

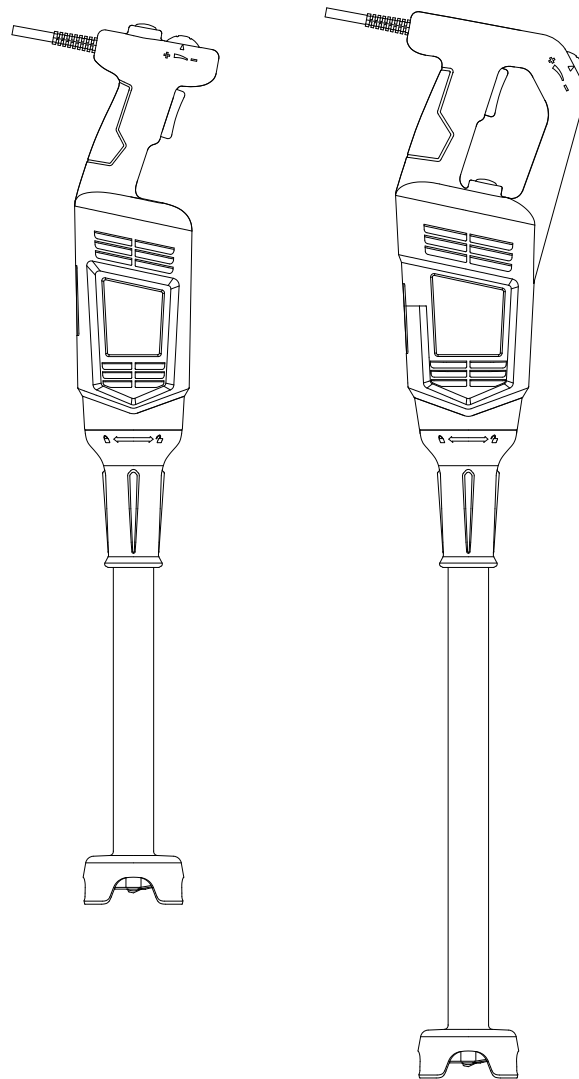


Tartle
KITCHEN

**Instruction
Manual**

Gen 2 Immersion Blender

IB600 Prime / IB850 Commander



Please read this instruction manual carefully before using the appliance.
Keep this manual for future reference.

1 - IMPORTANT SAFEGUARDS

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

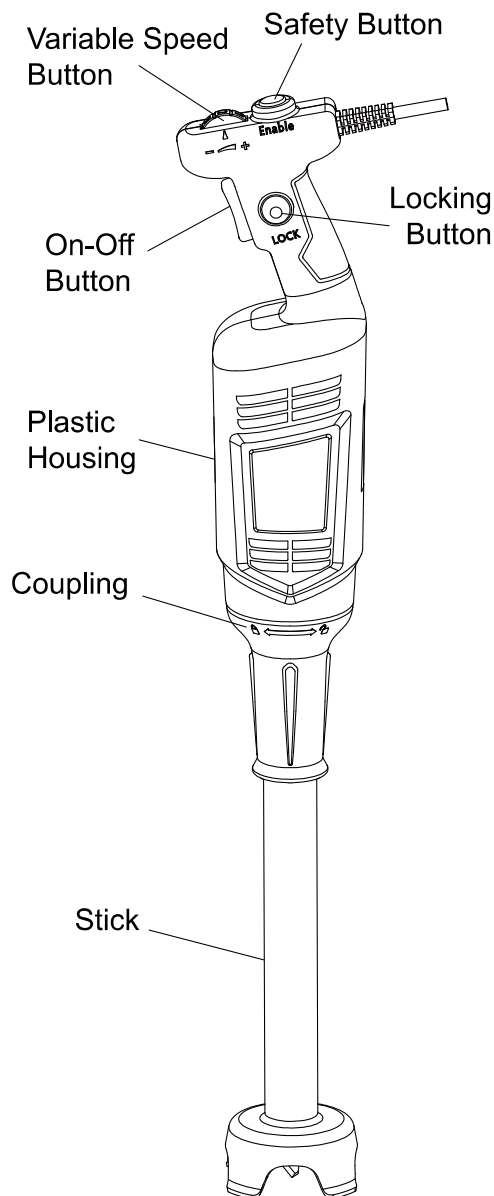
1. **READ ALL INSTRUCTIONS** before using the appliance.
2. **Commercial Use Only:** This appliance is designed for commercial kitchens and professional food preparation only. Do not use for household or non-commercial purposes.
3. **Electrical Safety:**
 - To protect against the risk of electrical shock, **do not put the motor unit (handle) in water** or other liquids.
 - If the power cord is damaged, it must be replaced by authorized service personnel.
 - Always **unplug the appliance** from the outlet before assembly, disassembly, cleaning, or when not in use.
4. **Operational Safety:**
 - **Blades are sharp.** Handle with extreme caution when installing, removing, or cleaning.
 - Avoid contact with moving parts. Keep hands, hair, clothing, and utensils away from blades and whisks during operation.
 - Do not operate the appliance in air for more than **10 seconds**.
 - Observe the **Duty Cycle:** Operating time must be less than 3 minutes, followed by a rest time of at least 1 minute.
5. **Usage Constraints:**
 - Do not use the appliance for anything other than its intended food preparation.
 - Do not process non-food materials such as cement or mortar.
 - Do not operate in corrosive, flammable, or explosive environments.
6. **User Supervision:**
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities.
 - To be operated by **trained personnel only**. Children must be supervised to ensure they do not play with the appliance.
7. **Maintenance:**
 - Do not modify, disassemble, or repair the unit without authorization.
 - Use only original accessories and replacement parts.

SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY

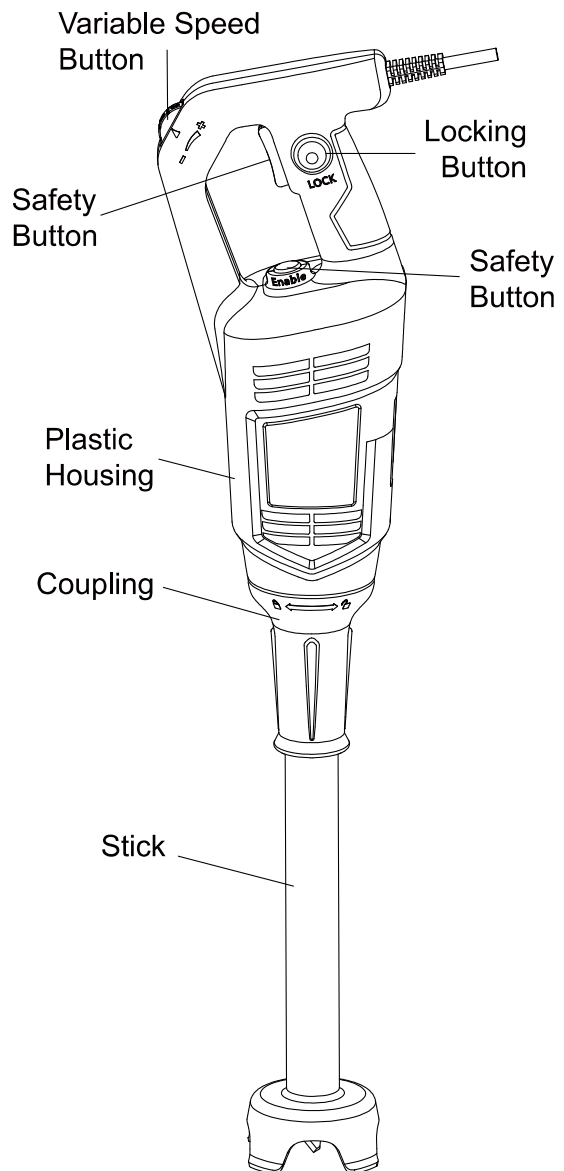
2 - PRODUCT OVERVIEW & SPECIFICATIONS

2.1 Product Overview

This immersion blender is designed for commercial kitchens and professional food preparation. It is suitable for blending, mixing, and emulsifying a wide variety of foods and liquids.



