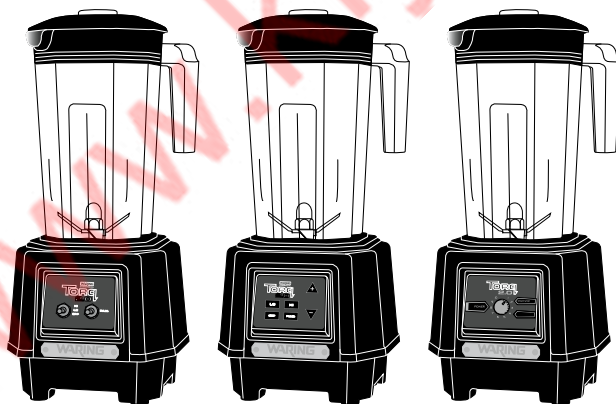


# WARING COMMERCIAL®

TBB BLENDER SERIES  
INSTRUCTION MANUAL  
MANUAL DE INSTRUCCIONES  
PARA LAS LICUADORAS DE LA SERIE TBB  
DIRECTIVES D'UTILISATION  
DES BOLS MIXEURS DE LA SÉRIE TBB

WARING  
COMMERCIAL  
**TORQ**  
2.0



TBB145

TBB160

TBB175

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

Para su seguridad y para disfrutar plenamente de este producto,  
siempre lea las instrucciones cuidadosamente antes de usarlo.

Afin que votre appareil vous procure en toute sécurité beaucoup de  
satisfaction, lire attentivement les directives avant de l'utiliser.



Intertek



# 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. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Avoid contact with moving parts.
7. 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.
8. The use of attachments not recommended by the appliance manufacturer may cause hazards.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, where it can inadvertently be pulled on or tripped over or touch hot surfaces, which could damage the cord.
11. 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.
12. Blades are sharp. Handle carefully.
13. Never place cutting assembly or cutting blades on base without container properly attached.
14. Always operate blender with cover in place.
15. Always operate blender with jar pad in place.
16. **CAUTION:** This blender is not intended for use with hot liquids or ingredients.

17. Do not fill above MAX FILL line for blending.
18. Not for waterjet cleaning.
19. Ensure the jar coupler and motor coupler are aligned and engaged before operating. If unable to engage, remove jar and shake contents, then try again.
20. The jar coupler and motor coupler may be hot after running; do not touch.
21. Replace jar pad if worn.
22. Always use HIGH speed for crushing ice.
23. If the jar overflows during blending, there is too much liquid/ingredients in the jar. Stop blending, remove enough liquid/ingredients to below MAX FILL line, and continue blending. Do not operate if overflowing.
24. DO NOT use carbonated liquids in the blender jar or any blending container. Using carbonated liquids in the blender jar or any blending container may result in injury.
25. DO NOT blend oil or oil-based products such as peanut butter for more than 5 minutes.
26. Never remove blender jar from base unit until the blade and coupling have completely stopped.
27. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

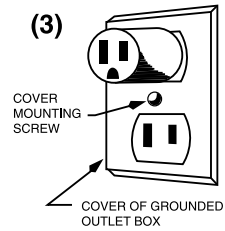
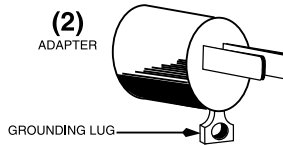
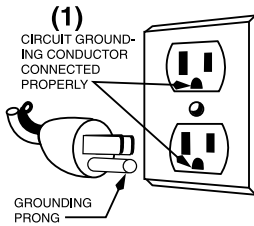
## SAVE THESE INSTRUCTIONS

### GROUNDING INSTRUCTIONS

- For your protection, Waring® Commercial Blenders are equipped with a 3-conductor cord set.
- 120 volt units are supplied with a molded 3-prong grounding-type plug 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 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 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.

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

## BLENDER SPECIFICATIONS

- Capacity: 48 oz. Working Capacity
- Rating: 120 Volts, 60 Hz, 13.0 Amps
- Base Material: Polycarbonate
- Bearing: High-Precision Ball Bearing
- Cord: 6-Foot, Three-Conductor Ground Cord with Strain Relief in Base
- Overall Height: 17 Inches
- cETLus, NSF Listed
- Operating Cycle: 1 min. ON/3 min. OFF

Controls:

TBB145 / TBB160 – LO 20,500, HI 24,000, PULSE 24,000

TBB175 – Variable speed dial from 1,000 to 17,000 RPM with Pulse, 24,000 RPM

# PARTS & ASSEMBLY

## A. Base

## B. Jar Pad

## C. Container

48 oz., BPA-free copolyester container.

## D. Lid

Center part of the two-piece lid is removable for adding ingredients.

