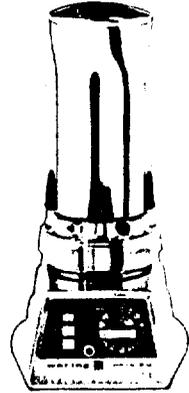
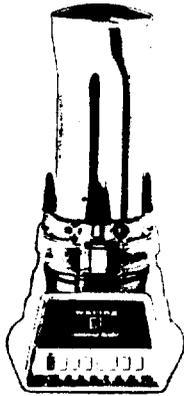
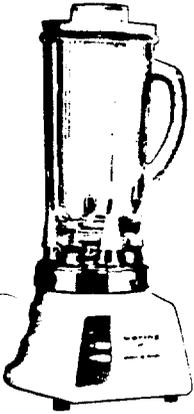


6640 of 176 0700

1. . . .

# WARING COMMERCIAL

## BLENDOR<sup>®</sup> OPERATING MANUAL



II-2-13

**WARING** SERVICE CENTER  
NEW HARTFORD, CT 06105  
(203) 379-0731

# 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.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting 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. Blades are sharp. Handle carefully.
12. If your blender utilizes a removable Jar Base and Blade Assembly, to avoid injury never place cutting assembly cutting blades on base without container properly attached.
13. Always operate blender with cover in place.
14. When blending hot liquids, remove center piece of two-piece cover on those units supplied with this construction.

## SAVE THESE INSTRUCTIONS



SERVICE CENTER  
NEW HARTFORD, CT 06057

PART IDENTIFICATION AND PRICE LIST

**COMMERCIAL  
BLENDOR  
Model 31 BL 42  
7012**

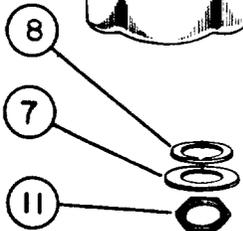
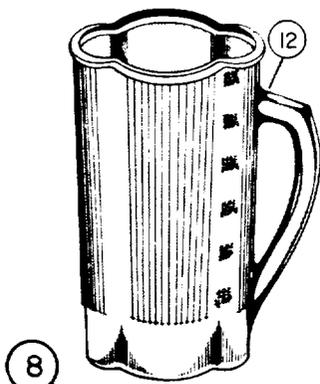
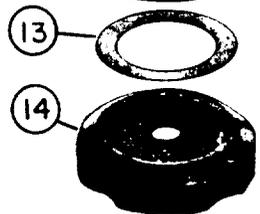
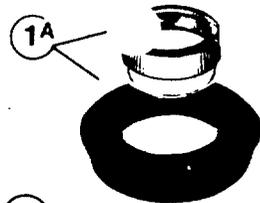
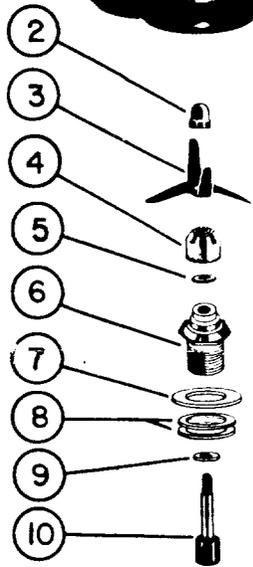
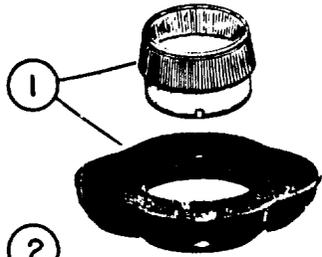
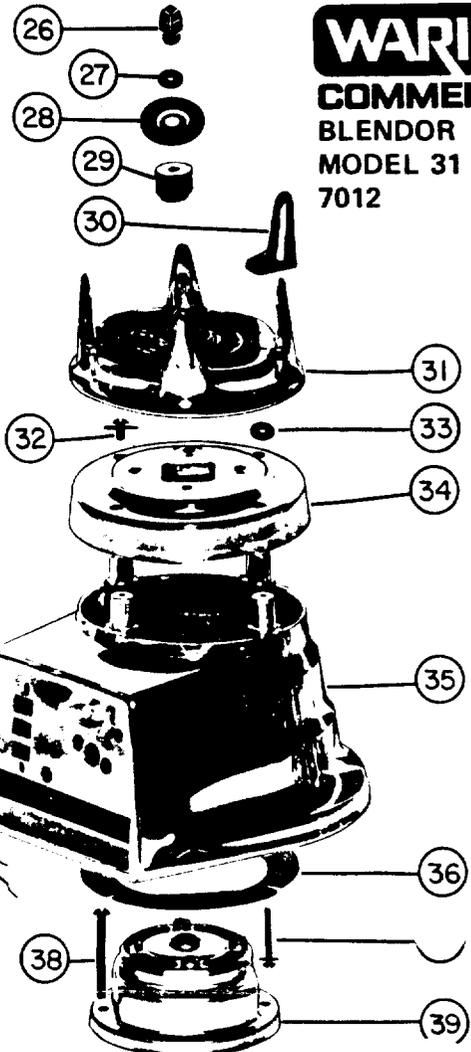
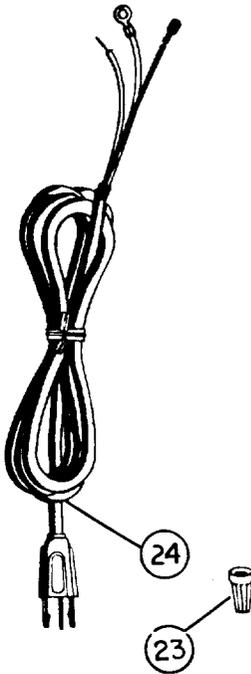
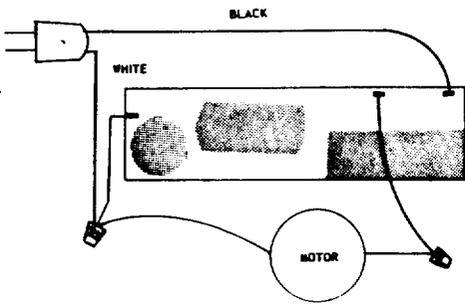
These prices are effective as of November 1, 1980,  
and are subject to change without notice.