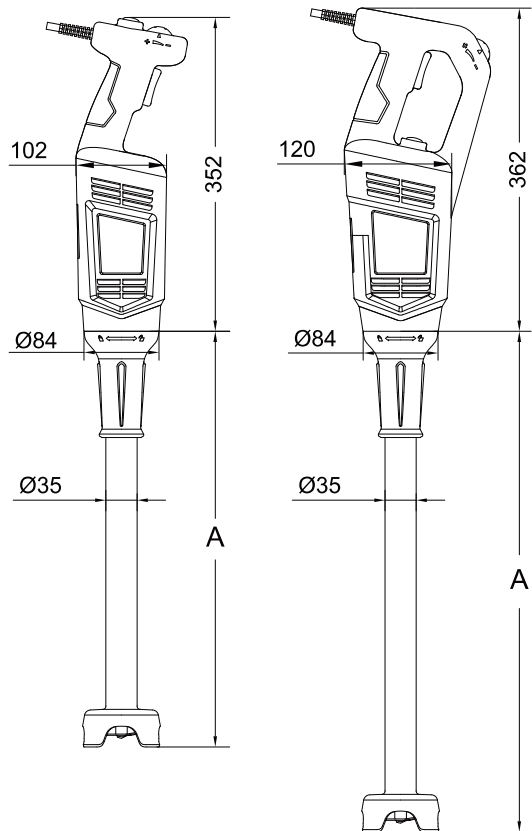
IB600 Prime



IB850 Commander

2.2 Technical Specifications

Model	IB600 Prime	IB850 Commander
Voltage	120V~ 60Hz	120V~ 60Hz
Power	600W	850W
Speed	4,000-16,000 RPM	8,000-18,000 RPM
Net Weight	2.35 kg (5.18 lbs)	3.15 kg (6.94 lbs)
Height	352 mm (13.8")	362 mm (14.2")
Diameter	Ø 102 mm (4.0")	Ø 120 mm (4.7")



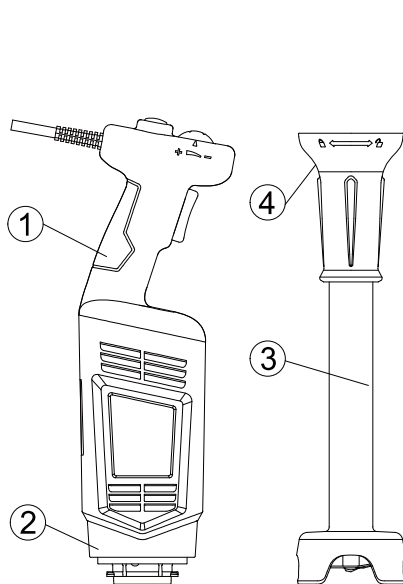
2.3 Attachment Compatibility

Attachment	Length A	Weight	Compatibility
14" Shaft	410 mm (16.1")	1.13 kg (2.49 lbs)	IB600 / IB850
16" Shaft	460 mm (18.1")	1.23 kg (2.71 lbs)	IB600 / IB850
18" Shaft	510 mm (20.1")	1.34 kg (2.95 lbs)	IB600 / IB850
20" Shaft	560 mm (22.0")	1.46 kg (3.21 lbs)	IB600 / IB850
22" Shaft	610 mm (24.0")	1.56 kg (3.44 lbs)	IB600 / IB850
24" Shaft	-	-	IB850 ONLY
Whisk	250 mm (9.8")	1.26 kg (2.77 lbs)	IB600 / IB850

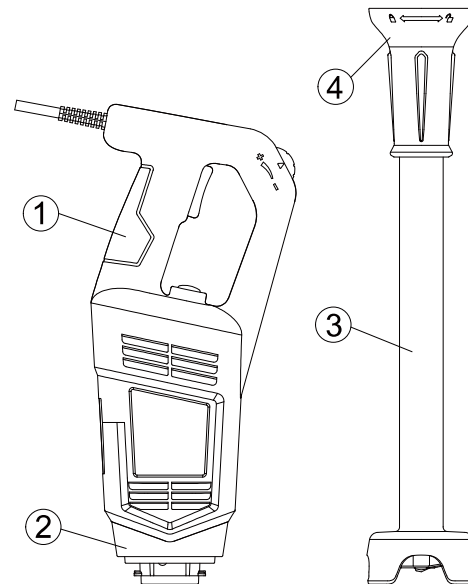
PRO FEATURE: This unit features a **self-regulating speed system** that maintains consistent RPM even as mixture consistency changes, ensuring uniform results every time.

