

PRODUCT CATALOG



WARING® EMPOWERED

Waring Commercial launched the Waring Empowered initiative with the purpose of fighting the Global Food Waste Crisis. We will establish ourselves as the equipment supplier at the forefront of the fight to reduce wasted food, and empower Waring customers to become Waring Brand Advocates. As acclaimed zero-waste chef Douglas McMaster of Silo London has said, "Waste is a failure of the imagination," and culinary creativity is our primary kitchen tool in the reduction of food waste.

Waring wants to provide guiding principles to chefs in order to shift the conversation from food waste to Ingredient Optimization. Waring strives to change the mindset of the culinary community by demonstrating new techniques and highlighting equipment solutions that inspire change. These tools play an essential role in reducing waste and maximizing efficiencies in the kitchen. They are indispensable in driving creativity, reducing food costs and creating new revenue streams. We will help guide chefs, industry wide, to transform foods from being frequently thrown away into menu staples.

Visit our site to learn more.



[LEARN MORE](#)



TRANSFORM FOOD WASTE



Blend, mix and combine excess food scraps to create menu staples. Create custom-flavored dishes and toppings with unexpected ingredients. Dry food to preserve flavor and extend shelf life. Juice past-their-prime produce and turn pulp into profits. There are so many things you can do to save food and make money with Waring Solutions!





BLEND

Blenders 7-18
 Immersion Blenders 19-22
 Drink Mixers 23-24



PREP

Food Processors 27-36
 Juice Extractors & Citrus Juicers 37-40
 Ice Cream Makers 41
 Vacuum Sealer 42
 Planetary Mixers 43-44
 Food Slicers 45
 Knife Sharpener 46
 Electric Knife 46
 Wine Opener 46



COOK

Thermal Circulator 49-50
 Food Dehydrator 51
 Pasta Cooker & Rethermalizer 52
 Grills 53-56
 Ovens 57-60
 Griddles 61
 Countertop Burners & Induction Ranges 62
 Deep Fryers 63
 Waffle Makers & Specialty Waffle Makers 64-67
 Syrup & Batter Dispensers 68
 Gelato Panini Press 69-70
 Crêpe Makers 71-72
 Toasters 73-74



BREW

Coffee Brewers & Warmers 77-80
 Hot Water Dispensers 81
 Coffee Urns 82



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 85 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





WARING[®]
EMPOWERED



BLEND

TOP OFFENDER: AVOCADO RECIPE: OVERRIPE AVOCAD

Overripe Avocado Goddess Dressing

Created by: Dustin Selvaggio

Are your avocados looking less than appealing? In our eyes, every avocado is gorgeous. Use overripe avocados to make this delicious and versatile Avocado Goddess Dressing!



**OVERRIPE AVOCADO
GODDESS DRESSING**

[VIEW RECIPE](#)



**XPREP® HI-POWER
VARIABLE-SPEED
FOOD BLENDER**

[VIEW PRODUCT](#)

O GODDESS DRESSING PRODUCT FEATURE: MX1200TX BLENDER

IMAGINE. INVENT. INSPIRE.®



Proudly Made in the USA.*

Waring has been developing its blenders in the USA for over 85 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



