do not exceed the maximum fill line indicated on the container.
- Securely place the lid and center cap on the container before operation.

5.2 Vacuum Blending Technology

The Dynapro features vacuum blending to reduce oxidation, preserving flavor, texture, and nutrients.

Vacuum Blending Technology

The innovative One-Touch Vacuum Pump pairs with our specially designed container, allowing you to remove oxygen from the blending container before you blend. Protect your blends and lock in flavors, create smoother textures, enjoy more vibrant colors, extend shelf life, and preserve nutrients in your favorite recipes.



Image 5.1: Visual demonstration of vacuum blending benefits.

1. After filling the container and securing the lid, attach the One-Touch Vacuum Pump to the designated port on the lid.
2. Press the button on the vacuum pump to activate. The pump will automatically remove air from the container until a vacuum seal is achieved.
3. Once the vacuum process is complete, remove the pump. You can now proceed with blending.

5.3 Control Panel and Functions

The Dynapro DPS-2250 offers both preset programs and manual control.

You're in Control

Easy-to-use **Preset Buttons** allow you to pulse and blend your recipes. Create over 700 custom programming cycles! Use the **Manual Control Dial** for ultimate control over speed. Or, use the handy **Countdown Timer** and free yourself to complete other tasks.



Image 5.2: The blender's control panel.

- **Power Button:** Located on the side of the motor base. Turn on before operation.
- **Manual Control Dial (RPM):** Rotate to adjust blending speed from low to high. The digital display shows the RPM.
- **Preset Buttons:**
 - **BLEND:** Initiates a standard blending cycle.
 - **PULSE:** Provides short bursts of power for chopping or quick mixing.
 - **COMBO:** Activates a combination blending program.
- **Countdown Timer:** Use the timer function to set specific blending durations.
- **MODE Button:** Selects different modes or programs.

5.4 Raw Temperature Indicator

The unique Indicator Star on the container changes color to show when your recipe is warming up.

Raw Temperature Indicator

Easily see when your recipes are warming up with our unique Indicator Star. The thermochromatic ink changes from blue to white when your blender reaches 118°F (48°C) inside the container.



Image 5.3: Raw Temperature Indicator in action.

- The thermochromatic ink star is blue when the contents are below 118°F (48°C).
- The star turns white when the temperature reaches 118°F (48°C) or above.

6. MAINTENANCE AND CLEANING

6.1 General Cleaning

- **Motor Base:** Wipe with a damp cloth. Do not immerse in water.
- **Blending Container, Lid, and Scoop:** Wash with warm, soapy water immediately after use. For stubborn residue, fill the container halfway with warm water and a drop of dish soap, then run the blender on low speed for 30 seconds. Rinse thoroughly.
- **Blades:** The 4-pronged stainless steel blade assembly is integrated into the container. Exercise caution when cleaning around the blades.

Stainless Steel Blades

All stainless steel blades handle everything from ice and frozen foods to leafy greens. The 4-prong blade assembly is built for ongoing heavy-use and is free from unwanted chemicals.



Image 6.1: Stainless steel blade assembly.

6.2 Maintaining Vacuum Seal

- Ensure the rim of the container and the lid's sealing gasket are clean and free of food debris before attempting to create a vacuum seal. Residue can prevent a proper seal.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; Power switch off; Container not properly seated.	Ensure power cord is securely plugged in. Turn on the side power switch. Re-seat the blending container firmly on the motor base.
Vacuum pump not creating a seal.	Lid not properly sealed; Gasket dirty or damaged; Container rim dirty.	Ensure the lid is securely placed and aligned. Clean the lid gasket and the rim of the container. Check for any damage to the gasket.

Problem	Possible Cause	Solution
Motor overheats or smells like burning.	Overloading the blender; Blending for too long; Insufficient liquid.	Reduce the amount of ingredients. Add more liquid to facilitate blending. Allow the unit to cool down for at least 15-20 minutes before resuming use.
Ingredients not blending smoothly.	Insufficient liquid; Ingredients too large; Speed too low.	Add more liquid. Cut larger ingredients into smaller pieces. Increase blending speed or use a preset program. Use the tamper if necessary.

8. SPECIFICATIONS

Feature	Detail
Brand	Tribest
Model Number	DPS-2250-RD
Motor Power	2.5 Peak Horsepower
Max RPM	Over 32,000 RPM
Container Capacity	64 oz (BPA-Free Tritan)
Product Dimensions (LxWxH)	9.7"D x 10.6"W x 17.9"H
Item Weight	19.16 pounds
Voltage	120 Volts
Number of Speeds	2 (Variable via dial, plus presets)
Special Feature	Vacuum Blending, Raw Temperature Indicator
Certification	NSF/ANSI 8 Commercial Certified

Commercial Certified

Conforms to NSF/ANSI 8 commercial sanitation and electrical standards. The Dynapro High-Speed Blender can be used in restaurants and juice bars.