3 - INSTALLATION / ASSEMBLY

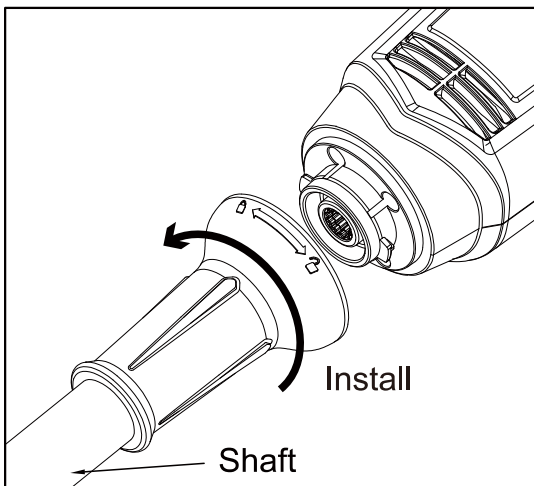
⚠ Ensure the unit is completely stopped and unplugged from the power source before assembly or disassembly.



IB600 Prime



IB850 Commander



1. **Alignment:** Align the coupling sleeve (④) of the blending shaft or whisk (③) with the aluminum head housing (②) on the motor unit (①).
2. **Insertion:** Insert the attachment fully into the motor unit until it is firmly seated.
3. **Locking:** Rotate the coupling sleeve (④) **counterclockwise** to securely lock it onto the motor unit.
4. **Disassembly:** To remove the attachment, ensure the unit is unplugged, then rotate the sleeve **clockwise** and pull it away from the motor unit.

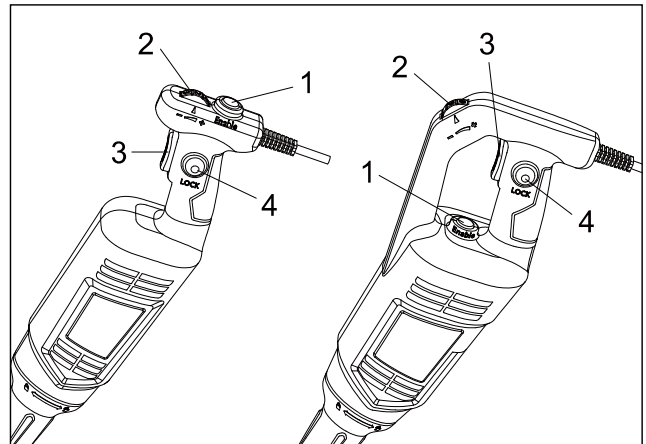
4 - OPERATION

⚠ **WARNING:** Check that the rated voltage matches the local power supply before use.

4.1 Starting and Stopping

WARNING: Before plugging in, check that your local power supply matches the rated voltage on the nameplate.

1. **Preparation:** Align and lock the blending shaft or whisk according to the assembly instructions.
2. **Power Connection:** Plug the device into a properly grounded outlet.
3. **The Startup Sequence (Standard Mode):**
4. First, press and **hold the ENABLE (④) Safety Switch**.
5. While holding the **ENABLE (④)** switch, press the **ON/OFF (①) button** to start the blender.
6. **Stopping:** Release the **ON/OFF (①) button**; the motor will stop automatically.



4.2 Continuous Operation

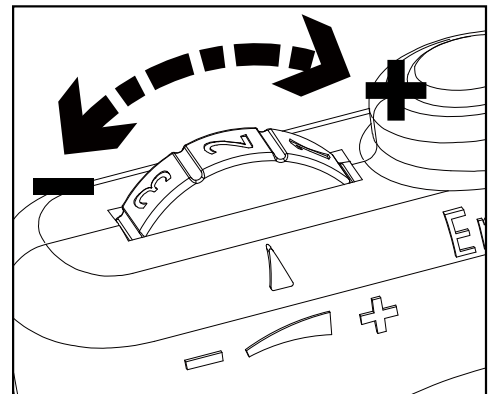
For long-duration blending, you can lock the power without holding the button:

1. While the **ON/OFF button** is fully pressed, press the **Switch Lock Button**.
2. Release the **ON/OFF button**; the machine will continue to run.
3. To stop, press and release the **ON/OFF button** once.

4.3 Variable Speed Control

PRO TIP: To prevent splashing, always start at a low speed (Level 1) and gradually increase to your desired setting.

- **Speed Adjustment:** Turn the Variable Speed Knob to adjust between **Level 1 (Lowest)** and **Level 9 (Highest)**.
- **Constant Speed System:** The self-regulating system ensures the motor maintains the selected RPM even if the consistency of the mixture changes.



