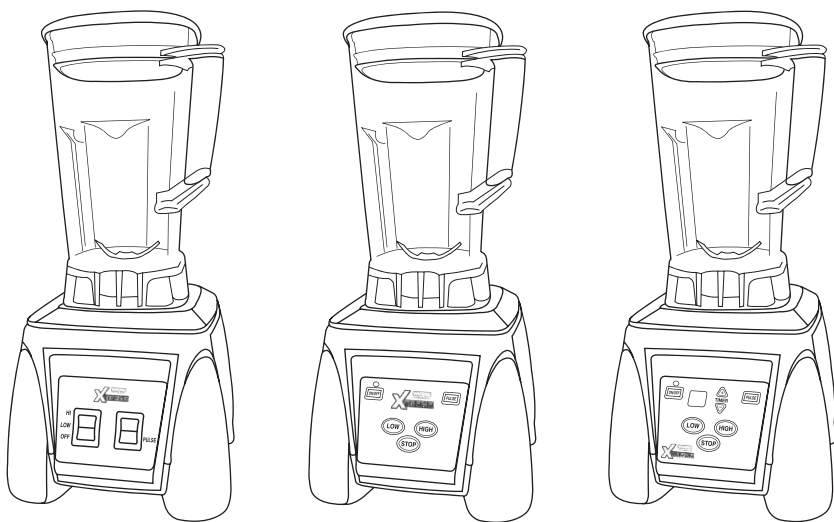


WARING COMMERCIAL[®]



Hi-Power Blenders



MX1000XT, MX1050XT, MX1100XT
OPERATING MANUAL

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against electrical hazards, do not immerse the blender base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments including canning jars not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of container while blending, to prevent the possibility of severe personal injury and/or damage to the blender. A rubber scraper may be used, but must be used only when the blender is not running.
11. **CAUTION:** Blades are sharp. Handle carefully.
12. Always operate blender with lid in place.
13. When blending hot liquids, remove center piece of two-piece cover. See Hot Blending Instructions.
14. The use of ear protection is recommended during extended operating periods.
15. Do not leave blender unattended while it is running.
16. See Cleaning and Sanitizing Instructions for all Waring® Blenders.
NOT FOR WATERJET CLEANING.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

- For your protection, this appliance is equipped with a 3-conductor cord set.
- 120 Volt units are supplied with a molded 3-prong grounding-type plug (NEMA 5-15P) 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, as shown in Figure B, may be used to enable a 2-slot wall outlet to be used with a 3-prong plug.*

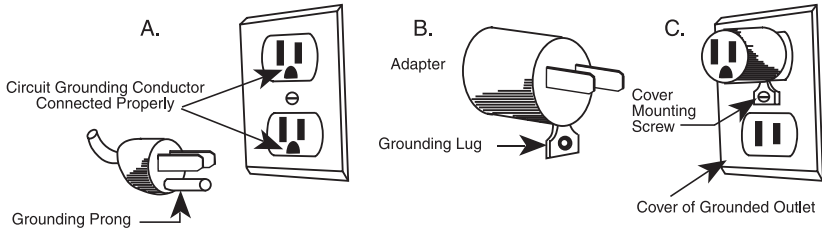
As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

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 and Europe.

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

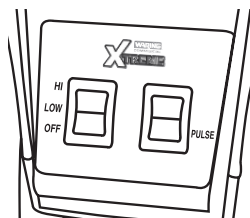


MX1000XT, MX1050XT, MX1100XT BLENDER SPECIFICATIONS

- Capacity: 64 oz Working Capacity
(48 oz capacity – MX1000XTP, MX1050XTP, MX1100XTP)
- Switch Settings: (2 speeds) Hi Low Pulse
- Speed (RPMs) 30,000 26,000 30,000
- Rating: 120 Volts - 13.0 Amps
- Base Material: Polycarbonate
- Bearing: High Precision Ball Bearing
- Cord: 6-Foot Three-Conductor Ground Cord with Strain Relief in Base
- Overall Height: 19 Inches
- Weight: 15 lbs
- cETLus, NSF listed
- Operating Cycle: 1 min. ON/3 min. OFF
- MX1100XT – 30-Second Countdown Timer

MX1000XT OPERATION

1. Before starting, make sure that the blender is unplugged.
2. With the unit in Off position, place container on blender base. Be sure container is fully seated and that drive coupling is properly engaged. Plug blender cord into outlet.
3. Put ingredients into container and cover it. Do not fill above MAX line.
4. This blender has 2 speed settings: Hi and Low. Press paddle switch to desired position. To crush ice quickly, use high speed setting.
5. When finished blending, set paddle switch to Off position.
6. This blender is equipped with a pulse option. Hold paddle switch in down position to engage pulse function. Unit will run on high speed until the paddle switch is released.
7. Allow motor to come to a complete stop before removing container from blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
8. Always hold container with one hand when starting and while blending. Never operate without jar lid.
9. Wash and dry container after each use. See Cleaning and Sanitizing Instructions.



