

**WARING**  
**COMMERCIAL**

**BLEND**



**PREP**



**COOK**



**BREW**



IMAGINE. INVENT. INSPIRE.®



## **Our Mission**

Waring® Commercial, a global leader in foodservice equipment, is dedicated to providing innovative, reliable and value-driven solutions designed to make our customers' lives easier and their businesses more profitable.

## **Our Story**

Waring introduced the first blender over 80 years ago here in the USA. We honor our heritage as an innovator and solutions specialist with our continuing expansion as a provider of BLEND – PREP – COOK – BREW equipment for the 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 value, quality, and innovation for the foodservice industry.

**IMAGINE. INVENT. INSPIRE.®**



@waringcommercial

waringcommercialproducts.com



# BLEND

Waring invented the first blender over 80 years ago. Today we continue as an innovator and BLEND specialist, with a comprehensive offering of Made in the USA\* blenders, as well as a wide range of Immersion Blenders and Drink Mixers.



# PREP

Waring® Commercial is your food PREP specialist. We build a wide range of precise, dependable, powerful and timesaving solutions for dicing, slicing, chopping, grinding, emulsifying and more.



# COOK

Waring® Commercial is world renowned as an innovator of dependable, high-performance, electric, countertop appliances. Our COOK category sets the standard for space-saving solutions that enhance any menu and perform in the toughest food-service environments.



# BREW

Waring® Commercial's hot beverage solutions deliver the quality, durability and performance high-volume businesses demand. Good coffees, teas, and hot beverages are high-margin menu items. We continue to deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.

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\*Made in the USA with U.S. and foreign parts

# A BLENDER FOR EVERY NEED

CB15 Series	MX Series	Torq Series	Blade Series	BB155 Series
				
<b>Heavy-Duty One-Gallon Food &amp; Beverage Blenders</b>	<b>Heavy-Duty Food &amp; Beverage Blenders</b>	<b>Med-Heavy Duty Food &amp; Beverage Blenders</b>	<b>Light-Medium Duty Bar Blenders</b>	<b>Light-Duty Bar Blenders</b>
MOTOR POWER				
<b>3¾** HP</b>	<b>3½** HP</b>	<b>2 HP</b>	<b>1 HP</b>	<b>¾ HP</b>
CYCLES PER DAY				
<b>100+</b>	<b>75+</b>	<b>50-74</b>	<b>25-49</b>	<b>1-25</b>
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 switches, electronic touchpad controls, or touchpad control with timer	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS				
1-gallon stainless steel (also available with easy-pour spigot)	64 oz. or 48 oz. stackable copolyester, or 64 oz. stainless steel	48 oz. stackable copolyester	48 oz. stackable copolyester, or 48 oz. stainless steel	44 oz. copolyester, or 32 oz. stainless steel
USAGE AND APPLICATION TYPE				
Heavy food and beverage prep	Heavy food and beverage prep	Medium-to-heavy food and beverage prep	Light-to-medium food and beverage prep	Light beverage prep
GREAT FOR USE IN:				
Large Kitchens, Health Care, Schools, Institutions, Restaurants	Kitchens, Health Care, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Health Care, 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, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks 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
<b>MADE IN THE USA!*</b>				

## Heavy-Duty One-Gallon Food & Beverage Blender

CB15 Series



- Heavy-duty, 3¾ peak HP motor
  - Stainless steel container with two handles for carrying and pouring, and easy-off rubberized lid clamps for security
  - Recommended for up to 100 cycles per day
  - Mix, purée and emulsify large loads that need long blending times
  - Typical applications include salsa and refried beans
  - Dishwasher-safe, one-piece jar pad for easy cleaning
  - BPA free – all materials that come in contact with food
- 120V, 60 Hz, 5-15P Ⓢ

Limited Three-Year Motor and Two-Year Parts and Labor Warranty  
cETLus, NSF

### Also Available with Easy-Pour Spigot

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



CB15V

MODEL	CONTROL PANEL	CONTAINER
CB15	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15SF		Stainless steel with easy-pour spigot
CB15V	Electronic membrane panel with variable dial control and PULSE	Stainless steel
CB15VSF		Stainless steel with easy-pour spigot
CB15T	Electronic membrane panel with 3 speeds and PULSE. 3-minute electronic timer	Stainless steel
CB15TSF		Stainless steel with easy-pour spigot

### 3 Control Panel Options



CB15



CB15V



CB15T

\*Made in the USA with U.S. and foreign parts



## Heavy-Duty Food & Beverage Blenders MX Series

- 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%
- One-piece, dishwasher-safe, removable jar pad
- Heavy-duty stainless steel blade with user-replaceable blending assembly