4.4 Professional Usage Tips

Blending Function: Hold the handle and the bottom of the motor body for maximum control. Tilt the machine at a slight angle to prevent the blade guard from touching the bottom of the container.

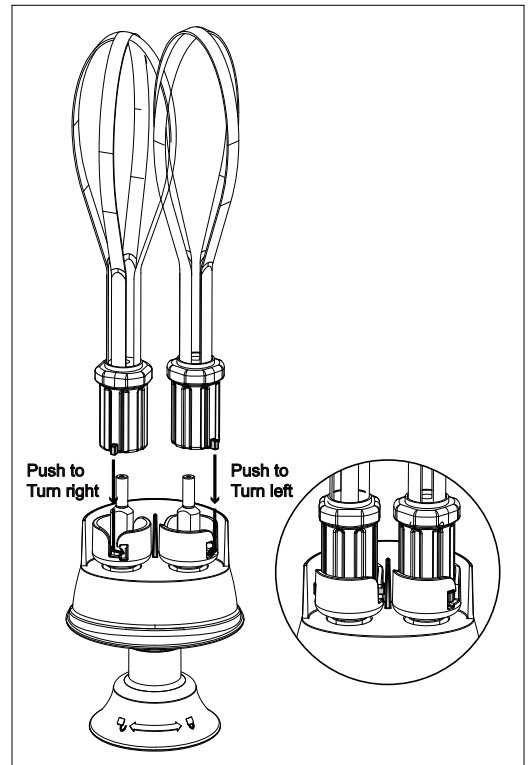
- **Immersion Depth:** For best efficiency, immerse **two-thirds** of the blending shaft into the preparation. Ensure the ventilation holes on the motor body never contact any liquid.
- **Whisk Function:** Ensure the container is on a flat, stable surface. Immerse at least **one-fifth** of the whisk length, but never submerge the whisk holder.

5 - CLEANING & MAINTENANCE

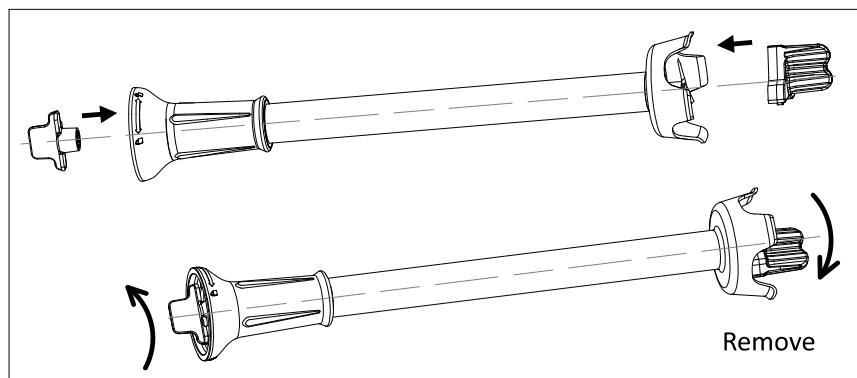
5.1 Cleaning Instructions

CAUTION: Unplug the power cord before cleaning to prevent accidental startup.

- **Immediate Care:** Clean the appliance immediately after use to prevent food from sticking.
- **Motor Body:** Do not submerge the motor unit or handle in water. Wipe with a slightly damp cloth or sponge.
- **Shaft & Blade Guard:** Attach the shaft to the motor, place the blade end into a container of clean water, and run for a few seconds.
- **Whisk:** The beaters can be removed for soaking and cleaning. Do not submerge the whisk gear box.
- **Disinfection:** Use standard detergents or disinfectants; **never use pure bleach**. For plastic parts, avoid highly alkaline detergents.



5.2 Blade Maintenance & Replacement



WARNING: SHARP EDGES. Use extreme caution.

