

Operation Manual for Waring WFP11S and WFP14S Food Processors

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including these:

1. Read all instructions.

2. Blades are sharp. Handle carefully.
3. Your Waring® food processor is a piece of kitchen equipment, and like all other kitchen equipment, extreme care must be used when operating it. Although training requirements are minimal, only responsible and prudent individuals should be allowed to operate this food processor. It should not be used by or near children or individuals with certain disabilities.
4. To avoid injury, never place cutting blade or disc on base without first having put the bowl properly in place.
5. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A plastic scraper may be used, but must be used only when the food processor is not running.
6. To protect against risk of electrical shock, do not put base in water or other liquids.
7. Unplug from outlet when not in use, before putting on or taking off parts, before removing food from workbowl, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
8. Avoid contact with moving parts. Never feed food by hand when slicing or shredding. Always use food pusher.
9. Make sure motor has completely stopped before removing the cover.
10. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
11. The use of attachments not recommended or sold by Waring may cause fire, electric shock or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. This product is UL listed for commercial use. Use it only for food preparation as described in this book.
15. Do not attempt to defeat the cover interlock mechanism.
16. Be certain cover is securely locked in place before operating appliance.
17. If the machine malfunctions for any reason, discard any food being processed at that time.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS APPROVED FOR COMMERCIAL USE

GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor cordset.

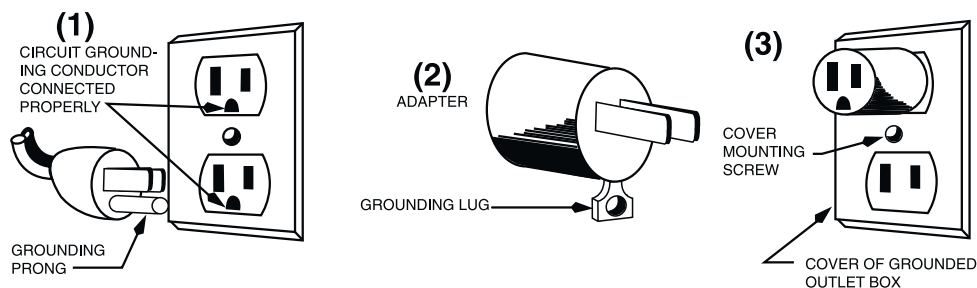
120 volt units are supplied with a molded 3-prong grounding-type plug (NEMA5-15P), and should be used in combination with a properly connected grounding-type outlet as shown in Figure 1.

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

As shown in Figure 3, 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. 220–240 volt “GS Safety Approved” units are supplied with a molded European grounding-type plug (CEE 7/7).



INTRODUCTION

The Waring Commercial® WFP11S and WFP14S commercial food processors are the most versatile food processors in their class. They both feature a seal technology, unlike any other food processor in the industry, that enables operation with large volumes of liquid, without the need to remove the S-blade while pouring. These professional machines take advantage of Waring's forty years of commercial food service experience as well as thirty years of food processing experience by the same technical, engineering, manufacturing and development teams that have made Waring Commercial the best known name in food processors.

These machines are both ETL Sanitation and Commercial UL listed.

This instruction book describes two models. The WFP11S and WFP14S. Both come with a sealed work bowl (also known as a batch bowl) and a sealed cutter blade (or S-blade) to CHOP, GRIND, PURÉE or MIX in the batch bowl. WHAT MAKES THIS MACHINE UNIQUE IS THAT THE BATCH BOWL ALSO ALLOWS YOU TO PROCESS ANYTHING IN THE BOWL, INCLUDING LARGE VOLUMES OF LIQUIDS, which means you can SHRED, GRATE, SLICE, PURÉE, LIQUIFY and MORE, directly in the bowl! The WFP11S and WFP14S are shipped from our factory with a starter kit that includes a 4 mm ($\frac{1}{2}$ ") shredding disc, 4 mm ($\frac{1}{2}$ ") slicing disc and 2 mm ($\frac{1}{4}$ ") grating disc.

Many additional processing accessories are available for both models.

Size, power and convenience

The wide feed tube is convenient for large-volume processing of large foods; the motor shaft is built for durability; the housing, work bowl, chute, covers and pushers are all made from durable polycarbonate for heavy-use conditions and easy cleanup. The clear bowl and processing covers are convenient for viewing food processing results, as well as extremely heavy duty for standing up to daily use.

