

## Tilting Blenders

92850TB  
**5 Gallon**  
110V • 750W • 1 HP

92866TB  
**6.6 Gallon**  
110V • 1100W • 1.5 HP

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## CRITICAL INFORMATION

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- Without proper clearance, the blender may experience overheating and reduced efficiency.
- It's crucial to avoid overloading the blender. Filling beyond the maximum indicated level can strain the motor and lead to potential damage.
- Always ensure the blender's lid is securely fastened before operation to prevent spillage and possible harm. Ensure the base is also properly locked in place.

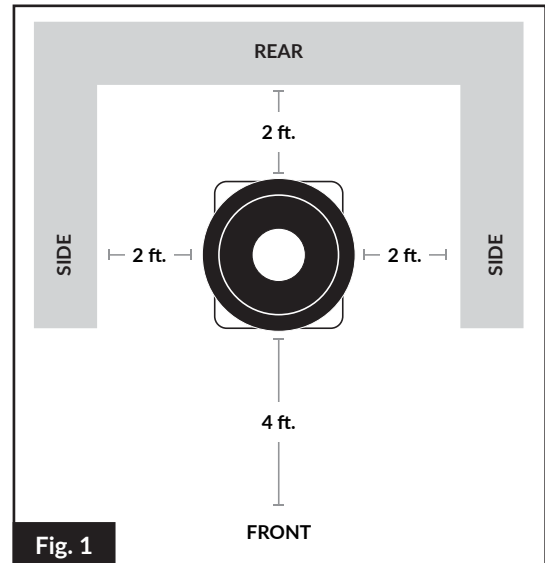
# SAFETY STATEMENTS

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- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the commercial blender.
- **Dedicated Circuit:** For optimal performance and safety, the commercial blender must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the blender.
- **Proper Voltage:** Plug the blender into a grounded outlet with the correct voltage and phase to prevent electrical hazards. The plug that comes pre-attached cannot be replaced without professional installation. Never operate the blender using an extension cord.
- **Grounding:** Ensure the blender is properly grounded to prevent electric shock.
- **Ventilation:** Ensure the blender's motor has adequate ventilation to prevent overheating and ensure efficient operation.
- **Child Safety:** Keep children away from the blender and its components to prevent accidents and misuse.
- **Cord Safety:** Keep cords away from wet areas and do not let them hang over counters to prevent tripping hazards.
- **Cleaning and Maintenance:** Regularly clean and maintain the blender according to the instructions to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the guidelines for safe handling and storage.
- **Instruction and Training:** Properly train users on how to use the commercial blender correctly and safely.
- **Sanitization:** After cleaning, ensure the blender's container and blades are sanitized to prevent food contamination.
- **Blade Check:** Regularly inspect the blades to ensure they're sharp and free of damage.
- **No Modifications:** Avoid modifying the blender's components or features, as this may compromise safety and void warranties.
- **Emergency Procedures:** Know how to turn off the blender quickly in case of emergencies or malfunctions.
- **Instruction Labels:** Ensure any operational or safety labels on the blender are visible and legible.
- **Regular Inspection:** Regularly inspect the blender for signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Follow a maintenance schedule as recommended by the maintenance section to ensure the blender's longevity and safety.
- **Proper Usage:** Teach users how to properly use the blender to prevent mishaps and ensure consistency in blending results.

# INITIAL SETUP

1. **Inspect the Packaging:** Take a close look at the exterior of the packaging to check for any signs of damage that might have occurred during shipping.
2. **Unboxing:** Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts.
3. **Remove All Components:** Take the machine and any accessories out of the box. Refer to the parts diagram to ensure that you have all the necessary components.
4. **Lid:** Insert the clear ingredient cap into the slot on the machine's lid. Align the pegs with the slots and twist clockwise until it is securely in place.
5. **Place in Location:** See Fig. 1 for the minimum clearance on all sides for this machine. Do not place directly next to a hot surface. Make sure the machine is on a stable surface close to an electrical outlet. It is required to place in a climate-controlled environment to extend the life of the machine. Leveling the machine will enable a more uniform blending.
6. **Space to Breathe:** To ensure correct operation and safety, the appliance should be positioned over a sufficiently wide, level, dry, and stable floor, away from heat sources and water taps, and in an area with little to no heavy human traffic. Please see Fig. 1 for the recommended position of the appliance in your work area.



