

# Food Blender

## User Manual



Read Carefully Before Use  
Keep for Future Reference

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# Safety Information

## Warning

### General Safety

- Read **ALL** these instructions carefully before use.

Keep them for future reference, provide them to anyone who will operate, maintain, or service this device, and provide them with this device if it is ever given or sold to a third party.

Failure to do so may result in electric shock, serious property damage, and severe personal injury.

- **ONLY** use this device for its intended purpose, processing food ingredients for various culinary applications, primarily in commercial areas. It is **NOT** a toy and should **NOT** be used playfully or carelessly.

**ANY** other use **NOT** specified herein could potentially damage this device, pose risks, and void **ALL** warranties implied.

### Workspace Safety

- This device was chiefly designed for use in commercial kitchens.

If you plan to use it outdoors or in noncommercial indoor areas such as homes and offices, consult the management of your local building or community.

Ensure that **ALL** relevant codes and regulations are strictly observed, particularly those related to noise restrictions.

- **ALWAYS** keep your work area clean and well lit. Cluttered or dark areas invite accidents.
- For optimal results, use this device in well-ventilated areas to facilitate heat, steam, or smoke dissipation. This also helps reduce odors and condensation that may arise during operation.
- **ONLY** place this device on firm, level, nonslip, and nonflammable surfaces, which should be able to easily bear the device's full weight and the ingredients you may add at **ALL** times.
- **NEVER** expose this device to highly flammable or explosive gases, liquids, and solids, such as butane, propane, flour, aerosol spray, alcohol, grease, and firecrackers.
- **ALWAYS** keep this device away from equipment that can create open flames, including but not limited to fireplaces, grills, and gas stoves or ranges.
- **ALWAYS** maintain a minimum clearance of 8 inches (21 cm) from other objects on each side of this device for safe operation.

Additionally, ensure the preinstalled footpads are kept intact to guarantee adequate clearance and proper ventilation underneath the device.

### Personal Safety

- **DO NOT** use this device when tired or while under the influence of drugs, alcohol, or strong medication.
- **DO NOT** allow use by children, anyone who has not read these instructions, or any person whose mental or physical impairment precludes safe use. Restrict access to your work area as needed.

**ALL** bystanders should be made aware of the potential danger of this device.

# Safety Information

- **DO NOT** permit children or pets to play with any packaging materials without close supervision.
- **ALWAYS** wear personal protective equipment (PPE) appropriate for your task.

Hearing protection like earplugs and earmuffs are **REQUIRED** to safeguard your auditory health against the loud noise generated during use.

Additional PPE such as eye and hand protection as well as nonslip footwear can be helpful. Goggles, heat and cut-resistant gloves, aprons, and closed-toe shoes are strongly recommended.

- For best results, maintain a distance of 8 inches (21 cm) or more from this device while blending is ongoing.
- **NEVER** place any body parts or objects near or on the blades or drive socket during use.
- For safe consumption, **NEVER** contaminate the blending jar or its lid.

If using detergent to clean them, ensure that the detergent is food-grade and completely rinsed away before loading new ingredients.

## Electrical Safety

- **ONLY** use this device with stable, compatible, and well-grounded power sources.  
**DO NOT** use 3-to-2 prong adapters, ungrounded extension cords, or extension cords of insufficient gauge to handle the device's expected electrical load.
- In standard commercial or residential settings, **DO NOT** add other devices on the electrical circuit being used by this device.

For best results, use a circuit breaker or a ground fault circuit interrupter (GFCI) in the electrical circuit to provide additional protection against electrical faults.

- **DO NOT** modify the power plug or move this device by pulling on its power cord.  
Keep the cord away from water, heat, sharp edges, and moving parts.  
In case of power loss during operation, unplug the device **IMMEDIATELY** until power is restored.
- **DO NOT** get any electrical components wet or operate the motor base with wet hands or in highly humid environments.  
**DO NOT** rinse the **ENTIRE** device with tap water, immerse the base fully in water, or expose it to rain.

If any electrical components accidentally become wet, unplug this device and wait for them to dry completely before further use. Discontinue use until it is serviced by a trained technician if any malfunction occurs.

