

Waring WFP11 WPC14

Waring Commercial WFP11 Food Processor User Manual

Model: WFP11 WPC14

INTRODUCTION

Thank you for choosing the Waring Commercial WFP11 Food Processor. This appliance is designed for professional use in commercial kitchens, offering efficient and reliable performance for various food preparation tasks. To ensure safe operation and optimal performance, please read this manual thoroughly before using the appliance and retain it for future reference.

The WFP11 Food Processor is engineered for durability and ease of use, providing consistent results for chopping, slicing, shredding, and pureeing ingredients.

IMPORTANT SAFETY INFORMATION

WARNING: Read all safety warnings and instructions before using this appliance. Failure to follow the warnings and instructions may result in electric shock, fire, or serious injury.

- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor base in water or other liquids. Clean with a damp cloth only.
- Keep hands and utensils away from moving blades or discs while processing food to prevent severe personal injury.
- Ensure all parts are correctly assembled and the lid is securely locked in place before operating.
- 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.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Avoid contact with moving parts.
- The use of attachments not recommended or sold by Waring Commercial may cause fire, electric shock, or injury.

- Do not use outdoors.

SETUP AND ASSEMBLY

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.

2. Initial Cleaning

Before first use, wash all removable parts (work bowl, lid, pushers, blades, and discs) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor base with a damp cloth.

3. Assembly

1. Place the motor base on a clean, dry, and stable surface.
2. Carefully place the work bowl onto the motor base, aligning the handle with the locking mechanism. Rotate clockwise until it clicks into place.
3. Insert the desired blade or disc onto the drive shaft inside the work bowl. Ensure it is seated firmly.
4. Place the lid onto the work bowl, aligning the lid tab with the work bowl handle. Rotate clockwise until it locks securely. The appliance will not operate unless the lid is properly locked.
5. Insert the food pusher into the feed tube.

OPERATING INSTRUCTIONS

1. Preparing Ingredients

- Cut food into pieces that fit easily into the feed tube.
- Remove pits, bones, and tough skins from ingredients.
- For best results, process similar-sized pieces together.

2. Basic Operation

1. Ensure the appliance is correctly assembled and plugged into a grounded electrical outlet.
2. Add ingredients to the work bowl or feed tube. Do not overfill.
3. Select the desired speed setting (if applicable) or press the "ON" button.
4. For continuous processing, use the "ON" setting. For pulse action, use the "PULSE" button for short bursts.
5. When processing is complete, turn the appliance "OFF" and unplug it.
6. Wait for the blade or disc to stop completely before removing the lid.

3. Using Attachments (Blades and Discs)

- **S-Blade:** Ideal for chopping, mincing, pureeing, and mixing. Insert onto the drive shaft before adding ingredients.
- **Slicing Disc:** For uniform slices of fruits and vegetables. Place on the drive shaft, then add ingredients to the feed tube. Use the food pusher to guide ingredients.

- **Shredding Disc:** For shredding cheese, vegetables, etc. Place on the drive shaft, then add ingredients to the feed tube. Use the food pusher.
- *Always handle blades and discs with extreme care as they are very sharp.*

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Waring Commercial WFP11 Food Processor.

1. Daily Cleaning

1. Unplug the appliance from the power outlet.
2. Disassemble all removable parts: lid, pushers, work bowl, blades, and discs.
3. Wash these parts immediately after use in warm, soapy water. Rinse thoroughly and dry.
4. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
5. Ensure all parts are completely dry before reassembling or storing.

2. Deep Cleaning (as needed)

For stubborn food residue, a mild abrasive cleaner or a solution of baking soda and water can be used on non-motor parts. Always rinse thoroughly to remove all cleaning agent residue.

3. Storage

Store the assembled food processor in a clean, dry place. Ensure blades and discs are stored safely to prevent accidental injury.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Lid or work bowl not properly locked. Power outage.	Ensure power cord is securely plugged into a working outlet. Check that the work bowl and lid are correctly assembled and locked. Check circuit breaker or fuse box.
Motor stops during operation.	Overload protection activated. Lid or work bowl became unlocked.	Turn off, unplug, remove some ingredients, and wait 10-15 minutes for the motor to cool before restarting. Ensure lid and work bowl are securely locked.
Food is unevenly processed.	Ingredients too large or too small. Overfilling the work bowl.	Cut ingredients into uniform, smaller pieces. Process in smaller batches.

If the problem persists after attempting these solutions, please contact Waring Commercial customer service.

SPECIFICATIONS

- **Model:** WFP11 WPC14

- **Brand:** Waring Commercial
- **ASIN:** B0DT29RVTP
- **Manufacturer:** Waring
- **Date First Available:** January 14, 2025
- *Note: Specific electrical requirements (voltage, wattage) and capacity details are typically found on the product label or in separate technical documentation.*

WARRANTY AND CUSTOMER SUPPORT

Waring Commercial products are manufactured to the highest standards and are warranted to be free from defects in material and workmanship for a specified period from the date of purchase. For detailed warranty information, please refer to the warranty card included with your product or visit the official Waring Commercial website.

For technical assistance, replacement parts, or service inquiries, please contact Waring Commercial Customer Service:

- **Website:** www.waringcommercialproducts.com (*This is a placeholder URL, please refer to actual product documentation for official contact details.*)
- **Phone:** Refer to the official website or product documentation for regional contact numbers.

When contacting support, please have your product model number (WFP11 WPC14) and ASIN (B0DT29RVTP) available.