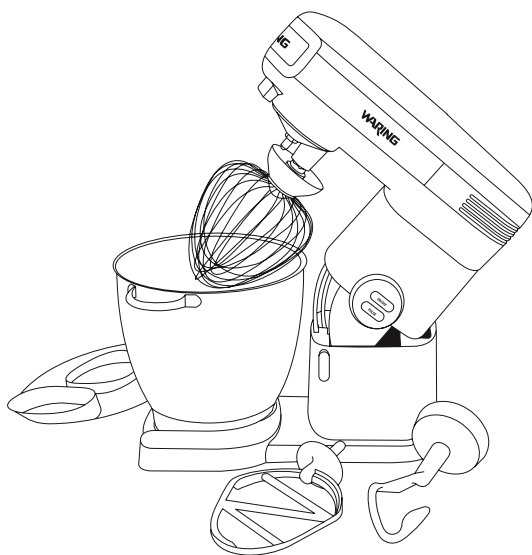


WARINGTM
COMMERCIAL

7.0 Quart Stand Mixer



WSM7Q **INSTRUCTION BOOKLET**

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 to reduce the risk of fire, electric shock and/or injury, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug before fitting or removing tools and/or attachments, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Waring does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
5. The use of attachments not recommended or sold by Waring may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not exceed the maximum capacities listed in this use and care instruction book.
8. Do not use the stand mixer if it is damaged or if the cord is damaged. Have the stand mixer checked and serviced before resuming use.
9. When using an attachment make sure that you have read the safety instructions that come with the particular attachment.
10. Do not use outdoors.
11. Keep stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
12. To protect against the risk of electric shock do not put the power unit in water or other liquid.
13. Remove all attachments and accessories from stand mixer before washing.
14. Do not let cord hang over edge of table or counter.

SAVE THESE INSTRUCTIONS

FOR COMMERCIAL USE ONLY

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NOTE: The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with an arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of un-insulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

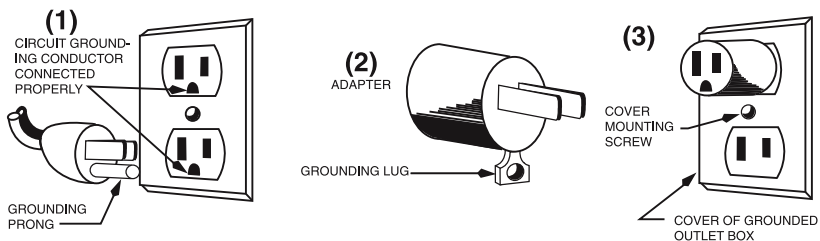
If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like the plug in drawing (1). An adapter, as in drawing (2), should be used for connecting the appliance plug to two-prong receptacles. The grounding tab which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in drawing (3) using a metal screw.

GROUNDING METHOD



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords which are intended for indoor use. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

FEATURES AND BENEFITS

- 1. Tilt-back Head**
Makes it easy to attach accessories and scrape sides of bowl.
- 2. Top Cover**
- 3. Accessory Power Port**
Chef's whisk, flat mixing paddle, dough hook and splashguard connect to this port.
- 4. 7 Quart Stainless Steel Bowl with Handles**
Handles make the bowl easy to hold, scrape and remove. Oversized bowl lets you mix larger quantities.
- 5. Head-lift Release Lever**
Securely locks stand mixer head into raised tilt-back position.
- 6. On/Off, Pulse and Speed Control Dial**
12 speeds for precision mixing.
- 7. Chef's Whisk**
Used for incorporating air into ingredients/mixtures. Most frequently used for whipping eggs, egg whites or heavy cream. The chef's whisk would be used in recipes for angel food cake, chiffon cake, meringue or dacquoise, and for whipping potatoes after they have been mashed using the flat mixing paddle.
- 8. Flat Mixing Paddle**
Used for stirring, mixing, beating ingredients/mixtures. Most frequently used for mixing cookies, cakes, batters (use flat mixing paddle to start the batter for yeast breads, then switch to dough hook for a more evenly mixed dough), and frostings. It is also used for making piecrusts, biscuits and shortcakes, dough for pasta, combining ingredients for meatloaf or meatballs, and mashing potatoes.
- 9. Dough Hook**
Used for the final mixing and kneading of yeast doughs for breads, rolls, pizza/focaccia, and yeast-raised coffee cakes.

- 10. Splashguard with Feed Chute**
Prevents spattering when mixing and adding ingredients.