## Operational Safety

- This device is a **FOOD** blender, **IDEAL** for fruits, vegetables, soups, sauces, beverages, yogurt, ice cream, batters, kernels, seeds, ice cubes, herbs, spices, etc.  
**DO NOT** use this device for very hard or large items like bones, walnut shells, ice chunks, or non-food items such as wood, wires, and chemical substances.
- **ALWAYS** ensure that the blending jar, lid, blades, drive socket, footpads, bottom vents, power cord, and other visible parts of this device are intact and in good condition before use.

# Safety Information

- **ALWAYS** ensure that the power switch is in its **OFF** position **BEFORE** plugging in this device.
- **DO NOT** operate this device if any cracks are found on its jar.  
Cracked jars can easily lead to various risks, including leakage, spills, and food contamination. Moreover, they may break during high-speed blending, posing a threat to both equipment functionality and personal safety.
- **DO NOT** run this device without the jar or with an empty jar.  
Either can not only cause overheating and damage to the motor but also pose multiple hazards due to accidental contact with the high-rotating parts.
- **DO NOT** overload the jar.  
Ensure that the added ingredients are **WITHIN** the maximum fill lines of **BOTH** the imperial and the metric scales on the jar to prevent potential overflow during blending.
- **ONLY** place the jar onto the motor base when the drive socket is inactive.
- **DO NOT** initiate high-speed blending when the jar remains open.  
**ALWAYS** use the provided lid and cap to completely seal the jar before work to prevent potential splattering, spills, or unintentional contact with the rotating blades.
- **NEVER** remove the lid and drop **ANY** items into the jar while blending continues.
- **DO NOT** leave this device unattended as long as it is plugged into a working power source.  
Stay alert at **ALL** times and be ready to respond quickly to any accidents or emergencies that might occur.
- **DO NOT** cover this device or place unrelated objects on it during use.  
**ALWAYS** ensure that the vents on the lip cap are unobstructed to prevent excessive pressure buildup inside the jar.  
**ALWAYS** keep the bottom vents free of obstacles to ensure sufficient air circulation and heat dissipation for the motor.
- Exercise caution with the ingredients shortly after the end of a blending session, as they may be hot due to the additional heat generated by high-speed blending, especially if they were preheated.  
Nonetheless, it is **NOT** recommended to blend ingredients when they are very hot.
- **ONLY** remove the jar from the motor base **AFTER** the blades **COMPLETELY** cease operation.
- Take care **NOT** to allow the tamper or other hard tools to hit the blades when crushing or stirring the ingredients in the jar.  
Before performing either, **ONLY** remove the lid cap **BUT** keep the lid in place, as this can effectively prevent the tamper from reaching the blades.  
For optimal safety, **DO NOT** crush or stir the ingredients when the jar is left on the motor base.

## Maintenance Safety

- **ALWAYS** turn off and unplug this device when it is not in use.

# Safety Information

- **ONLY** perform cleaning, repair, or other maintenance for the motor base when it is **FULLY** disconnected from power.
- **DO NOT** undertake any maintenance for the blending jar **BEFORE** removing it from the motor base.
- **DO NOT** use harsh abrasives or caustic cleaners to maintain any component of this device.
- **DO NOT** use this device if any parts are worn or damaged or otherwise display signs of malfunction. Have any problematic components repaired or replaced before further use.
- **NEVER** disassemble the motor base or adjust any internal parts without professional training. **ONLY** allow servicing by trained technicians.
- **NEVER** replace any components with nonidentical ones.
- **ONLY** store this device in locations protected from the elements, against unauthorized use, and inaccessible to children or pets.