THE PARTS

The Waring WFP11S and WFP14S food processors both consist of the following standard parts and accessories: (see diagrams on next page)

1. Solid polycarbonate motor base with vertical heavy duty shaft
2. Two control levers
 - a. ON
 - b. PULSE/OFF
3. Safety interlock (not shown)

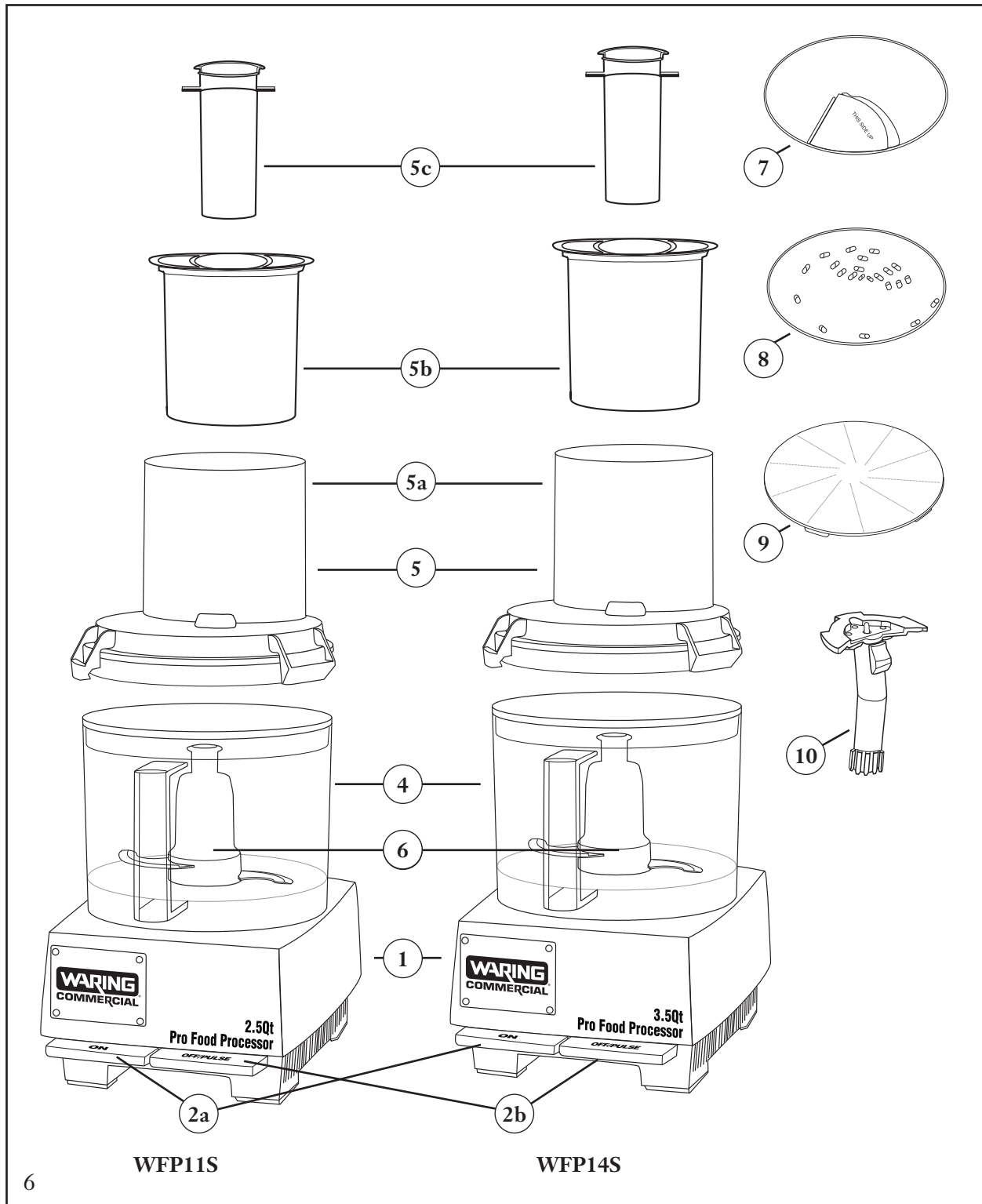
Prevents machine from operating until cover is in place
4. Sealed clear work bowl

Dry capacity of 2.5 quarts for WFP11S
Dry capacity of 3.5 quarts for WFP14S
5. Sealed clear work bowl cover
 - a. Large oval-shaped feed tube for maximum use of cutting surface
 - b. Large pusher with full-size and reduced-size feed options
 - c. Small pusher used within the large pusher for smaller vegetables, pepperoni, etc.