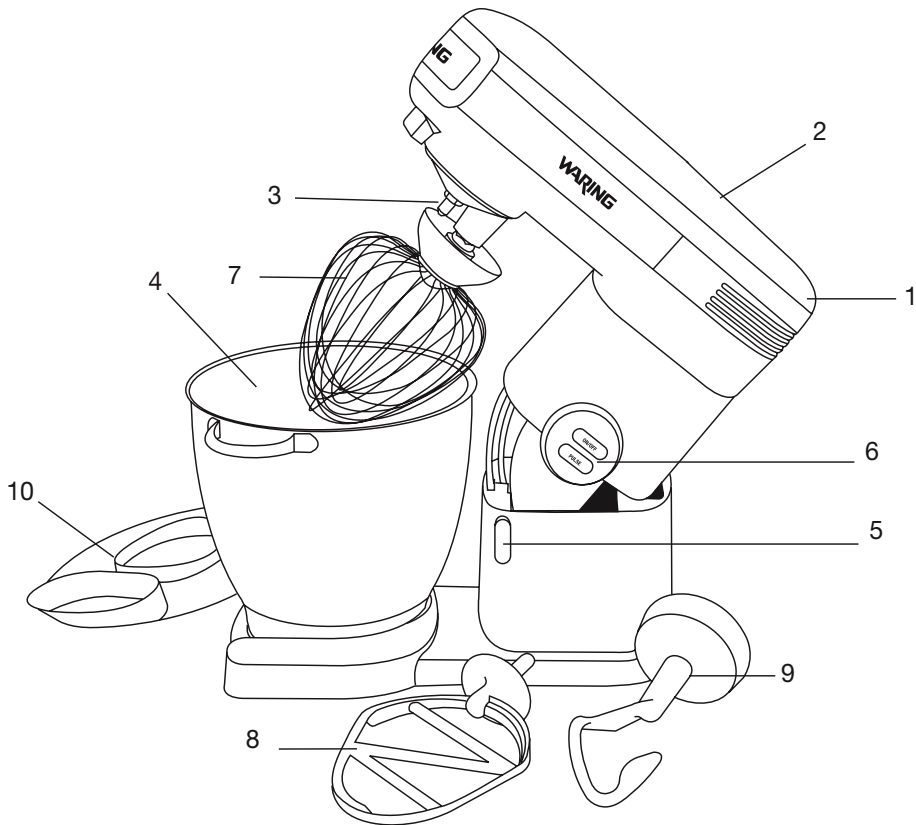
See diagram on next page.

ASSEMBLY INSTRUCTIONS

- 1. Raise Mixer Head** – Pull up the head-lift release lever and raise the stand mixer head until it locks into place.
- 2. Attach Accessory** – Place flat mixing paddle, chef's whisk or dough hook into the accessory power port. Turn counterclockwise until it locks. Turn clockwise to remove.
- 3. Place Bowl on Base** – Turn clockwise to secure.
- 4. Lower Mixer Head** – Pull up head-lift lever again and fully lower the mixer head.
- 5. To Attach Splashguard** – Before attaching an accessory, raise stand mixer head and push the splashguard onto the rim above the accessory power port until it fully snaps into place.

To remove: Raise the stand mixer head and slide shield off rim.

Note: You do not need to remove splashguard to change accessories.



OPERATING INSTRUCTIONS

To Turn Stand Mixer On

1. Turn control dial to desired speed – 1 through 12 (see speed control section on page 7).
2. Press the On/Off button in the center of the dial.

To Turn Stand Mixer Off

1. Press the On/Off button – mixing process stops and unit shuts off.

To Use Pulse Function

The pulse operation allows you to mix in bursts at high speed.

The pulse button is located in the center of the dial and runs at Speed 12.

Press the pulse button repeatedly as needed to combine and mix ingredients.

CLEANING AND MAINTENANCE

Unplug your Waring Commercial® Stand Mixer before cleaning.

Power Unit: Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Bowl: Wash by hand and dry thoroughly or put in dishwasher. Never use a wire brush, steel wool or bleach.

Tools: Wash all attachments in warm (at least 120° F) water with approved detergent. Rinse in clean water. Allow to air dry before assembling.

Splashguard with Feed Chute: Top rack dishwasher-safe; can also wash by hand and dry thoroughly.

