



## Instant Ace Blenders V2 User Manual

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## **Instant Ace Blenders V2**



## User Manual

### Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant™ Ace™ cooking and beverage blender to allow busy families and professionals alike to cook healthy, delicious meals more easily and in less time.

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy! Happy cooking,

A handwritten signature in black ink, reading 'Robert J. Wang'.

Robert J. Wang  
Founder and Chief Innovation Officer



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING THE APPLIANCE.

FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.

2. Always operate the appliance on a stable, non-combustible, level surface.

3. Do not touch hot surfaces. Handle with care and always use the handle on the side of the pitcher for carrying.

4. CAUTION To protect against electrical shock, fire or personal injury, do not immerse power cord, plug or blender base in water or other liquid.

5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure they do not play with the appliance.

6. To disconnect, select Cancel, then unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

7. Flashing light indicates the blender is ready to operate.

8. Allow the appliance to cool before adding or removing parts, before cleaning, and before storage. Proper maintenance is recommended after each use.  
Refer to Care and Cleaning.

9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has important markings on the plug blade. The attachment plug and/or cord set is not suitable for replacement. If damaged, the appliance must be replaced. Contact Customer Care for warranty information.

10. Do not use any accessories or attachments not authorized by Instant Brands Inc.  
The use of attachments not recommended by the manufacturer, such as spatulas or tampers, may result in fire, electric shock or injury.

11. For household countertop use only. Do not use outdoors. Not for commercial use.

12. CAUTION Do not let cord hang over edge of table or counter, or contact hot surface, including the stove.

13. Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance.

14. Extreme caution must be used when moving the appliance containing hot liquids.

15. Do not use the appliance for other than intended use.

16. Blades are sharp. Avoid contact with blades and moving parts. Handle with care.

17. The blades are not removable from the pitcher. Do not attempt to disassemble the blade assembly. Failure to follow this direction may cause injury.

18. Do not attempt to operate the blender with damaged blades.

19. This product is not designed to deep fry.

20. To avoid spill or splatter, do not fill the pitcher beyond 56 oz / 1600 ml as indicated on the pitcher.

21. **CAUTION** Pitcher will be hot after cooking. Allow sufficient cooling time before handling or serving. Keep hands away from hot glass and use side handle on pitcher for carrying to reduce the risk of scalding or serious injury.

22. When making nut butters or oil-based foods, do not process for more than one minute after the mixture starts to circulate in the pitcher. Processing for longer periods can cause dangerous overheating.

23. Never blend carbonated beverages. Built-up pressure from released gases can cause the pitcher to burst, resulting in possible injury.

24. Always operate the blender with the lid in place. To add ingredients to the pitcher or to use the food tamper, ensure the blender is off or paused before removing the lid or lid cap.

25. **CAUTION** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, and never use power outlet below counter.

26. Do not attempt to repair, replace, alter or modify components of the appliance as this may cause electric shock, fire or injury, and will void the warranty.

27. Do not tamper with any of the safety mechanisms.

28. Do not use the appliance in electrical systems other than 120 V~60 Hz for North America. Do not use with power converters or adapters.

29. Never remove or rock the pitcher/lid during operation.

30. Keep hands and utensils out of the pitcher while blending to reduce the risk of severe injury to persons or damage to the blender. The lid must remain in place when using the provided food tamper through the lid opening. A scraper may be used but must be used only when the blender is not running.

31. Never put non-food items, such as metal, glass, plastic or wood, in the blender, as this may damage the blades and other components of the blender. Failure to remove foreign objects from blender may break the glass pitcher, or cause injury.

32. **CAUTION:** The vented lid cap must be in place when using hot blending programs, or when blending hot contents. Spray, steam, or spatter may cause scalding burns. Do not overfill pitcher. Keep hands away from lid openings to prevent burns.

33. Scalding may occur if the lid or lid cap is removed when blending hot contents.

34. Do not operate the blender while the pitcher is empty.

35. Do not leave the appliance unattended while in use.

36. **CAUTION:** Lids and tampers are not interchangeable between different blenders.

37. Prior to each use, inspect appliance for cracks or other damage. Do not use if the lid, lid cap, pitcher, or

blender base is cracked or damaged. Contact Customer Care.

38. This appliance is NOT to be used by children or by persons with reduced physical, sensory or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should be supervised to ensure they do not play with the appliance.

## SAVE THESE INSTRUCTIONS

### WARNING

To avoid injury, read and understand instruction manual before using the appliance.

### WARNING

Electric shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause electric shock and/or death.

