



WARING COMMERCIAL[®]



BLEND



PREP



COOK



BREW

2021 PRODUCT CATALOG



Growing Together, More Than Ever

Waring Commercial is proud of its relationship with Farmer Lee Jones and The Chef's Garden, an Ohio farm and institute that grows custom heirloom varieties of vegetables for high-end restaurants and now for at-home enjoyment. Chef's Garden is famed for its regenerative growing methods and innovative approaches to waste reduction, and Waring is renowned for high-performance kitchen equipment that helps foodservice operators be more efficient and reduce food waste through culinary creativity.

From Planet to Plate

Chef Jamie Simpson of the Culinary Vegetable Institute at The Chef's Garden is a passionate ambassador for using "every part of the plant from root to tip," and since the beginning has maintained minimal-waste policies in the kitchen as part of his overall mission at the CVI.

To sample their incredible assortment, visit culinaryvegetableinstitute.com/shop



THE CHEF'S GARDEN®



Our Mission

Waring Commercial, a global leader in foodservice equipment, is dedicated to providing innovative, reliable and value-driven solutions that inspire creativity, increase productivity and maximize profitability for the culinary community.

Our Story

Waring introduced the first blender over 80 years ago in the USA. We honor our heritage as an innovator and specialist, continuing the expansion as a leading provider of BLEND – PREP – COOK – BREW solutions for the global foodservice industry. In 1977, our manufacturing roots were planted in McConnellsburg, PA, where we still build our iconic blenders today. Now, more than ever, Waring Commercial distinguishes itself as a brand of impact that empowers our customers to adapt, enhance and endure to overcome the challenges of today's rapidly changing commercial foodservice climate. Our commitment is to contribute to the global reduction of food waste through education, innovative products and unique solutions in the pursuit of a sustainable future.

IMAGINE. INVENT. INSPIRE.®



@waringcommercial

waringcommercialproducts.com



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PREP

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BREW

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New product development and design are guided by our core principles: Innovation, reliability and value. Our products are developed to help the industry achieve goals of efficiency and profitability while reducing labor costs and increasing productivity. Waring is the solutions specialist for your ever-changing foodservice needs.



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Blender
10-11



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Gelato
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PRESS
Multipurpose
Cooktop
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Cafe **DECO**
Commercial
Coffee
Brewers
80-81



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Thermal
Carafe &
Stainless
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Airpots
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GREEN SMOOTHIE BOWL

INGREDIENTS

- 1½ cups unsweetened almond milk
- 2 cups spinach, frozen
- ½ avocado
- 1 medium banana, frozen
- 1 cup fruit of choice, frozen
- chia seeds
- ground almonds
- optional add-ins:
 - protein powder
 - bee pollen
 - collagen peptides

CORE EQUIPMENT

MX1200XTX XTREME Variable Speed Blender
[to blend into smoothie bowl]

CROSSOVER EQUIPMENT

WCO250X Convection Oven
[to roast the almonds]

WFP16SCD 4-Quart Food Processor
[to chop almonds]

[Click here for full recipe.](#)



BLEND



IMAGINE. INVENT. INSPIRE.®






Proudly Made in the USA.*

Waring has been developing its blenders in the USA for over 80 years. A dedicated team of expert engineers continues to develop products, manufacture parts, and assemble our extensive line of blenders.

ISO 9001 Certified

Waring has demonstrated its commitment to world-class quality management by implementing ISO 9001 standards and becoming ISO 9001 certified in our McConnellsburg, PA, manufacturing facility. We have joined an elite number of organizations worldwide who have achieved certification in this globally recognized quality standard.

*Blenders are made in the USA with US and foreign parts

CB15 Series	MX Series	Torq Series	Blade Series	BB155 Series
				
Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders	Heavy-Duty Food & Beverage Blenders	Medium/Heavy-Duty Food & Beverage Blenders	Light/Medium-Duty Bar Blenders	Light-Duty Bar Blenders
MOTOR POWER				
3¾[®] HP	3½[®] HP	2 HP	1 HP	¾ HP
CYCLES PER DAY				
100+	75+	50-74	25-49	1-25
CONTROL PANEL FEATURES				
3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings	3 control panel options, including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial	3 control panel options, including HI/LO/OFF/PULSE toggle switch, electronic touchpad controls, or touchpad control with timer	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS				
1-gallon copolyester or stainless steel (also available with easy-pour spigot)	64 oz. or 48 oz. stackable copolyester or 64 oz. stainless steel	64 oz. or 48 oz. copolyester or 64 oz. or 48 oz. stainless steel	48 oz. stackable copolyester or 48 oz. stainless steel	44 oz. copolyester or 32 oz. stainless steel
USAGE AND APPLICATION TYPE				
Ultra-heavy-duty food and beverage prep	Heavy-duty food and beverage prep	Medium/heavy-duty food and beverage prep	Light/medium-duty beverage prep	Light-duty beverage prep
GREAT FOR USE IN:				
Large Kitchens, Healthcare, Schools, Institutions, Restaurants	Kitchens, Healthcare, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Healthcare, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Smoothie Shops, Coffee Shops, Bars	Coffee Shops, Bars
RECOMMENDED APPLICATIONS				
Food Products, Refried Beans, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies and more	Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Food Products, Dressings, Salsas, Sauces, Soups, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Frozen Drinks & Cocktails, Blended Beverages
WARRANTY				
Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty
MADE IN THE USA!*				

* Made in the USA with US and foreign parts © Peak input

NEW

Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders

CB15 Series



The Waring® CB15P has your back when it comes to ultra-heavy-duty blenders, making 100+ drinks per day. Chop, mix and shred large loads that need long blending times with a powerful 3.75 HP motor and electronic keypad controls. The stackable, clear, 3.8 L, BPA-free copolyester container makes storage easy.



Clean and Easy

1-piece removable jar pad design makes cleanup quick and easy. Pad lifts off to go right into the dishwasher.



CAC170
1-gallon (stackable) copolyester container



CAC72
1-gallon stainless steel container

Also Available with Easy-Pour Spigot

Designed for school smoothie programs!

Removable & easy to clean
NSF certified
Jar with spigot (CAC125)
Extra spigots available (CAC126)



- Heavy-duty, 3¾ peak HP motor
- Mix, purée and emulsify large loads that need long blending times
- Dishwasher-safe, 1-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food
- Metal-on-metal stainless steel coupling system for heavy-duty commercial use
- Recommended applications: Dressings, salsas, soups, smoothies and more
- Great for use in large kitchens, schools, healthcare facilities
- Recommended for 100+ cycles per day

Limited 3-Year Motor Warranty, 2-Year Parts and Labor

120V, 60 Hz, 5-15P ⓘ

cETLus, NSF

MODEL	CONTROL PANEL	CONTAINER
CB15		Stainless steel
CB15P	Electronic membrane panel with 3 speeds and PULSE	1-gallon copolyester
CB15SF		Stainless steel with easy-pour spigot
CB15V		Stainless steel
CB15VP	Electronic membrane panel with variable speed control dial and PULSE	1-gallon copolyester
CB15VSF		Stainless steel with easy-pour spigot
CB15T		Stainless steel
CB15TP	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	1-gallon copolyester
CB15TSF		Stainless steel with easy-pour spigot



CB15

3 Control Panel Options



CB15/CB15P
3 speeds and PULSE



CB15V/CB15VP
Variable speed control dial



CB15T/CB15TP
3-minute electronic timer

*Made in the USA with US and foreign parts



Heavy-Duty Food & Beverage Blenders

MX Series



MX1500XTX



MX1000TXP



MX1100XTS

- Heavy-duty, 3.5 peak input HP motor, max pulse with up to 30,000+ RPM burst of speed
 - Optional sound enclosure reduces noise by over 50%
 - 1-piece, dishwasher-safe, removable jar pad
 - BPA free – all materials that come in contact with food
 - Heavy-duty stainless steel blade with user-replaceable blending assembly
- 120V, 60 Hz, 5-15P ⓘ
 Limited Three-Year Motor and Two-Year Parts and Labor Warranty
 cTUV, NSF

MODEL	CONTROL PANEL	CONTAINER
MX1000XTX	Paddle switches with HIGH, LOW and PULSE	64 oz. Copolyester
MX1000TXP		48 oz. Copolyester
MX1000XTS		64 oz. Stainless Steel
MX1050XTX	Electronic keypad with HIGH, LOW and PULSE functions	64 oz. Copolyester
MX1050TXP		48 oz. Copolyester
MX1050XTS		64 oz. Stainless Steel
MX1100XTX	Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer	64 oz. Copolyester
MX1100TXP		48 oz. Copolyester
MX1100XTS		64 oz. Stainless Steel
MX1200XTX	Variable speed dial control and PULSE paddle switch	64 oz. Copolyester
MX1200TXP		48 oz. Copolyester
MX1200XTS		64 oz. Stainless Steel
MX1300/1500XTX*	Programmable electronic keypad, LCD display and PULSE	64 oz. Copolyester
MX1300/1500TXP*		48 oz. Copolyester
MX1300/1500XTS*		64 oz. Stainless Steel

*MX1500 comes with sound enclosure.

5 Control Panel Options



MX1000



MX1050



MX1100



MX1200



MX1300/MX1500



Heavy-Duty Food & Beverage Variable Speed Blender

MX1200XTX



The **XPREP** Variable Speed Food Preparation & Beverage Blender offers the versatility of adjustable speeds, putting the control in the hands of the chef and mixologist.

An evolution of the XTREME™ Series blenders, the XPrep® provides outstanding performance and durability for the commercial kitchen and beverage-based businesses. Process foods, hot soups and ultra-smooth purées or customized beverages with complete consistency control at your fingertips.

