



10.0-QUART/20.0-QUART STAND MIXERS WITH TIMERS



WSM10LT/WSM20LT

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Switch off and unplug before fitting or removing tools and/or attachments, after use, and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Waring does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
5. The use of attachments not recommended or sold by Waring may cause fire, electric shock, or injury.
6. Do not use more than one attachment at a time.
7. Do not exceed the maximum capacities listed in this use and care instruction book.
8. Do not use the stand mixer if it is damaged or if the cord is damaged. Have the stand mixer checked and serviced before resuming use.
9. When using an attachment, make sure that you have read the safety instructions that come with the particular attachment.
10. Do not use outdoors.
11. Keep stainless steel bowl away from heat sources, such as stovetops, ovens, or microwaves.
12. To protect against the risk of electric shock, do not put the power unit in water or other liquids.
13. Remove all attachments and accessories from stand mixer before washing.
14. Do not let cord hang over edge of table or counter.
15. Do not put hands into the bowl during operation.
16. The mixer should be mounted on a stable and clean surface. Keep it away from overheated or very wet places, and away from equipment that has strong electromagnetism or can produce a strong electromagnetic field.

17. Keep machine clean.
18. Disconnect power supply before performing maintenance.

SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY

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NOTE: The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with an arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

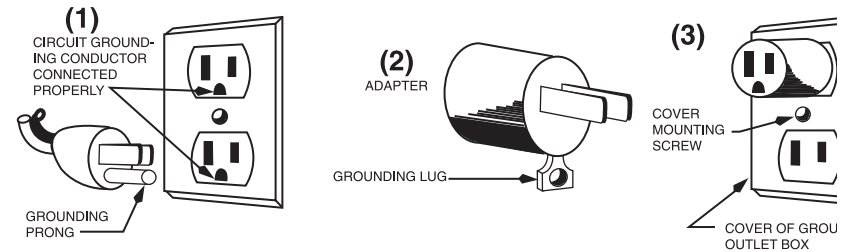


WARNING

GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electric shock. The appliance is equipped with a 3-conductor cord and a 3-prong, grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like the plug in drawing (1). An adapter, as in drawing (2), should be used for connecting the appliance plug to two-prong receptacles. The grounding lug, which extends from the adapter, must be connected to a permanent ground, such as a properly grounded outlet box as shown in drawing (3), using a metal screw. If the unit needs to be hardwired, have a licensed electrician connect the unit to a power supply.

GROUNDING METHOD



SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

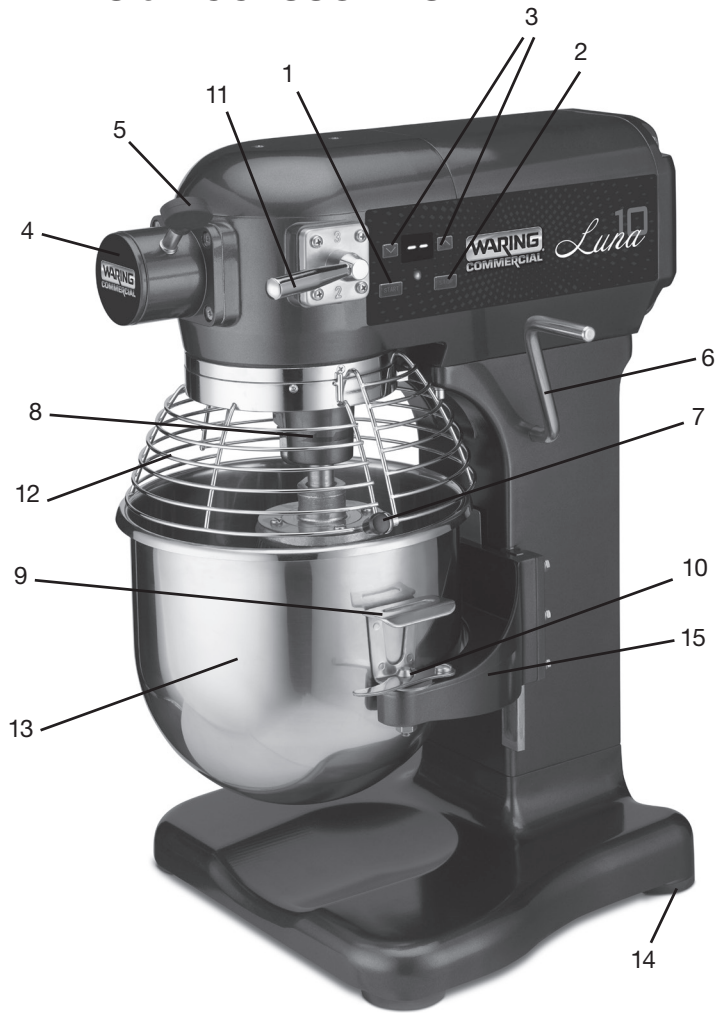
If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