Note: This combination pusher allows use of the entire feed tube for large foods and provides controlled processing for small-diameter foods such as carrots, celery and pepperoni.

6. Sealed S-blade (cutter blade) to chop, grind, purée, liquify and more: locks in place for liquid processing and easy pouring.
7. 4 mm, $\frac{1}{2}$ " slicing disc
8. 4 mm, $\frac{1}{2}$ " shredding disc
9. 2 mm, $\frac{3}{4}$ " grating disc
10. Detachable stem: for use with processing discs

Note that all of the WFP11S and WFP14S accessory discs have a unique offset removable stem. The design of this stem increases the cutting/processing efficiency of these accessories.



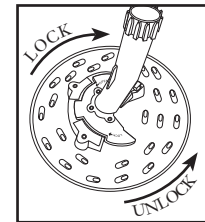
ASSEMBLY of BATCH BOWL PARTS WFP11S & WFP14S

We will use the terms work bowl, batch bowl and cutter bowl interchangeably throughout this instruction book. They mean the same thing.

- Clean and sanitize the motor base, and wash, rinse, and sanitize the bowl, cover, food pusher, food pusher insert and processing tools prior to initial use.
- Place the base on a counter or table near a 3-prong electrical outlet. Position it so you look at the front of the unit and can see the control levers. Be certain that the cord is unplugged and the OFF lever has been pressed. Do not plug in the cord until the processor is completely assembled.
- Pick up the transparent work bowl, holding it in both hands with the handle toward you.
- Place the bowl on the base, fitting its central tube over the motor shaft on the base and placing its handle slightly to the left of front-center (at about a 7 o'clock position).
- Press the bowl down so the lower rim fits around the circular platform. Turn the bowl counterclockwise as far as it will go. It will lock into position with the tabs on the sides of the platform.

Read this if assembling the batch bowl parts to use S-blade (cutter blade).

- Pick up the metal blade, noting the diagram on the top of the plastic center. It matches the shape of the motor shaft.
- Place the S-blade over the tip of the motor shaft, lining up the inside of the hub with the shaft. Press it down firmly, rotating the center hub until the blade assembly is fully seated. It should easily drop into place. Push firmly to lock and seal S-blade hub in place. Be sure it is pushed down as far as it will go. If it is not all the way down, it may become damaged and any liquid may leak. Push only on the center section (plastic part); never touch the cutting blade as it is extremely sharp.
- Check to be sure the blade is all the way down by turning it back and forth while lightly pushing it down. If properly installed and fully seated, the lower blade will be positioned just above the inside bottom of the bowl.
- If processing food with the S-Blade, now is the time to add the food or liquid to the work bowl.
- Always process dry food first, then add wet food.
- Do not fill liquid over "Max liquid fill" line. If too much liquid is used, it will overflow. In this case, stop operation, remove liquid to below "Max liquid fill" line and continue processing.



Read this if assembling batch bowl parts to use accessory discs in batch bowl.

- Do not put any food in the bowl before placing the accessory disc onto the shaft.
- Select the appropriate accessory disc: grating disc, shredding disc, or slicing disc.
- Hold the disc with the cutting side facing your hand. Be careful not to scrape your hand on the sharp edges. Notice the bottom of the disc has a plastic receptacle for the detachable stem. Holding the stem with your thumb on the release switch, place the center and right-most two tabs in the two open slots on the bottom of the disc and rotate clockwise. Refer to diagram.
- Once the stem is installed in the proper disc, carefully guide the center disc hub over the metal shaft so the double flats on the shaft line up with the disc stem. Put the disc on top of the shaft and rotate until it drops down and into place. Be sure it is pushed down as far as it will go. Push on the outside rim only; never touch the cutting blades. It should easily drop into place, but if not, then gently rock it back and forth until you feel the disc drop into place.

