

5KHBC212AER
5KHBC210AER
5KHBC208AER



KitchenAid

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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.

IMPORTANT SAFEGUARDS

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

- 1.** Read all instructions. Misuse of appliance may result in personal injury.
- 2.** To protect against risk of electrical shock do not put motor body, cord, or electrical plug of this Immersion Blender in water or other liquid.
- 3.** Children should be supervised to ensure they do not play with the appliance. The appliance is not to be used by children. The appliance and cord should be out of reach of children. Children shall not clean or perform user maintenance on the appliance without supervision.
- 4.** This appliance is not intended for use by persons with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved.
- 5.** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 6.** Avoid contact with moving parts.
- 7.** Do not let cord hang over edge of table or counter.
- 8.** Do not let cord contact hot surfaces, including the stove.
- 9.** 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.
- 10.** The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- 11.** Do not use outdoors.
- 12.** When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage and possibility of injury.

IMMERSION BLENDER SAFETY

13. Keep hands, hair, clothing, and utensils away from beaters during operation to prevent the possibility of severe injury to persons and/or damage to the Immersion Blender.
14. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
15. Do not operate Immersion Blender when not in contact with ingredients being blended.
16. Remove attachments from Immersion Blender before washing.
17. This product is designed for commercial and household use and similar applications, such as:
 - staff kitchen areas in shops, offices or other working environments;
 - farm houses;
 - by clients in hotels, motels, and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

Electrical requirements

WARNING



Fire Hazard

Do not use an extension cord.

Doing so can result in death or fire.

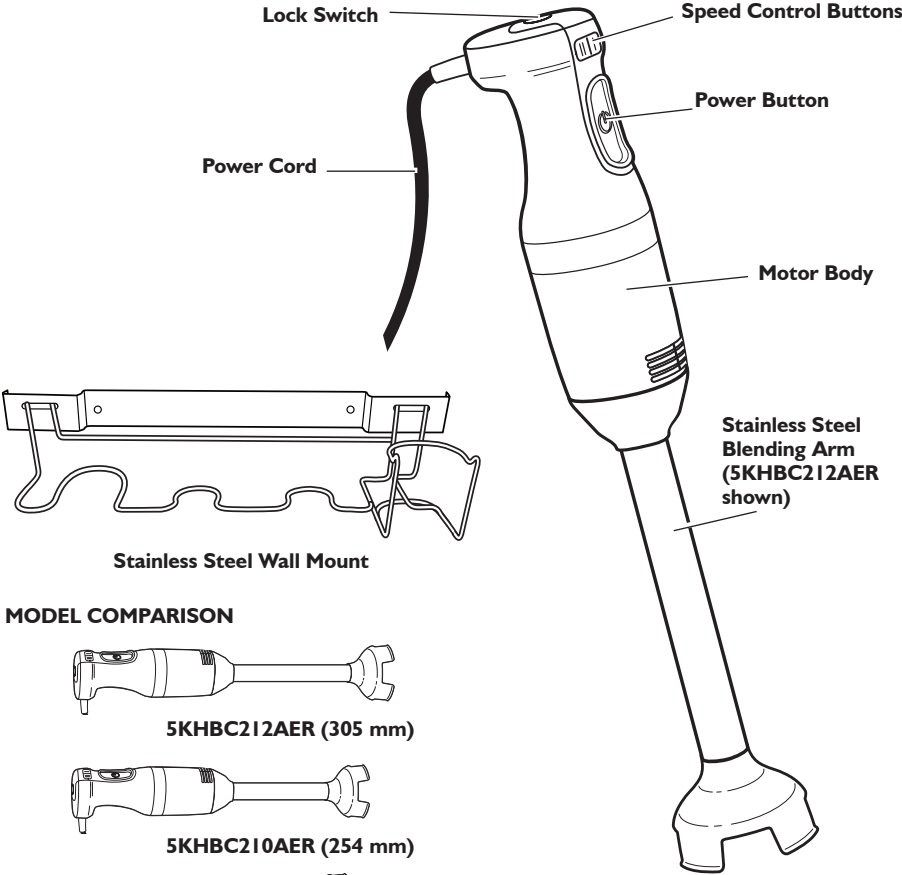
Volts: 220-240 VAC

Hertz: 50-60 Hz

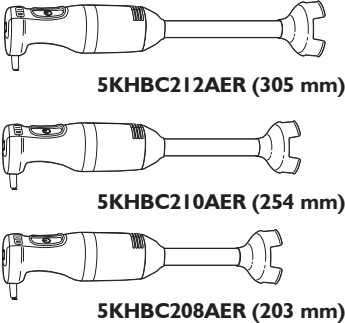
NOTE: If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

PARTS AND FEATURES GUIDE

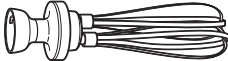

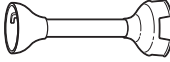
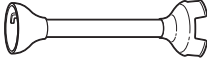
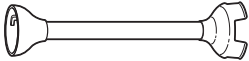
Parts and accessories



MODEL COMPARISON



Optional accessories

Accessory	Model #	Style	Size (mm)
Whisk Attachment	5KHBC10WER		254 mm
Multi-Purpose S-Blade 	5KHBC08MER		203 mm
	5KHBC10MER		254 mm
	5KHBC12MER		305 mm

PARTS AND FEATURES GUIDE

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 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.

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 Immersion Blender to the cooktop or work area and rounded with no grooves for easy cleanup.

