WARING™
COMMERCIAL

Spice Grinder



WSG60

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

Find Quality Products Online at: www.GlobalTestSupply.com sales@GlobalTestSupply.com

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 assembling or disassembling, and before cleaning.**
3. To protect against risk of electrical hazards, do not immerse the Waring® Commercial Spice Grinder in water or other liquids.
4. Avoid contact with moving parts.
5. Do not operate the Waring® Commercial Spice Grinder or any electrical equipment with a damaged cord or plug, or after the unit malfunctions, is dropped or damaged in any manner. If damaged, immediately stop use and call Waring customer service at (800) 269-6640 for examination, repair or adjustment.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Check hopper for presence of foreign objects before using.
10. Use only attachments that are included in the packaging of the Waring® Commercial Spice Grinder. The use of other attachments may cause fire, electric shock or injury.
11. Put this instruction booklet in a safe place; do not discard.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
13. When operating for long periods of time the grinding bowl can become hot. Please use caution when handling the bowl.
14. The maximum recommended runtime is 2 minutes and 30 seconds. This unit will automatically shut off if the motor is running continuously for 2 minutes and 30 seconds.

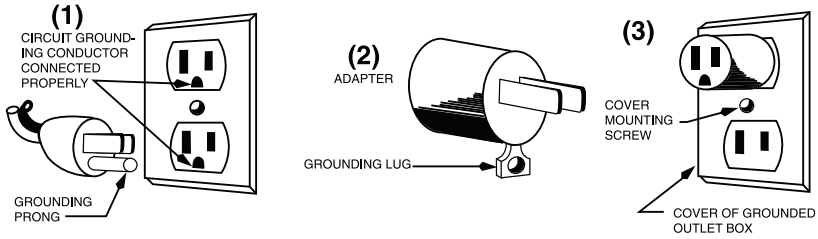
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SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like the plug in drawing (1). An adapter, as in drawing (2), should be used for connecting the appliance plug to two-prong receptacles.
The grounding lug which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box, as shown in drawing (3) using a metal screw.

Note: The use of an adapter is not authorized in Canada.



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords which are intended for indoor use. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

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PARTS

1. START/STOP button
2. PULSE button
3. Stainless steel blades (not shown)
4. Stainless steel removable grinding bowl
5. Die-cast motor housing
6. Storage lid (not shown)
7. Clear see-through cover
8. Rubber O-ring (not shown)
9. Cool-touch sleeve



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OPERATING INSTRUCTIONS

1. Remove cover from base of grinder by turning counterclockwise and lifting.
2. Fill stainless steel bowl with desired quantity of spices, herbs and/or other wet or dry ingredients.
3. Make sure the grinding bowl is in the locked position, then place the cover onto the grinder base by lining up the tabs on the cover with the indents on the base. Then turn clockwise until the cover clicks into position. Be sure that the tabs on the cover are positioned under the lip in the grinding base to activate the switch. NOTE: If the cover is not properly positioned, the motor will not run.
4. Plug cord into outlet
5. To grind continuously, press the START/STOP button and the unit will continue to run until you press the START/STOP button again. Or you may operate the spice grinder using the PULSE function. Press and hold the PULSE button to operate the motor as needed. When using the PULSE function, the motor will run for as long as you are pushing the button.

   Note: If the motor is running continuously for 2.5 minutes the unit will shut off for safety reasons.
6. Do not fill liquids above the MAX LIQUID FILL line.
7. Grind until spices are ground to desired consistency.
8. If any large spice gets lodged under the blade unlock and remove cover, remove jar from base, dislodge spice, replace jar, lock cover in place and continue grinding.
9. Once finished, remove plug from outlet.
10. Measure ground spices as desired.
11. To store unused ground spices, remove grinding bowl and cover with storage lid.

    Note: Turning the cover out of the “locked” position will result in motor disconnection from the line and neutral power supply.

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RECOMMENDED GRINDING INSTRUCTIONS

The following are grinding instructions for some commonly used whole spices and other suggested ingredients.

Spice	Recommended Quantity	Recommended Time
Peppercorns	2 cups	Run continuously for 30 seconds or until desired consistency
Star Anise	2.5 cups	Run continuously for 50 seconds or until desired consistency
Mustard Seeds	2 cups	Run continuously for 45 seconds or until desired consistency
Cumin	2 cups	Run continuously for 30 seconds or until desired consistency
Cloves	2.5 cups	Run continuously for 30 seconds or until desired consistency
Allspice	2.5 cups	Run continuously for 45 seconds or until desired consistency
Anise	2 cups	Run continuously for 30 seconds or until desired consistency
Fennel	2 cups	Run continuously for 45 seconds or until desired consistency
Dried Portabello Mushrooms	1 oz.	Pulse (3-second) until desired consistency
Almonds	2 cups	Pulse (3-second) until desired consistency
Blend	**Ingredients**	**Directions**
Pesto	2 cups basil leaves ¼ cup pine nuts 1 clove of garlic 1 cup Parmesan cheese ¾ cup olive oil Salt and pepper to taste	Add basil, pine nuts, garlic and cheese and pulse (3-second pulses) 5 times. Add oil and run continuously for 30 seconds, scraping sides and cover as needed.
Mint Sugar	2 cups granulated sugar 5 mint leaves ½ vanilla bean	Pulse (3-second) until desired consistency.

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Pork Rub	2 cups brown sugar 1 tbsp peppercorns 1 tbsp cumin 1 dried chipotle pepper 1 pinch salt	Add all ingredients except brown sugar to jar and run for 10 seconds continuously. Add sugar and run for 15 more seconds.
Chili Paste Verde	1 tsp cumin 16 green chili peppers	Add all ingredients and run until desired consistency (about 15–20 seconds).
Peanut Butter	1 cup unsalted peanuts 1 cup lightly salted peanuts	Add all ingredients and run continuously for 2 minutes or until smooth, scraping sides as needed.
Hummus	1 can (14 oz.) chickpeas drained (reserve juice) ¼ cup juice from can of chickpeas ½ tbsp tahini 1 clove of garlic Lemon juice from ½ lemon ¼ cup olive oil Salt and pepper to taste	Add all ingredients and pulse 5 times. Run continuously for 1½ minutes or until smooth.
Whipped Cream	1½ cups heavy cream 3 tsp sugar ½ vanilla bean	Run continuously until cream thickens to desired consistency.

CLEANING AND MAINTENANCE

To clean, first unplug the spice grinder. Unless you are using the grinding bowl for storage, remove from base and empty the grinding bowl of all contents. Lock grinding bowl into grinder base. Add ½ cup of hot, soapy water, cover and run continuously for 10 seconds or until all debris has been removed from the blades. The cup may be hand-washed and is dishwasher safe. Wipe the exterior of the motor housing and the plastic housing cover (where the grinding bowl is positioned) with a damp cloth. Allow to air-dry.

THERMAL PROTECTOR

For your safety, this spice grinder is equipped with a thermal protector. Should the spice grinder overheat, the motor will automatically shut off. Unplug the spice grinder from the electrical outlet and let the motor cool down completely. Once the motor has cooled down, plug unit into electrical outlet and resume grinding.

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