

WARING[®] **COMMERCIAL**

6-QUART FOOD PROCESSOR



FP2200

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

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts, before removing food from work bowl, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
3. Blades are sharp. Handle carefully.
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 use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. Your Waring® food processor is a piece of kitchen equipment and, as with all other kitchen equipment, extreme care must be used when operating it. Although training requirements are minimal, only responsible and prudent individuals should be allowed to operate this food processor. It should not be used by or near children or individuals with certain disabilities.
6. To avoid injury, never place cutting blade or disc on base without first having put the bowl properly in place.
7. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A plastic scraper may be used, but must be used only when the food processor is not running.
8. To protect against risk of electrical shock, do not put base in water or other liquids.
9. Avoid contact with moving parts. Never feed food by hand when slicing or grating. Always use food pusher.
10. Make sure motor has completely stopped before removing the cover.

11. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized Waring service facility for examination, repair or adjustment.
12. The use of attachments not recommended or sold by Waring may cause fire, electric shock or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Do not attempt to defeat the cover interlock mechanism.
16. Be certain cover is securely locked in place before operating appliance.
17. If the machine malfunctions for any reason, discard any food being processed at that time.
18. For a replacement instruction manual please visit www.waringcommercialproducts.com

SAVE THESE INSTRUCTIONS
APPROVED FOR COMMERCIAL USE

GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor cordset.

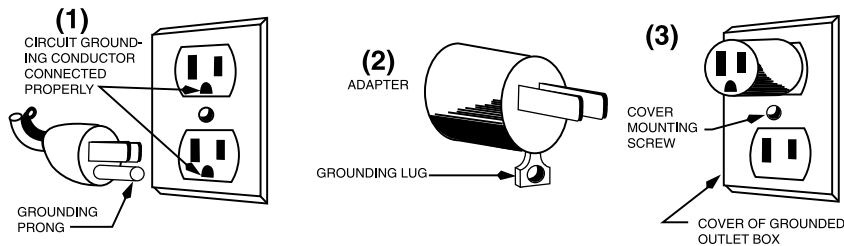
120 volt units are supplied with a molded 3-prong grounding-type plug (NEMA 5-15P), and should be used in combination with a properly connected grounding-type outlet as shown in Figure 1.

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.

As shown in Figure 3, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

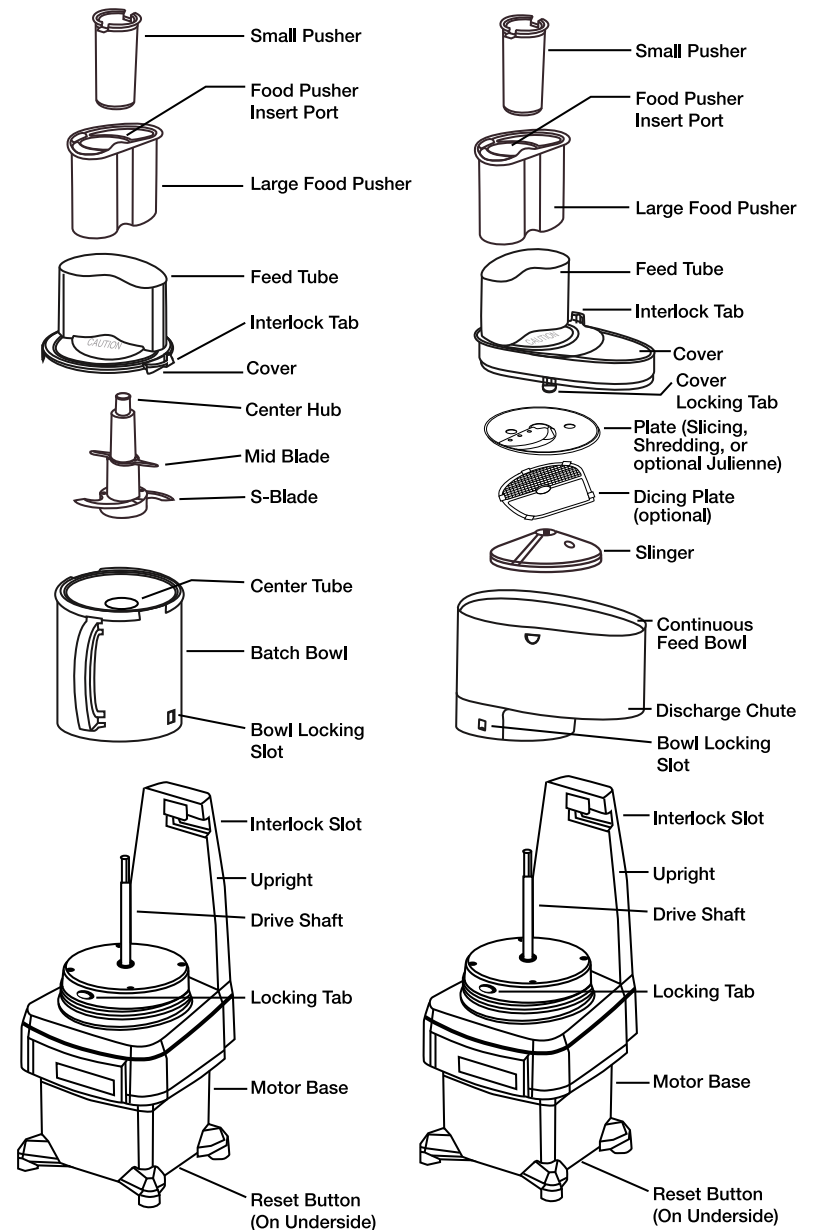
CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: USE OF AN ADAPTER IS NOT PERMITTED IN CANADA. 220–240 volt “GS Safety Approved” units are supplied with a molded European grounding-type plug (CEE 7/7).