EXTENSION CORDS

Use only 3-wire extension cords that have 3-prong, grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords that are intended for indoor use. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

Model	Frequency	Voltage	Watts	Amps	Plug Type	Cord Length
WSM10LT	60 Hz	120 Volt	450	3.75	NEMA 5-15P	6 Feet
WSM20LT	60 Hz	120 Volt	1100	9.2	NEMA 5-15P	6 Feet

PARTS & ACCESSORIES

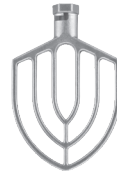


- | | |
|----------------------------|----------------------------|
| 1. START Button | 8. Planetary Shaft |
| 2. STOP Button | 9. Bowl Handle |
| 3. Timer Buttons | 10. Bowl Clamp |
| 4. Attachment Hub Size #12 | 11. Speed Control |
| 5. Attachment Hub Screw | 12. Bowl Guard |
| 6. Bowl-Lift Lever | 13. Bowl |
| 7. Bowl Guard Handle | 14. Rubber Feet |
| | 15. Bowl Cradle |
| | 16. Power Cord (NOT SHOWN) |

WSM10LDH



WSM10LMP



WSM10LW



WSM20LDH



WSM20LMP



WSM20LW



INSTALLATION

UNPACKING

Unpack the mixer immediately after receipt. If the machine is found to be damaged, save the packaging material and immediately contact your source of the equipment.



WARNING

TO AVOID SERIOUS PERSONAL INJURY

- ALWAYS install equipment in work area with adequate light and space.
- ONLY operate mixer on a solid, level, nonskid surface that is nonflammable.
- NEVER bypass, alter, or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- NEVER operate mixer without all warnings attached.
- DO NOT attempt to lift mixer alone.

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have questions or do not understand everything in this manual. Contact your local representative first.
2. Remove the corrugated box from the skid by removing the bands on the box. **NOTE:** The WSM10LT and WSM20LT are shipped in a wooden crate; only the bolts at the bottom of the crate on all four sides need to be removed.
3. Carefully unbolt the mixer from the skid using an 11/16" or 3/4" wrench.
4. Select a location for the mixer, keeping these points in mind:
 - Floor or counter must be level.
 - Easy access for maintenance and service.
 - Clearance for accessing controls, and installing and removing bowl or attachments.
 - Sufficient space for adding ingredients while in use.
 - Make sure rear ventilation outlet is not blocked.

5. Use at least two other people to tilt the unit and install rubber feet.
6. Inspect mixer to make sure all parts have been provided (i.e., bowl, paddle, whisk, and dough hook).
7. Read the electrical information found on the data plate located at the rear of the machine. The incoming power must match the rating on the data plate.



WARNING

OPERATING INSTRUCTIONS

TO AVOID SERIOUS PERSONAL INJURY

- Before use, clean the mixer. Refer to Cleaning Instructions on page 13.
- NOTE:** It is normal for the factory to apply a generous amount of grease in and on the machine. Excess grease (brown in color) will be on all metal surfaces (e.g., top portion of bowl guard, speed control, bowl clamps, bowl-lift lever, and attachment hub thumbscrew). Excess high-pressured grease (brownish-black) can also be found on the planetary shaft, and some drippings can be found in the bowl.
- DO NOT operate mixer before reading the instruction manual first.
 - ALWAYS disconnect or unplug electric power before cleaning, servicing, or adjusting parts or attachments.
 - ALWAYS keep hands, hair, and clothing away from moving parts.
 - Turn off mixer before changing speeds.
 - Follow the Capacity Chart for mixing dough. Refer to Capacity Chart on pages 14 and 15.
 - Use only speed 1 for mixing dough. Speed 2 speed must never be used on 50% Absorption Ratio or lower.
 - If the unit shuts off during mixing (overload protection trips), reduce the batch size.

