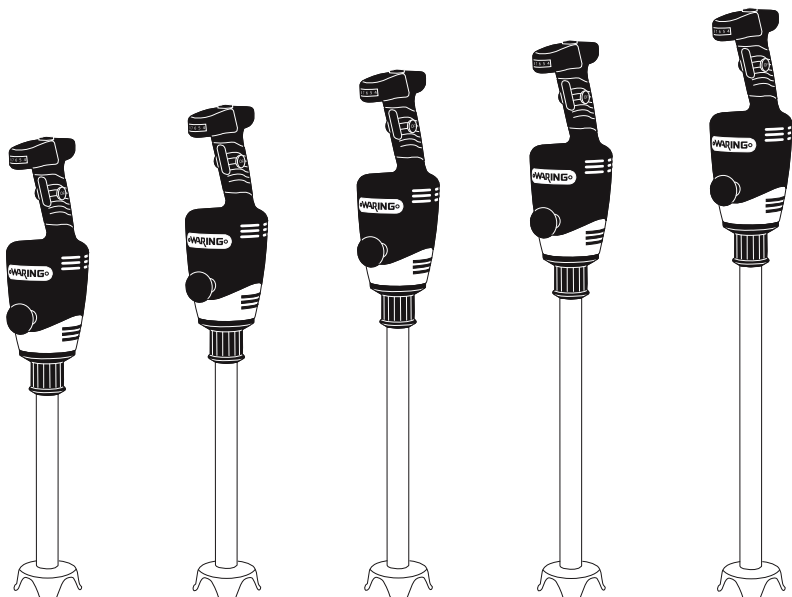


WARING COMMERCIAL[®]

The BIG STIX[™] Heavy Duty Immersion Blenders



WSB50, WSB55, WSB60, WSB65, WSB70 OPERATING MANUAL

This immersion blender is for commercial use only.

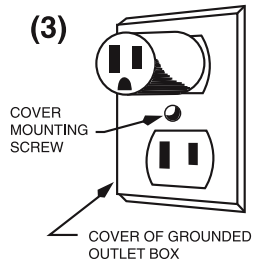
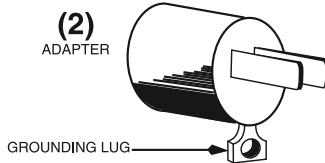
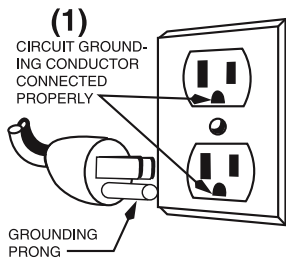
IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS
2. To protect against risk of electrical shock, do not place powerpack in water or other liquid. The protective blade guard and shaft of this appliance have been designed for submersion in water or other liquids. Never submerge any other portion of this unit in any liquid.
3. This appliance should not be used by children. Care should be taken when used near children.
4. Unplug from outlet when not in use and before putting on or taking off parts.
5. Avoid contacting moving parts.
6. Keep hands, hair, clothing and utensils away from blade and mixing container while operating the Immersion Blender, to prevent the possibility of severe injury to persons and/or damage to the Immersion Blender.
7. A spatula may be used but must be used only when the unit is not operating.
8. Do not operate the Waring® Immersion Blender or any other electrical appliance with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended or sold by Waring for this specific model may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Blades are very sharp. Handle carefully.
13. When mixing liquids, especially hot liquids, use a tall container to reduce spillage and possibility of injury.

* "CONFORMS TO ANSI/UL STD.763"

SAVE THESE INSTRUCTIONS



- For your protection, Waring® Immersion Blenders are equipped with a 3-conductor cord set having a molded 3-prong grounding-type plug, 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.

Referring to 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.

BEFORE YOU BEGIN

Note: Always unplug the Waring® Immersion Blender before cleaning the metal blade.

Before using the Immersion Blender, Waring suggests that you wipe the unit with a clean, damp cloth to remove any dirt or dust. While detached, place metal blade at the end of the shaft under running water to rinse it. Dry thoroughly with a soft, absorbent cloth. Read all instructions carefully for detailed operating procedures.

USING YOUR WARING® IMMERSION BLENDER

INTENDED USE

Waring® Immersion Blenders are intended for use in restaurants, large kitchens and small companies when mixing and liquidizing and giving soups and sauces a perfect consistency. You can operate directly in the pot to mix everything from fish soups, stews, creams and salad dressings to pancake mixes, pastes, sauces, mayonnaise and much, much more. For nurseries or for special diets use the Immersion Blender to prepare purée of vegetables, porridge, raw carrot purée, fruit creams etc.

ASSEMBLY

With unit unplugged, align the tube assembly to Power Pack and turn it a quarter of a turn to lock into place. Follow arrows on the tube assembly.

OPERATION:

1. Plug unit into outlet.
2. Plunge the Immersion Blender into the pot. **DO NOT SUBMERGE MORE THAN 3/4 OF THE SHAFT LENGTH.**
3. The Immersion Blender has 2 switches. The safety switch is located on the top of the handle and the power trigger switch is located on the inner handle. To start unit, press the safety switch and the power trigger switch simultaneously. The safety switch will only need to be pressed once to start the unit. You do not need to hold down the safety switch for the unit to continue running; however, the unit will remain “On” as long as the power trigger switch is depressed.
4. Select the desired speed by turning the speed knob. Speed ranges from 1, the lowest speed, to 9, the highest speed.
5. Use the cord wrap knob as a second handle for stability and safety.
6. Angle the Immersion Blender slightly and start to stir while keeping the blade off the bottom of the pot so that preparation will not be sucked up by the vortex action.
7. Remove the Immersion Blender from the pot after blender has come to a complete stop.

