Hamilton Beach®
Java Blend™ Coffee Brewer / Blender

Product Name/MSRP:
Hamilton Beach® Java Blend™ Coffee Brewer/Blender
(Model 40918) MSRP: $79.99

Availability
Now

Toll-Free Number and Website
800-851-8900; www.hamiltonbeach.com

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Press Room
Go to www.hamiltonbeach.com and click “press room.”
Images of Hamilton Beach® products online at http://www.hbps-imagebank.com

Good Thinking® Features

Brew, Pour, Blend – Brew a cup of hot or iced coffee and blend café-style drinks, smoothies or shakes with the Java Blend™ Coffee Brewer/Blender. It’s two appliances in one space-saving design!

Enjoy a Variety of Hot or Cold Drinks at Home – You can quickly make your favorite coffee drinks, from frappes to mocha smoothies. Instead of waiting in line at the café, brew and blend your favorite coffee drink at home, saving time and money.

Two-in-One – Use the coffeemaker as a regular coffee brewer or the blender for making other tasty drinks. You’ll always have room for two versatile appliances with this compact design.

Take It To Go – 16 oz. travel mug included, so you can take your coffee or blended coffee drink on the road.

Mocha Frappe

Ingredients
- 1 cup water
- 6 Tablespoons ground espresso or other dark roast coffee
- 1/4 cup whole milk
- 3 Tablespoons sugar
- 2 Tablespoons hot fudge topping
- 3 cups crescent-shaped ice cubes (about 30 ice cubes)
- Whipped cream
- Chocolate syrup or warmed hot fudge topping

Directions
1. Pour water into water reservoir. Place coffee filter in brew basket. Add ground espresso; brew coffee.
2. Place milk, sugar, hot fudge topping, and brewed coffee in blender jar. Add ice to mixture in blender.
3. Press PULSE 4 or 5 times to chop ice; then blend on HIGH until mixture is thoroughly blended.
4. Top with whipped cream and drizzle with chocolate, if desired.

Serves: 2 to 3

Recipe from the Hamilton Beach Brands Test Kitchen