

# **KitchenAid®**



## **COMMERCIAL BLENDER**

### USE AND CARE MANUAL

Model KCB148 Bar Blender  
Model KCB348 Chef's Blender



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# 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:



**You can be killed or seriously injured if you don't immediately 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:

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the Blender in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug the Blender from the 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 any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter.
9. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used, but must be used only when the Blender is not running.
10. Blades are sharp. Handle carefully.
11. Always operate the Blender with the cover in place.
12. When blending hot liquids, remove the center piece of the two-piece cover.
13. The use of attachments, including canning jars, not recommended by KitchenAid may cause a risk of injury to persons.
14. This product is designed for household and commercial use.

## SAVE THESE INSTRUCTIONS

# PROOF OF PURCHASE AND PRODUCT REGISTRATION

Always keep a copy of the sales receipt showing the date of purchase of your Blender. Proof of purchase will assure you of in-warranty service.

Before you use your 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: Chef's Blender – KCB348

Bar Blender – KCB148

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

# ELECTRICAL REQUIREMENTS

**Volts: 120 V.A.C. only.**

**Hertz: 60 Hz**

**NOTE:** This Blender has a 3 prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. 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 extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

## **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.**

# COMMERCIAL BLENDER FEATURES



Model KCB348  
Chef's Blender

## **Outstanding Performance**

The robust design handles job after job with outstanding results. It thoroughly blends frozen drinks and purées sauces and soups in about 20 seconds.

## **Die-Cast Metal Base**

Incredibly stable, the metal base stands up to the most intensive use while providing quiet operation. Rubber feet protect the countertop and eliminate “walk” during blending.

## **Powerful Motor**

Motor generates more than 1 peak horsepower and is capable of speeds up to 21,000 rpm. High-efficiency fan and airflow design ensures cool operation.



Model KCB148  
Bar Blender

### **48 oz. Clear Polycarbonate or Stainless Steel Jar**

The 6-cup (48 oz.) jars are dishwasher safe. Each features a comfortable handle. The polycarbonate jar includes a durable handle with soft covering for additional comfort. The jar collar, blade assembly, and seals are built into the jar for strength, durability, and water-tight performance.



### **Patented One-Piece Blade**

Extra-thick, corrosion-resistant stainless steel blade has sharpened edges and high blade angles for extreme performance and long life. The blade is specially balanced to reduce vibration and minimize bearing wear. The all stainless steel blade assembly includes ball bearings for maximum efficiency and durability.



### **Jar Lid with Removable 2 oz. Ingredient Cap**

Jar lid provides a strong seal, yet is easy to remove. The lid's convenient ingredient cap makes adding ingredients to the blender easy. With 1 and 2 ounce volume lines, the cap doubles as a handy measuring cup.



### **Scalloped Inner Jar Collar and Base**

The jar can be conveniently placed in any of 8 different positions on the base. The scalloped design provides an incredibly stable and secure coupling.



### **On/Off/Pulse Switch**

Heavy-duty toggle switch turns the blender on and off. Blender can be pulsed by pressing the switch down momentarily. When pulsed, the blender operates at low speed for maximum control.



### **Speed Selection Buttons (Chef's Blender only)**

Low, Medium, and High speeds provide versatility for every culinary task, from puréeing sauces and soups to blending frozen drinks. Indicator lights show the speed selected.



### **Single Speed Operation (Bar Blender only)**

The Bar Blender's single speed is optimized for quickly blending frozen drinks and crushing ice. To produce similar results with the Chef's Blender, use the High speed setting.

### **One-Step Operation**

Move the On/Off/Pulse Switch to "On" or "Pulse", and the blender starts immediately. The Chef's Blender automatically starts at the Low speed setting; the Bar Blender will operate at high speed in the "On" position or low speed in the "Pulse" position. To start the Chef's Blender at the Medium or High speed settings, turn on the blender while pressing the desired speed selection button.