(batch bowl assembly continued)

(batch bowl assembly continued)

Note: Do not put any food in the bowl before placing the accessory disc onto the shaft.

- Place the cover on the bowl, with the feed tube on the left, slightly toward the front. The locking tabs on the cover should be at the left of the locking tabs on the rim of the work bowl.
- Rotate the cover counterclockwise to lock it into place. When the cover is rotated into place, the safety interlock tab on the back rim of the cover will activate the interlock mechanism and your food processor is ready to operate.

NOTE: The cover must be in place correctly, with the cover's safety interlock tab firmly engaged, for the food processor to operate. This is an important safety feature.

NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE COVER LOCKED INTO POSITION.

Two pushers for feed tube

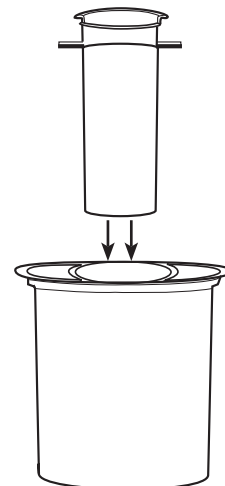
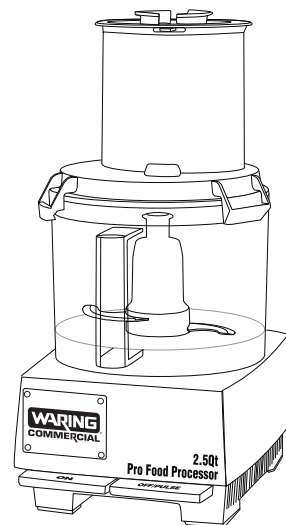
Pick up the large food pusher and the small food pusher. The large pusher is for processing larger vegetables. The smaller pusher nests in the larger pusher and can be used for smaller vegetables, guiding long thin vegetables for more precise cuts, or for jobs like slicing pepperoni.

Large pusher

Insert the small food pusher into the large food pusher opening. When it is fully inserted, rotate the small pusher clockwise to lock it into place. Now you are ready to insert the large pusher into the feed tube opening. Drop the pusher into the feed tube gently.

Small pusher

To use the small pusher, rotate it counterclockwise to disengage the locking feature. Now you can lift the small pusher up and out of the large pusher. When using the small pusher, the large pusher becomes the feed tube for the small pusher.



DISASSEMBLY of BATCH BOWL PARTS WFP11S & WFP14S

ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING.

- Turn the bowl cover clockwise until the safety interlock tab on the cover is disengaged and the locking tabs are clear of the tabs on the bowl. The bowl handle will be at a position between 7 o'clock and 9 o'clock. In this position you can lift the cover off the bowl.
- Remove the large food pusher from the feed tube. Remove the small pusher from the large pusher.

Disassembly when removing the S-blade

- Remove the work bowl from the unit by rotating clockwise (left) to disengage the tabs on the bottom of the bowl platform from the work bowl. When the bowl handle is on the left (about 7 o'clock position), you can gently lift the bowl straight up and out.

It is recommended that you remove the bowl from the motor base before you remove the S-blade.

- To remove the blade, keep a slight downward pressure on the top of the center hub of the blade while removing the bowl from the motor base. This will form a seal to prevent food particles from spilling into the center tube of the bowl and onto the motor base or the work surface. **REMOVE ALL FOOD AND LIQUID BEFORE REMOVING S-BLADE, OR BOWL WILL LEAK.** Then remove the S-blade from the bowl by pulling upward to unlock the seal. Handle the S-blade with caution; the blades are extremely sharp.

Disassembly when removing an accessory disc

- Do not remove the work bowl until the accessory disc is removed.
- To remove an accessory disc, place your fingers on the outer edge of two opposite sides of the disc and lift. The disc should remove cleanly. To remove the detachable stem, hold the disc in one hand with the stem facing away from your hand. Be careful not to scrape your hand on any sharp edges; depress the release switch with your thumb and rotate counterclockwise.
- Remove the work bowl from the unit by rotating clockwise (left) to disengage the tabs on the bottom of the bowl platform from the work bowl. When the bowl handle is on the left (about 7 o'clock position), you can gently lift the bowl straight up and out.

