

KHBC212

KHBC210

KHBC208

INSTRUCTIONS

INSTRUCTIONS

INSTRUCCIONES



**KitchenAid**<sup>®</sup>

## WELCOME TO THE WORLD OF KITCHENAID COMMERCIAL.

We're committed to helping you create a lifetime of delicious dishes for your customers. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.kitchenaidcommercial.com](http://www.kitchenaidcommercial.com) or by mail using the enclosed Product Registration Card.



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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the sales receipt showing the date of purchase of your Commercial Immersion Blender. Proof of purchase will assure you of in-warranty service. Before you use your Commercial Immersion Blender, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

# COMMERCIAL IMMERSION BLENDER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**⚠ WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

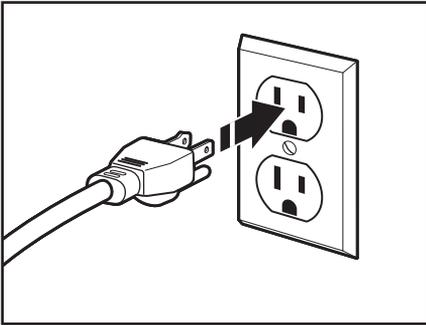
1. Read all instructions.
2. To protect against risk of electrical shock do not put motor body, cord, or electrical plug of this Commercial Immersion Blender in water or other liquid.
3. This appliance should not be used by children and care should be taken when used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surfaces, including the stove.

# COMMERCIAL IMMERSION BLENDER SAFETY

11. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage and possibility of injury.
12. Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.
13. Blades are sharp. Handle carefully.

## SAVE THESE INSTRUCTIONS

### Electrical Requirements



Volts: 120 V.A.C.  
Hertz: 60 Hz  
Intensity (Amp.): 3A Max.

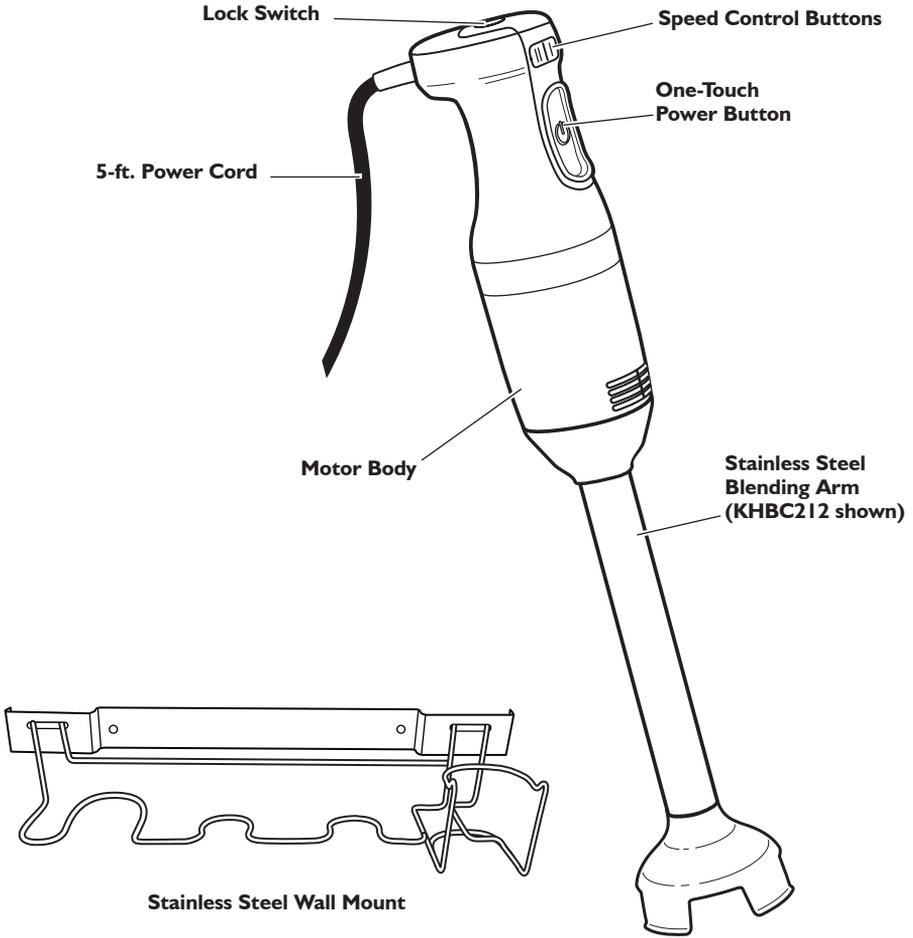
To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If it does not fit, contact a qualified electrician. Do not modify the plug in any way.