Illustration Number	Part Number	Description
1	009084	Lid
1A	500726	Jar Lid
2	003504	Cap Nut
3	003540	Blade
4	003503	Bearing Cap
5	003506	Fairprene Washer
6	010012	Bearing Holder Assembly (L. H. Thread)
7	002905	Jar Washer (Stainless)
8	002907	Jar Washer (Rubber)
9	003510	Fibre Washer
10	003500	Socket Head Shaft
11	009780	Jar Nut (L. H. Thread)
12	003573	Jar
12A	007891	Container (Stainless Steel)
13	009762	Base Gasket
14	013826	Base
16	010162	Nameplate
20	003581	Screw — Switch
21	003580	Spacer
22	002155	Switch
23	002645	Connector
24	002157	Cordset (3 Wire Grounded)
26	003515	Square Drive Stud
27	003507	Washer — (Square Stud)
28	003514	Slinger
29	003558	Coupling Assembly
30	009489	Jar Pad
31	010419	Jar Holder and Pad Assembly
32	003578	Screw and Washer Assembly
33	003538	Fibre Washer
34	003579	Motor Bracket
35	010416	Base (Sand)
36	003513	Baffle
37	005240	Screw and Washer Assembly
38	005176	Motor Case Screw 10-32 x 1 1/4
39	006121	Top End Motor Bell Assembly
40	003406	Armature Assembly
41	003526	Fibre Thrust Washer
42	005291	Leather Washer
43	003407	Field Coil Assembly
45	003533	Lockwasher
46	002957	Hex Nut
47	003555	Brush and Spring Assembly
48	003554	Bottom End Bell Assembly
49	002408	Strain Relief Clamp
50	002158	Bottom Plate
51	002962	Screw (Strain Relief)
52	002891	Foot
53	003569	Screw

**ASSEMBLIES**

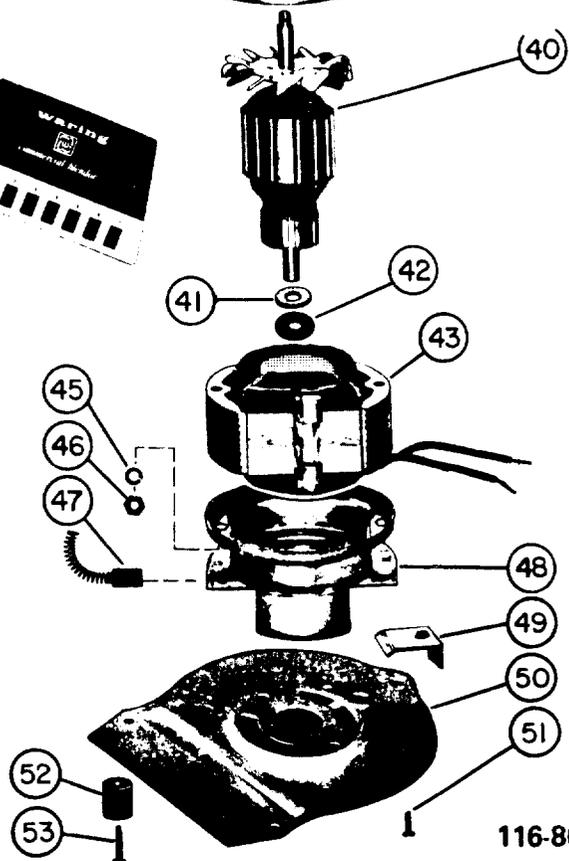
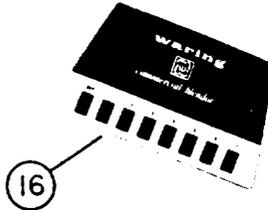
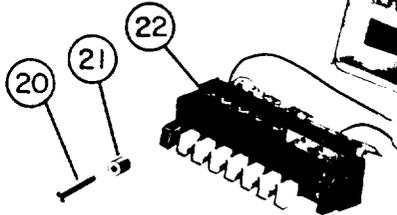
2 thru 11	003548	Blending Assembly
2 thru 12	500204	Jar and Blending Assembly
1A thru 12A	008065	Stainless Steel Jar Assembly
29 thru 29	003559	Coupling Assembly
38 thru 48	001432	Motor Assembly