Adjustable speed control from 1,000 to 20,000 RPM

Dual PULSE feature includes variable PULSE and MAX PULSE at 30,000+ RPM



XPREPDIS Display
 For Waring® Commercial XPrep® Series

All **WARING COMMERCIAL XTREME** units are available with the following jars, sound enclosures and displays.



CAC93X
48 oz.
copolyester
Raptor® jar

CAC95
64 oz.
copolyester
Raptor® jar

CAC90
64 oz.
stainless steel
container

SE500
Small sound
enclosure for
48 oz. container

SE1000
Large sound
enclosure for
64 oz. container

Optional Color-Coded Jars

The Raptor® 64-ounce and 48-ounce BPA-free copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.



CAC95-03
YELLOW
64 oz.

CAC95-06
BLUE
64 oz.

CAC95-10
PURPLE
64 oz.

CAC95-12
GREEN
64 oz.

CAC95-28
ORANGE
64 oz.

CAC93X-03
YELLOW
48 oz.

CAC93X-06
BLUE
48 oz.

CAC93X-10
PURPLE
48 oz.

CAC93X-12
GREEN
48 oz.

CAC93X-28
ORANGE
48 oz.



MXXTDS Display
For all blenders in Waring Commercial Xtreme® Series



3TBDIS Display
For displaying Light, Medium and Heavy-Duty Blenders. Contact Waring for custom display.

TORQ 2.0 Medium/Heavy-Duty Food & Beverage Blenders
TBB Series



- Vinyl lid for hot and cold food/beverage blending
 - Removable center cap to feed ingredients while blending
 - Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable
 - Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
 - Heavy-duty motor – high-performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 drinks per day, and blends three 16 oz. margaritas in 8 seconds or less
- Limited Two-Year Warranty
120V, 60Hz, 5-15P ⓘ
cETL, NSF



Variable speed control for back-of-the-house kitchen applications.

MODEL	CONTROL PANEL	CONTAINER
TBB145	Classic toggle switch	48 oz. Copolyester
TBB145P6		64 oz. Copolyester
TBB145S4		48 oz. Stainless Steel
TBB145S6		64 oz. Stainless Steel
TBB160	Electronic keypad with 60-second countdown timer	48 oz. Copolyester
TBB160P6		64 oz. Copolyester
TBB160S4		48 oz. Stainless Steel
TBB160S6		64 oz. Stainless Steel
TBB175	Variable speed control dial – 1,000 – 17,000 RPM	48 oz. Copolyester
TBB175P6		64 oz. Copolyester
TBB175S4		48 oz. Stainless Steel
TBB175S6		64 oz. Stainless Steel



CAC139
48 oz. copolyester container

CAC89
64 oz. copolyester container and jar pad

CAC152
48 oz. stainless steel container

CAC167
64 oz. stainless steel container and jar pad

CAC139-10
48 oz. BPA-free purple copolyester container



TBBDIS Display
For Waring® Commercial Torq 2.0 Series

3 Control Panel Options



TBB145 TBB160 TBB175

BLADE Light/Medium-Duty Bar Blenders



- 1 HP commercial motor
 - 2-speed motor with PULSE function
 - 1-piece 48 oz. BPA-free copolyester jar or stainless jar with industrial stainless steel blade
 - Blend three 16 oz. margaritas in 12 seconds or less
 - Recommended for 25–49 drinks per day
 - BPA free – all materials that come in contact with food
 - Removable rubberized jar pad dampens sound and makes cleanup easy
- 120V, 60 Hz, 5-15P Ⓢ
 Limited Two-Year Warranty
 cTUVus, NSF



BB340S

BB300

BB320

MODEL	CONTROL PANEL	CONTAINER
BB300	Classic toggle switch design	48 oz. Copolyester
BB300S		48 oz. Stainless Steel
BB320	Electronic keypad	48 oz. Copolyester
BB320S		48 oz. Stainless Steel
BB340	Electronic keypad with 99-second countdown timer	48 oz. Copolyester
BB340S		48 oz. Stainless Steel



CAC132
Copolyester jars are stackable for easy storage



CAC138
Stainless steel jar

3 Control Panel Options



BB300



BB320



BB340

Light-Duty Bar Blenders BB155 / BB155S



- ¾ HP, 2-speed commercial motor
 - Rugged, 2-piece stainless steel cutting blade
 - User-replaceable, metal-reinforced rubber drive coupling
 - Recommended for up to 25 drinks per day
- 120V, 60 Hz, 5-15P Ⓢ
 Limited Two-Year Warranty
 cULus, NSF



CAC134
44 oz. BPA-free copolyester container



CAC135
32 oz. stainless steel container

MODEL	CONTROL PANEL	CONTAINER
BB155	Classic toggle switch design	44 oz. Copolyester
BB155S		32 oz. Stainless Steel



Big Stix® Heavy-Duty Variable Speed Immersion Blenders WSB Series

- 750W, 1 HP heavy-duty motor – all models
 - Variable-speed motor operation – 18,000 RPM on HIGH
 - Completely sealed stainless steel shaft is easily removable and dishwasher safe
 - Continuous ON feature
 - User-replaceable couplings on power pack and shaft
 - All-purpose stainless steel blade
 - Rubberized comfort grip and patented second handle for safe and controlled operation
- 120V, 60 Hz, 5-15P Ⓢ
Limited One-Year Warranty
cETLus, NSF



Universal power pack fits all shafts and whisk attachments.

- WSB50**
12" Shaft
10 Gallons/40-Quart Capacity
- WSB55**
14" Shaft
15 Gallons/60-Quart Capacity
- WSB60**
16" Shaft
25 Gallons/100-Quart Capacity
- WSB65**
18" Shaft
35 Gallons/140-Quart Capacity
- WSB70**
21" Shaft
50 Gallons/200-Quart Capacity

750 WATT – 1 HP MOTOR THROUGHOUT BIG STIX® LINE

WSB02A
Display available for Big Stix® Immersion Blenders.
(Units not included with display; ships in two pieces)



CAC104
Coupling replacement kit, complete with replacement couplings for Big Stix® power pack, shafts and whisk attachments.



Big Stix® Shafts

- WSB50ST – 12 inch**
- WSB55ST – 14 inch**
- WSB60ST – 16 inch**
- WSB65ST – 18 inch**
- WSB70ST – 21 inch**

Patented fully sealed blending shaft.
NSF approved and dishwasher safe



Big Stix® Heavy-Duty Whisk WSBPPW

- 1 HP heavy-duty motor
 - 750W variable-speed motor – 1,800 RPM on HIGH with whisk
 - Mash 50 lb. of cooked potatoes in under a minute!
 - Continuous ON feature
 - User-replaceable couplings on power pack and whisk attachment
 - Die-cast gears for optimal performance
 - Rubberized comfort grip and patented second handle for safe and controlled operation
 - 10" stainless steel whipping paddles
- 120V, 60 Hz, 5-15P Ⓢ
Limited One-Year Warranty
cETLus, ETL Sanitation



Bowl Clamp WSBBC

Allows hands-free operation. Fits entire Big Stix® Heavy-Duty Immersion Blender line (except whisk attachment).



Wall Hook WSB01

Convenient storage for immersion blender while not in use. Fits entire Big Stix® Heavy-Duty Immersion Blender line.



Whisk Attachment WSB2W

10" stainless steel whipping paddles. Fits entire Big Stix® Heavy-Duty Immersion Blender line. User-replaceable coupling. Die-cast gears for optimal performance. ETL Sanitation



**Powerful.
Portable.
Versatile.**



- Cordless immersion blender for added convenience
- Brushless DC motor
- 10.8-volt lithium-ion battery pack for extended runtime
- Variable speed from 5,000 to 13,000 RPM
- 7" removable, dishwasher-safe blending shaft
- Stainless steel blade
- 3-gallon (12-quart) mixing capacity
- Battery charging/docking station with 1.5-hour, quick-charging circuit
- LED indicator lights for speeds and battery charge status
- Ergonomic housing design
- Storage/transport bag included

WSB38X2

- Includes two battery packs
cETLus, ETL Sanitation
Limited One-Year Warranty



This lightweight and powerful cordless immersion blender features a 7-inch removable shaft that mixes up to 3 gallons, a 10.8-volt lithium-ion battery, a brushless motor to extend life and runtime, and variable speeds for precision control of whatever you're mixing. Take professional speed, power and performance wherever you need it.



