



# WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls Instruction Manual

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**WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls**



## INSTRUCTION MANUAL

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

### IMPORTANT SAFEGUARDS

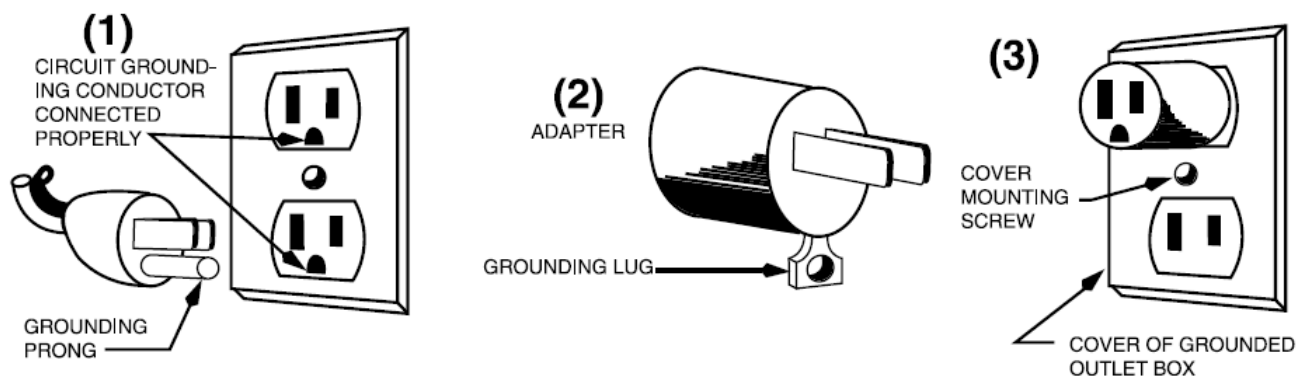
When using electrical appliances, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS.
2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against electrical hazards, do not immerse the blender base in water or other liquids.
4. 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 the use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended by the appliance manufacturer may cause hazards.
9. Do not use outdoors.

10. Do not let the cord hang over the edge of the table or counter, where it can inadvertently be pulled on or tripped over, or touch hot surfaces, which could damage the cord.
11. Keep hands and utensils out of the container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A rubber scraper may be used but must be used only when the blender is not running.
12. Blades are SHARP. Handle carefully.
13. Never place cutting assembly or cutting blades on the base without the container properly attached.
14. Always operate the blender with cover in place.
15. Always operate the blender with a jar pad in place.
16. **CAUTION:** This blender is not intended for use with hot liquids or ingredients.
17. Do not fill the above the MAX FILL line for blending.
18. Not for waterjet cleaning.
19. Ensure the jar coupler and motor coupler are aligned and engaged before operating. If unable to engage, remove jar and shake the contents, then try again.
20. The jar coupler and motor coupler may be hot after running; do not touch them.
21. Replace jar pad if worn.
22. Always use HIGH speed for crushing ice.
23. If the jar overflows during blending, there is too much liquid/ingredients in the jar. Stop blending, remove enough liquid/ingredients to below MAX FILL line, and continue blending. Do not operate if overflowing.
24. DO NOT use carbonated liquids in the blender jar or any blending container. Using carbonated liquids in the blender jar or any blending container may result in injury.
25. DO NOT blend oil or oil-based products, such as peanut butter, for more than 5 minutes.
26. Never remove the blender jar from the base unit until the blade and coupling have completely stopped. **SAVE THESE INSTRUCTIONS**

## GROUNDING INSTRUCTIONS

- For your protection, Waring® Commercial Blenders are equipped with a 3-conductor cord set.
- 120 volt units are supplied with a molded 3-prong, grounding-type plug and should be used in combination with a properly connected, grounding-type outlet, as shown in Figure 1.



If a grounding-type outlet is not available, an adapter, shown in Figure 2, may be obtained to enable a 2-slot wall outlet to be used with a 3-prong plug. Referring to Figure 3, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

**CAUTION:** Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician.

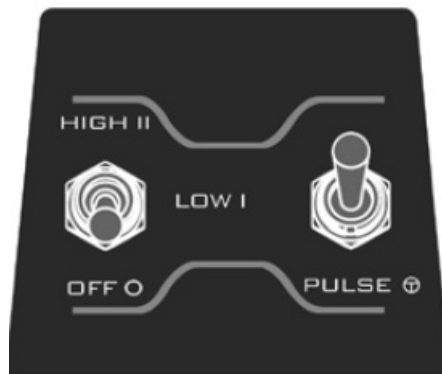
Never use an adapter unless you are sure it is properly grounded.

