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> amateys Personal Blender BL-PC-B2C Instruction Manual

amateys BL-PC-B2C

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Model: BL-PC-B2C

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation and maintenance of your amateys Personal Blender BL-PC-B2C. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: The amateys Personal Blender BL-PC-B2C with its components, including the main unit, blending cup with fruit, grinding cup with coffee beans, and various blades and lids.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before operating the blender.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the blender. A scraper may be used but only when the blender is not running.

- Blades are sharp. Handle with care.
- Ensure the cup and blade assembly are securely locked onto the motor base before operation.
- Do not blend hot liquids, as pressure buildup may result in injury.
- 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.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x Adjustable Speed Main Engine (Motor Base)
- 1 x 10oz Grinding Cup
- 1 x 24oz Blending Cup
- 1 x Flat Blade Assembly
- 1 x Cross Blade Assembly
- 1 x Solid Lid
- 1 x Sport Lid (To-Go Lid)

AMATEYS 2 IN 1 Kitchen Blender Set

What's Included



1 x Adjustable
Speed Main Engine



1 x 10oz
Grinding Cup



1 x 24oz
Blending Cup



1 x Flat Blade



1 x Cross
Blade



1 x Solid Lid



1 x Sport Lid

Image 3.1: All components included in the amateys Personal Blender BL-PC-B2C package.

4. PRODUCT OVERVIEW

The amateys Personal Blender BL-PC-B2C is designed for both blending and grinding tasks. It features a powerful 350W motor and two distinct blade assemblies for versatile use.

4.1. Blade Assemblies

- **Cross Blade:** Ideal for blending tasks such as vegetable and fruit juices, milkshakes, smoothies, and jams.
- **Flat Blade:** Designed for grinding dry ingredients like coffee beans, spices, and nuts.

Professional Blades to Achieve a Variety of Functions



Cross Blade for Blending

-Vegetable & Fruit Juices, Milkshake, Smoothie, Jam, etc.



Flat Blade for Grinding

-Coffee Bean, Garlic, Pepper Seed, Nuts, etc.



Image 4.1: Illustration of the cross blade for blending and the flat blade for grinding, highlighting their specific applications.

4.2. Motor Base Features

- **350W Pure Copper Motor:** Provides efficient power for various blending and grinding needs.
- **Overheating Protection:** The motor automatically stops if it overheats during operation, ensuring safety.
- **Speed Control Dial:** Allows selection of different speeds and a pulse function.
- **Non-Slip Suction Cups:** Located on the base to provide stability and reduce noise during operation.



Image 4.2: Internal view of the pure copper motor, indicating robust construction.

5. SETUP AND ASSEMBLY

1. Place the motor base on a clean, dry, and stable surface. Ensure the non-slip suction cups are firmly attached to the countertop.
2. Select the appropriate cup (24oz for blending, 10oz for grinding) and fill it with your ingredients. Do not overfill past the MAX line.
3. Choose the correct blade assembly (cross blade for blending, flat blade for grinding).
4. Screw the blade assembly firmly onto the open end of the filled cup. Ensure it is tightened completely to prevent leaks.
5. Invert the cup with the blade assembly attached and place it onto the motor base. Align the tabs on the cup with the slots on the motor base.
6. Twist the cup clockwise until it locks securely into place.
7. Plug the power cord into a standard 120V AC electrical outlet.

6. OPERATING INSTRUCTIONS

The blender features a speed control dial with multiple settings for different food types.



Image 6.1: The speed control dial on the motor base.

6.1. Speed Settings

- **"0" (Off):** The blender is turned off.
- **"1" (Low Speed):** Approximately 15000 RPM. Suitable for softer ingredients and lighter blending tasks.

- **"2" (High Speed):** Approximately 21000 RPM. Recommended for harder ingredients and more intensive blending or grinding.
- **"P" (Pulse):** Provides full speed operation as long as the dial is held in this position. Useful for short bursts of power, breaking down tough ingredients, or controlled grinding.



