

Simple and convenient – Kuvings' CB1000 Professional Auto Blender with Vacuum hits the mark

IL, UNITED STATES, September 8, 2025 /EINPresswire.com/ -- Rising food costs are making it harder for many Americans to maintain healthy eating habits. According to a recent Pew Research Center survey (Feb. 24 – Mar. 2, 2025), 90% of adults say healthy food has become more expensive in recent years, while 69% report that these price increases make it more difficult to eat well.

Against this backdrop, consumers are increasingly seeking cost-effective and versatile solutions for preparing nutritious meals at home. Kuvings, a global leader in high-performance kitchen appliances, has introduced its latest innovation – the CB1000 Professional Auto Blender with Vacuum – now available in the United States and Australia.



*A Smarter, Healthier Way to Blend

The CB1000 combines powerful blending performance with patented vacuum technology, enabling users to create smoothies, soups, sauces, nut butters, and more with optimal freshness and nutrition. By removing air before blending, the vacuum function reduces oxidation, preserves natural colors, and helps beverages stay fresher for longer.

With a 1700-watt adaptive motor, the blender automatically adjusts to different ingredients – from frozen fruits and fibrous vegetables to nuts and legumes – ensuring smooth and consistent results every time. Its 85-oz. (1.4L) asymmetrical container is designed to circulate ingredients evenly for a creamier texture and better taste.

*Designed for Commercial and Home Use

Engineered for both professional and everyday kitchens, the CB1000 features:

- Five pre-programmed buttons and 35 recipe settings for maximum convenience
- Soundproof enclosure and noisereduction technology for quiet operation
- DIY mode to save custom recipes with up to five blending steps
- Easy self-cleaning cycle for fast cleanup

Constructed with premium materials, including Tritan™ and Ecozen®, the CB1000 ensures durability and reliability in commercial-grade environments.

*Key Commercial Benefits of the Kuvings CB1000 Professional Auto Blender with Vacuum

- 1. Speed & Efficiency
- Five pre-programmed buttons and 35 recipe settings allow staff to serve consistent smoothies, shakes, and specialty drinks in seconds.
- High-speed blending shortens prep time during peak hours, reducing wait times and increasing throughput.



The Kuvings CB1000 features advanced vacuum blending technology and a low-noise design.



Kuvings Australia is showcasing the CB1000 through an offline exhibition.

2. Consistency & Quality Control

- 1700W adaptive motor automatically adjusts to ingredient load, ensuring smooth and uniform results every time.
- Vacuum technology prevents oxidation, keeping beverages vibrant, fresh-tasting, and foam-free ideal for premium café presentation.

3. Customer Experience

- Soundproof enclosure significantly reduces noise, creating a more pleasant café atmosphere.
- Guests can enjoy conversations without disruption while still receiving fresh blends.

4. Versatility for Menu Expansion

- Handles a wide range of recipes: smoothies, smoothie bowls, frappes, nut butters, dips, soups, sauces, cocktails, and more.
- Enables cafés to diversify menus with minimal extra equipment investment.

5. Durability & Reliability

- Built with commercial-grade materials (Tritan™ & Ecozen®) to withstand heavy daily use.
- Designed for long-lasting performance, reducing downtime and maintenance costs.

6. Ease of Use & Training

- Simple 'plug-and-play' operation with intuitive controls no barista expertise required.
- DIY mode allows owners to program custom recipes for signature drinks, ensuring consistency across staff.

7. Easy Cleaning & Hygiene

- One-touch self-cleaning function minimizes cleaning time and ensures compliance with hygiene standards.
- Staff can maintain efficiency without interrupting service flow.

"Unlock the potential and test drive the latest Kuvings Professional Auto Blender with Vacuum. From smoothies, soups, dips, smoothie bowls, nut butters and flours to fine purees, the CB1000 Professional Auto Blender with Vacuum takes all of the hard work out of making delicious food."

The soundproof enclosure is operated with just one touch and ensures a



The Kuvings CB1000 is the preferred choice of cafés around the world.



The Kuvings CB1000 features advanced vacuum blending technology and a low-noise design.

quiet operation in settings where noise is an important consideration.

Ease of cleaning is covered too! Even after the toughest blends, you simply add water and a tiny drop of soap to the jug and run the self-clean cycle and cleaning up has never been easier!

[Summary]

Make great-tasting smoothies any time of day or night without worrying about the noise. Featuring a soundproof enclosure that automatically opens and closes, this innovative blender from Kuvings boasts noise-reduction technology in the motor, blades and body to decrease sounds and vibrations – even at ultra-high speeds. It also has built-in vacuum technology that removes air from the container before blending so beverages last longer, taste fresher and contain less foam. The blender is equipped with an asymmetrical shape that helps create uniform texture, a generous 85-oz. capacity, options to save your favorite recipes and a menu of 35 café-style smoothie recipes. The commercial-grade machine is constructed of premium materials, including durable Tritan™ and Ecozen®, for years of reliable service.

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