

Container Care

BEFORE DAILY USE

-To help insure that the cutter assembly and seals are free of debris, spin the drive coupling on the bottom of the container by hand a couple of times. If the shaft does not spin freely, add some warm water and a drop of liquid dish soap to the jar, then twist the shaft by hand until it begins to spin freely. This will help keep the seal in good shape and prolong the life of the container.

-It is important that food is not allowed to dry in your Hamilton Beach Commercial container between uses. To help avoid this, especially when blending thick or syrupy ingredients, rinse your container with warm water immediately after each use. Hamilton Beach Commercial offers a container, the BCR100, to help keep your containers clean while also helping save time, conserve water, and reduce costs.



6126-650

64 oz./1.8 L Container



Container Rinser Model BCR100

Hamilton Beach
COMMERCIAL

Quick cleaning after each use

- Fill the container with approximately one cup of warm water and a drop of liquid dish soap.
- Place the lid tightly on the container, then place the container on the blender base.
- Press the pulse button and allow the blender to run for 5 to 10 seconds.
- Empty the contents of the container, then rinse well.
- Set the container upside-down to allow it to dry. **Note:** when storing long term or over night, place the container right-side up.



Store dry containers stacked up-right

Sanitation after daily use

- Carefully fill the container with warm water.
- Add 1–2 teaspoons of liquid chlorine bleach to the container. **Note:** Hamilton Beach Commercial recommends using a bleach and solution at no greater than 100 ppm.
- Stir the mixture to insure bleach dilution, then let set for approximately 5 minutes.
- Empty the water and bleach mixture then rinse well.
- Set the container upside-down to allow it to dry then return to the upright position. **Note:** When storing long-term or overnight, place the container right-side up.

Tips to help prolong the life of your Hamilton Beach Commercial Container

1-When cleaning your container do not use stiff-bristled brushes, abrasive cloths or pads, or commercial sanitizer solutions to clean the jar.

A commercial sanitizer concentration that is too strong (not diluted enough) can:

- Dull or etch the surface of the container creating a hazy appearance
- Make the container material brittle and lead to hairline cracks in container edges or handle
- Cause blade assembly bearing seal failure, resulting in excess bearing noise or even bearing failure

Note: Use of improper sanitizer or improper sanitizer strength may void the container and blade assembly warranty

2-Avoid submerging containers for extended periods of time. Submersion for longer than 2 to 3 minutes can reduce the life of the container's cutter assembly seals. After cleaning, store the container upright.

3- **DO NOT** wash your container in the dishwasher.

- Avoid exposing your container to temperatures in excess of 176°F (80°C), including boiling water. Also, the temperature of any ingredients placed into the container should not exceed 115°F (46°C) as the temperature can increase during the course of the blending cycle.