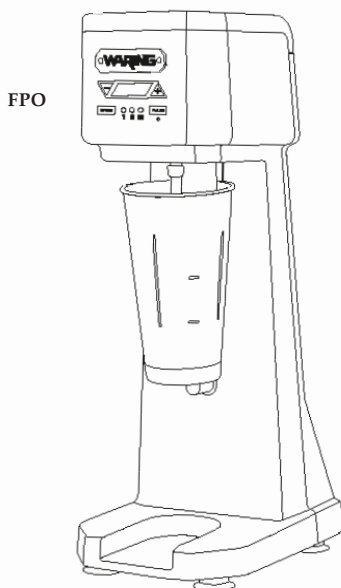


# **WARING**<sup>®</sup> **COMMERCIAL**

2-SPEED DRINK MIXER

MALTEADORA DE 3 VELOCIDADES

BATTEUR À BOISSONS À 3 VITESSES



**WDM20**

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

Para su seguridad y para disfrutar plenamente de este producto, siempre lea  
cuidadosamente las instrucciones antes de usarlo.

Afin que cet appareil vous procure en toute sécurité beaucoup de satisfaction,  
lire attentivement le mode d'emploi avant de l'utiliser.

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
4. Children should be supervised to ensure that they do not play with the appliance.
5. To protect against electrical hazards, do not put the Waring® Commercial Drink Mixer in water or other liquids.
6. Avoid contact with moving parts.
7. Do not operate the Waring® Commercial Drink Mixer or any other electrical equipment 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.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Put this instruction manual in a safe place. Do not discard.

## SAVE THESE INSTRUCTIONS APPROVED FOR COMMERCIAL USE

### GROUNDING INSTRUCTIONS

For your protection, the Waring® Commercial Drink Mixer is equipped with a 3-conductor cord set.

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 1.

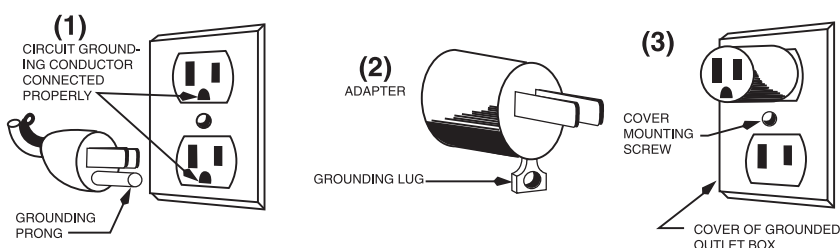
If a grounding-type outlet is not available, an adapter, shown in Figure 2, may be obtained to enable a 2-slot wall outlet to be used with a 3-prong plug.

As shown in 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.



## HOW TO USE YOUR WARING® COMMERCIAL DRINK MIXER

The spindle on your Waring® Commercial Drink Mixer has its own independent 1 peak HP motor. ~~Your new Waring® Commercial Drink Mixer has an automatic ON/OFF button (actuator) located behind the front tab of each upper cup support that starts the motor when the mixing cup is placed in the proper position on the lower cup support. The cup support has two steps. To activate the automatic ON/OFF button, the bottom of the mixing cup must be securely resting on the upper step of the cup support, and the top rim of the mixing cup must go behind the front tab of the upper cup support.~~

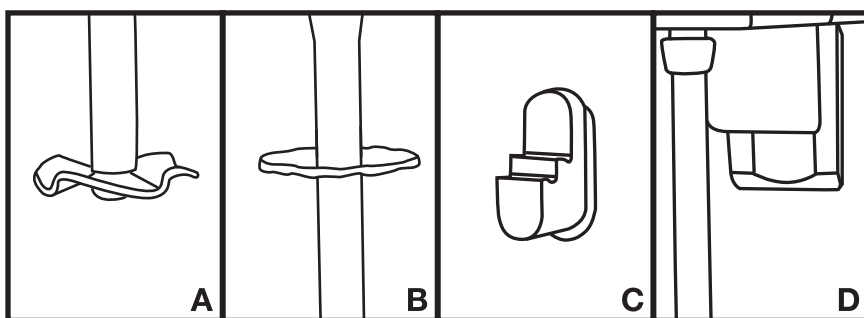
The motor will continue to operate while the mixing cup remains on the mixer, activating the actuator.

Removal of the mixing cup will shut off the motor.

The 2-speed toggle switch on the side of the Waring® Commercial Drink Mixer regulates the operating speed. Choose either LO (I), or HI (II) speed. For mixing heavy drinks, use HI (II) speed only; for light drinks with more liquid, use LO (I) speed.

