

Waring WSB55

Waring Commercial Big Stix WSB55 Immersion Blender Instruction Manual

Model: WSB55

1. PRODUCT OVERVIEW

The Waring Commercial Big Stix WSB55 is a heavy-duty immersion blender designed for professional use in commercial kitchens. It is engineered for efficient mixing, pureeing, and emulsifying of various food items, including soups, sauces, smoothies, batters, and dressings. This model features a powerful 1 HP, 750-watt variable speed motor and a durable 14-inch removable stainless steel shaft, capable of processing up to 15 gallons (60 quarts) of product.

Key features include:

- **High-Efficiency 1 HP, 750-Watt Variable Speed Motor:** Provides consistent power for demanding tasks.
- **14-Inch Removable Stainless Steel Shaft:** Durable, easy to clean, and suitable for deep containers.
- **Rubberized Comfort Grip and Second Handle:** Ensures secure and controlled operation, reducing user fatigue.
- **All-Purpose Stainless Steel Blade:** Designed for effective blending and emulsification.
- **Capacity:** Suitable for mixing up to 15 gallons (60 quarts).
- **Continuous ON Feature:** Allows for extended operation without holding down a button.





Figure 1: Waring Commercial Big Stix WSB55 Immersion Blender. This image displays the complete immersion blender unit, highlighting its ergonomic design and stainless steel shaft.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury.

- **Read All Instructions:** Familiarize yourself with the entire manual before operation.
- **Electrical Safety:** Ensure the power supply matches the voltage specified on the blender. Do not operate with a damaged cord or plug. Keep hands, hair, clothing, and utensils away from the moving blade during operation.
- **Personal Safety:** Always use the second handle for better control. Avoid contact with moving parts. Do not immerse the motor housing in water or other liquids.
- **Blade Safety:** The blade is sharp. Handle the shaft and blade assembly with extreme care, especially during assembly, disassembly, and cleaning.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children or individuals with reduced physical, sensory, or mental capabilities.
- **Proper Use:** Use the appliance only for its intended purpose as described in this manual. Do not use attachments not recommended by the manufacturer.
- **Maintenance:** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

3. COMPONENTS

The Waring Commercial Big Stix WSB55 immersion blender consists of the following main components:

- **Motor Housing:** Contains the 1 HP, 750-watt variable speed motor and control switches.
- **Removable Shaft:** The 14-inch stainless steel shaft that attaches to the motor housing.
- **Stainless Steel Blade:** Located at the end of the shaft, designed for blending.
- **Comfort Grip Handle:** The primary handle for holding the unit.
- **Second Handle:** Provides additional stability and control during operation.



INCLUDED WITH WSB55

Figure 2: Exploded view of the WSB55 components, showing the high-efficiency 1 HP motor housing, the removable shaft, and the stainless steel blade.

4. SETUP

Before first use, ensure all packaging materials are removed and the unit is clean.

1. **Attach the Shaft:** Align the removable stainless steel shaft with the motor housing. Push and twist until it locks securely into place. Ensure a tight connection to prevent damage during operation.
2. **Position for Use:** Place the blender into the container with the food item to be processed. Ensure the container is stable and large enough to prevent splashing.
3. **Power Connection:** Plug the power cord into a grounded electrical outlet that matches the specified voltage (120V).

5. OPERATING INSTRUCTIONS

The WSB55 immersion blender is designed for ease of use with variable speed control.

1. **Submerge the Blade:** Fully submerge the blade guard in the food item before starting the blender to prevent splashing.
2. **Start Blending:** Press and hold the ON button. For continuous operation, use the continuous ON feature

if available on your model.

3. **Adjust Speed:** Use the variable speed control dial located on the motor housing to adjust the blending speed according to your desired consistency. Start at a lower speed and gradually increase as needed.
4. **Blend Evenly:** Move the blender up and down and around the container to ensure all ingredients are thoroughly processed.
5. **Stop Blending:** Release the ON button or deactivate the continuous ON feature. Wait for the blade to completely stop before removing the blender from the food.

THE WSB55 IS BUILT FOR...

SOUPS

SAUCES

SMOOTHIES

BATTERS

DRESSINGS



Figure 3: The WSB55 is suitable for preparing various food items such as soups, sauces, smoothies, batters, and dressings, as illustrated with fresh tomatoes.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygienic operation of your immersion blender.

- **Unplug Before Cleaning:** Always unplug the unit from the power outlet before cleaning.
- **Disassemble:** Detach the stainless steel shaft from the motor housing by twisting and pulling.