120V, 60Hz, 5-15P Ⓢ

Limited Three-Year Motor and Two-Year Parts and Labor Warranty  
cETLus, NSF



MX1500XTX

MX1200XTX

MX1100XTX

MX1050XTX

MX1000XTX



MODEL	CONTROL PANEL	CONTAINER
MX1000XTX	Paddle switches with HIGH, LOW and PULSE	64 oz. Copolyester
MX1000XTXP		48 oz. Copolyester
MX1000XTS		64 oz. Stainless Steel
MX1050XTX	Electronic keypad with HIGH, LOW and PULSE functions	64 oz. Copolyester
MX1050XTXP		48 oz. Copolyester
MX1050XTS		64 oz. Stainless Steel
MX1100XTX	Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer	64 oz. Copolyester
MX1100XTXP		48 oz. Copolyester
MX1100XTS		64 oz. Stainless Steel
MX1200XTX	Variable speed dial control (1,000 – 20,000 RPM) and PULSE paddle switch	64 oz. Copolyester
MX1200XTXP		48 oz. Copolyester
MX1200XTS		64 oz. Stainless Steel
MX1300/1500XTX*	Programmable electronic keypad, LCD display and PULSE	64 oz. Copolyester
MX1300/1500XTXP*		48 oz. Copolyester
MX1300/1500XTS*		64 oz. Stainless Steel

\*MX1500 comes with sound enclosure.



**CAC95**  
64 oz. BPA-free copolyester jar for XTX models



**CAC93X**  
48 oz. BPA-free copolyester jar for XTXP models



**CAC90**  
64 oz. stainless steel jar for XTS models



**SE1000**  
Retrofits all blenders in Waring Commercial Xtreme® Series – 64 oz. jars



**SE500**  
Retrofits all blenders in Waring Commercial Xtreme® Series – 48 oz. jars

### Color-Coded Copolyester Jars

- |           |        |        |
|-----------|--------|--------|
| CAC93X-03 | Yellow | 48 oz. |
| CAC95-03  | Yellow | 64 oz. |
| CAC93X-06 | Blue   | 48 oz. |
| CAC95-06  | Blue   | 64 oz. |
| CAC93X-12 | Green  | 48 oz. |
| CAC95-12  | Green  | 64 oz. |
| CAC93X-10 | Purple | 48 oz. |
| CAC95-10  | Purple | 64 oz. |
| CAC93X-28 | Orange | 48 oz. |
| CAC95-28  | Orange | 64 oz. |



## 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 ⓘ

cULus, NSF



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



Stackable jars for easy storage



**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

### 3 Control Panel Options



TBB145



TBB160



TBB175

\*Made in the USA with U.S. and foreign parts

## BLADE

### Light-Medium Duty Bar Blenders



BB300

BB340

BB320



CAC132

Copolyester jars are stackable for easy storage



CAC138

Stainless steel jar

- 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  
 cETLus, NSF

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

### Light-Duty Bar Blenders

- ¾ HP, 2-speed commercial motor
  - Rugged, two-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



BB155

BB155S

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



- WSB50 – 12" 10 gal./40 qt.
- WSB55 – 14" 15 gal./60 qt.
- WSB60 – 16" 25 gal./100 qt.
- WSB65 – 18" 35 gal./140 qt.
- WSB70 – 21" 50 gal./200 qt.
- WSBPPW – 10" stainless steel whisk attachment



**750 WATT – 1 HP MOTOR THROUGHOUT BIG STIX® LINE**



**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
- 3-gallon, 12-quart capacity

120V, 100W, 60 Hz, 5-15 Ⓢ  
Limited One Year Warranty  
cETLus, 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, 5-15 Ⓢ  
Limited One Year Warranty  
cETLus, NSF



**Bowl Clamp WSBBC**

- Allows hands-free operation
- Fits entire Big Stix® line (except whisk attachment)



**Wall Hook WSB01**

- Convenient storage for immersion blender while not in use



**Whisk Attachment WSB2W**

- 10" stainless steel whipping paddles
- User-replaceable couplings

## CORDLESS **BOLT**<sup>®</sup> LITHIUM

### *Cordless Immersion Blender*

WSB38X

#### **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 quarts) 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.*



#### Accessories available with WSB38X



**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 included

# IMMERSION BLENDER FOR EVERY NEED



**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**

<b>POWER</b>			
<b>100W</b>	<b>½ HP, 350W</b>	<b>10.8V Battery</b>	<b>1 HP, 750W</b>
<b>MIXING CAPACITY</b>			
3 Gallons	6 Gallons	3 Gallons	10–50 Gallons
<b>SHAFT SIZE</b>			
7 Inches	10 Inches	7 Inches	12–21 Inches
<b>REMOVABLE SHAFT</b>			
No	No	Yes	Yes
<b>INTERCHANGEABLE SHAFT</b>			
No	No	No	Yes
<b>SPEEDS</b>			
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
<b>USAGE AND APPLICATION TYPE</b>			
Light Duty	Medium Duty	Medium Duty	Heavy Duty, High Volume
<b>RECOMMENDED APPLICATIONS</b>			
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	
<b>WARRANTY</b>			
Limited One Year Warranty	Limited One Year Warranty	Limited One Year Warranty	Limited One Year Warranty