Quik Stik® Series
Light-Medium Duty Immersion Blenders

**Light-Duty Quik Stik®
WSB33X**

- 2-speed, high-efficiency motor
 - Stainless steel, 7" fixed shaft and blade
 - Built for low-volume processing
 - Lightweight and compact
 - All-purpose stainless steel blade
 - 3-gallon, 12-quart mixing capacity
- 120V, 100W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cULus, NSF

**Medium-Duty Quik Stik Plus®
WSB40**

- ½ HP, 2-speed, heavy-duty motor
 - Stainless steel, 10" fixed shaft and blade
 - Rubberized comfort grip
 - 6-gallon, 24-quart capacity
- 120V, 350W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cETLus, NSF



WSB33X



WSB40



Accessories included



WSB38XBP
10.8-volt lithium-ion battery



WSB38XCS
Battery-charging station with 1.5-hour, quick-charging circuit



WSB38XST
7-inch removable shaft



WSB38XSC
Storage/transport bag

WSB38XDIS
Display Available
(Nonworking unit included with display)



Available displays



WSB33DS
(Unit not included with display)



WSB40DS
(Unit not included with display)



Light-Duty Quik Stik® WSB33X



Medium-Duty Quik Stik® Plus WSB40



BOLT® Cordless Immersion Blender WSB38X



Heavy-Duty Big Stix® Immersion Blenders WSB50, WSB55, WSB60, WSB65, WSB70

POWER			
100W	½ HP, 350W	10.8V Battery	1 HP, 750W
MIXING CAPACITY			
3 Gallons	6 Gallons	3 Gallons	10–50 Gallons
SHAFT SIZE			
7 Inches	10 Inches	7 Inches	12–21 Inches
REMOVABLE SHAFT			
No	No	Yes	Yes
INTERCHANGEABLE SHAFT			
No	No	No	Yes
SPEEDS			
2 Speeds 7,500–18,000 RPM	2 Speeds 1,300–18,000 RPM	Variable Speed 5,000–13,000 RPM	Variable Speed 7,000–18,000 RPM
USAGE AND APPLICATION TYPE			
Light Duty	Medium Duty	Medium Duty	Heavy Duty, High Volume
RECOMMENDED APPLICATIONS			
Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade		Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade	
WARRANTY			
Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty



The Waring® Commercial Heavy-Duty Drink Mixer Series

Heavy-Duty Single, Double & Triple Head Electronic Drink Mixers

WDMTX Series



Built for high-volume applications, guaranteeing superior performance and consistency. The redesign has removed all failure points by redirecting airflow, removing switches and sealing all splash zones. Waring's Drink Mixer line will prove to be the solution the industry is in search of.

- Independent high-performance, 1 peak HP motors are user-replaceable for continued operation
- Each motor includes thermal protection to prolong motor life
- Electronic 3-speed and pulse controls maintain speed under load for optimal performance – 15,000 / 18,000 / 21,000 RPM
- Fully enclosed actuators prevent mix from entering the housing
- Each unit includes 2 agitators for each spindle: One solid agitator for mixing hard ice creams and aerating for increased yield, and one butterfly agitator for softer ice creams and mix-ins
- Increased cup clearance: Slide cups into position without tilt
- Fully automatic, cup-activated, one-handed START/STOP operation
- Heavy-duty powder-coated die-cast steel housing
- **BONUS: Stainless steel malt beverage cups included**

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

NSF, cTUVus



10-minute countdown timer with 3 speeds and pulse



Increased cup clearance – no need to tilt before or after mixing



Solid and butterfly agitator for each spindle (included).



Wagon wheel agitator (sold separately).

Models

MODEL	SPINDLE	TIMER	CUPS INCLUDED
WDM120TX	One		One
WDM240TX	Two	Yes	Two
WDM360TX	Three		Three

Accessories

MODEL	DESCRIPTION	APPLICATIONS
CAC112	Solid Agitator	For hard ice creams and aerating for increased yield (included)
CAC123	Butterfly Agitator	For softer ice creams and mix-ins (included)
036627	Wagon Wheel Agitator	For the toughest of mixes (not included)



WDM120TX
1 HP

WDM360TX
3 HP

WDM240TX
2 HP

Wall-Mount Drink Mixer DMC180DCA

- High-performance, 1 peak HP, 2-speed commercial motor
- Space-saving design
- Fully automatic START/STOP operation
- Heavy-duty steel motor housing

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF





STEAK TACOS

INGREDIENTS

1 dozen flour tortillas
10 oz. prime NY strip steak
2 cleaned ears of corn
1 pint cherry tomatoes
4 bell peppers (2 red and 2 yellow)
Pico de Gallo:
8 ripe Roma tomatoes
1 large red onion
4 limes
1 bunch cilantro leaves (washed)
½ tsp. cumin
salt and pepper to taste

CORE EQUIPMENT

WFP16SCD 4-Quart Food Processor
[to slice peppers, dice for pico de gallo
and to purée the guacamole]

CROSSOVER EQUIPMENT

WSC300 XPress™
[to cook or warm tortillas]

WPG250 Panini Grill
[to cook steak]

WIH400 Induction Burner
[to boil water for corn]

WCO250X Convection Oven
[to cook cherry tomatoes]

[Click here for full recipe.](#)

PREP





LiquiLock® Seal System.

More Products. Less Time. No Mess.

Waring's patented LiquiLock® Seal System allows for more production in less time. Get the most out of your bowl capacity with bottom- to top-of-the-bowl liquid processing with no leaking. The patented S-blade locks into place, sealing the bottom of the bowl, making it safer, cleaner, and easier to pour mixtures without the blade falling out into the processed food bowl. The removable seal in the snap-lock lid prevents any liquid from escaping the top of the bowl. Fill it to the rim without overflowing.

Waring's LiquiLock® Seal System offers a unique benefit to foodservice operations and is a feature no other brand can deliver.

Best Warranty in the Industry!*

Dependable and built to last, every Waring® Food Processor comes with a limited five-year motor warranty and two-year parts and labor warranty.

IMAGINE. INVENT. INSPIRE.®

*For commercial countertop electric cutter mixer bowl/continuous-feed food processors

6-Quart Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing FP2200



- High-performance, ¾ HP motor
 - Over 22 square inches of feed space
 - Polycarbonate continuous-feed hopper with durable see-through cover processes up to 1,400 pounds per hour
- 120V, 60 Hz, 5-15P Ⓢ
cULus, NSF

Best warranty in the industry!**
Limited Five-Year Motor and Two-Year Parts and Labor



4-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing WFP16SCD

More Product, Less Time, No Mess. Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product in less time with no mess.



- Continuous-feed chute for large-volume processing
 - 4-quart sealed cutter mixer bowl processes soups, sauces, dressings and more with ease
 - 2 HP* commercial motor
 - Heavy-duty die-cast housing
 - Over 20 processing options in one machine!
 - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- 120V, 60 Hz, 5-15P Ⓢ
ETL, ETL Sanitation

Best warranty in the industry!**
Limited Five-Year Motor and Two-Year Parts and Labor



OPTIONAL ACCESSORIES

<p>Dicing Kits WFP16S25 8mm – 5/16" WFP16S27 12mm – 15/32"</p>	<p>Punch Tools WFP16S19 for cleaning 8mm WFP16S20 for cleaning 10mm WFP16S21 for cleaning 12mm</p>
<p>Julienne Discs WFP16S22 4mm – 5/32" WFP16S23 6.5mm – 1/4" WFP16S24 8mm – 5/16"</p>	<p>Grating Disc WFP16S16</p>



WFP16SCDDIS
(Units not included with display)

Standard accessories included with FP2200



Standard accessories included with WFP16SCD



*Made in the USA with US and foreign parts **See page 29

* Peak input **See page 29

3.5-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor

WFP14SC

More Product, Less Time, No Mess. Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product in less time with no mess.



- Large, 3.5-quart, virtually unbreakable, clear-view, space-saving cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 1 HP commercial motor
- Continuous-feed chute for large-volume processing
- Slice, shred, grate, chop, purée, whip, emulsify and more! Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- Extra-large feed hopper reduces prep time

120V, 60 Hz, 5-15P ⓘ

UL, ETL Sanitation

Best warranty in the industry!**

Limited Five-Year Motor, Two-Year Parts and Labor



4-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP16S

More Product, Less Time, No Mess. Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product in less time with no mess.



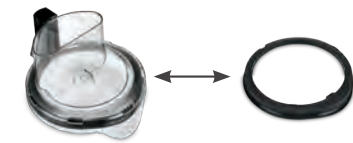
- 4-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
 - 2 HP* commercial motor
 - Heavy-duty die-cast housing
 - Large, easy-to-read control buttons
 - Over 20 processing options in one machine!
 - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- 120V, 60 Hz, 5-15P ⓘ



ETL, ETL Sanitation

Best warranty in the industry!**

Limited Five-Year Motor, Two-Year Parts and Labor



Cutter mixer bowl features a snap-lock lid with removable seal for easy cleaning



Optional Accessories



Grating Disc
WFP16S16

Julienne Discs
4mm – WFP16S22
6.5mm – WFP16S23
8mm – WFP16S24



WFP16DIS
(Units not included with display)



Standard accessories included with WFP14SC Food Processor



Grating Disc
Nuts, spices, cheeses and more
WFP143



Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12



Patented Adjustable Slicing Disc (1–6mm)
Fruits, vegetables and more
WFP14S10



Patented Sealed & Locked S-Blade
Chopping, puréeing and emulsifying
WFP14S1



Sealed & Locked Whipping Disc
Whips creams, butters and more
WFP14S11

Standard accessories included with WFP16S Food Processor



Sealed & Locked Whipping Disc
Quickly whips creams and butters
WFP16S11



Patented Adjustable Slicing Disc (1–6mm)
Provides 16 different thickness options in 1 disc
WFP16S10



Reversible Shredding Disc
Fine shred on one side, coarse shred on the other side
WFP16S12A



Patented Sealed & Locked S-Blade
Locks into place and seals liquids in the bowl
WFP16S1

Additional discs available.

3.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP14S/WFP14SW

More Product, Less Time, No Mess. Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product in less time with no mess.



- Large, 3.5-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip, emulsify and more!
- Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- High-performance, 1 HP commercial motor

WFP14S

- Includes an extra-large feed tube to reduce prep time

WFP14SW

- Includes a space-saving, flat cutter mixer bowl lid
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P Ⓢ

UL, ETL Sanitation

Best warranty in the industry!**

Limited Five-Year Motor, Two-Year Parts and Labor



WFP14SW

WFP14S

2.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP11S/WFP11SW

More Product, Less Time, No Mess. Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product in less time with no mess.



