



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

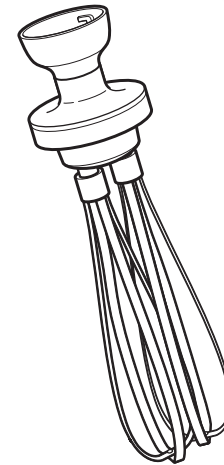
Solution	Product	Dilution in Water	Temperature
Washing	Noble Pan Pro I	1 oz./3 gallons	Hot 115°F (46°C)
Rinsing	Plain Water		Warm 95°F (35°C)
Sanitizing	Clorox® Institutional Bleach	1 Tbsp./gallon	Cold 50-70°F (10-21°C)
In applications requiring repetitive use, frequent cleaning will prolong life.			

TO WASH AND SANITIZE:

1. Rinse away left-over food residue under running water.
2. Using a soft sponge, scrub and rinse both interior and exterior sections of the attachment. Remove as much stuck on soils 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; immerse attachment into container with wash solution, immersing ¾ 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.



®/™ © 2015 KitchenAid. All rights reserved. Used under license in Canada.
*Clorox® is a registered trademark owned by the Clorox Company.



FOR WHISK ATTACHMENT MODELS:
KHBC10WER, 5KHBC10WER



USE THE FOLLOWING INSTRUCTIONS TO
CLEAN AND DRY YOUR WHISK ATTACHMENT
FOR IMMERSION BLENDER AFTER EACH USE:

For Food Service Applications

Wash, rinse, and sanitize the stainless steel portion of the Immersion Blender
prior to initial use, after each use, or whenever it will not be used again
within a period of 1 hour.