OPERATING THE IMMERSION BLENDER

Before first use

Before using the KitchenAid® 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 Immersion Blender is intended for use in restaurants, professional kitchens, and other food service locations. The 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

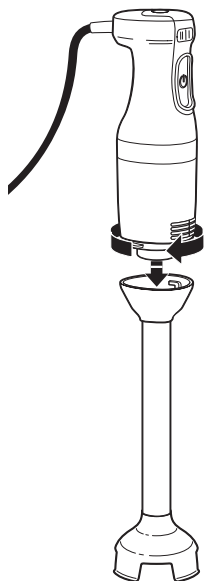
Whisk uses



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

OPERATING THE IMMERSION BLENDER

Using the Stainless Steel 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 Immersion Blender to Low  or High  speed.
4. Insert the Immersion Blender into the mixture.

NOTE: 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.

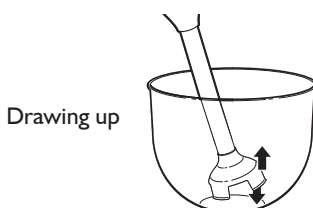
5. Press the Lock Switch to unlock the Immersion Blender.
6. Press the Power button to activate the Immersion Blender.
7. When blending is complete, release the Power button before removing Immersion Blender from the mixture.
8. Unplug immediately after use, before removing or changing attachments.

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



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

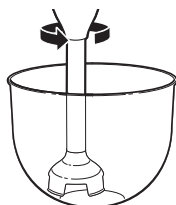
NOTE: If the ingredients are not drawing up, there may not be a sufficient amount of ingredients in your pot or bowl. Either increase the amount of ingredients, or use a smaller container.



OPERATING THE IMMERSION BLENDER

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

Wrist
movement



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 Immersion Blender from the electrical outlet.
2. 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 Immersion Blender back into the electrical outlet and resume operation.

Immersion Blender processing guide

Food	Quantity	Preparation	Speed	Time
Pureed Soup	2 litres	Cooked and simmered ingredients	High	3 min.
Mayonnaise	1 litre	Combine ingredients while gradually blending in oil	High	2 min.
Salad Dressing	1 litre	Combine ingredients while gradually blending in oil	High	2 min.
Pureed Vegetables	1.5 kg	Cooked 12 mm cubed vegetables with ½ litre cooking liquid for processing.	High	3 min.
Gravy	2 litres	Boiled stock and vegetables with added thickening agent	Low	3 min.
Pancake Batter	2 litres	Combine all ingredients in deep container	30 pulses Low	1 min.

TIPS FOR GREAT RESULTS

- Cut solid foods into small pieces for easier blending or chopping.
- The Immersion Blender is equipped with thermal protection from high operating temperatures. Should the Immersion Blender suddenly stop during use, unplug it and allow 10 minutes to automatically reset.
- To avoid splashing, insert the Immersion Blender into the mixture before pressing the Power button, and release the Power button before pulling the Immersion Blender out of the mixture.
- When blending in a saucepan on a cooktop, remove the pan from the heating element to protect the Immersion Blender from overheating.
- For best blending, hold the Immersion Blender at an angle and gently move up and down within the container. Do not pound down on the mixture with the Immersion Blender.
- To prevent overflow, allow room in the container for the mixture to rise when using the Immersion Blender.
- Be sure the cord of the Immersion Blender is not extending over a hot heating element.
- Do not let the 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 Immersion Blender before cleaning.
2. Remove the attachments by twisting (see "Operating Your Immersion Blender" section).
3. 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.

Immersion Blender Attachments

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

TROUBLESHOOTING

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

Unit has been unplugged

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

Machine has overheated

- Release the Power button
- Unplug the unit
- Wait 10 minutes for the motor to cool down and the thermal safety mechanism to reset
- Restart the Immersion Blender as instructed in "Operating the Immersion Blender"

Unknown

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

TECHNICAL SPECIFICATIONS

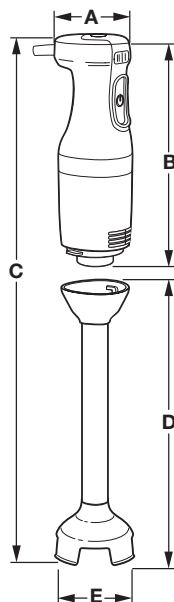
Technical data

Physical data

Dimensions			
	5KHBC212AER	5KHBC210AER	5KHBC208AER
A	87.8 mm	87.8 mm	87.8 mm
B	270.4 mm	270.4 mm	270.4 mm
C	565.2 mm	514.4 mm	463.6 mm
D	305 mm	254 mm	203 mm
E	87.5 mm	87.5 mm	87.5 mm
Weight			
	1.57 kg	1.54 kg	1.52 kg

Electrical data

Motor	Intensity (Amp.)	Mixer Speed Low (rpm)	Mixer Speed High (rpm)
230 V/50 Hz	350 W	11,000	18,000



TECHNICAL SPECIFICATIONS

Noise/Vibration Data

Measured values determined according to EN12853.

Total vibration values (vector sum of three axes) determined according to EN12853.

	Blending arm assembly with multi purpose s-blade	Blending arm assembly with whisk
Operating sound pressure levels	<80 dB(A)	<80 dB(A)
Operating vibration levels	≤2.54 cm/sec	≤1.27 cm/sec

EC - Declaration of conformity

We declare under our sole responsibility that the product described under "Technical data" fulfills all the relevant regulations and the directives 2011/65/EU, 2004/108/EC, 2006/42/EC, 2009/125/EC and the following harmonized standards have been used:

European Commission Regulation 1275/2008

EN12853: 2001+A1:2010

EN55014-1:2006+A1:2009+A2:2011

EN55014-2:1997+A1:2001+A2:2008

EN61000-3-2:2006+A1:2009+A2:2009

EN61000-3-3:2013



30 October 2014

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Authorized to compile technical file

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