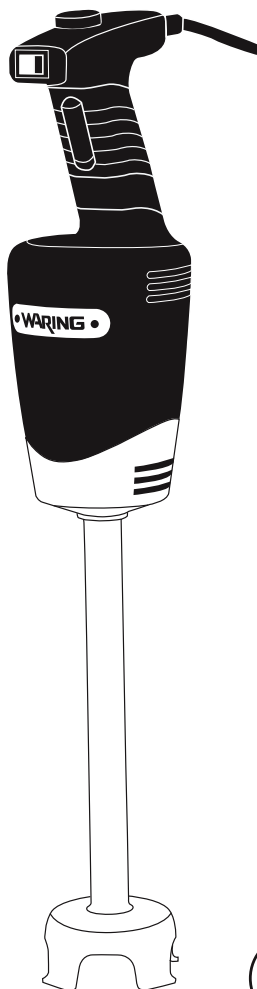




Operation Manual



QUIK STIK PLUS® IMMERSION BLENDER

WSB40

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

IMPORTANT SAFEGUARDS

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

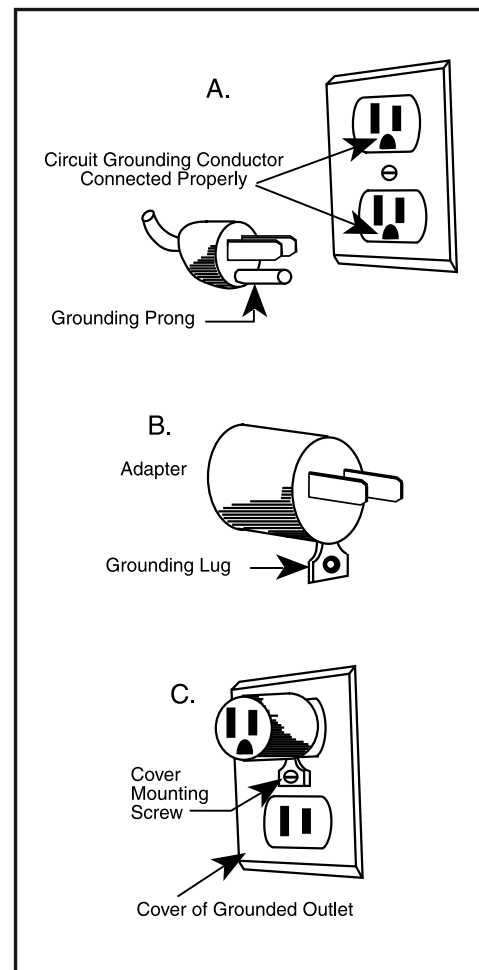
READ ALL INSTRUCTIONS.

1. To protect against risk of electrical shock, do not put motor base, cord or plug in water or other liquid. The Blade Guard and Shaft of this appliance have been designed for submersion into water or other liquids. Never submerge any other portion of this unit in any liquid.
2. This appliance should not be used by children. Care should be taken when used near children.
3. **Unplug from outlet when not in use and before cleaning.**
4. Keep hands, hair, clothing, and utensils away from blade and mixing container while operating the Waring® Quik Stik Plus® Immersion Blender to prevent the possibility of severe injury to persons and/or damage to the Immersion Blender. A spatula may be used but must be used only when the unit is not operating. Avoid contacting moving parts.
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 the appliance to the nearest Waring authorized service facility for examination, repair, electrical or mechanical adjustment.
6. The use of accessory attachments not recommended or sold by Waring for this specific model may result in fire, electric shock or personal injury.
7. Do not use outdoors.
8. Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Blade is SHARP. Handle carefully.
11. When mixing liquids, especially hot liquids, use a tall container or make only small quantities at a time to reduce spillage and possibility of injury.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

For your protection, the Waring® Quik Stik Plus® Immersion Blender is supplied with a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet, as shown below.



BEFORE YOU BEGIN

NOTE: Always unplug the Waring® Quik Stik Plus® Immersion Blender before cleaning the metal blade.

Before using the Quik Stik Plus™, Waring suggests that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Place the metal blade end of the hand blender under running water to rinse it. Dry thoroughly with a soft absorbent cloth. Read all instructions completely for detailed operating procedures.

INTENDED USE

The Waring® Quik Stik Plus® Immersion Blender is intended for use in restaurants, large kitchens and small companies when mixing and liquefying. You can operate directly in the pot to mix everything from soups, stews, creams and salad dressings to pancake mixes, pastes, sauces, mayonnaise and much, much more. For nurseries or for special diets use the Quik Stik Plus® to prepare purées of vegetables, porridge, fruit creams, etc.