# CLEANING

## REGULAR CLEANING

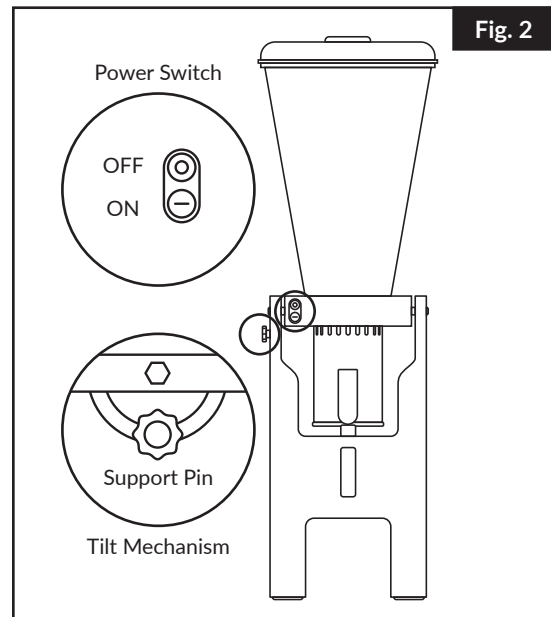
### DAILY CLEANING

- **Purpose:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.
- **Gloves:** Put on gloves to keep both the machine and your hands clean.
- **Unplug:** For safety reasons, unplug the machine from the electrical outlet to avoid electrical shocks.
- **Emptying:** If there is product in the machine, please remove it before proceeding to the next step.
- **Between Batches:**
  1. Fill the blender jar with 2 gallons of warm water and one tablespoon of liquid dish soap.
  2. Securely place the lid on the jar and position it on the blender base.
  3. Run the blender for 15-30 seconds until the soap is thoroughly mixed into the water.
  4. Remove existing soap and water and fill the blender jar with 2 more gallons of water.
  5. Run the blender for 15-30 seconds.
  6. Repeat steps 4 & 5 2-3 times to remove all soap residue.
- **Exterior:**
  1. Clean the exterior of the blender container by wiping with a damp cloth and mild detergent.
  2. Wipe again with a clean, damp cloth.
  3. Dry thoroughly.

# OPERATION

## START-UP PROCEDURE

- **Tilt Support:** Ensure that the tilt support pin is locked in place, and the blender jar is in the upright position. (Fig. 2)
- **Plug in the Blender:** Blenders require a dedicated circuit to work properly. Make sure all controls are in the "OFF" position before plugging in. Plug it into the power outlet.
- **Turn It On:** Locate the power switch on the front bottom left corner of the blender (Fig. 2). Position "1" turns on the appliance, and position "0" turns off the appliance.
- **Run a Test Blend:** To check that everything has been properly assembled, please run a short test cycle with the jar empty.