- Large, 2.5-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip, emulsify and more!
- Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- High-performance, ¾ HP commercial motor

WFP11S

- Includes an extra-large feed tube to reduce prep time

WFP11SW

- Includes a space-saving, flat cutter mixer bowl lid
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P Ⓢ

UL, ETL Sanitation

Best warranty in the industry!**

Limited Five-Year Motor, Two-Year Parts and Labor



WFP11SW

WFP11S

Standard accessories included with WFP14S Food Processor



Grating Disc
Nuts, spices, cheeses and more
WFP143



Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12



Patented Adjustable Slicing Disc (1–6mm)
Fruits, vegetables and more
WFP14S10



Patented Sealed & Locked S-Blade
Chopping, puréeing and emulsifying
WFP14S1



Sealed & Locked Whipping Disc
Whips creams, butters and more
WFP14S11

Standard accessories included with WFP11S Food Processor



Grating Disc
Nuts, spices, cheeses and more
WFP113



Reversible Shredding Disc
Cheeses, vegetables and more
WFP11S6



Patented Adjustable Slicing Disc (1–6mm)
Fruits, vegetables and more
WFP11S4



Patented Sealed & Locked S-Blade
Chopping, puréeing and emulsifying
WFP11S1



Sealed & Locked Whipping Disc
Whips creams, butters and more
WFP11S5

Pro Prep® Chopper Grinder WCG75

- 3-cup capacity
- Powerful, high-speed, 2-pole induction motor, ¾ HP
- 2 separate bowl and blade assemblies – one for grinding, one for chopping

Limited One-Year Warranty

120V, 60 Hz, 5-15P Ⓢ

cULus



3-Cup Electric Power Grinder – Wet/Dry WSG60

- High-performance, 1 HP commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 3-cup capacity
- Upper housing safety interlock
- PULSE actuation to easily manage consistency of grind
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids

750W, 120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

ETLus, NSF



1-Cup Electric Spice Grinder WSG30

- Finely grinds cinnamon sticks, nutmeg, peppercorns and much more in seconds
- High-performance, commercial-grade motor – 19,000 RPM
- Heavy-duty brushed stainless steel housing with safety interlock lid
- PULSE actuation to easily manage consistency of grind
- Includes 3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades

175W, 120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour	Warranty
	FP2200	¾ HP	17,250	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ¾" Slicing Disc ½" Slicing Disc ¾" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 1400 lb/1275 qt • Shredding (carrots) 1025 lb/1050 qt • Dicing (tomatoes) 950 lb/425 qt • Chopping (meat) 585 lb • Kneading (bread dough) 200 loaves* • Kneading (pie crusts) 540 pie crusts** 	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP165CD	2 HP®	17,250	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	¾" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 1185 lb/1080 qt • Shredding (carrots) 875 lb/900 qt • Chopping (meat) 390 lb • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/410 qt • Whipping (heavy cream) 80 qt 	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP145C	1 HP	17,250	Dry: 3.5 quarts (3.3 liters) Wet: 1.75 quarts (1.65 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 875 lb/660 qt • Shredding (carrots) 430 lb/450 qt • Grating (cheese) 60 lb • Chopping (meat) 360 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt 	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	17,250	Dry: 2.5 quarts (2.3 liters) Wet: 1.25 quarts (1.2 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 540 lb/345 qt • Shredding (carrots) 200 lb/240 qt • Grating (cheese) 45 lb • Chopping (meat) 330 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt 	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications	Warranty
	WCG75	¾ HP	17,250	3 Cups Dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes	Limited 1-Year Warranty
	WSG60	1 HP	20,000	3 Cups Dry 1.5 Cups Wet	2	Dry spices, pastes, sauces, whipped cream, herb blends	Limited 1-Year Warranty
	WSG30	¼ HP	19,000	1 Cup (dry only)	3	Low volume dry spices: Cinnamon, nutmeg, peppercorns, cumin, sugar, rice	Limited 1-Year Warranty

* 1.5-lb loaves ** 8-inch pie crusts Ⓢ Peak input † with continuous-feed chute



Heavy-Duty Pulp Eject Juice Extractor WJX80



- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- Built for continuous, all-day juice extraction
- Use in high volume smoothie shops, cafés, bars, restaurants, hotels and healthcare establishments
- Make nutritious smoothies, juices and immunity and power boosts
- 1.2 HP brushless induction motor for power and durability
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
- Compact and lightweight compared to competitors in its class
- Easy to clean with all dishwasher-safe parts and included cleaning brush
- Large, 3-inch feed chute for less prep work
- Large, 12-quart pulp container
- Includes safety interlock features
- Rotating, no-drip spout reduces mess

Limited Two-Year Motor Warranty, One-Year Parts & Labor

120V, 1000W, 3600 RPM, 5-15P Ⓜ

cETLus, NSF



Continuous-Feed Juicing Accessory

To better serve high-volume juicing establishments, we have designed a continuous-feed chute attachment (WJX80CHT) so that operators do not have to empty the pulp bin as frequently! This keeps their juice flowing and their pulp ejecting into a larger container to be discarded or used for alternate purposes (such as carrot pulp muffins) to reduce waste.



WJX80CHT



WJX80DIS Display

Comes with nonworking unit.

Medium-Duty Juice Extractor 6001C

- Rapidly converts fruits and vegetables into rich, pulp-free juice
 - Stainless steel extraction basket, bowl and cover
 - Included extraction basket filters make cleanup simple and quick
 - Polycarbonate motor housing
- 120V, 180W, 3,600 RPM, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cULus, CSA (6001CQ)



Light-Duty Citrus Juicer BJ120C

- Compact design creates a small-space profit center
 - Quiet, powerful motor operation
 - Reamer fits all citrus fruits
 - Juice bowl, reamer lift off for easy cleaning
 - Includes 1-liter serving container (not shown)
- 120V, 150W, 100 RPM, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cTUVus, NSF



Heavy-Duty Citrus Juicer JC4000

- Quiet, heavy-duty direct-drive motor
 - Stainless steel juice collector with large spout
 - Sturdy polycarbonate motor housing with vibration-dampening feet
 - Universal reamer juices all citrus fruits
 - 1,800 RPM for maximum juice yield
- 120V, 375W, 1800 RPM, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cTUVus, NSF



WARING
COMMERCIAL

PREP

A JUICER FOR EVERY NEED

JUICE EXTRACTORS



Heavy-Duty Pulp Eject
Juice Extractor

WJX80



Medium-Duty
Juice Extractor

6001C



Heavy-Duty
Citrus Juicer

JC4000



Light Duty
Citrus Juicer

BJ120C

POWER

1000W, 3,600 RPM

180W, 3,600 RPM

375W, 1,800 RPM

150W, 100 RPM

DESCRIPTION

Pulp-Eject Centrifugal
Juice Extractor

Centrifugal
Juice Extractor

Reamer-Style

Reamer-Style

LESS PREP TIME WHEN CITRUS JUICING

USAGE AND APPLICATION TYPE

Heavy Duty

Medium Duty

Heavy Duty

Light Duty

RECOMMENDED APPLICATIONS

Apples, Beets, Carrots, Celery, Pears,
Pineapples, Tomatoes, Watermelon,
Citrus Fruits: Oranges, Lemons, Limes, Grapefruit

Citrus Fruits: Oranges,
Lemons, Limes, Grapefruit

WARRANTY

Limited Two-Year
Motor Warranty
One-Year Parts & Labor

Limited One-Year
Warranty

Limited One-Year
Warranty

Limited One-Year
Warranty

2.5-Quart Compressor Ice Cream Maker WCIC25

- 2.5-quart capacity electric ice cream maker
- Built-in compressor means no pre-freezing
- Make up to 2.5 quarts of ice cream, frozen yogurt or gelato in as little as 30 minutes
- Easy-to-clean stainless steel exterior and LCD display
- "Keep Cool" feature holds ice cream at the optimal temperature when process is finished

120V, 180W, 5-15P

Limited One-Year Warranty

cETLus, NSF



Heavy-duty stainless steel mixing paddle



Removable batch bowl for easy storage and cleaning



WCIC25LID
See-through batch bowl lid



WCIC25PDL
Heavy-duty stainless steel mixing paddle incorporates just the right amount of air



WCIC25BWL
Removable aluminum batch bowl

2-Quart Compressor Ice Cream Maker WCIC20

- 2-quart capacity ice cream maker
- Built-in compressor means no pre-freezing required
- Make up to 2 quarts of ice cream, frozen yogurt or gelato in as little as 30 minutes
- Easy-to-clean stainless steel exterior, LCD display and capacitive touch controls
- "Keep Cool" feature holds ice cream at the optimal temperature when process is finished

120V, 180W, 5-15P

Limited One-Year Warranty

cETLus, NSF



WCIC20LID
See-through batch bowl and "mix-in" lids



WCIC20PDL
Mixing paddle incorporates just the right amount of air



WCIC20BWL
Removable aluminum batch bowl



"Mix-Ins" combine easily without interrupting the process



Removable batch bowl for easy cleaning

Chocolate Melters WCM3/WCM6

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Fahrenheit or Celsius
- Temperature range of 68°F/20°C–140°F/60°C
- Accurate temperature control
- Touch controls, no dials
- Integrated housing rim eliminates chocolate from making its way under the pan
- Lid cutouts accommodate ladles and probe
- Removable stainless steel pans
- Included probe ensures the most accurate temperature reading
- Gentle heating, no hot spots
- No water, only dry heat

WCM3: 1/3 – 7" x 12"
WCM6: 1/2 – 10" x 12"