# COMMERCIAL BLENDER FEATURES

## **Step Start™ Feature and Electronic Mixing Sensor**

Blender automatically starts at a slow speed to minimize splattering, then quickly steps up to the selected speed. The electronic mixing sensor adjusts power automatically when blending to compensate for light or heavy ingredients.

## **Overload, Jam, Thermal, and Power-On Safeguards**

If the blender is jammed, overloaded, or overheated, special electronic controls will shut off the unit to prevent damage. The power-on safeguard will prevent the blender from starting if it is plugged-in with the On/Off/Pulse Switch in the “On” position.

## **Under Base Cord Wrap**

Wrap keeps excess cord out of sight and out of the way.

## **Easy-to-Clean Design**

The smooth base and round power cord are easy to wipe clean. The jar and lid are dishwasher safe. The blade assembly does not need to be removed from the jar for cleaning.

# USING THE BLENDER

## Before First Use

Wash, rinse, and sanitize the blender before using it for the first time. See page 13 for cleaning instructions.

## Operating the Blender

1. Uncoil the power cord from the storage area on the bottom of the blender base.



2. Make certain the On/Off/Pulse Switch is in the "Off" position.
3. Plug the power cord into a grounded 3 prong outlet.

## **⚠ 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.**

Continued...

# USING THE BLENDER

- Place the jar on the blender base and add the desired ingredients. Place the lid on the blender jar.



- Move the On/Off/Pulse Switch to the "On" position to begin blending. The Chef's Blender will automatically start at the Low speed setting.\* The Bar Blender will run at high speed.



- Select other speeds on the Chef's Blender by pushing the appropriate Speed Selection Button. The indicator lights will show the current speed selected.



- To stop blending, move the On/Off/Pulse Switch to the "Off" position.

\* To start the Chef's Blender at the Medium (Med) or High speed settings, move the On/Off/Pulse Switch to the "On" position while pressing the desired Speed Selection Button.

## Using the Pulse Feature

To pulse the ingredients in the blender, move the On/Off/Pulse Switch to the “Pulse” position and hold it for the desired length of time. The switch will instantly return to the “Off” position when released and the blender will stop. When pulsed, the blender operates at low speed for maximum control. The Pulse feature is great for blending jobs which require a delicate touch.



## Using the Ingredient Cap

Ingredients can be added to the blender by removing the ingredient cap from the lid. To remove, rotate the cap counter-clockwise  $\frac{1}{2}$  turn and lift. Featuring 1 and 2 oz. (30 and 60 ml) volume lines, the cap can be used as a convenient measuring cup.

**NOTE:** When operating the blender at higher speeds, with a full jar, or with hot contents, stop blender before adding ingredients.

## Overload, Jam, and Thermal Safeguards

The electronic controls of the blender will automatically shut off the unit when:

- The blender becomes overloaded due to a too-heavy ingredient mixture.
- The blender blades are jammed and will not rotate.
- The motor becomes overheated.

Please refer to the troubleshooting section on page 15 for more information.

## Power-On Safeguard

If the blender is plugged in with the On/Off/Pulse Switch in the “On” position, the blender will not start. Please refer to the troubleshooting section on page 15 for more information.

# OPERATING TIPS

- Keep the lid on the blender jar while blending. Do not remove the blender jar from the base while the blender is running.
- Stop the blender and unplug before using utensils in the blender jar. Do not use metal utensils – they can scratch the jar or damage the blade.
- Blend warm or hot liquids using the Low speed or Pulse setting. Increase speed if necessary. Cool hot foods, if possible, before blending.
- Add food to the blender jar in larger quantities than you would with other blenders – you can add 3 to 4 cups at a time versus 1 cup portions.
- Thorough blending usually requires only a few seconds of operation. Be careful not to over-process foods.
- When chopping dry ingredients, make sure the blender jar, lid, and blade are completely dry.
- With foods that tend to stick to the jar, use the Pulse feature.
- For many ingredient mixtures, start the blending process at the Low speed setting to combine the ingredients thoroughly, then increase to a higher speed if necessary.
- The ingredient cap can be removed and liquid or ice added to the Chef's Blender at the Low speed setting. When operating the blender at higher speeds, with a full jar, or with hot contents, stop the blender before adding ingredients.

