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Waring CB15

Waring Commercial CB15 Ultra Heavy Duty 3.75 HP Blender Instruction Manual

Model: CB15

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Waring Commercial CB15 Ultra Heavy Duty 3.75 HP Blender. Please read all instructions thoroughly before initial use to ensure proper functionality and to prevent potential hazards.

2. Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury. This appliance is intended for commercial use only.

- Read all instructions before operating the blender.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by Waring Commercial may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of container while blending to prevent the possibility of severe injury to persons and/or damage to the blender. A scraper may be used but only when the blender is not running.
- Blades are sharp. Handle with care.
- Always operate blender with cover in place.
- When blending hot liquids, use caution as steam can cause burns.

3. Product Overview

The Waring Commercial CB15 is an ultra heavy-duty blender designed for high-volume commercial applications. It features a powerful motor and durable construction for consistent performance.



Figure 1: Waring Commercial CB15 Ultra Heavy Duty Blender with Stainless Steel Jar.

Key Components:

- **Motor Base:** Houses the 3.75 HP commercial motor and electronic touchpad controls.
- **Stainless Steel Container:** 1-gallon (4-liter) capacity with handles and a secure lid.
- **Blade Assembly:** Premium stainless steel blades designed for efficient blending.
- **Lid with Removable Cap:** Allows for ingredient addition during operation and steam release for hot liquids.



Figure 2: The CB15 blender includes the motor base with touchpad controls and a 1-gallon stainless steel container.

Control Panel Features:



Figure 3: Detailed view of the electronic touchpad controls.

- **STANDBY:** Power on/off button.
- **STOP:** Halts current blending operation.
- **LOW (I), MED (II), HIGH (III):** Selects continuous blending speeds.
- **PULSE:** Provides short bursts of power for chopping or quick blending.

4. Setup and Assembly

Before first use, ensure all packaging materials are removed. Wash the container, lid, and removable cap in warm, soapy water, then rinse thoroughly and dry. The motor base should be wiped clean with a damp cloth.

Assembly Steps:

1. Place the motor base on a stable, flat, and dry surface.
2. Ensure the container's blade assembly is securely fastened.
3. Place the stainless steel container onto the motor base, aligning the container's base with the motor base's coupling. The container should sit firmly.
4. Secure the lid onto the container. Ensure the lid clamps are engaged for safe operation.
5. Insert the removable cap into the lid opening.

5. Operating Instructions

The CB15 blender is designed for versatile use in commercial kitchens, capable of preparing soups, salsas, sauces, marinades, dressings, purees, batch cocktails, and smoothies.

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Video 1: Overview of the Waring Commercial CB15 Ultra Heavy Duty Blender range, demonstrating its power and versatility for various culinary tasks.

Basic Operation:

1. Plug the blender into a 120V, 5-15 phase outlet.
2. Press the **STANDBY** button to power on the unit. The indicator light will illuminate.
3. Add ingredients to the container. Do not exceed the MAX FILL line.
4. Secure the lid and lid cap.
5. Select the desired speed: **LOW**, **MED**, or **HIGH** for continuous blending.
6. For intermittent blending or chopping, use the **PULSE** button. Hold for desired duration, then release.
7. To stop blending, press the **STOP** button.
8. After use, press the **STANDBY** button to turn off the unit and unplug it from the outlet.

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Video 2: Demonstration of the Waring Commercial CB15 1-Gallon Food Blender line, showcasing its features and ease of use in a commercial setting.

Tips for Best Results:

- Cut solid ingredients into small pieces before adding to the blender.
- For optimal blending, add liquids first, then soft ingredients, followed by hard ingredients, and finally ice.
- Do not overfill the container.
- When blending hot liquids, start on a low speed and gradually increase. Hold the lid firmly and ensure the removable cap is in place to prevent splashes.

6. Maintenance and Cleaning

Regular cleaning and maintenance will extend the life of your Waring Commercial CB15 blender.

Cleaning:

- Always unplug the blender before cleaning.
- The stainless steel container, lid, and removable cap are dishwasher safe.
- Wipe the motor base clean with a damp cloth. Do not immerse the motor base in water.
- For quick cleaning, fill the container halfway with warm water and a drop of dish soap. Run on LOW speed for 30 seconds, then rinse thoroughly.

Storage:

Store the blender in a clean, dry place. The stackable design of the stainless steel container allows for efficient storage.

7. Troubleshooting

If your blender is not operating correctly, refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Blender does not start	Not plugged in; Power switch off; Overload protection activated.	Ensure plug is securely in outlet; Press STANDBY button; Reset overload protector (refer to full manual for location).
Ingredients not blending smoothly	Too little liquid; Too many solid ingredients; Ingredients too large.	Add more liquid; Reduce quantity of ingredients; Cut ingredients into smaller pieces.
Leaking from container base	Blade assembly not tightened; Gasket improperly seated or damaged.	Ensure blade assembly is securely tightened; Check and reseat or replace gasket.
Motor smells or overheats	Overloading the blender; Prolonged continuous operation.	Reduce load; Allow blender to cool down before resuming operation.

If the problem persists after attempting these solutions, please contact Waring Commercial customer service or an authorized service center.

8. Specifications

Feature	Detail
Brand	Waring
Model Number	CB15
Motor	3.75 HP Commercial
Capacity	1 Gallon (Stainless Steel Jar)
Controls	Electronic Touch Keypad (3-speed + Pulse)
Voltage	120V
Wattage	1800 watts
Plug Type	5-15 Phase Plug
Product Dimensions (D x W x H)	15"D x 15"W x 22.25"H
Item Weight	32.1 Pounds
Material	Stainless Steel Jar
Dishwasher Safe	Yes (Container, Lid, Cap)
Special Features	Auto Shut Off, Multiple Speeds, Programmable, Removable Blade, Safety Lock

9. Warranty and Support

Warranty Information:

The Waring Commercial CB15 Blender comes with a Limited Three-Year Motor Warranty when purchased from an authorized distributor. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, parts, or service, please contact Waring Commercial customer service. You can also visit theWaring Store on Amazon for additional product information and resources.

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