



Model GIB500-12



Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date of  
Purchase: \_\_\_\_\_



**Instruction Manual for Immersion Blender  
Models GIB500-12, GIB750-14, GIB750-16, GIB750-18  
and GIB750-22**

**For all after sales support, visit [www.globefoodequip.com](http://www.globefoodequip.com)**

- Complete the Warranty Registration
- Find an Authorized Servicer
- View Parts Catalogs

**For additional Technical Support call Globe at 1-866-260-0522.**

**- IMPORTANT SAFETY NOTICE -**

This manual contains important safety instructions which  
must be strictly followed when using this equipment.

**Maintain and use this manual as a reference for training.**



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# ATTENTION OWNERS AND OPERATORS

This equipment is designed to provide safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, to strictly follow all the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure that no customers, children, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which our equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire immersion blender as any surface of the immersion blender can become contaminated. It is the responsibility of the immersion blender owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

When cleaning your immersion blender, pay particular attention to cracks, broken seams and any area that may collect food debris. If your immersion blender, or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your immersion blender is damaged or needs repair, contact an experienced service individual immediately to ensure the immersion blender can be properly sanitized. If you have any questions, please contact Globe at 866-260-0522.

Throughout the manual you will see warnings to help alert you to potential hazards and to help promote safe use of this equipment.

**Warnings affecting your personal safety are indicated by:**



**Warnings related to possible damage to the equipment are indicated by:**



Make certain that the instruction manual is available for easy reference by any operator. An English and French language warning labels have been placed on the immersion blender. If the warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or the factory directly for these items at no charge.

Please remember that neither this manual nor the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

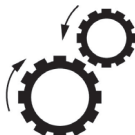
# KEY COMPONENTS OF THE IMMERSION BLENDER



## Globe Safety Tips



**Sharp  
Knife  
Blade**



**Mechanical  
Moving  
Parts**



**Risk of  
Electrical  
Shock**

### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch immersion blender before reading and completely understanding everything in this instruction manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **ALWAYS** ground immersion blender utilizing proper power source.
- **KEEP unit UNPLUGGED** when not in use to prevent accidental start up.
- **NEVER TOUCH KNIFE BLADE.** Keep hands and arms away from all moving parts, hold only the immersion blender handle.
- **NEVER** put hands or fingers into the protective blade guard, metal blade or whisk during operation. Always turn off and unplug immersion blender before removing stuck food.
- **ALWAYS** turn immersion blender OFF before removing from pot or bowl, after each use.
- **NEVER** use immersion blender if metal blade, protective blade guard or whisk is bent, broken or damaged.
- **ONLY** operate immersion blender in a pot or bowl that is on a solid, level, nonskid surface, well-lit work area away from children and visitors.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS** always turn immersion blender OFF and unplug power cord.
- **ALWAYS** properly clean and sanitize your immersion blender. To prevent illness or death caused by the spread of food-borne pathogens.
- **USE ONLY PROPERLY INSTALLED GLOBE ACCESSORIES.**

# UNPACKING AND PROPER GROUNDING



## TO AVOID SERIOUS PERSONAL INJURY, USE IMMERSION BLENDER IN A SUFFICIENT WORK AREA

- **ALWAYS** use equipment in a work area with sufficient light and space.
- **NEVER** use immersion blender if metal blade, protective blade guard or whisk is bent, broken or damaged.
- **ONLY** operate immersion blender in a pot or bowl that is on a solid, level, nonskid surface.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **NEVER** operate immersion blender without all warnings attached.

### UNPACKING:

1. Inspect the package carefully before unpacking. Note any damage on the delivery paperwork and take pictures.
2. Unpack the immersion blender immediately after receipt. If the machine is found to be damaged, save the packaging material and take pictures of damage. Contact Globe Food Equipment as soon as possible. Contact information and further details can be found at <https://globefoodequip.com/support/order-return-policy.html>
3. You should receive the immersion blender, blending stick and an instruction manual. Contact the factory or your local supplier if you did not receive all of these materials.
4. Read this manual thoroughly before operation. DO NOT continue with use of the immersion blender if you have any questions or do not understand everything in the manual. Contact your local representative or the factory first.
5. Remove immersion blender from the corrugated box.