120V, 125W, 5-15P

UL, NSF

Limited One-Year Warranty



WCM3



WCM6



WCM3SSPAN

1/3 size stainless steel pan



WCM6SSPAN

1/2 size stainless steel pan



WCMPRB

Included probe ensures the most accurate temperature reading

WCMPRBC

Probe clip included



SERIES Luna

Planetary Mixers



20
Luna
WSM20L – 1 HP

10
Luna
WSM10L – ¾ HP

7
Luna
WSM7L – ½ HP

WSM10L / WSM20L

- Gear-driven, permanent lube transmission
- Large stainless steel bowl with stainless steel handle
- Side-mounted controls
- 3 mixing speeds
- Heavy-duty bowl-lift lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Specifically designed for countertop use
- Nonslip rubber feet
- Limited Two-Year Motor Warranty, One-Year Parts & Labor

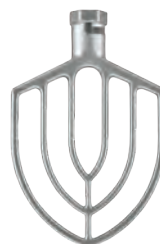
WSM10L: 10-quart stainless steel bowl, ¾ HP induction motor, 650W, 60 Hz

WSM20L: 20-quart stainless steel bowl, 1 HP induction motor, 1100W, 60 Hz

WSM7L

- Gear-driven, permanent lube transmission
- Large, 7-quart stainless steel bowl with stainless steel handle
- Heavy duty, ½ HP motor, 350W, 60 Hz
- Front-mounted controls and LED power light
- 11 mixing speeds with variable speed control dial
- Removable clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Dishwasher-safe accessories
- Nonslip rubber feet
- Limited Two-Year Motor Warranty, One-Year Parts & Labor

Standard accessories included with Luna Series Mixers



Mixing Paddle

- WSM7LMP
- WSM10LMP
- WSM20LMP



Chef's Whisk

- WSM7LW
- WSM10LW
- WSM20LW



Dough Hook

- WSM7LDH
- WSM10LDH
- WSM20LDH



Stainless Steel Bowl

- WSM7LBL
- WSM10LBL
- WSM20LBL



Professional Food Slicers WCS Series



WCS300SV
12"

WCS250SV
10"

WCS220SV
8.5"



WCS220/250 – 8.5" & 10"

Light-duty slicers
¾ HP* commercially rated motor

WCS300 – 12"

Medium-duty slicer
1 HP* commercially rated motor

- Blades crafted in Italy of tempered hard chrome for long-lasting sharpness
- Compact slicers are designed for small operations that require occasional slicing
- Slice meats and cheeses for sandwiches, appetizers, salads or for charcuterie programs
- Cast aluminum base and carriage ensure sturdy slicing
- High-efficiency, ventilated induction motor prevents overheating and runs quietly
- Belt driven with fixed blade for slicing ease and precision
- Easily adjustable slicing thickness from 0–.59" (0–14.9mm)

• Made in Italy

120V, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



Easy-clean design

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

MODEL	BLADE SIZE
WCS220SV	8.5"
WCS250SV	10"
WCS300SV	12"

* Peak input

Knife Sharpener WKS800

- 2 grinding wheels (fine/coarse), one stropping wheel
- Grinds at 18° to 22° angles – optimum angles recommended by knife manufacturers
- Stropping wheel operates in reverse direction for more efficient removal of burrs and polishing of the blade
- Magnetized drawer under grinding wheel captures metal shavings

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cULus, NSF



Cordless/Rechargeable Electric Knife WEK200

- Ergonomic handle minimizes fatigue from extended use
- Bread blade and carving blade included
- Integrated LED light for improved visibility in low-lit areas
- Adjustable slicing guide ensures a consistent cut
- Lithium-ion battery with quick-charge time
- Detachable blades for easy cleaning
- Power switch safety interlock
- Heavy-duty carrying case doubles as a storage case

100-240V, 50-60 Hz, 5-15P ⓘ

Universal AC adapter

7.4V DC motor/battery pack rating

Limited One-Year Warranty

cULus, ETL Sanitation



Portable, Rechargeable Wine Bottle Opener WWO120

- Removes 120 corks with one full charge
- Removes synthetic corks with ease
- Compact, stainless steel housing
- Easy, quiet forward and reverse motor
- NiMH rechargeable battery pack
- Compact charging base with foil cutter included

• **BONUS:** Replacement auger included

Limited One-Year Warranty

ETL Sanitation, CEC



Chamber Vacuum-Sealing System WCV300

- Package liquids and liquid-rich foods like fresh meats, soups, marinades and stews
- 11" seal bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies
- User-friendly, easy-to-clean capacitive touchpad controls
- Stainless steel housing chamber

Includes pouches:

WCVQT50 – 7" W x 11" L, 50 count, **WCV2QT50** – 11" W x 12.5" L, 50 count

120V, 380W, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



User-friendly control panel allows complete control in an easy-to-use format

Heavy-duty chamber lid guarantees consistent performance

The viewing lid makes it easy to see and monitor the vacuuming process

Ergonomic handle permits easy opening and closing of lid



Place in Chamber

Place filled pouch into chamber, position the open edge securely under pouch clips and flat across seal bar.



Press to Vacuum Seal

Close lid, press the "Vacuum Seal" button and remove pouch from chamber when sealing process is complete.



Store or Use

Vacuum-sealed pouches can be refrigerated or frozen for later use and are boil and microwave safe.

Additional Pouches/Rolls Available

Thickness 3 Mil

- WCVQT50 – (7" W x 11" L), 50 Count
- WCVQT100 – (7" W x 11" L), 100 Count
- WCV2QT50 – (11" W x 12.5" L), 50 Count
- WCV2QT100 – (11" W x 12.5" L), 100 Count
- WCV33R – Roll (11" W x 33' L)
- WCV66R – Roll (11" W x 66' L)



Perfect for Sous Vide Cooking!

See page 52



POMEGRANATE GLAZED PORK TENDERLOIN

INGREDIENTS

- 1 pork tenderloin (trimmed)
- 2 tbsp. bacon fat
- 2 tsp. liquid aminos
- 2 slices ginger root
- 3 sprigs thyme
- 1 cup pomegranate juice
- 2 tbsp. honey
- 1 bunch kale
- 8 small Yukon Gold potatoes

CORE EQUIPMENT

- WSV25 Thermal Circulator
[to cook steak and potatoes]
- WIH400 Induction Cooktop
[to cook the glaze]
- WCO500X Convection Oven
[to finish the steak and potatoes after sous vide]

CROSSOVER EQUIPMENT

- WCV300 Chamber Vacuum Sealer
[to seal for sous vide cooking]

[Click here for full recipe.](#)



COOK

Introducing the Waring® Commercial Thermal Circulator Series



WSV25
25 liter



WSV16
16 liter

Safely cook, hold and rethermalize food to the perfect temperature without ever overcooking. Our stainless steel thermal circulator is available with a compact or large water tank, complete with cover, rack, rack lift and drain hose.

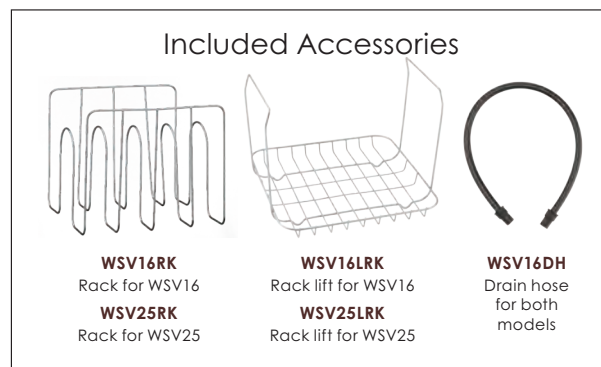


Out of the box, just add water and you're ready to achieve ideal texture, taste, and tenderness of meats, seafood, vegetables and more. Cook a variety of foods at the same time.

No need to drop in an immersion circulator, the Waring® Commercial Thermal Circulator is a self-contained unit featuring a capacitive touch control panel with an easy-to-read LED display with 5 programmable settings, an expansive temperature range with precise accuracy



and a timer. The contained system features an internal precision water pump that continuously circulates water to ensure even cooking. Provided accessories allow easy removal of food and water when cooking cycle is complete.



- 5 programmable memory stations and 99-hour timer
 - Temperature accuracy of +/- .5°C/1°F
 - Integrated hose system to easily and safely remove water from reservoir
 - Capacitive touch control enables you to quickly set or adjust the cooking temperature
 - All-stainless steel construction
 - Temperature range from 95°F – 194°F (35°C – 90°C)
- Limited One-Year Warranty
cETLus, ETL Sanitation

WSV16 – 16 liters (4.2 gallons)
WSV25 – 25 liters (6.6 gallons)



WSVDIS
Thermal Circulator Display



1. Season & Seal

Season food with your favorite herbs and spices, then vacuum seal. Natural juices and nutrients are retained while cooking for incredible results.

See page 48 For Vacuum Sealer.



2. Sous Vide

Prepare and cook multiple portions ahead of time. With precise temperature control and continuous water circulation, food cannot be under- or overcooked; no dry edges and no raw centers. Food comes out consistently moist and tender, every time!



3. Sear & Savor

Perfect for all restaurants and off-premises cooking. Just sear quickly to finish and serve.

Food Dehydrator WDH10



The dehydrator is an essential piece of equipment that is constantly in use in commercial kitchens and bars. Pastry chefs use it to make various meringues, dehydrated mousse, dried herbs, dessert decorations and for manipulating the texture of fruits like strawberries and grapes. Mixologists use them to make candied, dehydrated fruits or herbs and infused powders to garnish drinks. Other popular favorites include, beef jerky and kale chips.