If a long extension cord is used:

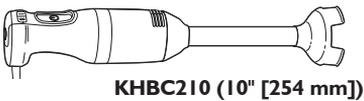
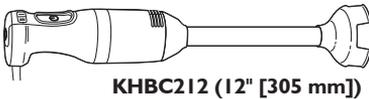
- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The cord should be arranged so it will not drape over the countertop or tabletop where it can be pulled or tripped over unintentionally.

# PARTS AND FEATURES GUIDE

## Commercial Immersion Blender parts

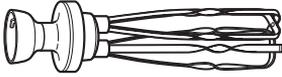
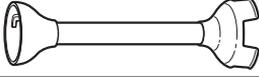


### MODEL COMPARISON



# PARTS AND FEATURES GUIDE

## Optional accessories

Accessory	Model #	Style	Length
Whisk Attachment	KHBC10WER		10" (254 mm)
Multi-Purpose S-Blade 	KHBC08MER		8" (203 mm)
	KHBC10MER		10" (254 mm)
	KHBC12MER		12" (305 mm)

## Commercial Immersion Blender features

### Speed Control

Provides easy adjustment of speed.

### One-Touch Power Button

Located on the front of the motor body and activated by pressing and holding during blending. To stop blending, simply release the power button.

### Lock Switch

Press to unlock in order for power button to function; press to lock when Commercial Immersion Blender is not in use.

### Motor Body

Designed for a comfortable, non-slip grip.

### Powerful DC Motor (not shown)

Provides powerful blending action and is designed for quiet, long-life operation.

### Twist Lock Stainless Steel Blending Arm

Simply seats onto the motor body and is rotated to lock together. The sharp stainless steel blade is covered to help prevent splashing while blending.

### 5-ft. Power Cord

Long enough to take the Commercial Immersion Blender to the cooktop or work area and rounded with no grooves for easy clean up.

### Ordering Replacement Parts

To order replacement parts for your Commercial Immersion Blender, call toll-free **1-855-845-9684**, 8 a.m. to 8 p.m., Monday through Friday, Eastern Time or visit **kitchenaidcommercial.com**.

# OPERATING THE COMMERCIAL IMMERSION BLENDER

## Before first use

Before using the KitchenAid® Commercial Immersion Blender for the first time, wipe the motor body with a clean, damp cloth to remove any dirt or dust.

**IMPORTANT:** Do not immerse the motor body in water.

Wash all the attachments and accessories by hand or in the dishwasher. Mild dish soap may be used, but do not use abrasive cleansers. Dry thoroughly with a soft cloth.

**IMPORTANT:** Always be sure to unplug the power cord from the wall socket before attaching or removing attachments.

## Intended use

This KitchenAid® Commercial Immersion Blender is intended for use in restaurants, professional kitchens, and other foodservice locations. The Commercial Immersion Blender can be used directly in a pot or bowl to mix a variety of ingredients.

### Multi-purpose S-Blade Uses

- Soups
- Vegetable purées
- Mousses
- Compotes
- Sauces
- Bisques
- Cooked meats
- Beef gravy
- Liquify fruits
- Minces

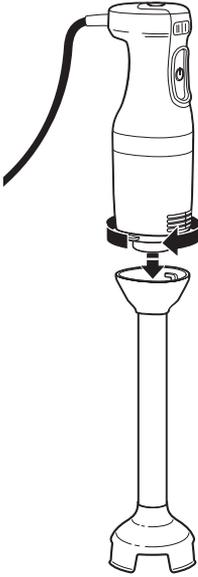
### Whisk Uses

- Pancake batter
- Mayonnaise
- Egg whites
- Pudding
- Whipped cream

# OPERATING THE COMMERCIAL IMMERSION BLENDER

## Using the twist lock blending arm

1. Insert Blending Arm attachment into motor body with the alignment mark facing the back of the unit, and twist to lock. The alignment mark on the attachment should line up with the mark on the body.



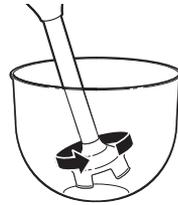
2. Plug the electrical cord into an electrical wall socket.
3. Set Commercial Immersion Blender to Low  or High  speed.
4. Insert the Commercial Immersion Blender into the mixture.