BLENDERS FOR EVERY NEED

The Legend Series	Waring Ellipse™	MX Series	Torq Series	Blade Series	NuBlend Series™	BevBasix Series™
Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders	Heavy-Duty Food & Beverage Blender	Heavy-Duty Food & Beverage Blenders	Medium-Duty Food & Beverage Blenders	Medium-Duty Bar Blenders	Light-Duty Bar Blenders	Light-Duty Bar Blenders
MOTOR POWER						
3¾[®] HP	3½[®] HP	3½[®] HP	2 HP	1 HP	¾ HP	½ HP
CYCLES PER DAY						
100+	75+	75+	50-74	25-49	1-25	1-25
CONTROL PANEL FEATURES						
3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	Electronic-membrane keypad with blue backlit LCD screen, adjustable speed controls and four programmable beverage stations, dual PULSE feature with reprogrammable speed control	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 + PULSE	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS						
1-gallon copolyester or stainless steel (also available with easy-pour spigot)	32 oz. stackable copolyester	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	48 oz. copolyester or 32 oz. stainless steel
USAGE AND APPLICATION TYPE						
Ultra-heavy-duty food and beverage prep	Food bowl and smoothie prep	Heavy-duty food and beverage prep	Medium-duty food and beverage prep	Medium-duty beverage prep	Light-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	Kitchens, healthcare, schools, institutions, restaurants, smoothie shops, coffee shops, bars	Smoothie shops, coffee shops, bars	Coffee Shops, Bars	Coffee shops, bars
RECOMMENDED APPLICATIONS						
Food products, refried beans, dressings, salsas, sauces, soups, doughs, desserts, smoothies and more	Dressings, sauces, soups, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails	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	Frozen drinks & cocktails, blended beverages
WARRANTY						
Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Motor: Two-Year Parts & One-Year Labor Warranty Waring Ellipse™ Blending System: One-Year Parts & 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	Limited One-Year Warranty

MADE IN THE USA!*

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





Waring Ellipse™ Blending System MXE2000

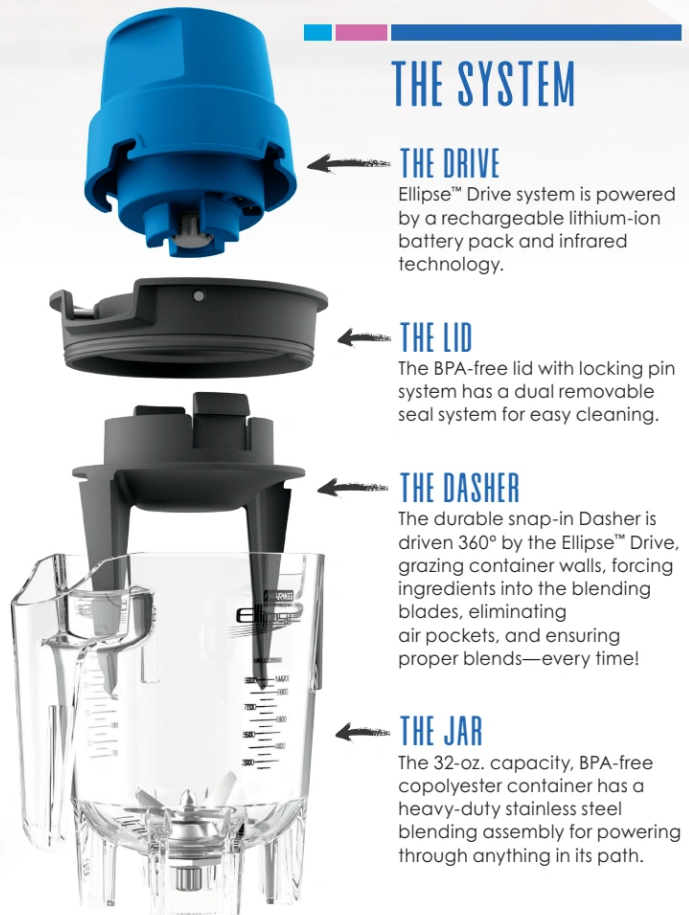


WARING COMMERCIAL Ellipse™

THE FUTURE OF BLENDING HAS ARRIVED, AND IT'S ABOUT TIME! Experience the power of top-down blending that propels you beyond the limits of physics. The brand-new Waring® Solution has been designed to change the way you think of blending with shorter cycles, greater output, and more consistent results.



THE SYSTEM



THE DRIVE

Ellipse™ Drive system is powered by a rechargeable lithium-ion battery pack and infrared technology.

THE LID

The BPA-free lid with locking pin system has a dual removable seal system for easy cleaning.

THE DASHER

The durable snap-in Dasher is driven 360° by the Ellipse™ Drive, grazing container walls, forcing ingredients into the blending blades, eliminating air pockets, and ensuring proper blends—every time!

THE JAR

The 32-oz. capacity, BPA-free copolyester container has a heavy-duty stainless steel blending assembly for powering through anything in its path.

9 BLEND

*Made in the USA with US and foreign parts

IT'S ABOUT TIME!