**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Figure 8-1 and Figure 8-2).**



Figure 8-1 Correct

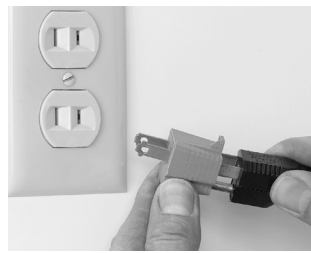


Figure 8-2 Incorrect

6. Examine immersion blender to make sure all parts have been provided: Immersion Blender, Blending stick & Instruction Manual.
7. Make sure warning labels are correctly positioned, legible, and instruction manual is available near immersion blender.
8. Complete the online warranty/registration at:  
[www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).
9. Before use, clean and sanitize immersion blender. Refer to Cleaning and Sanitizing section of this manual.
10. Contact your local representative, or the factory directly, if you have any questions or problems with the operation of the immersion blender.

# OPERATING INSTRUCTIONS

## **⚠ WARNING**

### TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch immersion blender without training and authorization from your supervisor or if you are under 18 years old. Read the instruction manual first.
- **NEVER** use immersion blender if metal blade, protective blade guard or whisk is bent, broken or damaged.
- **ONLY** use the immersion blender in a pot or bowl that is on a solid, level, nonskid surface.
- **ONLY** use the immersion blender in a clean, well-lighted work area away from children and visitors.
- **NEVER** put hands or fingers into the immersion blender during operation. Always turn off and unplug immersion blender before removing stuck food.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS**, always turn immersion blender OFF and unplug unit.
- **KEEP unit UNPLUGGED** when not in use to prevent accidental start up.

### IMMERSION BLENDER ASSEMBLY

## **⚠ CAUTION**

Globe recommends that a wall mount be used to store the immersion blender when not in use. Damage to the blending stick can occur.

**NOTE:** Additional blending stick sizes, wall mount and whisk are available. Refer to Immersion Blender Accessories.

1. Unplug immersion blender.
2. Install the blending stick on the immersion blender.
3. Align the two pegs on the immersion blender with the two holes on the blending stick (Figure 9-1).
4. Tighten blending stick nut counterclockwise to fasten the blending stick to the immersion blender (Figure 9-2).

### IMMERSION BLENDER OPERATION

1. Turn VARIABLE speed knob counterclockwise to make sure that the VARIABLE speed knob is turned down to the lowest setting (Figure 9-3).
2. Plug in power cord.

## **⚠ CAUTION**

Do not submerge blending stick past the maximum fill line. Damage to immersion blender can occur.

3. Place the immersion blender into the pot making sure to not submerge past the Max. fill line on the blending stick (Figure 9-4).

**NOTE:** To ensure proper blending of product, make sure to submerge above the top of the protective blade guard.

**NOTE:** To avoid product from splashing, do not turn on immersion blender prior to placing immersion blender into the pot.

4. Press and hold down the ENABLE button and the ON-OFF button at the same time to start the immersion blender (Figure 9-5).

**NOTE:** Once immersion blender has started, the ENABLE button does not need to be held for the immersion blender to stay on.

5. To keep the immersion blender on, continue to hold the ON-OFF button.

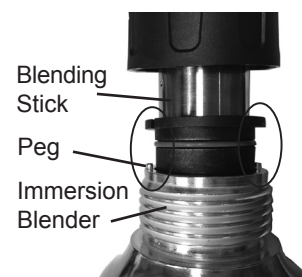


Figure 9-1



Figure 9-2



Figure 9-3

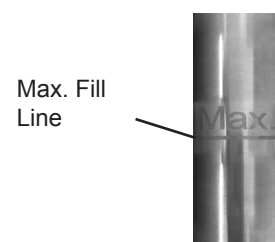


Figure 9-4



Figure 9-5

# OPERATING INSTRUCTIONS

6. Select the desired mixing speed by turning the VARIABLE speed knob clockwise.
7. Angle the immersion blender slightly and start to stir. Make sure to keep the blade of the blending stick off of the bottom of the pot so that food product will not be sucked up by the vortex action.

**CAUTION** Do not allow the air vents of the motor to come into contact with any liquid. Damage to immersion blender can occur.

**NOTE:** Once the ON-OFF button is released, the ENABLE button will automatically release.

8. Release the ON-OFF button to turn off the immersion blender (Figure 10-1).

**NOTE:** To prevent splattering, never remove the immersion blender from liquid while immersion blender is on.

9. After the immersion blender has come to a complete stop, remove the immersion blender from the pot.
10. Unplug the immersion blender.

