

5KHBC412EXX•5KHBC412BXX  
5KHBC414EXX•5KHBC414BXX  
5KHBC416EXX•5KHBC416BXX  
5KHBC418EXX•5KHBC418BXX  
5KHBC420EXX•5KHBC420BXX



**KitchenAid**  
COMMERCIAL

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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** \_\_\_\_\_

## 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 Commercial Immersion 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 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 Authorised Service Centre 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.
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**  
**FOR COMMERCIAL USE ONLY**

# COMMERCIAL IMMERSION BLENDER SAFETY

## Electrical Requirements

### **WARNING**



#### **Electrical Shock Hazard**

**Plug into an earthed outlet.**

**Do not remove earth 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:** 220-240 V  
**Frequency:** 50-60 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.

## 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 centre 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.

# COMMERCIAL IMMERSION BLENDER SAFETY

## Electrical Data for Immersion Blender and Attachments

	Immersion Blender	Whisk	Blending Arm
<b>Models</b>	5KHBC412 5KHBC414 5KHBC418 5KHBC416 5KHBC420	KHBC110	5KHBC112 5KHBC114 5KHBC116 5KHBC118 5KHBC120
<b>Volts/Hertz</b>	220-240 V / 50-60 Hz		
<b>Speed-lowest</b>	9,000 rpm	550 rpm	9,000 rpm
<b>Speed-highest</b>	18,000 rpm	900 rpm	18,000 rpm

Motor horsepower for our Commercial 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 Commercial Immersion Blender's horsepower output to the blending vessel. The output horsepower to the blending vessel will be slightly less than 1.0 HP.

### **WARNING**



#### **Electrical Shock Hazard**

**Disconnect power before servicing.**

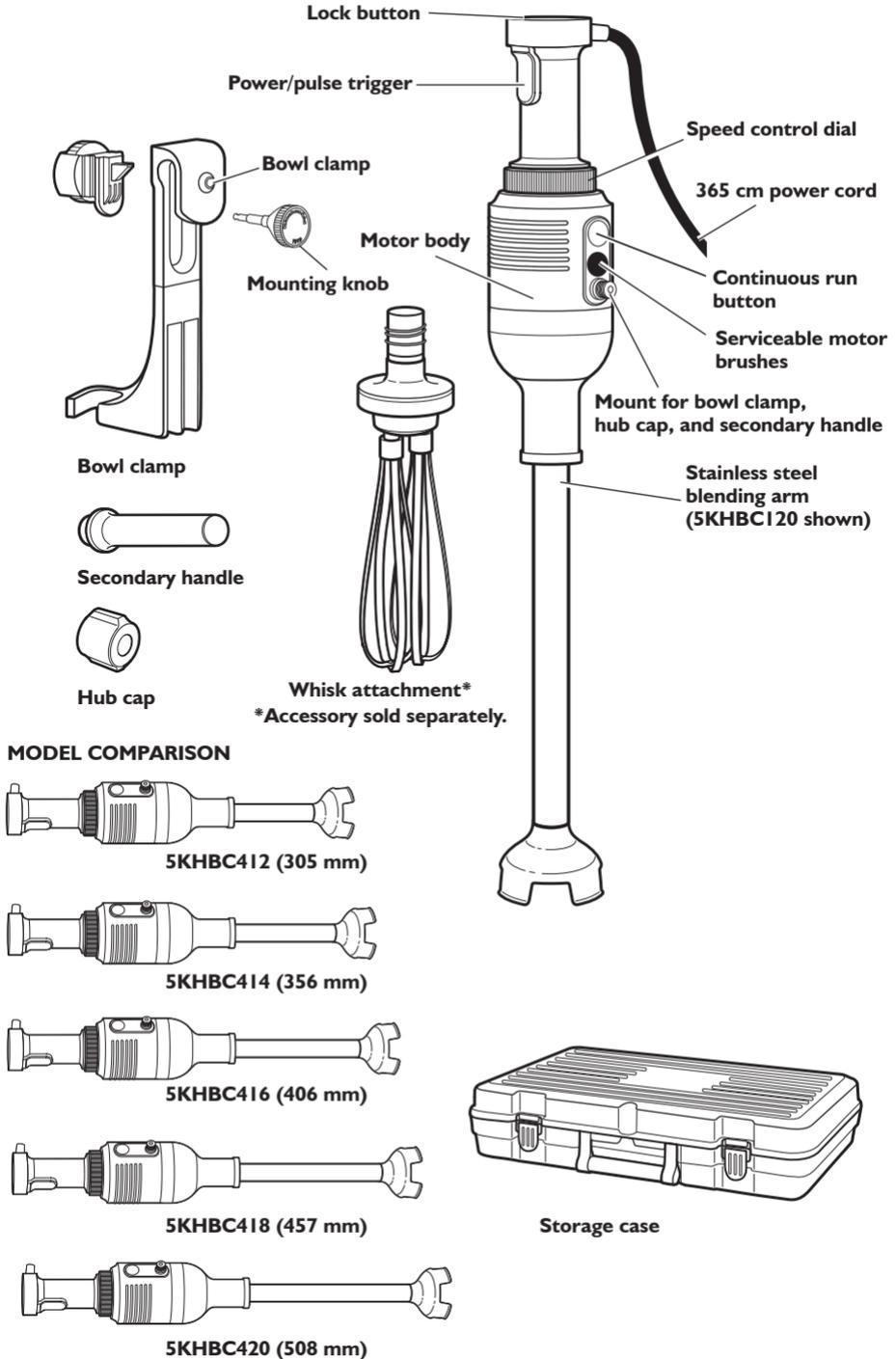
**Replace all parts and panels before operating.**

