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# BLENDERS

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A white icon of a blender with a lid and a base, set against a green square background.

# BLENDERS

A RESOURCE GUIDE FROM TRIMARK

Blenders come in a variety of models today, but choosing the right one becomes a bit easier when you consider what types of beverages or food you plan on preparing and how often you plan on using it. Take a look at which menu items will need a blender, examine the power and durability of the model, and then decide which features you want.



## Types of Blenders

### 1. Food Blenders

Food blenders are generally more powerful than other types of blenders. With high-powered motors of up to 4.3 hp, they are fast and efficient. They also have a large capacity, ranging from one quart to 1.5 gallon. Food blenders feature a range of speeds, functions, options and accessories to perform numerous functions.



### 2. Beverage Blenders

Beverage blenders are available for light, medium and heavy-duty uses. They can process anywhere from 10 to 100 drinks a day, depending on what type you select. Blenders have a variety of settings to help you blend, mix and crush ice for beverages, smoothies and frozen drinks. Some blenders are designed for one specific purpose, like making margaritas. If noise is an issue, consider a model with a sound enclosure.

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### 3. Immersion Blenders

The immersion blender's simple design features an electric-powered wand with a small, rotating blade at the bottom. Immersion blenders are handheld, making them easy to control, but they require more time and labor in the kitchen. Immersion blenders are used for making sauces, soups, purees, salad dressings, mayonnaise and more.

Immersion blenders can range from seven inches to nearly two feet long, and they can process anything from three to 50 gallons of a product. You may end up selecting an immersion blender that is larger than necessary to allow for future menu expansion.

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## Things to Consider When Buying a Blender

### How Will You Use It?

When selecting a blender, it's necessary to consider how it will be used. For instance, ingredients such as fresh vegetables, fruits, nuts, ice or other mix-ins require a powerful blender with a strong motor. You will also need to choose a heavy-duty blender if you are serving a large number of customers. Given the profitability of frozen beverages, the last thing you want is an under-powered blender breaking down during peak weekend demand. If you're only serving the occasional milkshake or smoothie, it's acceptable to select a beverage blender designed for lighter use.

### How Strong is the Motor?

If you're serving a large number of customers, you need to consider the power of the blender. The more power you have in your motor, the faster you can expect to blend ingredients. Although a high-powered blender requires a larger initial investment, its benefits will pay off in the long run.

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## Are the Parts Replaceable?

Depending on how often you will use the blender and the ingredients you need to process, the blender can go through a great deal of wear and tear. Make sure the blender you select has a good maintenance plan and warranty. In the event of a breakdown, having to replace just one simple part can save a lot of money, after all. Additionally, environmental factors such as heat and moisture can drastically reduce the lifespan of blender components like motor parts and containers, so have them checked regularly.

## What Features are Available?

Blender motors can range from 0.5 to 4.3 hp, and they can blend products in as few as 15–30 seconds. Many blenders feature hands-free operation and programmable buttons, plus design and technology that keeps noise to a minimum.

Blenders come in multiple container sizes as well. Capacity can range from 32 ounces to 1.5 gallons, depending on the style you select. Containers can be made with glass, stainless steel, polycarbonate or Tritan copolyester material. Most blender jars are easily removable and easy to clean.

In addition, you can add accessories to your blender to help you prepare things like egg whites, batter, sauces, mayonnaise and soups.

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# Blender Care & Maintenance

## Blade Agitator



Slowly rotate your blade assembly by hand to ensure that it turns smoothly with some resistance. Replace blade assembly if the following occurs:



1. Washer failure and oil leakage. 2. Oil leakage. 3. Seal failure / visible seal. Indents due to worn socket. 4. Seal gone / visible ball bearings. Rounded teeth due to removing container while running.

## Centering Pad



Check every 5 months to make sure that your pad is laying flat on the base. Replace the centering pad if the following occurs:

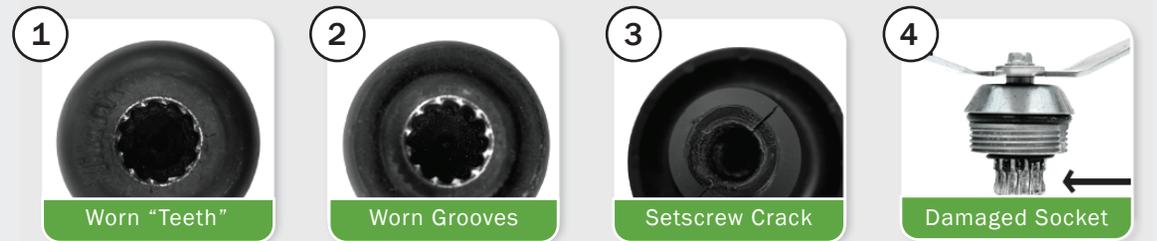


Tearing at container posts due to banging container on counter or improper cleaning of centering pad (placing pad in dishwasher or using improper cleaning or sanitizing products).

## Drive Socket



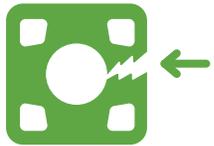
Check the condition of your drive socket every 3-4 months to ensure that the 'teeth' are sharp. Replace drive socket if the following occurs:



1. Worn 'teeth' due to removing container while running. 2. Worn grooves due to placing container on motor base without centering pad or touching container while machine is running. 3. Cracking at setscrew due to over tightened screw or due to a foreign object in the container. 4. Drive socket or blade assembly needs to be replaced.

## General Safety Tips

Follow these tips to support the life of your blender, as well as the personal safety of you and your staff.



Do not hit the container against any surface to free contents. Damage to the container or centering pad may occur.



Do not remove or place the container on the base while the machine is running. This will wear down the blade assembly and damage the drive socket.



Do not place foreign objects in the container while blending. This could result in a chipped blade assembly, which should be replaced right away. A chipped blade could lead to personal injury.



Do not shake or rattle the machine or container while in use. This will damage the blade assembly and the 'teeth' on the drive socket.



Do not overfill the container. Overfilling will result in poor blending and can result in damage to the unit. Some blenders will automatically shut off.

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# Conclusion

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Whether you're looking for a blender for your kitchen or your bar, the right model can be invaluable. Finding the perfect model, however, requires research and an understanding of your business' unique needs. In the end, the right blender will consistently deliver your signature tastes efficiently and dependably.



## Are you ready to take your kitchen to the next level?

Let TriMark help you take your kitchen vision to the next level. Our experienced team can help you select the blender that's right for you. Whether you're running a restaurant, bar, hospital, educational institution, country club or large-scale entertainment venue, we can guide you toward a blender that suits your needs and business.



TriMark offers foodservice operators a new level of service by combining the hands-on support and local market knowledge of a strong regional supplier with the purchasing strength, industry expertise, and delivery capabilities of a national company. We work closely with our customers; who include national restaurant chains, independent restaurant operators, healthcare facilities, entertainment venues, and many other segments; to provide the products and services that will help them operate more efficiently and realize better bottom line results.



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