

KHBC412•KHBC412OB

KHBC414•KHBC414OB

KHBC416•KHBC416OB

KHBC418•KHBC418OB

KHBC420•KHBC420OB

KHBC410WOB

INSTRUCTIONS
INSTRUCTIONS
INSTRUCCIONES



KitchenAid[®]
COMMERCIAL

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 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 or replacing carbon brushes.
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.

COMMERCIAL IMMERSION BLENDER SAFETY

10. Do not let cord contact hot surfaces, including the stove.
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

⚠ WARNING



Electrical Shock Hazard

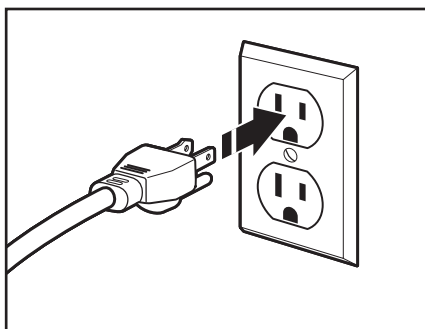
Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.



Voltage: 120 V.A.C.

Frequency: 60 Hz

Wattage: 750 W

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.

COMMERCIAL IMMERSION BLENDER SAFETY

Electrical Data for Immersion Blender and Attachments

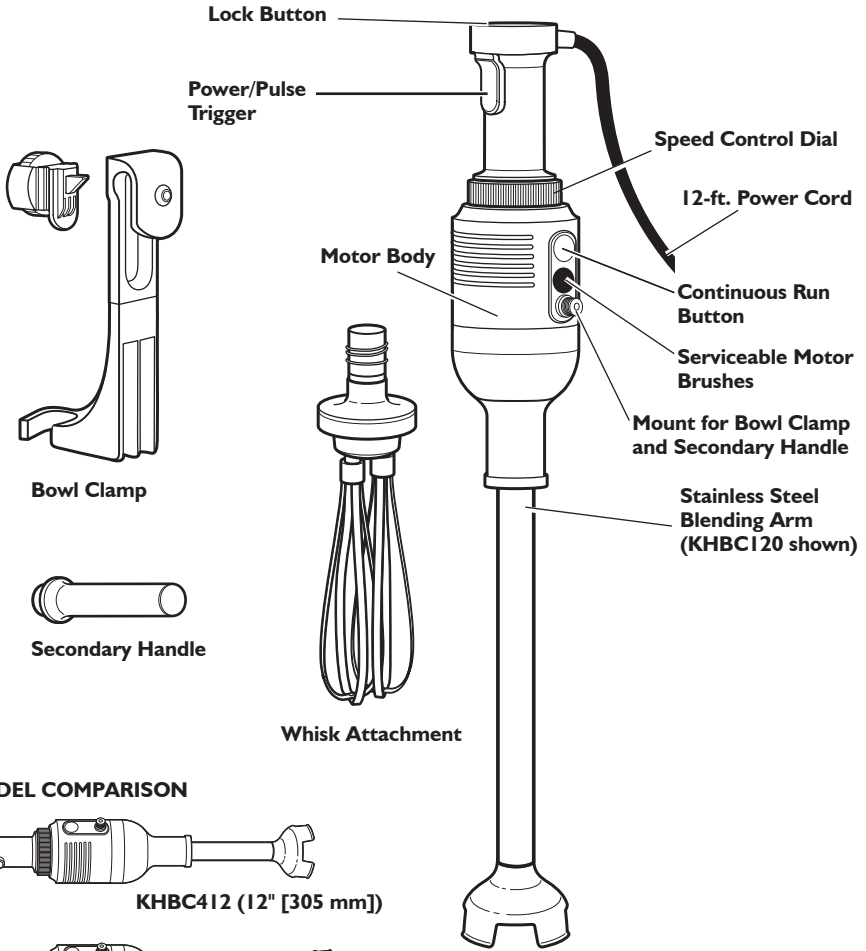
	Immersion Blender	Whisk	Blending Arm
Models	KHBC412 KHBC414 KHBC418 KHBC416 KHBC420	KHBC110	KHBC112 KHBC114 KHBC116 KHBC118 KHBC120
Volts/Hertz	120 V.A.C. / 60 Hz		
Speed-lowest	9,000 rpm	550 rpm	9,000 rpm
Speed-highest	18,000 rpm	900 rpm	18,000 rpm

Motor horsepower for our Immersion Blender motors was measured using a dynamometer, a machine laboratories routinely use to measure the mechanical power of motors. Our 1.0 horsepower (HP) motor reference reflects the horsepower rating of the motor itself and not the Immersion Blender's horsepower output to the blending vessel. The output horsepower to the blending vessel will be slightly less than 1.0 HP.