THE PARTS

The food processor consists of the following standard parts and accessories.



Batch Bowl Unit

Continuous Feed Bowl Unit

ASSEMBLY OF BATCH BOWL PARTS

We will use the terms bowl, work bowl and batch bowl interchangeably throughout this instruction book. They mean the same thing.

- Clean and sanitize the motor base, and wash, rinse, and sanitize the bowl, cover, food pusher, food pusher insert and processing tools prior to initial use. **USE CAUTION AS THE BLADES ARE EXTREMELY SHARP.**
- Place the base on a counter or table near an outlet. Position it so you look at the front of the unit and can see the control panel. Be certain that the cord is unplugged and that the control panel is in the OFF position (the red marker will be positioned over the OFF button).

Do not plug in the cord until the processor is completely assembled.

- Pick up the transparent work bowl, holding it in both hands with the handles pointed outward to the left and right.
- Place the bowl on the base, fitting its central tube over the motor shaft on the base and placing the handles at about the 11 o'clock and 5 o'clock positions.
- Press the bowl down so the lower rim fits around the circular platform.
- Position the S-blade or accessory disc on the drive shaft. Be sure that the processing tool is completely seated before assembling the batch bowl. **Note:** Do not put any food into the bowl before placing the S-blade onto the shaft.
- Position the cover on the top of the batch bowl by matching up the two tabs with the two gaps in the rim. Once positioned turn the cover counterclockwise (while holding the bowl still) until the feed chute is centered with the left handle.
- Turn the bowl counterclockwise until the batch bowl is snapped into place.

NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE COVER LOCKED INTO POSITION.

Two pushers for feed tube

The large pusher is for processing larger vegetables. The smaller pusher nests in the larger pusher and can be used for smaller vegetables, guiding long thin vegetables for more precise cuts, or for jobs like slicing pepperoni.

Large pusher

Insert the small food pusher into the large food pusher opening. When it is fully inserted, rotate the small pusher counterclockwise to lock it into place. Now you are ready to insert the large pusher into the feed tube opening.

Small pusher

To use the small pusher, rotate it counterclockwise to disengage the locking feature. Now you can lift the small pusher up and out of the large pusher. When using the small pusher, the large pusher becomes the feed tube for the small pusher.

DISASSEMBLY OF BATCH BOWL PARTS— ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING.

- Remove the batch bowl cover by turning clockwise until the tabs have cleared the rear upright.
- Remove the large food pusher from the feed tube. Remove the small pusher from the large pusher by turning it counterclockwise.

Disassembly when removing the S-blade:

- Remove the work bowl from the unit by rotating clockwise to disengage the tabs on the bottom of the bowl platform from the work bowl. When the bowl handles are at about the 11 and 5 o'clock positions, you can gently lift the bowl straight up and out.

It is recommended that you remove the bowl from the motor base before you remove the S-blade. WHEN REMOVING THE S-BLADE USE CAUTION BECAUSE THE BLADES ARE VERY SHARP.