# Specifications

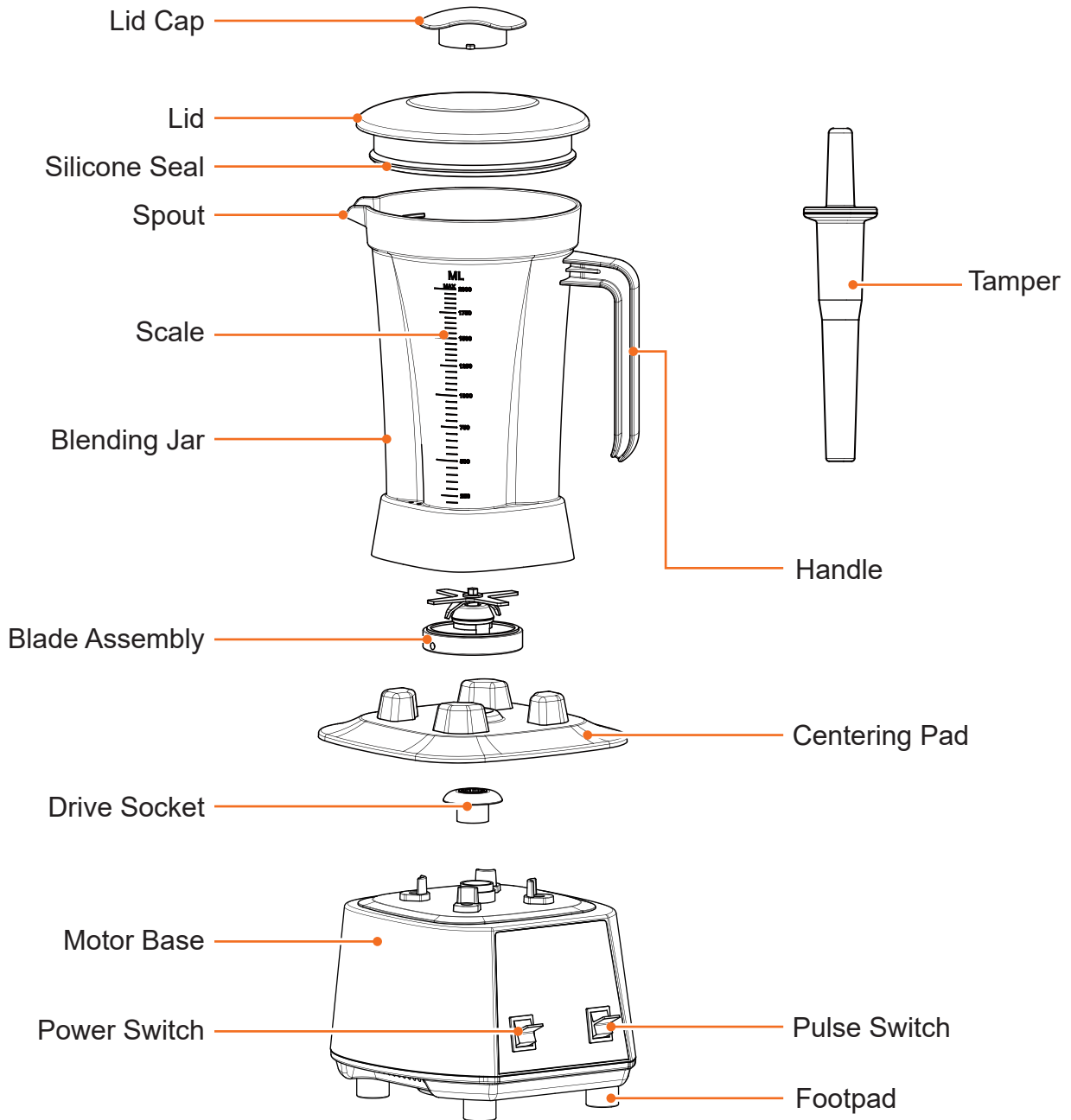
<b>Model</b>		HS-7200B	
<b>Electricity</b>	<b>Input Voltage &amp; Freq.</b>		110–120 V AC, 60 Hz
	<b>Rated Power</b>		1800 W
	<b>Max. Current</b>		15 A
	<b>Power Cord</b>	<b>Plug Type</b>	NEMA 5-15P
<b>External Length</b>		3.9 ft. (1.2 m)	
<b>Blending Jar</b>	<b>Capacity</b>		8 Cups (64 fl. oz. or 2000 mL)
	<b>Dimensions</b>		8.9×8.9×12.2 in. (22.5×22.5×31 cm)
	<b>Thickness</b>		2 in. (50 mm)
	<b>Blades</b>	<b>Quantity</b>	4
		<b>Material</b>	420J Stainless Steel
<b>Unloaded Speeds</b>		15000, 26000 rpm	
<b>Optimal Ambient Temperature Range</b>			50–104°F (10–40°C)
<b>Average Noise Level</b>			80 dB
<b>Overall Dimensions</b>			10.1×10.3×19.6 in. (25.6×26.2×49.7 cm)
<b>Net Weight</b>			12.1 lb. (5.5 kg)

