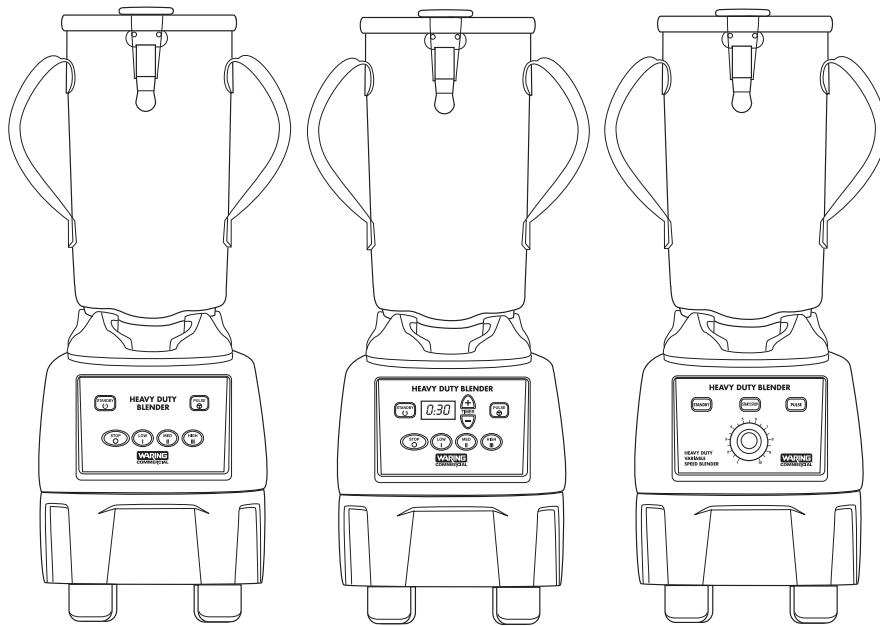


WARING COMMERCIAL[®]

1 GALLON BLENDERS

120 V



CB15 (P, T, TP, V, VP)

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

- 1. READ ALL INSTRUCTIONS.**
- 2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. To protect against electrical hazards, do not immerse the blender base in water or other liquids.
4. Avoid coming into contact with moving parts.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. The use of attachments, including canning jars, not recommended by the appliance manufacturer may cause hazards.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Keep hands and utensils out of container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A rubber scraper may be used, but must be used only when the blender is not running.
10. Blades are sharp. Handle carefully.
11. Always operate blender with cover in place.
12. When blending hot liquids, completely remove the stopper in the cover before turning on the blender. See Hot Blending Instructions, page 9.
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

14. Children should be supervised to ensure that they do not play with the appliance.
15. DO NOT use carbonated liquids in the blender jar or any blending container. Using carbonated liquids in the included blender jar or any other compatible blender jar may result in injury.

SAVE THESE INSTRUCTIONS

SPECIFICATIONS

- Capacity: 4 Litre Working Capacity
- Rating: 120 Volts–60HZ–Single Phase AC –15.0 Amps.
(U.S. models only)
- Base: Die-cast – gray coating
- Container: Stainless steel with stainless steel blades – rubber clamp-on lid
- Bearing: High performance ball bearing
- Cord: 7 foot (2.44 m) – 3-conductor ground cord with strain relief in base
- Overall Height: 26 inches (66 cm)
- Weight: 38 pounds (17.2 kg) net – Shipping Weight 41 pounds (18.6 kg)
- cETLus, NSF, Listed
- Operating Cycle: 3 min. ON/1 min. OFF

120V GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor cord set.

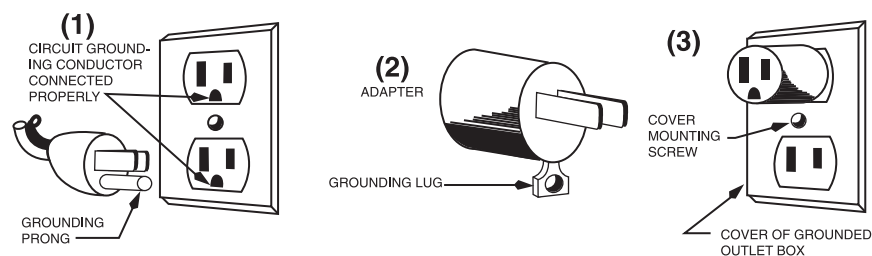
120-volt units are supplied with a molded 3-prong grounding-type plug (NEMA 5-15P) and should be used in combination with a properly connected grounding type outlet, as shown in Figure 1.