Disassembly when removing an accessory disc

- Do not remove the work bowl until the accessory disc is removed.
- To remove an accessory disc, place your fingers in the two holes on the blade designated for handling the blade, and lift the disc. It should remove cleanly.
- Remove the work bowl from the unit by rotating clockwise to disengage the tabs on the bottom of the bowl platform from the work bowl. When the bowl handles are positioned at about the 11 and 5 o'clock positions you can gently lift the bowl straight up and out.

ASSEMBLY OF CONTINUOUS FEED CHUTE PARTS

- Clean and sanitize the motor base, and wash, rinse, and sanitize the continuous feed chute, cover, slinger disc, food pusher, food pusher insert and processing tools prior to initial use.
- Place the base on a counter or table near a 3-prong electrical outlet. Position it so that you are looking at the front of the unit and can see the control panel. Be certain that the cord is unplugged and that the controls are in the OFF position (the red marker will be positioned over the OFF button). Do not plug in the cord until the processor is completely assembled.
- Pick up the continuous feed chute, holding it in both hands with the chute pointing in the 4 o'clock position. Place the chute on the base, fitting its center opening over the motor shaft.
- Press the chute down so the round lower rim of the chute fits around the circular platform.
- Place the slinger (or ejector disc) in the bowl, sliding it over the metal motor shaft until it reaches the bottom of the chute.
- Select the appropriate accessory disc by carefully using the holes designed for handling the blades or by holding the processing tool by the non-sharp area of the tool.
- Carefully guide the tool over the metal shaft so that it is properly seated on the shaft. The disc should easily drop into place, but if not, gently rotate it until you feel it drop into

place. Do not put any food in the chute before placing the accessory disc onto the shaft.

- Place the cover on top of the chute with cover locking tab facing you. Twist the lock so that it holds the cover in place.
- Rotate the entire chute counterclockwise until it clicks into place and engages the rear interlock.
- The interlock tab on the cover will slide into the interlock slot on the cover and engage the magnetic safety interlock switch. The interlock switch prevents operation of the machine unless the cover is in the proper position. With this switch engaged, the food processor will operate if the power is on and the controls are turned to ON or PULSE.

NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE CHUTE AND COVER LOCKED INTO POSITION.

Two Pushers for Feed Tube

Pick up the large food pusher and the small food pusher. The large pusher is for processing larger vegetables.

The smaller pusher nests in the larger pusher and can be used for smaller vegetables, guiding long thin vegetables for more precise cuts and for jobs like slicing pepperoni.

DISASSEMBLY OF CONTINUOUS FEED CHUTE PARTS—ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING.

- Turn the cover clockwise until the safety interlock tab on the cover is disengaged from the safety interlock switch on the chute, and the tabs are clear of the tabs on the cover.
- When the chute is in the 4 o'clock position, you can remove the cover by twisting the locking mechanism so that it is horizontal. Next you may remove the cover of the chute.
- Remove the large food pusher from the feed tube. Remove the small pusher from the large pusher by rotating it counterclockwise.
- To remove an accessory disc from the continuous feed chute, place fingers in each hole designated for handling the

tool and lift it straight up. Be careful not to touch the blades, as they are extremely sharp.

- Remove the continuous feed chute from the motor base. If the chute is pointing in the 4-o'clock position, just lift it up. If not, rotate clockwise (left) to disengage the tabs on the bottom of the chute platform (motor base) from the slots on the bottom of the continuous feed chute.

OPERATING THE CONTROLS

- Plug the machine into an electrical outlet. The outlet must be 120 V, 60Hz.
- The control panel provides you with three control functions:

ON

PULSE

OFF

How they work:

ON: Press the ON button to start the motor and maintain continuous operation.

PULSE: Turn on the motor, press the PULSE button, then release. The motor will run as long as you hold the button, it stops when you release it. Try it a few times.

OFF: When the motor is continuously running (by pressing the ON button) you can turn the motor off by pressing the OFF button.

HOW TO USE

Continuous use

For continuous processing, use the ON button.

Pulsing

The pulsing function is intended for use with the S-blade in the work bowl.

- For rapid on-off operation, called pulsing, use the PULSE button. The motor runs as long as you hold the button down; it stops when you release it.
- You control pulsing. You control the duration of each pulse by the amount of time you hold the button. You control the frequency of pulses by the rate at which you press the button. The interval between pulses must be long enough to allow everything in the work bowl to fall to the bottom.
- Pulsing gives you precise control over chopping, mincing, blending and mixing. You can process food to any texture or consistency you want, from coarse to fine.
- Pulsing is also useful in processing hard foods. Pulse the food a few times to break it up into smaller parts. Then proceed with continuous use after the pieces are broken up and easier to process.
- Always use the PULSE button for pulsing. Never move the bowl (or chute) and cover assembly on or off to control pulses. It is less efficient and could damage the machine.