**Failure to do so can result in death or electrical shock.**

Unit comes with serviceable motor brushes. Caps are visible on the sides of the unit allowing for access to these brushes. All service should be completed by a qualified service technician and follow the KitchenAid Commercial Hand Blender Service / Repair Manual.

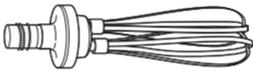
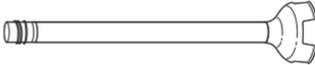
# PARTS AND FEATURES GUIDE

## Commercial Immersion Blender parts



# PARTS AND FEATURES GUIDE

## Optional accessories

Accessory	Model #	Style	Length
Whisk attachment* *Accessory sold separately	5KHBC110WSS		254 mm
Multipurpose S-blade	5KHBC112MSS	 (5KHBC112SS shown)	305 mm
	5KHBC114MSS		356 mm
	5KHBC116MSS		406 mm
	5KHBC118MSS 5KHBC120MSS		457 mm 508 mm
Recommended bowl size	5KHBC412OB 5KHBC414OB 5KHBC416OB 5KHBC418OB 5KHBC420OB	22.7 litres bowl (maximum) 53.0 litres bowl (maximum) 87.1 litres bowl (maximum) 121.1 litres bowl (maximum) 151.4 litres bowl (maximum)	

## Commercial Immersion Blender features

### **Speed control dial**

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.

### **Hub cap**

Mounts conveniently to the motor housing as protection when the bowl clamp and secondary handle are not in place.

### **365 cm power cord**

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

### **Storage case**

Durable case for optimal storage of the Commercial Immersion Blender.

# 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

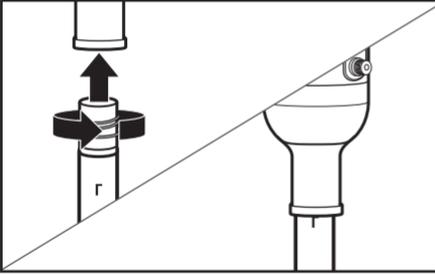
This KitchenAid Commercial Immersion Blender is intended for use in restaurants, professional kitchens, and other food service locations. The Commercial Immersion Blender can be used directly in a pot or bowl to mix a variety of ingredients.

Accessory	Uses
Whisk attachment* *Accessory sold separately	Pancake batter, Mayonnaise, Egg whites, Pudding, Whipped cream
Multipurpose S-blade	Soups, Vegetable purées, Mousses, Compotes, Sauces, Bisques, Cooked meats, Beef gravy, Liquefy fruits, Minces

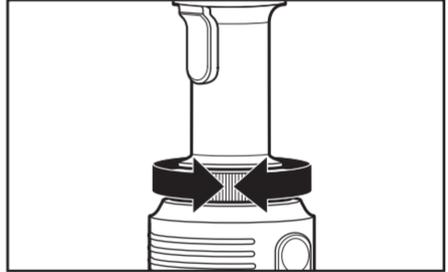
# OPERATING THE COMMERCIAL IMMERSION BLENDER

## Using the Commercial Immersion Blender with blade attachment

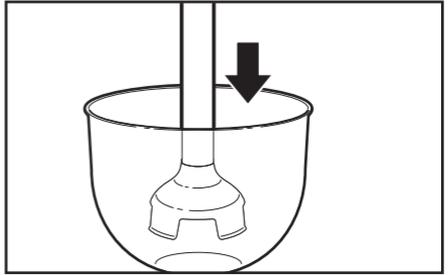
1. Insert blending arm attachment into the motor body, twist to lock. The attachment mark on the blending arm should line up with the bottom of the motor bell when fully attached.