### WARNING

THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

## Special Cord Set Instructions

Per safety requirement, a short power supply cord (0.6 m to 0.9 m / 24" to 35") is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

## Product Specifications



Model:  
Ace V2



23,000 RPM



Blending:  
700 W  
Heating:  
600 W



120 V / 60 Hz



56 oz.  
1.6 L



10.8 lbs  
4.9 kg



in: 9.37L × 8.11W × 16.89H  
cm: 23.8L × 20.6W × 42.9H

## Initial Setup

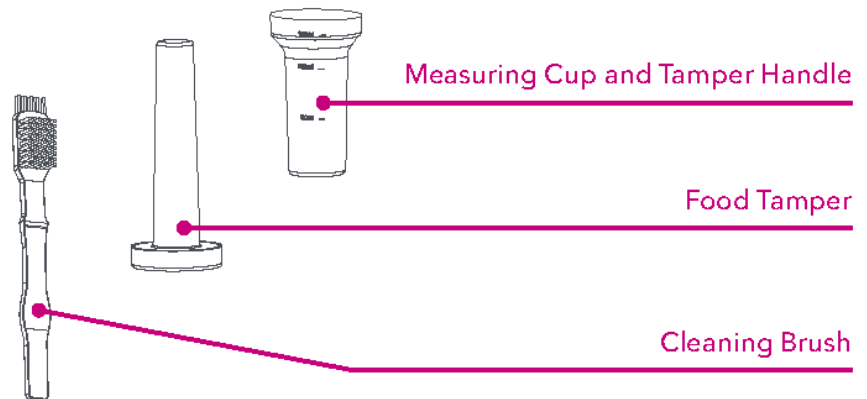
- Read all the Important Safeguards before using the appliance. Failure to read and follow the Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Remove all packaging material from in and around the blender.
- Do not remove safety stickers from the blender base, pitcher or lid.
- Do not remove rating label from bottom of blender base.
- Place the blender on a stable, level surface. Do not block the air vents at the bottom of the blender base.
- Follow Care and Cleaning instructions in this manual to clean the appliance before first use.

## Product, Parts and Accessories

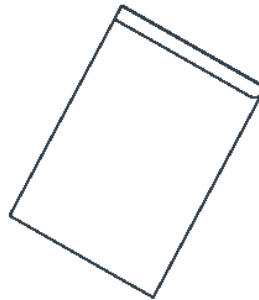
The Instant Ace features a highly heat-resistant glass pitcher for boiling and precision ground blades for optimal crushing and grinding, making this multi-use appliance perfect for pros and new users alike.

Before using your blender, verify that all parts are accounted for.

