

WARING[®]
COMMERCIAL
by
Cuisinart

**Operating and Cleaning
Instructions**

Operating Manual

WCG75 Series – Pro Prep™ Chopper-Grinder



**TO HELP KEEP YOUR PRO PREP™
CHOPPER GRINDER WORKING AT ITS VERY BEST
AND INCREASE ITS SERVICE LIFE, DO THE FOLLOWING:**

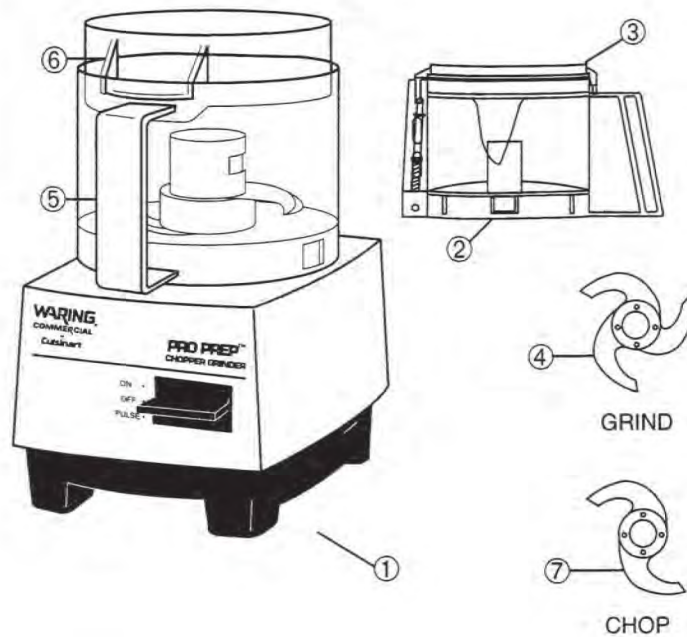
- 1) WASH, RINSE, SANITIZE AND DRY ALL REMOVABLE PARTS THOROUGHLY PRIOR TO INITIAL USE AND AFTER EACH USE.
- 2) CLEAN AND SANITIZE THE MOTOR BASE PRIOR TO INITIAL USE AND AFTER EVERY USE.

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 base unit in water or other liquid.
- 3) Always unplug from outlet when not in use, before putting on or taking off parts, before removing food from processor and before cleaning.
To unplug, grasp plug and pull from electrical outlet.
- 4) Avoid contact with all moving parts. Let machine come to a complete stop before removing lid. Do not try to override cover interlock.
Injury may result.
- 5) 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.
- 6) The use of attachments not sold by Waring is not recommended and may be potentially hazardous.
- 7) Do not use outdoors.
- 8) Do not let cord hang over edge of table or counter or touch hot surfaces.
- 9) Keep hands and utensils out of container while in operation to prevent the possibility of severe personal injury and/or damage to the unit.
- 10) To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- 11) Be certain cover is securely locked in place before operating appliance.
- 12) Blades are sharp. Handle carefully. When not in use, store blades only inside locked and secured work bowl.
- 13) The Pro Prep™ Chopper Grinder is designed to use designated processing blades with the designated work bowl (chopping blade with chopping bowl or grinding blade with grinding bowl). Using the Pro Prep™ Chopper Grinder in any other way will damage the unit and may result in injury.

SAVE THESE INSTRUCTIONS!



Parts Included:

- 1) Motor Base - with motor shaft and 3-position control switch.
- 2) Grinding work bowl.
- 3) Grinding work bowl cover.
- 4) Grinding blade (3-blade configuration).
- 5) Chopping work bowl.
- 6) Chopping work bowl cover.
- 7) Chopping blade (2-blade configuration).

Specifications

- Ratings: 120 VAC - 60Hz - Commercial UL/CUL Listed
230 VAC - 50Hz - Commercial CE Listed
- Motor: Direct Drive Induction
- Base: Polycarbonate
- Containers: Polycarbonate
- Cord: 5 Foot - 18 Gauge - Three Conductor Grounded Cord with Strain Relief

Grounding Instructions

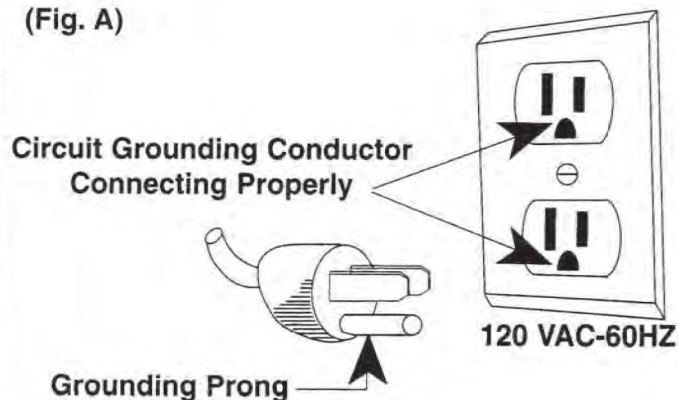
For your protection, this appliance is equipped with a 3-conductor cordset. 120 Volt units are supplied with a molded 3-prong grounding-type plug (NEMA 5-15P) and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.