**10-SECOND SMOOTHIES.
15-SECOND BOWLS.**

**KITCHEN
INNOVATIONS
2023 AWARD**
RESTAURANT, HOTEL/RESORT SHOW

The Waring Ellipse™ utilizes the strongest and **most powerful blender base** in the Waring line, the **MX1500!**

- Powerful 3.5 HP, 30K RPM motor
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control

The Sound Enclosure

The all new SE1500 automatically powers the Ellipse™ Drive with an Infrared Reflection System when the Drive is in position and the Sound Enclosure is lowered.

Completely redesigned to further help reduce noise and vibration, the Sound Enclosure proves you can still have commercial power without commercial-strength noise.



The Docking Station

A cradle stores the Ellipse™ Drive between blends for easy access. The Docking Station can be placed in any direction under the base for space-saving convenience.

The Charging Station

Charge your Waring Ellipse™ Drive in under 2 hours with a rapid charging system. Plug in the Drive at the end of the day so you're powered up and ready to roll tomorrow!

Also available, a Triple Charging Station – an ideal space and energy-saving option for higher volume establishments with multiple Waring Ellipse™ blenders in operation.

MXECHG1 – Single Charging Station
MXECHG3 – Triple Charging Station



MXECHG1



MXECHG3



BLEND 10

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

CB15 Series



CB15VP

The Waring® CB15P has your back when it comes to ultra-heavy-duty blenders, making 100+ cycles per day. Chop, mix and shred large loads that need long blending times with a powerful 3¾ HP motor and electronic keypad controls. The stackable, clear, 1 gallon, BPA-free copolyester container makes storage easy.



WATCH VIDEO

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)



11 BLEND

- 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 Three-Year Motor and Two-Year Parts and Labor Warranty

120V, 60 Hz, 5-15P ⓘ

cTUVus, NSF

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



CB15

3 Control Panel Options



CB15/CB15P/CB15SF
3 speeds and PULSE



CB15V/CB15VP/CB15VSF
Variable speed control dial



CB15T/CB15TSF
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, 3½ 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
cTUVus, NSF

MODEL	CONTROL PANEL	CONTAINER
MX1000TX	Paddle switches with HIGH, LOW and PULSE functions	64 oz. Copolyester
MX1000TXP		48 oz. Copolyester
MX1000XTS		64 oz. Stainless Steel
MX1050TX	Electronic keypad with HIGH, LOW and PULSE functions	64 oz. Copolyester
MX1050TXP		48 oz. Copolyester
MX1050XTS		64 oz. Stainless Steel
MX1100TX	Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer	64 oz. Copolyester
MX1100TXP		48 oz. Copolyester
MX1100XTS		64 oz. Stainless Steel
MX1200TX	Variable speed dial control and PULSE paddle switch	64 oz. Copolyester
MX1200TXP		48 oz. Copolyester
MX1200XTS		64 oz. Stainless Steel
MX1300/1500TX*	Programmable electronic keypad, LCD display and PULSE function	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



*Made in the USA with US and foreign parts



Heavy-Duty Food & Beverage Variable Speed Blender MX1200TX



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



XPREDIS Display
For Waring® Commercial XPrep® Series

*Made in the USA with US and foreign parts

BLEND 14

All **X TREME** 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



SE1500
Large sound enclosure
fits all containers

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.



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.

*Made in the USA with US and foreign parts

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 cycles 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 with HI, LOW and PULSE functions	48 oz. Copolyester
TBB145P6		64 oz. Copolyester
TBB145S4		48 oz. Stainless Steel
TBB145S6		64 oz. Stainless Steel
TBB160	Electronic keypad with HI, LOW and PULSE functions and 60-second countdown timer	48 oz. Copolyester
TBB160P6		64 oz. Copolyester
TBB160S4		48 oz. Stainless Steel
TBB160S6		64 oz. Stainless Steel
TBB175	Variable speed dial control and PULSE functions	48 oz. Copolyester
TBB175P6		64 oz. Copolyester
TBB175S4		48 oz. Stainless Steel
TBB175S6		64 oz. Stainless Steel