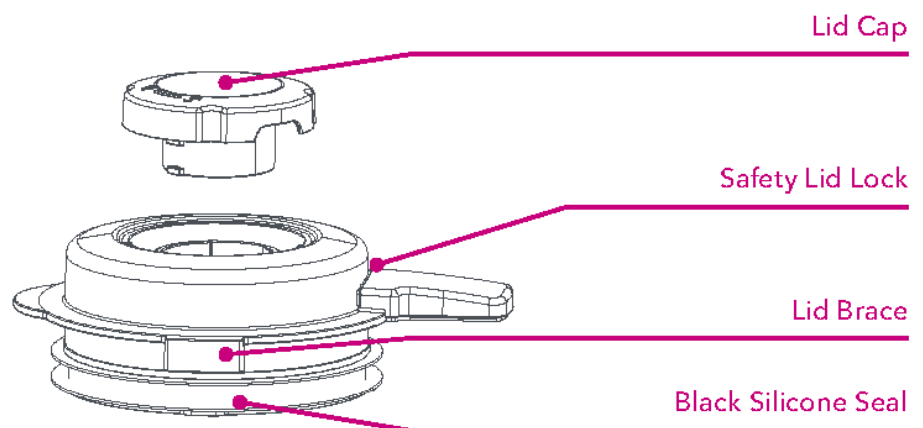
### 3-in-1 Food Tamper



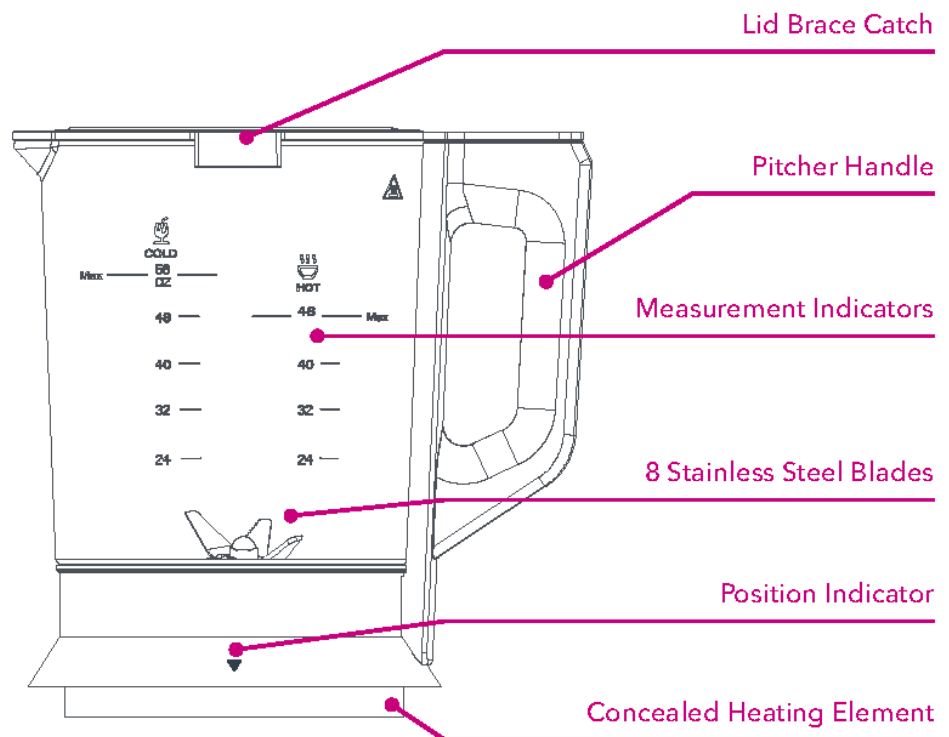
### Strainer Bag



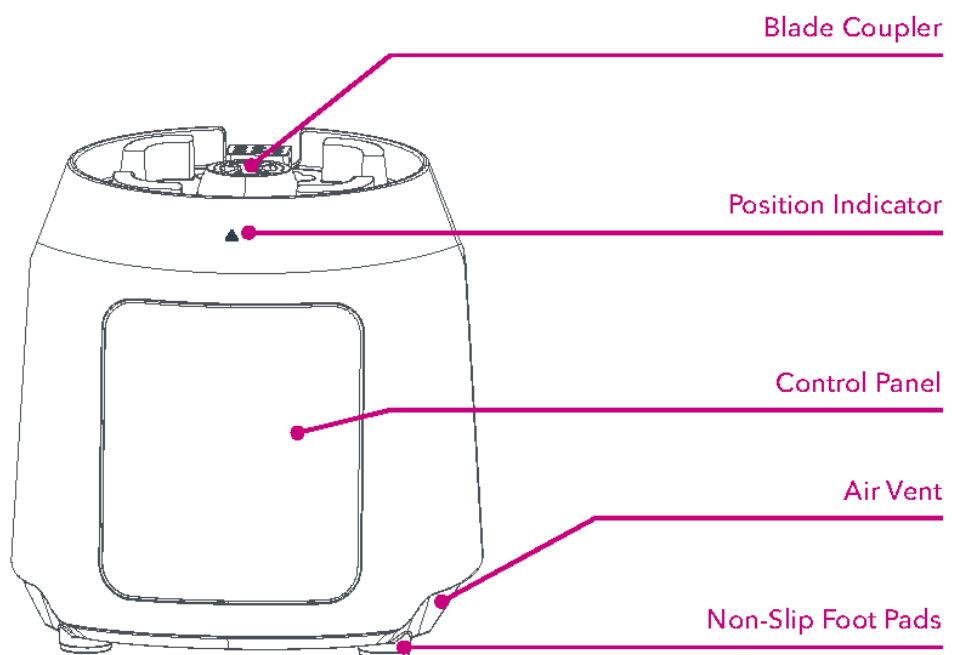
### Blender Lid



## Glass Pitcher

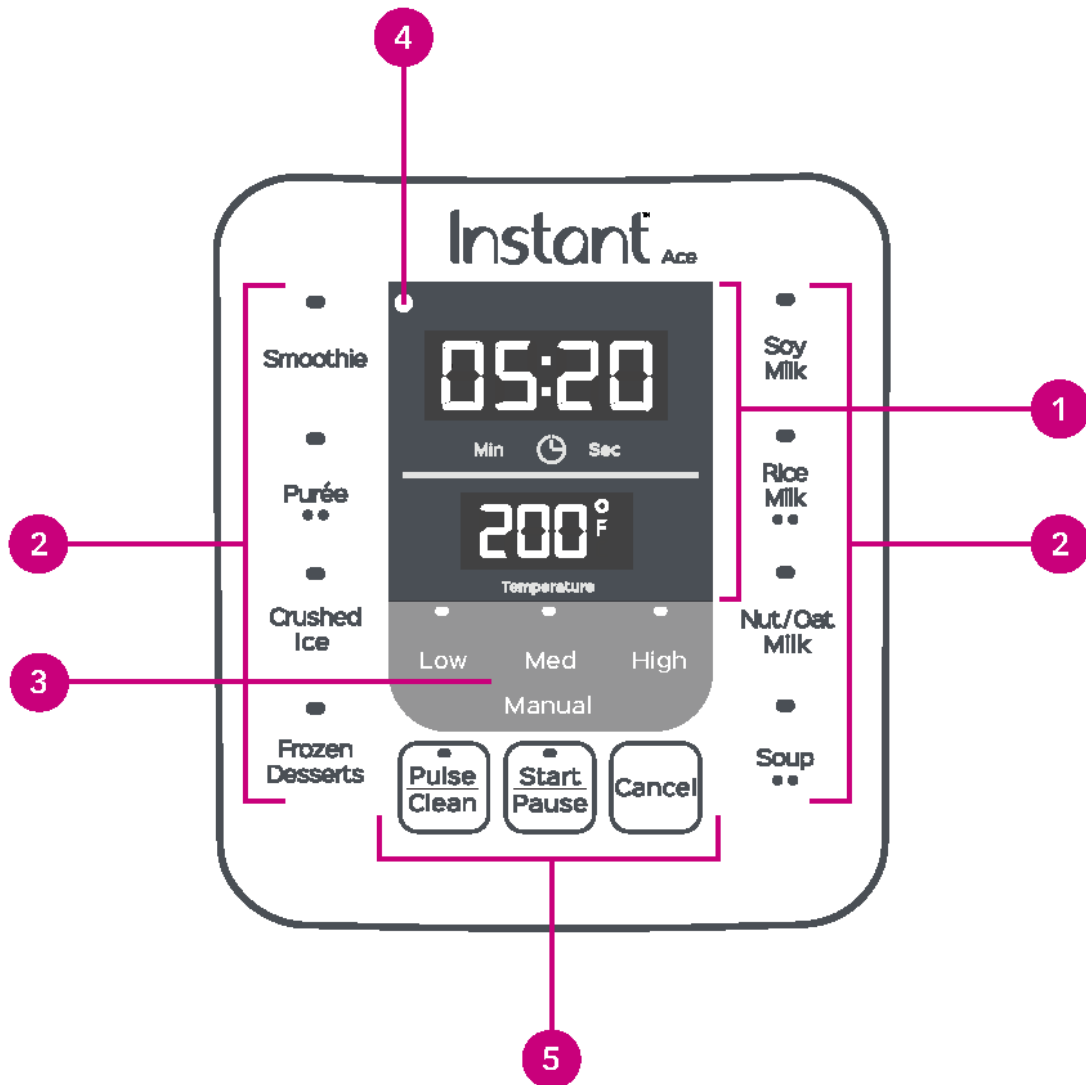


## Blender Base



## Control Panel





## 1. Display

The display includes the following:

- Smart Program timer counts down, manual Blend counts up.
- Real-time cooking temperature is displayed in °F / °C
- Setting 1 or 2 (applicable Smart Program indicated by ••). Refer to Hot Blending for details.
- LED indicators that illuminate to indicate selections.

## 2. Smart Programs

### Cold Blending

- Smoothie
- Crushed Ice
- Frozen Desserts
- Nut/Oat Milk

### Hot Blending

- Purée ••

- Soy Milk
- Rice Milk ••
- Soup ••

**Note:** Blending Program keys with 2 dots ( •• ) on them can toggle between 2 preset options. Refer to Hot Blending in this manual.

### 3. Manual Blending

Use the Low, Med or High buttons for up to 3 minutes of continuous blending. Speed adjustable. Refer to **Manual Blending** for details.

### 4. Error Indicator

If an error occurs, the light blinks and the error code appears on the display.

### 5. Settings

Pulse/Clean, Start/Pause, and Cancel buttons. Refer to **Smart Program Settings** for details.

### Smart Program Settings

Standby Mode	When the blender is plugged in but not in operation, the display reads OFF to indicate Standby mode.
Cancel	Press Cancel to stop a Smart Program at any time. The blender returns to Standby mode.