OPERATING THE CONTROLS

- Plug the machine into an electrical outlet. The outlet must be 120V, 60Hz.
- There are two control levers located on the base of the machine. They are on the front and they give you fingertip control of processing. They are large enough to find easily in case of emergency.

The two controls are: ON
 PULSE/OFF

How they work: ON: Press the lever down to start the motor.
 PULSE/OFF: To turn the motor off, press the lever down and release.

To pulse the motor, press the PULSE/OFF lever down, then release. The motor will run as long as you hold the lever down; it stops when you release the lever. Try it a few times.

How to Use

Continuous use

For continuous processing, use the ON lever, which is located on the left.

Pulsing

The pulsing function is intended for use with the S-blade in the work bowl.

- For rapid on-off operation, called pulsing, use the PULSE/OFF lever located on the right. The motor runs as long as you hold the lever down; it stops when you release the lever.
- You control pulsing. You control the duration of each pulse by the amount of time you hold the lever down. You control the frequency of pulses by the rate at which you press the lever. The interval between pulses must be long enough to allow everything in the work bowl to fall to the bottom.
- Pulsing gives you precise control over chopping, mincing, blending and mixing. You can process food to any texture or consistency you want, from coarse to fine.
- Pulsing is also useful in processing hard foods. Pulse the food a few times to break up into smaller parts. Then proceed with continuous use after the pieces are broken up and easier to process.
- Always use the PULSE/OFF lever for pulsing. Never move the bowl and cover assembly on or off to control pulses. It is less efficient and could damage the machine.

Turning off

Always turn the machine off with the PULSE/OFF lever and wait until the blade or disc comes to a complete stop before removing the pusher assembly. The motor stops within seconds after the machine is turned off.

FOOD PREPARATION

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds.
- Cut vegetables, meats, cheeses, etc. into sizes that will fit into your choice of small feed tube or large feed tube for processing with accessory discs, or into sizes as required by your processing task.
- Preparation for slicing: Produce that is long and cylindrical such as carrots, cucumbers and celery should be cut flat at both ends. This will provide a consistent slice for all food processed.

FOOD PUSHER SELECTION

S-blade usage

The feed tube can be used for adding ingredients while the food processor is running. However, it is recommended that the food pushers be left in place whenever possible to prevent splashing and avoid unwanted additions to the work bowl.

Small pusher

This pusher with smaller chute is typically used when inserting vegetables vertically for smaller cuts. It should be used when slicing foods such as carrots, celery, pepperoni, etc. when a consistent, flat result is desired.

This pusher is also used when a shorter grate or slice is desired as opposed to a longer grate or slice using the larger feed tube and pusher.

Large pusher

This pusher with larger chute is typically used when inserting vegetables horizontally for longer cuts.

This pusher is used when a longer grate or slice is desired. It is also used when processing large volumes of food or bulky food items such as potatoes or onions.

RESETTING THERMAL PROTECTION

The WFP11S & WFP14S Food Processors are equipped with an automatic reset switch to protect the motor from overheating.

If your food processor stops running under heavy use, turn the power switch off and unplug the power cord. Empty the work bowl of all its contents and discard. Allow approximately 5 minutes for the motor to cool down.

Reassemble unit, plug the power cord back into the outlet and run first with the bowl empty. Put food into the bowl and continue processing.

USE INSTRUCTIONS for S-BLADE (Cutter Blade) in the BATCH BOWL WFP11S & WFP14S

- The sealed S-blade (cutter blade) is designed for chopping, grinding, puréeing, blending, mixing, and kneading of ingredients required in almost all recipes.
- Assemble the bowl and blade as instructed in the section titled “Assembly of Batch Bowl Parts,” (see page 8).

Chopping and mincing

- To chop or mince in the bowl, fill the bowl with food product up to the top of the bowl’s inner tube, or up to $\frac{3}{4}$ full.
- To chop or mince most effectively, you must start and stop the blades quickly to control the consistency of the chop by pulsing. Use the PULSE/OFF lever to accomplish this as described under pulsing. Continue pulsing until the desired consistency has been reached.
- If chopped foods are processed continuously, the food will be processed unevenly, i.e., food on the bottom will be finely chopped and food on the top will be more coarse.