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



**WDM120TX**  
**1HP**

**WDM360TX**  
**3HP**

**WDM240TX**  
**2HP**

- 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

120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
NSF, cTUVus

**BONUS: Stainless steel malt beverage cups included**

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



10-minute countdown timer with three speeds and pulse



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



Solid and butterfly agitator for each spindle

## The Big Freeze® Variable Speed Drink Mixer

WDM500



Variable Speed Dial



Ergonomic  
Splash Guard

Included Agitators



**WDM500MA**  
Solid Metal Agitator  
for use with hard  
ice cream



**WDM500PA**  
Butterfly Plastic Agitator  
for use with soft serve,  
yogurt and gelato



- Built for large-volume locations
- Designed to process mix-ins and toppings in hard and soft ice creams
- High-performance, 1.2 peak HP, variable speed motor
- Variable speeds from 2,500 – 12,500 RPM
- Pulse function quickly refreshes frozen drinks
- START/STOP button lets the operator stop the mixing action at any time
- Two agitator options efficiently process both hard and soft ice cream and yogurt
- Ergonomic polycarbonate splash guard ensures clean and easy operation
- Heavy-duty steel housing

120V, 60 Hz, 5-15P (Ⓢ)

Limited One Year Warranty

cETLus, NSF



## Wall-Mount Drink Mixer DMC180DCA

- High-performance, 1 peak HP, 2-speed commercial motor
- Space-saving design
- Automatic START/STOP operation
- Heavy-duty, die-cast metal motor housing

Limited One Year Warranty

cETLus, NSF



## Triple-Head Drink Mixer DMC201DCA

- High-performance, 1 peak HP, 2-speed commercial motors
- Heavy-duty, die-cast metal motor housings
- Automatic START/STOP operation
- Heavy stainless steel splash panel

120V, 60 Hz, 5-15P (Ⓢ)

Limited One Year Warranty

cETLus, NSF

**Waring Commercial Food Processors have the BEST WARRANTY  
in the Commercial Food Processor Industry.**  
*Limited Five-Year Motor and Two-Year Parts & Labor\*\**



## **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 ⓘ

UL, cUL, NSF

### **Standard accessories included with FP2200**



**S-Blade**  
CAF31



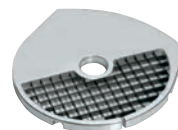
**3/16" Shredding Disc**  
CAF20



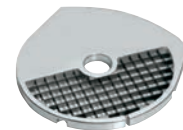
**1/8" Slicing Disc**  
CAF12



**1/2" Slicing Disc**  
CAF18



**1/2" Dicing Disc**  
CAF24



**3/4" Dicing Disc**  
CAF25

Dicing disc must be used along with slicing disc.

\*Made in the USA with U.S. and foreign parts

\*\*For commercial countertop, electric cutter mixer bowl/continuous-feed food processor

## 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

#### Dicing Kits

WFP16S25 – 8mm – 5/16"

WFP16S27 – 12mm – 15/32"

#### Punch Tools

WFP16S19 for cleaning 8mm

WFP16S20 for cleaning 10mm

WFP16S21 for cleaning 12mm

#### Julienne Discs

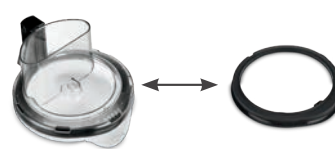
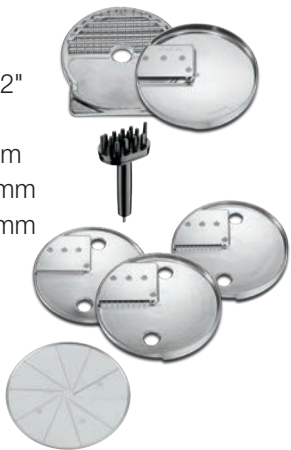
WFP16S22 – 4mm – 5/32"

WFP16S23 – 6.5mm – 1/4"

WFP16S24 – 8mm – 5/16"

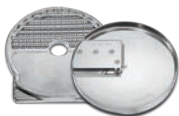
#### Grating Disc

WFP16S16



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

### Standard accessories included with WFP16SCD



10mm-3/8"  
Dicing Kit  
WFP16S26



Patented  
Sealed & Locked  
S-Blade  
WFP16S1



Sealed & Locked,  
Stainless Steel  
Whipping Disc  
WFP16S11



Patented  
Adjustable 16 Cut  
Slicing Stainless Steel  
Disc (1-6mm)  
WFP16S10



Reversible  
Shredding Stainless Steel  
Disc – Two Blades in One,  
Fine Shred and Coarse  
Shred  
WFP16S12A

\* Peak input

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

### WFP14SC

- Space-saving, flat cutter mixer bowl with patented LiquiLock® Seal System for full-bowl processing of liquids
- Continuous-feed hopper with durable see-through cover processes up to 875 pounds per hour
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem



- Top and bottom of the bowl processing
- Over 20 processing options in one machine
- High-performance, 1 HP motor  
120V, 60 Hz, 5-15P



Large 3.5-Quart Cutter Mixer Bowl Included

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.



