

Commercial Immersion Blender

This high-performance immersion blender makes quick work of food prep tasks such as blending sauces, pureeing soups, mixing batter, and much more. Its high-speed processes through thick ingredients in just minutes.

Professional equipment suited for ice cream shops, restaurants, and hotels, to meet the demands of any kitchen.

Elegant design made from 304 stainless steel.

Constructed with ventilated motors, thermal overload protection, and variable speed control.

High-performance blade and shaft that is conveniently removable for easy cleaning.

This blender can be operated hands-free and non-stop thanks to its continuous control feature (IB500LV & IB750LV).

Comes with one-year limited factory warranty.

Additional options: whisk attachments.



Model	Shaft	Ext.Dimension DxExC (in)	Speed (RPM)	Power	V/Hz/Ph	Net Weight(lb)	Gross Weight(lb)	NEMA Plug
IB220MV	160mm		4000 - 20000	220W	110V 60Hz			
IB500LV	450mm		4000 - 16000	500W	110V 60Hz			
IB750LV	550mm		8000 - 20000	750W	110V 60Hz			
WIK185	185mm	Whisk for IB220MV (Optional)						
WIK250	250mm	Whisk for IB500LV/IB750LV(Optional)						