Start/Pause	Press to begin a selected Smart Program. Once the Smart Program has begun, press Start/Pause to pause a Smart Program at any time. Display indicates -P- when paused. Press Start/Pause again to resume the program from where it was paused.  <b>Note:</b> If the lid is removed during blending, the blender will automatically pause the program. When ready to resume, secure the lid and press Start/Pause.
Pulse/Clean	Pulse motion is multi-purpose — use it to break down tough food items, or to remove superficial food debris and residue from the pitcher when cleaning.

### Change Temperature Scale (°F or °C)

When in Standby mode, press and hold Start/Pause for 5 seconds to toggle between Fahrenheit (°F) and Celsius (°C).

### Reset to Factory Default Settings

The Instant Ace blender provides a personalized cooking experience by saving adjustments made to each individual Smart Program. At any time, individual programs or the entire appliance can be reset to the factory default settings.

### Reset Individual Smart Programs

When in Standby mode, press and hold the Smart Program button for 5 seconds to reset it. The blender beeps twice when Smart Program has been reset to factory default settings.

### Reset All Smart Programs

When in Standby mode, press and hold Cancel for 5 seconds to reset all of the blender's Smart Programs. The blender beeps twice when all the Smart Program have been reset to factory default settings.

## Status Messages

OFF

Indicates that the Ace blender is plugged in and is in **Standby** mode.

On

Indicates that the Ace blender is **pre-heating**.