3. Set Commercial Immersion Blender to your desired speed on the speed control dial.



4. Insert the Commercial Immersion Blender into the mixture.



### **⚠ WARNING**



#### **Electrical Shock Hazard**

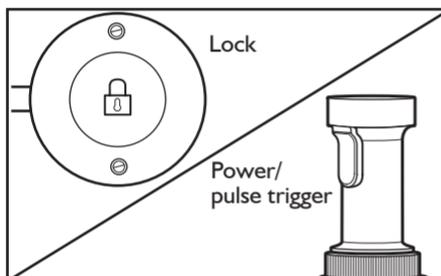
- Plug into an earthed outlet.**
- Do not remove earth prong.**
- Do not use an adapter.**
- Do not use an extension cord.**
- Failure to follow these instructions can result in death, fire, or electrical shock.**

2. Plug the power cord into an earthed outlet.

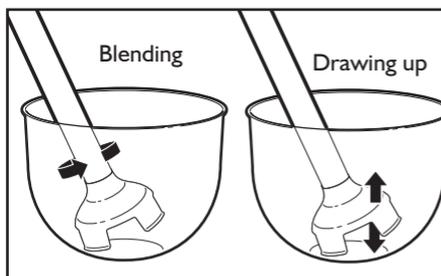
**NOTE:** The Commercial Immersion Blender should only be immersed in liquids to the max fill line shown on blending arm. To avoid damage to the Commercial Immersion Blender, do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures. To avoid 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 get under the metal guard.

# OPERATING THE COMMERCIAL IMMERSION BLENDER

5. Press the LOCK switch to unlock the Commercial Immersion Blender, then press and hold the Power/pulse trigger to activate.

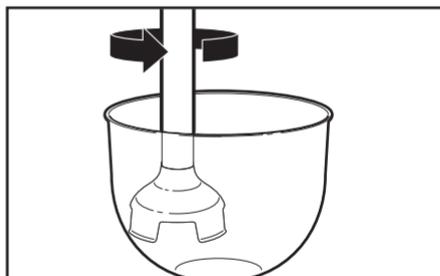


For best results, insert Commercial Immersion Blender with blending arm attached into the pot or bowl containing ingredients at an angle. Use the removable secondary handle for better stability. Stop the Commercial Immersion Blender before removing it from the pot or bowl to avoid splashing.



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.



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.

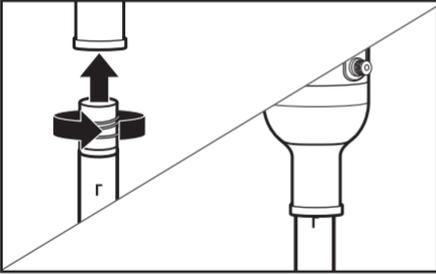
**IMPORTANT:** If a piece of food becomes lodged in the guard surrounding the blade, follow these instructions:

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.

# OPERATING THE COMMERCIAL IMMERSION BLENDER

## Using the Commercial Immersion Blender with the whisk attachment

1. Insert the whisk attachment into the motor body and 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 an earthed outlet.**

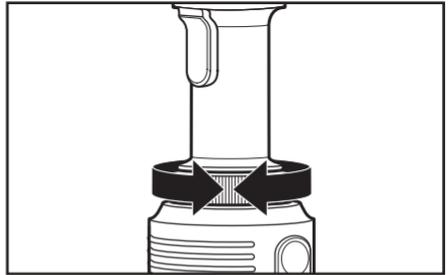
**Do not remove earth prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

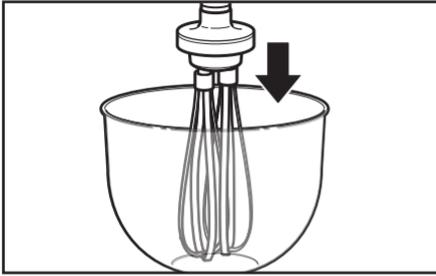
**Failure to follow these instructions can result in death, fire, or electrical shock.**

2. Plug the power cord into an earthed outlet.
3. Set Commercial Immersion Blender to your desired speed on the speed dial.



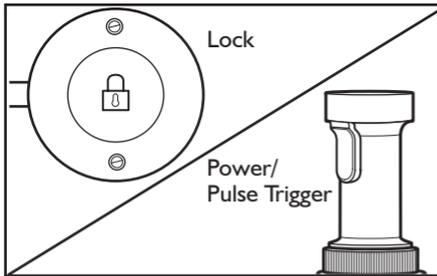
# OPERATING THE COMMERCIAL IMMERSION BLENDER

4. Insert the whisk into the mixture.

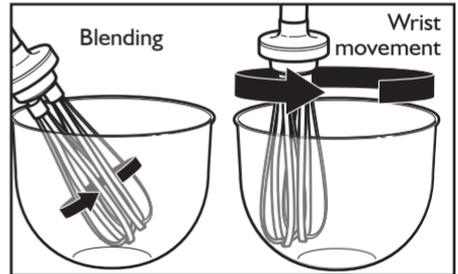


**NOTE:** The Commercial Immersion Blender should only be immersed in liquids the length of the attachment. To avoid damage to the blender, do not submerge beyond the seam of the blending attachment. Do not immerse the motor body into liquids or other mixtures.

