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> [VONCI 500W Commercial Immersion Blender User Manual \(Model VC-IB500LV-BLD400-2\)](#)

VONCI VC-IB500LV-BLD400-2

VONCI 500W Commercial Immersion Blender User Manual

Model: VC-IB500LV-BLD400-2

INTRODUCTION

Thank you for choosing the VONCI 500W Commercial Immersion Blender. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read it thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. This includes:

- Read all instructions before operating the blender.
- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance. Do not immerse the motor unit in water or other liquids. Always unplug the blender from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- **Secure Operation:** The VONCI commercial hand blender is designed with a secure starting device. It can only be started by simultaneously pressing the switch button and the safety button. This feature enhances user safety and helps prevent accidental activation.
- **Blade Safety:** Blades are sharp. Handle the stainless steel shaft and blade with extreme care, especially during assembly, disassembly, and cleaning.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Avoid Contact:** Keep hands, hair, clothing, and utensils away from the moving blade during operation to prevent injury.
- **Proper Use:** Do not use the appliance for anything other than its intended purpose. 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.
- **Ventilation:** Ensure proper ventilation around the motor unit during extended use to prevent overheating.

PRODUCT OVERVIEW

The VONCI 500W Commercial Immersion Blender is a powerful and versatile tool designed for professional

kitchen environments. It features a robust motor and a durable 16-inch stainless steel shaft, ideal for various blending tasks.



Image: Main components of the VONCI 500W Commercial Immersion Blender, showing the motor unit, 16-inch blending shaft, and blade removal tool.

Key Features:

- **Efficient 500W Motor:** Equipped with a 120V pure copper motor for quick and effective blending, saving preparation time.
- **Variable Speed Control:** Offers a speed range of 6000-20000 RPM, adjustable via a top-mounted speed button to suit different blending needs.
- **16-inch SUS 304 Removable Shaft:** Features a completely sealed stainless steel shaft for durability and hygiene. The detachable design allows for easy cleaning and maintenance.
- **Triple Blade Design:** The blade is made of 100% 304 stainless steel with an arc-shaped design to minimize splashing during operation.
- **Ergonomic Handle:** Designed for comfortable and firm grip, reducing user fatigue during extended use.
- **Lock Button:** Allows for continuous operation without holding down the switch, reducing manual effort.
- **Extended Power Cord:** A 225cm power cord provides flexibility in kitchen workspaces.

VONCI COMMERCIAL IMMERSION BLENDER

Powerful Motor & Detachable Shaft



Easy to Clean



Variable Speed



Removable Shaft



Simple Operation



Ergonomic Handle



Image: Visual representation of key features including easy cleaning, variable speed, removable shaft, simple operation, and ergonomic handle.

SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and components are clean.

- Unpack Components:** Carefully remove the motor unit, blending shaft, and blade removal tool from the packaging.
- Clean Components:** Wash the blending shaft and blade thoroughly with warm, soapy water. Rinse and dry completely. The motor unit should only be wiped with a damp cloth.
- Attach Blending Shaft:** Align the blending shaft with the motor unit. Twist the shaft clockwise until it securely locks into place. Ensure it is firmly attached before use.
- Power Connection:** Plug the power cord into a compatible 120V electrical outlet.



Image: The motor unit and detachable blending shaft of the VONCI Immersion Blender, shown separated for assembly or cleaning.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your immersion blender.

1. **Prepare Ingredients:** Place ingredients to be blended into a suitable container. Ensure the container is deep enough to prevent splashing and that the liquid level is below the maximum capacity mark on the shaft.
2. **Immerse Blender:** Submerge the blending shaft into the ingredients before starting the motor.
3. **Start Operation:** To activate the blender, simultaneously press and hold the **Safety Button** (located on top of the handle) and the **ON/OFF Switch Button** (on the side of the handle). Release the safety button once the blender starts.
4. **Adjust Speed:** Use the **Speed Button** (rotary dial on top) to adjust the blending speed from 6000 to 20000 RPM, according to your desired consistency.
5. **Continuous Operation (Lock Function):** For extended blending tasks, press the **Lock Button** (on the handle) while the blender is running. This will keep the blender operating without needing to hold the ON/OFF switch. Press the ON/OFF switch again to release the lock and stop the blender.
6. **Blending Technique:** Move the blender up and down gently through the ingredients to ensure even blending.

7. **Stop Operation:** Release the ON/OFF switch button (or press it again if the lock function is engaged) and wait for the blade to stop completely before removing the shaft from the ingredients.

A FEW MINUTES TO MAKE YOUR DELICIOUS FOOD

Simple, Safe, Convenient, Efficient, Powerful



Image: Diagram illustrating the location of the Safety Button, Speed Button, Switch Button, and Lock Button on the blender handle.