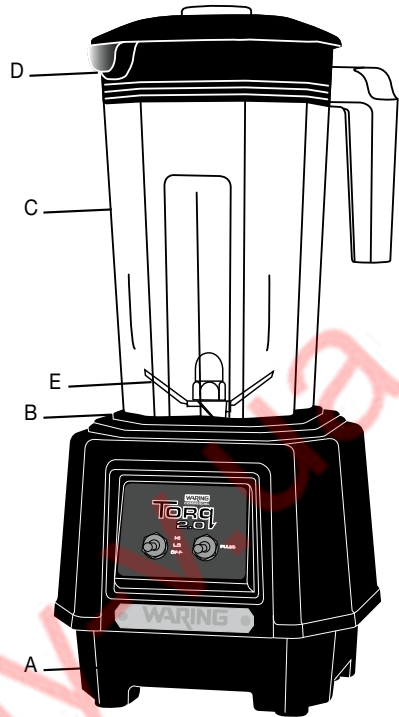
## E. Blade

Stainless steel cutting blades.

## F. Operating Light

Lighted LED indicates that the unit is in standby mode. LED will blink during operation.

## G. Power Cord (not shown)





## Control Panel Variations

**TBB145** – Toggle Switch Controls with HI, LO, OFF & PULSE



TBB145

**TBB160** – Electronic Touchpad Controls with HI, LO, STOP, PULSE & 60-Second Timer LED with Up  & Down 



TBB160

**TBB175** – Variable Speed Control Dial & PULSE

## PULSE Button Feature

PULSE overrides HI speed for a quick burst of power.



TBB175

All parts that come in contact with food are BPA free.

## BEFORE FIRST USE

After unpacking, follow the Cleaning and Sanitizing Instructions on page 9 before first use and if you have not used your blender for a period of time. Thoroughly dry the container before placing it on the base.

## OPERATING INSTRUCTIONS

### TBB145 – Toggle Switch Controls

1. With the blender unplugged and in the OFF position, place the container on the blender base. Be sure container is fully seated and that the drive coupling is properly engaged.
2. Plug the power cord into an outlet and the LED operating light will illuminate.
3. Put ingredients into the container and place the lid on top. Do not fill above MAX FILL line.
4. This blender has 2 speed settings: HI and LO. Switch toggle to desired position. Always use HI or PULSE for crushing ice.
5. When blending is complete, set toggle switch to OFF position.
6. This blender is equipped with a PULSE option. Hold toggle switch in down position to engage PULSE function. Unit will run on MAX speed until the toggle switch is released.



**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HI or LO operation, the unit will start in a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in the container.

7. Allow motor to come to a complete stop before removing container from blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
8. Always hold container with one hand when starting and while blending. Never operate without lid.

9. Wash and dry the container after each use. See Cleaning and Sanitizing Instructions.
10. Unplug to turn off all power to blender.





## TBB160 – Electronic Touchpad Controls with Timer



Follow steps 1–3 from the TBB145 operating instructions.

4. This blender is equipped with electronic touchpad controls with HI, LO, STOP and PULSE buttons as well as a 60-second countdown timer. Always use HI or PULSE for crushing ice.



**NOTE:** Blender can operate in two modes: Timer Mode & Continuous Mode.

5. For timer mode, press the up  or down  arrow to set the desired time on the LED display, up to 60 seconds. Press and hold the up  or down  arrow for fast scrolling. After the time is set, press either LO or HI to start the blender. LED will blink during blending. The timer will count down to 0 in 1-second intervals and then the blender will stop. Once you set a time, it will be kept and is repeatable until reset or unplugged.

**NOTE:** If you want to increase or decrease the time while the timer is counting down, press the up  or down  arrow symbols as needed. Time will increase in 1-second intervals. Pressing the PULSE or STOP button during timer mode will stop the motor regardless of how much time is left on the timer.

6. For continuous operation, press either the LO or HI button. When blending is complete, press STOP. For momentary operation, press the PULSE button; motor will run on MAX speed until the button is released.

**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HI or LO operation, the unit will start in a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in container.

7. Allow motor to come to a complete stop before removing container from blender base. Never place the container

on the motor base or remove it from the motor base while motor is running.

8. Always hold container with one hand when starting and while blending. Never operate without lid.
9. Wash and dry the container after each use. See Cleaning and Sanitizing Instructions.
10. Unplug to turn off all power to blender.

## TBB175 – Variable Speed Controls

Follow steps 1–3 in the TBB145 operating instructions.



4. This blender is equipped with a Variable Speed Control Dial that operates from speeds 1–10 and POWER, START/STOP and PULSE buttons. Always use Speed 10 or PULSE for crushing ice.
5. For continuous blending, turn the variable speed control dial clockwise to set the speed from 1–10. Press the START/STOP button to start blending. The LED will blink during blending. When blending is complete, press the START/STOP button to stop blending. You may wish to start at a low speed and increase to a higher setting.
6. For momentary operation, press the PULSE button; motor will run on MAX speed until the button is released.

**NOTE:** This blender utilizes a Slow Start™ feature. When beginning HI or LO operation, the unit will start in a lower speed for 1 second and then switch to the full selected speed. PULSE utilizes a .5-second Slow Start™. This allows for a more even blending of ingredients in container.