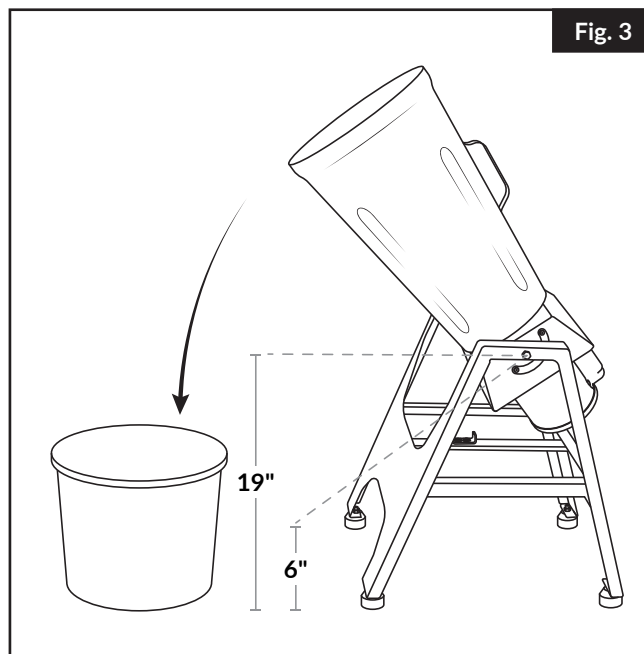
# OPERATION

## BLENDING

- **Blending Time:** Some ingredients might take longer to blend. The time can vary depending on the hardness and quantity of the ingredients, as well as the liquids/solids ratio.
- **Fill:** Fill the blender jar with the ingredients below the max fill line.

## REMOVING PRODUCT

1. Position a container in front of the appliance. If you tilt the jar to its fullest extent, you'll only have 6" of clearance to the floor. When tilted to 90°, it will have 19" of clearance from the floor. (Fig. 3)
2. Remove the lid, firmly hold the blender jar handle, and pull the pin on the left side of the machine.
3. Firmly hold the handle on the back of the blender container, pull the locking tilt support, and tilt the blender jar until all product is poured into the container.
4. Use a spatula to guide any remaining product out of the cup.
5. Return the cup to the upright position until the pin locks the tilt support.



## STORAGE

- Unplug the unit and follow the cleaning instructions to effectively clean the blender before storing. Remember to keep it upright and covered to ensure its optimal usability in the future.

# MAINTENANCE

## MONTHLY CHECKS

### INSPECT FOR WEAR

- **Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.
  1. Turn off and disconnect the blender from the power source.
  2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
  3. Inspect all seals and gaskets for signs of wear or leakage.
  4. Examine hardware, levers, and other manual components for ease of operation.