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.

220-240 volt "GS Safety-Approved" units are supplied with a molded European grounding-type plug (CEE 7/7).

(Fig. A)



For Commercial Use Operation

- 1) Put base on counter near electrical outlet. Do not plug in until the Pro Prep™ Chopper Grinder is totally assembled.
- 2) Put empty work bowl (either grinding or chopping) on base, fitting center tube over shaft on base and place handle slightly to left of front center (7 o'clock).
- 3) Hold bowl by handle and turn bowl counterclockwise until unit locks in place.
- 4) Pick up metal blade by center plastic hub. Never touch metal cutting blades. Place blade over motor shaft, twisting gently until it drops in place over shaft.
- 5) **NOTE: You must use the designated processing blades with the designated work bowl (chopping blade with chopping bowl or grinding blade with grinding bowl).** Using the Pro Prep™ Chopper Grinder in any other way will damage the unit and may result in injury.
- 6) Add ingredients (see table below for recommend amounts). Cut larger food items into a 1" (2cm) cube before processing.
- 7) Place cover on work bowl. Motor will not start unless work bowl is securely locked in position and cover is securely locked on work bowl. Turn cover in direction of arrow to lock.
- 8) With the power switch in OFF position, plug into power outlet. Set power switch to ON or PULSE position.
- 9) When finished processing, set power switch to OFF position.
- 10) Allow motor to come to a complete stop and always unplug before removing lid and/or work bowl.

Processing Quantity Guideline

FOOD	AMOUNT	BLADE/BOWL
Garlic cloves, whole	4 oz.	Chopping
Onions, in 1" cubes	5 oz.	Chopping
Fresh Basil leaves	1 oz.	Chopping
Fresh Curly Parsley, stems removed	1 oz.	Chopping
Fresh Thyme, leaves and stems	1/4 oz.	Chopping
Fresh Rosemary, big stems removed	1 oz.	Chopping
Imported Parmesan/Romano	2-4 oz.	Chopping
Walnut halves	5 oz.	Chopping
Whole Chocolate (1 oz. squares)	2 oz.	Chopping
Whole Peppercorns	1 1/4 oz.	Grinding
Whole Mustard Seed	1 1/2 oz.	Grinding
Whole Celery Seed	1 1/4 oz.	Grinding
Whole Coffee Bean	1 oz.	Grinding
Whole Cloves	1 1/4 oz.	Grinding

IMPORTANT: This appliance is not designed or intended to process meats.

NOTE: This table only to be used as a guideline.

Food Service Usage: Care and Cleaning

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 (for your safety, use water no hotter than 115°F), rinse water, and sanitizing solution. Prevent liquid from running into motor base by wringing all excess moisture from cloths or sponges before using them. Allow motor base to air-dry before using.
DO NOT IMMERSE THE BASE UNIT IN WATER OR OTHER LIQUID.

To Clean and Sanitize Container and Lid

- 1) **REMOVE WORK BOWL FROM MOTOR BASE.** Dishwasher: Remove lid and blade. Place on flat dish rack and run through wash cycle. Let air-dry. Hand washing (triple sink configuration): Remove lid and blade and work bowl from base unit. In the first sink, add detergent and water amount according to detergent package label. Scrub and flush out the work bowl, blade and lid to dislodge and remove food residue. Rinse in second sink, then sanitize in third sink according to instructions on sanitizer label.

LIMITED 1 YEAR WARRANTY

Waring warrants every new WARING COMMERCIAL PRODUCT to be free from defects in material and workmanship for a period of 1 year from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semi-liquids, providing it has not been subjected to loads in excess of the indicated rating.

Under this warranty, the Waring Commercial Division will repair or replace any part which, upon examination, appears to us to be defective in materials or workmanship, provided the appliance is delivered prepaid to the Waring Service Center at Torrington, CT 06790, or any Authorized Service Center.

This warranty does not: a) apply to any unit which has become worn, defective, damaged or broken due to use, repairs, or servicing by other than the Waring Service Center or an Authorized Service Center or due to abuse, misuse, overloading or tampering; b) cover incidental or consequential damages of any kind.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state so that certain limitations or exclusions set forth above may not apply to you.

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 the appliance is used on Direct Current (D.C.)

SERVICE

Refer to the list of Authorized Service Centers enclosed with your Waring Commercial Product for the name of the nearest Service Center, or Contact Waring in one of the following 3 ways:

1) Mail:

SERVICE CENTER

Ship units for repair to the above address or to an Authorized Service Center.

Do not ship to a Waring Sales Office.