

DESIGNER SERIES



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SECTION 1: IMPORTANT SAFEGUARDS

IMPORTANT INFORMATION

Read all instructions carefully before using your Designer series blender.

This important information has been provided as required by the North American standards indicated below. Following these instructions will help prevent injuries and damage to the machine and will ensure that you have the best possible experience with your Designer series blender.

1.1 SAFETY CERTIFICATION

Designer series blenders are certified by ETL under Blendtec® in the ETL Official Listing. Conforms to ANSI/UL Std. 982 and Cert. to CAN/CSA Std. C22.2#195.



This certification ensures that your Designer series blender has been tested for electrical and mechanical safety. The standards indicated have been developed over many years to prevent injury, fire, and damage. Part of the process includes quarterly audits to ensure that Blendtec is producing equipment to these stringent criteria.

1.2 NSF CERTIFICATION

Items included in the box which bear the NSF® mark are certified by NSF International (NSF) under Blendtec in the NSF Official Listing.



This certification ensures that your Designer series blender has been tested for food (sanitation) safety. The standards utilized have been developed over many years to prevent contamination from toxic substances and to ensure ease of cleaning. Part of the certification process includes an annual audit to ensure that Blendtec is producing equipment to these stringent criteria.

1.3 AVOID CONTACT WITH MOVING PARTS

- ALWAYS keep fingers, hands, hair and clothing away from all moving parts.
- ALWAYS keep all utensils away from the drive socket and blender jar blades during operation as utensils may damage blades or the blender jar.
- NEVER put hands into the blender jar or add substances by hand when the blender jar is on the motor base.
- NEVER touch the blade with your fingers whether it is on or off the motor base.
- NEVER place jar into drive socket if blender motor is operating.
- DO NOT rock or remove the blender jar during operation.

These precautions will prevent personal injury and/or damage to the blender.

1.4 NEVER OPERATE THE BLENDER IF IT APPEARS DAMAGED

If the blender malfunctions, call your service agent first. If it is dropped or damaged in any way, return the blender to a Blendtec service agent immediately for examination, repair, electrical or mechanical adjustment, or possible replacement.

1.5 NEVER OPERATE BLENDER IN LIQUID

To protect against the risk of electrical shock do not put the motor base in water or other liquid. Do not use the blender outdoors where it is subject to precipitation.

1.6 NEVER PUT NON-FOOD ITEMS INTO JAR

Utensils, rocks, and glass are dangerous if placed in jar. Damage caused by such foreign objects will void the warranty. Keep hands and utensils out of jar while blending to reduce the risk of severe injury to persons or damage to the blender. Utensils may only be used when the blender is not running.

1.7 NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE

1.8 NEVER OPERATE THE BLENDER USING ATTACHMENTS NOT SOLD BY BLENDTEC

The use of any unauthorized attachments may cause fire, electric shock, and/or injury and will void the warranty.

1.9 BLENDER JAR MUST BE PROPERLY IN PLACE WHILE APPLIANCE IS OPERATING

1.10 BLADES ARE SHARP! HANDLE CAREFULLY!

1.11 WARNING, DO NOT BLEND HOT LIQUIDS OR OTHER HOT INGREDIENTS

1.12 USE CAUTION WHEN BLENDING ON THE SOUP CYCLE

When blending on the Hot Soup cycle, friction of the blade will heat the contents. The vented lid will allow pressure relief. Be careful not to come in contact with any steam coming from the clear center lid.

1.13 POWER CORD PRECAUTIONS

- NEVER operate with a damaged cord or plug. If the supply cord is damaged it must be replaced by the manufacturer or authorized service agent to avoid a hazard.
- DO NOT permit the cord to hang over the edge of the work surface.
- NEVER use an extension cord with the unit.
- Unplug the blender motor when not in use, before changing blender locations, or cleaning.

1.14 NEVER ATTEMPT TO REPAIR THE POWER UNIT

Never remove the blender motor cover. The blender motor does not contain self-adjustable or serviceable parts. A qualified service agent must make all service adjustments. Removing the cover or attempting to service the blender will void the warranty.

1.15 TURN THE BLENDER OFF WHEN NOT IN USE

1.16 AVOID TOUCHING THE BLENDER DRIVE SOCKET AFTER EXTENSIVE USE

The blender drive socket may become hot after numerous cycles.

