



Heavy-Duty Immersion Blenders

BIG STIK®
EVOLUTION X®



**WSB500X, WSB550X, WSB600X,
WSB650X, WSB700X**

These immersion blenders are for commercial use only.

IMPORTANT SAFEGUARDS

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

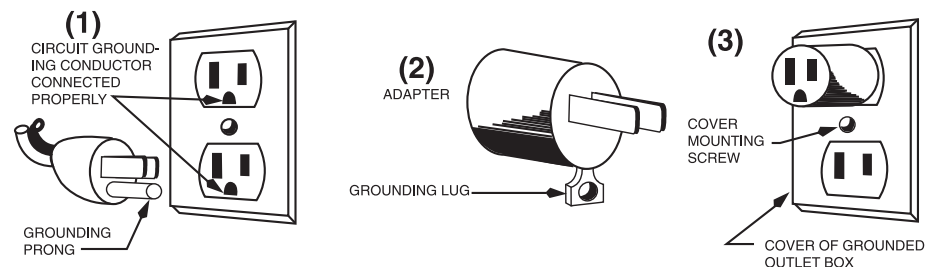
1. READ ALL INSTRUCTIONS.

2. To protect against risk of electrical shock, do not place power pack in water or other liquids. Only the protective blade guard and shaft of this appliance have been designed for submersion in water or other liquids. Never submerge any other portion of this unit in any liquid.
3. This appliance should not be used by children. Care should be taken when used near children.
4. Unplug from outlet when not in use and before putting on or taking off parts.
5. Avoid contact with moving parts.
6. Keep hands, hair, clothing, and utensils away from blade and mixing container while operating the immersion blender to prevent the possibility of severe injury to persons and/or damage to the unit.
7. A spatula may be used, but only when the unit is not operating.
8. Do not operate the Waring® immersion blender or any other electrical appliance with a damaged cord or plug, or after the unit malfunctions or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended or sold by Waring for this specific model may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Blades are very sharp. Handle carefully.
13. When mixing liquids, especially hot liquids, use a tall container to reduce spillage and possibility of injury.

CONFORMS TO ANSI/UL STD.763 & CSA CSS.2 NO. 195-M1987

SAVE THESE INSTRUCTIONS

APPROVED FOR COMMERCIAL USE



For your protection, Waring® immersion blenders are made with a 3-conductor cord set equipped with a molded 3-prong grounding-type plug that 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 obtained to enable a 2-slot wall outlet to be used with a 3-prong plug.

Referring to Figure 3, the adapter must be grounded by attaching its grounding lug with 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.

NOTE: Use of an adapter is not permitted in Canada.

BEFORE YOU BEGIN

It's recommended to do a full cleaning before first use - see the Cleaning Instructions on page 6. Read all instructions carefully for detailed operating procedures.

NOTE: Always unplug the Waring® immersion blender before cleaning the metal blade.

USING YOUR WARING® IMMERSION BLENDER

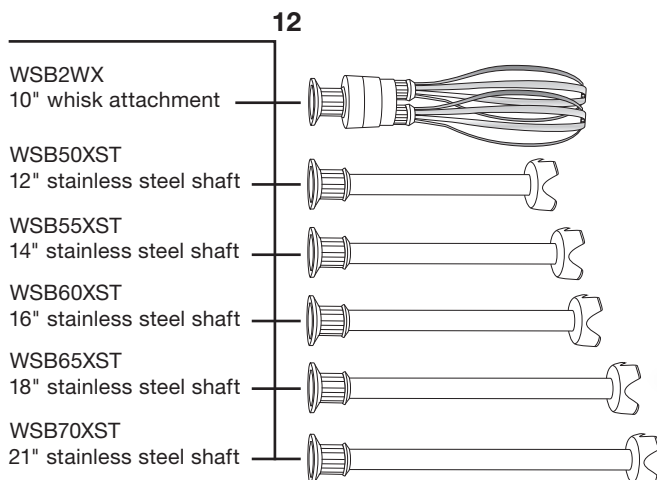
Waring® immersion blenders are intended for use in restaurants, large kitchens, and small businesses for mixing and liquidizing to give various foods a perfect consistency. You can use one directly in the pot to mix everything from fish soups, stews, creams, and salad dressings to pancake mixes, pastes, sauces, mayonnaise, and much, much more. For nurseries or for special diets, use the immersion blender to prepare purées of cooked vegetables, porridge, fruit creams, etc.