## DISCS INCLUDED WITH WFP14SC

- 1. Grating Disc:**  
nuts, spices, cheeses and more (WFP143)
- 2. Double-Sided Shredding Disc:**  
cheeses, vegetables and more (WFP14S12)
- 3. Patented Adjustable Slicing Disc (1–6mm):**  
provides 16 different thickness options in 1 disc (WFP14S10)
- 4. Patented Sealed & Locked S-Blade:**  
chopping, puréeing and emulsifying (WFP14S1)
- 5. Sealed & Locked Whipping Disc:**  
whips creams, butters and more (WFP14S11)



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

### WFP16S

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- 2 HP\* commercial motor
- Heavy-duty die-cast housing
- Top and bottom of the bowl processing
- Over 20 processing options in one machine!

120V, 60 Hz, 5-15P



## Standard Discs Included with WFP16S

- Patented Sealed and Locked S-Blade**  
Locks into place and seals liquids in the bowl. (WFP16S1)
  - Sealed and Locked Whipping Disc**  
Quickly whips creams and butters. (WFP16S11)
  - Patented Adjustable Slicing Disc (1–6mm)**  
Provides 16 different thickness options in 1 disc. (WFP16S10)
  - Double-Sided Shredding Disc**  
Fine shred on one side, coarse shred on the other side. (WFP16S12A)
- Additional discs available.



## 3.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processors

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
  - Slice, shred, grate, chop, purée, whip, emulsify & more
  - High-performance, 1 HP motor
  - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
  - Top and bottom of the bowl processing
  - Space-saving flat cutter mixer bowl lid design (WFP14SW)
- 120V, 60 Hz, 5-15P (i)  
UL, ETL Sanitation



WFP14SW

WFP14S

### WFP14S – Blade and discs included:

WFP14S1, WFP14S10, WFP14S11, WFP14S12, WFP143

### WFP14SW – Blade and discs included:

WFP14S1, WFP14S11

## 2.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processors

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
  - High-performance, ¾ HP motor
  - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
  - Slice, shred, grate, chop, purée, whip, emulsify & more
  - Top and bottom of the bowl processing
  - Extra-large feed tube reduces prep time
  - Space-saving flat cutter mixer bowl lid design (WFP11SW)
- 120V, 60 Hz, 5-15P (i)  
UL, ETL Sanitation



WFP11SW

WFP11S

### WFP11S – Blade and discs included:

WFP11S1, WFP11S4, WFP11S5, WFP11S6, WFP113

### WFP11SW – Blade and discs included:

WFP11S1, WFP11S5



Patented Sealed S-Blade  
WFP11S1/WFP14S1  
Locks into place and seals liquids in the bowl.



Patented Adjustable Slicing Disc  
WFP11S4/WFP14S10  
Provides 16 different thickness options in 1 disc.



Sealed Whipping Disc  
WFP11S5/WFP14S11  
Quickly whips creams and butters.



Double-Sided Shredding Disc  
WFP11S6/WFP14S12  
Fine shred on one side, coarse shred on the other.



Grating Disc  
WFP113/WFP143  
Grates nuts, spices, cheeses and more.



## 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
- 120V, 60 Hz, 5-15P (i)  
Limited One Year Warranty  
cULus



## 1-Cup Electric Spice Grinder WSG30

- High-performance motor – 19,000 RPM
  - PULSE actuation to easily manage consistency of grind
  - Includes 3 dishwasher-safe, stainless steel, 1.5-cup grinding bowls with convenient storage lids
- 120V, 60 Hz, 5-15P (i)  
Limited One Year Warranty  
cETLus, NSF





## 3-Cup Commercial Spice Grinder – Wet/Dry WSG60



- High-performance, commercial-grade 1 HP motor – 20,000 RPM
  - Continuous-run operation
  - PULSE actuation to easily manage consistency of grind
  - Includes 2 dishwasher-safe grinding bowls with cool-touch sleeves and convenient storage lids
- 120V, 60 Hz, 5-15P (i)  
Limited One Year Warranty  
cETLus, NSF

# FOOD PROCESSOR FOR EVERY NEED




## HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour	Warranty
	FP2200	¾ HP	1,725	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade 1/8" Slicing Disc 1/2" Slicing Disc 3/16" Shredding Disc 1/2" Dicing Disc 3/4" Dicing Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers)† 1400 lb/1275 qt</li> <li>Shredding (carrots)† 1025 lb/1050 qt</li> <li>Dicing (tomatoes)† 950 lb/425 qt</li> <li>Chopping (meat) 585 lb</li> <li>Kneading (bread dough) 200 loaves*</li> <li>Kneading (pie crusts) 540 pie crusts**</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP16SCD	2 HP®	1,725	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	3/8" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers)† 1185 lb/1080 qt</li> <li>Shredding (carrots)† 875 lb/900 qt</li> <li>Chopping (meat) 390 lb</li> <li>Kneading (bread dough) 140 loaves*</li> <li>Kneading (pie crusts) 360 pie crusts**</li> <li>Dicing (tomatoes) 915 lb/410 qt</li> <li>Whipping (heavy cream) 80 qt</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor

## LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SC	1 HP	1,725	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 5/64" Grating Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers)† 875 lb/660 qt</li> <li>Shredding (carrots)† 430 lb/450 qt</li> <li>Grating (cheese) 60 lb</li> <li>Chopping (meat) 360 lb</li> <li>Kneading (bread dough) 120 loaves*</li> <li>Kneading (pie crusts) 320 pie crusts**</li> <li>Whipping (heavy cream) 70 qt</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	1,725	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 5/64" Grating Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers) 540 lb/345 qt</li> <li>Shredding (carrots) 200 lb/240 qt</li> <li>Grating (cheese) 45 lb</li> <li>Chopping (meat) 330 lb</li> <li>Kneading (bread dough) 120 loaves*</li> <li>Kneading (pie crusts) 240 pie crusts**</li> <li>Whipping (heavy cream) 55 qt</li> </ul>	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	1,725	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	1.5 Cups (dry only)	3	Low volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice	Limited 1 Year Warranty



## Heavy-Duty Citrus Juicer

### JC4000

- Stainless steel juice collector with large spout
  - Universal reamer juices all citrus fruits
- 120V, 60 Hz, 5-15P ⓘ  
 Limited One Year Warranty  
 ETL, NSF



## Heavy-Duty Juice Extractor with Pulp Ejection

### JE2000

- Produces large volumes of pure, natural juice for bars, restaurants and health centers
  - 1.3 HP motor, 16,000 RPM
  - Built for long life and easy maintenance and cleaning
- 120V, 60 Hz, 5-15P ⓘ  
 Limited One Year Warranty  
 cULus, NSF  
 (JE2000 is a model IOTA by Friul Co. SRL, Maniago, Italy)



## Light-Duty Citrus Juicer

### BJ120C

- Compact design creates small-space profit center
  - Reamer fits all citrus fruits
  - Juice bowl, reamer lift off for easy cleaning
  - Includes one liter serving container (not shown)
- 120V, 60 Hz, 5-15P ⓘ  
 Limited One Year Warranty  
 cETLus, NSF, cETLus



## Juice Extractor

### 6001C

- Floating-action stainless steel blade speeds up juice flow with faster distribution of pulp
  - Stainless steel extraction basket, bowl and cover
- 120V, 60 Hz, 5-15P ⓘ  
 Limited One Year Warranty  
 UL, CSA (6001CQ)

\*Made in the USA with U.S. and foreign parts



## 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



## 2-Quart Compressor Ice Cream Maker WCIC20

WCIC20

- 2-quart capacity, electric 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 and 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, ETL Sanitation



“Mix Ins” combine easily without interrupting the process




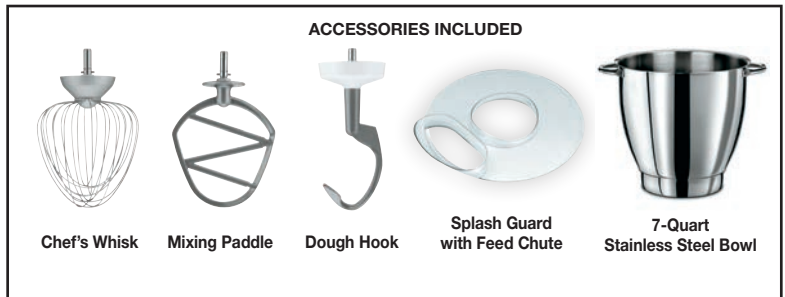
Removable batch bowl for easy cleaning





**7-Quart Stand Mixer  
WSM7Q**

- Heavy-duty, 1+ HP, 850W motor to handle the heaviest mixing tasks
  - Large, 7-quart stainless steel bowl with carrying handles
  - 12 mixing speeds with Soft Start for precision mixing
  - PULSE function with maximum burst of power
  - Tilt-back head for easy removal of attachments
  - Full die-cast housing
- 120V, 60 Hz, 5-15P   
 Limited Two-Year Warranty  
 cETLus, NSF




**Chocolate Melters**

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Celsius or Fahrenheit
- 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

**WCM3:** 1/3 – 7" x 12"

**WCM6:** 1/2 – 10" x 12"

- Included probe ensures the most accurate temperature reading
- Gentle heating, no hot spots
- No water, dry heat

120V/125W, 5-15P   
 Limited One Year Warranty  
 UL, NSF

**WCM3:** 3 kg/6.61 lb.

**WCM6:** 6 kg/13.23 lb.





## Professional Food Slicers WCS Series



### WCS220/250 – 8.5" & 10"

¾ HP\* commercially rated motor

### WCS300 – 12"

1 HP\* commercially rated motor

- 8.5", 10" and 12" blades crafted in Italy of tempered, hard chrome for long-lasting sharpness
- Cast aluminum base and carriage ensures sturdy slicing
- High-efficiency, ventilated 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



WCS220BS  
8.5"