SUGGESTED SPEED CONTROL GUIDE

PULSE	<ul style="list-style-type: none"> • High speed bursts for whisking or blending 		
1	<ul style="list-style-type: none"> • Has the gentle start – use for stirring and starting all mixing/whipping tasks • Use to add dry ingredients (flour) to batters and liquids to dry ingredients or batters • Begin creaming fats with sugars • Rubbing fat into flour for piecrusts, biscuits, scones • Begin to whip eggs or cream • Stirring ingredients to blend without adding air • Making crumb toppings 	7	<ul style="list-style-type: none"> • Whipping potatoes • Whipping cream, cream cheese, or butter for easy spreading
2	<ul style="list-style-type: none"> • Stirring • Adding dry ingredients such as nuts, chocolate morsels, dried fruits • Kneading yeast doughs • Creaming batters without adding air – such as cheesecake • Begin mashing potatoes • Mixing some pastry doughs • Mixing muffins 	8	<ul style="list-style-type: none"> • Whipping cream • Whipping potatoes • Whipping egg whites – add sugar to whipped egg whites
3	<ul style="list-style-type: none"> • Creaming • Mixing batters, cookie doughs • Adding eggs to batter/dough • Mixing heavy ground meat mixtures (meatloaf, meatballs, pâté) • Mixing frostings 	9	<ul style="list-style-type: none"> • Whipping egg whites • Whipping cream
4	<ul style="list-style-type: none"> • Mixing packaged cake mixes • Mixing batters, cookie doughs • Creaming to make light and fluffy • Adding eggs to batter/dough • Mixing frostings 	10	<ul style="list-style-type: none"> • Whipping cream – using gradual increase from Speed 1 • Whipping egg whites • Whipping butter to make compound or whipped butters • Mixing egg/sugars mixtures until light and fluffy
5	<ul style="list-style-type: none"> • Creaming to make light and fluffy • Adding eggs to creamed mixtures • Mixing frostings 	11	<ul style="list-style-type: none"> • Whipping egg whites • Whipping frostings until fluffy
6	<ul style="list-style-type: none"> • Adding eggs to creamed mixtures • Mashing potatoes • Whipping egg whites until frothy • Beat whole egg yolks until ribbons form 	12	<ul style="list-style-type: none"> • Whipping egg whites – using gradual increase from Speed 1 • Whipping frostings until fluffy

MAXIMUM CAPACITIES FOR THE WARING COMMERCIAL® STAND MIXER

7 Quart Stand Mixer	
Yeast dough (most breads, pizza)	3½ pounds flour – about 11 cups
Soft yeast doughs (brioche)	3 pounds 4 ounces – about 10 cups flour
Cookie dough	6 pounds
Whipping cream	8 cups
Egg whites	16

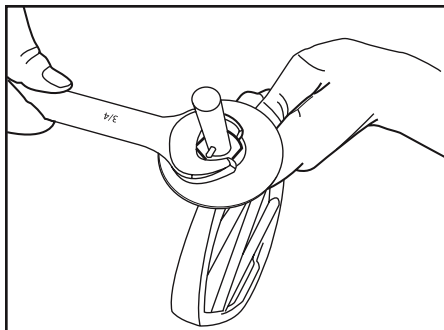
- Reduce the load by removing some of the ingredients, and allow the stand mixer to stand for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you press the on button, allow the unit to stand for additional time.

TROUBLESHOOTING

1. Problem: The accessories knock against the bottom of the bowl or are not reaching the ingredients at the bottom of the bowl.

Solution: Adjust the height by doing the following:

- Detach the accessory.
- Hold and loosen the nut as shown.



- For ideal operation, the chef's whisk and flat mixing paddle should be almost touching the bottom of the bowl.
- Raise the stand mixer head, hold the accessory in place, and tighten.

2. Problem: Your stand mixer has an overload protection device and if overloaded, it will shut down to protect the motor.

Solution: In the unlikely event that this happens:

- Turn off and unplug the unit.

SERVICE

Refer to the list of Authorized Service Centers enclosed with your Waring® Commercial Blender for the name of the nearest Service Center, or write to:



Waring Factory Service Center
P.O. Box 3201
314 Ella T. Grasso Avenue, Torrington, CT 06790
(800) 492-7464

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

Note: If your application involves the processing of biologically active material, we request that any items returned for service 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 return unless it is so identified.

Replacement parts for your out of warranty repairs are obtainable at the below address.

LIMITED TWO YEAR WARRANTY

Waring warrants every new Waring® Commercial Stand Mixer to be free from defects in material and workmanship for a period of two years from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semi-liquids, providing 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, Waring will repair or replace any part which, 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 which has become worn, defective, damaged or broken due to misuse 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 two 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 (D.C.)



WARING COMMERCIAL
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