Your Waring® Commercial Drink Mixer is supplied with 2 agitators, 1 standard and 1 “butterfly” (with the movable flaps), per spindle. To change agitators, simply hold the spindle shaft with one hand and turn the agitator in a clockwise direction. This will loosen the screw, and you can unscrew to remove. Insert replacement agitator and screw bottom screw back in. Use only a standard metal mixing cup with the standard agitator.

## CLEANING & SANITIZING INSTRUCTIONS



### TO WASH:

1. TURN UNIT OFF USING POWER SWITCH LOCATED ON BACK OF UNIT, OR UNPLUG MIXER POWER CORD FROM ELECTRICAL OUTLET.

DO NOT PUT IN DISHWASHER.

2. To remove the bottom cup supports (C), simply push each support up, then pull out toward you.
3. To remove the upper cup supports (D), firmly hold the notches on both sides of the support, then pull directly out from the base.

Use only low-foaming detergents formulated for cleaning dishware and cooking utensils. These products can be purchased from restaurant and commercial food-service suppliers. Follow the detergent manufacturer's instructions.

Add 12 ounces of washing solution to mixing cup and place in normal operating position on mixer.

Run on LO speed for a minimum of two (2) minutes.

Empty cup and repeat two-minute run with 12 ounces of water on LO speed.

Empty cup and repeat two-minute run with 12 ounces of sanitizing solution on LO speed.

Empty cup. Run motor for a few seconds with empty cup in normal operating position to spin off any excess moisture.

Do not rinse cup, spindle or agitator after sanitizing is completed. Allow all parts to air-dry.

Reassemble ON/OFF cup actuator and mixing cup supports to mixer housing by reversing above steps 2 and 3.

**TO SANITIZE:** Use regular, unscented bleach diluted with water between 50°F and 120°F. Follow the food equipment cleaning instructions on the label to not exceed 200 ppm total available chlorine. The sanitizing dilutions are based on the hypochlorite concentration of the bleach. The dilutions for two commonly available bleach concentrations are:

- Hypochlorite: 5.25% – 3 teaspoons of bleach per gallon of water

- Hypochlorite: 8.25% – 2 teaspoons of bleach per gallon of water

Immerse in or alternately spray item with sanitizing solution and soak for 2 minutes.

Wash, rinse, and sanitize as outlined on page 6 prior to initial use, and whenever mixer will not be used again within a period of one hour to avoid bacteria buildup.

Surfaces of the mixer housing that are outside of the food contact areas may be cleaned as required, using wiping cloths moistened with cleaning solution, rinse water and sanitizing solution.

**TURN UNIT OFF OR 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	International Products Corporation LF2100 Liquid Low-Foam Cleaner	1%–2%: 1¼ – 2¾ Ounce/Gallon (lower dilution of 1% for normal cleaning and up to 2% for more stubborn soils)	Room Temperature
Rinsing	Plain Water		Warm 95°F (35°C)
Sanitizing	Clorox® Regular Bleach (8.25% Hypochlorite Concentration)	2 Teaspoons/Gallon (Alternately a bleach with 5.25% Hypochlorite Concentration can be used at dilution of 3 Teaspoons/Gallon)	

Clorox® is a registered trademark owned by the Clorox Corporation.

## HELPFUL HINTS

1. Always turn unit off or unplug the Waring® Commercial Drink Mixer before disassembling or assembling parts.
2. Be sure to keep all the instructions, parts lists, and service information in a safe and handy place.
3. If using ice, only use crushed ice or small cubes in the Waring® Commercial Drink Mixer.
4. Clean the Waring® Commercial Drink Mixer thoroughly before initial use.
5. Keep mixing cups clean. Wash, rinse and sanitize thoroughly after use.
6. Be sure that all detachable parts are fastened tightly before operating the Waring® Commercial Drink Mixer.
7. Operate the Waring® Commercial Drink Mixer only when it is fully assembled.
8. To avoid splashing drinks of thin consistency, operate on Speed LO.

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

## LIMITED ONE YEAR WARRANTY (U.S. and Canada Only)

Waring warrants every new Waring® Commercial Drink 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 semiliquids, provided 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, the Waring Commercial Division will repair or replace any part that, 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.

The one-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 (DC).

## **SERVICE**

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

Waring Service Center  
314 Ella T. Grasso Ave.  
Torrington, CT 06790

Tel. 1-800-492-7464 • FAX (860) 496-9017

or nearest Authorized Service Center

Replacement parts for Waring Out of Warranty repairs are obtainable at the above address.

NOTE: If your application involves the processing of biologically active materials, any items returned for service must 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 returns unless they are so identified.



## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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