# Package List

Item	Name	Qty.
A	Motor Base with Drive Socket, Centering Pad, and Footpads	1
B	Blending Jar with Blade Assembly	1
C	Lid with Cap	1
D	Tamper	1



# Product Diagram



# Preparation

## Selecting the Location

- Choose an appropriate location for your new blender, which is intended for commercial use in areas where **80 dB noise is permitted**.

If you plan to use it in noncommercial areas, consult and adhere to the codes and regulations of your local building and community.

- For best results, ensure adequate ventilation in the work area to help dissipate heat, steam, or smoke and reduce possible odors or condensation.
- Check that the platform for this countertop blender is nonflammable, nonslip, level, stable, and capable of bearing its weight and the ingredients you may add to it.

### **Warning**

*If you plan to use the blender in kitchens or other cooking areas, ensure that the platform is **FAR** away from fireplaces, grills, gas stoves/ranges, or other facilities that can produce open flames, preventing accidental contact that may cause equipment damage or personal injury.*



- Confirm that a stable, compatible, and well-grounded wall outlet is nearby.

### **Danger**

- High-power electric appliances **MUST** be grounded when in use.*
- If available, use a circuit breaker or a ground fault circuit interrupter (GFCI) in the electrical circuit to provide additional protection against electrical faults.*
- Extension cords are **NOT** recommended, as they may not be rated for the blender's power requirements.*
- Ensure **NO** other high-power appliances on the same circuit to prevent overheating and tripping.*



## Clearing the Work Area

- Remove **ALL** combustibles and explosives from your work area, such as alcohol, aerosol cans, cooking oils, and fireworks.

Also ensure **NO** exposure to flammable gases or dusts, including but not limited to butane, hydrogen, methane, propane, and flour.

- Remove any obstacles and other unrelated objects from the area to ensure enough space for the safe and smooth operation of the blender.

For best result, ensure a minimum clearance of 8 inches (21 cm) from its left, right, and rear sides.

- Keep children and pets away from the area, restricting access with prominent signs or barriers as needed.



# Preparation

## Unpacking and Inspecting the Blender

1. Open the top of the packaging box.
2. Take out this user manual as well as the motor base, blending jar, lid, and tamper.
3. Thoroughly inspect the blender's external components for wear and damage, especially the power cord, footpads, centering pad, drive socket, blending jar, lid, and blade assembly. Ask your local dealer or contractor for replacements or servicing if needed.

### **Warning**

- **DO NOT** allow children or pets to play with **ANY** packaging materials without close supervision.
- **DO NOT** use blenders with cracked jars, which can lead to leakage or spills, harbor bacteria or contaminants, and even cause breakage, posing risks to both equipment functionality and personal safety.



### **Caution**

- **DO NOT** use the blender without its preinstalled footpads or when they are not seated in place.
- **DO NOT** cover the bottom vents or let chips, scraps, or other foreign objects enter them, which will impede air circulation around the motor and affect the device's optimal performance and longevity.
- **DO NOT** block the vents on the lid cap, as they prevent excessive pressure buildup during high-speed blending inside the jar, which is essential for safe blending.

## Cleaning the Blender

Wipe clean all external parts of the blender using a soft cloth.

For the blending jar, lid, and tamper, rinsing with tap water is recommended **BUT** remember to wipe them dry and then place them in a clean location.

### **Warning**

- **DO NOT** flush the **ENTIRE** motor base under a faucet or **FULLY** immerse it in water, as both actions may cause its electrical components to get wet, posing the risk of short circuits during operation.



- **DO NOT** touch the blades inside the jar with bare skin, as they are sharp and may cause injury.



# Preparation

## Putting on PPE

Put on hearing protection, such as earplugs or earmuffs, to minimize the risks arising from the loud noise generated by the blender.

Other PPE, such as goggles, kitchen gloves, aprons, and slip-resistant shoes, may not be necessary but are strongly recommended.