**WARING**  
**COMMERCIAL**  
 BLENDER  
 MODEL 31 BL 42  
 7012



7012

7012



116-800086

**ONE QUART CAPACITY SPECIFICATIONS**

- **RATING** 120 VOLTS—60 Cycles—Single Phase—AC Only  
7 SPEED 7.0 Amps—2 SPEED 3.0 Amps—1 SPEED 6.0 Amps.  
230 VOLTS—60Cycles—Single Phase—AC Only—3.5 Amps.
- **TIMER** Selective Timer Cycle from 1 to 60 seconds for automatic blending or manual control setting for continuous running.
- **BASE** Zinc Die Cast—BAKED ENAMEL FINISH
- **CONTAINER** Stainless Steel or Borosilicate Glass with stainless steel blades —two piece plastic cover or 1 piece stainless steel cap.
- **CORD** 6 foot — 18 gauge — three conductor grounded cord with strain relief.
- **UL LISTED** 120 MODEL ONLY.

**MAINTENANCE**

- MOTOR** The Waring Commercial Blendor motor and blending assembly require no greasing or oiling. Sealed-in lubrication gives the unit lifetime-smooth operation.
- CONTAINER** The stainless steel container requires no special handling. The blade assembly in the base of the container can be sterilized without injury to the bearing.
- The container is easily cleaned by putting approximately one cup of hot water with a small amount of detergent in it and blending on high speed for 30 seconds. Rinse with clear water.

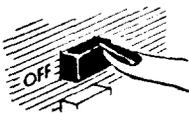
**OPERATION**

This piece of equipment is designed for the high speed blending, pulping, mixing or reducing of animal tissue, vegetables, foodstuffs, plant materials and other substances.

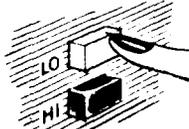
In design, the WARING COMMERCIAL BLENDOR meets exacting requirements. The mixing container is made of stainless steel or glass and is a special clover-leaf shape which causes a forceful flow of the contents directly into the revolving blades resulting in perfect blending.

The blending assembly is removed by loosening the nut on the underside of the container. This permits quick and complete servicing or replacement of the unit.

The Insto-matic speed control combined with the heavy-duty series wound motor permits instant change from one speed to another, higher or lower, without stopping the machine.

**TO OPERATE TIMER MODEL ONLY****1. Press OFF Button**

**2. Set control to the blending time you wish.**  
If less than ten seconds turn past 10 then back to desired setting.

**3. Press HI or LO**

**4. When the control stops. It's the end of the blend.**

**5. Press OFF Button**

## SERVICE

Refer to the list of Factory Approved Service Stations enclosed with your Waring Blendor for the name of the nearest Service Station, or

Write to:



SERVICE CENTER  
NEW HARTFORD, CT 06057  
(203) 379-0731

Ship Blendors for repair to the above address or to a Factory Approved Repair Station. Do not ship to a Waring Sales Office.

Replacement parts for your own "Out of Warranty" repairs are obtainable at the above address.

### WARRANTY

Waring warrants every new **WARING COMMERCIAL BLENDOR®** to be free from defects in material and workmanship for a period of one year from the date of purchase when used with foodstuffs, non-abrasive liquids (other than detergents) and non-abrasive 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 Blendor® is delivered prepaid to the Waring Service Center at New Hartford, CT 06057, or any Factory Approved Service Station.

This warranty does not: a.) apply to any Blendor® which has become worn, defective, damaged or broken due to use, repairs, or servicing by other than the Waring Service Center or a Factory Approved Service Station 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.) or if the appliance has not been registered.



WARING PRODUCTS DIVISION  
DYNAMICS CORPORATION OF AMERICA  
New Hartford, Connecticut 06057