WARING®
COMMERCIAL

JUICE EXTRACTOR



6001C IB

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

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.**
3. To protect against risk of electrical shock, do not put motor housing in water or other liquids.
4. This appliance is not suitable for use by children.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or mechanical adjustment.
7. The use of any attachments not recommended or sold by the manufacturer is not permitted. No other cover or collector bowl should be used. Should this happen, accidents could occur. All warranty claims would be void in this case.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Always make sure juicer lid is secure beneath springs before motor is turned on. Do not loosen lid while juice extractor is in operation.
10. Be sure to turn switch to OFF position after each use of your juice extractor. Make sure the motor stops completely before disassembling.
11. Do not put your fingers or other objects into the juice extractor opening while it is in operation. If food becomes lodged in the opening, use food pusher or another piece of fruit or vegetable to push it down.
12. Please keep these operating instructions in a suitable and safe place.

SAVE THESE INSTRUCTIONS

APPROVED FOR COMMERCIAL USE

ASSEMBLY-DISASSEMBLY INSTRUCTIONS

IMPORTANT: Juice extractor should be unplugged from outlet when disassembling.

ASSEMBLING (SEE FIG. 1):

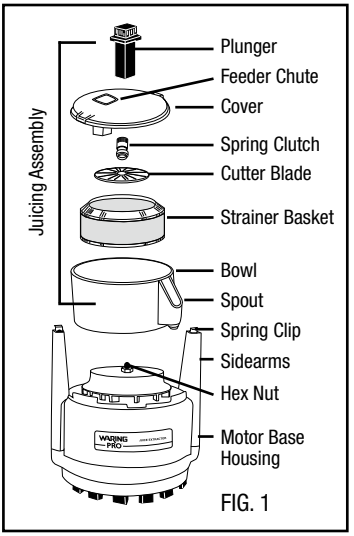


FIG. 1

1. To assemble juicing assembly, place bowl on base housing and place spout facing front between the two raised projections.
2. Place basket inside the bowl over the hex nut. Be certain basket sits flat.
3. Place cutter blade inside basket with teeth up.
4. Tighten spring clutch finger-tight or snug.
5. Your juicer includes a 20 pack of filters. Using the filters is optional. If using the filter, insert the filter inside the basket and open the filter so that it covers the inside perimeter of the basket. The filters can be purchased as a 200 pack accessory with model number CAC66. Contact your local Waring dealer for more information or visit www.waringcommercialproducts.com to locate a dealer.
6. Place cover on bowl with feeder chute to right rear and turn it counterclockwise to secure beneath spring clips.
7. The juice extractor will not operate until the cover is properly assembled in place.

DISASSEMBLING (SEE FIG. 1):

1. With juice extractor facing you (spout front) put your hands on both sides of the cover. Using the sidearms, turn cover clockwise. This will disengage the cover from the spring clips and allow you to lift off the cover.
2. Looking into juice extractor, remove spring clutch by unscrewing counterclockwise.
3. Lift out cutter blade.
4. Lift out strainer basket.
5. Lift off bowl.

OPERATION

1. Be sure the juice extractor is fully assembled, making sure that the spout points correctly to the front. When placing the cover on top of the machine, make sure the feeder chute is to the rear of the machine.
2. For best results fruits and vegetables should always be fresh. Cut fruit and/or vegetables as needed to fit through the chute. After cutting them into smaller sections, fruits and vegetables should be pushed through the cover opening downwards onto the blade with the plunger. The juice will be ejected through the basket into the collector bowl. When feeding hard fruit or vegetables through the chute, increase pressure on the plunger slowly as needed. Please be careful not to overload the appliance.

   NOTE: If the appliance starts to vibrate, stop juicing, turn off the appliance, wait for motor to stop and then remove pulp from basket.
3. This juice extractor comes standard with a safety device to protect you from personal injury during operation of the unit. Therefore, it must be fully and properly assembled to operate.
4. **IMPORTANT NOTE:** For your safety and protection, this juice extractor is equipped with a thermal protector. Should your juice extractor overheat, the motor will automatically shut off.

   To restart, follow these steps: Move the toggle switch to the OFF position. Unplug juice extractor from electrical outlet. Let motor cool down for approximately 5–10 minutes. Once the motor has cooled down, plug unit into electrical outlet. Move toggle switch to ON position to continue juicing.

CLEANING AND SANITIZING INSTRUCTIONS

ALL COMPONENTS MUST BE CLEANED AND DRIED AFTER EACH USE OF THE JUICER ACCORDING TO THE FOLLOWING INSTRUCTIONS. FAILURE TO DO SO MAY ALLOW RESIDUE OF PROCESSED MATERIAL TO COLLECT ON THE INTERNAL SEALS OF THE BLADE ASSEMBLY, RENDERING THEM INEFFECTIVE.

- Wash, rinse, sanitize and dry juicing assembly prior to initial use and whenever it will not be used again within a period of 1 hour.
- Wash and rinse juicing assembly after each use.

- Clean and sanitize motor base prior to initial use and after each use.
- 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	DIVERSEY® WYANDOTTE DIVERSOL® BX/A OR CX/A	4 TABLESPOON / GALLON	HOT 115°F (46°C)
RINSING	PLAIN WATER		WARM 95°F (35°C)
SANITIZING	CLOROX® INSTITUTIONAL BLEACH	1 TABLESPOON / GALLON	COLD 50°F–70°F (10°C–21°C)

To Sanitize and Dry Container:

1. Wipe down exterior of juicing assembly with a soft cloth or sponge dampened with sanitizing solution.
2. Submerge removable components in sanitizing solution for two (2) minutes.
3. Do not rinse juicing assembly after sanitizing is completed.
4. Allow parts to air-dry.

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, rinse water, and sanitizing solution. Prevent liquid from running into motor base by wringing all excess moisture from cloths or sponges before using them.

   DO NOT IMMERSE MOTOR BASE IN WASHING SOLUTION, RINSE WATER OR SANITIZING SOLUTION.
2. Allow motor base to air-dry before using.

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

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
1-(800) 492-7464

Ship juicers 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 address below.

Limited One Year Warranty

Waring warrants every new Waring® Commercial Juicer to be free from defects in material and workmanship for a period of one year 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. Under this warranty, Waring 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 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 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).

NOTES

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