- P -

After a Smart Program has begun, press **Start/Pause** to pause the program. Press again to resume the program.

End

End indicates that the Smart Program has ended.

E

Error code alert. Refer to [Troubleshooting](#).

## Cleaning Before First Use

Before using the Ace for the first time, follow the steps below to clean the pitcher.

1. Connect the power cord to a 120 V power source.

*Note: The display is blank until the pitcher is seated on the blender base and the lid is fully secured.*

2. Remove the lid and fill the pitcher with hot water to 32 oz / 1000 ml, as indicated on the pitcher.
3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.

*Note: The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).*

4. Place the pitcher on the blender base by aligning the ▽ position indicator near the bottom of the pitcher to the ▲ position indicator near the top of the blender base.

The display indicates OFF when the pitcher is seated correctly.

*Note: The blender will not start until the pitcher is properly seated and the lid is locked in place.*

5. Turn the lid cap counter-clockwise, then remove the lid cap from the lid.
6. Add a minimal amount (1-2 drops) of dish soap to the pitcher.

*Note: Too much dish soap may result in excess foam, which can cause the pitcher to overflow.*

7. Fit the lid cap into the hole in the lid, then turn the lid cap clockwise until it clicks into place.
8. Press **Pulse/Clean** to select the cleaning function.

9. Press **Start/Pause** to begin.
10. When the program completes, the display indicates **End**.
11. Lift the pitcher up and off the blender base.

When the pitcher is removed from the blender base, the display dims.

12. Ensuring the bottom of the pitcher remains dry, rinse the pitcher, lid and lid cap with warm, clear water.

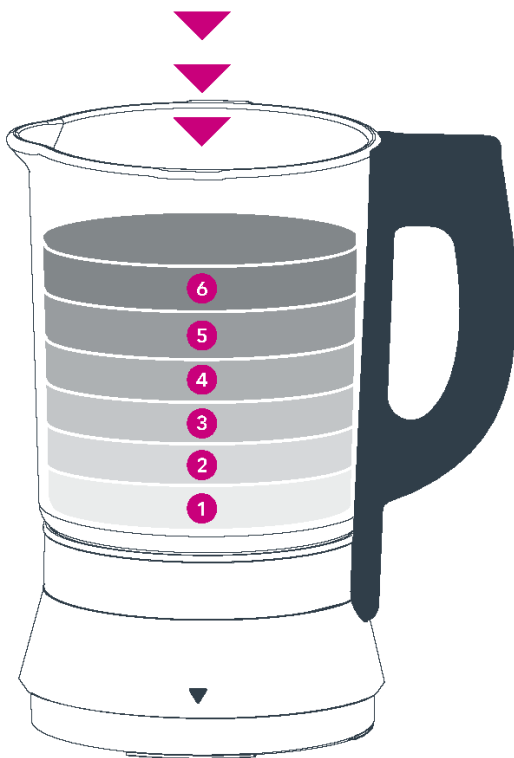
**NOTICE:** If you are not ready to start blending, allow the pitcher to air dry fully before storing.

**WARNING:** Do not reach into the pitcher while the blender is in use. Rotating blades can cause damage and serious injury. Do not put hands, spatulas, or any other utensil into the pitcher while the blender is running.

## Stacking Food Ingredients

When blending cold ingredients, the order in which ingredients are placed in the pitcher may affect the blender's performance. It is best to add liquid ingredients first and then add dry ingredients after.

Follow the stacking guide below for optimal blending results and to ensure the blender's longevity.



## Stacking Order

1. Liquids
2. Powders and sweeteners (protein, fiber, etc.)
3. Leafy greens (remove ribs and stems)
4. Soft ingredients (yogurt, nut butter, tofu, etc.)
5. Fresh fruit, nuts and seeds
6. Frozen fruit and ice cubes

**Caution:** To prevent risk of injury or damage to the blender, do not attempt to grind hard, non-food items such as

wood, glass, stone, plastic or metal.

### Manual Blending

Blend continuously for up to 3 minutes.

Minimum* Liquid	Maximum* Cold Contents	Maximum* Hot Contents	Maximum* Dry Contents
1/4 cup / 2 oz / 60 ml	56 oz / 1600 ml	48 oz / 1400 ml	32 oz / 1000 ml

\*Minimum and maximum content guidelines are recommendations. For specific instruction refer to a trusted recipe.

Blending Speed	Display
Low	2
Medium	5
High	8

1. Connect the power cord to a 120 V power source.
2. Remove the lid and add recipe ingredients to the pitcher.  
*Note: For cold ingredients, refer to Stacking Food Ingredients.*
3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.  
*Note: The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).*
4. Place the pitcher on the blender base.
5. Press Low, Med or High to select the manual blending program.
6. Press Start/Pause. Blending begins with a gentle start and the timer counts in seconds.  
*Note: The blender will not start unless the lid is locked in place.*
7. Press Cancel once the desired consistency is reached.  
The display returns to Standby mode and indicates OFF.

