

# KitchenAid

COMMERCIAL

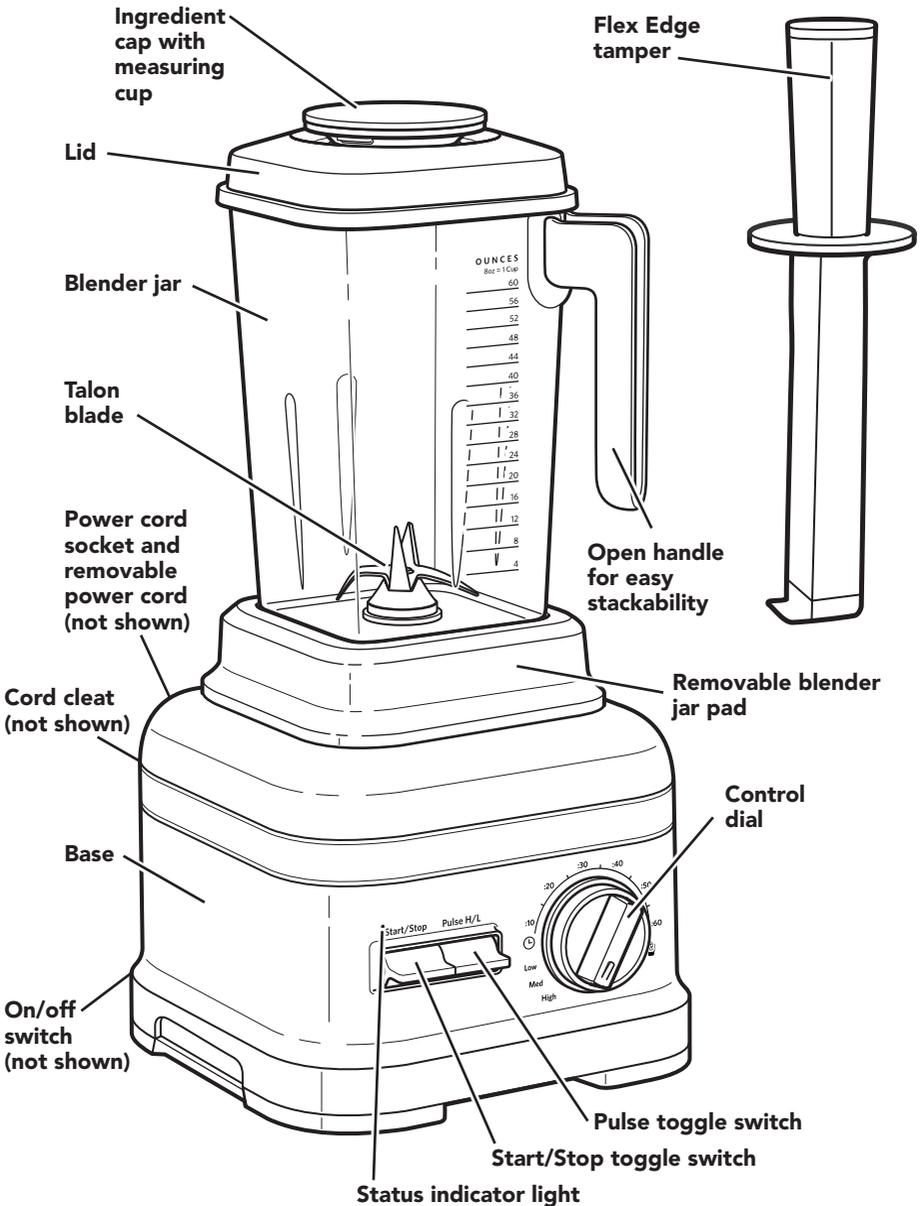
KSBC1B0

NSF®



# PARTS AND FEATURES

## PARTS AND ACCESSORIES



Motor horsepower for the blender motor was measured using a dynamometer, a machine that laboratories routinely use to measure the mechanical power of motors. Our 3.5 peak horsepower (HP) motor reference reflects the horsepower output of the motor itself and not the Blender's horsepower output in the blender jar. As with any blender, the power output in the blender jar is not the same as the horsepower of the motor itself. This motor delivers 2.45 peak HP in the blender jar, enabling your Blender to deliver robust power for all your recipes.

# COMMERCIAL 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 Blender in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the Blender with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or electrical or mechanical adjustment. If the supply cord or plug is damaged, it must be replaced by a special cord or assembly available from the manufacturer or service agent.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter.

