

Waring CB15P

Waring Commercial CB15P Ultra Heavy Duty 3.75 HP Blender Instruction Manual

Model: CB15P

1. SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating the Waring Commercial CB15P Blender. Failure to follow these instructions may result in injury or damage to the appliance.

- **Electrical Safety:** Ensure the blender is plugged into a grounded 120V, 5-15 phase outlet. Do not immerse the motor base in water or other liquids. Disconnect power before cleaning or servicing.
- **Blade Safety:** The blades are sharp. Handle the container and blade assembly with extreme care to prevent cuts. Never place hands or utensils into the container while the blender is operating.
- **Hot Liquids:** When blending hot liquids, use caution. Hot liquids can scald. Do not fill the container above the 'Max Fill' line for hot liquids. Always start at a low speed and gradually increase.
- **Overheating Protection:** The blender is equipped with an auto shut-off feature to prevent overheating. If the unit stops unexpectedly, allow it to cool down before resuming operation.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children or individuals with reduced physical, sensory, or mental capabilities.

2. PRODUCT OVERVIEW

The Waring Commercial CB15P is an ultra-heavy-duty blender designed for commercial use, featuring a powerful 3.75 HP motor and electronic touchpad controls. It is ideal for blending large loads and extended blending times, capable of preparing over 100 drinks per day. This model includes a BPA-free copolyester 1-gallon container.

Key Features:

- Ultra-heavy-duty, 3.75 HP commercial motor for large loads and long blending times.
- 1-gallon BPA-free copolyester container with two handles for carrying and pouring, and lid clamps for security.
- Variable-speed control with adjustable speeds from 1,700–18,000 RPM.
- PULSE feature for precise control over consistency.

- Electronic touchpad controls for ease of use.





Figure 1: Waring Commercial CB15P Ultra Heavy Duty Blender with Copolyester Jar.

THE CB15P IS BUILT FOR...

SOUPS

SAUCES

SMOOTHIES

BATTERS

DRESSINGS



Figure 2: The CB15P Blender is suitable for preparing soups, sauces, smoothies, batters, and dressings.



**1 GALLON
COPOLYESTER
CONTAINER**



**3.75 HP
MOTOR,
3-SPEED
TOUCHPAD
CONTROLS
+ PULSE**

INCLUDED WITH CB15P

Figure 3: Included components: 1-gallon copolyester container and 3.75 HP motor base with 3-speed touchpad controls and pulse function.



Figure 4: Close-up view of the electronic touchpad controls on the blender base.



DIMENSIONS

WIDTH **10.25"** HEIGHT **25.5"** DEPTH **10.25"**

Figure 5: Dimensions of the Waring CB15P Blender.

Product Videos:

Video 1: This video demonstrates the features and capabilities of the Waring Commercial CB15 line of heavy-duty blenders, including the Copolyester model, showcasing its powerful blending for various culinary tasks.

Video 2: An overview video highlighting Waring Commercial's range of kitchen equipment, including blenders, demonstrating their use in blending, food preparation, cooking, and brewing applications.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Placement:** Place the blender motor base on a stable, level, and dry surface. Ensure adequate ventilation around the unit.
3. **Container Assembly:** Ensure the blade assembly is securely fastened to the bottom of the copolyester container.
4. **Attaching Container:** Place the assembled container onto the motor base, aligning it properly. The container should sit firmly on the base.
5. **Securing Lid:** Place the lid onto the container and ensure the lid clamps are securely engaged. This is crucial for safe operation, especially with hot or large volumes.
6. **Power Connection:** Plug the blender into a dedicated 120V, 5-15 phase electrical outlet. The

'Standby' indicator light should illuminate.

4. OPERATION

The CB15P blender features intuitive electronic touchpad controls for various blending needs.

- Power On:** Press the **STANDBY** button to turn the blender on. The indicator light will glow green.
- Selecting Speed:** Choose your desired blending speed by pressing the **LOW**, **MED**, or **HIGH** buttons. The corresponding indicator light will illuminate.
- Pulse Function:** For short bursts of power or to chop ingredients, press and hold the **PULSE** button. Release the button to stop the pulse action.
- Stopping Operation:** To stop any blending cycle, press the **STOP** button.
- Variable Speed Control:** The blender offers variable speed control within each setting (Low, Med, High) to achieve precise consistency. Start at a lower speed and gradually increase as needed for optimal results.
- Loading Ingredients:** Always add liquids first, then soft ingredients, followed by hard ingredients and ice. Ensure the lid is securely fastened before starting.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Waring Commercial CB15P Blender.

- Disconnect Power:** Always unplug the blender from the power outlet before cleaning.
- Container Cleaning:** The copolyester container and lid are dishwasher safe. For manual cleaning, wash with warm, soapy water, rinse thoroughly, and air dry. Use a brush to clean around the blades carefully.
- Motor Base Cleaning:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water. Avoid using abrasive cleaners or scouring pads, as they may damage the finish.
- Blade Care:** Inspect the blades regularly for any signs of wear or damage. If blades become dull or damaged, contact authorized service personnel for replacement.
- Storage:** Store the blender in a clean, dry place when not in use.

6. TROUBLESHOOTING

If you encounter issues with your CB15P Blender, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Blender does not start	Not plugged in; power switch off; container not properly seated; lid not secured.	Check power connection; ensure container and lid are correctly assembled and secured.
Ingredients not blending effectively	Too little liquid; container overfilled; ingredients too large; air pocket around blades.	Add more liquid; reduce ingredient quantity; cut ingredients into smaller pieces; use pulse function or tamper to dislodge air pockets.

Problem	Possible Cause	Solution
Blender stops during operation (overheating)	Motor overloaded or overheated.	Unplug the unit and allow it to cool for at least 15-20 minutes. Reduce load or liquid viscosity before restarting.
Unusual noise or vibration	Container not seated correctly; damaged blade assembly; foreign object in container.	Ensure container is properly seated. Disconnect power and inspect blades for damage or obstructions. Contact service if issue persists.

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

7. SPECIFICATIONS

Feature	Detail
Brand	Waring
Model Number	CB15P
Motor	3.75 HP Commercial Motor
Capacity	1 Gallon (Copolyester Container)
Controls Type	Electronic Touchpad (CB15P)
Number of Speeds	3 (Low, Med, High) + Pulse
Voltage	120V
Product Dimensions	10.25"D x 10.25"W x 25.5"H
Item Weight	35 pounds
Special Features	Auto Shut Off, Multiple Speeds, Programmable, Removable Blade, Safety Lock
Material Type Free	BPA Free
Blade Material	Stainless Steel

8. WARRANTY AND SUPPORT

The Waring Commercial CB15P Blender comes with a **3 Year Limited Warranty**. This warranty covers defects in materials and workmanship under normal use and service.

For warranty claims, technical support, or service inquiries, please contact Waring Commercial customer service. Ensure you have your product model number (CB15P) and proof of purchase available when contacting support.

For further assistance, visit the official Waring Commercial website or consult your product's original documentation.