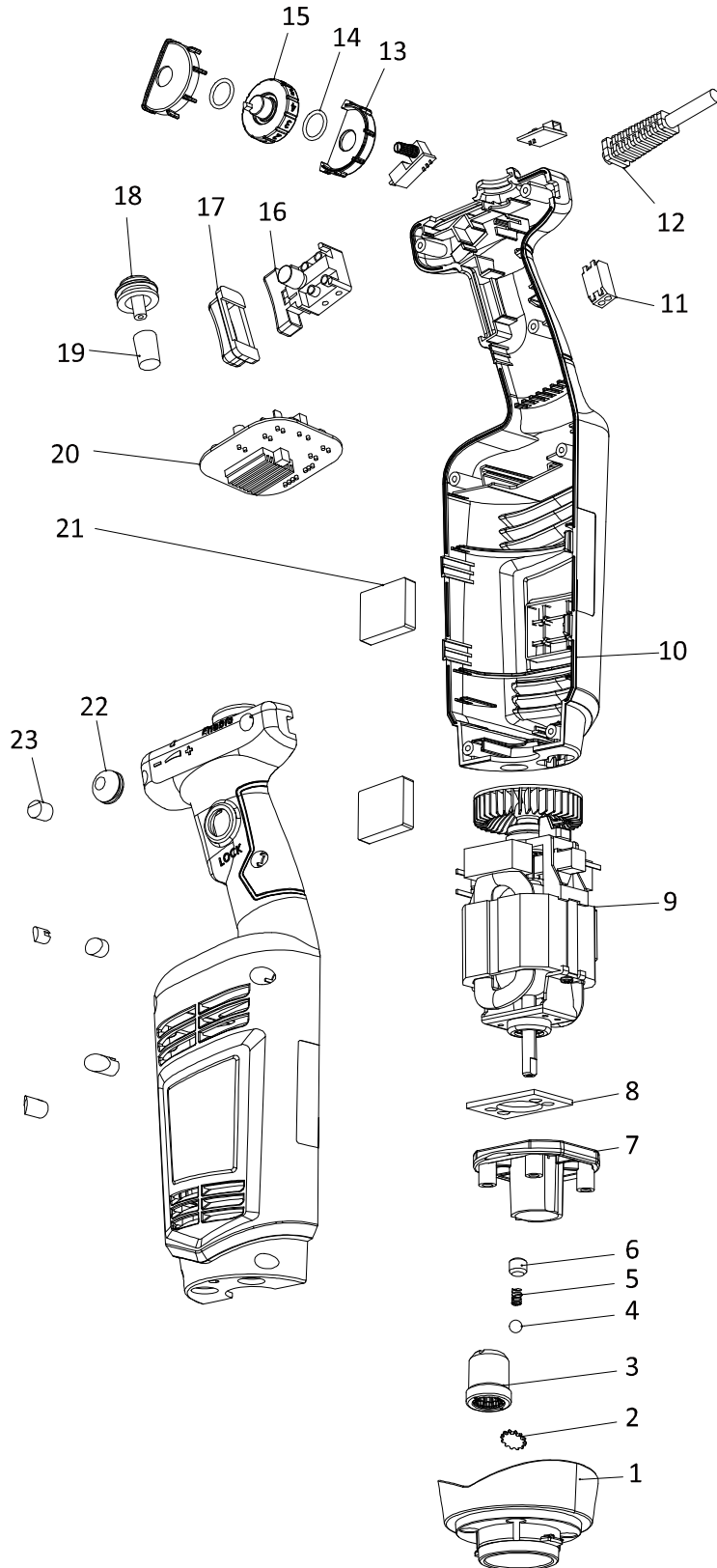
1. **Safety First:** We recommend wearing **protective gloves** (not included) when handling blades.
2. **Tool Operation:** Align the specialized blade removal tool as shown and turn in the indicated direction to loosen or tighten.
3. **Storage:** Store the unit and accessories in a dry, dust-free environment after cleaning.

6 - TROUBLESHOOTING

Issue	Potential Cause	Solution
Machine does not start	1. Power not connected or plug is loose.	1. Check the power outlet and ensure the plug is firmly connected.
	2. ENABLE Safety Switch was not depressed.	2. Follow the Startup Sequence: Press and hold the ENABLE button, then press the ON/OFF trigger.
Blade/Whisk does not rotate	1. Blending shaft or whisk attachment is not locked.	1. Unplug the unit and refer to Section 4.1 (Installation/Assembly) to re-secure and lock the coupling sleeve .
	2. Debris or hard food particles are blocking the blade guard.	2. Unplug the unit and carefully remove the obstruction using a tool.
Motor stops during use	Thermal Protection has been activated due to overheating.	Unplug the unit and allow the motor to cool for at least 30 minutes before restarting.
Excessive noise or vibration	The internal drive coupling or bearings may be damaged.	Stop use immediately. Contact Tartle Kitchen support to obtain replacement parts.