MX1050XT OPERATION

Follow steps 1-3 above.

1. This blender is equipped with an electronic membrane keypad. The keypad has a main power On/Off button, High, Low, Stop and Pulse buttons.
2. Press the On/Off button to turn on the blender. Green LED will illuminate. For continuous operation, press either Low or High button. When finished blending, press Stop. For momentary operation, press the Pulse button; motor will run on High speed until the button is released.

NOTE: Your MX1050XT utilizes a Slow Start™ feature. When pressing High, the unit will start in the low speed for 2 seconds and then switch to high speed. This allows for a more even blending of ingredients in container.

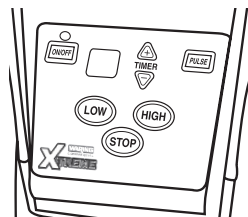
3. Allow motor to come to a complete stop before removing container from blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
4. Always hold container with one hand when starting and while blending. Never operate without jar lid.
5. Wash and dry container after each use. See Cleaning and Sanitizing Instructions.
6. To turn the unit off, press On/Off button. Green LED light will go off.



MX1100XT OPERATION

Follow steps 1-3 in the MX1000XT Operation section.

1. This blender is equipped with an electronic membrane keypad. The keypad has a main power On/Off button, plus High, Low, Stop and Pulse buttons and a 30-second countdown timer with Up and Down arrows to set time.
2. Press the On/Off button to turn on the blender. Green LED will illuminate. The electronic timer will indicate 10 seconds (default). Press the Up or Down arrow to set the desired time. The electronic timer will indicate run time in 5-second intervals up to a maximum of 30 seconds. After the desired time is set, press High or Low to start the blender. The timer will count down to 0 in 1-second intervals and blender will shut off. Pressing the Pulse button, the Stop button or the On/Off button will override the timer and the blender will stop regardless of time left on timer.



- NOTE:** If you want to increase or decrease time while timer is counting down, press Up or Down arrows. Time will increase or decrease in 5-second intervals.
3. If the blender is not used for five seconds, the timer function will turn off and return to manual mode. To reactivate timer, press Up or Down arrows. When using the electronic timer again, the initial time will be the last time set. **Note:** If unit has been turned off or unplugged, the timer will default back to 10 seconds.
 4. For continuous operation, press either Low or High button. When finished blending, press Stop. For momentary operation, press the Pulse button. Motor will run on high speed until the button is released. **NOTE:** Your MX1100XT utilizes a Slow Start™ feature. When pressing High, the unit will start in the low speed for 2 seconds and then switch to high speed. This allows for a more even blending of ingredients in container.
 5. Allow motor to come to a complete stop before removing container from blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
 6. Wash and dry container after each use. See Cleaning and Sanitizing Instructions.
 7. To turn the unit off, press On/Off button. Green LED light will go off.

RESETTING THERMAL PROTECTION

- Your blender is equipped with an automatic reset switch to protect the motor from overheating.
- If your blender stops running under heavy use, press the power switch to Off and unplug the power cord. Empty the blender container of all its contents and allow approximately 5 to 10 minutes for the motor to cool down.
- Plug the power cord back into the outlet and continue blending.
- If your blender does not function properly following this procedure, discontinue use and contact a certified Waring Customer Service Center.

IMPORTANT – HOT BLENDING INSTRUCTIONS

To minimize the possibility of being scalded when blending hot materials, the following precautions and procedure must be observed.

- Hot materials are those which are 100°F (38°C) or hotter.
- Limit the amount of materials processed to 1 pint.
- Completely remove the center portion of the two-piece container lid before starting motor (this will allow venting of the rapidly heated and expanding air inside the container when blender is running).
- Always start blending on lowest speed setting, and then progress to desired speed.
- Never stand directly over blender when it is being started or while it is running.