Image 6.2: Overview of the blender's operational features, including power, speed settings, and safety mechanisms.

6.2. Blending (with Cross Blade)

1. Prepare ingredients and place them into the 24oz blending cup. Add liquid as required for smooth blending.
2. Attach the cross blade assembly to the cup and secure it onto the motor base.
3. Turn the dial to "1" or "2" for continuous blending, or use "P" for pulse action.

4. Blend until desired consistency is achieved. Do not operate continuously for more than 1 minute to prevent motor overheating. Allow a 10-minute rest period between cycles if blending for extended durations.
5. Once blending is complete, turn the dial to "0" and unplug the appliance.
6. Twist the cup counter-clockwise to unlock and remove it from the motor base.
7. Unscrew the blade assembly and replace it with the solid lid or sport lid for portability.

6.3. Grinding (with Flat Blade)

1. Place dry ingredients (e.g., coffee beans, spices) into the 10oz grinding cup.
2. Attach the flat blade assembly to the cup and secure it onto the motor base.
3. Use the "P" (Pulse) setting for controlled grinding, or "2" for continuous grinding of harder ingredients.
4. Grind until desired fineness is achieved. Monitor closely to avoid over-grinding.
5. Once grinding is complete, turn the dial to "0" and unplug the appliance.
6. Twist the cup counter-clockwise to unlock and remove it from the motor base.
7. Unscrew the blade assembly.

7. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your blender.

7.1. Cleaning the Cups and Blades

1. After each use, immediately rinse the cups and blade assemblies under running water.
2. The blade assemblies are detachable for thorough cleaning. Carefully unscrew the blade from the cup.
3. Wash the cups, lids, and blade assemblies with warm, soapy water. Use a brush to clean around the blades carefully.
4. Alternatively, these parts are machine washable and can be placed on the top rack of a dishwasher.
5. Rinse thoroughly and allow to air dry completely before storing.

Detachable Blade Easy Unpick and Wash



Image 7.1: Detaching and cleaning the blade assembly under running water.

7.2. Cleaning the Motor Base

1. Ensure the motor base is unplugged before cleaning.
2. Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
3. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
4. Dry thoroughly with a soft cloth.

8. TROUBLESHOOTING

If you encounter issues with your amateys Personal Blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; cup not securely locked; motor overheated.	Ensure power cord is plugged in. Twist cup clockwise until securely locked. If motor overheated, unplug and let cool for 10-15 minutes.
Ingredients are not blending smoothly.	Too little liquid; too many ingredients; ingredients are too large.	Add more liquid. Reduce ingredient quantity. Cut ingredients into smaller pieces. Use pulse function or higher speed.
Leakage from the cup.	Blade assembly not tightened properly; cup overfilled.	Ensure blade assembly is screwed on tightly. Do not fill past the MAX line. Check rubber gasket for proper seating.
Burning smell from motor.	Overloading; continuous operation for too long.	Unplug immediately. Reduce ingredients. Allow motor to cool down completely (at least 15 minutes). Avoid continuous operation for more than 1 minute.

9. SPECIFICATIONS

- **Brand:** amateys
- **Model:** BL-PC-B2C
- **Power:** 350W
- **Voltage:** 120 Volts (AC)
- **Number of Speeds:** 4 (0, 1, 2, P)
- **Capacity:** 24oz (Blending Cup), 10oz (Grinding Cup)
- **Blade Material:** Stainless Steel
- **Material Type Free:** BPA Free
- **Product Dimensions:** 5"D x 5"W x 13"H
- **Item Weight:** 3.3 pounds
- **Special Feature:** Removable Blade, Overheat Protection, Non-slip Suction Cups

10. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. For specific warranty details, please refer to the documentation included with your purchase or contact amateys customer support.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact amateys customer service through their official website or the retailer where the product was purchased.

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