### **Warning**

*Prolonged exposure to around 80 dB of noise can cause hearing damage.*

# Operation

## Adding Your Ingredients

1. Prepare the ingredients. If necessary, remove any bones or shells and cut them into smaller pieces.
2. Place your ingredients into the blending jar.

If they vary in hardness, it is advisable to load the softer ones first, the harder ones next, and water, milk, or other liquids in the end.

Presoaking is highly recommended for hard beans and other similar items, as it softens them and contributes to the longevity of the blades.

If you need to crush or stir the ingredients, refer to **Crushing or Stirring Ingredients** on pages 11–12.

### **Caution**

- *Be careful **NOT** to exceed the maximum fill lines of both the imperial and metric scales on the jar to prevent potential overflow during blending.*
- ***DO NOT** allow the blender to run without any ingredients, as this can cause overheating and damage to the motor.*

## Assembling the Blender

1. Fit the provided lid onto the blending jar, pressing down on it until it seals the top opening.

### **Warning**

***DO NOT** leave the jar open during blending. This may allow the ingredients to splatter or spill out and even pose the risk of accidental contact with the blades for body parts or other objects.*

2. Position the motor base on your platform, ensuring that the footpads and centering pad **ARE** properly seated.
3. Rest the jar on the centering pad at the top of the motor base, allowing the blade assembly inside the jar to sit **SNUGLY** in the drive socket.

# Operation

## Blending Your Ingredients

### **Warning**

For optimal safety, **ALWAYS** ensure that the power switch is in its **OFF** position **BEFORE** each blending session.

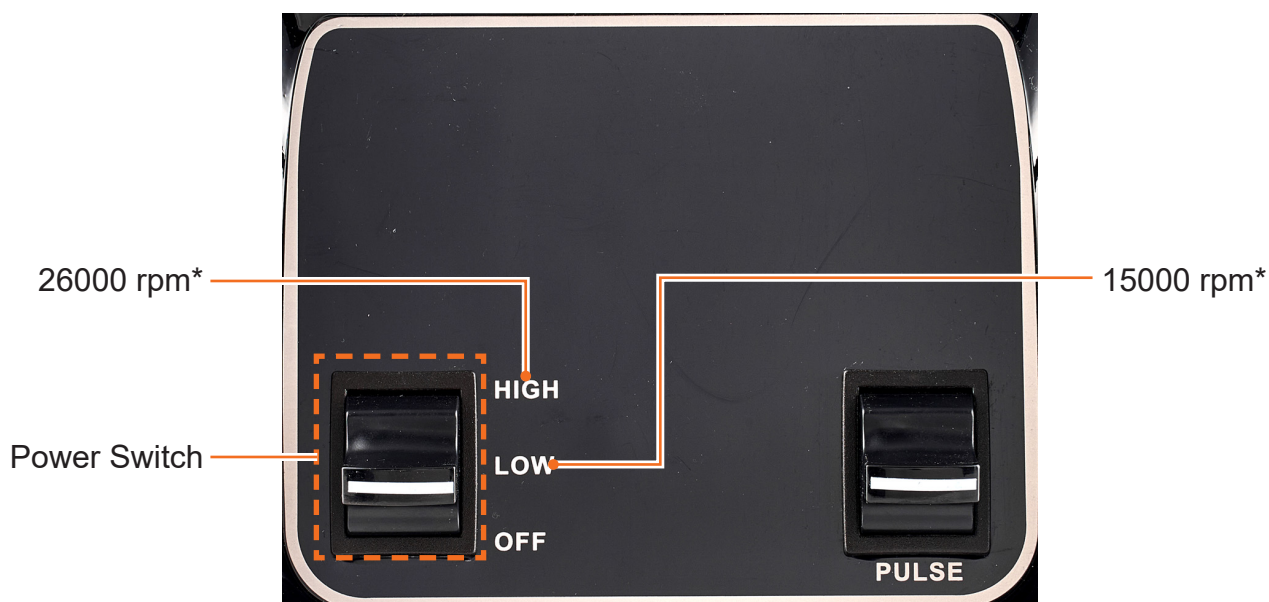
1. Plug in the blender.
2. Activate blending using the power switch.

