

OMMO HS-202

OMMO Blender 1800W User Manual

Model: HS-202

Brand: OMMO

INTRODUCTION

Thank you for choosing the OMMO 1800W Professional High Speed Countertop Blender. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Image: The OMMO 1800W Blender, showcasing its powerful base, large pitcher filled with fruits and ice, and a glass of green smoothie, highlighting its versatility.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: 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.
- Always ensure the lid is securely in place before operating the blender.
- Avoid contact with moving parts. Blades are sharp. Handle with care.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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 blender features a safety lock mechanism. Ensure the pitcher is correctly seated on the base for operation.



Image: A detailed view of the blender's base, illustrating the safety lock mechanism that ensures the pitcher is correctly aligned before operation.

COMPONENTS

Your OMMO Blender consists of the following main components:

- **Motor Base:** Houses the powerful 1800W motor and control panel.
- **60oz BPA-Free Pitcher:** Large capacity jar made from durable, thickened, and drop-resistant plastic.
- **Lid with Handle:** Designed for easy opening and secure sealing during blending.
- **Tamper:** Used to push ingredients down towards the blades for thicker mixtures.
- **Stainless Steel Blades:** Six hardened, food-grade 304 stainless steel blades designed for efficient blending and ice crushing.

BPA-Free

Delicious but Healthy



- 60 OZ 0.93pounds



- Thickened Cup
- Drop-Resistant Scratch-Resistant



Image: A detailed view of the 60oz BPA-Free pitcher, emphasizing its robust construction and clear measurement markings.

Ergonomic Lid Easy to Open



Difficult to open the lid



VS

Image: A visual comparison demonstrating the ease of opening the OMMO blender's ergonomic lid compared to a traditional, harder-to-open lid.

SETUP GUIDE

- 1. Unpack:** Carefully remove all components from the packaging.
- 2. Clean:** Before first use, wash the pitcher, lid, and tamper with warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped with a damp cloth.
- 3. Place Base:** Position the motor base on a clean, dry, and stable surface.
- 4. Assemble Pitcher:** Ensure the blade assembly is securely fastened to the bottom of the pitcher.
- 5. Place Pitcher on Base:** Carefully place the pitcher onto the motor base, aligning it until it clicks into place. The safety lock ensures proper seating.
- 6. Add Ingredients:** Place your desired ingredients into the pitcher. Do not exceed the maximum fill line.
- 7. Secure Lid:** Place the lid firmly onto the pitcher. Ensure the lid's handle is properly engaged.

8. **Plug In:** Plug the power cord into a grounded electrical outlet.



Image: A hand demonstrating the simple action of lifting the ergonomic handle to open the blender lid.

OPERATING INSTRUCTIONS

Controls Overview:



Pulse Feature

Makes chunky salsas, thick vegetable soups, and more.

Variable Speed Control

Creates a variety of textures with complete control.

Image: A detailed view of the blender's control panel, featuring the variable speed dial (Min to Max) and the Pulse button for precise blending control.

- **START/STOP Switch:** Toggles the blender on and off.
- **Speed Dial (MIN-MAX):** Adjusts the blending speed from low to high.
- **PULSE Button:** Provides short bursts of power for chopping or quick blending. Hold for continuous pulse.

General Blending:

1. Ensure the blender is properly set up and ingredients are added.
2. Turn the speed dial to the desired setting (MIN for slower, MAX for faster).
3. Flip the START/STOP switch to the 'START' position.
4. Blend until desired consistency is achieved.
5. Flip the START/STOP switch to the 'STOP' position to turn off.

Using the Pulse Function:

The Pulse function is ideal for chopping ingredients, making chunky salsas, or breaking down larger pieces before continuous blending.

- With ingredients in the pitcher and lid secured, press and hold the PULSE button for short bursts.
- Release the button to stop. Repeat as needed.

Using the Tamper:

For very thick or frozen mixtures, the tamper can be used to push ingredients towards the blades while the blender is running. Only use the tamper through the opening in the lid.



Image: A hand demonstrating the proper use of the tamper to guide ingredients towards the blender blades for optimal processing.

Applications:

The OMMO Blender is versatile and can be used for various tasks:

- Smoothies & Shakes:** Easily blend fruits, vegetables, and liquids into smooth beverages.
- Ice Crushing:** The hardened stainless steel blades are designed to crush ice with ease for frozen drinks.
- Nut Butters & Flours:** Process nuts into creamy butters or grains into flours.
- Soups & Sauces:** Create smooth soups, sauces, and purees.
- Batters:** Mix pancake, waffle, or other batters quickly.



Chop



Grind



Blend



Emulsify



Batters



Image: A visual guide illustrating the diverse functions of the blender, including chopping, grinding, blending, emulsifying, and preparing batters.

6 Stainless blades Easily crush ice into smoothies



Image: A dynamic shot of the six-blade stainless steel assembly effectively crushing ice, demonstrating its ice-blending capability.

CARE AND MAINTENANCE

Cleaning:

- **Self-Cleaning:** For quick cleaning, fill the pitcher halfway with warm water and a drop of dish soap. Secure the lid and run the blender on high speed for 30-60 seconds. Rinse thoroughly.
- **Dishwasher Safe:** The pitcher, lid, and tamper are dishwasher safe. Place them on the top rack.
- **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse in water.
- **Blades:** Exercise extreme caution when cleaning the blades as they are very sharp.

Dishwasher safe



Self-cleaning



Image: A dual image illustrating the dishwasher-safe nature of the pitcher and the self-cleaning function of the blender.

Storage:

Store the blender in a clean, dry place. Ensure the pitcher is completely dry before storing to prevent odors or mildew.

Ventilation:

The motor base is designed with ventilation to prevent overheating. Ensure these vents are not blocked during operation.



Image: A close-up of the blender's motor base, highlighting the ventilation slots crucial for proper airflow and preventing overheating.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; Pitcher not seated correctly; Overload protection activated.	Ensure power cord is securely plugged in. Re-seat the pitcher on the motor base until it clicks. Unplug, wait 15 minutes for motor to cool, then try again. Reduce load if too full.
Ingredients not blending smoothly.	Too little liquid; Too many solid ingredients; Ingredients stuck.	Add more liquid. Reduce the amount of solid ingredients. Use the tamper to push ingredients towards the blades.
Loud noise/burning smell.	Overload; Foreign object in pitcher; Motor issue.	Immediately turn off and unplug. Check for foreign objects. If smell persists after cooling, contact customer support.
Leakage from pitcher.	Lid not secured; Blade assembly loose.	Ensure lid is firmly in place. Check that the blade assembly is tightly screwed onto the pitcher.

SPECIFICATIONS

- **Model:** HS-202
- **Power:** 1800W
- **Voltage:** 110 Volts
- **Capacity:** 60oz (approx. 3.8 Pounds)
- **Product Dimensions:** 7.5"D x 6.7"W x 17.3"H
- **Item Weight:** 7 pounds
- **Blade Material:** Food-grade 304 Stainless Steel
- **Jar Material:** BPA-Free Plastic
- **Special Feature:** Safety Lock
- **Included Components:** 60oz Jar, Lid, Tamper, Motor Base



Image: A diagram illustrating the key dimensions of the OMMO blender, including height and base measurements.

WARRANTY AND SUPPORT

For warranty information or technical support, please contact OMMO customer service. Refer to your purchase documentation for specific warranty terms and contact details.

You can also visit the official OMMO store on Amazon for more information and support:

[Visit the OMMO Store](#)

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This manual is for informational purposes only. Specifications are subject to change without notice.