Turning off

Always turn the machine off with the OFF button and wait until the blade or disc comes to a complete stop before removing the pusher assembly. The motor stops within seconds after the machine is turned off.

FOOD PREPARATION

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds.
- Cut vegetables, meats, cheeses, etc. into sizes that will fit into your choice of small feed tube or large feed tube for processing with accessory discs, or into sizes as required by your processing task.
- Preparation for slicing: Produce that is long and cylindrical, such as carrots, cucumbers and celery, should be cut flat at both ends. This will provide a consistent slice for all food processed.

FOOD PUSHER SELECTION

S-blade usage

The feed tube can be used for adding ingredients while the food processor is running. However, it is recommended that the food pushers be left in place whenever possible to prevent splashing and avoid unwanted additions to the work bowl.

Small pusher

This pusher with smaller chute is typically used when inserting vegetables vertically for smaller cuts. It should be used when slicing foods such as carrots, celery, pepperoni, etc., when a consistent, flat result is desired.

This pusher is also used when a shorter grate or slice is desired as opposed to a longer grate or slice using the larger feed tube and pusher.

Large pusher

This pusher with larger chute is typically used when inserting vegetables horizontally for longer cuts. This pusher is used when a longer grate or slice is desired. It is also used when processing large volumes of food or bulky food items such as potatoes or onions.

RESETTING THERMAL PROTECTION

The food processor is equipped with a manual reset switch to protect the motor from overheating.

If your food processor stops running under heavy use, turn the power switch off and unplug the power cord. Empty the work bowl of all its contents and set aside food. Disassemble the batch bowl or continuous feed chute. Allow approximately 25 minutes for the motor to cool down. Once cooled, turn the motor base on its side and firmly press the red reset button located in the recess on the underside of the motor base. Set the motor base back on its feet, reattach the bowl and cover, and plug in the cord. Resume normal operation.

If your food processor does not function properly following this procedure, discontinue use and contact a Certified Waring Customer Service Center.

FOODS CAPACITY

Dry Capacity – 6 Quarts

Wet Capacity – 2.5 Quarts

S-Blade

The S-blade is the tool you will use to chop and purée, and to make pastry doughs, nut butters and bread crumbs. Waring's exclusive mid blade is located above the 2 cutting blades on the S-blade assembly. The mid blade helps to direct food items from the higher area of the bowl back down into the cutting blades, to provide more evenly processed food when the bowl is loaded with a large quantity of food.

Refer to the assembly instructions for the batch bowl. Attach the bowl to the motor base. Always put the S-blade into the bowl before adding ingredients. Handle it very carefully, as the blades are extremely sharp.

To chop raw meat: Cut the meat into pieces about 1 to 2 inches square. Season it as desired. Put up to 2.5 lbs. of meat into the bowl, attach the cover, and rotate bowl and cover to lock. Press the PULSE switch repeatedly, so you can periodically check the texture of the meat. The longer you process, the smoother the texture will be. As needed, press the OFF switch, remove the

cover, and use a rubber spatula to scrape the meat from the sides of the bowl and back into the blade area. Replace the cover and continue pulsing until the desired texture is achieved.

To chop cooked meat: Proceed as for raw meat in the preceding paragraph, using up to 4 lbs. of cooked meat. You may achieve a range of textures suitable for hash, for sandwich fillings, or for stuffing green peppers, etc. You may chop potatoes, onions, or other ingredients with the meat, as desired.

To chop onions, mushrooms, parsley, and other soft vegetables: Cut large onions into quarters; cut other vegetables into 2- to 3- inch pieces. Put up to 16 cups of quartered onions in the bowl, or up to 8 cups of softer produce. Attach the cover, rotate bowl and cover to lock, and press the PULSE switch repeatedly for 3-4 seconds. Check the texture and resume pulsing until the desired texture is achieved. As needed, press the OFF switch, remove the cover, and use a plastic spatula to scrape down any pieces of vegetable that adhere to the side of the bowl.