## **FOOD STUCK IN PROTECTIVE BLADE GUARD SURROUNDING THE METAL BLADE**

1. Release the ON-OFF button to turn off the immersion blender (Figure 10-1).
2. Unplug the immersion blender.
3. Turn blending stick nut clockwise to remove blending stick from the immersion blender (Figure 10-2).

## **WARNING**

**DO NOT USE FINGERS TO REMOVE STUCK FOOD. KNIFE BLADE IS VERY SHARP. SERIOUS PERSONAL INJURY CAN OCCUR.**

4. Use a spatula to carefully remove stuck food from the protective blade guard surrounding the metal blade (Figure 10-3).
5. Install the blending stick on the immersion blender.
6. Align the two pegs on the immersion blender with the two holes on the blending stick (Figure 10-4).
7. Tighten blending stick nut counterclockwise to fasten the blending stick to the immersion blender (Figure 10-2).
8. Plug in power cord.
9. Hold down the ENABLE button and the ON-OFF button to turn on immersion blender (Figure 10-5).



Figure 10-1



Figure 10-2

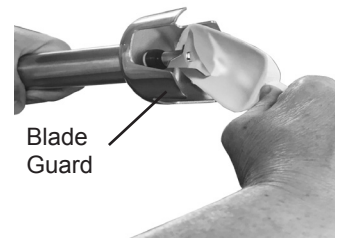


Figure 10-3

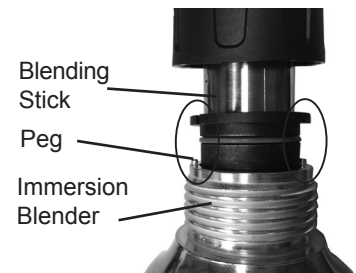


Figure 10-4



Figure 10-5

# OPERATING INSTRUCTIONS

## IMMERSION WHISK ASSEMBLY

1. Unplug the immersion blender.
2. Install the whisk on the immersion blender.
3. Align the two pegs on the immersion blender with the two holes on the whisk (Figure 11-1).
4. Tighten nut on whisk counterclockwise to fasten the whisk to the immersion blender (Figure 11-2).

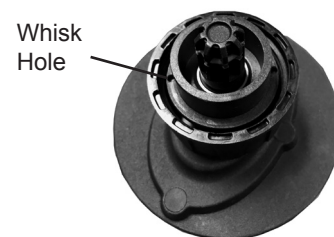


Figure 11-1

## IMMERSION WHISK OPERATION

**CAUTION** Whisk must only be used at low speed. If whisk is used at high speeds, damage to whisk can occur.

1. Turn VARIABLE speed knob counterclockwise to make sure that the VARIABLE speed knob is turned to the lowest setting (Figure 11-3).
2. Plug in power cord.



Figure 11-2

**CAUTION** Do not submerge more than 4/5 of the whisk. Damage to immersion blender can occur.

3. Place the immersion blender into the pot.

**NOTE:** To ensure proper blending of product, make sure to submerge at least 1/5 of the whisk.

**NOTE:** To avoid product from splashing, do not turn on immersion blender prior to placing immersion blender into the pot.

4. Press and hold down the ENABLE button and the ON-OFF button at the same time to start the immersion blender (Figure 11-4).



Figure 11-3

**NOTE:** Once immersion blender has started, the ENABLE button does not need to be held for the immersion blender to stay on.

5. Continue to hold the ON-OFF button to keep the immersion blender on.
6. Select the desired mixing speed by turning the VARIABLE speed knob clockwise.

**CAUTION** Do not allow the air vents of the motor to come into contact with any liquid. Damage to immersion blender can occur.

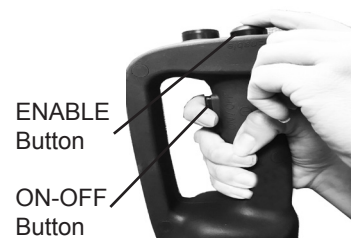


Figure 11-4

7. Move the whisk around the bowl in order to make sure that the mixture is completely mixed. Make sure to avoid touching the sides of the bowl with the whisk.

**NOTE:** Once the ON-OFF button is released, the ENABLE button will automatically release.

8. Release the ON-OFF button to turn off the immersion blender.

**NOTE:** To prevent splattering, never remove the immersion blender from liquid while immersion blender is on.

9. After the immersion blender has come to a complete stop, remove the immersion blender from the pot.
10. Unplug the immersion blender.