Chopping meat

Cut meat into 1-inch (25.4 mm) pieces to ensure an even chop. Process no more than 1 lb. meat (for WFP11S) and 1.75 lb. meat (for WFP14S). Press the PULSE/OFF lever 3 or 4 times at a rate of 1 second on, 1 second off. If the food is not chopped fine enough, let the processor run continuously for a few seconds. If the machine has trouble starting, reduce the amount of meat in the bowl and start again.

Chopping hard cheese

Place up to 8 oz. (for WFP11S) and 3 cups (for WFP14S) of uniform 1-inch (25.4 mm) cubes of chilled cheese into the bowl and pulse the machine with the PULSE/OFF lever. For powdered cheese, pulse until the cheese is in small chunks (pea size), then allow the processor to run continuously until you have fine powder. Cheese with high moisture content can ball up if processed too long.

Chopping onions, celery, cabbage, etc.

Cut onions in quarters, and other vegetables into 1-inch (25.4 mm) cubes. Place the cubed food into the work bowl up to the top of the bowl’s inner tube, and pulse until you reach the desired consistency.

Note: If you let the blade run too long, the ingredients on the bottom will become puréed or give you uneven results.

Purée or Mix

To purée tomatoes, vegetables and fruits, make sauces, or mix and blend ingredients, place the ingredients into the bowl, turn the unit on and allow it to run continuously until you reach the desired consistency. Do not let the machine run unattended. If your recipe exceeds more than 10 cups of wet ingredients, please process in several batches.

Do not fill liquid past “Max liquid fill” line.

Turning the machine off with the PULSE/OFF lever.

- Always switch the food processor off by pressing and releasing the PULSE/OFF lever. This assures that the power is not supplied to the motor.
- Always switch the food processor off and wait until rotation stops before removing the cover.
- While the safety interlock switch will turn the machine off if the cover is rotated clockwise, or the cover is removed while running, this should not be the means of ON/OFF operation.
- Before rotating the lid, always make sure the machine is off by pressing the PULSE/OFF lever as a safety precaution.

Accessory Disc Selection and Use

The WFP11S and WFP14S food processor disc accessories are made to perform a wide variety of food processing tasks: slicing, grating and shredding. Three (3) accessory discs are included with both the WFP11S and WFP14S food processors. As of this printing they are:

For use with WFP11S:

WFP118 - 4 mm, $\frac{5}{32}$ " Slicing Disc
WFP115 - 4 mm, $\frac{5}{32}$ " Shredding Disc
WFP113 - 2 mm, $\frac{5}{64}$ " Grating Disc

For use with WFP14S:

WFP146 - 4 mm, $\frac{5}{32}$ " Slicing Disc
WFP144 - 4 mm, $\frac{5}{32}$ " Shredding Disc
WFP143 - 2 mm, $\frac{5}{64}$ " Grating Disc

Slicing Operation

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute. Foods such as carrots, cucumbers, etc., should be cut flat at both ends to provide a consistent slice throughout the whole product.
- With foods like cabbage, lettuce or any product that has an undesirable core, the core should be removed. Medium size cabbage or lettuce heads may be cut into thirds to fit in the feed chute. Larger heads may need to be quartered.
- When food preparation is complete, fill the chosen feed chute, put the pusher in place, turn the machine on and monitor the results.
- Never try to slice soft cheese. Use only hard cheese. Mozzarella may be sliced only when well chilled. Pre-cut mozzarella must be 0.75" thick by 3.5" wide and 4" high (19 mm x 89 mm x 101 mm) for the WFP11S, and 1" thick by 3.5" wide and 4" high (25.4 mm x 89 mm x 101 mm) for the WFP14S. Place mozzarella in a freezer for 1 hour prior to slicing. Use PULSE/OFF lever only when slicing cheese.
- When sliced food reaches nearly full capacity of the bowl, remove all sliced food from the bowl.