### Pulse Blending

Pulse motion blending for quick food processing.

1. Connect the power cord to a 120 V power source.
2. Remove the lid and add recipe ingredients to the pitcher.  
*Note: For cold ingredients, refer to Stacking Food Ingredients.*
3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.  
*Note: The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).*
4. Place the pitcher on the blender base.
5. Press Pulse/Clean to select the fixed-pattern pulse program.

6. Press Start/Pause. Pulse motion blending begins with a gentle start and the timer counts in seconds.
7. Press Cancel once the desired consistency is reached, or wait until the program completes.

When the program completes, the display indicates End.

### Blending Dry Ingredients

When blending dry goods, make sure the pitcher, blades, lid and lid cap are completely dry.

Size of Dry Ingredient	Blend Speed
Smaller than 1/2" / 1.25 cm	7 – 10
Larger than 1/2" / 1.25 cm	4 – 6

### Dry blending ideas:

- Pulverize dried bread and cereal to make breadcrumbs
- Crush nuts, seeds, graham crackers or cookies for crusts and toppings
- Grind your own flour from oats, rice, wheat berries, corn and more
- Crumble chocolate for toppings
- Rough-chop dried fruit

### Cold Blending

Cold blending programs do not apply heat, and blend at different intervals throughout the countdown to break down frozen fruits, vegetables, nuts, seeds, oats and more. Make quick smoothies, crush ice for summer drinks, create frozen yogurt and small-batch sorbet, and whip up delicious homemade nut and oat milks.

*Note: The blender will not cool or freeze food items. For smoothies and frozen desserts, use chilled and frozen ingredients and tamp often.*

Minimum* Liquid	Maximum* Cold Contents
1/4 cup / 2 oz / 60 ml	56 oz / 1600 ml

\*Minimum and maximum content guidelines are recommendations. For specific instruction, refer to a trusted recipe.

Smart Programs	Suggested Foods
Smoothie	Fresh or frozen fruits, berries, seeds, yogurt, liquid
Frozen Desserts	Frozen fruits or berries, liquid
Crushed Ice	Designed to crush ice
Nut / Oat Milk	Almond, oat, cashew, pumpkin seed, flax, hazelnut, hemp

1. Connect the power cord to a 120 V power source.
2. Remove the lid and add recipe ingredients to the pitcher according to **Stacking Food Ingredients.**
3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.  
The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).
4. Place the pitcher on the blender base.
5. Select a Smart Program to blend cold ingredients: **Smoothie, Crushed Ice, Frozen Desserts, or Nut/Oat Milk.**
6. Press **Start/Pause**. Blending begins immediately and the timer counts in seconds.
7. Press **Cancel** once the desired consistency is reached, or wait until the program completes.  
When the program completes, the display indicates **End**.

### Hot Blending

Hot blending programs combine boiling and blending for optimal one-pitcher performance. Cook fresh ingredients, or blend hot, steamed and pre-cooked ingredients into soups, purées, baby food and more.

*Note: These programs apply a gentle-blending start, then add an intermittent stirring motion to agitate food contents throughout the cooking program.*

Minimum* Liquid	Maximum* Hot Contents
1/4 cup / 2 oz / 60 ml	48 oz / 1400 ml

\*Minimum and maximum content guidelines are recommendations. For specific instruction, refer to a trusted recipe

Smart Programs		Suggested Foods
Purée	•	Soft vegetables and fruit (tomatoes, spinach, peaches)
	••	Hard vegetables (carrots, onions, Brussels sprouts)
Rice Milk	•	White rice milk
	••	Brown rice milk
Soy Milk	–	Soy milk
Soup	•	Chunky soup
	••	Creamy soup

1. Connect the power cord to a 120 V power source.
2. Remove the lid and add recipe ingredients to the pitcher.

3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.

*Note: The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).*

4. Place the pitcher on the blender base.
5. Select a Smart Program to cook or blend hot ingredients: Purée, Soy Milk, Rice Milk or Soup.
6. Press the same Smart Program button again to select setting 1 (•) or 2 (••) as indicated above.
7. Press Start/Pause. The display indicates the real-time temperature as the contents heat.

*Note: The blades stir intermittently throughout the Smart Program to ensure the contents are heated evenly.*

*The displayed temperature may drop as cooler contents are brought towards the blades. This is normal.*

8. The countdown begins once the blender reaches the target temperature.
9. Press Cancel once the desired consistency is reached, or wait until the program completes.

When the program completes, the display indicates End.

#### **CAUTION:**

- The glass pitcher will be hot during and after cooking. To avoid burns, do not touch the hot surfaces. Use the handle on the side of the pitcher to carry and pour.
- Use caution when removing the lid from the pitcher, and when pouring hot contents.

**WARNING:** Removing the lid cap when blending hot contents may result in scalding injury. To tamp hot contents, press Pause or turn the blender off by pressing Cancel, then remove the lid completely before inserting the tamper.