If a grounding type outlet is not available, an adapter, shown in Figure 2, may be utilized to enable a 2-slot wall outlet to be used with a 3-prong plug. **(NOTE:** Use of an adapter is not permitted in Canada and Europe.)

Referring to Figure 3, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

Caution: Before using an adapter, it must be determined that the outlet cover-plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

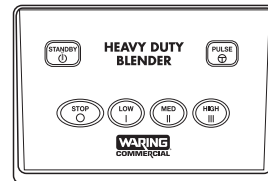
Green/Yellow: Earth Ground • Blue: Neutral • Brown: Live
NOTE: User-installed cord set plugs are not permitted in Europe.



CB15/CB15P OPERATION

1. Before starting, make sure that the blender cord is unplugged.

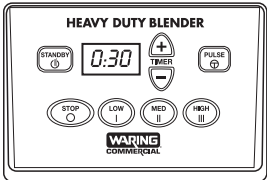
2. Position container assembly on motor base so that it is firmly seated and not tilting to one side. Plug blender cord into outlet.



3. Put ingredients into container. Always add liquid ingredients first, unless otherwise specified in recipe. Do not fill above Max line. Place cover securely on container and fasten the cover clamps.
4. **Press the STANDBY button to turn on the blender.** Green LED will illuminate. For continuous operation, press either the LOW, MED, or HIGH button. When finished blending, press STOP. For momentary operation, press the PULSE button; motor will run on HIGH speed until the button is released.
NOTE: Your CB15 utilizes a Slow Start™ feature. When pressing MED or HIGH, the unit will start in the LOW position for 1 second and then switch to the setting selected. This allows for a more even blending of ingredients in container.
5. Always hold container with one hand when starting and while blending. Never operate without jar lid properly clamped in place.
6. Allow motor to come to a complete stop before removing container. Never place the container on the motor base or remove it from the motor base while the motor is running.
7. Press the STANDBY button again to turn off the blender.
8. Remove the container from the motor base and empty the contents.

9. Wash and dry container after each use. See separate **Cleaning & Sanitizing Instructions for All Waring Blenders.**
10. **Not for water-jet cleaning.**
11. The use of ear protection is recommended during extended operating periods.

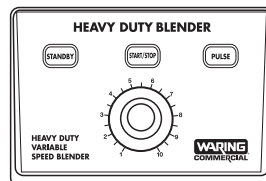
CB15T/ CB15TP OPERATION

1. Before starting, make sure that the blender cord is unplugged.
2. Position container assembly on motor base so that it is firmly seated and not tilting to one side. Plug blender cord into outlet.
3. Put ingredients into container. Always add liquid ingredients first, unless otherwise specified in recipe. Do not fill above Max line. Place cover securely on container and fasten the cover clamps.
4. Press the STANDBY button to turn on the blender. Press the UP arrow or DOWN arrow. The initial time will be 10 seconds.
5. Push the UP arrow to set the time required. The timer will advance only in 10-second intervals. Timer can be set to the maximum of 3 minutes.
6. Select and press a speed button; the blender will start and run for that selected time. It will count down in 1-second intervals and stop at 0. **NOTE:** If you want to increase or decrease time while timer is counting down, press UP or DOWN arrows. Timer will increase or decrease in 10-second intervals. After 5 seconds, the timer will turn off and return to manual mode.

7. When using the timer again, the initial time will be the last time set. **NOTE:** If unit has been unplugged, the timer will default back to 10 seconds.
8. Always hold container with one hand when starting and while blending. Never operate without container lid properly clamped in place.
9. Allow motor to come to a complete stop before removing container. Never place the container on the motor base or remove it from the motor base while the motor is running.
7. Press the STANDBY button again to turn off the blender.
8. Remove the container from the motor base and empty the contents.
9. Wash and dry container after each use. See separate **Cleaning & Sanitizing Instructions for All Waring Blenders.**
10. **Not for water-jet cleaning.**
11. The use of ear protection is recommended during extended operating periods.

CB15V/ CB15VP OPERATION

1. Before starting, make sure that the blender cord is unplugged.
2. Position container assembly on motor base so that it is firmly seated and not tilting to one side. Plug blender cord into outlet.
3. Put ingredients into container. Always add liquid ingredients first, unless otherwise specified in recipe. Do not fill above Max line. Place cover securely on container and fasten the cover clamps.



