

Winco XLB-44

Winco XLB-44 44 Ounce Commercial Blender Instruction Manual

Model: XLB-44

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the blender.
- To protect against electrical shock, do not immerse the motor base in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the blender. A scraper may be used but only when the blender is not running.
- Blades are sharp. Handle with care.
- Always operate the blender with the lid in place.
- Do not blend hot liquids.

2. PRODUCT OVERVIEW

The Winco XLB-44 Commercial Blender is designed for high-performance blending in commercial settings. It features a powerful 1/2 horsepower motor and a durable 44-ounce blending container, suitable for preparing dips, sauces, purees, soups, and smoothies.

Key Features:

- **1/2 HP Motor:** Delivers robust blending performance.
- **44 Ounce Container:** Shatterproof, BPA-free, heat-resistant up to 226°F, and dishwasher safe.
- **Stainless Steel Blades:** Impact-resistant for daily commercial use.
- **2-Speed Control:** Easy-to-use toggle switch for High and Low blending functions.
- **Removable Container Cap:** Allows for adding ingredients mid-cycle.
- **Non-Slip Feet:** Ensures stability during operation.



Image 1: The Winco XLB-44 Commercial Blender with its 44-ounce jar filled with various fruits, demonstrating its blending capacity.

3. SETUP

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Inspect all parts for any damage. Do not use if damaged.
3. Retain packaging materials for future storage or shipping.

3.2 Initial Cleaning

Before first use, wash the blending container, lid, and removable container cap in warm, soapy water. Rinse thoroughly and dry. The motor base should only be wiped with a damp cloth.

3.3 Assembly

1. Place the motor base on a stable, flat, and dry surface.
2. Ensure the blade assembly is securely seated at the bottom of the blending container.
3. Place the blending container onto the motor base, ensuring it is properly aligned and seated.
4. Place the lid securely onto the blending container. Insert the removable cap into the lid opening.



Image 2: The Winco XLB-44 blender jar, lid, and blade assembly, showing the separate components for setup and cleaning.

4. OPERATING INSTRUCTIONS

4.1 Preparing Ingredients

- Cut solid ingredients into small pieces (approximately 1 inch) for optimal blending.
- Add liquids first, then soft ingredients, followed by hard ingredients, and finally ice.
- Do not exceed the 44-ounce maximum fill line on the blending container. Overfilling can cause spills and reduce blending efficiency.

4.2 Blending

1. Ensure the blending container is securely placed on the motor base and the lid is firmly in position with the cap inserted.
2. Plug the blender into a standard 120V~60Hz electrical outlet.
3. Select the desired speed using the toggle switch:
 - **LOW:** For lighter blending tasks and initial mixing.
 - **HIGH:** For more intensive blending, crushing ice, or achieving smoother consistencies.
4. To stop blending, move the toggle switch to the **OFF** position.
5. If adding ingredients during blending, remove the small cap from the lid and carefully add items. Replace

- the cap immediately.
6. After blending, unplug the unit from the power outlet.

5. CLEANING AND MAINTENANCE

5.1 Daily Cleaning

1. Always unplug the blender before cleaning.
2. Remove the blending container from the motor base.
3. Disassemble the lid and removable cap.
4. The 44-ounce blending container, lid, and removable cap are dishwasher safe. Alternatively, wash them in warm, soapy water using a non-abrasive sponge. Rinse thoroughly.
5. Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
6. Ensure all parts are completely dry before reassembling or storing.

5.2 Storage

Store the blender in a clean, dry place. Ensure the cord is neatly wrapped and not kinked. Keep the blending container assembled on the base or stored separately to prevent dust accumulation.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in. Power outlet not working. Blender not assembled correctly.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Verify the blending container is properly seated on the motor base.
Motor runs, but ingredients are not blending.	Too little liquid. Too many ingredients. Ingredients are too large.	Add more liquid. Reduce the amount of ingredients. Cut ingredients into smaller pieces.
Blender leaks from the bottom of the container.	Blade assembly not tightened. Gasket missing or damaged.	Ensure the blade assembly is securely tightened to the container. Check if the gasket is properly in place and undamaged. Replace if necessary.
Blender stops during operation.	Overload protection activated.	Unplug the blender and let it cool down for 15-20 minutes. Reduce the load before restarting.

7. SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	Winco
Model Number	XLB-44
Capacity	44 Ounce (1.3 Liters)
Motor	1/2 HP (0.5 Horsepower)
Voltage	120V~60Hz
Power	400W, 3.5A
Product Dimensions	7"L x 5"W x 15-1/4"H (Overall)
Container Dimensions	7"L x 5"W x 9"H
Material	BPA-Free Plastic Container, Stainless Steel Blades
Number of Speeds	2 (High/Low)
Control Type	Manual Toggle Switch
Special Features	Anti-Skid Feet, Dishwasher Safe Jars, Heavy Duty, Low Noise
Certifications	ETL listed for electrical safety in US and Canada, conforms to UL-197 and CSA C22.2

8. WARRANTY INFORMATION

This Winco XLB-44 Commercial Blender is covered by a **Limited Warranty**. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty documentation included with your purchase or contact Winco customer support directly.

9. CUSTOMER SUPPORT

For technical assistance, parts, or service inquiries not covered in this manual, please contact Winco customer support. Have your model number (XLB-44) and purchase information ready when contacting support.

Please visit the official Winco website for the most up-to-date contact information and support resources.