**NOTE:** The Commercial Immersion Blender should only be immersed in liquids the length of the attachment. Do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures. To avoid damaging blades or mixing container, do not touch the blade to the bottom of the mixing container or use in a mixing container that has protruding parts that can go under the metal guard.

5. Press the Lock Switch to unlock Commercial Immersion Blender.
6. Press the Power button to activate the Commercial Immersion Blender.
7. When blending is complete, release the power button before removing Commercial Immersion Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

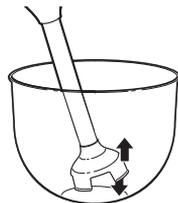
For best results, insert Commercial Immersion Blender with Blending Arm attached into the pot or bowl containing ingredients at an angle. Use your free hand to hold the pot or bowl or hold the Commercial Immersion Blender near the base of the motor unit for better stability. Remember to stop the Commercial Immersion Blender before removing it from the pot or bowl to avoid splashing.

Blending



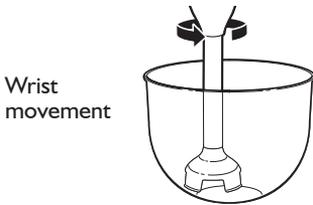
Rest the Commercial Immersion Blender on the bottom of the pot or bowl momentarily then hold at an angle and slowly draw it upwards against the side of the pot or bowl. As the Commercial Immersion Blender is drawn up you will notice the ingredients from the bottom of the pot or bowl being drawn up. When the ingredients are no longer being drawn up from the bottom, return the Commercial Immersion Blender to the bottom of the pot or bowl and repeat the process until the ingredients are at the desired consistency.

Drawing up



# OPERATING THE COMMERCIAL IMMERSION BLENDER

Using a light circular motion from your wrist, draw the Commercial Immersion Blender up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the Commercial Immersion Blender to do the work.



**NOTE:** If a piece of food becomes lodged in the guard surrounding the blade, follow the instructions noted below:

1. Release the power button and unplug the Commercial Immersion Blender from the electrical outlet.
2. Once power has been disconnected, use a spatula to remove the food lodged in the plastic guard. Do not use your fingers to remove lodged food.
3. After lodged food has been removed, plug the Commercial Immersion Blender back into the electrical outlet and resume operation.

## TIPS FOR GREAT RESULTS

- Cut solid foods into small pieces for easier blending or chopping.
- The Commercial Immersion Blender is equipped with thermal protection from high operating temperatures. Should the Commercial Immersion Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Commercial Immersion Blender into the mixture before pressing the power button, and release the power button before pulling the Commercial Immersion Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Commercial Immersion Blender from overheating.
- For best blending, hold the Commercial Immersion Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Commercial Immersion Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Commercial Immersion Blender.
- Be sure the extra long cord of the Commercial Immersion Blender is not extending over a hot heating element.
- Do not let the Commercial Immersion Blender sit in a hot pan on the cooktop while not in use.
- Remove hard items, such as fruit pits or bones, from the mixture before blending or chopping to help prevent damage to the blades.

# CARE AND CLEANING

Always clean the appliance and its attachments after use and before storing.

1. Unplug Commercial Immersion Blender before cleaning.
2. Remove the attachments by twisting (see "Operating Your Commercial Immersion Blender" section).
3. Wipe the motor body and attachments with a damp cloth. Mild dish soap may be used, but do not use abrasive cleansers.
4. Wipe power cord with warm, sudsy cloth; then wipe clean with damp cloth. Dry with soft cloth.

## Commercial Immersion Blender Attachments

Wash blending attachments in hot, soapy water, or in the dishwasher. Dry thoroughly.

**NOTE:** Do not immerse the motor body in washing solution, rinse water or sanitizing solution.

# TROUBLESHOOTING

If the Commercial Immersion Blender has stopped working, check for the following:

## Unit has been unplugged

- Release the power button
- Check the power supply
- Restart the Commercial Immersion Blender as instructed in "Operating Your Commercial Immersion Blender"

## Machine has overheated

- Release the power button
- Unplug the unit
- Wait a few minutes for the motor to cool down and the thermal safety mechanism to reset
- Restart the Commercial Immersion Blender as instructed in "Operating Your Commercial Immersion Blender"