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.

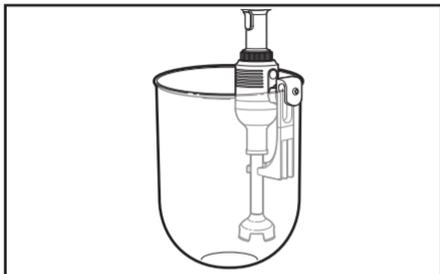


Using a light circular motion from your wrist, draw the whisk up slightly and let it fall again into the ingredients. Allow your wrist motion and the weight of the whisk to do the work. Use the removable secondary handle, if needed, for extra stability while mixing.

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.

## 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

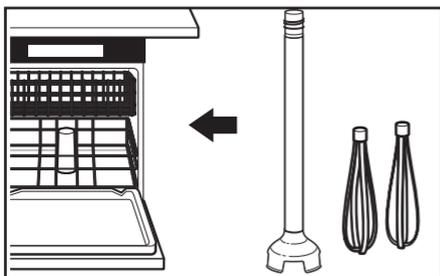


**NOTE:** To avoid damage to the Commercial Immersion Blender, do not immerse the motor body in washing solution, rinse water, or sanitizing solution.

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

1. Unplug the 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 Commercial 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	30 millilitres / 11.4 litres	Hot 46°C
Rinsing	Plain water		Warm 35°C
Sanitizing	Clorox® Institutional Bleach	14.8 cc / 3.8 litres	Cold 10-21°C

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”.

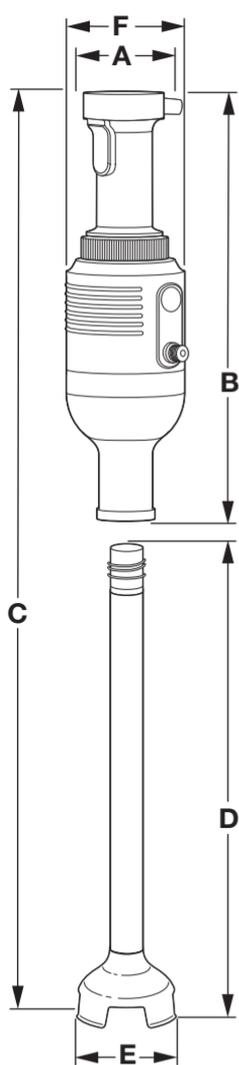
## Unknown cause

- 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 (kgs)
5KHBC112	73.4	420	723.4	383.9	101.5	115	4.3
5KHBC114	73.4	420	774.2	434.7	101.5	115	4.4
5KHBC116	73.4	420	825	485.5	101.5	115	4.5
5KHBC118	73.4	420	875.8	536.3	101.5	115	4.6
5KHBC120	73.4	420	926.6	587.1	101.5	115	4.7

# TECHNICAL SPECIFICATIONS

## 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, 2014/30/EU, 2006/42/EC, 2009/125/EC and the following harmonized standards have been used:

European Commission Regulation 1275/2008

EN 12853: 2001+A1:2010

EN 55014-1:2006+A1:2009+A2:2011

EN 55014-2:2015

EN 61000-3-2:2014

EN 61000-3-3:2013

**11 November 2016**



**Mark Dahmer / Engineering Director  
Authorised to compile technical file**

**KitchenAid Portable Appliances Division  
Saint Joseph, MI USA**

## Noise/Vibration Data

Measured values determined according to EN 12853

Total vibration values (vector sum of three axes) determined according to EN 12853

	Blending Arm Assembly with Multipurpose S-Blade	Blending Arm Assembly with Whisk
Operating sound pressure levels	< 85dB(A)	< 85dB(A)
Operating vibration levels	< 2.54 cm/sec	< 2.54 cm/sec

# WARRANTY AND SERVICE

## KitchenAid Commercial Immersion Blender warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: 5KHBC412EXX, 5KHBC412BXX, 5KHBC414EXX, 5KHBC414BXX, 5KHBC416EXX, 5KHBC416BXX, 5KHBC418EXX, 5KHBC418BXX, 5KHBC420EXX, 5KHBC420BXX Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when Commercial 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 Authorised Service Centre, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorised KitchenAid Service Centre.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 0194 260 5504

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](http://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  
BELGIUM

**General hotline number:**  00800 3810 4026

#### In other countries:

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

**For more information, visit our website at:**

[www.KitchenAid.co.uk](http://www.KitchenAid.co.uk)  
[www.KitchenAid.eu](http://www.KitchenAid.eu)

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COMMERCIAL

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