4. **Press the green STANDBY button to turn on the blender.** Green LED will illuminate and remain steady. Select the desired speed with the variable speed control knob. Press the red START/STOP button to begin blending. You may change the speed with the variable speed control knob anytime during blending. When finished blending, press START/STOP button. For momentary operation, press the gray PULSE button; motor will run on HIGH speed until the button is released. The green LED will blink during operation.
5. Always hold container with one hand when starting and while blending. Never operate without container lid properly clamped in place.
6. Allow motor to come to a complete stop before removing container. Never place the container on the motor base or remove it from the motor base while the motor is running.
7. Press the STANDBY button again to turn off the blender.
8. Remove the container from the motor base and empty the contents.
9. Wash and dry container after each use. See separate **Cleaning & Sanitizing Instructions for All Waring Blenders.**
10. **Not for water-jet cleaning.**
11. The use of ear protection is recommended during extended operating periods.

TO REALIZE MAXIMUM SERVICE LIFE, OBSERVE THE FOLLOWING PRECAUTIONS:

1. Do not lubricate container bearing, drive shaft, or shaft seals. These parts are lubricated and sealed at the factory and do not require any further lubrication.

2. Reduce amounts of material processed to less than the full 4-liter capacity when working with viscous or fibrous materials.
3. When cleaning exterior of container, keep it in normal, upright operating position to prevent liquids from running into the bearing through the bottom end.

HOT BLENDING INSTRUCTIONS: IMPORTANT!

To minimize the possibility of scalding when blending hot materials, the following precautions and procedures must be observed:

- Hot materials are those which are 100°F (38°C) or hotter.
- Always start blending on lowest speed setting, then progress to desired speed.
- Never stand directly over blender when it is being started or while it is running.
- Constant monitoring of the condition of the container lid gasket and the container lid clamps is mandatory. Replace these parts if they become worn or loose, or are damaged in any way.

MAINTENANCE

Motor – Not for water-jet cleaning.

The Waring Commercial Blender ball-bearing motor requires no greasing or oiling. Sealed-in lubrication provides smooth unit operation.

Container – The stainless steel container can be sterilized without injury to the bearing.

Container pad is to be washed and rinsed in solutions as noted in the separate Cleaning and Sanitizing Instructions.

Depending on the operating conditions, service life of the main components of the container blade assembly, socket head shaft and shaft seals is 500 hours of actual running time.

When any one of these main components has worn to the extent that replacement is required, it is likely that the other components will need to be replaced also. It is therefore recommended that container blade assemblies be replaced as a unit.

Die-cast lock nut must be tightened securely (65 to 70 foot-pounds torque) when reassembling container.

Power Supply Cord – The power supply cord should not be replaced by the end user. The power supply cord should be replaced only by the manufacturer's authorized importer (or, in the United States and Canada, by an authorized Service Center).

NOTE: All parts require constant monitoring for conditions requiring replacement. For assistance, contact your nearest Service Center.

LIMITED THREE-YEAR MOTOR WARRANTY LIMITED TWO-YEAR WARRANTY

Waring warrants every new Waring® Commercial Blender to be free from defects in material and workmanship for a period of two years from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semiliquids, providing it has not been subject to loads in excess of the indicated rating. In addition, the motor in this appliance has a full three-year warranty.

Under this warranty, Waring, during the warranty period, will repair or replace any part which, upon our examination, is defective in materials or workmanship, provided the product is delivered prepaid to the Waring Service Center at: 314 Ella T. Grasso Ave. Torrington, CT 06790, or any Factory Approved Service Center. This warranty does not:

a) apply to any product which has become worn, defective, damaged or broken due to misuse or due to repairs or servicing by other than the Waring Service Center or a Factory Approved Service Center, or due to abuse,

misuse, overloading or tampering; or b) cover incidental or consequential damages of any kind.

The two-year warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or warranty statements. For Waring products sold outside of the U.S. and Canada, the warranty is the responsibility of the local importer or distributor. This warranty may vary according to local regulations.

Warning: This warranty is void if appliance is used on Direct Current (DC)

SERVICE

or nearest Authorized Service Center.

Replacement parts for Waring out-of-warranty repairs are obtainable at the above address.

NOTE: If your application involves the processing of biologically active materials, any items returned for service must be sterilized before being shipped. Such items must be clearly identified as having been sterilized, both by a tag on the item itself and by a statement in the accompanying correspondence. Waring will not accept delivery of any returns unless they are so identified.