- **Shaft Cleaning:** The removable stainless steel shaft is dishwasher safe. Alternatively, it can be hand-washed with warm, soapy water. Rinse thoroughly and dry immediately.
- **Motor Housing Cleaning:** Wipe the motor housing with a damp cloth. Do NOT immerse the motor housing in water or any other liquid.
- **Storage:** Store the blender in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Waring Commercial Big Stix WSB55, refer to the following common troubleshooting steps:

- **Blender Does Not Start:**
 - Check if the unit is properly plugged into a functional power outlet.
 - Ensure the shaft is securely attached to the motor housing.
 - Verify that the power outlet is receiving power.
- **Motor Runs, But Blade Does Not Turn:**
 - The shaft may not be correctly engaged with the motor. Disassemble and reattach the shaft, ensuring it locks into place.
 - Check for any obstructions around the blade.
- **Excessive Vibration or Noise:**
 - Ensure the shaft is securely attached.
 - Check for bent or damaged blades. If damaged, contact customer support for replacement parts.
- **Poor Blending Performance:**
 - Ensure the blade is fully submerged in the ingredients.
 - Adjust the variable speed setting to a higher speed.
 - Process smaller batches if the capacity is exceeded.

If problems persist after following these steps, contact Waring Commercial customer support.

8. SPECIFICATIONS

Detailed specifications for the Waring Commercial Big Stix WSB55 Immersion Blender:

Feature	Specification
Brand	Waring
Model Number	WSB55
Motor	1 HP, 750 Watt
Voltage	120V
Shaft Length	14 inches
Capacity	15 Gallons (60 Quarts)

Feature	Specification
Product Dimensions (D x W x H)	5.5" x 5" x 29"
Item Weight	9.08 pounds
Blade Material	Stainless Steel
Material Type Free	BPA Free
UPC	040072002120



Figure 4: The WSB55 features a 14-inch shaft and is designed for a 15-gallon (60-quart) capacity.



DIMENSIONS

WIDTH 5" HEIGHT 29" DEPTH 5.5"

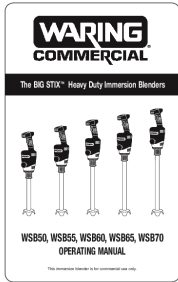
Figure 5: Dimensional overview of the WSB55, showing a width of 5 inches, height of 29 inches, and depth of 5.5 inches.

9. WARRANTY AND SUPPORT

The Waring Commercial Big Stix WSB55 Immersion Blender comes with a **Limited 1-Year Warranty** from the manufacturer.

For warranty claims, technical assistance, or to purchase replacement parts, please contact Waring Commercial customer support. You can find more information and contact details by visiting the official Waring Store online: [Waring Commercial Products Store](#).

Related Documents - WSB55



[Waring BIG STIX™ Heavy Duty Immersion Blenders Operating Manual - WSB50, WSB55, WSB60, WSB65, WSB70](#)

Operating manual for Waring BIG STIX™ Heavy Duty Immersion Blenders (Models WSB50, WSB55, WSB60, WSB65, WSB70). Includes important safeguards, operating instructions, cleaning and sanitizing procedures, product specifications, warranty information, and service details for commercial use.



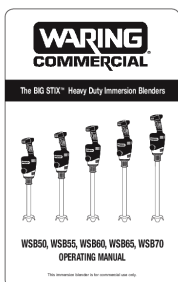
[Waring The BIG STIX Heavy Duty Immersion Blenders Operating Manual](#)

Comprehensive operating manual for Waring The BIG STIX Heavy Duty Immersion Blenders (WSB50, WSB55, WSB60, WSB65, WSB70). Covers important safeguards, assembly, operation, cleaning, thermal protection, and warranty information.



[Waring The BIG STIX Heavy Duty Immersion Blenders Operating Manual](#)

Operating manual for Waring The BIG STIX Heavy Duty Immersion Blenders (WSB50, WSB55, WSB60, WSB65, WSB70). Includes safety instructions, usage, assembly, cleaning, and warranty information for commercial use.



[Waring BIG STIX™ Heavy Duty Immersion Blenders Operating Manual](#)

Operating manual for Waring BIG STIX™ Heavy Duty Immersion Blenders (WSB50, WSB55, WSB60, WSB65, WSB70), covering safety, operation, cleaning, and warranty information for commercial use.



[Waring BIG STIX Heavy Duty Immersion Blender Operating Manual](#)

This operating manual provides essential safety guidelines, operating instructions, cleaning procedures, and warranty information for Waring BIG STIX Heavy Duty Immersion Blenders, including models WSB50, WSB55, WSB60, WSB65, and WSB70.



[Waring BIG STIX Heavy Duty Immersion Blenders Operating Manual](#)

Comprehensive operating manual for Waring BIG STIX Heavy Duty Immersion Blenders (WSB50, WSB55, WSB60, WSB65, WSB70). Includes safety instructions, operating procedures, cleaning guidelines, and warranty information for commercial use.