To chop harder vegetables like carrots, potatoes and raw turnips: Cut the vegetables in 2- to 3- inch pieces. Put up to 6 cups in the bowl, attach the cover, and rotate bowl and cover to lock. After pressing the PULSE switch repeatedly for about 5 seconds, add up to another 6 cups through the feed tube, and then PULSE until desired texture is reached. Note: if you turn the machine on and let it run too long before stopping, the bottom blade ingredients will be uneven consistency. If you put all the pieces in at once before starting the motor, it might stall if a piece of vegetable gets wedged between the cutting blade and the side of the bowl. If that happens, press the OFF switch, unplug the unit, and remove the cover. Then carefully lift out the S-blade and remove contents of the bowl. Replace the S-blade in the bowl, put contents back in the bowl, and make sure that it is seated on the very bottom of the bowl before replacing the cover and resuming chopping.

To chop or grate parmesan and other hard cheeses: Cut well-chilled cheese into 1- to 2- inch chunks. Put up to 2.5 lbs. of cheese chunks into the bowl, and process until the chunks are reduced to pea size. (You may add up to 1 lb. more through the feed tube after processing starts.) Then press the PULSE switch repeatedly until the cheese reaches the desired consistency.

***Note:** Fine grating of hard cheeses is done most effectively

by using the optional accessory CAF22, Fine Grate Plate. In the absence of this plate, the S-blade may be used.

Dicing Plates

Your FP2200 is equipped with two dicing plates, including a ½" grid and a ¾" grid. The dicing kit is available for use only with the continuous feed chute. Since the dicing process requires both horizontal slicing and vertical cutting, a slicing plate is required to be used in tandem with a dicing plate. The dimensions of the final diced product vary according to the combination of slicing plate and dicing plate chosen.

Refer to the assembly instructions for the continuous feed bowl. Position the bowl on the motor base, then attach the slinger, a dicing plate above the slinger, and the appropriate slicing plate on top of the dicing plate. Attach the cover and rotate the feed chute counterclockwise until it locks into position.

Load product into the feed tube using either the large or small pusher to push the product toward the dicing grid. Use moderate, steady pressure on the food pusher to push the items down when the plate starts turning. If the pressure is not steady, the cut items may vary in thickness. Avoid heavy pressure, which may deform the plate.

The smaller the dice desired, the more difficult the cut is to successfully attain. Soft or juicy produce will get mushy if the product is too small.

DO NOT ATTEMPT TO DICE CHEESES OR RAW MEATS. Damage could occur to the motor and/or the blades; such damage will not be covered under warranty.

A noticeable change in the diced produce will occur when the dicing grid needs cleaning. When that happens, press the OFF switch, unplug the unit, and remove the cover and slicing plate. Then use a stiff bristle brush to force through any produce that is stuck in the dicing grid. Reassemble the unit and continue dicing.

When dicing different types of produce, follow the above procedure to clean out the dicing grid between operations.

Shredding

The FP2200 is equipped with the CAF20 – 3/16" Shredding Plate. This plate is for processing cheeses such as mozzarella, jack, swiss, or other soft food items. It is also used for making cole slaw, shredded carrots or coconut, and potato strings or hash browns.

To shred vegetables: Choose from the following options, depending upon the quantity and/or shape of the items to be shredded and the desired length of shreds:

1 – With the motor off, load the feed tube with large quantities and/or items that you want to shred lengthwise. Position the food pusher at the top of the stack before pressing the ON switch. Or, insert the food pusher into the empty feed tube, remove the small pusher, and load smaller quantities, and/or items that you want to shred crosswise. Position the food pusher insert at the top of the stack before pressing the ON switch.

2 – For longer, lengthwise shreds, stack the vegetables horizontally. For shorter, crosswise shreds, insert the vegetables vertically.

To shred cheese for pizza, etc.: Cut well chilled cheese into pieces that will fit into the feed tube. Load the cheese into the feed tube, insert the food pusher and press the ON switch. Press down moderately hard on the pusher. If cheese is allowed to “bounce”, the results will be small, irregular pieces.

Slicing

The FP2200 is equipped with the CAF12 – 1/8" and CAF18 – 1/2" slicing plates.

Choose from the following options, depending upon the quantity and/or shape of the items to be sliced and the desired length of slices:

1 – With the motor off, load the feed tube with large quantities and/or items that you want to slice lengthwise. Position the food pusher at the top of the stack before pressing the ON switch. Or, insert the pusher into the empty feed tube, remove the small pusher, and load with smaller quantities, and/or items that you

want to slice crosswise. Position the food pusher insert at the top of the stack before pressing the ON switch. Use moderate, steady pressure on the food pusher (or the food pusher insert) to push the items down when the plate starts turning. If the pressure is not steady, the cut items may vary in thickness. Avoid heavy pressure, which may deform the plate.