1.17 SAFETY

This appliance is not intended for use by persons (including children with 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. Children should be supervised to ensure that they do not play with the appliance.

1.18 DESIGNER SERIES BLENDERS ARE INTENDED FOR HOME USE ONLY! ANY USE OF THE DESIGNER SERIES BLENDER FOR COMMERCIAL PURPOSES VOIDS ALL WARRANTIES

1.19 NEVER OPERATE THE BLENDER WITH MORE THAN THE MARKED CAPACITY OF THE JAR

SECTION 2: UNPACKING

SAVE ALL PACKAGING MATERIALS AND INSTRUCTIONS FOR FUTURE USE

2.1 UNPACKING YOUR BLENDER

You should have received the following items:

- **Designer series blender motor base**
- **Blender jar with lid**
- **Blendtec 101 booklet**
- **Customer Service and Warranty Registration Card**

Additional literature may be included depending on package configuration

1. Remove blender motor base, blender jar, and lid from packaging.
2. Unwind the power cord.
3. Check for any packing material that may have blocked ventilation holes on the underside of the blender motor base.
4. Inspect all items to ensure no damage occurred during shipment.
5. If any damage has occurred, contact your Blendtec service agent immediately.

2.2 RECORDING YOUR SERIAL NUMBER AND DATE OF PURCHASE

Record your blender motor serial number and date of purchase in the space below. You will need these when contacting Blendtec for service or questions.

Motor Serial #(Found on bottom of motor base): _____

Date of Purchase: _____

Purchased From: _____

2.3 REGISTRATION OF YOUR BLENDER

Register online at www.blendtec.com/registration

SECTION 3: GETTING TO KNOW YOUR BLENDER

(Refer to Figures 1 and 2)

3.1 BLENDER MOTOR BASE

- Smart Touch Interface: Consists of preprogrammed cycles, capacitive touch slider, and various one-touch settings, depending on model.
- Hardened Metal Drive Socket: Where the jar couples with the motor to turn the blade assembly; made of hardened metal.
- LED Information Center: Displays the number of times a blend cycle button has been pressed, the time left to blend, and error messages.
- Power Unit: This unit is located within the blender motor base and contains the computerized electronics that run the blender.
- Motor Base Cover: Houses the power unit in a durable, plastic material.
- Power Cord: Located at the back of the motor base cover.

3.2 BLENDER JAR ASSEMBLY

The blender jar assembly consists of the blender jar, blade assembly, and lid.

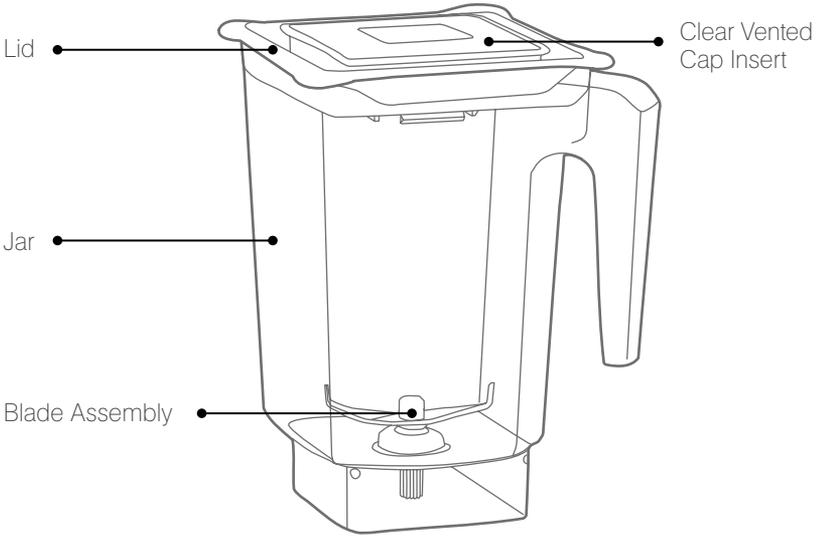
- Jar: Durable, BPA-free jar; easy to clean
- Blade Assembly: Uniquely designed stainless steel blade provides fast, consistent blending
- Lid: Vented gripper lid seals liquids within the jar during blending

NOTE: Filling the blender jar beyond the marked capacity is not recommended.