Image: A hand demonstrating the use of the control buttons on the VONCI Immersion Blender, highlighting the Safety, Speed, ON/OFF, and Locking buttons.

Recommended Applications:

This heavy-duty hand blender is suitable for mixing a variety of foods, including:

- Batters
- Sauces
- Creams
- Soups (e.g., mud soup)
- Beverages
- Fruit pastes
- Peanut butter
- Flour mixtures
- Eggs
- Mashed potatoes

MULTIFUNCTIONAL MACHINE, MIX VARIOUS INGREDIENTS

Designed For Food Processing In Restaurants, Canteens, etc.



Image: Examples of food ingredients like fruit paste, eggs, peanut butter, soup, flour, sauces, creams, and potatoes, illustrating the blender's versatility.

CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your VONCI Immersion Blender.

1. **Unplug Before Cleaning:** Always unplug the blender from the power outlet before cleaning any part of the appliance.
2. **Detaching the Shaft:** Twist the blending shaft counter-clockwise to detach it from the motor unit.

3. **Cleaning the Shaft and Blade:** The stainless steel shaft and blade are detachable for easy cleaning. Use the included blade removal tool to carefully detach the blade if necessary for thorough cleaning. Wash these parts with warm, soapy water, rinse thoroughly, and dry immediately. The lower end of the shaft is waterproof and can be rinsed directly. The upper end (where it connects to the motor) is not waterproof and should not be rinsed with water.
4. **Cleaning the Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
5. **Storage:** Store the blender in a dry, safe place when not in use.



Image: Close-up of the SUS 304 triple blade and shaft, highlighting the no-splashing design and the detachable feature for easy cleaning under running water.



Image: Visual guide for detaching the shaft and proper cleaning, indicating which parts are waterproof and which are not.

TROUBLESHOOTING

If you encounter issues with your blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not start.	Not plugged in; Safety button not pressed; Power outage.	Ensure power cord is securely plugged in. Press the Safety Button and ON/OFF Switch Button simultaneously. Check power supply.
Motor stops during operation or smells.	Overheating due to prolonged use or blending overly thick mixtures.	Unplug the blender and allow it to cool down for at least 30 minutes. Reduce load or blend in smaller batches.
Ingredients are not blending evenly.	Insufficient liquid; Blender not moved through ingredients; Speed setting too low.	Add more liquid if necessary. Move the blender up and down. Increase speed setting.
Shaft is difficult to detach.	Food residue buildup.	Ensure the blender is unplugged. Gently twist the shaft counter-clockwise. If stuck, try soaking the connection point in warm water for a few minutes (avoiding the motor unit).

If the problem persists after attempting these solutions, please contact customer support.

SPECIFICATIONS

Detailed technical specifications for the VONCI 500W Commercial Immersion Blender.

Feature	Detail
Brand	VONCI
Model Number	VC-IB500LV-BLD400-2
Power	500W
Voltage	120 Volts

Feature	Detail
Shaft Length	16 inches (400mm)
Speed Range	6000-20000 RPM (Variable)
Capacity	Up to 100 Liters (27 Gallons)
Blade Material	SUS 304 Stainless Steel
Special Features	Multiple Speeds, Portable, Removable Blade, Safety Lock
Included Components	Blade Remover Tool
Product Dimensions	3.35"D x 9.65"W x 31.45"H
Item Weight	8.22 pounds
Certifications	NSF Certified, ETL Certified



The diagram shows a blue and silver immersion blender. Dimensions are indicated with arrows: the total height is 31.7"/80cm, the shaft length is 16"/40cm, and the width of the motor housing is 9.7"/24.5cm. To the right of the image, the following specifications are listed:

- Brand:** 
- Model:** VC-IB500LV-BLD400
- Power:** 500w
- Match Shaft:** 400mm/16in
- Speed:** 6000-20000 RPM
- Capacity:** 100L/27GAL
- Volt:** 120v ~ 60hz
- Net Weight:** 3.73kg
- Certification:**  

Image: Diagram showing the dimensions and key specifications of the VONCI Immersion Blender, including brand, model, power, shaft length, speed, capacity, voltage, net weight, and certifications.

WARRANTY AND SUPPORT

The VONCI 500W Commercial Immersion Blender comes with a limited warranty. For specific warranty details and terms, please refer to the documentation included with your purchase or contact VONCI customer service. VONCI provides lifetime technical service support for this product.

Additional Resources:

- For a detailed Instructions for Use (IFU) document: [Download IFU \(PDF\)](#)
- For the full User Manual: [Download User Manual \(PDF\)](#)