2 – For lengthwise strips, stack the food items vertically. Vertical insertion may also be used to produce finely chopped celery, onions, etc. Quarter onions before loading the feed tube.

TROUBLESHOOTING

This section describes potential problems and the correct solutions for them. Problems that cannot be solved with the guidelines listed below should be referred to one of your local distributors for assistance. A listing of authorized service agencies is supplied with each Waring food processor.

Unit does not start when assembled correctly

- Pull the plug and try plugging into another outlet.
- Press ON button to ON.
- Make sure the bowl is properly positioned on the motor base, that the bowl or chute cover is attached properly, and that the safety interlock tab on the cover has properly engaged the safety interlock switch.

Unit stops running during processing

- The unit may have overheated. Refer to Resetting Thermal Protection section (page 13).
- Turn unit off and unplug.
- Remove bowl attachment.
- Remove food being processed from inside the bowl and discard.
- Allow unit to cool for 5 minutes.
- Reassemble unit, and run first with the bowl empty, then put food into the bowl and try again.

Unit will not come up to full speed

- Bowl is overloaded – remove food being processed and reload using smaller quantities.

If unit does not operate after you have followed the above

- Check outlet to be sure there is current.
- Check to be sure circuit breaker is on.
- Check to be sure the fuse is not blown if there are fuses on this circuit.
- Contact your local distributor.

If unit starts to spark or smoke

- Turn unit off, unplug it, and call local factory-authorized service agency.

If food processor makes grinding noise

- Turn unit off, unplug, disassemble, check bowl and blade to see if they have been rubbing together.
- If bowl and blade are rubbing, call your local distributor.

CLEANING AND MAINTENANCE

Clean the food processor and accessories prior to initial use and after each use. Do not use harsh abrasive-type cleaners on any part of the food processor. Wash the motor shaft with a small brush.

Wash, rinse, sanitize and dry the bowl, covers, continuous feed chute, small food pusher, large food pusher, accessory discs, and S-blade prior to initial use and after use, unless they will be used again immediately. With the exception of the dicing assembly (dicing disc and slicing blade) the accessories are dishwasher safe and may be cleaned and rinsed in the dishwasher instead of manually in the sink. **NOTE: DICING ASSEMBLIES ARE TO BE HAND WASHED ONLY!** Wash and rinse all of the above items after each use.

A stiff bristle brush will help to knock food particles out of the crevices of the discs and blades before washing. Handle very carefully as the blades are sharp

For manual cleaning, it is recommended that you use washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions that have a minimum chlorine concentration of 100 PPM. The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used:

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
Washing	*Ajax® Sanitizer	¼ oz. per	Hot 115°F (46°C)
	Cleaner Powder	2½ gallons	
Rinsing	Plain Water		Warm 95°F (35°C)
Sanitizing	**Clorox® Institutional	1 tablespoon per gallon	Cold 50°F (10°–21°C)

*Ajax® is a registered trademark owned by the Colgate-Palmolive Company.

**Clorox® is a registered trademark owned by the Clorox Company.

To clean and sanitize the motor base

Clean and sanitize the motor base prior to initial use and after each use. Unplug the unit, then wipe down the exterior surfaces of the motor base with cloth or sponge dampened with a soluble detergent. Next, wipe down with rinse water. Prevent liquid from running into the motor base by wringing out all excess moisture from cloth or sponge before using it.

NEVER IMMERSER THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

Allow the unit to air-dry before using again.

Never use harsh abrasive-type cleaners on any part of the commercial food processor.

LIMITED WARRANTY

LIMITED FIVE YEAR MOTOR WARRANTY

LIMITED TWO YEAR PARTS AND LABOR WARRANTY

Waring Commercial warrants that this product's motor shall be free from defects in material and workmanship for a period of five 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 indicated rating. All other components are warranted for a period of two years from date of purchase. Under this warranty, the Waring Commercial division will repair or replace any part which, upon our examination, is defective in materials and workmanship, provided the product is delivered prepaid to the Waring Service Center, 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 use 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; b) cover incidental or consequential damages of any kind.

This warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or guaranty 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.

This warranty is void if appliance is used on Direct Current (DC current).

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