SECTION 4: INSTALLATION

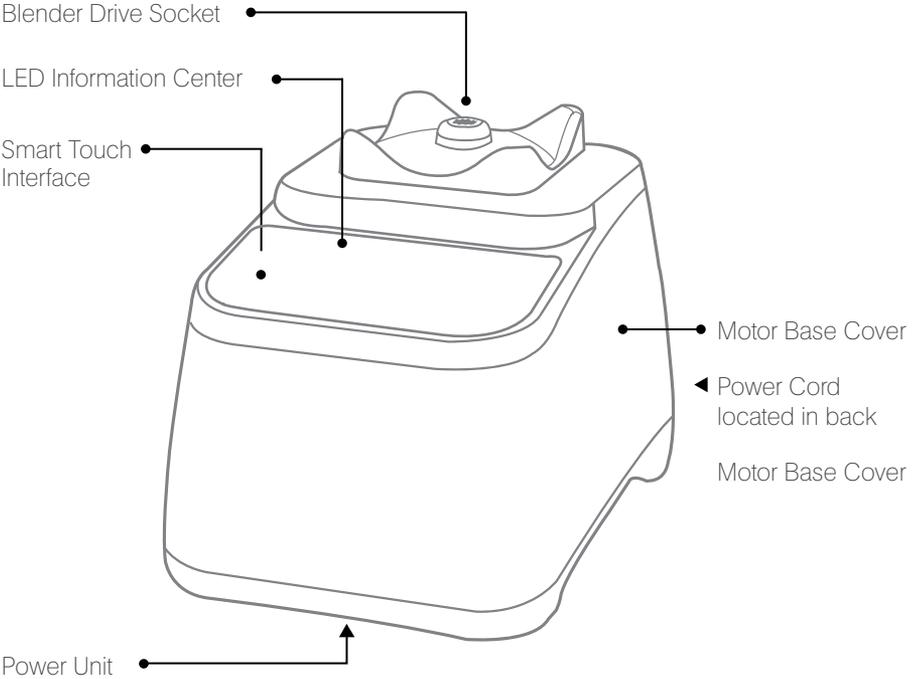
1. Place the blender on a flat, clean, and dry surface. Blender vents should be unobstructed to allow proper cooling during use.
2. Make sure an outlet is available within two feet (61cm) of the blender motor.
3. Place appropriately filled blender jar, with lid in place, onto blender base.
4. We recommend that surge protection be placed between the receptacle and the blender motor.

FIGURE 1: BLENDER JAR ASSEMBLY



The jar shown above is the Wildside+™ Jar

FIGURE 2: MOTOR BASE



SECTION 5: OPERATIONAL OVERVIEW

5.1 QUICK RECIPE INSTRUCTIONS –

Use these steps to get started right away.

1. Choose a recipe from the included Blendtec 101 booklet.
 2. Gather all of the ingredients.
 3. Load the blender jar as indicated in the recipe.
 4. Plug in the blender.
 5. Press the power button located on the upper right hand side of the smart touch interface.
 6. A cycle count (indicating the number of cycles the blender has run) will display on the LED Information Center for three seconds following power on.
 7. Attach the blender lid to the jar; ensure that it sits on the jar completely.
 8. Place the blender jar onto the base, making sure the jar is secure and fully seated on the motor base.
 9. Press the indicated icon from the recipe once (or as indicated in the recipe) or use the slider for manual control.
 10. When cycle is complete, remove the blender jar from the motor base.
 11. Remove the jar lid and serve as indicated in the recipe .
 12. For best cleaning results, run the Clean cycle immediately after blending.
- (See CARE AND CLEANING; 6.1)

5.2 ALL ABOUT BLEND CYCLES

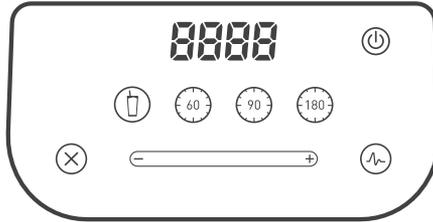
Blend cycles are timed cycles designed for specific types of blends. These one-touch cycles speed up, slow down, and shut off automatically, so results are perfect every time.