# COMMERCIAL BLENDER SAFETY

9. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the Blender. A spatula or scraper other than the provided Flex Edge tamper may be used, but must be used only when the Blender is not running.
10. Blades are sharp. Handle carefully.
11. The use of attachments, including canning blender jars, not recommended by KitchenAid may cause a risk of injury to persons.
12. Do not use appliance for other than intended use.
13. Always operate Blender with cover in place.
14. When blending hot liquids or ingredients, ingredient-measuring cup should remain in place over the lid opening. Always start on lowest speed and slowly ramp to desired speed when blending hot liquids or ingredients.

## SAVE THESE INSTRUCTIONS

**This product is designed for commercial use.**

### ELECTRICAL REQUIREMENTS

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#### **⚠ 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

**Frequency:** 60 HZ

**Amps:** 15.0 A

**NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

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.

# USING THE COMMERCIAL BLENDER

## BLENDER FUNCTION GUIDE

The Blender has a preset recipe program: Icy Drinks. It also features Variable Times and Pulse functions that allow you to customize your blending for any recipe you make.

SETTING	DESCRIPTION	BLENDING TIME (in min:sec)
ICY DRINKS	Gradually ramp up to full power to completely blend hard foods such as ice, whole fruits or vegetables, or frozen fruits. This cycle is recommended for such drinks as Margaritas, Daiquiris, and blended ice coffee drinks.	0:22
LOW	When Low speed is selected, the Blender will run continuously on low until the Start/stop switch is pressed, or after 6 minutes elapse.	N/A
MEDIUM	When Medium speed is selected, the Blender will run continuously on medium until the Start/stop switch is pressed, or until 6 minutes elapse.	N/A
HIGH	When High speed is selected the Blender will run continuously on high until the Start/stop switch is pressed, or after 6 minutes elapse.	N/A
PULSE H/L	Alternatively, use Pulse during manual operation to add a boost of power momentarily.	N/A
VARIABLE TIMES	The timer function starts at a slow speed and ramps up to a high speed for optimal blending results.	0:05-0:60

To clean the Blender: Quick pulses of power and high speeds work to clean the blender jar with just 2 cups of water and a drop of dish soap.

# USING THE COMMERCIAL BLENDER

## PREPARING THE COMMERCIAL BLENDER FOR USE

### **⚠ WARNING**



#### **Electrical Shock Hazard**

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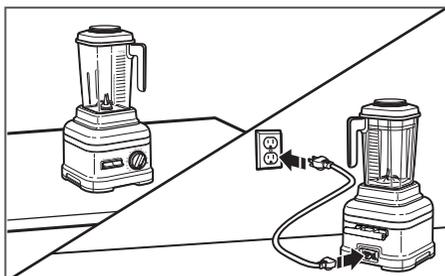
**Do not use an adapter.**

**Do not use an extension cord.**

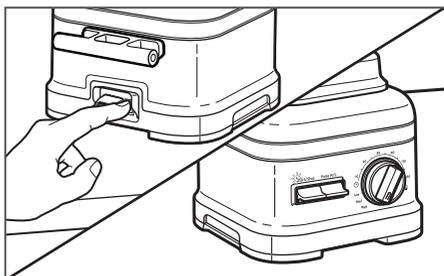
**Failure to follow these instructions can result in death, fire, or electrical shock.**

#### **Before first use**

Before using your Blender for the first time, wipe the blender base with a warm damp cloth, then wipe clean with a damp cloth. Dry with a soft cloth. Wash the blender jar, lid, and ingredient cup in warm, sudsy water (see “Care and cleaning” section). Rinse parts and wipe dry.



- 1** Before using the Blender, be sure the countertop beneath the Blender and surrounding areas are dry and clean. Be sure the power switch on the back of the blender base is in the OFF (O) position and the cord is also fully plugged into the back of the Blender. Then, plug the Blender into a grounded 3 prong outlet.



- 2** The main power switch is on the back of the blender base. Flip the POWER switch to the ON (I) position. The status indicator light above the Start toggle button will begin to flash, indicating that the Blender is in Standby mode. The Blender is now ready to operate.

**NOTE:** The cord cleat is not to be used as a handle; the cord cleat is designed to wrap the power cord around it for storage only.

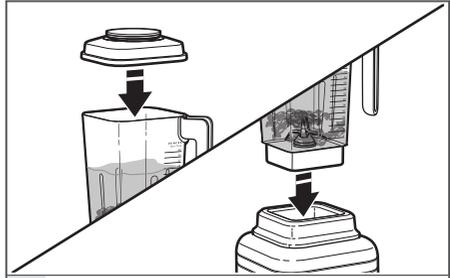
# USING THE COMMERCIAL BLENDER

## ASSEMBLING AND RUNNING THE COMMERCIAL BLENDER

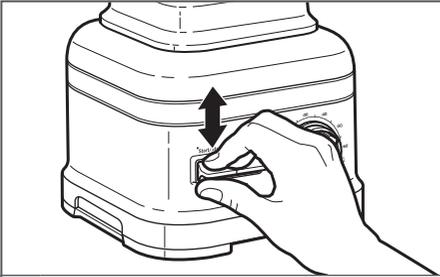


- 1** Put the items to blend into the blender jar. Add liquids first, then soft foods, then leafy greens, and ice or frozen items last.