Grating Operation

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute.
- Select which feed tube to use. Horizontal placement of carrots will result in a long grated product, while using the smaller chute and inserting the food vertically will give you a short grated product.
- Never try to grate soft cheese. Use only hard cheese. Mozzarella may be grated only when well chilled. Pre-cut mozzarella must be 0.75" thick by 3.5" wide and 4" high (19 mm x 89 mm x 101 mm) for the WFP11S, and 1" thick by 3.5" wide and 4" high (25.4 mm x 89 mm x 101 mm) for the WFP14S. Place mozzarella in a freezer for 1 hour prior to grating. Use PULSE/OFF lever only when grating cheese.
- For grating cheese, it is recommended that a slight pulsating pressure be applied with the pusher, alternating push/no push until the cheese block is completely grated. Cheese grating puts more strain on the food processor motor than other tasks and may cause overheating if too much pressure is applied in a continuous manner.
- You can typically expect to grate 10 pounds (4.5 kg) of cheese in about five (5) minutes. It is recommended that you plan your food preparation in a manner that will allow for five minutes of grating, followed by five minutes of food preparation while the machine rests. After fifteen (15) minutes of continuous cheese grating, allow the machine to cool.
- When grated food reaches nearly full capacity of the bowl, remove all grated food from the bowl.

Shredding Operation

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute.
- Select which feed tube to use. Horizontal placement of foods such as carrots and zucchini will result in a longer shredded product. Using the smaller chute and small pusher with food inserted vertically will yield a shorter shredded product.
- Never try to shred soft cheese. Use only hard cheese. Mozzarella may be shredded only when well chilled. Pre-cut mozzarella must be 0.75" thick by 3.5" wide and 4" high (19 mm x 89 mm x 101 mm) for the WFP11S, and 1" thick by 3.5" wide and 4" high (25.4 mm x 89 mm x 101 mm) for the WFP14S. Place mozzarella in a freezer for 1 hour prior to shredding. Use PULSE/OFF lever only when shredding cheese.
- When shredded food reaches nearly full capacity of the bowl, remove all shredded food from the bowl.

Removing processed food from the batch bowl

1. Turn the machine off and wait for the blade to stop moving before removing the lid and pusher.
2. If the blade holds the bowl locked when the motor stops, move the handle of the bowl rapidly back and forth – first clockwise, then counterclockwise.
3. If using a disc, remove before tilting the bowl, using a spatula to scrape off any food sticking to it. If using S-blade, it will stay locked in the bowl when you tilt to pour. Use spatula to scrape food out of bowl. NEVER USE FINGERS TO REMOVE FOOD WHILE BLADE IS IN BOWL.

TROUBLESHOOTING

This section describes potential problems and the correct solutions for them. Problems that cannot be solved with the guidelines listed below should be referred to one of the Waring Authorized Service Centers for assistance. A listing of authorized service agencies is supplied with each Waring food processor.

Unit does not start when assembled correctly

- Pull the plug and try plugging into another outlet.
- Press ON lever to ON.
- Make sure the bowl is properly positioned on the motor base, that the bowl cover is attached properly, and that the safety interlock tab on the cover has properly engaged the safety interlock switch.

Unit stops running during processing

- The unit may have overheated. Refer to Resetting Thermal Protection section (page 12).
- Turn unit off and unplug.
- Remove bowl attachment.
- Remove food being processed from inside the bowl and discard.
- Allow unit to cool for 5 minutes.
- Reassemble unit, and run first with the bowl empty, then put food into the bowl and try again.

Unit will not come up to full speed

- Bowl is overloaded – remove food being processed and reload using smaller quantities.

If unit does not operate after you have followed the above

- Check outlet to be sure there is current.
- Check to be sure circuit breaker is on.
- Check to be sure the fuse is not blown if there are fuses on this circuit.
- Call local Waring service agency.

If unit starts to spark or smoke

- Turn unit off, unplug it, and call local factory-authorized service agency.

If food processor makes grinding noise

- Turn unit off, unplug, disassemble, check bowl and blade to see if they have been rubbing together.
- If bowl and blade are rubbing, call your authorized Waring service agency.

CLEANING

Clean the food processor and accessories prior to initial use and after each use. Do not use harsh abrasive-type cleaners on any part of the food processor. Cleaning must follow NSF guidelines.

