

Immersion Mixer

Operation Manual

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**READ BEFORE USE.
LIRE AVANT D'UTILISER.
LEA ANTES DE USAR.**

Hamilton Beach[®]

— C O M M E R C I A L —

Immersion Mixer Safety

IMPORTANT: This operation manual should be reviewed with all equipment operators as part of your operator training program.

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You will be killed or seriously injured if you don't follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read the operation manual before using mixer. Keep the manual handy.
- Do not use an extension cord.
- Do not use to prepare drugs or in laboratory or pharmaceutical applications.
- Do not use appliance for other than intended use.
- To protect against electrical shock, do not immerse the motor housing, cord, or plug in water or other liquid.
- Not intended for use by or near children.
- To reduce risk of personal injury, unplug cord from outlet when not in use, and before putting on or taking off parts.
- Avoid contacting moving parts.
- To prevent possibility of serious personal injury, keep hands, hair, clothing, and utensils away from the blade while using the mixer. A spatula may be used when the unit is NOT running.
- Inspect attachments daily, including blades and seals.
- Replace blades every 90 days to avoid broken blades.
- Do not use outdoors.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Disconnect power before cleaning or servicing.
- Do not let the cord hang over the edge of the table or counter. Do not let the cord contact hot surfaces, including a stovetop.
- Blades are SHARP. Handle carefully.
- When mixing liquids, especially hot liquids, use a tall container or make only small quantities at a time to reduce spills and the possibility of injury.
- Do not use a high-pressure spray gun on this product.
- Do not carry the unit by the power cord.
- Double insulation: no serviceable parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

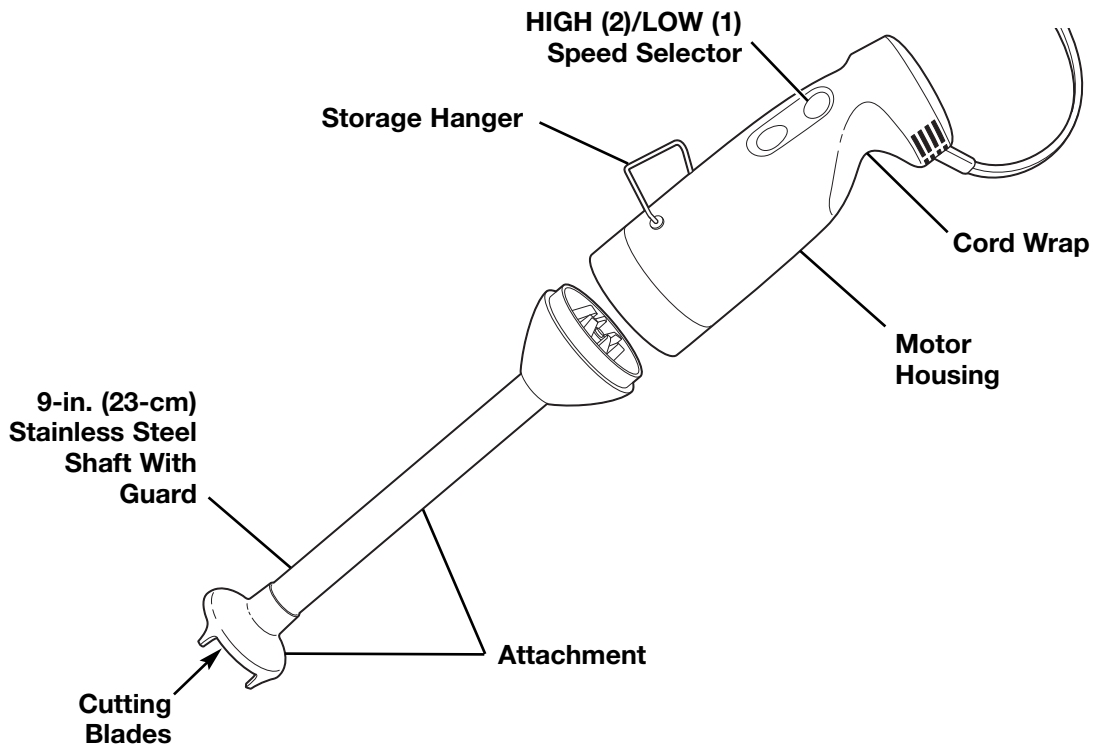
- SAVE THESE INSTRUCTIONS -

OTHER CONSUMER SAFETY INFORMATION

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features



Before Using for the First Time

⚠ WARNING



Electrical Shock Hazard

Do not use an extension cord.

Do not immerse motor housing, cord, or plug in water or any other liquid.

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

Electrical Requirements:

Observe all governing codes and ordinances. This unit is double-insulated and features a polarized plug. The plug will only fit into the electrical socket one way. Do not modify the plug in any way.

Preparing for Use:

Always keep the appliance unplugged during assembly and disassembly.