7. Allow motor to come to a complete stop before removing container from blender base. Never place the container on the motor base or remove it from the motor base while motor is running.
8. Always hold container with one hand when starting and while blending. Never operate without lid.

9. Wash and dry the container after each use. See Cleaning and Sanitizing Instructions.
10. Unplug to turn off all power to blender.

## **RESETTING THERMAL PROTECTION**

- Your blender is equipped with a manual reset switch to protect the motor from overheating.
- If your blender stops running under heavy use, or if the LED light starts to blink much more rapidly than usual during normal blending, press the power switch to OFF and unplug the power cord.
- Plug the power cord back into the outlet and continue blending.
- If your blender does not function properly following this procedure, discontinue use and contact a certified Waring Customer Service Center.

## **CLEANING AND SANITIZING INSTRUCTIONS**

THE CONTAINER MUST BE CLEANED AND DRIED AFTER EACH USE OF THE BLENDER ACCORDING TO THE FOLLOWING INSTRUCTIONS.

FAILURE TO DO SO MAY ALLOW RESIDUE OF PROCESSED MATERIAL TO COLLECT ON THE INTERNAL SEALS OF THE BLADE ASSEMBLY, RENDERING THEM INEFFECTIVE.

- Wash, rinse, sanitize and dry container prior to initial use and whenever it will not be used again within a period of 1 hour.
- Wash and rinse container after each use.
- Clean and sanitize motor base prior to initial use and after each use.
- Washing solutions based on non-sudsing detergents and chlorine-based sanitizing solutions having a minimum chlorine concentration of 100 PPM are recommended.

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 (Alternately a bleach with 5.25% Hypochlorite Concentration can be used at dilution of 3 Teaspoons/Gallon)	

- In repetitive batch-processing applications, frequent cleaning of the container will prolong the life of the blade assembly. In no case should actual running time between cleanings exceed one-half hour.
- Do not use container to store processed foods or beverages.

## TO WASH AND RINSE CONTAINER

1. **REMOVE CONTAINER FROM MOTOR BASE.** Remove lid. Rinse container interior and lid under running water. Add washing solution to container. Scrub and flush out the container interior and lid to dislodge and remove as much food residue as possible. Empty container.
2. Wipe down exterior of container with a soft cloth or sponge dampened with washing solution. Wash lid and lid insert in fresh washing solution. Fill container one-quarter full with fresh washing solution, cover (with lid only), place on motor base and run on HI speed for two (2) minutes. Empty container.
3. Repeat step 2 using clean rinse water in place of washing solution.

## IMPORTANT

**NOTE:** IN ORDER TO MINIMIZE POSSIBILITY OF SCALDING, TEMPERATURE OF WASHING SOLUTION AND RINSE WATER

MUST NOT EXCEED 115°F (46°C), AND QUANTITY USED MUST NOT EXCEED ONE-QUARTER CONTAINER FULL.

## TO SANITIZE AND DRY CONTAINER

1. Wipe down exterior of container with a soft cloth or sponge dampened with sanitizing solution.
2. Fill container with sanitizing solution, cover, place on motor base, and run on HI speed for one (1) minute. Empty container. Dislodge any residual moisture from blade assembly by placing empty container on motor base and running on HI speed for two (2) seconds.
3. Sanitize lid and lid insert by immersing in sanitizing solution for two (2) minutes.
4. Do not rinse container, lid, or lid insert after sanitizing is completed. Allow parts to air-dry.

## TO CLEAN AND SANITIZE MOTOR BASE

1. UNPLUG POWER CORD. Wipe down exterior surfaces of motor base with soft cloths or sponges dampened with washing solution, rinse water, and sanitizing solution. Prevent liquid from running into motor base by wringing all excess moisture from cloths or sponges before using them.

DO NOT IMMERSE MOTOR BASE IN WASHING SOLUTION, RINSE WATER OR SANITIZING SOLUTION.

2. Allow motor base to air-dry before using.

## SERVICE

Refer to the list of Authorized Service Centers enclosed with your Waring® Commercial Blender for the name of the nearest Service Center, or write to:



Waring Factory Service Center  
P.O. Box 3201  
314 Ella T. Grasso Avenue  
Torrington, CT 06790  
(800) 492-7464

**NOTE:** If your application involves the processing of biologically active material, we request that any items returned for service 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 return unless it is so identified.

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

## **WARRANTY**

### **LIMITED TWO YEAR MOTOR WARRANTY**

### **LIMITED ONE YEAR PARTS AND LABOR WARRANTY**

**(U.S. and Canada Only)**

Waring warrants every new Waring® Commercial Blender to be free from defects in material and workmanship for a period of one year 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 two year warranty.

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 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 that 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 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).



Waring Commercial  
314 Ella T. Grasso Avenue  
Torrington, CT 06790  
1-800-4-WARING  
[www.waringcommercialproducts.com](http://www.waringcommercialproducts.com)