Each blender in the Designer series features a number of preprogrammed cycles and settings that provide a wide range of recipes and functions*:

-  **Smoothie** – Fruit smoothies, green smoothies, milkshakes
-  **Timed Cycles** – hot soup, bread dough
-  **Dips** – dressings, dips, sauces, batters
-  **Ice Cream** – ice cream, frozen yogurt, sorbets
-  **Hot Soup** – soups, hot chocolate, syrups, fondues
-  **Whole Juice** – juices, green drinks
-  **Clean** – automatic cleaning cycle
-  **Batters** – sauces, dips, dressings, batters
-  **Mixed Drinks** – mixed drinks, milkshakes, crush ice
-  **+10** – adds 10 seconds to your preprogrammed cycles
-  **Pulse** – used to quickly stir, chop, or mince at a high speed
-  **Blend Rewards** – the Designer 725 displays a code when blending milestones are reached that can be redeemed online for prizes.

**Interfaces and cycles will vary depending on model number*

5.3 DESIGNER 600



SMOOTHIE

This 40-second cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

ONE-TOUCH TIMED CYCLES

The Designer 600 comes equipped with three one-touch timed cycles: one 60-second, one 90-second, and one 180-second. These cycles free your hands for other kitchen tasks and are ideal for recipes that require longer blending times, such as hot soup or bread dough.

PULSE

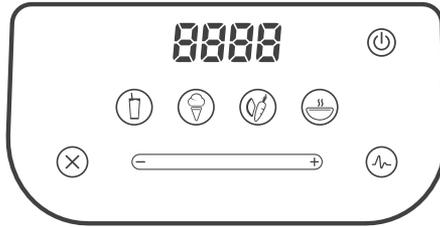
The Pulse function is used for chopping, mincing, whipping, or other momentary tasks that do not require a long blend cycle. You can also Pulse to quickly stir a blend before serving.

The Pulse setting runs at speed 7 and will only run while the Pulse icon remains pressed. When the icon is released, the motor shuts off.

CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

5.4 DESIGNER 625



SMOOTHIE

This 40-second cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

ICE CREAM

This 45-second cycle is designed specifically for frozen treats, including ice cream, sorbets, and frozen yogurt. The cycle speeds up and slows down at the appropriate moments to ensure your blends stay frozen.

To use the Ice Cream cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Ice Cream icon. The blender will run the cycle and automatically shut off. After creating your frozen dessert, serve immediately and store leftovers in the freezer.

WHOLE JUICE

This 50-second cycle is designed to completely blend tough and dense ingredients, including carrots, celery, and seeds. Use the Whole Juice cycle if you are using any fruits and/or vegetables with stems, seeds, or skins.

When blending carrot juice or other dense juices, you may need to repeat this cycle once or twice until the desired texture and consistency are achieved.

HOT SOUP

This 90-second cycle is designed for hot recipes. The cycle's length of time, combined with the speed of the motor, heats the ingredients to a hot temperature. This cycle can also be used for hot chocolate, syrups, and fondue.

When using fresh ingredients, remember that the speed of the blade generates enough heat to warm the ingredients. Do not add any liquids or ingredients over 115° F to the jar when preparing soups or hot items.

PULSE

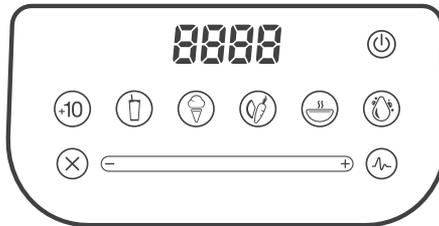
The Pulse function is used for chopping, mincing, whipping, or other momentary tasks that do not require a long blend cycle. You can also Pulse to quickly stir a blend before serving.

The Pulse setting runs at speed 7 and will only run while the Pulse icon remains pressed. When the icon is released, the motor shuts off.

■ CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

5.5 DESIGNER 675



⊖ +10

This +10 icon allows users to add 10-second intervals to their blend cycles. It also acts as a stand-alone, 10-second cycle. To use this feature, simply touch it once at any point during the cycle.

🥤 SMOOTHIE

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To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

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When blending carrot juice or other dense juices, you may need to repeat this cycle once or twice until the desired texture and consistency are achieved.

HOT SOUP

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When using fresh ingredients, remember that the speed of the blade generates enough heat to warm the ingredients. Do not add any liquids or ingredients over 115° F to the jar when preparing soups or hot items.

CLEAN

The Clean cycle is a 23-second cycle that automatically cleans the inside of your blender jar. To use the Clean cycle:

1. Add 1 cup of water and a drop of dish soap to the blender jar
2. Secure the lid and place the jar on the blender base
3. Press the Clean button
4. Once the cycle is complete, remove the jar and rinse

For best results, use the Clean cycle immediately after blending.