PARTS & FEATURES



Electronic control panel with easy-touch speed adjustment and LED indicators for precise speed settings from 1 to 9.

1. Serviceable cord
2. Main power ON/OFF switch
3. Dual-trigger design
4. Rubberized comfort grip
5. Electronic control panel
6. Control panel power button
7. Easy-touch buttons to adjust speed
8. Patented pivoting second handle with handle rotation-adjustment button
9. Cord wrap clip for storage
10. Completely sealed stainless steel shaft
11. Stainless steel cutting blade
12. Optional attachments



ASSEMBLY

With unit unplugged, align the shaft with the power pack and turn it a quarter turn following arrows on the shaft to lock into place.

OPERATION INSTRUCTIONS FOR THE IMMERSION BLENDER

Main Operation:

1. **Turn On:** Turn on (I) the main power ON/OFF switch at the top of the handle (see part #2).
2. **Activate:** Press the control panel power button (see part #6) and one of the trigger buttons (see part #3)
3. **Release:** Release the control panel power button but hold the trigger button to keep the unit running.
4. **Adjust Speed:** Use the “-” or “+” buttons on the control panel to adjust the speed while the unit is running (see part #7).
5. **Turn Off:** Release the trigger to stop the blender.
6. **Main Power:** When not in use, turn off (O) the main power switch at the top of the handle (see part #2).

Continuous Run Operation:

1. **Turn On:** Ensure the main power ON/OFF switch is on (I).
2. **Enter Continuous Mode:** Simultaneously press and hold the control panel power button (see part #6) and one of the trigger buttons (see part #3) for 3 seconds until the speed display flashes. Then release both buttons. The unit will remain on until you turn it off. Speed can be adjusted with the “-” or “+” buttons (see part #7).
3. **Exit Continuous Mode:** Press either the control panel power button or one of the trigger buttons to stop continuous mode and stop the blender.
4. **When Not in Use:** Turn off (O) the main power ON/OFF switch at the top of the handle.

Tips:

- **Speed Check:** To check the last speed used before activating the unit, switch on the main power and press any button or trigger. The speed will light on the control panel.
- **Set Speed:** Set the speed after activating the immersion blender by using the “-” or “+” buttons.
- **Fast Scroll:** Use Fast Scroll to quickly adjust the speed by pressing and holding the “-” or “+” buttons when the main power is ON but blade is not running.
- **Cord Wrap:** Your immersion blender comes with a convenient cord wrap clip, attached to the top of the blending shaft. Wrap cord around clip and top of handle for neat and easy storage.

Secondary Pivoting Handle Adjustment:

Your immersion blender includes a secondary handle with a rubberized grip for better ergonomic control. The handle can be adjusted to 7 different positions to suit your needs.

To Adjust Second Pivoting Handle:

Press and hold the round handle-rotation adjustment button, and move the handle to your desired position. The handle will lock into place when properly adjusted.

RESETTING THERMAL PROTECTION

This immersion blender is equipped with a manual reset switch to protect the motor from overheating. If your immersion blender stops running under heavy use, press the power switch to the OFF button, unplug the power cord, and allow approximately 5 minutes for the motor to cool down. Plug the power cord back into the outlet and continue blending.

CLEANING INSTRUCTIONS

THE WSB500X/WSB550X/WSB600X/WSB650X/WSB700X IMMERSION BLENDERS MUST BE CLEANED AND DRIED AFTER EACH USE ACCORDING TO THE FOLLOWING INSTRUCTIONS.

