



MIXERS

IMPORTANT SAFEGUARDS FOR WARING COMMERCIAL MIXERS

1. **READ ALL INSTRUCTIONS.**
2. To protect against electrical hazards, do not immerse the Waring Commercial Mixer in water or other liquid.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts.
5. Do not operate the Waring Commercial Mixer or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
6. Do not use outdoors.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Put this list in a safe place, do not discard.

SAVE THESE INSTRUCTIONS



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GROUNDING INSTRUCTIONS

- For your protection, Waring Commercial Mixers are equipped with a 3-conductor cordset.
- 120 Volt units are supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding type outlet as shown in Figure A.

If a grounding type outlet is not available, an adapter, shown in Figure B, may be utilized to enable a 2-slot wall outlet to be used with a 3-prong plug.

Referring to Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

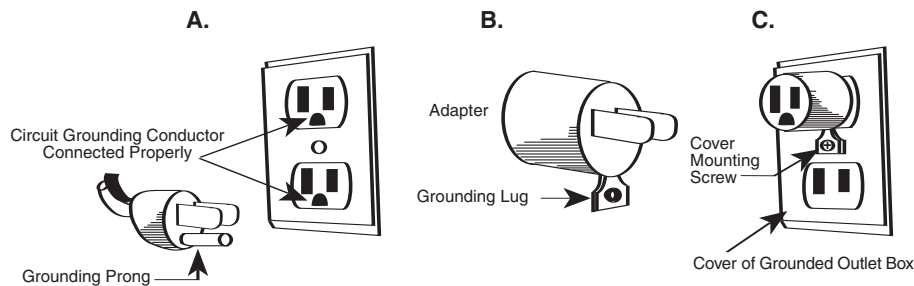
Caution: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician.

Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

- 240 Volt units are supplied without a plug, and an appropriate one must be installed by user in accordance with local electrical codes observing the following cordset conductor color coding:

Green/Yellow: Earth Ground • Blue: Neutral • Brown: Live



OPERATION

After adding materials to be mixed, place container on mixer so that its top rim engages the spring-loaded on/off switch actuator knob. Slide actuator knob upward with rim of container to start motor. Seat bottom of container onto container support.

When mixing is finished, disengage container from support and carefully lower it, allowing spring-loaded switch knob to slide back down and stop motor.

On two-speed models, HIGH or LOW speed operation is selected by a rocker switch located on the top of the mixer housing.

Counter-top models are equipped with Xa U-shaped stabilizing leg on the base of the unit. For maximum stability, the leg should be unfolded and fully seated in position, projecting from the rear of the base.

CLEANING & SANITIZING INSTRUCTIONS

1. Rinse container thoroughly under running water. Add 8 ounces of clean rinse water to container. Place container in normal operating position on mixer and run on high speed for two (2) minutes. Empty container.
2. UNPLUG POWER CORD FROM ELECTRICAL OUTLET.
3. Loosen and remove thumbscrew. Unscrew and remove on/off switch actuator knob.
4. Carefully remove stainless steel panel.
5. Wash, rinse, and sanitize thumbscrew, on/off switch actuator knob, stainless steel panel, and container. Sanitize these parts by immersing in sanitizing solution for two (2) minutes. Shake off excess moisture and allow parts to air dry.
6. Working from the top down, wash, rinse, and sanitize the portion of the mixer housing situated directly over the container, and the portion of the spindle above the agitator, using absorbent wiping cloths moistened with cleaning solution, rinse water and sanitizing solution.
7. Reassemble panel, on/off switch actuator knob, and thumbscrew to mixer housing.
8. Wash, rinse, and sanitize the agitator and the bottom of the spindle as follows:
 - Plug power cord into electrical outlet.
 - Add 8 ounces of washing solution to container and place in normal operating position on mixer.
 - Run on high speed for a minimum of two (2) minutes.
 - Empty container, and repeat two-minute run with 8 ounces of rinse water.
 - Empty container, and repeat two-minute run with 8 ounces of sanitizing solution.
 - Empty container. Run motor for a few seconds with empty container in normal operating position to spin off any excess moisture. Empty container. Do not rinse container, spindle, or agitator after sanitizing is completed.
 - Allow all parts to air dry.

Wash, rinse, and sanitize as outlined above prior to initial use, and whenever mix will not be used again within a period of one hour.

Surfaces of the mixer housing which are outside of the food-contact areas may be cleaned as required, using wiping cloths moistened with cleaning solution, rinse water, and sanitizing solution. UNPLUG POWER CORD FROM ELECTRICAL OUTLET BEFORE CLEANING HOUSING.

Prevent liquid from running into housing by wringing all excess moisture from wiping cloths before using them.

Washing solutions based on non-sudsing detergents and chlorine-based sanitizing solutions having a minimum chlorine concentration of 100 PPM are recommended.

The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used.

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
WASHING:	DIVERSEY WYANDOTTE DIVERSOL BX/A OR CX/A	4 TABLESPOONS/GALLON	HOT (115° F)
RINSING:	PLAIN WATER		WARM (95° F)
SANITIZING:	CLOROX® INSTITUTIONAL BLEACH	1 TABLESPOON/GALLON	COLD (50° F - 70° F)