**NOTE:** Use of an adapter is not permitted in Canada.

## BEFORE FIRST USE

Follow the cleaning and sanitizing instructions on page 8 before first use and if you have not used your blender for a period of time. Thoroughly dry the container before placing it on the base.

## BB300 OPERATION



1. With the switch in the OFF position, place the container on the blender base. Be sure container is fully seated and that drive coupling is properly engaged. Plug blender cord into outlet.
2. Put ingredients into jar and cover it. Do not fill above the MAX FILL line.
3. This blender has 2 speed settings: HIGH and LOW. Press the toggle switch to the desired position. To crush ice, always use HIGH-speed setting.
4. When finished blending, set toggle switch to OFF position.
5. This blender is equipped with a PULSE option. Hold the toggle switch in the down position to engage the PULSE function. The unit will run on HIGH speed until the toggle switch is released.

**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HIGH or LOW operation, the unit will start at a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in jar.

6. Allow the motor to come to a complete stop before removing the container from the blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
7. always hold the container with one hand when starting and while blending. Never operate without jar lid.
8. Wash and dry the container after each use. See Cleaning and Sanitizing Instructions.
9. Unplug to turn off all power to the blender.

## BB320 OPERATION

Follow steps 1–2 from BB300 instructions.

1. This blender is equipped with an electronic membrane keypad. The keypad has HIGH, LOW, STOP, PULSE and ON/OFF buttons. Always use HIGH speed for crushing ice.

2. Press ON/OFF button; the blue LED light will turn on.
3. For continuous operation, press either the LOW or HIGH button. When finished blending, press STOP. For momentary operation, press the PULSE button; motor will run on HIGH speed until the button is released.  
**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HIGH or LOW operation, the unit will start in a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in jar.
4. Allow motor to come to a complete stop before removing jar from blender base. Never place the jar on the motor base or remove it from the motor base while motor is running.
5. Always hold jar with one hand when starting and while blending. Never operate without jar lid.
6. Wash and dry jar after each use. See Cleaning and Sanitizing Instructions.
7. Unplug to turn off all power to blender.

## BB340 OPERATION

Follow steps 1–2 from BB300 instructions.

1. This blender is equipped with an electronic membrane keypad. The keypad has HIGH, LOW, STOP, PULSE and ON/OFF buttons, as well as a 99-second countdown timer with + and – buttons. Always use HIGH speed for crushing ice. The blender can operate in two modes: timer mode and continuous mode.



2. For timer mode, press the ON/ OFF button. Press the + or – button to set the desired time.  
The electronic timer will indicate runtime in 1-second intervals up to a maximum of 99 seconds. After the desired time is set, press HIGH or LOW to start the blender. The timer will count down to 0 in 1-second intervals and the blender will shut off. Pressing the PULSE button or the STOP button will override the timer and the blender will stop regardless of time left on timer.
3. If the STOP button is pressed, the timer function will turn off and the unit will return to continuous mode. To reactivate timer, press + or – button. When using the electronic timer again, the initial time will be the last time set. **NOTE:** If unit has been unplugged, the timer will default back to 5 seconds.
4. For continuous operation, press either the LOW or HIGH button when timer is not lit. If the timer is lit and you want to use continuous mode, press the STOP button and proceed. When finished blending, press STOP. For momentary operation, press the PULSE button. The motor will run on HIGH speed until the button is released. The Blue LED light will blink while in operation.  
**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HIGH or LOW operation, the unit will start in a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in jar.
5. Allow motor to come to a complete stop before removing container from blender base. Never place the

container on the motor base or remove it from the motor base while motor is running.

6. Always hold jar with one hand when starting and while blending. Never operate without jar lid.
7. Wash and dry jar after each use. See Cleaning and Sanitizing Instructions.
8. Unplug to turn off all power to blender.

## RESETTING THERMAL PROTECTION

- Your blender is equipped with a manual reset switch to protect the motor from overheating.
- If your blender stops running under heavy use, press the ON/OFF button and unplug the power cord. Empty the blender jar of all its contents and allow approximately 5 to 10 minutes for the motor to cool down.
- Plug the power cord back into the outlet and continue blending.
- If your blender does not function properly following this procedure, discontinue use and contact a certified Waring Customer Service Center.

## CLEANING AND SANITIZING INSTRUCTIONS

THE JAR MUST BE CLEANED AND DRIED AFTER EACH USE OF THE BLENDER 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 jar prior to initial use and whenever it will not be used again within a period of 1 hour.
- Wash and rinse container 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 Tablespoons/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)

- In repetitive batch-processing applications, frequent cleaning of the jar will prolong the life of the blade assembly. In no case should actual running time between cleanings exceed one-half hour.
- Do not use jar to store processed foods or beverages.