PULSE

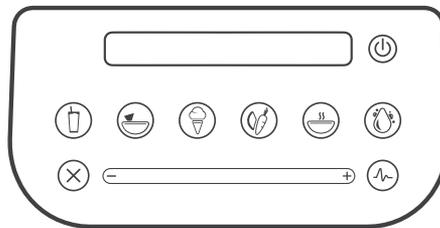
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The Pulse setting runs at speed 7 and will only run while the Pulse icon remains pressed. When the icon is released, the motor shuts off.

CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

5.6 DESIGNER 700



SMOOTHIE

This 40-second cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.



DIPS

This 23-second cycle stays at relatively low speeds for shorter periods of time. This combines your dips, allowing the flavors to blend together properly, without over-mixing.

To use the Dips cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Dips icon. The blender will run the cycle and automatically shut off.



ICE CREAM

This 45-second cycle is designed specifically for frozen treats, including ice cream, sorbets, and frozen yogurt. The cycle speeds up and slows down at the appropriate moments to ensure your blends stay frozen.

To use the Ice Cream cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Ice Cream icon. The blender will run the cycle and automatically shut off. After creating your frozen dessert, serve immediately and store leftovers in the freezer.



WHOLE JUICE

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HOT SOUP

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3. Press the Clean button
4. Once the cycle is complete, remove the jar and rinse

For best results, use the Clean cycle immediately after blending.



PULSE

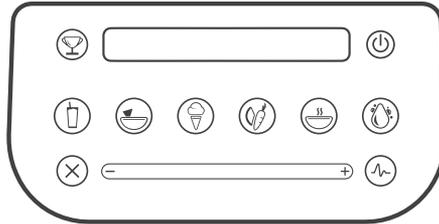
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■ CAPACITIVE TOUCH SLIDER

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5.7 DESIGNER 725



🥤 SMOOTHIE

This 40-second cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

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3. Press the Clean button
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For best results, use the Clean cycle immediately after blending.

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The Pulse function is used for chopping, mincing, whipping, or other momentary tasks that do not require a long blend cycle. You can also Pulse to quickly stir a blend before serving.

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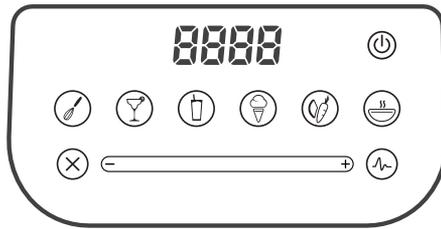
CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

BLEND REWARDS™

The Designer 725 rewards users for continuous use through our exclusive Blend Rewards program. The 725 tracks each number of completed blends, then displays a code once certain blending milestones are reached. The code can be redeemed online for recipe books, gift cards, kitchen utensils, jar discounts, and more.

5.8 EXPRESS



BATTERS

This 23-second cycle stays at relatively low speeds for shorter periods of time. This combines your dips, allowing the flavors to blend together properly, without over-mixing.

To use the Dips cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Dips button. The blender will run the cycle and automatically shut off.

MIXED DRINKS

This 35-second cycle is used for mixed drinks, milkshakes, iced coffees, and milkshakes. This length of time creates a consistency that is ideal for these types of recipes.

To use the Mixed Drinks cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Mixed Drinks icon.

SMOOTHIE

This 40-second cycle is designed specifically for various types of smoothies and thick drinks that frequently use dense or frozen ingredients. It slows down and speeds up automatically during the course of the cycle. This allows the blender to draw the ingredients into the blending vortex, creating the desired texture.

To use the Smoothie cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Smoothie icon. The blender will run the cycle and automatically shut off.

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To use the Ice Cream cycle, load your jar as indicated in the recipe you are using, secure the lid, and press the Ice Cream icon. The blender will run the cycle and automatically shut off. After creating your frozen dessert, serve immediately and store leftovers in the freezer.

WHOLE JUICE

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When blending carrot juice or other dense juices, you may need to repeat this cycle once or twice until the desired texture and consistency are achieved.

HOT SOUP

This 90-second cycle is designed for hot recipes. The cycle's length of time, combined with the speed of the motor, heats the ingredients to a hot temperature. This cycle can also be used for hot chocolate, syrups, and fondue.