# CARE AND CLEANING

## General Procedures

- Wash and rinse the blender jar, and clean the base, immediately after every use. Do not let food residue dry on any part of the blender jar or base.
- Sanitize the blender before initial use and whenever the blender will not be used for more than one hour.
- Do not use abrasive cleansers or scouring pads for cleaning.
- Do not use sharp objects to clean around the speed selection buttons.
- Do not immerse the blender base or cord in water.
- To maximize the life of the polycarbonate jar, KitchenAid does not recommend automatic dishwashing.

## Washing and Rinsing the Blender Jar

1. Remove the ingredient cap from the jar lid. Rinse the jar, lid, and ingredient cap under running water to remove as much food residue as possible. Return the ingredient cap to the lid.
2. Fill the jar  $\frac{3}{4}$  full (approx. 5 cups) with warm water (up to 115° F or 46° C) and add 1 or 2 drops of manual dishwashing liquid.

3. Place the jar on the blender base and attach the lid. Run the blender for 30 seconds at the High speed setting. (The Bar Blender runs at the equivalent of High speed in the “On” position.) Remove the blender jar and empty contents.
4. Repeat Steps 2 and 3 until no food residue remains in the jar or on the blade assembly.
5. Rinse the jar by filling it  $\frac{3}{4}$  full with warm water (approx. 5 cups), then repeat Step 3.
6. Wipe the exterior of the blender jar and lid with a warm, sudsy cloth; wipe clean with a damp cloth and dry with a soft cloth.

## Cleaning the Base

1. Unplug the blender before cleaning the base and cord.
2. Wipe the blender base and cord with a warm, sudsy cloth; wipe clean with a damp cloth and dry with a soft cloth.

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# CARE AND CLEANING

## Sanitizing the Blender

For sanitizing the blender, use a sanitizing solution with a chlorine concentration in the range of 100 to 200 parts-per-million. Such a solution can be made by adding 1 tablespoon of chlorine bleach to 1 gallon of lukewarm water.

1. Wash and rinse the blender jar, and clean the base, before sanitizing.
2. Fill the jar  $\frac{3}{4}$  full with sanitizing solution (approx. 5 cups). Place the jar on the blender base and attach the lid.
3. Run the blender for 2 minutes at the High speed setting. (The Bar Blender runs at the equivalent of High speed in the "On" position.) Remove the blender jar and empty contents. Do not rinse with water.
4. Remove the ingredient cap from the lid. Immerse the lid and cap in sanitizing solution for 2 minutes.
5. Let jar, ingredient cap, and lid air dry. Do not rinse with water.
6. Unplug the blender before sanitizing the base and cord.
7. Dampen a clean, soft cloth with sanitizing solution, and wipe the base and cord thoroughly. Let base and cord air dry.

# TROUBLESHOOTING

- **If the blender does not operate when switched on:**

- Check to see if the blender is plugged into a grounded 3 prong outlet. If it is, unplug the blender, then plug it into the same outlet again. If the blender still does not work, check the fuse or circuit breaker on the electrical circuit the blender is connected to and make sure the circuit is closed.
- The blender may be jammed or overheated. Move the On/Off/Pulse Switch to the “Off” position and refer to the troubleshooting instructions in the remainder of this section.

- **If the blender stops while blending:**

- The blender may be jammed. If a foreign object or blender ingredients jam the blades, the blender will shut off to prevent damage to the motor. Move the On/Off/Pulse Switch to the “Off” position to reset the blender. Remove the jar from the base and free the blades by breaking-up or removing the contents at the bottom of the jar.



On the Chef's Blender, the high speed indicator light will flash when the blender is jammed or overheated.