## TO WASH AND RINSE JAR

1. REMOVE JAR FROM MOTOR BASE. Remove lid. Rinse jar interior and lid under running water. Add washing

solution to jar. Scrub and flush out the jar interior to dislodge and remove as much food residue as possible.

Empty jar.

2. Wipe down exterior of jar with a soft cloth or sponge dampened with washing solution. Wash lid and lid insert in fresh washing solution. Fill jar one-quarter full with fresh washing solution, cover (with lid only), place on motor base and run on HIGH speed for two (2) minutes. Empty jar.
3. Repeat step (2) using clean rinse water in place of washing solution.

## **IMPORTANT**

**NOTE:** IN ORDER TO MINIMIZE POSSIBILITY OF SCALDING, TEMPERATURE OF WASHING SOLUTION AND RINSE WATER MUST NOT EXCEED 115°F (46°C), AND QUANTITY USED MUST NOT EXCEED ONE-QUARTER JAR FULL.

## **TO SANITIZE AND DRY CONTAINER**

1. Wipe down exterior of jar with a soft cloth or sponge dampened with sanitizing solution.
2. Fill jar with sanitizing solution, cover, place on motor base, and run on HIGH speed for one (1) minute. Empty jar. Dislodge any residual moisture from blade assembly by placing empty jar on motor base and running on HIGH speed for two (2) seconds.
3. Sanitize lid and lid insert by immersing in sanitizing solution for two (2) minutes.
4. Do not rinse jar, lid, or lid insert after sanitizing is completed. Allow parts to air-dry.

## **TO CLEAN AND SANITIZE MOTOR BASE**

1. 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.

## **SERVICE**

### **Authorized Service Centers**

For a zip code search of authorized service centers near you, visit [waringcommercialproducts.com/support](http://waringcommercialproducts.com/support). Or write to:

### **waring**

Waring Factory Service Center 314 Ella T. Grasso Ave. Torrington C, 06T 790 (800) 269 -6640

Ship blenders 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 TWO-YEAR WARRANTY






(U.S. and Canada Only) Waring warrants every new Waring® Commercial Blade Blender to be free from defects in material and workmanship for a period of two years 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. In addition, the motor in this appliance has a full two-year warranty. 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 two-year warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranties 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). Waring Commercial 314 Ella T. Grasso Avenue Torrington, CT 06790 1 WARING [www.waringcommercialproducts.com](http://www.waringcommercialproducts.com) Trademarks or service marks of third parties used herein are the trademarks or service marks of their respective owners. ©2021 Waring Commercial 314 Ella T. Grasso Ave. Torrington, CT 06790 [www.waringcommercialproducts.com](http://www.waringcommercialproducts.com) Part Number – 033630 RVO3 – 2104 BB300 Series IB 21WC079186

## Documents / Resources



	<p><a href="#">WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls</a> [pdf] Instruction Manual</p> <p>BB300 Series Blender with Toggle Switch Controls, BB300 Series, Blender with Toggle Switch Controls, Blender, Blender with Switch Controls, BB300 Series Blender, BB300, BB320, BB340</p>
	<p><a href="#">WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls</a> [pdf] Instruction Manual</p> <p>BB300 Series Blender with Toggle Switch Controls, BB300 Series, Blender with Toggle Switch Controls, Blender, Blender with Switch Controls, BB300, BB320, BB340, BB300 Series Blender</p>
	<p><a href="#">WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls</a> [pdf] Instruction Manual</p> <p>BB300 Series Blender with Toggle Switch Controls, BB300 Series, Blender with Toggle Switch Controls, Blender with Switch Controls, Blender, BB300 Series Blender, BB300, BB320, BB340</p>
	<p><a href="#">WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls</a> [pdf] Instruction Manual</p> <p>BB300 Series Blender with Toggle Switch Controls, BB300 Series, Blender with Toggle Switch Controls, Blender with Switch Controls, Blender, BB300, BB320, BB340</p>
	<p><a href="#">WARING COMMERCIAL BB300 Series Blender with Toggle Switch Controls</a> [pdf] Instruction Manual</p> <p>BB300 Series Blender with Toggle Switch Controls, BB300 Series, Blender with Toggle Switch Controls, Blender, Blender with Switch Controls, BB300 Series Blenders, BB300, BB320, BB340</p>

References

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[Waring® Commercial](#)
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