



WARING

WSB40X

**Medium-Duty Quik Stik Plus®
Immersion Blender**



WSB40X | Medium-Duty Quik Stik Plus® Immersion Blender

WARING



The upgraded Waring® Quik Stik Plus® Immersion blender delivers **powerful, medium-duty**, precise blending for soups, sauces, purées, dressings, and more.

NEW UPGRADED FEATURES:

- ✓ Variable-speed motor
- ✓ Detachable and fully-sealed, dishwasher-safe 10" stainless steel shaft
- ✓ User-replaceable couplings
- ✓ Cord wrap storage
- ✓ **Durable, high-efficiency tool** for demanding kitchens that value **versatility and convenience**.



THE VERSATILE WORKHORSE, UPGRADED FOR CONTROL AND CONVENIENCE

WSB40X | Medium-Duty Quik Stik Plus® Immersion Blender

WARING



AVAILABLE APRIL!



UPGRADED 
WHERE IT COUNTS—
SAME GREAT PRICE!

WSB40X

10" Shaft / 6-gallon capacity

PRICING:

LIST: \$676.35

MAP: \$343.00

SAME PRICE AS THE WSB40!



Key Selling Points



WSB40X



VARIABLE-SPEED SELECTION



USER-REPLACEABLE COUPLING DESIGN



DETACHABLE & FULLY SEALED STAINLESS STEEL SHAFT



1/2 HP HEAVY-DUTY MOTOR



6-GALLON CAPACITY



CORD WRAP STORAGE

WSB40X | Key Features



UPGRADED FEATURE!

Easy-to-use **rubberized comfort grip and trigger design** enables ergonomic grip at any angle

NEW Variable-speed selection
For precision control

LIMITED 1-YEAR WARRANTY

TALK ABOUT AN UPGRADE!

10" Stainless Steel Shaft is now **Detachable** and **completely sealed**, making it safe for dishwasher cleaning

User-replaceable coupling design on power pack and shaft

1/2 HP, 350W HEAVY-DUTY MOTOR
7,500 TO 18,000 RPM

For Professional-grade power, everyday usability

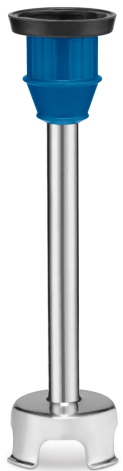
6-GALLON CAPACITY

Perfect for small to larger batch tasks (Medium-duty)

NEW FEATURE!

Convenient cord wrap storage

All-purpose stainless steel blade



What's the Difference?



WSB40



WSB40X

NEW



1/2 HP, 350W

6-GALLONS

10 inches

2-Speed

Up to 18,000 RPM

-

-

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PRICING:

LIST: \$676.35

MAP: \$343.00

KEY DIFFERENCES

POWER

MIXING CAPACITY

SHAFT SIZE

SPEEDS

RPMS

REMOVABLE SHAFT

REPLACEABLE COUPLING

CORD WRAP

1/2 HP, 350W

6-GALLONS

10 inches

Variable Speed

7,500 - 18,000 RPM



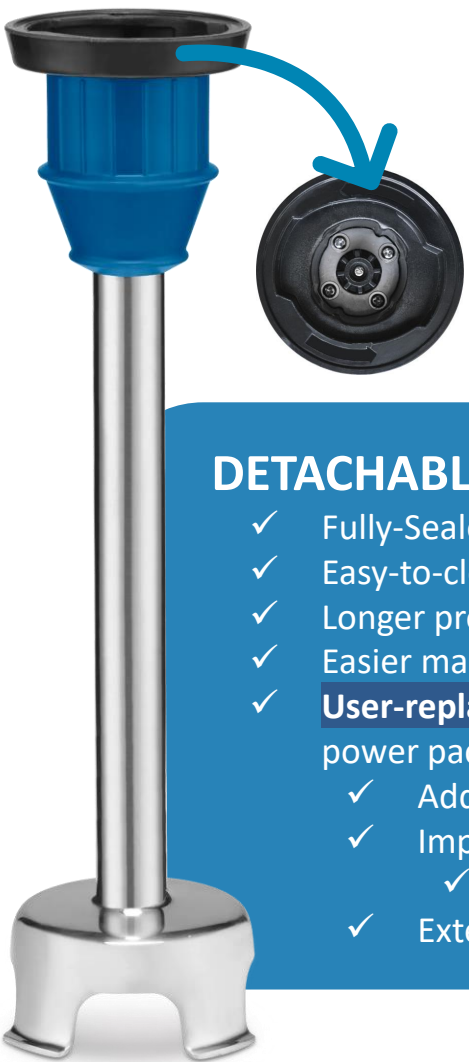
PRICING:

LIST: \$676.35

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CHECK OUT THE UPGRADES!



DETACHABLE STAINLESS STEEL SHAFT

- ✓ Fully-Sealed - Dishwasher Safe
- ✓ Easy-to-clean
- ✓ Longer product lifespan
- ✓ Easier maintenance
- ✓ **User-replaceable couplings** on shaft and power pack
 - ✓ Added convenience
 - ✓ Improved serviceability
 - ✓ Less down time
 - ✓ Extended product life



CAC207
Replaceable Coupling kit



VARIABLE-SPEED

- ✓ Improves user control over blend consistency, even in small batches
- ✓ Offers versatility across tasks
- ✓ Reduced motor strain
- ✓ More intuitive to use



1-9 SPEED SELECTION
7,500 - 18,000 RPM

FRESH NEW LOOK!

COHESIVE WITH THE BIG STIK[®] EVOLUTION[™]

CONVENIENT CORD WRAP

- ✓ For easy & organized storage & portability



UP YOUR BLENDING GAME



SPEEDS

1-9 Speeds
7,500-18,000 RPM

- Low-Speed Control
- Smooth Ramp-Up
- High-Speed Power

What It Does

- Prevents Splatter
- Controls Texture
- Stabilizes emulsions
- Retains chunkiness
- Protects starches
- Reduces strain on motor

What It Means for the Operator

- Blend directly in hot pots
- Consistent results
- Fewer lumps, better mouthfeel
- Reliable emulsions
- Faster prep, fewer tools
- Less waste, more control

UP YOUR BLENDING GAME



1-9 SPEED SELECTION
7,500 - 18,000 RPM



APPLICATION

- SOUPS & STEWS
- SAUCES & GRAVIES
- VEGETABLE PUREES & MASHES
- EMULSIONS
(MAYO, AIOLI, DRESSINGS)
- CHUNKY SAUCES & SALSAS
- BATCH COOKING/MEAL PREP
- CATERING & BANQUET PREP
- COMMISSARY/PREP KITCHENS
- DESSERT BASES & COULIES
- DAIRY & CREAM

WHY VARIABLE SPEED MATTERS

- Start slow to prevent splatter; ramp up for smooth or rustic texture
- Precise control for thickening and smoothing
- Control texture without overworking starches
- Gentle low-speed start keeps emulsions stable
- Pulse at low-medium speed to retain texture
- Safe, controlled blending in large, hot containers
- One tool handles multiple recipes with control
- Smooth ramp-up reduces strain during repetitive use
- Low speed preserves sheen, high speed smooths
- Precise speed avoids over-whipping or breaking

KEY CUSTOMER BENEFIT

- Blend directly in hot pots, faster prep
- Consistent results, fewer lumps
- Better mouthfeel at scale
- Reliable emulsions in large batches
- Fresh, controlled results
- Fewer batches, higher efficiency
- Faster turnaround, less equipment
- Durability and consistency
- Professional finish
- Better control, less waste



UPGRADED FEATURE

ADD VALUE AND CONVENIENCE



**DETACHABLE,
FULLY-SEALED
STAINLESS
STEEL SHAFT**



FEATURE

WHY IT MATTERS

KEY CUSTOMER BENEFIT

DETACHABLE

- ✓ Easy-to-clean
- ✓ Easy-to-store

- ✓ Sanitation (*especially when blending animal proteins that can splatter and breed bacteria*)
- ✓ Convenient in kitchens with limited space