Image 8.1: Product dimensions.



Image 8.2: Commercial Certified status.

9. WARRANTY INFORMATION

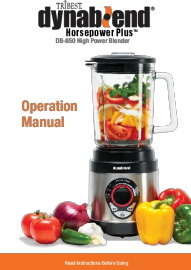


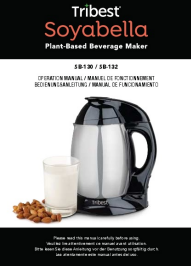

The Tribest Dynapro DPS-2250 comes with a Dual Warranty. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or visit the official Tribest website. Keep your proof of purchase for warranty claims.

10. CUSTOMER SUPPORT

For further assistance, technical support, or to inquire about replacement parts, please contact Tribest customer service:

- Visit the official Tribest website for contact information and FAQs.
- Refer to the contact details provided in your product packaging.

Related Documents - DPS-2250

 <p>tribest dynabrend NoisePower Plus™ DB-850 High Power Blender</p> <p>Operation Manual</p> <p>Read Instructions Before Using</p>	<p>Tribest Dynabrend DB-850 High Power Blender Operation Manual & Recipes</p> <p>Comprehensive operation manual for the Tribest Dynabrend DB-850 High Power Blender. Includes safety instructions, cleaning guides, warranty information, parts list, and over 30 delicious recipes for smoothies, soups, sauces, and more.</p>
 <p>Tribest</p> <p>BACKSPIN Contra-Rotating Impact Blender with Vacuum Technology BSA-1</p> <p>OPERATION MANUAL / MANUEL DE FONCTIONNEMENT RECEITAS E RECEITAS / RECIPES AND RECIPES</p> <p>Read and follow the safety instructions before using. Please refer to the safety instructions on the back of the manual for more information. The Tribest Backspin BSA-1 is a powerful blender with a vacuum technology that helps to preserve the nutrients in your food.</p>	<p>Tribest Backspin BSA-1 Contra-Rotating Impact Blender with Vacuum Technology: Operation Manual and Recipes</p> <p>User manual and recipe book for the Tribest Backspin BSA-1 blender, detailing its contra-rotating impact and vacuum technology features for creating smoothies, plant-based milks, soups, and more.</p>
 <p>CitriStar</p> <p>The One You Need to Juice Better</p> <p>CITRUS JUICER / CITRUS JUICER</p>	<p>CitriStar CS-1000 Operation Manual Tribest Citrus Juicer Guide</p> <p>Official operation manual for the Tribest CitriStar CS-1000 citrus juicer. Find assembly instructions, safety guidelines, warranty information, and cleaning tips for your appliance.</p>
 <p>Tribest</p> <p>Soyabella Plant-Based Beverage Maker</p> <p>SB-130 / SB-132</p> <p>OPERATION MANUAL / MANUEL DE FONCTIONNEMENT RECEITAS E RECEITAS / RECIPES AND RECIPES</p> <p>Read and follow the safety instructions before using. Please refer to the safety instructions on the back of the manual for more information. The Tribest Soyabella SB-130/SB-132 is a powerful plant-based beverage maker that creates vegan milks, soups, and grinds dry ingredients with simple one-touch operation and food-safe stainless steel construction.</p>	<p>Tribest Soyabella SB-130/SB-132 Plant-Based Beverage Maker Operation Manual</p> <p>Operation manual for the Tribest Soyabella SB-130 and SB-132, a plant-based beverage maker that creates vegan milks, soups, and grinds dry ingredients with simple one-touch operation and food-safe stainless steel construction.</p>
 <p>DAIKIN</p> <p>INSTALLATION, OPERATION & MAINTENANCE IM 1370-2</p> <p>REBEL® COMMERCIAL PACKAGED ROOFTOP SYSTEMS</p> <p>HEATING AND COOLING REFRIGERANT: R-32 (R410A) ELECTRICITY: 115V / 60Hz POWER: 1000W / 1.5HP</p>	<p>Daikin Applied REBEL® Commercial Packaged Rooftop Systems: Installation, Operation, & Maintenance Manual</p> <p>Comprehensive installation, operation, and maintenance manual for Daikin Applied REBEL® Commercial Packaged Rooftop Systems (DPS models 03-31) featuring R-32 refrigerant and MicroTech unit controllers. Includes detailed procedures, safety guidelines, and technical specifications.</p>