WCS250R  
10"



WCS300SV  
12"

MODEL	COLOR	BLADE SIZE
WCS220SV	Metallic Silver	8.5"
WCS220BS	Black Satin	
WCS220R	Glossy Red	10"
WCS250SV	Metallic Silver	
WCS250BS	Black Satin	
WCS250R	Glossy Red	12"
WCS300SV	Metallic Silver	
WCS300BS	Black Satin	
WCS300R	Glossy Red	



### Easy-Clean Design

Tilt-out carriage and removable sharpener simplifies cleaning and maintenance

## Cordless/Rechargeable Electric Knife WEK200

- Ergonomic handle minimizes fatigue from extended use
- Bread blade and carving blade included
- Detachable blades for easy cleaning
- Adjustable Slicing Guide ensures a consistent cut
- Power switch safety interlock
- Integrated LED light for improved visibility in low-lit areas
- Heavy-duty carrying case doubles as a storage case
- Lithium ion battery with quick-charge time
- 7.4V DC motor/battery pack rating

100-240V, 50-60 Hz, 5-15P  universal AC adapter

Limited One Year Warranty

cULus, ETL Sanitation



## Portable Rechargeable Wine Bottle Opener WWO120

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



## Knife Sharpener WKS800

WKS800

- Two 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

UL, NSF



## 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 touchpad controls
- Stainless steel housing chamber
- Includes: 7"W x 11"L, 50 pouches  
11"W x 12.5"L, 50 pouches

120V, 380W, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



### THE PROCESS IS SIMPLE



#### 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.

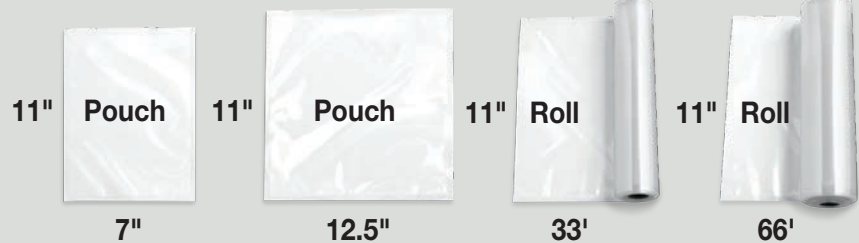


#### Store or Use

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

- 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)

### Thickness 3 Mil



## Handheld Vacuum-Sealing System

WVS50

- Seal up to 50 bags on one full charge
- Heavy-duty, NiMH quick-charge battery
- Includes: (25) 1-quart and (25) 1-gallon bags
- Additional 1 quart, 1 gallon and 2-gallon bags sold as accessories

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

CEC, ETL Sanitation







## Season & Seal

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



## 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!



## Sear & Savor

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



**NEW!**

**WSV16**

**WSV25**

## Thermal Circulators

- 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)

120V, 1560W, 5-15P (Ⓜ)

cETLus, ETL Sanitation

WSV16 – 16 liters (4.2 gallons)

WSV25 – 25 liters (6.6 gallons)



## Pasta Cooker & Rethermalizer

### WPC100

- 12.4L (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



### Accessories included



#### 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





## Heavy-Duty Cast-Iron Panini Grills

- Compact, large and dual, Italian-style panini grills
- Cooking surface is 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

Limited One Year Warranty

cULus, NSF

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150/T	Ribbed	9.75" x 9.25"	120V, 1800W, 5-15P Ⓢ
WFG150/T	Flat	9.75" x 9.25"	120V, 1800W, 5-15P Ⓢ
WPG150B/T	Ribbed	9.75" x 9.25"	208V, 2400W, 5-20P Ⓢ
WPG250/T	Ribbed	14.5" x 11"	120V, 1800W, 5-15P Ⓢ
WFG250/T	Flat	14.5" x 11"	120V, 1800W, 5-15P Ⓢ
WDG250/T	Ribbed Top/Flat Bottom	14.5" x 11"	120V, 1800W, 5-15P Ⓢ
WPG250B/T	Ribbed	14.5" x 11"	208V, 2800W, 5-20P Ⓢ
WFG275/T	Flat	14" x 14"	120V, 1800W, 5-15P Ⓢ
WPG300/T	Ribbed	17" x 9.25"	240V, 3200W, 6-20P Ⓢ
WFG300/T	Flat	17" x 9.25"	240V, 3200W, 6-20P Ⓢ
WDG300/T	Ribbed and Flat	17" x 9.25"	240V, 3200W, 6-20P Ⓢ



**Reprogrammable Countdown Timer Versions Available For All Panini Grills (T Models)**

## 14" and 24" Electric Countertop Griddles

- Brushed stainless steel construction
- Adjustable thermostat to 570°F
- ½" stainless steel grilling surface
- Large drip trough

Limited One Year Warranty

ETLus, NSF

### WGR140X

- Large, 14" x 16" grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
- 120V, 1800W, 5-15P Ⓢ



**WGR140X**

### WGR240X

- Extra-large, 24" x 16" grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
- 240V, 3300W, 5-20P Ⓢ



