

Wilprep B0DGL7TRKS



WILPREP Commercial Blender Instruction Manual

Model: Basic (Slide Type) - B0DGL7TRKS

1. INTRODUCTION

Thank you for choosing the WILPREP Commercial Blender. This appliance is designed for efficient and versatile blending in commercial settings, featuring a powerful 2 HP motor and a durable 64 fl oz BPA-free Tritan jar. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your blender.



Image 1.1: The WILPREP Commercial Blender with a jar full of mixed fruits, demonstrating its blending capability.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the blender. Failure to follow these safety guidelines may result in injury or damage to the appliance.

- **Electrical Safety:** Ensure the power outlet voltage matches the blender's requirements. Do not immerse the motor base in water or other liquids. Always unplug the blender when not in use, before cleaning, or before assembling/disassembling parts.
- **Blade Safety:** The blades are sharp. Handle the blade assembly with extreme care to avoid injury. Never touch the blades with your hands or utensils while the blender is operating or plugged in.
- **Supervision:** Close supervision is necessary when the blender is used by or near children or individuals with reduced physical, sensory, or mental capabilities.
- **Proper Use:** Do not use the blender for purposes other than its intended use. Avoid blending extremely hot liquids, as pressure buildup can cause the lid to eject. Do not operate the blender with an empty jar.
- **Damage:** 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. Contact customer service for repair.
- **Ventilation:** Ensure adequate ventilation around the motor base during operation to prevent overheating.



Image 2.1: The WILPREP Commercial Blender highlighting its ETL and NSF certifications, ensuring high safety and performance standards.

3. PACKAGE CONTENTS

Please check the package to ensure all components are present and undamaged:

- Blender Motor Base
- 64 fl oz (2 Liter) BPA-Free Tritan Jar with Blade Assembly

- 2-Piece Lid (Main Lid and Lid Plug)
- Tamper
- Instruction Manual



Image 3.1: The WILPREP Commercial Blender shown with its included tamper, used for pushing ingredients towards the blades.

4. PRODUCT FEATURES

The WILPREP Commercial Blender is engineered with several key features for optimal performance and user convenience:

- **Powerful 2 HP Motor:** Delivers up to 30,000 RPM for quick and efficient blending of various ingredients.
- **Intuitive Toggle Switch Controls:** Features simple HIGH, LOW, OFF, and PULSE settings for precise control over blending tasks.
- **Durable 420J Stainless Steel Blades:** Food-grade blades designed to handle both wet and dry ingredients effectively.
- **64 fl oz BPA-Free Tritan Jar:** A stable, heat-resistant, and robust container suitable for large volume blending.
- **2-Piece Lid Design:** Allows for easy addition of ingredients during blending by removing the smaller lid plug.
- **Self-Cleaning Function:** Simplifies cleanup by blending warm water and dish soap.
- **Anti-Slip Base:** Equipped with a stable ABS base and non-slip feet to ensure secure operation.
- **ETL and NSF Certified:** Meets high standards for safety and sanitation, suitable for commercial use.



Image 4.1: Detailed view showcasing the BPA-free Tritan jar, 420J stainless steel blades, and the toggle switch controls of the blender.



MULTIPURPOSE USE



Juices



Milkshakes



Smoothies



Sauces



Batters



Yogurts

Image 4.2: The blender's versatility is highlighted, showing its suitability for various preparations including juices, milkshakes, smoothies, sauces, batters, and yogurts.

5. SETUP

Follow these steps to set up your WILPREP Commercial Blender for first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Before First Use:** Wash the Tritan jar, lid, and lid plug with warm, soapy water. Rinse thoroughly and dry. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
3. **Place the Base:** Position the motor base on a clean, dry, and stable surface. Ensure there is adequate space around the unit for ventilation.
4. **Assemble the Jar:** Ensure the blade assembly is securely attached to the bottom of the jar. Place the empty jar onto the motor base, aligning it properly. The jar should sit firmly on the base.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet.

6. OPERATING INSTRUCTIONS

Operating your WILPREP Commercial Blender is straightforward with its toggle switch controls:

1. **Prepare Ingredients:** Cut ingredients into appropriate sizes for blending. For best results, add liquids first, followed by soft ingredients, then hard ingredients, and finally ice or frozen items. Do not overfill the jar beyond the maximum fill line.
2. **Secure the Lid:** Place the 2-piece lid firmly onto the jar. Ensure the lid plug is securely inserted into the main lid opening.
3. **Select Speed:** Use the left toggle switch to select your desired speed:
 - **LOW:** For lighter blending tasks, mixing, or starting with harder ingredients.
 - **HIGH:** For powerful blending, pulverizing, and achieving smooth consistencies.