FULLY-SEALED

- ✓ Dishwasher safe
- ✓ Preserve unit performance

- ✓ Sanitation
- ✓ Efficient & convenient cleaning
- ✓ Added value from extended performance and life of unit

USER-REPLACEABLE COUPLINGS

- ✓ Improved serviceability
- ✓ Easy-to-maintain

- ✓ Added value and convenience
- ✓ Less downtime
- ✓ Extends product life & ROI



UPGRADED FEATURE

Waring® Immersion Blender Lineup | Side-by-Side



Waring® Immersion Blenders for Every Need



UPDATED AND NOW AVAILABLE IN THE LAUNCH KIT

WARING BLEND IMMERSION BLENDERS FOR EVERY NEED



Light-Duty Quik Stik® WSB35 **Medium-Duty Quik Stik® Plus WSB40X** **Heavy-Duty Big Stik® EvolutionX® Immersion Blenders WSBPPWX, WSB500X, WSB550X, WSB600X, WSB650X, WSB700X**

POWER		
100W	½ HP, 350W	1.5 HP, 1,145W
MIXING CAPACITY		
3 Gallons	6 Gallons	10–50 Gallons
SHAFT SIZE		
7 Inches	10 Inches	12–21 Inches
REMOVABLE SHAFT		
No	Yes	Yes
INTERCHANGEABLE SHAFT		
No	No	Yes
SPEEDS		
2 Speeds: 7,500 RPM and 18,000 RPM	Variable Speed 7,500–18,000 RPM	Variable Speed 5,000–18,000 RPM
USAGE AND APPLICATION TYPE		
Light Duty	Medium Duty	Heavy Duty, High Volume Maximum power with precise control over blend consistency
RECOMMENDED APPLICATIONS		
Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade		Delicate blending, refining textures, specialty menu items. Emulsions, mayonnaise, whipped cream, mixing, whipping, frostings, smooth sauces
BEST FOR		
Basic blending in small batches	Precision control for everyday tasks	Precision & Control Precision, versatility and multi-application work
WARRANTY		
Limited One-Year Warranty	Limited One-Year Warranty	Two-Year Warranty