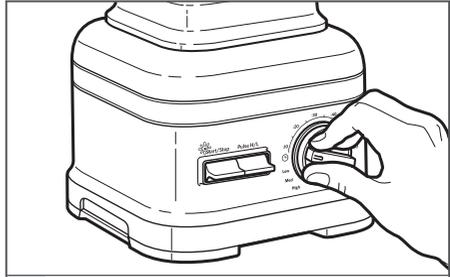
**NOTE:** Do not fill blender jar past the top-most measurement mark, especially when blending liquids.



- 2** Make sure that the lid is fully secured on the blender jar; next, place the blender jar on the base, making sure that it is fully aligned on the jar pad.



- 3** Flip the START/STOP toggle switch up or down to begin operation of the Blender. The status indicator light will now be solid.



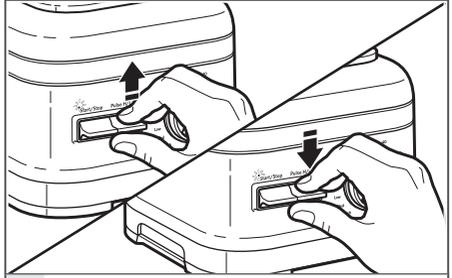
- 4** Turn the control dial to your desired speed, time, or program. See the "Blender function guide" for more information.

**NOTE:** If you select a pre-programmed cycle, you will need to flip the START/STOP toggle to begin operation.

# USING THE COMMERCIAL BLENDER



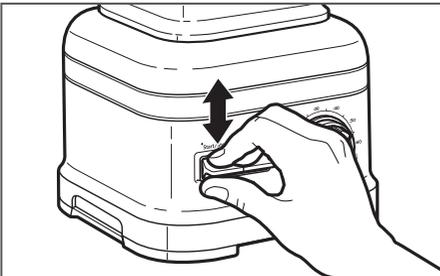
**5** Utilize the Flex Edge tamper accessory as needed for optimal blending performance. Remove the ingredient-measuring cap only, and leave the lid in place. Stir or press contents down towards the blade. When you are finished, replace the ingredient-measuring cap in the blender jar lid before resuming blending.



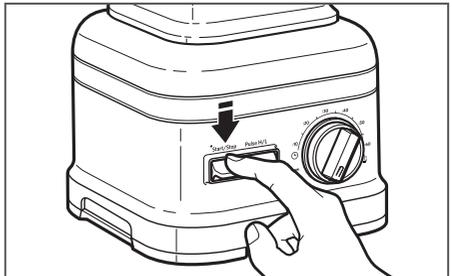
**6** If desired, use the Pulse function for a momentary boost of speed while blending on the variable speed settings.

PRESS AND HOLD the PULSE toggle switch up for a faster pulse, or down for a slower pulse.

**NOTE:** The Pulse function may also be used on its own as a separate blending function while the Blender is in Standby mode.



**7** After blending, flip the START/STOP toggle switch up or down. Allow the Blender to come to a complete stop before removing the lid and pouring your blended ingredients.



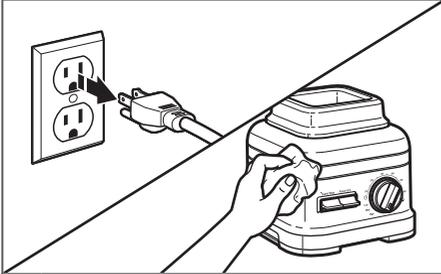
**8** If the Blender remains in standby mode for 10 minutes with no activity, the Blender will enter sleep mode. To get out of sleep mode, press the START/STOP switch once to bring into standby mode. Then, press START/STOP once more to start the Blender.

# CARE AND CLEANING

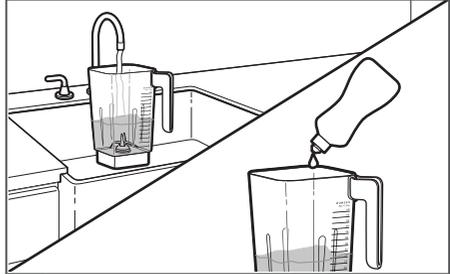
## CLEANING THE BLENDER AND ACCESSORIES

Clean the Blender thoroughly after every use.

**NOTE:** To avoid damaging the Blender, do not immerse the blender base or cord in water. To avoid scratching the Blender, do not use abrasive cleansers or scouring pads.