TBB175



Stackable jars for easy storage

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



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

*Made in the USA with US and foreign parts

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 steel jar with industrial stainless steel blade
- Blend three 16 oz. margaritas in 12 seconds or less
- Recommended for 25–49 cycles 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



CAC132
48 oz. copolyester jars are stackable for easy storage



CAC138
48 oz. stainless steel jar

MODEL	CONTROL PANEL	CONTAINER
BB300	Classic toggle switch with HIGH, LOW and PULSE functions	48 oz. Copolyester
BB300S		48 oz. Stainless Steel
BB320	Electronic keypad with HIGH, LOW and PULSE functions	48 oz. Copolyester
BB320S		48 oz. Stainless Steel
BB340	Electronic keypad with HIGH, LOW and PULSE functions and 99-second countdown timer	48 oz. Copolyester
BB340S		48 oz. Stainless Steel

3 Control Panel Options



BB300



BB320



BB340



*Made in the USA with US and foreign parts

NuBlend™ Light-Duty Bar Blender BB180X



- ¾ HP, 2-speed commercial motor
 - Recommended for 1-25 cycles per day
 - HI/LO/OFF and PULSE toggle switches
 - 44-oz. polycarbonate jar
 - 32 oz. stainless steel container available
 - Removable 2-piece jar lid
 - 6 ft. cord with 3 prong plug
- 120V, 50/60 Hz, 5-15P ⓘ
 Limited One-Year Warranty
 cULus, NSF



CAC87
44 oz. copolyester container



CAC88
32 oz. stainless steel container



BevBasi™ Light-Duty Bar Blenders BB145/BB145S



- ½ HP motor
 - Recommended for 1-25 cycles per day
 - HI/LO/OFF toggle switches
 - 48 oz. polycarbonate jar or 32 oz. stainless steel container
 - Heavy-duty stainless steel blade
 - User-replaceable drive coupling designed for durability and simple replacement
- 120V, 50/60 Hz, 5-15P ⓘ
 Limited One-Year Warranty
 cTUVus, NSF



CAC29
48 oz. copolyester container



CAC37
32 oz. stainless steel container



BB145S



BB145

MODEL	CONTROL PANEL	CONTAINER
BB145	Classic toggle switch design	48 oz. Polycarbonate
BB145S	Classic toggle switch design	32 oz. Stainless Steel

*Made in the USA with US and foreign parts



BLEND IMMERSION BLENDERS FOR EVERY NEED



**Light-Duty
Quik Stik®
WSB35**



**Medium-Duty
Quik Stik® Plus
WSB40**



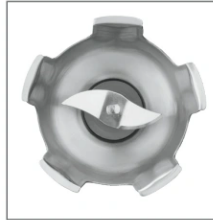
**Heavy-Duty Big Stix®
Immersion Blenders
WSBPPWA, WSB50, WSB55, WSB60, WSB65, WSB70**

POWER		
100W	½ HP, 350W	1 HP, 750W
MIXING CAPACITY		
3 Gallons	6 Gallons	10–50 Gallons
SHAFT SIZE		
7 Inches	10 Inches	12–21 Inches
REMOVABLE SHAFT		
No	No	Yes
INTERCHANGEABLE SHAFT		
No	No	Yes
SPEEDS		
2 Speeds 7,500 RPM and 18,000 RPM	2 Speeds 7,500 RPM and 18,000 RPM	Variable Speed 5,000–18,000 RPM
USAGE AND APPLICATION TYPE		
Light 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

7" Light-Duty Quik Stik® Immersion Blender WSB35



- 2-speed, high-efficiency motor
 - 7" fixed shaft
 - Lightweight and compact
 - Perfect for all light-duty commercial applications
 - All-purpose stainless steel blade
 - 3-gallon, 12-quart capacity
- 120V, 100W, 60 Hz, 5-15P ⓘ
Limited One-Year Warranty
cULus, NSF



WSB35

10" Medium-Duty Quik Stik® Immersion Blender WSB40

- ½ HP, 2-speed (7,500 RPM and 18,000 RPM), 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
cULus, NSF



WSB40

Available displays



WSB35DS
(Unit not included with display)



WSB40DS
(Unit not included with display)



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
cULus, NSF



Universal power pack fits all shafts and whisk attachments.