- Built for chefs and mixologists looking to add unique flavor and texture to food and beverages
- Digital LED display with capacitive touch controls
- 5 memory stations for setting and storing unique programs
- Adjustable temperature range: 90°F–180°F (32°C–82°C)
- View temperature in °F or °C
- Set timer up to 40 hours, automatic shutoff when times lapses

- Ten 15-inch by 13.5-inch stainless steel mesh racks
 - Total dehydrating surface area of 14 square feet
 - Clear-view glass door for monitoring dehydrating process
 - Rear-mounted airflow system
 - Fruit leather sheet accessory available – **WDH10FLS**
- Limited One-Year Warranty
120V, 800W, 6 amps, 60 Hz, 5-15P
cULus, NSF



10 removable stainless steel mesh racks



Pasta Cooker & Rethermalizer WPC100

- 12.4 L (13.1 qt.) max water capacity
- Cook up to 4 pounds of fresh or frozen pasta in minutes
- 4 round and 2 rectangular baskets included
- Durable stainless steel construction
- Stainless steel tubular heating elements for quick heat-up
- Reaches a rolling boil in under 25 minutes
- Drain and refill valves located in front for easy access
- Unit can be used as a stand-alone or plumbed in

240V, 3600W, 6-20P

Limited One-Year Warranty

cULus, NSF



WPC100RB
4 Round Baskets:
Cook .5 lb. in each



WPC100LB
2 Rectangular Baskets:
Cook 2 lb. in each



CAC157
Hose Assembly
to easily drain water
from unit

Included Accessories

Panini Perfetto®/Tostato Perfetto® Compact Italian-Style Panini Grills WPG150/WFG150/WPG150B SERIES



- Compact 9.75" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat up to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty
cULus, NSF



Programmable 20-minute
countdown timer versions
available on all panini grills



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150/T*	Ribbed	9.75" x 9.25"	120V, 1800W, 5-15P Ⓢ
WFG150/T*	Flat		120V, 1800W, 5-15P Ⓢ
WPG150B/T*	Ribbed		208V, 2400W, 6-15P Ⓢ

*T models feature a 20-minute reprogrammable timer

Panini Compresso™ Slimline Grill WPG200



- Ribbed cast-iron plates
- 7.75" x 14.5" cooking surface – slim design to fit in tight spaces
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate
- Adjustable thermostat up to 570°F
- Heat-resistant handles
- Heavy-duty grill brush included

120V, 1800W
Limited One-Year Warranty
cULus



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200	Ribbed	7.75" x 14.5"	120V, 1800W, 5-15P Ⓢ

Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills WPG250/WFG250/WDG250 SERIES

- Large, 14.5" x 11" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat up to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty
cULus, NSF



CAC171
Conversion kit with
3-pack of sheets

CAC178
3-pack PTFE nonstick sheets

CAC144
Silicone spatula



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250/T*	Ribbed	14.5" x 11"	120V, 1800W, 5-15P Ⓢ
WFG250/T*	Flat		120V, 1800W, 5-15P Ⓢ
WDG250/T*	Ribbed Top/Flat Bottom		120V, 1800W, 5-15P Ⓢ
WPG250B/T*	Ribbed		208V, 2800W, 6-15P Ⓢ

*T models feature a 20-minute reprogrammable timer

Tostato Supremo® Full-Size 14" x 14" Flat Toasting Grills WFG275/WFG275T SERIES

- Flat cast-iron plates for even heat distribution and quick cooking time
- Large, 14" x 14" cooking surface, ideal for reheating tortillas, quesadillas and more
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 570°F
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty
cULus, NSF



WFG275T

CAC105
Heavy-duty grill
brush included with
all panini grills



WFG275



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WFG275/T*	Flat	14" x 14"	120V, 1800W, 5-15P Ⓢ

*T models feature a 20-minute reprogrammable timer

Panini Ottimo®/Tostato Ottimo® Dual Italian-Style Panini Grills WPG300/WFG300/WDG300 SERIES

- Large, 17" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
 - Cast-iron plates for even heat distribution and quick cooking time
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plates to suit foods up to 3" thick
 - Adjustable thermostat to 570°F
 - Power ON and Ready indicator lights
 - Heat-resistant handles
- 240V, 3200W, 6-20P Ⓢ
Heavy-duty grill brush included (CAC105)
Limited One-Year Warranty
cULus, NSF



WFG300



WDG300



CAC172
Conversion kit with
3-pack of sheets

CAC179
3-pack PTFE nonstick sheets

CAC144
Silicone spatula



WPG300T

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300/T*	Ribbed	17" x 9.25"	240V, 3200W, 6-20P Ⓢ
WFG300/T*	Flat		
WDG300/T*	Ribbed and Flat		

*T models feature a 20-minute reprogrammable timer



On-Site Warranty

Waring offers a full one-year on-site service warranty. If any repairs are needed to your pizza oven, a qualified Waring service professional will come to your facility, diagnose and fix the problem.

Heavy-Duty Single-Deck Pizza Oven WPO500

- Ceramic pizza deck holds 18" diameter pizza
- Cook fresh or frozen dough
- Temperature up to 800°F/426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with light
- Independent ON/OFF switches for top and bottom heating elements
- Manual 30-minute timer with audible alert
- Includes one ceramic pizza stone
- Stackable oven with 4" adjustable legs

120V, 1800W, 5-15P

Limited One-Year On-Site Warranty

cULus, NSF



Unit Is Stackable.

No Stacking Kit
Required.



Heavy-Duty Double-Deck Pizza Ovens

WPO700 (Single Door) WPO750 (Double Door)

- Ceramic pizza decks hold 18" diameter pizzas
- Cook fresh or frozen dough
- Temperature up to 800°F/426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with lights
- Includes two ceramic pizza stones
- 30-minute timers with audible alerts
- 4" adjustable legs

WPO700 – Independent ON/OFF switches for top and bottom heating (center element is shared)

WPO750 – Two independent chambers with their own deck controls can operate at different temperatures simultaneously
– ON/OFF controls for top and bottom elements in each chamber

240V, 3200W, 6-20P

Limited One-Year On-Site Warranty

cULus, NSF



WPO700

WPO750



Waring® Commercial Pizza Oven Series

Waring offers the right size pizza oven to help you add to your menu and increase your revenue. Cook pizza and subs and heat casseroles, lasagna and more. Choose an oven for pizzas from 14" up to 18" in diameter.

Medium-Duty Single-Deck Pizza Oven WPO100

- Ceramic pizza deck fits a 14" pizza
- 3.5-inch-high chamber opening
- Temperature settings from 280°F – 600°F
- 15-minute timer
- Power ON/OFF switch with indicator light
- Tempered glass door and oven light let you monitor the cooking process
- Removable pizza deck for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic

120V, 1800W, 5-15P

Limited One-Year Warranty

cULus, NSF



Unit is
stackable:
WPO100KIT
Stacking Kit



Medium-Duty Double-Deck Pizza Oven WPO350

- Ceramic pizza decks fit 14" pizzas
- 3.5-inch-high chamber openings
- Temperature settings from 280°F – 600°F
- 15-minute timers
- Power ON/OFF switches with indicator lights
- Tempered glass doors and oven lights let you monitor the cooking process
- Removable pizza deck(s) for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning decks without damaging the ceramic
- Double oven features adjustable legs to set height to the proper level for your space

240V, 3500W, 6-20P

Limited One-Year Warranty

cULus, NSF




CAC105

Heavy-duty
grill brush included
with all pizza ovens





Commercial Medium-Duty .9 Cubic Foot Microwave Oven WMO90

- 10 programmable memory pads; 100 programmable settings
 - 3-stage cooking, 5 power levels
 - Stainless steel construction
 - Programmable and manual operations
 - Touch control keypad with Braille
 - Interior oven light
 - 60-minute max cook time
- .9 cubic feet, 120V, 1000W, 5-15P 
- Limited One-Year Warranty
cULus, FCC, ETL Sanitation




Quarter-Size Convection Ovens WCO250X/WCO250XC

- Convection bake, roast, bake and broil functions
 - Heavy-duty brushed stainless steel finish and full stainless steel interior
 - .9 cubic feet, fits 3 quarter-size sheet pans
 - Includes 2 chrome-plated baking racks
 - Includes stainless steel baking sheet/drip pan
 - Clear-view, double-pane tempered glass window
- WCO250X**
120V, 1700W, 60 Hz, 5-15P 
- WCO250XC**
120V, 1700W, 60 Hz, 5-20P 
- Limited One-Year Warranty
cULus, NSF



Commercial Heavy-Duty 1.2 Cubic Foot Microwave Oven WMO120

- 10 programmable memory pads; 100 programmable settings
 - 3-stage cooking, 5 power levels
 - Stainless steel construction
 - Programmable and manual operations
 - Touch control keypad with Braille
 - Interior oven light
 - 60-minute max cook time
 - Cleanable/replaceable air filter
 - Units are stackable
- 1.2 cubic feet, 208/230V, 1800W (Dual Magnetrons), 6-15P 
- Limited One-Year Warranty
cULus, FCC, ETL Sanitation



Half-Size Convection Ovens WCO500X/WCO500XC

- Convection bake, roast, bake and broil functions
 - Heavy-duty brushed stainless steel finish and full stainless steel interior
 - 1.5 cubic feet, fits 4 half-size sheet pans
 - Includes 3 chrome-plated baking racks
 - Includes stainless steel baking sheet/drip pan
 - Clear-view, double-pane tempered glass window
- WCO500X**
120V, 1700W, 60 Hz, 5-15P 
- WCO500XC**
120V, 1700W, 60 Hz, 5-20P 
- Limited One-Year Warranty