ABOUT THE REMOVABLE BOWL GUARD (Models WSM10LT and WSM20LT)

The locking bowl guard is easy to remove and replace for changing mixer attachments, adding ingredients, and easy cleaning in a sink or dishwasher. To open and remove, rotate the bowl guard clockwise. To reattach and lock back in place, rotate counterclockwise.

Before removing or replacing the bowl guard, put the bowl in the lowered position.

If the bowl guard is removed or not properly installed, the mixer will not operate.

ATTACHING BOWL TO MIXER

1. Lower cradle by pulling lift lever forward and down to its resting position.
2. Lift bowl by bowl handles and:
 - a) Slowly position locking pin (located on the rear of bowl) into the hole in middle rear of cradle (Fig. 1).
 - b) Lower bowl onto pins located on each side of bowl cradle.
3. Once bowl is positioned on cradle, secure bowl by pulling each bowl clamp forward until bowl is locked tight (Fig. 2).



FIG. 1



FIG. 2

PLACE ATTACHMENT ON MIXER

Install bowl BEFORE placing an attachment on the planetary shaft.

NOTE: It is easier to install the attachment before adding the ingredients into the bowl.

1. Rotate bowl guard to the left, so it rests in the open position.
Using excessive force to open and close bowl guard can damage the spring lock and bowl guard microswitch, and WILL VOID the warranty.
2. Slide the attachment slowly upward onto the planetary shaft, fitting the shaft pin through the slot in the agitator (Fig. 3).
3. Rotate attachment clockwise to secure it onto the planetary shaft.

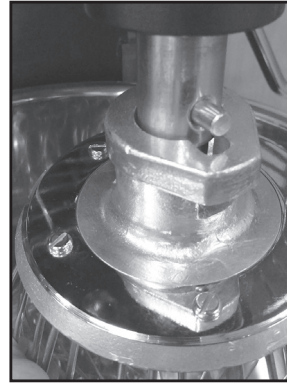


FIG. 3

CAUTION

MIXING INGREDIENTS

Overloading or not following the capacity chart will damage the mixer and void the warranty. Refer to Capacity Chart on pages 14 and 15.

Before starting the mixer: Always change to the desired speed BEFORE starting the mixer. Failure to do so can damage the gears or other parts and WILL VOID the warranty.

Agitators must always rotate in a counterclockwise direction around the bowl. If the agitator moves clockwise, contact a licensed electrician immediately to remedy incorrect wiring.

IMPORTANT: Always start with Speed 1 when starting the mixer. Failure to do so can damage the gears or other parts.

1. Add the ingredients to the bowl.
2. Rotate bowl-lift lever up, until the bowl locks into position.
3. Rotate bowl guard to the right, until it locks into the closed position. You will hear it click into place.

NOTE: Mixer will not start if bowl guard is open or bowl is in the lowered position.

CAUTION

SETTING AND CHANGING SPEED

Three fixed speeds are available for use: first (1), second (2), and third (3).

IMPORTANT: When mixing, follow the Capacity Chart on page 15.



Select the appropriate speed setting by lifting or lowering the speed control lever.

IMPORTANT: When mixing, always follow the recommended agitator and speed setting according to the Capacity Chart. Refer to Capacity Chart section.



Press the green START button to begin mixing.

USING THE TIMER AND CONTINUOUS MODE

NOTE: Stand mixer can operate in two modes: timer mode and continuous mode.

For timer mode, press the up  or down  arrow to set the desired time on the LED display, up to 99 minutes.




Press and hold the up  or down  arrow for fast scrolling.



Select desired speed by lifting or lowering the speed control lever. (See SETTING AND CHANGING SPEED above.)

After the time and speed are set, press START to begin mixing. The timer will start automatically.

NOTE: LED will be green when mixing.