WSB50

12" Shaft
10 Gallon/40 Quart Capacity

WSB55

14" Shaft
15 Gallon/60 Quart Capacity

WSB60

16" Shaft
25 Gallon/100 Quart Capacity

WSB65

18" Shaft
35 Gallon/140 Quart Capacity

WSB70

21" Shaft
50 Gallon/200 Quart Capacity

750 WATT - 1 HP MOTOR THROUGHOUT BIG STIX® LINE

WSB02

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.



CAC180/CAC181

Blade replacement kits for Heavy-Duty Big Stix®.
CAC180 – WSB50
CAC181 – WSB55-70



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 Stik® Heavy-Duty Whisk WSBPPWA

- 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

Power Pack WSBPP

Universal power pack fits all shafts and whisk attachments

NSF approved



Power Pack
WSBPP

Whisk Attachment
WSB2W

Bowl Clamp WSBBC

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



Wall Hanger 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



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
- 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: CAC20 Stainless steel malt beverage cups included**

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



MODEL	SOLID AGITATOR	BUTTERFLY AGITATOR	WAGON WHEEL	CAC20 MALT CUP
WDM120TX	•	•	—	1
WDM120TXW	•	•	•	
WDM240TX	•	•	—	2
WDM240TXW	•	•	•	
WDM360TX	•	•	—	3
WDM360TXW	•	•	•	



10-minute countdown timer with 3 speeds and pulse



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

Accessories

MODEL	DESCRIPTION	APPLICATIONS
CAC112	Solid Agitator (6 pack)	For hard ice creams and aerating for increased yield
CAC123	Butterfly Agitator (6 pack)	For softer ice creams and mix-ins
036627	Wagon Wheel Agitator (1 piece)	For the toughest of mixes



Solid and butterfly agitator for each spindle (included in all models).



Wagon wheel agitator (included in TXW models only).





Single-Spindle Drink Mixer WDM20



Manual, 2-speed, HI/LOW toggle switch

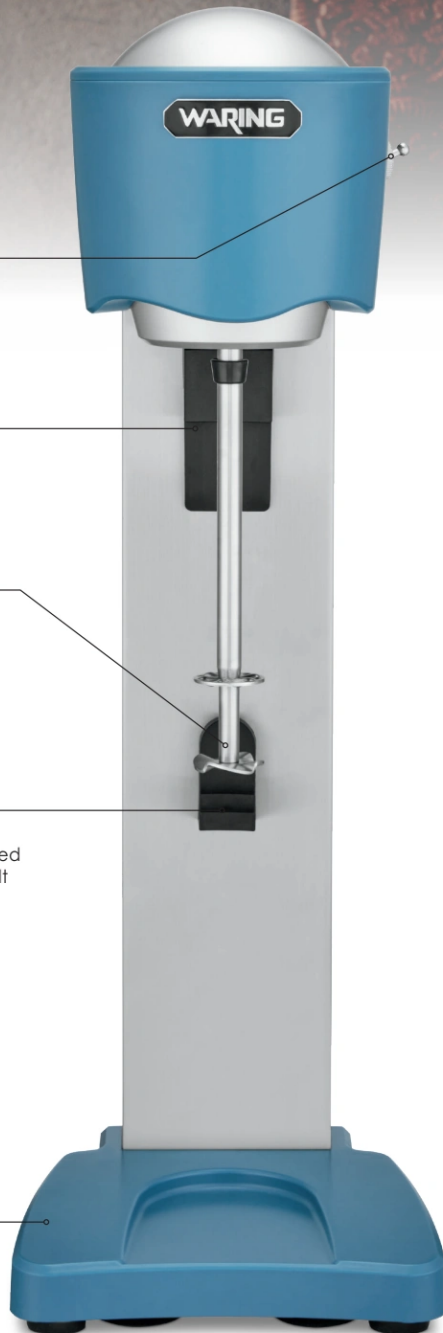
Removable actuator for easy cleaning

Solid agitator for powering through hard ice cream

Extra-wide cup rest with 2 positions provides increased stability, flexibility, and no-tilt operation. Removable for easy cleaning.



