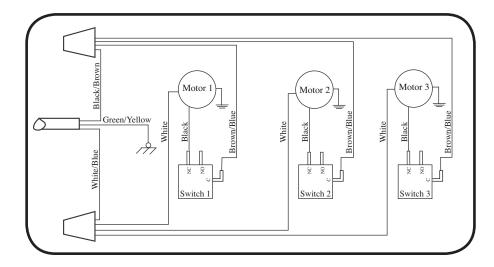
- Referring to wiring diagram, disconnect both motor leads of mixing head to be removed. Black lead is connected to the NC (normally closed) terminal of the associated on/off switch via a quick-connect terminal.
- 4. Support mixer head from front of unit, and remove the 3 (three) machine screws securing mixer head to front panel
- Guide wires through hole in front panel while lifting mixer head free of unit.
- 6. Replace rear panel.

TO REPLACE MIXER HEAD: Reverse above procedure.





Multiple-Spindle Mixer

IMPORTANT SAFEGUARDS FOR WARING COMMERCIAL MIXERS

- 1. READ ALL INSTRUCTIONS.
- 2. To protect against electrical shock, do not put 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. Do not operate the mixer unless the U-shaped stabilizing leg on the bottom of the unit is unfolded and fully seated in position, projecting from the rear of the base. Exception: If mixer is operated against a supporting wall, stabilizing leg may be left folded under unit.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

- For your protection, Waring Commercial Mixers are equipped with 3-conductor cordsets.
- 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 obtained 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.

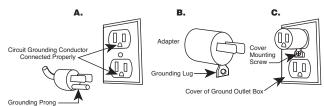
Never use an adapter unless you are sure it is properly grounded.

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

GREEN/YELLOW: EARTH GROUND

WHITE/BLUE: NEUTRAL

BLACK/BROWN: LIVE



HOW TO USE YOUR WARING COMMERCIAL MIXER

Each mixing head of your Waring Commercial Mixer has an automatic on/off switch that starts the motor. The motor is started when the container contacts the on/off switch actuator and it is moved in an upward direction. The motor will continue to run until the container is removed from the unit. A HIGH/LOW speed selector switch is incorporated into each head. Mixer is designed to operate with a rolled lip milk-shake container.

CLEANING/SANITIZING INSTRUCTIONS

- 1. Rinse containers thoroughly under running water. Add 8 ounces of clean rinse water to containers. Place container in normal operating position on mixer and run on high speed for two (2) minutes. Empty containers.
- 2. UNPLUG POWER CORD FROM ELECTRICAL OUTLET.
- 3. Loosen and remove thumbscrews and container rests. With both hands reach around the mixer shaft. Place your fore fingers on each side of the actuator knob in the indentation of the knob; placing your thumbs on the top of the knob so as you pull the knob off of the switch stud you will not hit the shaft.
- 4. Wash, rinse, and sanitize thumbscrews, on/off switch actuator knobs, and containers. Sanitize these parts by immersing in sanitizing solution for two (2) minutes. Shake off excess moisture and allow parts to air dry.

- 5. Working from the top down, wash, rinse, and sanitize the portion of the mixer housing situated directly over the containers and the portion of the spindles above the agitators, using absorbent wiping cloths moistened with cleaning solution, rinse water and sanitizing solution.
- 6. Reassemble on/off switch actuator knobs by placing actuator knob over switch stud. With your other hand holding the back of the unit, to prevent the unit from toppling over. Push actuator knob until you hear it snap in place
- 7. Wash, rinse, and sanitize the agitators and the spindle bottoms as follows.
 - Plug power cord into electrical outlet.
 - Add 8 ounces of washing solution to containers and place in normal operating position on mixer.
 - Run on high speed for a minimum of two (2) minutes.
 - Empty containers, and repeat two-minute run with 8 ounces of rinse water.
 - Empty containers. Run motors for a few seconds with empty containers in normal operating position to spin off any excess moisture. Empty containers. Do not rinse containers, spindles or agitators after sanitizing is completed.
 - Allow parts to air dry.

Wash, rinse, and sanitize as outlined above prior to initial use, and when-ever mixer 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:	CALGON® CALGOLAC	1 TABLESPOONS/GALLON	HOT (115° F)
RINSING:	PLAIN WATER		WARM (95°F)
SANITIZING:	CLOROX® INSTITUTIONAL BLEACH	1 TABLESPOON/GALLON	COLD (50° F 70° F)

REMOVAL AND REPLACEMENT OF MIXER HEADS

Each of the three mixing heads is individually removable for replacement or repair.

TO REMOVE MIXER HEAD

- 1. Unplug unit from electrical outlet.
- 2. Remove rear cover panel from unit by removing the 7 (seven) screws.