For gentle blending, flip the switch to **LOW**. For intense blending, flip it to **HIGH**.

If your ingredients require intense blending, it is advisable to start at **LOW** and shift to **HIGH** after a while, paying close attention to the texture and consistency of the blend.

If necessary, use a watch or alarm clock (not included) and set a timer to accurately remind you to end the blending process.

3. When finished, flip the power switch back to **OFF**.



\* Based on unloaded rotation

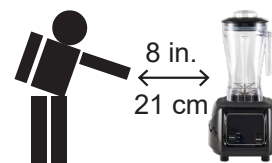
# Operation

## Warning

- While blending is ongoing, it is **NOT** recommended to add **ANY** more ingredients to prevent various potential risks. If necessary, cease blending, remove the jar, and disconnect the lid beforehand.
- **DO NOT** remove the lid from the jar or detach the jar from the motor base at **ANY** time during blending.
- **DO NOT** restart the motor when the jar is **NOT** already mounted in place on the motor base.
- **NEVER** place any body parts or other objects near any rotating components while they are operating.



- For best results, keep yourself and any bystanders at least 8 inches (21 cm) away from the blender while blending continues.



## Using the Pulse Function

During gentle blending (**LOW**), you can use the **PULSE** switch to toggle between this and intense blending (**HIGH**) at any time.

To toggle to **HIGH**, push up and hold the switch. To return to **LOW**, simply release the switch.



# Operation

## Recommended Speed and Time Settings

The following recommendations are general guidelines for your reference only. The optimal settings can depend on specific ingredients and the desired outcomes.

Ingredient	Speed Level	Time
Salad Dressings, Salsas, and Dips	LOW	1–2 min. (60–120 sec.)
Smoothies	HIGH	1–2 min. (60–120 sec.)
Soups	LOW	3–5 min. (180–300 sec.)
Nut Butters	HIGH	3–4 min. (180–240 sec.)
Frozen Desserts (Ice Cream, Sorbet, etc.)	HIGH	3–5 min. (180–300 sec.)

## After Blending

1. Ensuring that the power switch has been flipped to **OFF**, remove the blending jar from the motor base.

### **Warning**

***DO NOT** remove the jar until the blades have completely stopped rotating.*

2. Pour out the finished mixture through the spout.

### **Warning**

*If the ingredients were preheated, exercise caution **NOT** to be scalded by the hot mixture or steam. The blending process can generate additional heat, further increasing the temperature of the mixture.*

3. Unplug the blender, fully disconnecting it from power.
4. While firmly holding the jar's handle, pull up the lid's lip until it comes loose and then remove the lid.
5. Clean the jar, lid, and motor base as needed. For more details, refer to the **Maintenance** section.

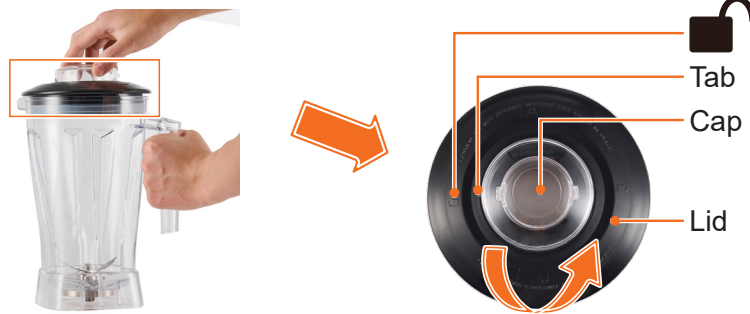
## Crushing or Stirring Ingredients

Before or after blending, you may need to crush or stir the ingredients to ensure the desired texture.

1. Place the blending jar loaded with your ingredients on a sturdy and level surface.

# Operation

2. Fit the lid onto the jar and press it down into place.
3. While holding the jar's handle, turn the lid cap completely counterclockwise and then disconnect it from the lid.



4. Insert the provided tamper into the lid's opening left by the removed cap.

## Caution

**DO NOT** remove the **ENTIRE** lid before using the tamper. The lid **MUST** remain in place to prevent the tamper from coming into contact with the blades at the bottom of the jar.