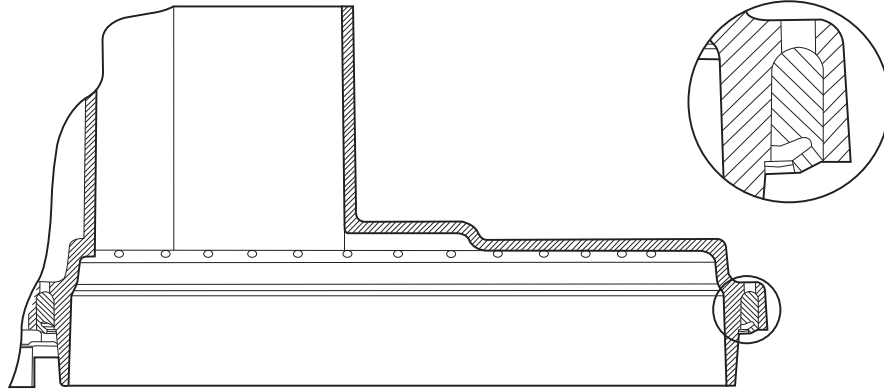
Wash the motor shaft with a small brush.

Wash, rinse, sanitize and dry the bowl, cover, small food pusher, large food pusher, accessory discs, and S-blade prior to initial use and after use, unless they will be used again immediately. These items are all dishwasher-safe, and may be cleaned and rinsed in the dishwasher instead of manually in the sink.

Wash and rinse all of the above items after each use.

The bowl cover has a black seal around its outer rim that is easily removable for cleaning and should be cleaned periodically. There are three small holes on the outer lip of the top of the cover for pushing the seal out. Use a small, dull object like a toothpick or paper clip, to push the seal downward and out of the groove. **DO NOT USE ANYTHING SHARP THAT CAN CUT THE SEAL.** Hand wash with warm soapy water, rinse, and dry. To reassemble, insert the clean and dry seal back in to groove with your fingers, with the round edge at the top and the slotted edge at the bottom, facing in. Make sure the seal is fully inserted and in proper position. Note picture below.

Note: The flap of the cover seal must be downward and the opening must face to center of cover.



A stiff bristle brush will help to knock food particles out of the crevices of the discs and blades before washing. Handle very carefully as the blades are sharp.

For manual cleaning, it is recommended that you use washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions that have a minimum chlorine concentration of 100 PPM. The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used:

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
Washing	*Ajax® Sanitizer Cleaner Powder	¼ oz. per 2½ gallons	Hot 115°F (46°C)
Rinsing	Plain Water		Warm 95°F (35°C)
Sanitizing	**Clorox® Institutional	1 tablespoon per gallon	Cold 50°F (10-21°C)

To clean and sanitize the motor base

Clean and sanitize the motor base prior to initial use and after each use. Unplug the unit, then wipe down the exterior surfaces of the motor base with cloth or sponge dampened with a soluble detergent. Next, wipe down with rinse water. Prevent liquid from running into the motor base by wringing out all excess moisture from cloth or sponge before using it.

NEVER IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

Allow the unit to air-dry before using again.

Never use harsh abrasive-type cleaners on any part of the commercial food processor.

*Ajax® is a registered trademark owned by the Colgate-Palmolive Company.

**Clorox® is a registered trademark owned by the Clorox Company.

LIMITED WARRANTY

LIMITED FIVE YEAR MOTOR WARRANTY

LIMITED TWO YEAR PARTS AND LABOR WARRANTY

Waring Commercial warrants that this product's motor shall be free from defects in material and workmanship for a period of five years from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semi-liquids, providing it has not been subject to loads in excess of indicated rating. All other components are warranted for a period of two years from date of purchase.

Under this warranty, the Waring Commercial division will repair or replace any part which, upon our examination, is defective in materials and workmanship, provided the product is delivered prepaid to the Waring Service Center, 314 Ella T. Grasso Ave., Torrington, CT 06790, or any factory-approved service center.

This warranty does not: a) apply to any product that has become worn, defective, damaged or broken due to use or due to repairs or servicing by other than the Waring Service Center or a factory approved service center or due to abuse, misuse, overloading or tampering; b) cover incidental or consequential damages of any kind.

This warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or guaranty statements. For Waring products sold outside of the U.S. and Canada, the warranty is the responsibility of the local importer or distributor. This warranty may vary according to local regulations.

This warranty is void if appliance is used on Direct Current (DC current).