**WGR240X**



## 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



WPO500



**Units Are Stackable.  
No Stacking  
Kit Required.**



WPO700

## 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 elements (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



WPO750



## 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

UL, 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- and Heavy-Duty Microwave Ovens

- 10 programmable memory pads; 100 programmable settings
- Stainless steel construction
- Programmable and manual operations
- Touch control keypad with Braille
- Interior oven light
- 60-minute max cook time
- 3-stage cooking, 5 power levels

Limited One Year Warranty

cULus, FCC, ETL Sanitation

**WMO90** – .9 cubic feet,  
120V/1000W 5-15P (i)

**WMO120** – 1.2 cubic feet,  
208/230V/1800W  
(Dual Magnetrons) 6-15P (i)



**WMO120**

**WMO90**

## Quarter- and Half-Size Convection Ovens

- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- Clear-view, double-pane tempered glass window

Limited One Year Warranty

cULus, NSF

**WCO250X** – Quarter-size convection oven, .9 cubic feet, includes 2 baking racks and baking sheet pan  
120V, 1700W, 5-15P (i)

**WCO500X** – Half-size convection oven, 1.5 cubic feet, includes 3 baking racks and baking sheet pan  
120V, 1700W, 5-15P (i)



**WCO500X**

**WCO250X**



**Single  
Deep Fryer**



**10- & 15-lb. Countertop Electric Deep Fryers**  
WDF1000, WDF1500B/WDF1550

- Includes 1 large fry basket, 2 twin fry baskets, 1 night cover
  - 30-minute timer and variable temperature control up to 390°F
- Limited One Year Warranty  
UL, NSF

**Double  
Deep Fryer**



**10- & 15-lb. Countertop Electric Double Deep Fryers**  
WDF1000D/WDF1000BD, WDF1500BD/WDF1550D

- Includes 1 large fry basket, 4 twin fry baskets, 2 night covers
  - 30-minute timers and variable temperature controls up to 390°F
- Limited One Year Warranty  
UL, NSF

**8.5-lb.  
Deep Fryers**

**WDF75RC/WDF75B**

- Includes 2 twin fry baskets
- 30-minute timer and variable temperature control up to 390°F

Limited One Year Warranty  
UL, NSF



MODEL	CAPACITY	ELECTRICAL POWER
WDF75RC	3 lb. (per unit)	120V, 1800W Ⓢ 5-15P
WDF75B	3 lb. (per unit)	208V, 2700W Ⓢ 6-15P
WDF1000	10 lb. (per unit)	120V, 1800W Ⓢ 5-15P
WDF1500B	15 lb. (per unit)	208V, 3300W Ⓢ 5-20P
WDF1550	15 lb. (per unit)	240V, 3840W Ⓢ 5-20P
WDF1000D	10 lb. (per unit)	120V, 1800W (x2) Ⓢ 5-20P
WDF1000BD	10 lb. (per unit)	208V, 2700W (x2) Ⓢ 5-15P
WDF1500BD	15 lb. (per unit)	208V, 3300W (x2) Ⓢ 5-20P
WDF1550D	15 lb. (per unit)	240V, 3840W (x2) Ⓢ 5-20P

## Heavy-Duty Conveyor Toasters



CTS1000/CTS1000CND



CTS1000B

- 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



CTS1000B CTS1000

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 Toasters/Combination Toasters & Bagel Toasters



**WCT800 Series**



**WCT850 Series**

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 ☺
WCT805	cETLus, NSF	4-slice standard	1 1/2" wide	380 per hr.	208/240V, 2028/2700W, 6-15P ☺
WCT805B					208/240V, 2028/2700W, 6-20P ☺
WCT850	cETLus, NSF	4-slice switchable bread/bagel controls	1 1/2" wide	360 per hr.	208V, 2800W, 6-20P ☺
WCT850RC					120V, 1800W, 5-15P ☺
WCT855					240V, 2700W, 6-15P ☺

- Uniformly toast regular bread, Texas toast, frozen waffles 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



**WCT704**

**WCT702**

## 2- or 4-Slice Light-Duty Toasters

- 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	ETLus, NSF	2-slice, 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-large or 4-slice	120V, 1500W, 60 Hz, 5-15P ☺



## 4-Slice Medium-Duty Toaster

- Brushed chrome steel housing
  - Four extra-wide 1 3/8" slots, great for bagels
  - Up to 225 slices per hour
  - Electronic browning controls
  - Four 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 ☺





## Single Light-Duty Induction Range

- Induction cooking: fast, safe and efficient
- Easy-touch controls for adjusting power settings
- 10 power settings
- Cooking temperature reaches up to 450°F/232°C
- Accepts minimum pan size of 4 inches in diameter, cooking surface 11.5" x 11.75"
- 3-hour digital timer
- 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



WIH200

## Single and Double Heavy-Duty Induction Ranges

- 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 Glass® 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)