CLEANING AND SANITIZING INSTRUCTIONS

THE CONTAINER MUST BE CLEANED AND DRIED AFTER EACH USE OF THE BLENDER ACCORDING TO THE FOLLOWING INSTRUCTIONS. FAILURE TO DO SO MAY ALLOW RESIDUES OF PROCESSED MATERIAL TO COLLECT ON THE INTERNAL SEALS OF THE BLADE ASSEMBLY, RENDERING THEM INEFFECTIVE.

- Wash, rinse, sanitize and dry container prior to initial use and whenever it will not be used again within a period of 1 hour.
- Wash and rinse container after each use.
- Clean and sanitize motor base prior to initial use and after each use.
- 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 | Diversy 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 repetitive batch-processing applications, frequent cleaning of the container will prolong the life of the blade assembly. In no case should actual running time between cleanings exceed one-half hour.
- Do not use container to store processed foods or beverages.

TO WASH AND RINSE CONTAINER

1. REMOVE CONTAINER FROM MOTOR BASE. Remove lid. Rinse container interior and lid under running water. Add washing solution to container. Scrub and flush out the container interior and lid to dislodge and remove as much food residue as possible. Empty container.
2. Wipe down exterior of container with a soft cloth or sponge dampened with washing solution. Wash lid and lid insert in fresh washing solution. Fill container one-quarter full with fresh washing solution, cover (with lid only), place on motor base and run on high speed for one (1) minute. Empty container.
3. Repeat step (2) using clean rinse water in place of washing solution.

IMPORTANT

NOTE: IN ORDER TO MINIMIZE POSSIBILITY OF SCALDING, TEMPERATURE OF WASHING SOLUTION AND RINSE WATER MUST NOT EXCEED 115°F (46°C), AND QUANTITY USED MUST NOT EXCEED ONE-QUARTER CONTAINER FULL.

IF HIGHER TEMPERATURES OR LARGER QUANTITIES ARE USED, OBSERVE ALL PRECAUTIONS GIVEN IN THE OPERATING MANUAL UNDER “HOT BLENDING INSTRUCTIONS”, page 6.

TO SANITIZE AND DRY CONTAINER

1. Wipe down exterior of container with a soft cloth or sponge dampened with sanitizing solution.
2. Fill container with sanitizing solution, cover, place on motor base, and run on high speed for two (2) minutes. Empty container. Dislodge any residual moisture from blade assembly by placing empty container on motor base and running on high speed for two (2) seconds.
3. Sanitize lid and lid insert by immersing in sanitizing solution for two (2) minutes.
4. Do not rinse container, lid, or lid insert after sanitizing is completed. Allow parts to air-dry.

TO CLEAN AND SANITIZE MOTOR BASE

1. UNPLUG POWER CORD. Wipe down exterior surfaces of motor base with soft cloths or sponges dampened with washing solution, rinse water, and sanitizing solution. Prevent liquid from running into motor base by wringing all excess moisture from cloths or sponges before using them.

DO NOT IMMERSE MOTOR BASE IN WASHING SOLUTION, RINSE WATER OR SANITIZING SOLUTION.

2. Allow motor base to air-dry before using.

SERVICE

Refer to the list of Authorized Service Centers enclosed with your Waring® Commercial Blender for the name of the nearest Service Center, or write to:



Waring Factory Service Center
P.O. Box 3201
314 Ella T. Grasso Avenue
Torrington, CT 06790
(800) 492-7464

Ship blenders for repair to the above address or to an Authorized Service Center. Do not ship to a Waring Sales Office.

Note: If your application involves the processing of biologically active material, we request that any items returned for service be sterilized before being shipped. Such items must be clearly identified as having

been sterilized, both by a tag on the item itself and by a statement in the accompanying correspondence. Waring will not accept delivery of any return unless it is so identified.

Replacement parts for your out of warranty repairs are obtainable at the below address.

LIMITED THREE YEAR MOTOR WARRANTY LIMITED TWO YEAR WARRANTY

Waring warrants every new Waring® Commercial Blender to be free from defects in material and workmanship for a period of two 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 the indicated rating. In addition, the motor in this appliance has a full three year warranty.

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; or b) cover incidental or consequential damages of any kind.

The two year warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or warranty 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.)



WARING COMMERCIAL
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Torrington, CT 06790



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