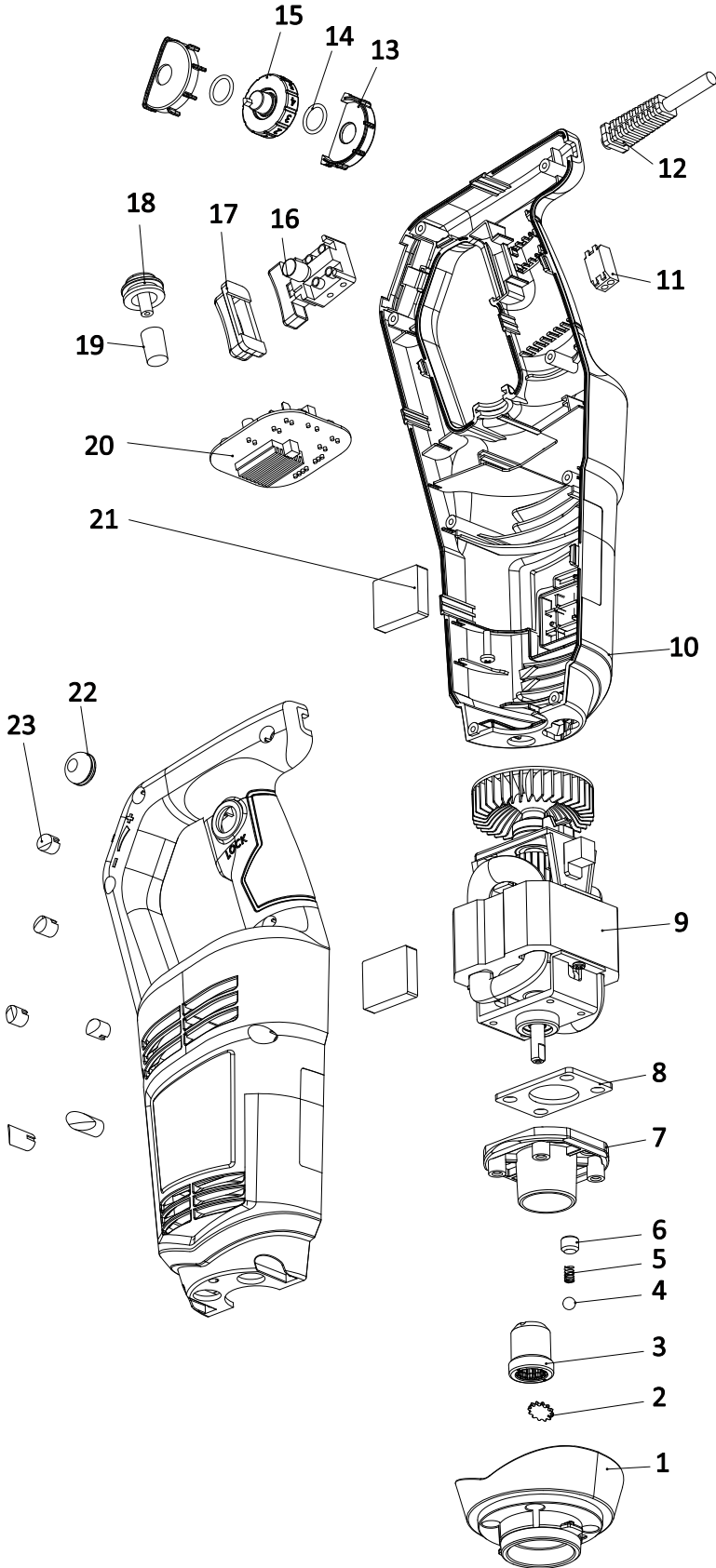
7 - COMPLETE EXPLODED VIEW & PARTS LIST

IB600 Prime



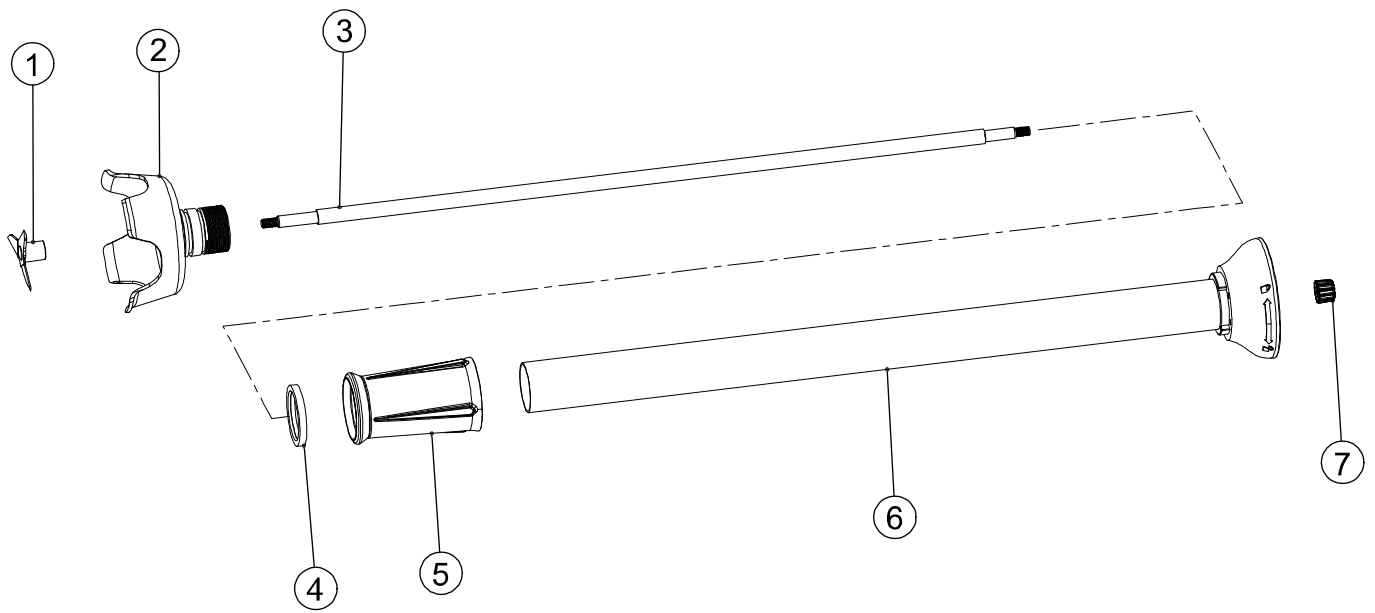
NO.	Name
1	Aluminum Head Housing
2	Sealing Gasket
3	Drive Coupling
4	Steel Ball
5	Interlock Spring
6	Flat Head Set Screw
7	Motor Bracket
8	Support Rubber Gasket
9	Electric Motor
10	Motor Housing
11	Quick-Connect Terminal
12	Power Cord
13	Knob Waterproof Sleeve
14	Waterproof Sealing Ring
15	Variable Speed Knob
16	Trigger Switch
17	Switch Button Cover
18	Safety Button
18	Waterproof Cap
19	ENABLE Button
20	Control PCB
21	Motor Support Gasket
22	LOCK Button Cover
23	Screw Plug

IB850 Commander



NO.	Name
1	Aluminum Head Housing
2	Sealing Gasket
3	Drive Coupling
4	Steel Ball
5	Interlock Spring
6	Flat Head Set Screw
7	Motor Bracket
8	Support Rubber Gasket
9	Electric Motor
10	Motor Housing
11	Quick-Connect Terminal
12	Power Cord
13	Knob Waterproof Sleeve
14	Waterproof Sealing Ring
15	Variable Speed Knob
16	Trigger Switch
17	Switch Button Cover
18	Safety Button
19	Waterproof Cap
20	ENABLE Button
21	Control PCB
22	Motor Support Gasket
23	LOCK Button Cover
23	Screw Plug

14 / 16 / 18 / 20 / 22 / 24 inch shaft



NO.	Name	NO.	Name
1	Blade	5	Connecting Sleeve Handle
2	Blade Guard Assembly	6	Shaft Tube Assembly
3	Output axis	7	Shaft Coupling
4	Coupling Sealing Ring		

WARRANTY & SUPPORT

- **Warranty:** Limited One-Year Commercial Warranty covering materials and workmanship.
- **Support:** Email hello@tartleKitchen.com for technical assistance.