

Waring MX1050XTXP

Waring Commercial MX1050XTXP Blender Instruction Manual

Model: MX1050XTXP | Brand: Waring Commercial

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Waring Commercial MX1050XTXP Blender. This heavy-duty blender is equipped with a 3.5 peak-HP motor and an electronic keypad for precise control. It is designed for commercial use, offering durability and high performance for various blending tasks.

Key features include:

- Easy-to-clean electronic keypad with HIGH, LOW, and PULSE functions.
- Integrated 30-second electronic countdown timer.
- Powerful 3.5 peak-HP motor for demanding applications.
- Durable 48 oz. BPA-free copolyester container.
- Designed for high-volume use, recommended for 75+ drinks per day.

2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent injury or damage, please read and understand all safety instructions before using the blender.

- Always unplug the blender from the electrical outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the container while blending to reduce the risk of severe personal injury and/or damage to the blender. A scraper may be used, but only when the blender is not running.
- Blades are sharp. Handle with extreme care when cleaning the container.
- Ensure the container lid is securely in place before operating the blender.
- Do not blend hot liquids in a sealed container. Pressure can build up and cause the lid to eject, resulting in burns.

- Never operate the blender 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 (including children) 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.
- Use only Waring Commercial recommended attachments.

3. PACKAGE CONTENTS

Verify that all components are present upon unpacking:

- Waring Commercial MX1050XTXP Xtreme 120V Hi-Power Blender Base
- 48 oz. BPA-Free Copolyester Container with Blade Assembly and Lid



Image: Waring Commercial MX1050XTXP Blender components, including the motor base and the 48 oz copolyester container.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Placement:** Place the blender base on a clean, dry, and stable surface. Ensure there is adequate ventilation around the unit.
3. **Container Assembly:** Ensure the blade assembly is securely fastened to the bottom of the 48 oz. copolyester container. Place the container onto the blender base, aligning it properly.
4. **Power Connection:** Plug the blender into a standard 120V, 5-15 phase electrical outlet.





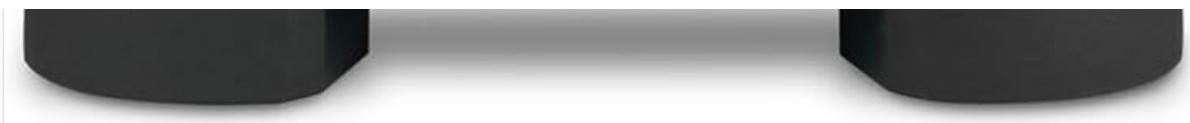


Image: Fully assembled Waring Commercial MX1050XTXP Blender.

5. OPERATING INSTRUCTIONS

The MX1050XTXP blender features an intuitive electronic keypad for easy operation.

5.1. Controls Overview

- **ON/OFF Button:** Powers the unit on or off.
- **LOW Button:** Activates blending at a low speed.
- **HIGH Button:** Activates blending at a high speed.
- **PULSE Button:** Provides short bursts of high-speed blending for controlled processing. Release the button to stop.
- **STOP Button:** Halts any active blending program.



**48 OZ. COPOLYESTER
CONTAINER**



**3.5 HP MOTOR,
2-SPEED
ELECTRONIC
TOUCHPAD
CONTROLS
+ PULSE, WITH
30,000 MAX RPM**

INCLUDED WITH MX1050XTXP

Image: Electronic keypad controls of the MX1050XTXP blender.

5.2. Blending Procedure

- 1. Prepare Ingredients:** Cut ingredients into appropriate sizes for blending. For best results, add liquids first, then soft ingredients, followed by harder ingredients and ice. Do not overfill the container beyond the maximum fill line.
- 2. Secure Lid:** Place the lid securely on the container.
- 3. Power On:** Press the ON/OFF button to power on the blender.
- 4. Select Speed:** Press the LOW or HIGH button to begin continuous blending. For intermittent blending, press and hold the PULSE button.
- 5. Monitor Blending:** The blender features a 30-second electronic countdown timer. Observe the consistency of your blend.
- 6. Stop Blending:** Press the STOP button or the ON/OFF button to turn off the blender when blending is complete.
- 7. Serve:** Carefully remove the lid and pour out the blended contents.



Image: Example of a blended smoothie, a common application for the MX1050XTXP blender.

6. CLEANING AND MAINTENANCE

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

6.1. Daily Cleaning

- 1. Unplug:** Always unplug the blender before cleaning.
- 2. Container:** The 48 oz. copolyester container is dishwasher safe. For manual cleaning, rinse the container immediately after use. Fill it halfway with warm water and a drop of dish soap, secure the lid, and run the blender on LOW for 10-20 seconds. Rinse thoroughly. Handle blades with extreme caution.
- 3. Lid:** Wash the lid with warm, soapy water and rinse thoroughly.
- 4. Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the base in water. Ensure the keypad is clean and free of debris.