1. Before use, wipe the unit with a clean damp cloth.
2. The cutting blades may be washed in hot, sudsy water. Rinse thoroughly and dry. Refer to the Cleaning and Sanitizing Instructions on page 6.

Choosing and Installing Attachments—Cutting Blades

⚠ WARNING



Pinch and Cut Hazard

Make sure that the mixer is off and unplugged before installing or removing attachments and parts.

Blades are sharp! Use extreme care when handling.

Failure to follow these instructions can result in broken bones, cuts, or other serious injury.

Always keep the appliance unplugged during assembly and disassembly.

When to Use the Blades:

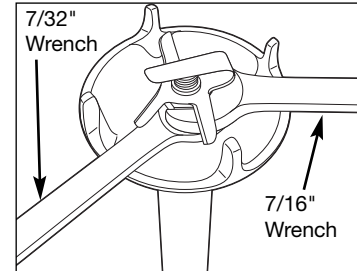
The cutting blades are used for most chopping, shredding, and mixing operations.

To Install the Cutting Blades:

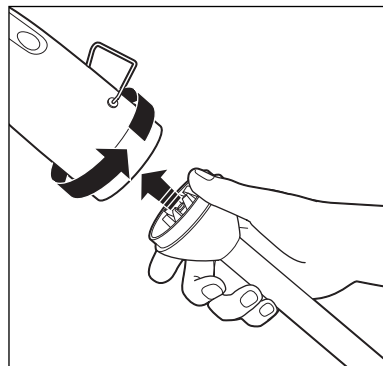
1. Fit the attachment into the end of the motor housing, aligning the three tabs on the blade assembly with the notches in the motor housing.
2. While holding the motor housing in one hand, turn the shaft base clockwise until it locks into place.

The cutting blades can be removed from the stainless-steel shaft for cleaning or replacement. The cutter head shaft has **left-hand** threads to prevent it from coming loose or slipping during operation.

1. Use a 7/32" (6 mm) wrench or a pair of needle-nose pliers to hold the flat portion of the shaft between the cutter head and the guard.



2. While holding the shaft in place, use a 7/16" (12 mm) wrench to turn the blades **clockwise** to loosen the blades.
3. When reinstalling the blades, thread the cutter head into the shaft **counterclockwise**, and make sure it is tightened securely in place.



Using the Mixer With the Cutting Blades

⚠ WARNING



Pinch, Cut, and Crush Hazard

Make sure that the mixer is off and unplugged before installing or removing attachments and parts.

Blades are sharp! Use extreme care when handling.

DO NOT reach or insert utensils into the container while the mixer is running.

Failure to follow these instructions can result in broken bones, cuts, or other serious injury.

Using the Cutting Blades

WARNING: Inspect blades daily. Replace if damaged or every 90 days to avoid broken blades.

Always keep the appliance unplugged during assembly and disassembly.

- Install the stainless-steel shaft and cutting blades as instructed on page 4.
- When using cutting blades, make sure that the blades do NOT come in contact with the bottom or sides of the container.

⚠ WARNING



Electrical Shock Hazard

Do not use an extension cord.

Do not immerse motor housing, cord, or plug in water or any other liquid.

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

For Mixing and Blending:

1. Add the ingredients to the container or bowl, following recipe instructions. Ingredients mix best when liquids are added first and solid ingredients are “stirred” in.
2. Position the cutting head of the mixer in the container so that the guard is covered by food. **NEVER submerge the vents on the motor housing.**
3. Start the mixer on LOW (1) speed; then switch to HIGH (2) speed (if desired). Use a gentle up-and-down motion while slowly turning the container to “stir” the food until it has all been mixed to the desired consistency.

Tips for Mixing:

- Use deeper containers for mixing and blending to help prevent splashing and spattering.
- Do not use to crush ice.

Cleaning and Sanitizing Instructions

⚠ WARNING



Electrical Shock Hazard

Do not immerse motor housing, cord, or plug in water or any other liquid.

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

General Cleaning With the Attachment in Place

Between batches, clean the cutting blades by running the unit in a washing solution*, then rinsing the attachment in clear water as follows:

1. Make sure the mixer is off and unplugged.
2. Rinse the stainless-steel exterior of the attachment under running water. Flush and/or scrub to remove as much food residue as possible.
3. Wipe down the motor housing with a clean, damp cloth. Take care not to allow water to enter the motor vents. Dry with a soft cloth.
4. Plug in the unit, immerse the attachment approximately 1/2 of the length of the stainless-steel portion in a container of warm (less than 115°F [46°C]) washing solution*, and run on HIGH (2) speed for 2 minutes.
5. Unplug the unit and repeat Steps 3 and 4 using clean rinse water (95°F [35°C]) in place of the washing solution.

*Use 1 drop of household dishwashing liquid per 16 oz. (1/2 liter) water or the equivalent.

