5KHBC212 5KHBC210 5KHBC208



**KitchenAid** 

| English    | 5   |
|------------|-----|
| Deutsch    | 19  |
| Français   | 33  |
| Italiano   | 47  |
| Nederlands | 61  |
| Español    | 75  |
| Português  | 89  |
| Ελληνικά   | 103 |
| Svenska    | 117 |
| Norsk      | 131 |
| Suomi      | 145 |
| Dansk      | 159 |
| Íslenska   | 173 |
| Русский    | 187 |
| Polski     | 201 |
| Český      | 215 |
| العربية    | 229 |
| * * *      |     |

# TABLE OF CONTENTS

| HAND BLENDER SAFETY                 |     |
|-------------------------------------|-----|
| Important safeguards                | 6   |
| Electrical requirements             |     |
| Electrical equipment waste disposal | 8   |
| PARTS AND FEATURES GUIDE            |     |
| Parts and accessories               | 9   |
| Optional accessories                | 10  |
| Features                            | 10  |
| USING THE HAND BLENDER              |     |
| Before first use                    | 11  |
| Intended use                        |     |
| Using the Twist Lock Blending Arm   | 12  |
| Blender processing guide            |     |
| TIPS FOR GREAT RESULTS              | 14  |
| CARE AND CLEANING                   | 14  |
| TROUBLESHOOTING                     | 15  |
| TECHNICAL SPECIFICATIONS            |     |
| Dimensions                          | 16  |
| Electrical data                     |     |
| WARRANTY AND SERVICE                |     |
| WAINMAIT I AITO SENTICE             | I / |

## 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:

## **ADANGER**

You can be killed or seriously injured if you don't <u>immediately</u> follow instructions.



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.

## IMPORTANT SAFEGUARDS

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

- I. Read all instructions.
- 2. To protect against risk of electrical shock do not put motor body, cord, or electrical plug of this Hand Blender in water or other liquid.
- 3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **4.** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

## HAND BLENDER SAFETY

- **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.
- II. 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.
- 14. This product is designed for commercial use only.

## SAVE THESE INSTRUCTIONS

#### **Electrical requirements**



Fire Hazard

Do not use an extension cord.

Doing so can result in death or fire.

Volts: 220-240 VAC Hertz: 50-60 Hz

**NOTE:** If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

## Electrical equipment waste disposal

#### Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol. The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

#### Scrapping the product

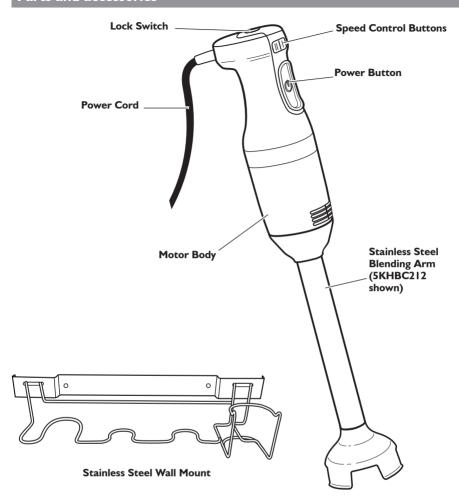
- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

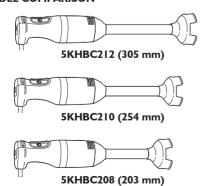
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## **PARTS AND FEATURES GUIDE**

## Parts and accessories



#### **MODEL COMPARISON**



## **PARTS AND FEATURES GUIDE**

## **Optional accessories**

| Accessory                | Model #    | Style | Size (mm) |
|--------------------------|------------|-------|-----------|
| Whisk<br>Attachment      | 5KHBC10WER |       | 254 mm    |
| Multi-Purpose<br>S-Blade | 5KHBC08MER |       | 203 mm    |
|                          | 5KHBCI0MER |       | 254 mm    |
|                          | 5KHBC12MER |       | 305 mm    |

## **Features**

#### **Speed Control**

Provides easy adjustment of speed.

#### **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 Hand 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.

#### **Power Cord**

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

## **OPERATING THE HAND BLENDER**

#### Before first use

Before using the KitchenAid Hand 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 Hand Blender is intended for use in restaurants, professional kitchens, and other foodservice locations. The Hand 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 HAND BLENDER**

## **Using the Twist Lock Blending Arm**

 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 Hand Blender to Low or High (III) speed.
- **4.** Insert the Hand Blender into the mixture.

NOTE: Hand 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 the Hand Blender.
- **6.** Press the Power button to activate the Hand Blender.
- When blending is complete, release the power button before removing Hand Blender from the mixture.
- **8.** Unplug immediately after use, before removing or changing attachments.

