



**Model: BL – 020B**



Thank you for purchasing a Chicago Food High Performance Commercial Blender.  
Please read and save these instructions.

## **Important Before Using:**

1. Read all instructions before first use.
2. To protect against risk of electric shock keep the motor base away from water.
3. Do not allow children to operate the high performance blender.
4. Unplug the power cord from the wall outlet when the blender is not in use, before putting parts on, and before cleaning the base.
5. Never come in contact with moving parts of the commercial blender.
6. Do not operate the appliance if the cord or plug is damaged or if the blender is dropped or damaged. Call for service and repair of the appliance.
7. Do not use outdoors.
8. Do not let power cord come in contact with hot surfaces.
9. Keep hands and utensils out of the blender while motor is running to prevent possible severe personal injury, and/or damage to the blender. A rubber scraper is recommended for mixing when the motor is not running.
10. CAUTION: Blade is sharp! Handle Carefully!
  - Never try to remove the blade while the container is sitting on the motor base.
  - Do not operate with loose, nicked or damaged blades.
  - To reduce the risk of personal injuries never place blade assembly on motor base without blender container properly attached.
11. Always operate with the lid in place.

## **Features:**

- Industrial high-speed 3 HP peak motor
- 37000 RPM
- Stainless steel blades
- 2000 hour warranty
- Fan cooler and motor heat protection
- Electronic speed control
- Over current protection system
- Set switch, Variable speed switch, Pulse switch
- Durable stainless steel
- Waterproof adhesive

## **Operation Instructions:**

### Fruit & Ice

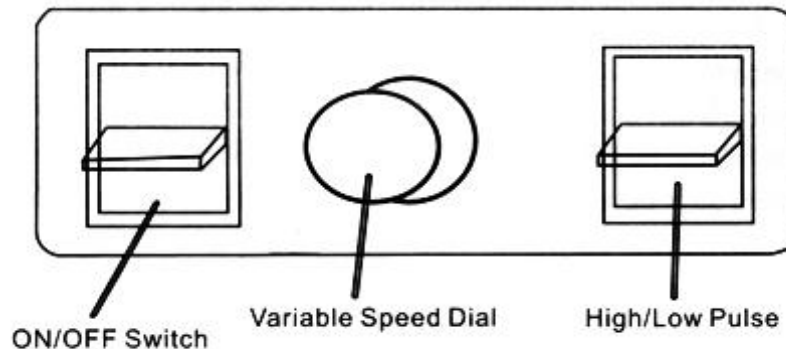
1. Material – Ice, Fruits, water or juice
2. Put the material into the container and cover the lid
3. Set variable speed to High
4. Turn on Set Switch
5. 3-5 Seconds later stop the blender and check the blends thickness

## Fruits & Vegetables

1. Put fruit or vegetables in the container with a little bit of water
2. Set to medium speed
3. Turn on Set Switch
4. Stop the blending 4-6 seconds later

*Note: The inching switch is mainly for testing or blending special materials, do not use frequently. Do not run more than 2 minutes when blending dry material.*

## Control Panel:



**On/Off Switch** – Up for On, Down for Off

**High/Low Pulse Switch** – Up for high speed (29000RPM). Down for low speed (16000RPM)

**Variable Speed Dial** – Allows users to select continuously the speed of their blender (Pulse switch overrides On/Off switch and Speed Dial)

**Safety:** All units have a built-in thermal sensor that keeps track of how hot the motor gets and will automatically shut down before motor overheats. To prevent overheating do not run blender all day. Be careful not to overheat the blender when blending thick liquids.

## Specifications:

<b>Model</b>	<b>BL-020</b>	<b>BL-020A</b>	<b>BL-020B</b>
<b>Voltage</b>	<b>110V-60Hz</b>		
<b>Capacity</b>	<b>2 Liters</b>		
<b>Allowable Container Temp</b>	<b>-40°F - 356°F</b>		
<b>Power</b>	<b>1500W</b>		
<b>Weight</b>	<b>12lbs</b>		
<b>Cord Length</b>	<b>6ft</b>		
<b>Dimensions</b>	<b>W8.26XD9XH20 Inches</b>		
<b>Protector</b>	<b>Current protector/Thermal protector</b>		

**Warranty:** Sequoia Brands warranties this product to be free of defect for the period of 1 year. Please visit [www.chicagofoodmachinery.com](http://www.chicagofoodmachinery.com) for contact and further details.