14" Electric Countertop Griddle WGR140X

- Large, 14" x 16", .5 inch grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
 - Consistent, even heat distribution
 - Brushed stainless steel construction
 - Large, 11" fully removable grease tray
 - Extra-tall steel splash guards with tapered front end for protection against grease and spills
 - Adjustable thermostat to 570°F
 - Heat-resistant handles
- 120V, 1800W, 5-15P Ⓢ
Limited One-Year Warranty
ETLus, NSF

**.5 Inch
Grilling
Surface**



24" Electric Countertop Griddle WGR240X

- Extra-large, 24" x 16", .5 inch grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
 - Consistent, even heat distribution
 - Brushed stainless steel construction
 - Oversized, 21" fully removable grease tray
 - Extra-tall steel splash guards with tapered front end for protection against grease and spills
 - Adjustable thermostat to 570°F
 - Heat-resistant handles
 - 4" adjustable legs
- 240V, 3300W, 6-20P Ⓢ
Limited One-Year Warranty
ETLus, NSF

**.5 Inch
Grilling
Surface**



Single & Double Burners WEB300/WDB600

- Heavy-duty cast-iron burner plates
 - WEB300** – 1300W large plate
 - WDB600** – 1800 total watts: 1300W large plate for fast cooking, and 500W small plate for simmering and warming
 - Brushed stainless steel housing
 - Independent, adjustable thermostats with Ready indicator lights
 - Nonslip rubber feet
- 120V, 60 Hz, 5-15P Ⓢ
Limited One-Year Warranty
cULus, NSF



WEB300 – 7" diameter



WDB600 – 7" and 4" diameters

Single Light-Duty Induction Range WIH200

- Induction cooking: Fast, safe and efficient
 - Easy-touch controls for adjusting power settings
 - 10 power settings
 - Cooking temperature ranges from 120°F – 450°F (48°C – 232°C)
 - Accepts minimum pan size of 4 inches in diameter, cooking surface 11.5" x 11.75"
 - Durable tempered glass surface
 - Stainless steel top-housing construction
 - Compatible cookware and no-pan detection
 - Lightweight and portable countertop cooking surface
- 120V, 1800W, 1-15P Ⓢ
Limited One-Year Warranty
cETLus, NSF



Single & Double Heavy-Duty Induction Ranges WIH400/WIH800

- Low-profile case provides a more natural cooking height
 - Fast: Quick and intuitive heating response
 - Precise: Maintains accurate temperature control
 - Safe: No flames or smoke
 - Easy to clean: Spills wipe up easily from the Schott® ceramic glass surface
 - Elegant: Easy-touch controls, all-stainless steel construction and blue LCD display
 - Small object/empty pan detection
 - Features a 10-hour countdown timer
 - 12 temperature settings (120°F to 500°F)
- WIH400** – 120V, 1800W, 5-15P Ⓢ
WIH400B – 208/240V, 2900/3300W, 6-15P Ⓢ
WIH800 – 240V, 2x 1800W (3600W), 6-15P Ⓢ
Limited One-Year Warranty
cETLus, NSF

WIH400/WIH400B



WIH800

Innovative step design provides safe and easy access to the rear burner while the front burner is in use. (WIH800)



*Schott® is a registered trademark of Schott AG.

10 lb. Deep Fryer WDF1000

- Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timer and variable temperature controls up to 390°F

Limited One-Year Warranty

ULus, NSF

MODEL	SIZE	ELECTRICAL POWER
WDF1000	Single	120V, 1800W, 5-15P ⓘ



8.5 lb. Deep Fryers WDF75RC/WDF75B

- Includes 2 twin baskets with 3 lb. food capacity – stainless steel with removable handles
- 30-minute timer and variable temperature control up to 390°F
- Hinged heating element and removable stainless steel tank
- Compact footprint

Additional baskets available:
WDF05 – Small, 1.5 lb. steel wire basket
LFB10 – Large, 3 lb. steel wire basket

Limited One-Year Warranty

ULus, NSF

MODEL	SIZE	ELECTRICAL POWER
WDF75RC	Single	120V, 60 Hz, 1800W, 5-15P ⓘ
WDF75B		208V, 60 Hz, 2700W, 6-15P ⓘ



Side-by-Side Double Belgian Waffle Maker WW300BX

- Dual-carriage design
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators
- Produces up to 75+ one-inch-thick Belgian waffles per hour

Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P ⓘ

cETLus, NSF



Side-by-Side Single Belgian Waffle Makers WW250X/WW250BX

- Dual-carriage design
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

Limited One-Year Warranty

WW250X – 120V, 2400W, 60 Hz, 5-20P ⓘ

Produces up to 50 one-inch-thick Belgian waffles per hour

WW250BX – 208V, 2700W, 60 Hz, 6-15P ⓘ

Produces up to 60 one-inch thick Belgian waffles per hour

ETLus, NSF



Single & Double Belgian Waffle Makers WW180X/WW200

WW180X – Single

- Produces up to 25 one-inch-thick Belgian waffles per hour
 - Heavy-duty die-cast housing
 - Rotary feature for even baking and browning
 - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
 - Audible beep signals when unit is ready and when waffle is cooked
 - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty, 90-day plate warranty
cETLus, NSF



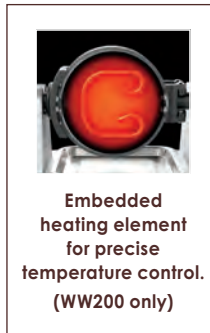
WW180X



WW200 – Double

All the same features as WW180X with addition of:

- Produces up to 50, 1"-thick Belgian waffles per hour
 - Unique, space-saving vertical design with independent Ready lights
 - Shares heating element for maximum output while using less energy
- 120V, 1400W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty, 90-day plate warranty
cETLus, NSF



Single & Double Classic Waffle Makers WWD180X/WWD200

WWD180X – Single

- Produces up to 35 waffles (5/8" thick) per hour
 - Heavy-duty die-cast housing
 - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
 - Audible beep signals when unit is ready and when waffle is cooked
 - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cETLus, NSF



WWD180X



WWD200 – Double

All the same features as WWD180X with addition of:

- Produces up to 60, 5/8"-thick waffles per hour
 - New space-saving vertical design with independent Ready light
- 120V, 1300W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cETLus, NSF

Single & Double Waffle Cone Makers WWCM180/WWCM200

WWCM180 – Single

- BONUS: Includes waffle cone rolling and forming tool for ideal waffle cones! Waffle bowl kit also available as optional accessory
- Up to 60 waffle cones per hour
- Heavy-duty die-cast housing
- Triple-coated nonstick plates allow easy removal of waffle cones and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

Limited One-Year Warranty

cETLus, NSF

120V, 1200W, 60 Hz, 5-15P ⓘ

WWCM200 – Double

- BONUS: Includes waffle cone rolling and forming tool for ideal waffle cones! Waffle bowl kit also available as optional accessory
- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy
- Heavy-duty die-cast housing
- Triple-coated nonstick plates allow easy removal of waffle cones and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

Limited One-Year Warranty

cETLus, NSF

120V, 1400W, 60 Hz, 5-15P ⓘ



Single Mini Belgian Waffle Maker WMB400X

- Produces up to 100 one-inch-thick mini Belgian waffles per hour
 - Waffles are 1-inch thick, 2¾ inches in diameter
 - New waffle plates can easily be replaced if scratched
 - Heavy-duty die-cast housing
 - Rotary feature for even baking and browning
 - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
 - Audible beep signals when unit is ready and when waffle is cooked
 - Waffle plates can be easily replaced if scratched
 - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty,
90-day plate warranty
cETLus, NSF



Bubble Waffle Maker WBW300X

- Produces up to 25 bubble waffles per hour
 - Bake bubble waffles to top with ice cream and/or fillings
 - Heavy-duty die-cast housing
 - Rotary feature for even baking and browning
 - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
 - Audible beep signals when unit is ready and when waffle is cooked
 - Waffle plates can be easily replaced if scratched
 - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty,
90-day plate warranty
cETLus, NSF



30 bubbles! – 8.5 x 7 inches



1-Gallon Syrup Dispenser WSD1G

- 304 stainless steel housing and cover
- Fits a standard 1-gallon syrup container
- Dispenses approximately 1 oz. per press
- Large ergonomic handle requires less than 5 lb. of pressure to pump
- Pump screws directly into syrup container
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher-safe
- Built for use with maple and breakfast syrups
- Limited 90-Day Warranty



2-Gallon Batter Dispenser WBD2G

- Industry-approved Tomlinson® spigot*
- 304 stainless steel housing and cover
- Fits up to 2 gallons of batter
- Spigot is removable for easy cleaning
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher-safe
- Built for use with waffle, pancake and crêpe batters
- Limited 90-Day Warranty



*Tomlinson® is a registered trademark of the Meyer Company, Cleveland, OH.



Gelato Panini Press WICSP180

- Bake times from 5–15 seconds for the perfect gelato panini
 - Triple-coated nonstick plates allow for easy panini removal and quick cleanup
 - Embedded heating element to perfectly seal your gelato panini
 - Heavy-duty die-cast housing
 - Electronic control panel for easy cleanup
 - Audible beep signals when unit is ready and when bun is warmed
 - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 10 Amps, 5-15P ⓘ
 Limited One-Year Warranty
 cETLus, NSF



4-inch diameter opening

Delicious gelato-filled buns toasted to perfection in 5–15 seconds!



Cut bun in half and add gelato ice cream and any toppings.



Place gelato panini into press and cook.



Cut and serve.



Introducing
the
X
PRESS

WARING
COMMERCIAL



Designed to cook both sides simultaneously with no need to flip, the Waring Commercial XPress™ minimizes cook time and maximizes output for busy cafés, ice cream shops, food trucks, concession stands, caterers and more. Originally designed to expertly make crêpes, this dual surface cooktop can also be used to warm/cook tortillas, make quesadillas and more!