NOTE: Always unplug Immersion Blender after each use. Keep the appliance out of reach of children.

- To prevent splattering, be careful never to remove the Immersion Blender from liquid while in operation.
- When a recipe calls for ice, use crushed ice (not whole cubes) for best results.

NOTE: If a piece of food becomes lodged in the protective blade guard surrounding the metal blade, follow the safety instructions below:

1. Release the power trigger and unplug the unit from the electrical outlet.
2. Remove the shaft from the Power Pack.
3. Use a spatula to carefully remove the food lodged in the blade guard. The blade is very sharp. **DO NOT USE YOUR FINGERS TO REMOVE LODGED OBJECTS.**
4. You may now reattach shaft, plug unit back in, and continue blending.

THE WSB50/WSB55/WSB60/WSB65/WSB70 IMMERSION BLENDERS MUST BE CLEANED AND DRIED AFTER EACH USE, ACCORDING TO THE FOLLOWING INSTRUCTIONS.

For Food Service Applications

- Wash, rinse, and sanitize the stainless steel portion of the Immersion Blender prior to initial use, after each use, or whenever it will not be used again within a period of 1 hour.
- Washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions having a minimum chloride 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 (46°C) |
| Rinsing | Plain Water | | Warm 95°F (35°C) |
| Sanitizing | *Clorox® Institutional Bleach | 1 Tablespoon / Gallon | Cold 50-70°F (10-21°C) |

- In applications requiring repetitive use, frequent cleaning will prolong life.

To wash and sanitize:

1. Rinse the exterior and interior stainless steel shaft of the Immersion Blender under running water. Scrub and flush the exterior and interior stainless steel portion to dislodge and remove as much food residue as possible.
2. Wipe down the stainless steel shaft of the Immersion Blender with a soft cloth or sponge dampened with the washing solution.
3. Immerse approximately 3/4 of the length of the stainless steel shaft in a container of the washing solution and run for two (2) minutes on High.
4. Repeat steps two (2) and three (3), using clean rinse water in place of the washing solution.

NOTE - IMPORTANT

IN ORDER TO MINIMIZE THE POSSIBILITY OF SCALDING, TEMPERATURE OF THE WASHING SOLUTION AND RINSE WATER MUST NOT EXCEED 115°F (46°C).

5. DO NOT RINSE AFTER SANITIZING IS COMPLETE. Allow to air dry before use.

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

NOTE

DO NOT IMMERSE POWER PACK IN WASHING SOLUTION, RINSE WATER, OR SANITIZING SOLUTION. PREVENT LIQUID FROM RUNNING INTO POWER PACK BY WRINGING ALL EXCESS MOISTURE FROM CLOTHS OR SPONGES BEFORE USING THEM.

The BIG STIX™

| | |
|---------|------------------------|
| WSB50 | Power Pack & 12" Shaft |
| WSB55 | Power Pack & 14" Shaft |
| WSB60 | Power Pack & 16" Shaft |
| WSB65 | Power Pack & 18" Shaft |
| WSB70 | Power Pack & 21" Shaft |
| WSB50ST | 12" Shaft |
| WSB55ST | 14" Shaft |
| WSB60ST | 16" Shaft |
| WSB65ST | 18" Shaft |
| WSB70ST | 21" Shaft |
| WSBPP | Power Pack Only |
| WSB01 | Wall Mountable Hanger |

WARRANTY

Waring warrants every new COMMERCIAL PRODUCT to be free from defects in material and workmanship for a period of one year 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 the indicated rating.

Under this warranty, Waring will repair or replace any part, which, upon our examination, is defective in materials or workmanship provided the product is delivered prepaid to the Waring Service Center at 314 Ella T. Grasso Ave. Torrington, CT 06790, or any Factory Approved Service Center.

This warranty does not: a) apply to any product which 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 consequential damages of any kind.

The one year warranty is applicable only to appliances used in the United States and 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.

WARNING: This warranty is VOID if appliance is used on Direct Current (D.C.)

SERVICE

Should service on this product in the United States or Canada be required at any time, call or write to:



WARING Service Center
314 Ella T. Grasso Avenue
Torrington, CT 06790
Tel. (800) 492-7464
Fax. (860) 496-9017

Or

Nearest Authorized Service Center

Replacement Parts for "Out of Warranty" repairs are obtainable at the above address.



Waring Commercial
314 Ella T. Grasso Avenue
Torrington, CT 06790
1-800-4-WARING
www.waringproducts.com

Part# 027092
RV00 0310

07WC30106

IB -5031C

WARING
COMMERCIAL

BIG STIX™ Immersion Blenders

Your BIG STIX™ Heavy-Duty Immersion Blender is equipped with a “Continuous ON” feature. To turn the unit on, depress the trigger (A) and the Safety Interlock button (B) on the top of the handle. At this point, trigger and button can be released and your Immersion Blender will remain running. To turn the unit off, simply press the rubberized button on either side of the blender handle (C).