The timer will count down to 0 in 1-minute intervals. Once the timer reaches 0, the unit will stop mixing and beep. The LED display will show .

NOTE: LED will be red when stopped.

You may pause the unit and timer at any time when mixing by pressing STOP. When you want to resume mixing, press START. The timer will resume counting down from the time it was paused.

Once a time is set, it is stored and can be reused by pressing START until reset or the mixer is unplugged.

Reset the timer to the last timer setting by pressing STOP twice.

For continuous mode, press the down  arrow until the LED display shows . Select desired speed and press START.

When you want to stop mixing, press STOP.

CAUTION

Always STOP mixer BEFORE changing speeds. Failure to do so can damage the gears or other parts and WILL VOID the warranty!

To change the speed while mixing:

- a. Press the red STOP button, then wait for the mixer to come to a complete stop.
- b. Change the speed by raising or lowering the speed control lever.
- c. Press the green START button to restart the mixer.

NOTE: Mixer is equipped with motor overload protection. If mixer shuts off during operation: Press the STOP button, unplug unit from wall, wait two minutes, and plug unit back into the wall. Press the overload reset button on the back of mixer.

Reduce batch size by 10% if using chilled flour, water below 70°F, ice, or high-gluten flour.

When the ingredients have been thoroughly mixed, press the red STOP button to stop the mixer.

Lower bowl by pulling bowl-lift lever forward and down to its resting position.

Rotate bowl guard to the left, so it is in the open position.

Remove the attachment from the planetary shaft by lifting it upward, then rotating it counterclockwise until it is unlocked. Lower the attachment and remove from the planetary shaft.

Push each bowl clamp backward to unlock the bowl from the bowl cradle.

Lift up slightly on bowl so that it clears pins on the bowl cradle.


CAUTION

Most batches are heavy. Always use two people to remove and transport the loaded bowl after mixing is complete.

CLEANING INSTRUCTIONS

- Dilute detergent per supplier's instructions.
- **DO NOT** hose down or pressure-wash mixer.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean mixer.
- **NEVER** use bleach (sodium hypochlorite) or bleach-based cleaner.
- **ALWAYS** remove the attachment after each batch, as the attachment can become stuck on the shaft and be difficult to remove.

CAUTION

 **The entire mixer, including removable parts, must be thoroughly cleaned and sanitized using the procedures identified by your local health department and the ServSafe Essentials, published by the National Restaurant Association Educational Foundation (NRAEF). Visit www.servsafe.com for more details.**

 **ALWAYS DISCONNECT OR UNPLUG ELECTRICAL POWER FROM THE MIXER BEFORE CLEANING.**

CLEANING INSTRUCTIONS

PART	REQUIRED ACTION	FREQUENCY
Attachments	Hand-wash using mild soap and water; rinse, dry, and sanitize.	Clean after each use.
Removable Bowl Guard	Hand-wash using mild soap and water; rinse, dry, and sanitize or place in dishwasher.	Clean after each use.
Bowl	Using a sponge or cloth, mild soap, and water, apply pressure to make sure the bowl is clean; rinse, dry, and sanitize. The bowl can also be placed in a dishwasher.	Clean after each use.
Rear Splash Guard	Hand-wash using mild soap and water; rinse, dry, and sanitize.	Clean after each use.
Bowl Cradle	Hand-wash using mild soap and water; rinse, dry, and sanitize.	Daily
Planetary Shaft	Wipe with clean damp cloth; dry and sanitize. Apply a light quantity of Waring oil (mineral oil) to the planetary shaft after cleaning.	Clean after each use.
Exterior	Hand-wash using mild soap and water; rinse, dry, and sanitize. DO NOT use a water hose.	Daily

IMPORTANT POINTS

Waring mixers will provide years of uninterrupted service if you do the following:

RECOMMENDED MAINTENANCE

PART	REQUIRED ACTION	FREQUENCY
Bowl Slide	Apply Waring oil (mineral oil) on bowl slide. Raise and lower bowl to distribute the oil onto the rods.	If bowl becomes difficult to raise or lower.

Any other servicing should be performed by an authorized service representative.

MIXER CAPACITY CHART

The following maximum capacities are intended as a guideline only. Various factors, such as the type of flour used, temperature of water used, and other conditions, may require the batch to be reduced.