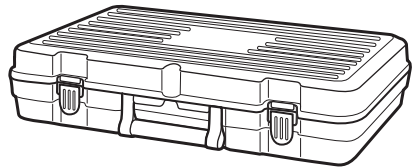
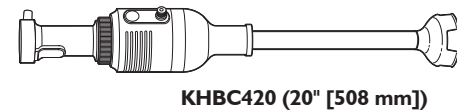
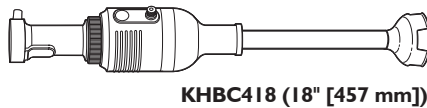
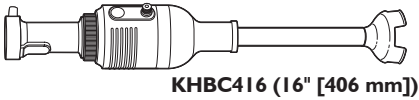
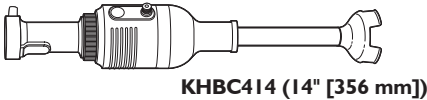
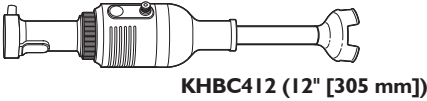
PARTS AND FEATURES GUIDE

Commercial Immersion Blender parts

English



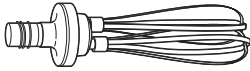
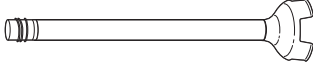
MODEL COMPARISON



Storage Case

PARTS AND FEATURES GUIDE

Optional accessories

Accessory	Model #	Style	Length
Whisk Attachment	KHBC110WSS		10" (254 mm)
Multi-Purpose S-Blade	KHBC112SS	 (KHB112SS shown)	12" (305 mm)
	KHBC114SS		14" (356 mm)
	KHBC116SS KHBC118SS KHBC120SS		16" (406 mm) 18" (457 mm) 20" (508 mm)
Recommended Bowl Size	KHBC412OB KHBC414OB KHBC416OB KHBC418OB KHBC420OB	6 gallon bowl (maximum) 14 gallon bowl (maximum) 23 gallon bowl (maximum) 32 gallon bowl (maximum) 40 gallon bowl (maximum)	

Commercial Immersion Blender features

Speed Control

Provides easy adjustment of speed with a turn of the dial, located at the base of the motor body.

Powerful 1HP Motor

Provides powerful blending action designed for long-life operation.

Power/Pulse Trigger

Located on the handle and activated by pressing and holding during blending. To stop blending, simply release the Power/Pulse Trigger.

Lock Switch

Press to unlock in order for Power/Pulse Trigger to function; press to lock when Commercial Immersion Blender is not in use.

Serviceable Motor Brushes

Feature allows easy access to motor brushes, allowing for maintenance when worn, and a longer product life for the Commercial Immersion Blender.

Bowl Clamp

Mounts conveniently to the motor housing, allowing for hands-free operation.

Continuous Run

When used with the bowl clamp, this feature allows for continuous operation.

Twist Lock Stainless Steel Blending Arm

Simply seats onto the motor body and is rotated to lock together.

Secondary handle

Mounts conveniently to the motor housing, allowing for better control while blending.

12-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.

Carrying Case

Durable case for optimal storage of the Commercial Immersion Blender.

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.

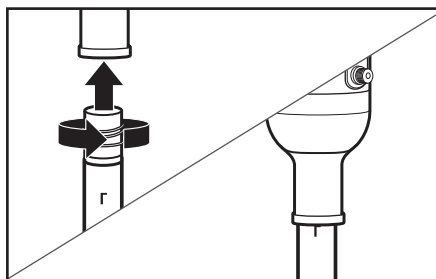
Intended use

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

Accessory	Uses
Whisk Attachment	Pancake batter, Mayonnaise, Egg whites, Pudding, Whipped cream
Multi-Purpose S-Blade	Soups, Vegetable purées, Mousses, Compotes, Sauces, Bisques, Cooked meats, Beef gravy, Liquefy fruits, Minces

Using the Commercial Immersion Blender with Blade Attachments

1. Insert Blending Arm attachment into the motor body, twist to lock. The attachment mark on the blending arm should line up with the bottom of the motor bell when fully attached.



⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

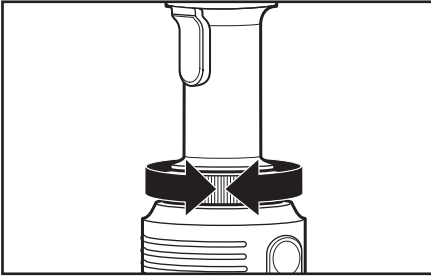
Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

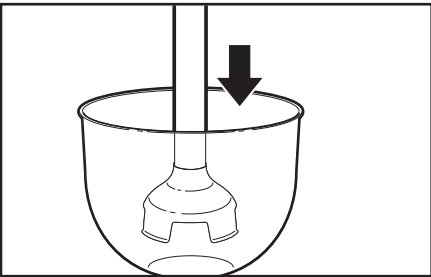
2. Plug the electrical cord into a grounded 3 prong outlet.

OPERATING THE COMMERCIAL IMMERSION BLENDER

3. Set Commercial Immersion Blender to your desired speed on the Speed Dial.

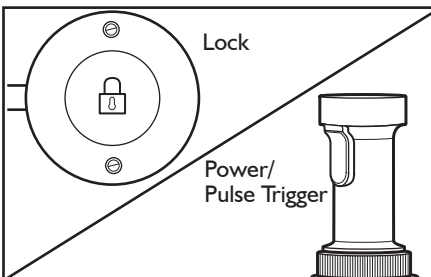


4. Insert the Commercial Immersion Blender into the mixture.

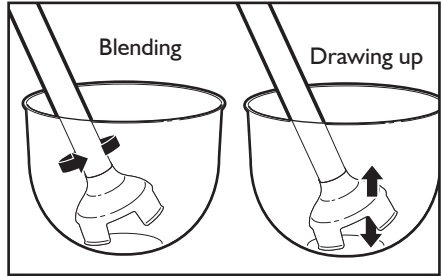


NOTE: The Commercial Immersion Blender should only be immersed in liquids to the max fill line shown on blending arm. To avoid damage to the blender, do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures. To avoid damaging blades or mixing 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 Commercial Immersion Blender, then PRESS AND HOLD the Power/Pulse Trigger to activate.

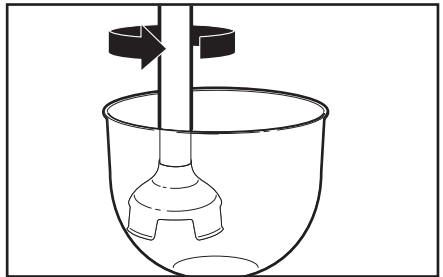


For best results, insert Commercial Immersion Blender with Blending Arm attached into the pot or bowl containing ingredients at an angle. Use the removable Secondary Handle for better stability. Stop the Commercial Immersion Blender before removing it from the pot or bowl to avoid splashing.



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, and repeat the process until the ingredients are the desired consistency.

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. Use the removable Secondary Handle, if needed, for extra stability while mixing.



OPERATING THE COMMERCIAL IMMERSION BLENDER

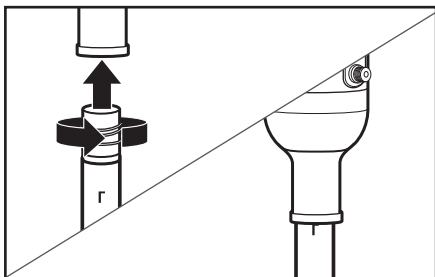
- When blending is complete, release the Power/Pulse Trigger before removing the Commercial Immersion Blender from the mixture.
- Unplug immediately after use, before removing or changing attachments.

IMPORTANT: If a piece of food becomes lodged in the guard surrounding the blade, follow these instructions:

- Release the Power/Pulse Trigger and unplug the Commercial Immersion Blender.
- Use a spatula to remove the food lodged in the plastic guard. Do not use your fingers to remove lodged food.
- Plug the Commercial Immersion Blender back into the electrical outlet and resume operation.

Using the Commercial Immersion Blender with the Whisk Attachment

- Insert the Whisk attachment into the motor body, twist to lock. The attachment mark on the whisk should line up with the bottom of the motor bell when fully attached.



! WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

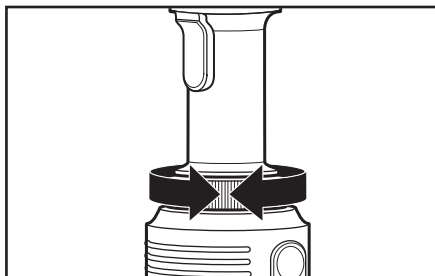
Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

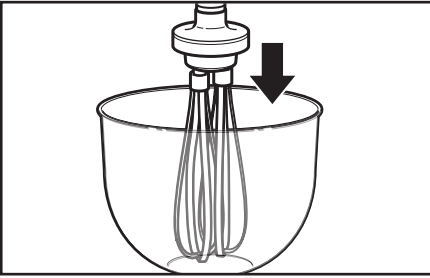
Failure to follow these instructions can result in death, fire, or electrical shock.

- Plug the electrical cord into a grounded 3 prong outlet.
- Set Commercial Immersion Blender to your desired speed on the Speed Dial.



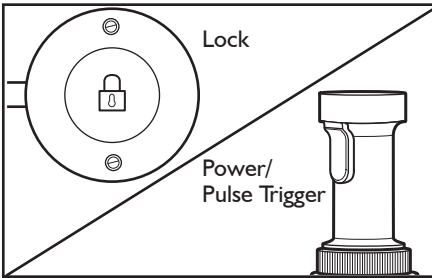
OPERATING THE COMMERCIAL IMMERSION BLENDER

4. Insert the Whisk into the mixture.

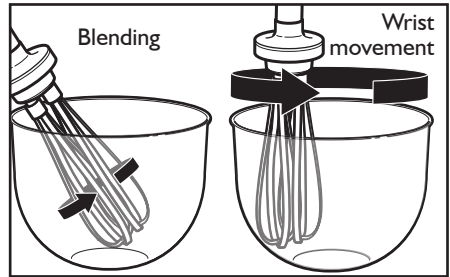


NOTE: The Commercial Immersion Blender should only be immersed in liquids the length of the attachment. To avoid damage to the blender, do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures.

5. Press the LOCK switch to unlock the Commercial Immersion Blender, then PRESS AND HOLD the Power/Pulse Trigger to activate.



For best results, insert the Commercial Immersion Blender with the Whisk 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.

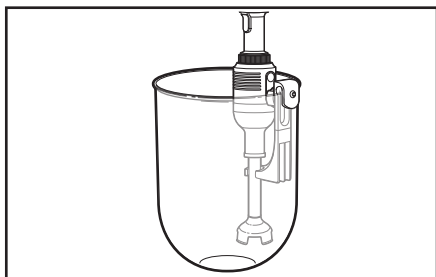


Using a light circular motion from your wrist, draw the Whisk up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the Whisk to do the work. Use the removable Secondary Handle, if needed, for extra stability while mixing.

6. When blending is complete, release the Power/Pulse Trigger before removing the Commercial Immersion Blender from the mixture.
7. Unplug immediately after use, before removing or changing attachments.

OPERATING THE COMMERCIAL IMMERSION BLENDER

Using the Bowl Clamp and the Continuous Run feature



IMPORTANT: Continuous Run feature maximum recommended mixing times:
30 minutes - Low Speed
10 minutes - High Speed

1. Slide the notched latch into the Bowl Clamp at the slot in the top of the clamp; then, use the adjustment wheel to tighten into place at the correct spot for the bowl you are using to mix.
2. Slide the Bowl Clamp over the edge of the bowl you are using for mixing, allowing the white notch on the clamp to snap onto the bowl; then, turn the knob to tighten in place.
3. Snap the Commercial Immersion Blender into the slot at the bottom of the Bowl Clamp support arm, so that the Commercial Immersion Blender is inserted in the mixture you are blending.
4. Press the Lock switch to unlock the Commercial Immersion Blender, then Press the Power/Pulse Trigger and the Continuous Run button simultaneously, and then release the Power/Pulse Trigger to activate the continuous run feature. The Commercial Immersion Blender will run hands-free at this setting.

English

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/Pulse Trigger, and release the Power/Pulse Trigger before pulling the Commercial Immersion Blender out of the mixture.
- When blending in a stockpot on a cooktop, remove the stockpot 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

Washing the Motor Body

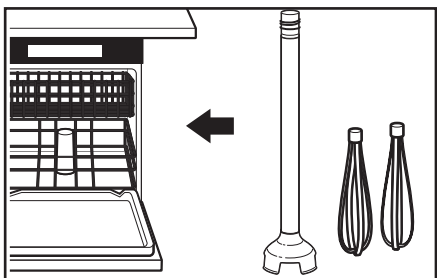


NOTE: To avoid damage to the blender, do not immerse the motor body in washing solution, rinse water, or sanitizing solution.

