

★ ★ ★
MAINTENANCE

MOTOR

The Waring Commercial Blender motor has lifetime sealed-in lubrication. Further oiling or greasing is not required.

CONTAINER

The stainless steel container requires no special handling and can be sanitized without injury to the bearing. See enclosed cleaning and sanitizing instructions pamphlet.

HOT BLENDING INSTRUCTIONS

IMPORTANT!

To minimize possibility of scalding when blending hot materials, the following precautions and procedures must be observed:

- 1) If you are using the standard two-piece container lid that originally came with your blender, limit the amount of material processed to the quantities listed below for the container size you have.

Container Size
Half Gallon

Maximum Hot Load
1 Pint

NOTE: Special accessory lid assemblies are available for stainless steel containers which allow safe processing of larger loads than those shown above.

Order appropriate catalog number for container size you have from the following list:

Special Hot Blending Accessory Lids

Container Size
Half Gallon

Accessory Lid Catalog No.
CAC15

- 2) If you are using a standard two-piece container lid, completely remove the center portion of the lid before turning the blender on. This will allow venting of the rapidly heated and expanding air present inside container when blender is running.

If you are using one of the special accessory lids, follow the instructions packed with the lid; venting will be accomplished automatically.

- 3) Always start blending on lowest speed setting, then progress to desired speed.
- 4) Never stand directly over blender when it is being started or while it is running.

For Service
Write to:



SERVICE CENTER
314 ELLA T. GRASSO AVE.
TORRINGTON, CT 06790
1-800-269-6640

Replacement parts for your own "Out of Warranty" repairs are obtainable at the above address.



**OPERATING MANUAL
HALF GALLON BLENDER**

SPECIFICATIONS

- CAPACITY Two quart mixing capacity
- SWITCH SETTING (2 Speeds) OFF LO HI
- REVOLUTIONS PER MINUTE 20,000 24,000
(free running - approximate)
- RATING 120 VOLTS - 60 Cycles - Single Phase - AC only - 7.5 Amps
- RATING 230 VOLTS - 50/60 Cycles - Single Phase - AC only - 3.75 Amps
- BASE Black Baked Enamel on Die Cast Base
- UPPER HOUSING Stainless steel or Polycarbonate
- CONTAINER Stainless steel with stainless steel blades and vinyl lid with removable insert
- BEARING Bronze - oil impregnated - no lubrication necessary
- CORD 6 foot - 18 gauge - three conductor grounded cord with strain relief in base
- OVERALL HEIGHT 17 3/4 inches x 6 1/2 inches diameter

OPERATION

This piece of equipment is designed for the high speed blending, pulping, mixing or reducing of animal tissue, vegetables, foodstuffs, plant materials and other substances.

Sharp stainless steel blades whirling as fast as 24,000 rpm almost instantaneously reduce ingredients to a homogeneous mass. Industrial, biological and many other types of laboratories use this device as a time saver for the emulsification and disintegration of materials with which they work. Restaurants, hospital diet kitchens and other mass feeding institutions use Waring Commercial Blenders to prepare special sauces, salad dressings, soups, health drinks, convalescent diets and many other food recipes.

In design, the WARING COMMERCIAL BLENDER meets exacting requirements. The mixing container is made of stainless steel and is a special shape which causes a forceful flow of the contents directly into the revolving blades resulting in perfect blending.

The two speed switch control combined with the heavy-duty series wound motor permits instant change from one speed to another, higher or lower, without stopping the machine.