6.2. General Maintenance

- Inspect the power cord regularly for any signs of damage. If damaged, discontinue use and contact customer service.
- Ensure the container sits securely on the motor base.
- Store the blender in a clean, dry place when not in use.

7. 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 outlet malfunction; unit overheated.	Ensure plug is securely in outlet; test outlet with another appliance; allow unit to cool down for 15-30 minutes.
Motor runs, but blades do not spin.	Container not properly seated; blade assembly loose or damaged.	Ensure container is correctly placed on the base; check blade assembly for tightness or damage.
Poor blending results.	Container overfilled; insufficient liquid; ingredients too large.	Reduce ingredient quantity; add more liquid; cut ingredients into smaller pieces.
Loud noise or unusual odor.	Foreign object in container; motor strain; internal issue.	Stop blender immediately and check for obstructions; reduce load; if problem persists, contact customer service.

If troubleshooting steps do not resolve the issue, please contact Waring Commercial customer service.

8. SPECIFICATIONS

Feature	Detail
Model Number	MX1050XTXP
Brand	Waring
Motor	3.5 Peak HP
Container Capacity	48 Fluid Ounces (1.4 Liters)
Container Material	BPA-Free Copolyester
Controls	Electronic Keypad (HIGH, LOW, PULSE, OFF)
Timer	30-second Electronic Countdown Timer
Power Source	Corded Electric
Voltage	120 Volts

Feature	Detail
Blade Material	Stainless Steel
Product Dimensions (D x W x H)	8.25"D x 8.5"W x 16"H
Item Weight	0.16 ounces (Note: This weight seems incorrect for a blender. Please refer to product packaging for accurate weight.)
Special Feature	Dishwasher Safe (Container)
Certifications	cTUVus, NSF



DIMENSIONS

WIDTH 8.5" HEIGHT 16" DEPTH 8.25"

Image: Dimensions of the MX1050XTXP blender.

9. WARRANTY AND SUPPORT

9.1. Warranty Information

The Waring Commercial MX1050XTXP Blender comes with a limited warranty:

- **Motor:** Limited Three-Year Warranty
- **Parts and Labor:** Two-Year Warranty

Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accident, alteration, or unauthorized repair.

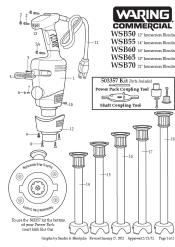
9.2. Customer Support

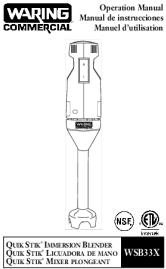
For technical assistance, parts, or service, please contact Waring Commercial customer service. You can typically find contact information on the official Waring Commercial website or through your product retailer.

Manufacturer: Conair LLC Waring Commercial Inc. (BISS)

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Related Documents - MX1050XTXP

	<p>Waring MX1100XTS Hi-Power Electronic Keypad Blender - 64 oz. Stainless Steel Container Product Overview</p> <p>Detailed product overview of the Waring MX1100XTS Hi-Power Electronic Keypad Blender. Features a 3.5 peak HP motor, 64 oz. stainless steel container, electronic keypad, and timer. Includes specifications, dimensions, and parts list.</p>
	<p>Waring Commercial Blender Operation Manual</p> <p>Comprehensive operation manual and safety guide for the Waring Commercial Blender, detailing specifications, usage instructions, warranty, and important safeguards.</p>
	<p>Waring Commercial Immersion Blenders WSB50-WSB70 Parts List and Information</p> <p>This document provides a detailed parts list and illustrations for Waring Commercial Immersion Blenders, models WSB50, WSB55, WSB60, WSB65, and WSB70. It includes part numbers, descriptions, and visual references for each component.</p>
	<p>Waring Commercial 1 Gallon Blenders CB15 Series User Manual</p> <p>Comprehensive user manual for Waring Commercial 1 Gallon Blenders, CB15 Series. Covers important safeguards, operating instructions for various models, spigot assembly, specifications, cleaning, maintenance, and warranty.</p>



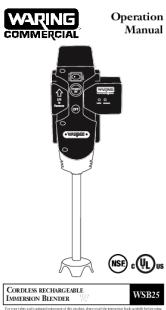
Operation Manual

Manual de instrucciones

Manuel d'utilisation

[Waring Quik Stik WSB33X Immersion Blender Operation Manual](#)

Official operation, safety, cleaning, and warranty manual for the Waring Quik Stik WSB33X commercial immersion blender. Includes detailed instructions for use and maintenance.



Operation Manual

[Waring WSB25 Cordless Rechargeable Immersion Blender Operation Manual](#)

Operation manual for the Waring WSB25 Cordless Rechargeable Immersion Blender. Covers safety, intended use, operation, cleaning, and warranty for commercial and food service applications.