- The blender may be overheated. If the motor exceeds a certain temperature, the thermal safeguard will engage to prevent damage. This may happen when blending multiple jars of heavy ingredients for a prolonged period. Move the On/Off/Pulse Switch to the “Off” position. The thermal safeguard will prevent the blender from running until it is cool enough to operate safely. Let the blender cool for 30 minutes, then resume blending. If the blender does not start, move the On/Off/Pulse Switch back to the “Off” position and let the blender cool for an additional 30 minutes.



On the Chef's Blender, the high speed indicator light will flash when the blender is overheated or jammed.

- The blender may be overloaded. If the blender slows excessively when blending heavy ingredients, it will shut off to prevent damage. Move the On/Off/Pulse Switch to the “Off” position to reset the blender. Remove the jar from the base and divide the jar contents into smaller batches. Adding liquid to the jar may also reduce the load on the blender.



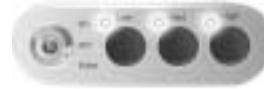
On the Chef's Blender, the low speed indicator light will flash when the blender is overloaded.

Continued...

# TROUBLESHOOTING

- **If the blender is plugged in with the On/Off/Pulse Switch in the “On” position:**

- The power-on safeguard will engage and the blender will not start. To reset the blender, move the On/Off/Pulse Switch to the “Off” position. The blender will now operate normally.

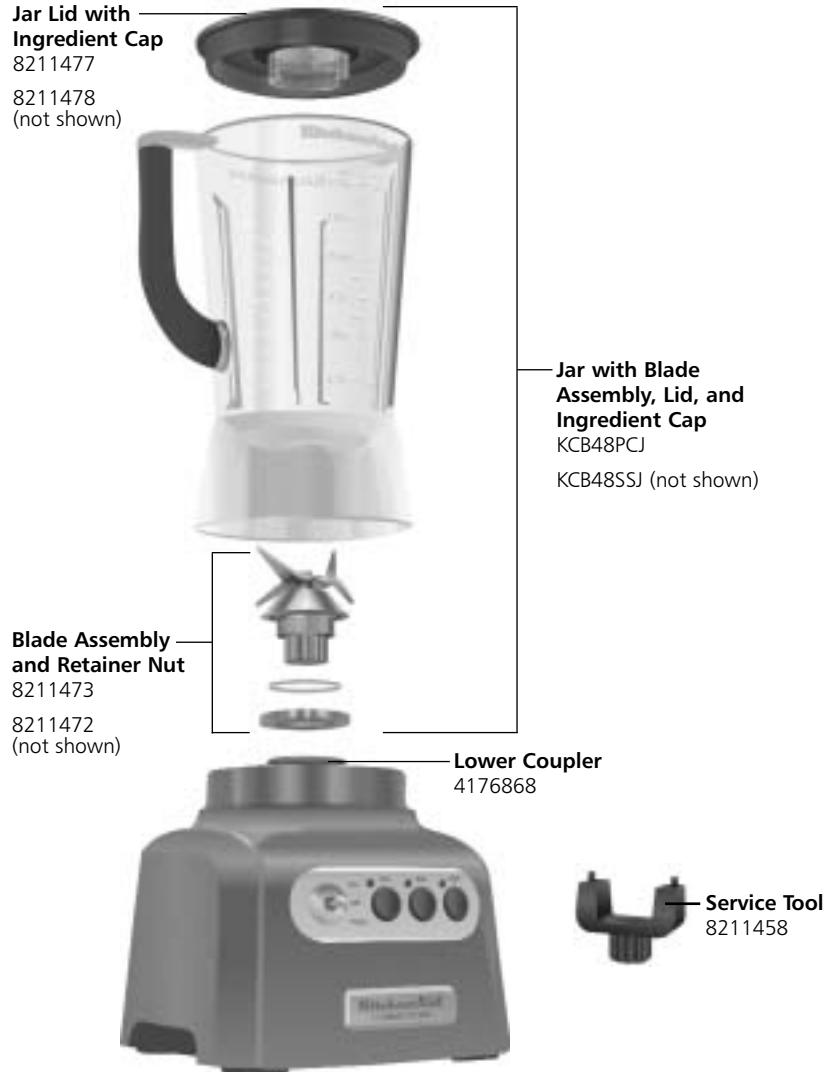


On the Chef's Blender, all three speed indicator lights will flash when the power-on safeguard is engaged.