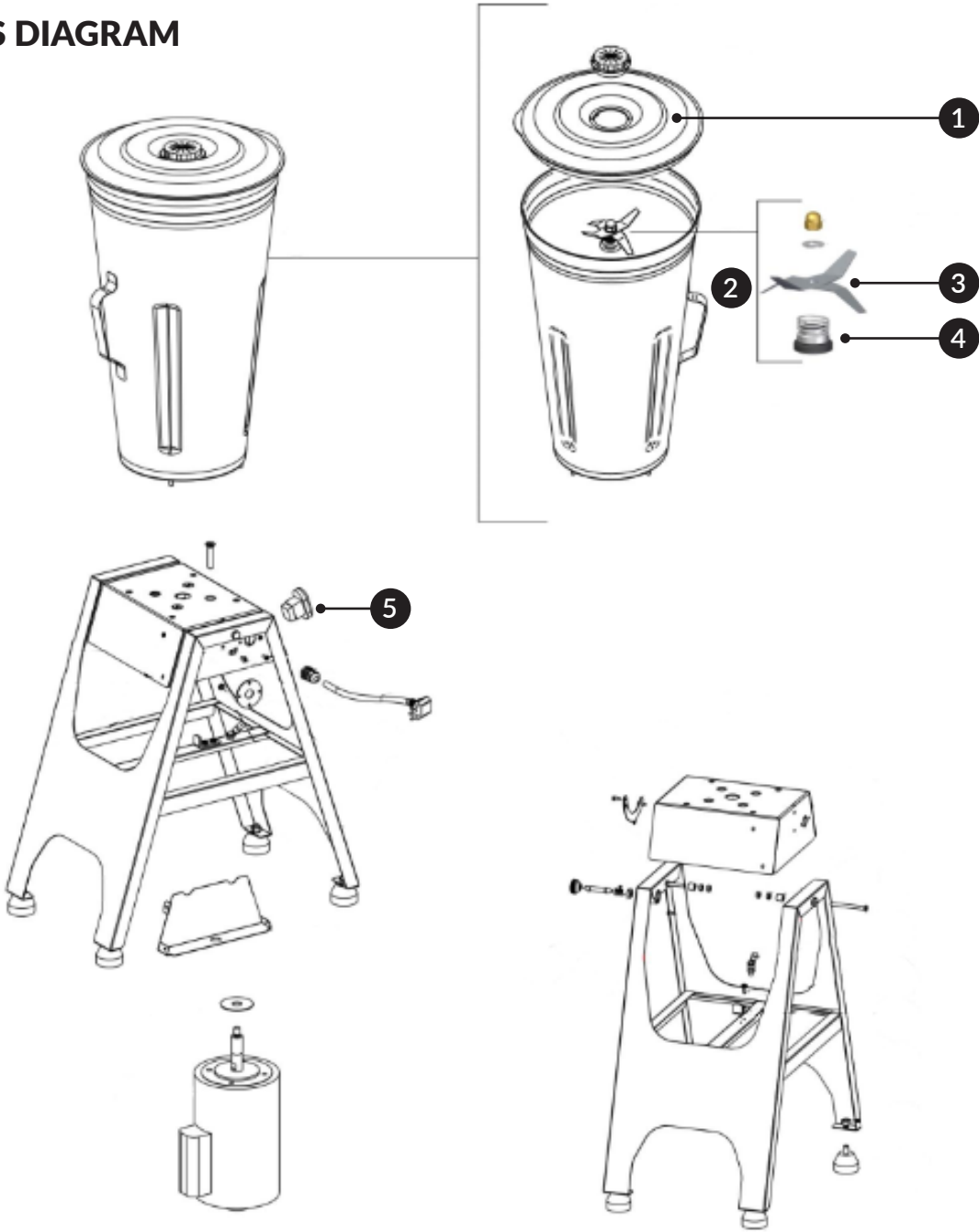
## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	No power.	1. Check if there is power. 2. Check the power cord. 3. Check that the on/off switch is in the "1" (on) position.
	Internal fault.	Contact customer service.
	Motor failure.	
The blade stops rotating during use.	Not powered.	Refer to section above.
	Food is blocking the blade from spinning.	Turn off the blender and unplug the power cord. Use a spatula to remove food from around the blade.
The blender powers on, but it rotates slowly upon contact with the food.	Motor failure.	Contact customer service.
	Liquid to solid ratio is not correct.	Add more liquid to the mixture. Do not use blender to crush ice.
Burning smell and/or smoke.	Incorrect power supplied to the blender.	Contact customer service.
	Problem with the motor.	
	Component failure.	
Loud noises.	Jar not properly seated.	Remove jar and try again.
	Worn or incorrect parts.	Contact customer service.
Damaged electrical cable.	Shipping damage.	Contact customer service.
	Improper usage.	
Difficulty blending food.	Blades are dull.	Contact customer service.
	The solid food to liquid ratio is too low.	Add more liquid to the mixture. Do not use blender to crush ice.

# REPLACEMENT PARTS

Item #	928PTBLID	928PTBBSA	928PTBBLD	928PTBSEAL	928PTBSWCH
Description	Lid	Blade Assembly	Blade	Mechanical Seal	On/Off Switch
Diagram #	1	2	3	4	5

## PARTS DIAGRAM





# SALSA RECIPE

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## Ingredients:

- 48 medium ripe tomatoes  
(canned tomatoes equivalent:  
240 oz. of peeled tomatoes)
- 12 white onions
- 18 jalapenos
- 36 whole peeled garlic cloves
- 6 bunches of cilantro
- 12 oz. of lime juice
- 6 tsp of ground cumin
- 24 oz. of water
- ¼ cup of salt

## Instructions:

1. Prepare the ingredients by washing the tomatoes, onions, jalapenos, and cilantro thoroughly.
2. Peel the garlic cloves and remove any stems from the cilantro bunches.
3. Cut the tomatoes into quarters and roughly chop the onions, jalapenos, and cilantro.
4. In the blender jar, add the tomatoes, onions, jalapenos, garlic cloves, and cilantro.
5. Pour in the lime juice, ground cumin, water, and salt.
6. Secure the blender lid tightly.
7. Blend the ingredients until the desired texture is achieved, typically around 30-60 seconds.
8. Once blended, taste the salsa, and adjust seasoning if necessary.
9. Serve the fresh salsa immediately or store it in airtight containers in the refrigerator for up to one week.