When mixing dough (pizza, bread, or bagels), check your “AR” – absorption ratio – water weight divided by flour weight.

Below capacities based on 12% flour moisture at 70°F water temperature.











If high-gluten flour is used, reduce dough batch size by 10%.

Speed 2 should never be used on mixtures with less than 50% AR.

Do not use attachments on hub while mixing.

When calculating the correct size mixer for your application, some helpful weights and measures to follow: 8.3 lb. = 1 gallon water and 2.0 lb. = 1 quart.

CAPACITY CHART & SUGGESTED SPEED CONTROL

PRODUCT DESCRIPTION	ATTACHMENT	AGITATOR	SPEED	10-QUART	20-QUART
Bread and roll dough		Dough hook	1 only	10 lb.	25 lb.
Pizza dough		Dough hook	1 only	9 lb.	25 lb.
Pie crust		Flat beater	1	9 lb.	20 lb.
Mashed potatoes*		Flat beater	1	10 lb.	17 lb.
Cake batter		Flat beater	1	8 lb.	20 lb.
Waffle or hotcake batter		Flat beater	1	8 lb.	20 lb.
Pound cake batter		Flat beater	All speeds	8 lb.	20 lb.
Egg whites		Wire whisk	3	2 doz.	3 doz.
Meringue		Wire whisk	All speeds	2 doz.	3 doz.
Whipped cream		Wire whisk	2	3 qt.	6 qt.

* With butter and cream

NOTE: The mixer capacity depends on the moisture content of the dough. When mixing doughs (pizza, bread, or bagel) check your AR%(% Absorption Ratio) = Water weight divided by flour weight. The capacities listed on page 15 are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lb.)

LIMITED ONE-YEAR WARRANTY (U.S. & Canada Only)

Waring warrants every new Waring® Commercial Stand Mixer to be free from defects in materials 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 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; or b) cover incidental or consequential damages of any kind.

Warning: This warranty is void if appliance is used on direct current (DC).

WARING COMMERCIAL

314 Ella T. Grasso Ave.
Torrington, CT 06790

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	ACTION REQUIRED
Mixer will not operate	Bowl guard not in closed position.	Rotate guard to the right until fully closed.
	Bowl not raised.	Raise bowl to highest position.
	Power not connected properly.	Check all power connections. Plug into a live socket. (Do not use extension cord!) Test socket with another item.
	Building circuit breaker is off.	Check breaker box.
	Internal overload tripped.	Press STOP button, then press reset button located on the back of mixer. Wait two minutes. Then press START to restart mixer. (If overload continues to trip, reduce batch size and/or adjust recipe!)
	Gear not engaged.	Switch gear fully into position. (Mixer will not operate if the speed control lever is positioned between speeds.)
Mixer stops during mixing cycle	Internal overload tripped.	Press STOP button, then press reset button located on the back of the mixer. Wait two minutes. Then press START to restart the mixer. (If overload continues to trip, reduce batch size and/or adjust recipe!)
Mixer is noisy	Mixer is not installed on level surface.	Adjust surface or relocate mixer. Make sure rubber feet are installed.
	Bowl not seated correctly or clamps not in place.	Make sure bowl is seated into bowl cradle correctly, and bowl clamps are locked into place.
	Attachment not fitted properly.	Remove and replace attachment into position properly.
	Overloading bowl.	Reduce batch size. Refer to Capacity Chart section.
	When transported during cold months, the grease may become solidified.	IF UNIT IS NEW, allow unit to run for 1-2 hours WITH NO LOAD to let grease spread throughout the gears.
Safety guard seized (will not move freely)		Clean & lubricate slide sheath.
Attachments won't go onto the planetary shaft easily	Lack of lubrication and/or cleaning of the planetary shaft.	Wipe planetary shaft with a clean, damp cloth and lubricate the shaft with mineral oil or food-quality grease.
Bowl lift sticking or not operational	Lack of lubrication on bowl slides.	Lubricate bowl slides with mineral oil or food-quality grease. If still sticking, technician must clean bowl-lift mechanism
One or more gears not working	Damaged or broken gear.	Technician to replace gear. Always stop mixer before shifting gears!

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