If the problem cannot be fixed with the steps in this section, see the KitchenAid Warranty and Service on page 18.\*

\*Do not return the Blender to the retailer. Retailers do not provide service.

# ACCESSORIES/REPLACEMENT PARTS LIST



Accessory Item	Model Number
48 oz. Polycarbonate Jar with Blade Assembly and Lid/Cap (assembled)	KCB48PCJ
48 oz. Stainless Steel Jar with Blade Assembly and Lid/Cap (assembled)	KCB48SSJ
Replacement Item	Part Number
48 oz. Polycarbonate Jar Lid with Ingredient Cap	8211477
48 oz. Stainless Steel Jar Lid with Ingredient Cap	8211478
Blade Assembly and Retainer Nut for Polycarbonate Jar	8211473
Blade Assembly and Retainer Nut for Stainless Steel Jar	8211472
Lower Coupler	4176868
Service Tool (for replacing blade assembly and lower coupler)	8211458
Commercial Blender Use and Care Manual	8211464

## Ordering Accessories/Replacement Parts

To order accessories/replacement parts for your blender, call the KitchenAid Customer Satisfaction Center toll-free at **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

# WARRANTY AND SERVICE

## Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for KitchenAid® Commercial Blenders, Models KCB348 and KCB148, operated in the 50 United States and District of Columbia.

<b>Length of Warranty:</b>	12 Month Full Warranty for Commercial Use, from date of purchase.
<b>KitchenAid Will Pay For Your Choice of:</b>	Hassle-Free Replacement of your Blender. See “Arranging for Hassle-Free Replacement” for details, or call the KitchenAid Customer Satisfaction Center toll-free at <b>1-800-541-6390</b> . 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 Blender Warranty for Puerto Rico for details on how to arrange for service.
<b>KitchenAid Will Not Pay For:</b>	A. Damage resulting from accident, alteration, misuse or abuse. B. Any shipping or handling costs to deliver your Blender to an Authorized Service Center. C. Replacement parts or repair labor costs for Blenders operated outside the 50 United States and District of Columbia.

**KitchenAid does not assume any responsibilities for incidental or consequential damages.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

## Warranty for Puerto Rico

A limited 12 month warranty extends to the purchaser and any succeeding owner for Commercial Blenders, Models KCB348 and KCB148, operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center.

Please bring the Blender, or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. to learn the location of a Service Center near you. Your repaired Blender will be returned to you prepaid and insured.

## Arranging for Hassle-free Replacement

If you reside in the 50 United States and your KitchenAid® Commercial Blender should fail within 12 months of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your “failed” Blender returned to us. Your replacement unit will also be covered by our 12 month full warranty.

When you receive your replacement Commercial Blender, use the carton and packing materials to pack-up your “failed” Blender. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

## Ordering Accessories and Replacement Parts

Please refer to page 17 for available replacement parts. To order accessories or replacement parts for your Blender, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to: Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

## Arranging for Service After the Warranty Expires

For service information, call toll-free **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m., or write to: Customer Satisfaction Center, KitchenAid Portable Appliances, P.O. Box 218, St. Joseph, MI 49085-0218.

### **WARNING**



#### **Electrical Shock Hazard**

**Unplug before servicing.**

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

## Arranging for Service Outside the 50 United States and Puerto Rico

Consult your local KitchenAid dealer or the store where you purchased your Commercial Blender for information on how to obtain service.







FOR THE WAY IT'S MADE.™

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