5. Crush and stir the ingredients using the tamper as needed.
6. When finished, remove the tamper from the jar.

If needed, replace the cap to the lid and turn it clockwise to secure it.



# Maintenance

## Motor Base

### Danger

**ALWAYS** unplug this device **BEFORE** undertaking any cleaning, inspection, repair, or storage to prevent potential personal injury and equipment damage arising from electric shock or accidental startup.

- The external surface of this device can be cleaned with a soft dry cloth. If a damp cloth is necessary, be sure **NOT** to get any electrical components wet.

### Warning

- **DO NOT** use harsh abrasives, caustic chemicals, or any cleaners whose residue might be flammable.
- Again, **DO NOT** rinse the **ENTIRE** device or immerse it **COMPLETELY** in water, which may cause short circuits, posing the risks of equipment damage, electric shock, and even fire.

# Maintenance

- Regularly inspect this device for any damage or malfunction.

Ensure that all vents are unblocked; the drive socket, centering pad, and footpads remain in good condition.

If necessary, have any problematic parts repaired or replaced before further use.

## **Warning**

- **ONLY** allow trained technicians to do repairs to internal components.
- **ONLY** use identical replacements, consulting with your local dealer as needed.
- If this device is not to be used for an extended period of time, store in a cool dry location inaccessible to children and away from direct sunlight and rain.

## Blending Jar and Lid

### **Caution**

**ALWAYS** remove the blending jar from the motor base **BEFORE** performing any maintenance. Failure to do so may result in equipment damage.

- Rinse any ingredient residues from the blending jar and its lid with clean water.  
Use a brush or sponge and food-grade detergent as needed, ensuring the silicone seal around the lid remains in place.  
Then, rinse them thoroughly to remove any soap or other detergent residues. Use a cloth to dry them or allow time for them to air dry.

### **Warning**


- **NEVER** use harsh abrasives or caustic chemicals to prevent potential health hazards and equipment damage.
- Again, **ALWAYS** avoid skin contact with the blades to prevent accidental cuts.
- Periodically check the jar for any wear and damage. If cracks are found, ask your local dealer for a new identical replacement.

### **Warning**

**DO NOT** use **ANY** cracked jars for blending, which may cause them to break and pose a series of safety hazards.

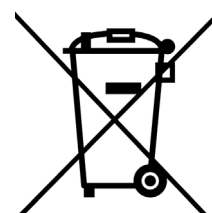
- If the jar is not to be used for a prolonged period of time, clean and dry it before storing in a safe place as mentioned above.

# Troubleshooting

Possible Problems	Usual Solutions
Startup failure or sudden shutdown	Ensure the power plug is firmly and fully inserted into a functioning power source.
	If the power switch was left at <b>LOW</b> or <b>HIGH</b> before last power-off, reconnecting power won't directly restart blending. Simply flip the switch to <b>OFF</b> and then select your desired blending speed.
	Allow the motor to rest and cool before restarting the device.
	<ol style="list-style-type: none"> <li>1. Flip the power switch to <b>OFF</b>.</li> <li>2. Remove the blending jar.</li> <li>3. Press the reset button at the bottom of the motor base.</li> <li>4. Switch on the device, checking that the drive socket starts to rotate.</li> </ol> <p>If it does not, switch off and unplug the device. Have a trained technician inspect and repair the device's internal electrical components or your power source.</p>
	
Leakage or spills	Ensure the blending jar is completely sealed by the lid.
	Ensure your ingredients are below the maximum fill lines on the jar.
	Ensure no cracks on the jar. Replace it with a new identical one if needed.

# Disposal

Electrical products should not be disposed of with household products. In the EU and UK, according to the European Directive 2012/19/EU for the disposal of electrical and electronic equipment and its implementation in national laws, used electrical products must be collected separately and disposed of at the collection points provided for this purpose. Locations in Australia, Canada, and the United States may have similar regulations. Contact your local authorities or dealer for disposal and recycling advice.





## Contact Us

Thank you for choosing our products! If you have any questions or comments, contact us at **Support@wilprepsolution.com** and we'll resolve your issue ASAP!

For a .pdf copy of the latest version of these instructions, use the appropriate app on your smartphone to scan the QR code to the right.