## Unknown

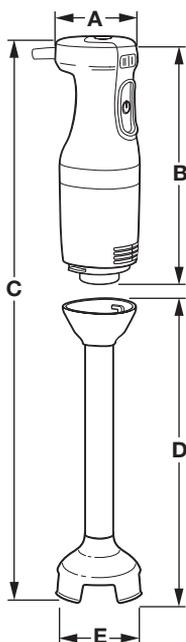
- Release the power button
- Unplug the unit
- Check the following:
  - electrical plug for damage
  - blades for freedom of movement (food may be lodged between blades and plastic guard)
  - power cord for cuts or other damage
  - drive shaft for freedom of rotation (check by removing the attachment arm and rotating the shaft manually)

# TECHNICAL SPECIFICATIONS

## Dimensions

### Dimensions

	<b>KHBC212</b>	<b>KHBC210</b>	<b>KHBC208</b>
<b>A</b>	3.5"/87.8 mm	3.5"/87.8 mm	3.2"/87.8 mm
<b>B</b>	10.7"/270.4 mm	10.7"/270.4 mm	10.7"/270.4 mm
<b>C</b>	22.3"/565.2 mm	20.3"/514.4 mm	18.3"/463.6 mm
<b>D</b>	12.0"/305 mm	10.0"/254 mm	8.0"/203 mm
<b>E</b>	3.2"/81.6 mm	3.2"/81.6 mm	3.2"/81.6 mm



### Weight

<b>KHBC212</b>	<b>KHBC210</b>	<b>KHBC208</b>
3.3 lbs/1.5 kg	3.3 lbs/1.5 kg	3.3 lbs/1.45 kg

## Electrical Data

KHBC212, KHBC210, KHBC208

<b>Motor</b>	<b>Intensity (Amp.)</b>	<b>Mixer Speed I (rpm)</b>	<b>Mixer Speed II (rpm)</b>
<b>120 V/60Hz</b>	3A Max.	11,000	18,000

## KitchenAid® Commercial Immersion Blender Warranty for the 50 United States, the District of Columbia, and Canada

This warranty extends to the purchaser and any succeeding owner for Commercial Immersion Blenders operated in the 50 United States, the District of Columbia, and Canada.

<b>Length of Warranty:</b>	Two Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>	<p>Hassle-Free Replacement of your Commercial Immersion Blender. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-855-845-9684</b>.</p> <p>OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Commercial Immersion Blender Warranty for Puerto Rico for details on how to arrange for service.</p>
<b>KitchenAid Will Not Pay for:</b>	<p><b>A.</b> Damage resulting from accident, alteration, misuse or abuse.</p> <p><b>B.</b> Replacement parts or repair labor costs for Immersion Blender operated outside the 50 United States and District of Columbia.</p>
<p><b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b>  IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.</p>	
<p>IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.</p>	



## KitchenAid® Commercial Immersion Blender Warranty for Puerto Rico

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A limited two year warranty extends to the purchaser and any succeeding owner for Commercial Immersion Blenders operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center.

Please bring the Commercial Immersion Blender, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-855-845-9684** to learn the location of a Service Center near you. Your repaired Commercial Immersion Blender will be returned to you prepaid and insured.

## Hassle-Free Replacement Warranty – 50 United States and District of Columbia

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Commercial Immersion Blender should fail within the first two years of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Commercial Immersion Blender returned to us. Your replacement unit will also be covered by our two year limited warranty. Please follow these instructions to receive this quality service.

If your Commercial Immersion Blender should fail within the first two years of ownership, simply call our toll-free Customer eXperience Center at **1-855-845-9684** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time). Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Commercial Immersion Blender, use the carton and packing materials to pack up your original Commercial Immersion Blender.

## Hassle-Free Replacement Warranty – Canada

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Commercial Immersion Blender should fail within the first two years of ownership, KitchenAid Canada will replace your Commercial Immersion Blender with an identical or comparable replacement. Your replacement unit will also be covered by our two year limited warranty. Please follow these instructions to receive this quality service.

If your Commercial Immersion Blender should fail within the first two years of ownership, take the Commercial Immersion Blender or ship collect to an

Authorized KitchenAid Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Commercial Immersion Blender will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at **1-800-807-6777**.

Or write to us at:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

## Arranging for Service after the Warranty Expires, or Ordering Accessories and Replacement Parts

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-855-845-9684** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Commercial Immersion Blender for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

**KitchenAid®**  
FOR THE WAY IT'S MADE.®

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