For best results, insert Hand 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 Hand Blender near the base of the motor unit for better stability. Remember to stop the Hand Blender before removing it from the pot or bowl to avoid splashing.



## **OPERATING THE HAND BLENDER**

Rest the Hand 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 Hand 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 Hand Blender to the bottom of the pot or bowl and repeat the process until the ingredients are at the desired consistency.



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



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

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

## Blender processing guide

| Food                 | Quantity | Preparation   | Speed            | Time   |
|----------------------|----------|---|------------------|--------|
| Pureed Soup          | 2 liters | Cooked and simmered ingredients.  | High             | 3 min. |
| Mayonnaise           | l liter  | Combine ingredients while gradually blending in oil.                      | High             | 2 min. |
| Salad Dressing       | l liter  | Combine ingredients while gradually blending in oil.                      | High             | 2 min. |
| Pureed<br>Vegetables | 1.5 kg   | Cooked 12 mm cubed vegetables with ½ Liter cooking liquid for processing. | High             | 3 min. |
| Gravy                | 2 liters | Boiled stock and vegetables add thickening agent.                         | Low              | 3 min. |
| Pancake Batter       | 2 liters | Combine all ingredients in deep container                                 | 30 pulses<br>Low | I min. |

## **TIPS FOR GREAT RESULTS**

- Cut solid foods into small pieces for easier blending or chopping.
- The Hand Blender is equipped with thermal protection from high operating temperatures. Should the Hand Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Hand Blender into the mixture before pressing the power button, and release the power button before pulling the Hand Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Hand Blender from overheating.

- For best blending, hold the Hand Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Hand Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Hand Blender.
- Be sure the cord of the Hand Blender is not extending over a hot heating element.
- Do not let the Hand 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.

- I. Unplug Hand Blender before cleaning.
- 2. Remove the attachments by twisting (see "Operating Your Hand Blender" section)
- Wipe the motor body 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.

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

#### **Hand Blender Attachments**

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

## **TROUBLESHOOTING**

#### If the Hand Blender has stopped working, check for the following:

## Unit has been unplugged

- · Release the power button
- · Check the power supply

• Restart the Hand Blender as instructed in "Operating Your Hand 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 Hand Blender as instructed in "Operating Your Hand 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 metal 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**

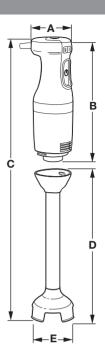
## Dimensions

#### **Dimensions**

|   | 5KHBC212 | 5KHBC210 | 5KHBC208 |
|---|----------|----------|----------|
| Α | 87,8 mm  | 87,8 mm  | 87,8 mm  |
| В | 270,4 mm | 270,4 mm | 270,4 mm |
| С | 565,2 mm | 514,4 mm | 463,6 mm |
| D | 305 mm   | 254 mm   | 203 mm   |
| E | 81,6 mm  | 81,6 mm  | 81,6 mm  |

## Weight

| 5KHBC212 | 5KHBC210 | 5KHBC208 |
|----------|----------|----------|
| I,5 kg   | I,5 kg   | 1,45 kg  |



## **Electrical Data**

#### 5KHBC212, 5KHBC210, 5KHBC208

| Motor       | Intensity<br>(Amp.) | Mixer<br>Speed<br>I<br>(rpm) | Mixer<br>Speed<br>II<br>(rpm) |
|-------------|---------------------|------------------------------|-------------------------------|
| 230 V/50 Hz | 3A Max.             | 11.000                       | 18.000                        |

## WARRANTY AND SERVICE

#### KitchenAid Hand Blender warranty

| Length of  | KitchenAid Will Pay   | KitchenAid Will Not  |
|--|---|--|
| Warranty:  | For:  | Pay For:   |
| Europe, Middle East<br>and Africa:<br>One year full warranty<br>from date of purchase. | The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center. | A. Repairs when Immersion     Blender is used for     operations other than     normal commercial     food preparation.      B. Damage resulting from     accident, alterations,     misuse, abuse, or     installation/operation     not in accordance with     local electrical codes. |

## KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

#### **Customer service**

#### In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorized Service Center, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorized KitchenAid Service Center.

#### Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 01942605504.

#### Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

#### E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

#### Address for U.K. and Ireland:

KitchenAid Europa, Inc. PO BOX 19 B-2018 ANTWERP 11 BEI GIUM

#### In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Center.

For more information, visit our website at:

www.KitchenAid.co.uk www.KitchenAid.eu

# **KitchenAid**