Always clean the Commercial Immersion Blender prior to initial use, after each use, and before storing.

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

Washing the Attachments



For food service applications: wash, rinse, and sanitize the stainless steel attachments for the Immersion Blender prior to initial use, after each use, or whenever they will not be used again within a period of 1 hour.

The following washing, rinsing, and sanitizing solutions (or their equivalents) may be used.

Solution	Product	Dilution in Water	Temperature
Washing	Noble Pan Pro I	1 oz. / 3 gallons (30 milliliters / 11.4 liters)	Hot 46°C (115°F)
Rinsing	Plain Water		Warm 35°C (95°F)
Sanitizing	Clorox® Institutional Bleach	1 Tbsp / gallon (14.8 cc / 3.8 liters)	Cold 10-21°C (50-70°F)

In applications requiring repetitive use, frequent cleaning will prolong life.

1. Remove attachment from motor body. Rinse any food residue under running water.
2. Scrub the attachment using a soft sponge. Rinse both interior and exterior sections of the attachment, removing as much stuck-on soil as possible.
3. Using a soft sponge dampened in wash solution, wipe down attachments, getting into all areas of the attachment. Assemble attachment to motor body; place in a container with wash solution, immersing $\frac{3}{4}$ of the attachment. Run unit on high for 2 minutes.
4. Repeat step 3 using clean rinse water in place of wash solution.
5. Repeat step 3 using sanitizing solution in place of wash solution.
6. Do not rinse after sanitizing. Allow to air dry before using.

TROUBLESHOOTING

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

Unit has been unplugged

- Release the Power/Pulse Trigger.
- Check the power supply.
- Restart the Commercial Immersion Blender as instructed in “Operating the Commercial Immersion Blender”.

Machine has overheated

- Release the Power/Pulse Trigger.
- 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 the Commercial Immersion Blender”.

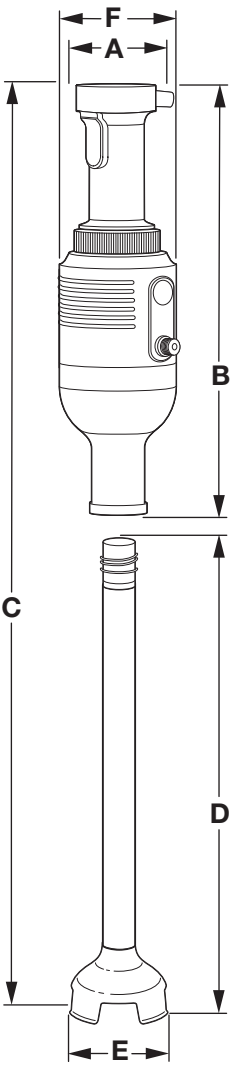
Unknown cause

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

IMPORTANT: If a piece of food becomes lodged in the guard surrounding the blade, follow these instructions:

1. Release the Power/Pulse Trigger and unplug the Commercial Immersion Blender.
2. Use a spatula to remove the food lodged in the plastic guard. Do not use your fingers to remove lodged food.
3. Plug the Commercial Immersion Blender back into the electrical outlet and resume operation.


TECHNICAL SPECIFICATIONS



	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	G (lbs/kgs)
KHBC112	73.4	420	926.6	383.9	101.5	115	9.5/4.3
KHBC114	73.4	420	875.8	434.7	101.5	115	9.7/4.4
KHBC116	73.4	420	825	485.5	101.5	115	9.9/4.5
KHBC118	73.4	420	774.2	434.7	101.5	115	10.1/4.6
KHBC120	73.4	420	723.4	383.9	101.5	115	10.3/4.7

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.

Length of Warranty:	Two Year Full Warranty from date of purchase.
KitchenAid Will Pay for Your Choice of: 	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 1-855-845-9684 . OR 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.
KitchenAid Will Not Pay for:	<ol style="list-style-type: none"> A. Damage resulting from accident, alteration, misuse or abuse. B. Replacement parts or repair labor costs for Immersion Blender operated outside the 50 United States and District of Columbia.
<p>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES 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>	

WARRANTY AND SERVICE

KitchenAid® Commercial Immersion Blender Warranty for Puerto Rico

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 at **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

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 Customer eXperience Center toll-free 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

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

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

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