- **OFF:** To turn off the blender.
4. **Use Pulse Function:** For quick bursts of power or to chop ingredients, use the right toggle switch for the **PULSE** function. Hold the switch down for short intervals and release.
 5. **Add Ingredients During Blending:** If additional ingredients need to be added during operation, remove the lid plug and carefully add items through the opening. Use the tamper if necessary to push ingredients towards the blades, ensuring it does not touch the blades. Replace the lid plug immediately after adding ingredients.
 6. **Finish Blending:** Once desired consistency is achieved, switch the blender to the **OFF** position. Wait for the blades to stop completely before removing the jar.



Image 6.1: A detailed view of the blender's control panel, showing the toggle switches for HIGH, LOW, OFF, and PULSE functions.



Image 6.2: The blender in operation, preparing a green smoothie, demonstrating its effectiveness for healthy beverages.

7. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your blender.

7.1 Self-Cleaning Method

1. After each use, rinse the jar.
2. Fill the jar halfway with warm water and add a few drops of dish soap.
3. Secure the lid and place the jar on the motor base.
4. Run the blender on the HIGH setting for 30-60 seconds, or use the PULSE function several times.
5. Empty the jar, rinse thoroughly with clean water, and allow it to air dry.

7.2 Manual Cleaning

- **Jar, Lid, and Lid Plug:** These parts are dishwasher safe (top rack only) or can be hand-washed with warm, soapy water. Use a brush to clean around the blades carefully.
- **Motor Base:** Wipe the motor base with a damp cloth. Never immerse the motor base in water or spray it with water.
- **Drying:** Ensure all parts are completely dry before reassembling or storing the blender.



Image 7.1: A close-up of the blender's 420J stainless steel blade assembly, emphasizing the importance of careful cleaning.

8. TROUBLESHOOTING

If you encounter issues with your blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure plug is securely in outlet; check power switch; reset circuit breaker.
Motor struggles or stops.	Overloaded jar; ingredients too large/hard; overheating.	Reduce ingredient quantity; cut ingredients smaller; add more liquid; turn off and let cool for 15-20 minutes.
Leaking from bottom of jar.	Blade assembly not tightened; jar not seated correctly.	Ensure blade assembly is securely tightened; re-seat jar firmly on base.
Loud noise during operation.	Improperly seated jar; foreign object in jar; worn motor coupling.	Re-seat jar; check for foreign objects; contact customer service if noise persists.

9. SPECIFICATIONS

Feature	Detail
Brand	Wilprep
Model	Basic model (slide type)

Feature	Detail
Motor Power	2 HP
Max RPM	30,000 RPM
Jar Capacity	64 fl oz (2 Liters)
Jar Material	BPA-Free Tritan
Blade Material	420J Stainless Steel
Controls	Toggle Switch (HIGH, LOW, OFF, PULSE)
Color	Black
Product Dimensions	19.29"D x 12.6"W x 13.78"H
Certifications	ETL, NSF
Power Source	AC/DC



Image 9.1: Diagram illustrating the approximate dimensions of the WILPREP Commercial Blender.

10. WARRANTY AND CUSTOMER SUPPORT

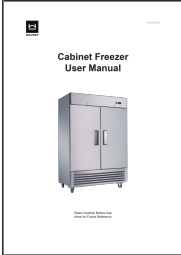

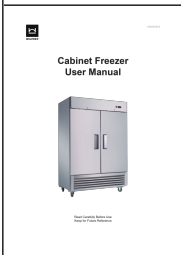

For warranty information or if you require assistance with your WILPREP Commercial Blender, please contact Wilprep customer support. Details regarding specific warranty periods and terms are typically provided with your purchase documentation or can be found on the official Wilprep website.

When contacting support, please have your model number (B0DGL7TRKS) and purchase date available to expedite service.

Wilprep Customer Service: [Visit the Wilprep Store on Amazon](#)

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Related Documents - B0DGL7TRKS

 <p>Cabinet Freezer User Manual</p>	<p>Wilprep Cabinet Freezer User Manual</p> <p>User manual for Wilprep cabinet freezers, covering safety information, specifications, installation, operation, adjustment, maintenance, troubleshooting, and disposal.</p>
 <p>Réchaud Manuel de l'utilisateur</p>	<p>Manuel de l'Utilisateur Wilprep Réchaud Commercial Modèles HT, BM</p> <p>Guide complet pour l'utilisation, l'entretien et la sécurité des réchauds Wilprep. Inclut les spécifications techniques et le dépannage pour les modèles HT-1V-A, HT-2V, BM-22B, BM-42B, et plus.</p>
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