# CLEANING & SANITIZING

## WARNING

### TO AVOID SERIOUS PERSONAL INJURY:

- BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS, always turn immersion blender OFF and unplug unit.
- NEVER attempt to clean immersion blender while immersion blender is in operation.

## CAUTION

- DO NOT put immersion blender in the dishwasher or immerse in water.
- Dilute detergent per supplier's instruction. Products containing sodium hypochlorite should not be used on immersion blender.
- DO NOT hose down, pressure wash, or pour water on immersion blender.
- NEVER use a scrubber pad, steel wool, or abrasive material to clean immersion blender.

## WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire immersion blender as any surface of the immersion blender can become contaminated. It is the responsibility of the immersion blender owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your immersion blender makes contact with food product, the entire immersion blender, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and must comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire immersion blender and to closely follow the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved to kill potentially harmful bacteria.

**IMPORTANT:** If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it must be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum can VOID your warranty.

Sanitizer concentration must comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).

## CAUTION

- ALWAYS turn immersion blender OFF and unplug the power cord BEFORE cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on immersion blender!

# CLEANING & SANITIZING

## IMMERSION BLENDER, BLENDING STICK & WHISK

1. Release the ON-OFF button to turn off the immersion blender (Figure 13-1).
2. Unplug the immersion blender.
3. Remove the blending stick or whisk from the immersion blender.
4. Turn blending stick or whisk nut clockwise to loosen the blending stick or whisk from the immersion blender (Figure 13-2 and Figure 13-3).

**CAUTION** Do not place immersion blender in sink or dishwasher.  
Damage to immersion blender can occur.

5. With a clean damp cloth soaked in mild detergent, wipe down the immersion blender to remove any food, debris and grease/oil. Sanitize the immersion blender following the instructions on your quaternary sanitizer container. Allow immersion blender to air dry.
6. Clean and sanitize the blending stick and whisk with a mild detergent and warm water solution. Allow parts to air dry.
7. Make sure that all surfaces are dry before reassembling the unit.



Figure 13-1



Figure 13-2



Figure 13-3

## TROUBLESHOOTING

| <u>ISSUE</u>                     | <u>CAUSE</u>                                                | <u>SOLUTION</u>                                                                                                                                                                                         |
|----------------------------------|-------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Immersion blender stops working. | Immersion blender is unplugged.                             | Plug in immersion blender. Hold down ENABLE button and ON-OFF button to start.                                                                                                                          |
|                                  | Immersion blender has overheated.                           | Release ON-OFF button. Unplug immersion blender and allow the motor to cool down and the thermal safety mechanism to be reset.<br>Plug in immersion blender. Hold down ENABLE button and ON-OFF button. |
| Blade not rotating.              | Food product stuck in blade.                                | Release ON-OFF button. Unplug immersion blender. Remove blending stick from immersion blender. Remove any food product with a spatula.                                                                  |
| Drive shaft not rotating.        | Jam or interference in blending stick or immersion blender. | Unplug immersion blender. Remove blending stick. Test the rotation of the end of the drive shaft on immersion blender manually.                                                                         |

## IMMERSION BLENDER ACCESSORIES

### **GIB500 & GIB750 ACCESSORIES**

| <b>Part No.</b> | <b>Description</b>          |
|-----------------|-----------------------------|
| GIBSTK12        | Blending stick 3.4"D x 12"L |
| GIBSTK14        | Blending stick 3.4"D x 14"L |
| GIBSTK16        | Blending stick 3.4"D x 16"L |
| GIBSTK18        | Blending stick 3.4"D x 18"L |
| GIBSTK20        | Blending stick 3.4"D x 20"L |
| GIBSTK22        | Blending stick 3.4"D x 22"L |
| GIBWSK10        | Whisk 10"L                  |
| GIBWM           | Wall Mount                  |
| GIB-BLADE TOOL  | Blade Removal Tool          |
| GIB-BLADE       | Blade                       |

## LIMITED IMMERSION BLENDER WARRANTY

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year on parts (excludes wear/expendable parts). The labor warranty is one year from original installation or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer, or not pre-authorized by GFE.
6. Lubrication.
7. Expendable wear parts, knife, rubber boots, blown fuses, lamps.
8. Cleaning of equipment.
9. Misuse or abuse.

Service under this warranty is not in force until such time as a properly completed, digitally signed, Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at: [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

WARRANTY REGISTRATION  
GO TO [WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)