WSB40XPP
Power Pack



WSB40XST
10" Stainless Steel Shaft



CAC207
Coupling Replacement Kit

Targeted Channels

WARING

RESTAURANTS

*Chef-driven kitchens,
emulsions & finishing work*

HOTEL KITCHENS & BANQUET OPERATIONS

EVENTS & CATERING

SMALL BATCH FOOD PRODUCTION

Sauces, condiments, & soups

INSTITUTIONAL KITCHENS

Medium volume and sanitation

THE VERSATILE WORKHORSE, UPGRADED FOR CONTROL AND CONVENIENCE

Competitive Landscape | Medium-Duty Immersion Blenders



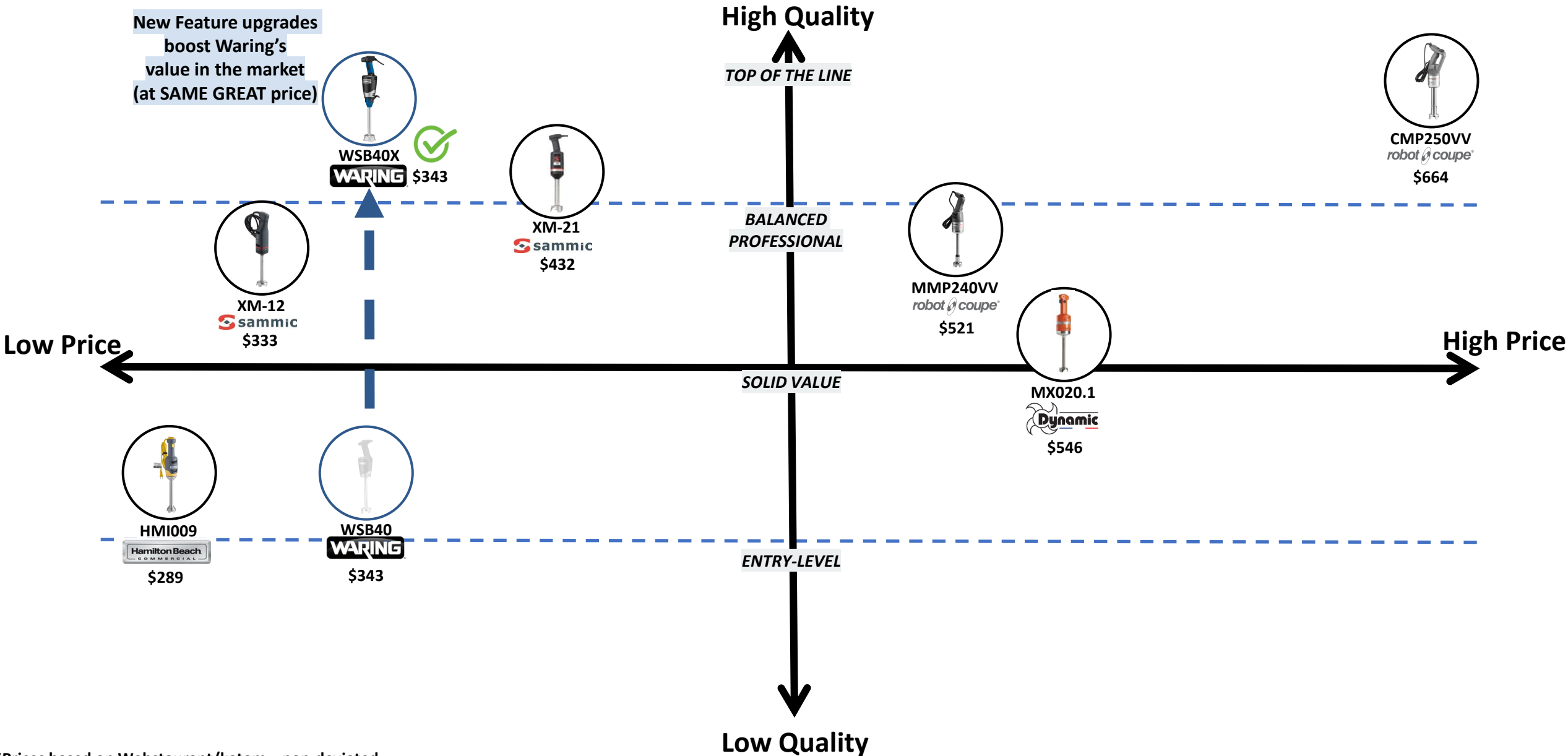
Model	Quik Stik Plus® WSB40X	MMP240VV	CMP250VV	MX020.1.V
Voltage	120V	120V	120V	115V
HP/Wattage	1/2 HP, 350W	2/5 HP, 290W	1/2 HP, 310W	250W
Speeds	Variable	Variable	Variable	Variable
Max RPM/Range	7,500 – 18,000	2,000 – 12,500	5,000 – 10,000	9,500 max
Shaft Configuration	Removable Shaft	Removeable foot/blade	Removeable foot/blade	Fixed Shaft
Dishwasher-safe Shaft	Yes	No	No	No
Shaft Length	10" Stainless steel shaft	10" Stainless steel shaft	10" Stainless steel shaft	9"
Max Blend Capacity	6-gallons	4-gallons	4-gallons	3-gallons
User-replaceable couplings	Yes	No	No	No
Cord Wrap	Yes	No	No	No
NSF Certified	Yes	No – ETL Sanitation	No – ETL Sanitation	No – ETL Sanitation
Warranty	Limited 1-Year	Limited 1-Year	Limited 1-Year	Limited 1-Year
List Price	\$676.35	\$613.00	\$782.00	\$1,045.00