#### **Tamping Hot and Cold Ingredients**

Use the tamper to push food from sides of pitcher, or release air bubbles that may form during blending.

When inserted through the lid opening, the guard near the top of the tamper prevents the tamper from contacting the blades.

#### **Tamping cold ingredients:**

1. Follow steps 1–5 in Cold Blending.
2. Press Start/Pause to Pause blending.
3. Turn the lid cap counter-clockwise and remove it from the lid.
4. Insert the food tamper through the lid opening.
5. Push food down from the sides of the pitcher towards the blades.
6. Fit the lid cap into the lid and turn it clockwise until it clicks into place.
7. Press Start/Pause to resume.

#### **Tamping hot ingredients:**

1. Follow steps 1–7 in **Hot Blending**.
2. Press Start/Pause to pause blending.
3. When the contents stop turning, carefully remove the lid from the pitcher.
4. Use the food tamper to push food down from the sides of the pitcher towards the blades.
5. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.  
The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher).
6. Press Start/Pause to resume.



## WARNING:

- Do not reach into pitcher while blender is in use. Rotating blades can cause damage and serious injury. Do not put hands, spatulas, or any other utensil into pitcher while blender is running.
- Lids and tampers are not interchangeable between different blenders. Only use accessories and small parts included with purchase.

## Blending Programs Overview

Smart Program		Default Time	Time Range (mm : ss)	Target Temperature
Smoothie		01:30	01:06 – 02:20	NA
Purée	•	00:16	00:12 – 00:24	100°C / 212°F
	••	03:52	02:52 – 04:52	100°C / 212°F
Crushed Ice		00:44	00:30 – 00:56	NA
Frozen Dessert		01:42	01:18 – 02:06	NA
Soy Milk		25:14	23:14 – 28:14	100°C / 212°F
Rice Milk	•	07:49	06:49 – 09:49	100°C / 212°F
	••	17:49	15:49 – 20:49	100°C / 212°F
Nut / Oat Milk		04:45	03:39 – 05:51	NA
Soup	•	12:00	10:00 – 15:00	100°C / 212°F
	••	13:46	11:46 – 16:46	100°C / 212°F

## Care and Cleaning

Clean the Instant Ace after each use.

Always unplug the Ace and let it cool to room temperature before cleaning. Let all surfaces dry thoroughly before use or storage.

Part / Accessory	Instruction & Tips	Cleaning Method
Lid Cap	<ul style="list-style-type: none"> <li>Remove lid cap from lid when cleaning</li> </ul>	Dishwasher Safe and Hand Washable
Lid	<ul style="list-style-type: none"> <li>Remove black silicone seal from lid when cleaning</li> </ul>	
<b>3-in-1 Tamper</b> <ul style="list-style-type: none"> <li>Measuring Cup</li> <li>Cleaning Brush</li> <li>Tamper</li> </ul>	<ul style="list-style-type: none"> <li>Disassemble and clean after each use</li> <li>If dishwashing, place on top rack</li> <li>Use the cleaning brush to clean under blades in pitcher</li> </ul>	
Strainer Bag	<ul style="list-style-type: none"> <li>Turn inside out when cleaning and spread open to dry</li> </ul>	
Glass Pitcher	<ul style="list-style-type: none"> <li>Blades are not removable</li> <li>Do not store food in the pitcher</li> <li>Do not wet bottom side of pitcher</li> <li>Ensure bottom of pitcher is dry before placing it on blender base</li> </ul>	Damp Cloth Only
Blender Base	<ul style="list-style-type: none"> <li>Wipe exterior clean with a soft, damp cloth</li> <li>Never fold the power cord</li> </ul>	

## Pulse-Action Cleaning

Use Pulse/Clean to remove superficial food debris and residue from the pitcher. Follow the steps in Cleaning Before First Use to clean the blender.

*Note: To boil away stubborn dairy and protein residue, select Soup instead of Pulse/Clean, then press Soup again to toggle to setting 2.*

**Instant Tip:** To clean and sharpen the blades, add 1–2 cups of water to the pitcher, then add 4–5 egg shells (shells only). Do not add dish soap. Discard the mixture after blending and rinse with clear, warm water. You can give this calcium-rich water to your plants!

## Deep Cleaning

Minerals in hard and soft water may deposit at the bottom of the pitcher. Periodic deep cleaning will ensure the blender's longevity.

1. Connect the power cord to a 120 V power source.
2. Remove the lid and add 1 cup (8 oz / 250 ml) white vinegar or citric acid, and 1 cup (8 oz / 250 ml) of warm water to the pitcher.
3. Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.  
*Note: The lid braces (located on the sides of the lid) must fit over the glass lid-brace catches (located on the pitcher). Place the pitcher on the blender base.*
4. Allow the solution to sit for at least one hour.
5. For regular deep cleaning, select Pulse/Clean.  
If the food residue is especially stubborn, select Soup, then press Soup again to toggle to setting 2.
6. Press Start/Pause to begin.

