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Waring WSB50

Waring WSB50 Big Stix Heavy Duty Immersion Blender User Manual

Model: WSB50

Brand: Waring

1. INTRODUCTION

The Waring WSB50 Big Stix 12-inch Immersion Blender is engineered for commercial use, designed to efficiently blend, puree, and emulsify a variety of ingredients in large volumes. Its robust construction and powerful motor make it suitable for high-volume kitchen environments.

Key Features:

- 1 HP, heavy-duty motor
- 750W variable-speed motor with up to 18,000 RPM on HIGH
- Designed for capacities up to 10 gallons / 40 quarts / 37.8 liters
- Continuous ON feature for extended operation
- cETLus and NSF certified for commercial safety and sanitation standards





Figure 1: Waring WSB50 Big Stix Heavy Duty Immersion Blender, showcasing its sleek black and silver design with the 12-inch shaft attached.

2. PRODUCT COMPONENTS

The WSB50 Immersion Blender consists of a powerful motor housing and a removable stainless steel shaft with a blending blade. These components are designed for easy assembly, disassembly, and cleaning.

- **Motor Housing:** Contains the 1 HP, 750W variable-speed motor and control buttons.
- **12-inch Removable Shaft:** Made of durable stainless steel, designed for deep access into large containers.
- **Stainless Steel Blade:** Integrated into the shaft for efficient blending, pureeing, and emulsifying.



Figure 2: Exploded view of the Waring WSB50 Immersion Blender, illustrating the separate motor housing, 12-inch shaft, and stainless steel blade for easy assembly and cleaning.

3. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the removable shaft and blade assembly with warm, soapy water. Rinse

thoroughly and dry. Wipe the motor housing with a damp cloth.

3. **Assembly:** Align the removable shaft with the motor housing. Twist and lock the shaft into place until it clicks securely. Ensure it is firmly attached before operation.
4. **Power Connection:** Plug the blender into a standard 120V, 5-15 phase electrical outlet. Ensure the outlet is properly grounded.

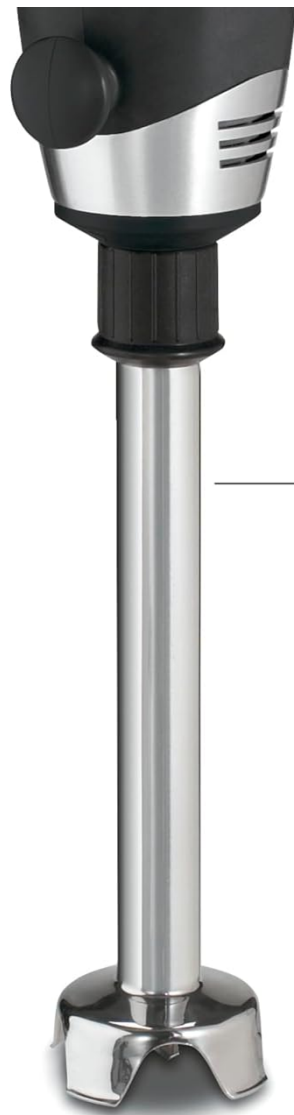
4. OPERATING INSTRUCTIONS

General Operation:

1. **Preparation:** Place ingredients into a suitable container. The WSB50 is designed for up to 10-gallon capacity.
2. **Immersion:** Immerse the blending shaft into the ingredients, ensuring the blade guard is fully submerged before starting the motor to prevent splashing.
3. **Power On:** Press the ON button to start the blender.
4. **Adjust Speed:** Use the variable speed control dial located on the top of the motor housing to adjust the blending speed from low to high (up to 18,000 RPM).
5. **Continuous Operation:** For extended blending tasks, engage the 'Continuous ON' feature. Refer to the specific button or switch on your model for activation.
6. **Blending Technique:** Move the blender up and down and around the container to ensure all ingredients are thoroughly processed.
7. **Power Off:** Once desired consistency is achieved, release the ON button or disengage the 'Continuous ON' feature. Wait for the blade to stop completely before removing the blender from the ingredients.

Recommended Uses:

- Smooth sauces and dressings
- Pureed soups and marinades
- Batters and smoothies
- Emulsifying various food preparations



**12" SHAFT;
10-GALLON/40-QUART
CAPACITY**

FEATURES

Figure 3: The Waring WSB50 Immersion Blender being used to blend ingredients in a large pot, demonstrating its reach and ease of handling for commercial applications.

Product Video:

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Video 1: An official product video demonstrating the Waring WSB50 Big Stix Heavy Duty Immersion Blender in action, highlighting its features and performance in a commercial kitchen setting.

5. MAINTENANCE AND CLEANING

1. **Disassembly:** Unplug the blender from the power outlet. Twist and unlock the shaft from the motor housing.
2. **Shaft Cleaning:** The 12-inch stainless steel shaft and blade assembly are dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive brush. Rinse thoroughly.
3. **Motor Housing Cleaning:** Wipe the motor housing with a damp cloth. Do NOT immerse the motor housing in

water or any other liquid.

4. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing. Store the blender in a clean, dry place.

6. TROUBLESHOOTING

If you encounter any issues with your Waring WSB50 Immersion Blender, please refer to the following general guidelines:

- **Blender Not Starting:** Ensure the unit is properly plugged into a functional power outlet. Check if the shaft is securely attached to the motor housing.
- **Reduced Performance:** Verify that the blade is clean and free from obstructions. Ensure the unit is not overloaded beyond its recommended capacity.
- **Unusual Noise/Vibration:** Discontinue use immediately. Check for any loose parts or damage.

For persistent issues or repairs, please contact Waring Customer Service.

7. SPECIFICATIONS

Feature	Specification
Brand	Waring
Model	WSB50
Shaft Length	12 inches
Motor Power	1 HP
Wattage	700 watts (750W variable-speed)
Voltage	120 Volts
Number of Speeds	Variable (up to 18,000 RPM)
Capacity	10 Gallons / 40 Quarts / 37.8 Liters
Product Dimensions (D x W x H)	5"D x 5.5"W x 27"H
Item Weight	8.3 Pounds
Material	Stainless Steel
Dishwasher Safe	Yes (Removable Shaft)
Certifications	cETLus, NSF
UPC	703168637421



DIMENSIONS

WIDTH 5" HEIGHT 27" DEPTH 5.5"

Figure 4: Detailed dimensions of the Waring WSB50 Immersion Blender, showing its height, width, and depth for proper placement and storage.

8. WARRANTY AND SUPPORT

Warranty Information:

The Waring WSB50 Big Stix Heavy Duty Immersion Blender comes with a **Limited 1-year warranty**. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, service, or warranty inquiries, please contact Waring Customer Service. You can find contact information on the official Waring Commercial website or through your product retailer.

Online Resources: Visit the Waring Commercial website for additional product information, FAQs, and support documents.