OPERATION:

1. Plug unit into outlet.
2. Plunge the Immersion Blender into the pot. **DO NOT SUBMERGE MORE THAN 3/4 OF THE SHAFT LENGTH.**
3. The Immersion Blender has 2 switches. The safety switch is located on the top of the handle and the power trigger switch is located on the inner handle. To start unit, press the safety switch and the power trigger switch simultaneously. The safety switch will need to be pressed only once to start the unit. You do not need to hold down the safety switch for the unit to continue running; the unit will remain on as long as the power trigger switch is depressed.
4. Select the desired speed, Hi or Low, by using the switch on the top handle.
5. Angle the Immersion Blender slightly and start to stir only when the blade is immersed. Keep the blade off the bottom of the pot so that ingredients will not be sucked up by the vortex action.
6. Remove the Immersion Blender from the pot only after blender has come to a complete stop.

NOTE: Always unplug Immersion Blender after each use. Keep the appliance out of reach of children.

- To prevent splattering, be careful never to remove the Immersion Blender from liquid while in operation.
- When a recipe calls for ice, use crushed ice (not whole cubes) for best results.

NOTE: If a piece of food becomes lodged in the Protective Guard surrounding the metal blade, follow the safety instructions noted below:

1. Release the power button and **unplug** the unit from the electrical outlet.
2. Once the power source has been disconnected, use a spatula to carefully remove the food lodged in the blade guard. Avoid injury. The blade is sharp.
DO NOT USE YOUR FINGERS TO REMOVE LODGED OBJECTS.
3. After the lodged food has been removed, plug the unit back into its power supply and continue processing.

CLEANING INSTRUCTIONS

THE QUIK STIK PLUS® IMMERSION BLENDER MUST BE CLEANED AND DRIED ACCORDING TO THE FOLLOWING INSTRUCTIONS AFTER EACH USE.

For Food Service Applications

- Wash, rinse, and sanitize the stainless steel portion of the Quik Stik Plus® prior to initial use, after each use, or whenever it will not be used again within a period of 1 hour.
- Clean and sanitize the plastic motor housing prior to initial use and after each use.
- Washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions having a minimum chloride 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	Diversey Wyandotte Diversol BX/A Or CX/A	4 Tbls./Gallon	Hot 115°F (46°C)
Rinsing		Plain Water	Warm 95°F (35°C)
Sanitizing	*Clorox® Institutional Bleach	1 Tbl./Gallon	Cold 50-70°F (10°-21°C)

- In repetitive use applications, frequent cleaning will prolong life.

To wash and sanitize the Quik Stik Plus®:

1. Rinse the exterior and interior stainless steel portion of the Quik Stik Plus® under running water. Scrub and flush the exterior and interior stainless steel portion to dislodge and remove as much food residue as possible.
2. Wipe down the exterior of the plastic housing and the stainless steel portion of the Quik Stik Plus® with a soft cloth or sponge dampened with the washing solution.
3. Immerse approximately 3/4 of the length of the stainless steel portion in a container of the washing solution and run for two (2) minutes on High.
4. Repeat steps two (2) and three (3) using clean rinse water in place of the washing solution.

*Clorox® is a registered trademark owned by the Clorox Company.

NOTE – IMPORTANT

IN ORDER TO MINIMIZE THE POSSIBILITY OF SCALDING, TEMPERATURE OF THE WASHING SOLUTION AND RINSE WATER MUST NOT EXCEED 115°F (46°C).

5. Wipe down the exterior of the plastic housing and the stainless steel portion of the Quik Stik Plus® with a soft cloth or sponge dampened with the sanitizing solution.
6. Immerse approximately 3/4 of the length of the stainless steel portion in a container of the sanitizing solution and run for two (2) minutes on High.
7. **DO NOT RINSE AFTER SANITIZING IS COMPLETE.**
Allow to air dry before use.

NOTE

DO NOT IMMERSE PLASTIC MOTOR HOUSING IN WASHING SOLUTION, RINSE WATER, OR SANITIZING SOLUTION. PREVENT LIQUID FROM RUNNING INTO PLASTIC HOUSING BY WRINGING ALL EXCESS MOISTURE FROM CLOTHS OR SPONGES BEFORE USING THEM.

WARRANTY
LIMITED ONE 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, Waring Commercial will repair or replace any part which, upon examination, appears to us to be defective in materials or workmanship, provided the unit is delivered prepaid to the Waring Service Center at 314 Ella T. Grasso Avenue, 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 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.

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:
WARING Service Center
314 Ella T. Grasso Ave.
Torrington, CT 06790 USA
- 2) Phone Product Service:
(800) 4WARING or (800) 492-7464
- 3) Internet: <http://www.waringproducts.com>
E-mail: service@waringproducts.com

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

©2009 Conair Corporation
Waring Commercial
314 Ella T. Grasso Ave.
Torrington, CT 06790
09WC13701

IB-5921