When using fresh ingredients, remember that the speed of the blade generates enough heat to warm the ingredients. Do not add any liquids or ingredients over 115° F to the jar when preparing soups or hot items.

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CAPACITIVE TOUCH SLIDER

The capacitive touch slider allows you to fine-tune the speed of your blender. Simply slide your finger to the right to increase the blender's speed or the left to decrease speed.

SECTION 6: CARE AND CLEANING

6.1 CLEANING

1. Add 1 cup (240ml) of hot water and a drop of liquid dishwashing soap to the blender jar.
2. Place the lid tightly onto the jar.
3. Place the blender jar on the blender base and, with your hand placed on top of the lid, press the CLEAN cycle button.

6.2 LONG-TERM SANITATION

1. For long-term sanitation, fill the blender jar with hot water.
2. Add one to two teaspoons (5-10ml) of liquid chlorine bleach to the jar.
3. Stir for 10 seconds to mix water and bleach. Let mixture stand in blender jar for five minutes.
4. Empty water/bleach mixture. Turn jar upside down on dish rack until dry.

6.3 CLEANING TIPS AND CAUTIONS

- Do not use stiff bristled brushes or abrasive cloths/pads to clean the blender base or jar as this will dull or scratch the surface.
- NEVER submerge the blender motor in water. Avoid submerging blender jars for more than 5 minutes. Water penetration through the lower jar seals will reduce the life of the jar. After cleaning, we recommend the blender jar be stored upright.

- BLENDER JAR IS DISHWASHER SAFE—TOP RACK ONLY!
- Extreme temperatures damage the lower seal of the jar. We recommend hand washing to prolong the life of the blender jar. We do not recommend the jar be used for temperatures above boiling (212°F, 100°C).

SECTION 7: TROUBLESHOOTING

While we don't expect you to have any problems with your blender, sometimes failures do occur. Use the following guidelines to see if the problem is easily fixed or requires service.

7.1 BLENDER MOTOR WILL NOT TURN ON (NO POWER)

If the blender motor will not turn on, try the following:

- Determine if the Power Button is lit. Absence of a lit Power Button indicates a lack of power to the unit.
- Make sure the blender is plugged in.
- Check your house circuit breaker switch or fuse to make sure it is set to the ON position.
- Press the Power Button located on the upper right hand side of the touch area.
- Unplug the power cord from the wall receptacle, wait 5 seconds, then plug power cord back in.

7.2 ERROR MESSAGES ON DISPLAY



If this icon appears on your blender, it indicates that the motor is overheating. The blender has been disabled until the unit cools to operating temperatures. Turn off and unplug the unit. Allow it to cool for at least 20 minutes, then plug it back into check if the icon is still visible. If the icon does not disappear after 20 minutes or more of cooling time, please call your Blendtec Service Agent.



If this icon appears on your blender, please turn off and unplug the unit. Check the blender jar for blockage and clear if necessary. Plug in the unit and turn the blender on again. If the icon is still visible on your blender, contact your Blendtec Service Agent.



If this icon appears on your blender it indicates that more than one touch sensor on the blender has been touched. This icon should only appear as long as the multiple sensor areas are being touched. If this icon remains on when no one is touching the touch area unplug and re-plug in the blender. If the problem persists please contact your Blendtec Service Agent.



If this message appears on the LED information center it indicates there has been an error. There are error messages from E-01 through E-06. If any of these errors appear, press the stop button to clear the message. If the error message reappears please contact your Blendtec Service Agent.

7.3 NOISE LEVEL CHANGES

If the blender noise level has increased from original levels, determine whether the sound is coming from the blender motor or jar.

- Blender Motor: Remove the pitcher and run blender at highest speed.
- Listen to how the motor sounds. If it is excessively noisy, contact your Blendtec service center for evaluation.
- Jar: After checking the motor, place the jar back on the motor. Run the motor for a few seconds using the Pulse button. (If you have more than one jar, test a different jar to determine whether the sound is different.) If a jar is excessively noisy, or if the blade assembly seems loose or sounds “gravelly” when turned by hand, contact your Blendtec service center.