Attachment may also be cleaned in a dishwasher.

Sanitizing

If the immersion mixer will not be used again within one hour, sanitize in the following manner:

1. Wash as instructed in “General Cleaning With the Attachment in Place.”
2. Immerse attachment approximately 1/2 of the length of the stainless-steel portion in a container of a cold chlorine-based sanitizing solution that has a minimum chlorine concentration of 100 parts per million. (See recommended solution below.) Operate unit on HIGH (2) speed for 2 minutes.
3. Do not rinse. Allow unit to air-dry before use.

Weekly Attachment Cleaning

Once every week, stand the attachment, blade down, in 3 inches (8 cm) of boiling water for one minute. Wear protective gloves when removing attachment from water since it will be hot. Allow to air-dry.

Recommended Sanitizing Solution

The sanitizing solution should consist of one tablespoon (15 ml) of household bleach per 1 gallon (3.8 L) of clean, cool water (60°F [16°C]) mixed according to the instructions on the bleach container. When using a sanitizing solution other than that recommended, the sanitizing solution concentration should be tested using commercially available test strips and should indicate a chlorine concentration between 100 and 200 parts per million.

Autoclave

The stainless-steel shaft/blade assembly can be steam-sterilized using an autoclave. Refer to the autoclave equipment supplier and facility operating instructions if this method is used. The frequency of sterilization is determined by each user’s “best practices”; however, replace the assembly once it has been sterilized 500 times.

DO NOT use this method for the motor unit.

Special Operating and Cleaning Instructions for Institutional Use

Preparing Infant Formulas and Similar Nutritional Adult Products

Refer to the instructions for installing and mixing with the cutting blades. Be sure that the mixer and any containers have been properly cleaned and sanitized before using.

Follow the additional guidelines below:

1. Always clean the cutter attachment thoroughly by removing the attachment and washing with detergent. This helps avoid cross-contamination between different formula types.
2. Measure powder or liquid ingredients for the formula mixture. Add half of the final volume of water.
3. Mix formula for 15–60 seconds on LOW (1) power until thoroughly blended.
4. Add remaining water and blend 15–30 seconds on LOW (1) power.

NOTE: Some formulas may require using a slightly longer blending time or HIGH (2) power.

Special Cleaning Instructions for Hospital and Institutional Use

To ensure that the mixer and blades remain sanitary, follow the special cleaning instructions below.

1. Wash the cutter attachment as described in the section “General Cleaning With the Attachment in Place” on page 6.
2. At least once per day, sanitize the cutter attachment per the “Sanitizing” instructions on page 6, or as required to meet local sanitation codes.
3. After cleaning, attachments should be air-dried and stored in a closed container or wrapped to protect them from contamination.

The cutter attachment may also be washed and autoclaved by the hospital’s central processing department. Be sure to follow all required safety and sanitation codes.

Troubleshooting Guide

Problem . . .	Solution . . .
Immersion mixer will not turn on	<ul style="list-style-type: none"> • Make sure the mixer is plugged in. • Check for a blown fuse.
Excessive noise or vibration	<ul style="list-style-type: none"> • Make sure that the blade assembly is properly installed. • Make sure that the blade does not contact the sides or bottom of the container.
Motor strains or stops	<ul style="list-style-type: none"> • Reduce the amount of product in the bowl. Mix thick products in smaller batches. • Make sure ingredients are prepared properly for mixing. • Reduce the amount of product.
Poor results (See also Tips)	<ul style="list-style-type: none"> • Process for a longer or shorter period of time. • Adjust the mixing speed.

Accessories

Part Number	Description
HMIA 200B	Detachable blade/shaft assembly

Technical Service

For assistance or replacement parts, call our
Technical Service number:
866-285-1087 or 910-693-4277

8 a.m. – 5 p.m. GMT-5, Monday – Friday
www.commercial.hamiltonbeach.com

Requesting Assistance or Service

Before calling for assistance or service, please check the “Troubleshooting Guide.” If you still require help, follow the instructions below.

Whenever you call to request assistance or service, you need to know the complete model number of your equipment. You can find this information on the label on the back of your immersion mixer.

Please also record the purchase date of your equipment and your dealer’s name, address, and telephone number.

You can also order replacement parts from your local dealer.

Call our customer service number: **1-866-285-1087 (USA, Canada)** or **910-693-4277 (all others)**.

Product Warranty

This Warranty supercedes all other Product Warranties

LIMITED WARRANTY

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase.

If you have a claim under this warranty, please contact our **TECHNICAL SERVICES DEPARTMENT at 1-866-285-1087 or 910-693-4277**. For faster service, locate the model, type, and series numbers on your appliance.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original purchaser. Keep the original sales receipt, as proof of purchase is required to make a warranty claim, or the warranty term will be based on the date of manufacture plus one (1) year.

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.**

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.