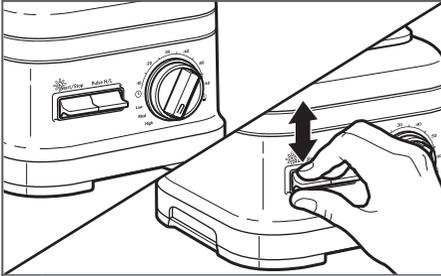


- 1** To clean the blender base and cord: Unplug the Blender before cleaning. Wipe the base and the cord with a warm, damp cloth; wipe clean with a damp cloth, and dry with a soft cloth.



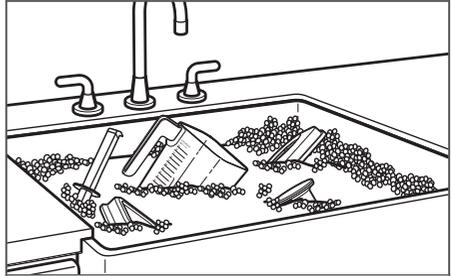
- 2** Make sure to clean the blender jar, lid, and ingredient cap after each use. Remove any remaining contents from the blender jar. Fill the blender jar with 2 cups of warm water and 1 drop of liquid detergent. Place the lid on the blender jar, and make sure the blender jar is fully in place on the blender base.

# CARE AND CLEANING



**3**

Rotate the control dial to 30 seconds. Flip the START/STOP toggle switch up or down. When the timer finishes, pour out the soapy water, and rinse the blender jar with warm water.



**4**

Wash the blender jar, jar pad, lid, Flex Edge tamper, and ingredient cap by hand with a damp cloth and warm soapy water; rinse with warm water, and dry with a soft cloth.

## SANITIZING THE BLENDER

1. Remove any remaining contents from the blender jar.
2. Prepare a 200 ppm sodium hypochlorite solution\* using 1.75 L of hot water in the blender jar. Place the lid on the blender jar, and make sure the blender jar is fully in place on the blender base.
3. Run the Blender on the High Speed setting for 35 seconds. Flip the START/STOP toggle switch up or down to start the Blender.
4. Turn off the Blender and let the sanitizing mix sit in the blender jar for an additional 2 minutes.
5. Pour out the sanitizing solution mix. Do not rinse the blender jar.
6. Place the lid on the blender jar. Make sure the empty blender jar is fully in place on the blender base. Run the empty Blender for an additional 10 seconds. Do not rinse the jar after sanitizing.
7. Allow the blender jar to air dry.

\* To prepare a 200 ppm sodium hypochlorite solution: use 6.67 ml household bleach (with a 5.25% sodium hypochlorite concentration) in 1.75 L of hot water.

## **⚠️ 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.**

1. When the Blender is plugged in and the main power On/Off (I/O) toggle switch is on (I), the Blender will go to Standby mode (flashing white indicator light). However, after 10 minutes of no activity the Blender will go into Sleep mode and the indicator light will turn off.
  - To wake up the Blender simply flip the START/STOP toggle switch up or down. This will put the Blender back into Standby mode.
2. If the status indicator light flashes an orange color, the Blender is in error mode. This can be caused by: using a spatula or any other utensil that could obstruct the blade to freely spin in the blender jar, or having an ice cube or hard food in a location that locks up the blade.
  - Correct the problem by turning off the Blender using the dedicated On/Off toggle switch in the back, or by unplugging the Blender. Remove the blender jar from the base, and clear the items. Place the Blender back on the base, and then turn the Blender back on to continue regular use.

3. If the Blender stops while blending:
  - After 6 minutes of run time, the Blender will automatically shut off and go into Sleep mode, and the LED light will turn off. You can wake the Blender back up using the toggle switches (START/STOP or Pulse High/Pulse Low). If the Blender stops in less than 6 minutes, it is possible there is an internal error with the Blender. Contact an authorized service center for assistance.
4. If the ingredients of a recipe aren't blending:
  - There may be times when an air pocket is created around the blade causing the ingredients to miss the blending blade. Stop the Blender, remove the blender jar from the base, and use a spatula to rearrange ingredients in the blender jar. For certain recipes, try adding more liquid.
5. If you experience an overflow from the blender jar:
  - Disconnect the Blender from the power source. Remove the jar pad from the housing to make sure the base is fully dry. The control dial can be detached by pulling it off with force. Wipe dry, and then replace. To avoid damage to the graphics when cleaning, don't apply too much force or use abrasive cleansers or scouring pads.

If the problem cannot be corrected:  
See the "Warranty and service" section.  
Do not return the Blender to the retailer;  
retailers do not provide service.

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