7.4 BLENDED TEXTURE UNSATISFACTORY

If the blended texture of product is lumpy or uneven, do the following:

- Ensure the mixture is not cavitating during the cycle. Cavitation is a condition in which an air pocket forms within the drink mix because the mix is too cold or too solid. The blender blade then spins freely in this cavity. This problem can be corrected by increasing the mix temperature by either reducing ice, increasing liquid and/or ensuring that the frozen ingredients used in the recipe are never colder than 10 degrees Fahrenheit (-12 degrees Celsius).
- If the drink is mixing well but has not had enough time for complete blending, increase cycle time. Try a longer cycle or touch and hold the “Pulse” button for the required extra blending time.
- TRIED EVERYTHING? If none of the preceding suggestions work, contact your Blendtec service agent for further assistance.

INSTRUCTIONS THAT APPEAR IN THIS USER GUIDE ARE NOT MEANT TO COVER EVERY POSSIBLE CONDITION OR SITUATION THAT MAY OCCUR. GOOD JUDGMENT MUST BE USED WHEN OPERATING THIS OR ANY OTHER MACHINERY.

SECTION 8: WARRANTY US AND CANADA

WARRANTY DESCRIPTION (US Domestic and Canada)

The motor base and jar assembly, including all moving jar parts, are covered against leaking or breakage for the warranty period. Warranties begin from date of purchase.

Cosmetic damage, product abuse, unreasonable use, damage resulting from an accident (including fire, flood, earthquake or other natural disasters), product tampering, use of accessories not endorsed by Blendtec, service performed or attempted by unauthorized service agencies, units that have modifications, or have been or used for commercial purposes are not included under this warranty.

- The quality of Blendtec blenders is unsurpassed. You will enjoy years of wonderful and reliable service from your Blendtec Designer series Blender.

THIS WARRANTY APPLIES ONLY TO PRODUCTS SOLD BY BLENDETEC OR ITS AUTHORIZED DEALERS

Limited Warranty

Blendtec warrants the blender motor to be free of defect in material and workmanship for the warranty period. During this period, such defects will be repaired or the product replaced at Blendtec's discretion without charge. This warranty does not cover damage caused by misuse, accident, or negligence. All implied warranties, including but not limited to implied warranties of fitness and merchantability, are limited in duration to the warranty period on motor and jar. Any unit submitted for repair must be accompanied by proof of original purchase and should be shipped prepaid to:

blendtec[®]

1206 South 1680 West

Orem, UT 84058

1-800-BLENDETEC

(801) 222-0888

UNDER WARRANTY

1. Contact Blendtec immediately to diagnose the difficulty. Please have the blender serial number ready as well as a description of the problem. Do not attempt to do your own repairs. Repairs made by persons other than Blendtec authorized service representatives will void the warranty. Many issues can be resolved simply and quickly over the phone.
2. If the difficulty cannot be resolved over the phone, your unit may require replacement. If blender is under warranty, Blendtec will repair or replace the unit at no cost. Cosmetic damage and abuse are not included.
3. Upon receiving instructions from Blendtec, box up your existing unit and enclose the following:

Your Name: _____

Address: _____

Phone Number: _____

Motor Serial #(Found on bottom of motor base): _____

Cycle Count (From the LED Information Center): _____

Your Purchase Date: _____

Place of Purchase: _____

An explanation of the problem: _____ 3

OUT OF WARRANTY

1. Contact Blendtec to diagnose the difficulty. Please have the blender serial number ready along with a description of the problem. Do not attempt to do your own repairs. Many issues can be resolved simply and quickly over the phone.
2. If the blender is not under warranty and you wish to have it repaired, please call customer service with your serial number, place of purchase and date of purchase so we may give you further instructions on how to send your machine in for an out of warranty repair.
3. When you ship your unit please enclose the following:

Your Name: _____

Address: _____

Phone Number: _____

Motor Serial #(Found on bottom of motor base): _____

Cycle Count (From the LED Information Center): _____

Your Purchase Date: _____

Place of Purchase: _____

An explanation of the problem: _____

Products intended for sale in the United States and Canada are only covered by U.S. and Canadian warranty, repair policies, and procedures. Products used or sold outside the United States and Canada are subject to the applicable international warranty and service procedures.

Using a machine outside the country it was designed for will void the warranty.

blendtec®

1206 SOUTH 1680 WEST
OREM, UTAH 84058 U.S.A.
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BLENDTEC.COM

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OWN-RD-210, DESIGNER SERIES,
ALL MODELS, EV B, JUNE 2014