WSC300

- 13.5-inch multipurpose cooktop
- Cook sweet or savory crêpes and warm tortillas quickly and easily
- 13.5-inch aluminum cooking surface with embedded heating elements for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
- Cooking surface is triple coated with Whitford QuanTanium®* for easy removal of foods
- Electronic touchpad with precise temperature controls from 125°F–425°F (50°C–218°C)
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone crêpe spatula to fold crêpes and remove foods without scratching nonstick surface

Limited Two-Year Warranty

120V, 1800W, 5-15P

cTUVus, NSF



CAC173
Silicone
Crêpe Spatula

16" Electric Crêpe Maker WSC160X/WSC165BX

- Large, 16" cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Extra value! NSF-approved batter spreader and spatula included!

WSC160X – 120V, 1800W, 5-15P Ⓢ

WSC165BX – 208/240V, 2170/2880W, 6-15P Ⓢ

Limited One-Year Warranty

cULus, NSF



CAC107



CAC108

*QuanTanium® is a registered trademark of PPG Industries Ohio, Inc.

Heavy-Duty Conveyor Toasters CTS1000 Series

- Heavy-duty, brushed stainless steel construction
- Power ON and Toaster Ready indicator lights
- Cool-touch side panels
- Large, 2" opening accommodates thick breads and bagels
- Energy-saving Standby function

Limited One-Year Warranty

MODEL	LISTING	ELECTRICAL POWER
CTS1000	UL, NSF	120V, 1800W, 5-15P Ⓢ
CTS1000CND	cULus, NSF	120V, 1500W, 5-15P Ⓢ
CTS1000B	cULus, NSF	208V, 2700W, 6-20P Ⓢ



4-Slice Heavy-Duty Combination Bread & Bagel Toasters WCT800 Series

- Uniformly toast regular bread, Texas toast, frozen waffle, bagels and many other foods
- Easily replaceable industrial heating plates
- Electronic browning controls and carriage control lift levers
- Dishwasher-safe crumb tray

Limited One-Year Warranty



MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES	ELECTRICAL POWER
WCT800	ETLus, NSF	4-slice standard	1 1/8" wide	300 per hr.	120V, 2200W, 5-20P Ⓢ
WCT800RC					120V, 1800W, 5-15P Ⓢ
WCT805B	cETLus, NSF	4-slice standard	1 1/2" wide	380 per hr.	208/240V, 2028/2700W, 6-20P Ⓢ
WCT850RC		4-slice switchable bread/bagel controls			120V, 1800W, 5-15P Ⓢ
WCT855					240V, 2700W, 6-15P Ⓢ

4-Slice Medium-Duty Toasters WCT708/WCT708CND

- Brushed chrome steel housing
- 4 extra-wide 1 3/8" slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- 4 self-centering bread racks
- Quick-clean pullout crumb tray

Limited One-Year Warranty

MODEL	LISTING	ELECTRICAL POWER
WCT708	ETLus, NSF	120V, 1800W, 60 Hz, 5-15P Ⓢ
WCT708CND	cETLus, NSF	120V, 1500W, 60 Hz, 5-15P Ⓢ



2- or 4-Slice Light-Duty Toasters WCT702/WCT704

- Durable mirror-finish, chrome-plated steel construction
- Self-centering bread rack for thinly sliced breads
- Great for bagels and thickly sliced breads
- Easy Touch™ control and LED indicators: Defrost, Reheat and Cancel
- Rotary dial browning level control
- Quick-clean pullout crumb tray

Limited One-Year Warranty



MODEL	LISTING	CONFIGURATION	SLICES	ELECTRICAL POWER
WCT702	cETLus, NSF	Extra-wide 1 3/8" slots	2-slice	120V, 1800W, 60 Hz, 5-15P Ⓢ
WCT704	cETLus, NSF	2 extra-long, extra-wide 1 3/8" slots	2- or 4-slice	120V, 1500W, 60 Hz, 5-15P Ⓢ



HONEY BOBA TEA

INGREDIENTS

- ¾ cup tapioca pearls*
- 4½ cups water*
- ¾ cup honey*
- 3 tbsp. loose black tea*
- 4 cups water*
- 1½ cups whole milk (or milk alternative)*

CORE EQUIPMENT

- WWB5G Hot Water Dispenser*
- [to heat and hold water]*

CROSSOVER EQUIPMENT

- WIH200 Induction Range*
- [to make honey simple syrup and boba pearls]*

Click here for full recipe.



BREW



Waring Commercial Café DECO® COFFEE BREWERS



Quality. Efficiency. Durability.
Commercial coffee brewing
made simple.

Café Deco® coffee brewers are designed to meet rising demand for fresh-brewed coffee at today's busy foodservice operations. Easy to operate and engineered for reliable output, each unit brews coffee to perfection. Choose from pour-over, automatic, thermal and airpot models.

Waring Coffee Brewers WCM50/50P/60PT/70PAP



- High-end industrial design
 - Ready and Power lights
 - Optimum water temperature for brewing
 - Stainless steel construction
 - Space-saving designs
 - Perfect for restaurants, diners, cafés and convenience stores
- 120V, 60Hz, 5-15P (Ⓜ)
WCM50/WCM50P – 1,800W
WCM60PT/WCM70PAP – 1,660W
Two Year Parts, One-Year Labor Warranty
TUVus, NSF



Pour-Over Coffee Brewer WCM50

- Completely portable 64 oz., coffeemaker!
- 2 separately controlled PTC warmers
- No plumbing required!



Automatic Coffee Brewer WCM50P

- 2 separately controlled PTC warmers
- Built-in pour-over feature
- Hot water faucet for soups and hot drinks



Automatic Thermal Coffee Brewer WCM60PT

- Built-in pour-over feature
- Hot water faucet for soups and hot drinks
- Designed for use with thermal carafes



Airpot Coffee Brewer WCM70PAP

- Designed especially for airpots
- Hot water faucet for soups and hot drinks
- Push button brew start

WARMERS & ACCESSORIES



Single-Burner Coffee Warmer WCW10



Double-Burner Coffee Warmer WCW20



Step-Up Double-Burner Coffee Warmer WCW20R

- Self regulating warmers prevent overheating – Saves energy compared to continuous heat models
- Low profile, simple design
- Keeps coffee fresh and hot
- Stainless steel construction
- Nonskid feet
- Perfect for restaurants, cafés and diners
- Two-year parts and one-year labor warranty

TUVus, NSF



64-oz. Stainless Steel Thermal Carafe WTC64

- Vacuum insulated
- Easy-pour handle
- Double-wall stainless steel construction
- Comes with orange silicone ring to indicate decaf brew



Stainless Steel Airpots WCA22/WCA25

- For use with airpot brewers
 - Keeps liquids hot for hours
 - Vacuum-insulated
 - Removable lid for easy cleaning
- WCA22 – 2.2-Liter
WCA25 – 2.5-Liter



WCM50DIS WCM50PDIS

Display Available
Includes nonworking unit.



WCMDIS

Display Available
Nonworking units not included.



Commercial Coffee Urns WCU Series

- Brushed stainless steel housing
- Commercial-grade nonstick-coated heater
- All-stainless steel construction, including internals and parts
- Dual-heater system for brewing and keeping warm at optimal temperatures; brews at 200°F and dispenses at approximately 185°F
- ON/OFF lighted Power switch and Ready indicator light
- Boil-dry protection with auto reset

WCU30 – 30-cup capacity

WCU55 – 55-cup capacity

WCU110 – 110-cup capacity

120V, 1500W, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



10-Gallon Hot Water Dispensers WWB10G Series

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Automatic water refill or pour-over capability
- Heat 10 gallons in 3 hours
- All-stainless steel construction
- Tomlinson® No-Drip® tap operation*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Knuckle guard for safe operation during dispensing

WWB10G – 120V, 1800W, 60 Hz, 5-15P Ⓢ

WWB10GC – 120V, 1800W, 60 Hz, 5-20P Ⓢ

WWB10GB – 208/240V, 2800/3200W, 60 Hz, 6-15P Ⓢ

Limited One-Year Warranty

cTUVus, NSF



*Tomlinson®, No-Drip® and the Faucet and Handle configurations are registered trademarks of The Meyer Company, Cleveland, Ohio.

3- & 5-Gallon Hot Water Dispensers WWB3G/WWB5G

The Waring® Commercial 3- & 5-Gallon Hot Water Dispensers

Designed to conserve countertop space while providing maximum dependability and durability. Equipped with digital controls and an adjustable temperature range, the unit is simple to use, with a removable drip tray that makes cleanup easy. The night-mode feature ensures hot water is ready to pour from the drip-proof tap whenever needed. Great for corporate kitchens, convenience stores and catered events.

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F – 205°F (65°C – 96°C)
- Stainless steel construction
- Tomlinson® No-Drip® tap operation*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Guard rails for warming surface
- Removable drip tray for easy and convenient cleaning
- Small footprint saves on counter space

WWB5G: Additional fold-down shelf for small cup.

Enough clearance between drip tray and the spigot to accommodate 3 liter airpots

• Uses: Tea, coffee, soups, grits, oatmeal, etc.

120V, 1440W, 60Hz, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



The elevated cup shelf folds up to provide an extra-high dispensing area to accommodate the largest carafes, up to 15 inches.



*Tomlinson®, No-Drip® and the Faucet and Handle configurations are registered trademarks of The Meyer Company, Cleveland, Ohio.



The 9-inch clearance between the drip tray and the spigot accommodates extra-tall mugs and carafes.





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