- It's recommended to do a full cleaning before first use:
- Wash, rinse, and sanitize the stainless steel portion of the immersion blender prior to initial use, after each use, or whenever it will not be used again within a period of 1 hour.
- Use washing solutions based on non-sudsing detergents and chlorine-based sanitizing solutions having a minimum chloride concentration of 100 PPM.

The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used.

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
Washing	International Products Corporation LF2100 Liquid Low-Foam Cleaner	1%–2%: 1¼ – 2¾ ounce/gallon (lower dilution of 1% for normal cleaning and up to 2% for more stubborn soils)	Room temperature
Rinsing	Plain water		Warm 95°F (35°C)
Sanitizing	Clorox® regular bleach (8.25% hypochlorite concentration)	2 teaspoons/gallon (alternatively, a bleach with 5.25% hypochlorite concentration can be used at dilution of 3 teaspoons/gallon)	Room temperature

- In applications requiring repetitive use, frequent cleaning will prolong life.
- To wash and sanitize:
1. Rinse the exterior and interior stainless steel shaft under running water. Scrub and flush the exterior and interior stainless steel portion to dislodge and remove as much food residue as possible.

2. Wipe down the stainless steel shaft with a soft cloth or sponge dampened with the washing solution.
3. Immerse approximately ¾ of the length of the stainless steel shaft in a container of the washing solution and run for two (2) minutes at high speed.
4. Repeat steps two (2) and three (3), using clean rinse water in place of the washing solution.

NOTE: In order to minimize the possibility of scalding, temperature of the washing solution and rinse water must not exceed 115°F (46°C).

5. Do not rinse after sanitizing is complete. Allow to air-dry before use.
- NOTE:** DO NOT IMMERSE POWER PACK IN WASHING SOLUTION, RINSE WATER, OR SANITIZING SOLUTION. PREVENT LIQUID FROM RUNNING INTO POWER PACK BY WRINGING ALL EXCESS MOISTURE FROM CLOTHS OR SPONGES BEFORE USING THEM.

MODELS AND ACCESSORIES	
WSB500X	Power Pack & 12" Shaft
WSB550X	Power Pack & 14" Shaft
WSB600X	Power Pack & 16" Shaft
WSB650X	Power Pack & 18" Shaft
WSB700X	Power Pack & 21" Shaft
WSB2WX	10" Whisk Attachment
WSB50XST	12" Shaft
WSB55XST	14" Shaft
WSB60XST	16" Shaft
WSB65XST	18" Shaft
WSB70XST	21" Shaft
WSBWP	10" Whipping Paddle Replacement Set
WSBPPX	Power Pack Only
WSB01X	Wall Mountable Hanger
WSBBC	Blender Bowl Clamp
CAC206	Coupling Replacement Kit
CAC180	Blade Replacement Kit for WSB500X
CAC181	Blade Replacement Kit for WSB550X - WSB700X

WARRANTY

Waring warrants every new COMMERCIAL PRODUCT 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 semi-liquids, providing it has not been subject to loads in excess of the indicated rating.

Under this warranty, Waring will repair or replace any part that, upon our examination, is defective in materials or workmanship provided the product is delivered prepaid to any Factory-Approved Service Center.

This warranty does not: a) apply to any product that has become worn, defective, damaged, or broken due to use or repairs/servicing by other than the Waring Service Center or a Factory Approved Service Center or due to abuse, misuse, overloading, or tampering; b) cover consequential damages of any kind.

The two-year warranty is applicable only to appliances used in the United States and Canada. This supersedes all other express product warranty or guaranty 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

Should service on this product in the United States or Canada be required at any time, call or write to:



WARING Service Center
314 Ella T. Grasso Avenue
Torrington, CT 06790
Tel. (800) 492-7464
Fax. (860) 496-9017
waringproductsupport@conair.com

Or the nearest Authorized Service Center

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



©2025 Waring
314 Ella T. Grasso Avenue
Torrington, CT 06790
1-800-4-WARING
www.waring.com

Part# 027092
RV00 0222

25WC94029
IB -5031E