Competitive Landscape | Medium-Duty Immersion Blenders - continued



Model	Quik Stik Plus® WSB40X	Big Rig HMI009	XM-12	XM-21
Voltage	120V	120V	120V	120V
HP/Wattage	1/2 HP, 350W	1/3 HP, 250W	1/3 HP, 240W	2/5 HP, 300W
Speeds	Variable	Variable	Variable	Variable
Max RPM/Range	7,500 – 18,000	5,000 – 15,000	1,500 – 15,000	1,500 – 15,000
Shaft Configuration	Removable Shaft	Removable Shaft	Removable Shaft	Removable Shaft
Dishwasher-safe Shaft	Yes	No	Yes	Yes
Shaft Length	10" Stainless steel shaft	9" Stainless steel shaft with ABS plastic housing	9"	10"
Max Blend Capacity	6-gallons	3-gallons	2.75-gallons	3.25-gallons
User-replaceable couplings	Yes	-	-	-
Cord Wrap	Yes	-	-	-
NSF Certified	Yes	Yes	Yes	Yes
Warranty	Limited 1-Year	Limited 2-Year	Limited 1-Year	Limited 1-Year
List Price	\$676.35	\$531.00	\$444.00	\$576.00

Waring® Medium-Duty Immersion Blenders (120V) | Product Positioning



*Prices based on Webstaurant/katom – non-deviated

PRODUCT REVIEW FROM CHEF JULIA

WARING



INSTRUCTIONS

1. Heat oil in soup pot over medium heat.
2. Add lemongrass, ginger, garlic, shallot and chile. Season with salt. Sauté until all are very soft.
3. Add corn and mix.
4. Add coconut milk and water; bring to boil and then simmer ~10 min.
5. Add fish sauce, shio koji and lime juice. Remove from heat.
6. Using the **WSB40X**, puree soup to desired consistency. Add more water (and salt) if necessary, to thin soup out.
7. Serve with chopped cilantro and crispy shallots.

THAI-INSPIRED SPICY CORN SOUP



INGREDIENTS: *(Yields 2-quarts)*

- 3 Tbsp. neutral oil
- 4 x 4" pieces of lemongrass, thinly sliced
- 2" piece ginger, chopped
- 2 garlic cloves, chopped
- 3 shallots, chopped
- 1 Thai chile—remove seeds and chop, or leave whole for extra spicy
- 1.5 lbs frozen corn
- 1 can coconut milk
- 4 cups water
- 1 tsp. fish sauce
- 1 Tbsp. shio koji
- ½ lime, juiced
- Salt, to taste
- Cilantro, to serve
- Crispy fried shallots, to serve



SAUCES



AIOLIS



DRESSINGS



SOUPS



BATTERS



WHIPPED CREAM



SALSAS



PUREES

THE WARING EDGE

THE VERSATILE WORKHORSE

- ✓ PRECISION CONTROL FOR EVERYDAY TASKS
- ✓ DETACHABLE SHAFT FOR ADDED CONVENIENCE & SANITATION
- ✓ PROFESSIONAL-GRADE POWER – EVERYDAY USABILITY



VARIABLE-SPEED SELECTION



USER-REPLACEABLE COUPLING DESIGN



DETACHABLE & FULLY SEALED STAINLESS STEEL SHAFT



1/2 HP HEAVY-DUTY MOTOR



6-GALLON CAPACITY



CORD WRAP STORAGE

Frequently Asked Questions



Question 1. Is the shaft removeable?

Answer: Yes! The new WSB40X features a 10" removeable stainless-steel shaft that is also dishwasher safe.

Question 2. Is the WSB40XST shaft interchangeable with other Big Stik® shafts?

Answer: No. At this time, there is only one shaft (WSB40XST) that is compatible with the WSB40X.

Question 3. Can you replace the blade on the WSB40XST shaft?

Answer: No. The blade is not replaceable. However, because the shaft is now removable, you can purchase a new shaft (WSB40XST) instead of purchasing a whole new unit. This saves money and increases value for the customer.

Question 4. What are the major upgrades from the WSB40 to the WSB40X?

Answer: The major upgrades in the WSB40X include upgrading from 2-speed to variable speed, the new now removable dishwasher safe stainless steel shaft, removable coupling kit, and the cord wrap for easy storage.