Limited One Year Warranty  
cETLus, NSF

**WIH400** – 120V, 1800W, 5-15P

**WIH400B** – 208/240V, 2900/3300W, 6-15P

**WIH800** – 208/240V, 3600W, 6-15P



WIH400/WIH400B

WIH800

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



## Single and Double Burners

- Heavy-duty, cast-iron burner plates
- Independent, adjustable thermostats with Ready indicator lights
- Brushed stainless steel housing
- Nonslip rubber feet

120V, 60 Hz, 5-15P

Limited One Year Warranty  
cULus, NSF

**WEB300** – 1300W large plate

**WDB600** – 1800 total watts: 1300W large plate for fast cooking, and 500W small plate for simmering and warming



WEB300



WDB600



## Single/Double Belgian Waffle Makers

### WW180 – Single

- Produces up to 25, 1"-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
- 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

120V, 1200W, 60 Hz, 5-15P

Limited One Year Warranty  
cETLus, NSF



WW180

### WW200 – Double

All the same features as WW180 with addition of:

- Produces up to 50, 1"-thick Belgian waffles per hour
- Unique, space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy

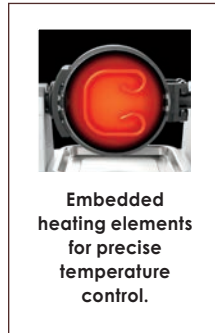
120V, 1400W,

60 Hz, 5-15P

Limited One Year Warranty  
cETLus, NSF



Rotary feature on all waffle/waffle cone makers for even baking and browning!



Embedded heating elements for precise temperature control.



WW200

## Single/Double Classic Waffle Makers

### WWD180 – Single

- Produces up to 35, 5/8"-thick waffles 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

### WWD200 – Double

All the same features as WWD180 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



WWD180

WWD200



## Side-By-Side Single & Double Belgian Waffle Makers

**WW250X/WW250BX – Single**  
**WW300BX – Double**

- 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** – Produces up to 50, 1"-thick Belgian waffles per hour

**WW250BX** – Produces up to 60, 1"-thick Belgian waffles per hour

**WW300BX** – Produces up to 75+, 1"-thick Belgian waffles per hour



**WW250X/WW250BX**



**WW300BX**

MODEL	LISTING	ELECTRICAL POWER
WW250X	ETLus, NSF	120V, 2400W, 60 Hz, 5-20P (i)
WW250BX	ETLus, NSF	208V, 2700W, 60 Hz, 6-15P (ii)
WW300BX	cETLus, NSF	



## 16" Electric Crêpe Maker

- 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!

Limited One Year Warranty

UL, cULus, NSF

**WSC160X** – 120V, 1800W, 5-15P (i)

**WSC165BX** – 208/240V, 2170/2880W, 6-15P (ii)



## Single/Double Waffle Cone Makers

### 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 ⓘ



WWCM180

WWCM200

### WWCM200 – Double

All the same features as WWCM180 with addition of:

- 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

120V, 1400W, 60 Hz, 5-15P ⓘ

Included	Optional Accessories	
CAC121 – Rolling and Forming Tool	CAC121S – Small Rolling and Forming Tool	CAC122 – Waffle Bowl Forming Tool



## 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

Limited One Year Warranty



Cut bun in half and add gelato.



Set gelato panini into press and cook.



Cut and serve.



## Single Mini Belgian Waffle Maker

WMB400

- Produces up to 100, 1"-thick mini 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
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



## Bubble Waffle Maker

WBW300

- 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
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF





# Food Dehydrator

WDH10

- 10-tray commercial food dehydrator
- Stainless steel housing
- Clear-view glass door for monitoring dehydrating process
- 15.3-inch by 13.2-inch mesh racks
- Total dehydrating surface area of 14 square feet
- Rear-mounted airflow system
- Digital LED display with capacitive touch controls
- Adjustable temperature range: 90°F–176°F (32°C–80°C)
- View temperature in °F or °C
- Set timer up to 40 hours
- 5 memory stations for setting and storing unique programs

Limited One Year Warranty

120V, 800W, 6 amps, 60 Hz, 5-15P ⓘ

cULus, NSF



**WDH10RCK**

10 removable mesh racks

**WDH10FRS**

Fruit roll-up tray accessories available



**Great for Citrus, Beef Jerky,  
Dried Fruit, Herbs & More!**





## 10-Gallon Hot Water Dispenser

WWB10G

- 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

120V, 1800W, 60 Hz, 5-15P Ⓢ

Limited One Year Warranty

cTUVus, NSF



## Commercial Coffee Urns

### WCU Series

- Brushed stainless steel housing
- Commercial grade, nonstick coated heater
- Dual heater system for brewing and keeping warm at optimal temperatures
- ON/OFF lighted power switch and Ready indicator light
- Boil-dry protection with auto reset

120V, 1500W, 5-15P Ⓢ

Limited One Year Warranty

cETLus, NSF

**WCU30** – 30-cup capacity

**WCU55** – 55-cup capacity

**WCU110** – 110-cup capacity



WCU55

WCU30

WCU110

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



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