**WARNING**

The blender's pitcher and base contain electrical components which may cause risk of shock if wet.

**WARNING**

- Do not immerse pitcher in water or other liquid, and do not cycle through dishwasher.
- Do not immerse blender base in water or other liquid, and do not cycle through dishwasher.
- Do not immerse power cord at any time.  
Do not wet prongs of power cord.
- Blades are sharp. To avoid the risk of severe injury, unplug blender before inserting cleaning brush into pitcher.

**Troubleshooting**

Register your product today at [instantappliances.com/support/register](https://instantappliances.com/support/register).

**Contact Customer Care:**

1-800-828-7280

[support@instantappliances.com](mailto:support@instantappliances.com)

[instantappliances.com/#Chat](https://instantappliances.com/#Chat)

Problem	Possible Reason	Solution
Contents stop blending while the blender is still powered on	Contents are too thick	<ul style="list-style-type: none"> <li>• Add liquid to thin the recipe. Do not fill above <b>56 oz / 1600 ml</b> as indicated on the pitcher.</li> <li>• Use the tamper to agitate contents and ease blending.</li> <li>• Use <b>Pulse/Clean</b> to break up chunks.</li> </ul>
Smoky smell	First use-heating of non-toxic element coating	No action needed, this is normal and harmless.
	Motor overheating, may have run for too long	Press <b>Cancel</b> and wait a few minutes for the motor to cool.
	Motor overheating, contents may be too thick	<ul style="list-style-type: none"> <li>• Add liquid to thin the recipe. Do not fill above <b>56 oz / 1600 ml</b> as indicated on the pitcher.</li> <li>• Use the tamper to agitate contents and ease blending.</li> </ul>
Results are too watery	Too much liquid	Reduce the amount of liquid in your recipe.
	Food is over-processed	Use <b>Pulse/Clean</b> to prevent over-blending. Shorten the blending time.
Blender will not power on	Pitcher is not placed on base	The pitcher must be in the correct position on the blender base.
	Lid is not fully closed	Place the lid on the pitcher and press down firmly, then turn the lid clockwise until it clicks into place.
	Power cord not fully inserted into outlet	Ensure the cord is plugged fully into a 120 V outlet. Check the blender on a different outlet.
	Bad power connection or no power	<ul style="list-style-type: none"> <li>• Inspect the power cord for damage. If damage is noticed, contact <b>Customer Care</b>.</li> <li>• Check the outlet to ensure it is powered.</li> </ul>
	Fuse has blown	Contact <b>Customer Care</b> .
White, blueish or rainbow discoloration of the stainless steel in the bottom of the pitcher	Mineral deposits have settled on the bottom of the pitcher	Follow cleaning instructions in <b>Care and Cleaning</b> . Depending on severity of staining, consider <b>Deep Cleaning</b> .

Problem		Possible Reason	Solution
Error code appears on display	E01	Motor overheated, may have run for too long	Remove the pitcher from the blender base and wait a few minutes for the motor to cool.
		Contents may be too thick	Remove and re-seat the pitcher on the blender base. Add thin liquid to pitcher. Use the tamper to ease blending of thicker foods.
	E02	Thermostat sensor error	Remove and re-seat the pitcher on the blender base. Allow the blender to rest for 5 minutes between blending hot items and blending cold items. Contact <a href="#">Customer Care</a> .
	E03	Dry heat in pitcher	Remove and re-seat the pitcher on the blender base. Add liquid when using a hot blending program.
	E04	Power issue	Contact <a href="#">Customer Care</a> .
	E05	Power issue	Contact <a href="#">Customer Care</a> .
	E07	Motor is too hot	Unplug the blender and allow it to cool before using again.

Any other servicing should be performed by an authorized service representative.

## Warranty

### Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. ("Instant Brands"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified unless such alterations or modifications were expressly authorized by an Instant Brands representative.

### Limitation and Exclusions

The liability of Instant Brands, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to

- provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Brands Representative;
2. Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary to published user or operator instructions; or
  3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be paid by you.

#### **Disclaimer of Implied Warranties**

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

#### **Limitation of Remedies; Exclusion of Incidental and Consequential Damage**

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. INSTANT BRANDS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND.

#### **Warranty Registration**

Please visit [www.instantappliances.com/support/register](http://www.instantappliances.com/support/register) to register your new Instant Brands™ appliance and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

#### **Warranty Service**

To obtain service under this warranty, please contact our Customer Service Department by phone at **1-800-828-7280** or by email to [support@instantappliances.com](mailto:support@instantappliances.com). You can also create a support ticket online at [www.instantappliances.com/support](http://www.instantappliances.com/support). If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

**Instant Brands Inc.**

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Canada

Register your product today [instantappliances.com/support/register](https://instantappliances.com/support/register)

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