Heavy-weighted base with metal kickstand for added stability to prevent tipping



The **hands-free, cup-activated** WDM20 turns hard or soft ice cream into classic malts and milkshakes with a **1 peak HP, high-performance motor**. Slide the stainless steel malt cup straight into position and toggle the 2-speed switch to make fast frozen drinks your customers will love. **Designed for front-of-house use** wherever delicious malts and milkshakes are in demand.

- Independent, high-performance, 1 peak HP motor is user-replaceable for continued operation
- Includes thermal protection to prolong motor life
- Includes 1 agitator and 1 dishwasher-safe stainless steel malt beverage cup
- Increased cup clearance: Slide cups into position without tilt
- 4 nonslip feet keep unit in place during operation
- Fully automatic, cup-activated, one-handed operation



CAC20

BONUS:
Stainless steel malt beverage cup included





WARING[®]
EMPOWERED



PREP

TOP OFFENDER: BANANA RECIPE: BANANA KETCHUP PROD

Spotted Banana Ketchup

Created by: Dustin Selvaggio

Get the scoop on a recipe you've never seen before! This sweet and savory Spotted Banana Ketchup is sure to keep your tastebuds on the edge of their seat.



SPOTTED BANANA KETCHUP

[VIEW RECIPE](#)



4-QUART BOWL CUTTER MIXER FOOD PROCESSOR

[VIEW PRODUCT](#)

PRODUCT FEATURE: WFP16S 4-QUART BOWL CUTTER MIXER FOOD PROCESSOR



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.

Food Processor Guide

Take a look and see all of the discs and accessories that are available in the Waring Commercial Food Processor line!

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



Standard accessories included with FP2200



S-Blade
CAF31A



3/16" Shredding Disc
CAF20



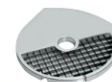
1/8" Slicing Disc
CAF12



1/2" Slicing Disc
CAF18



1/2" Dicing Disc
CAF24



3/4" x 1/2" Dicing Disc
CAF25

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

4-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processors WFP16SC Series



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.



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

**NEW MODEL
AVAILABLE!**
All the same great features
and accessories as the
WFP16SCD, but without
the Dicing Grid

WFP16SC



WFP16SCDDIS
(Units not included with display)

29 **PREP**

- 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 Ⓢ

UL, ETL Sanitation

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



INCLUDED!
 10mm – 3/8" Dicing Kit
 WFP16S26X

Standard accessories included with the WFP16SC Series



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



10mm – 3/8" Dicing Kit WFP16S26X
WFP16SCD ONLY

OPTIONAL ACCESSORIES



Dicing Kits
 WFP16S25 8mm – 5/16"
 WFP16S26 10mm – 3/8"
 WFP16S27 12mm – 15/32"



Julienne Discs
 WFP16S22 4mm – 5/32"
 WFP16S23 6.5mm – 1/4"
 WFP16S24 8mm – 5/16"



Grating Disc
 WFP16S16



Punch Tools
 WFP16S19 for cleaning 8mm
 WFP16S20 for cleaning 10mm
 WFP16S21 for cleaning 12mm

* 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 (i)

UL, ETL Sanitation

Best warranty in the industry!*

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



Large, 3.5-Quart Cutter Mixer Bowl Included

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

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 Ⓢ

UL, 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 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.

* Peak input ** See page 29

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

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

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 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

* See page 29

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





35

PREP





FOOD PROCESSORS 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	1,780	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ½" Slicing Disc ½" Slicing Disc ¾" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 1400 lb/1275 qt Shredding (carrots)¹ 1025 lb/1050 qt Dicing (tomatoes)¹ 950 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
	WFP16SCD	2 HP [Ⓟ]	1,780	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)¹ 1185 lb/1080 qt Shredding (carrots)¹ 875 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

	WFP14SC	1 HP	1,780	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)¹ 875 lb/660 qt Shredding (carrots)¹ 430 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	1,780	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	1,780	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	¾ 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 ¹ with continuous-feed chute

3.15 INCH FEED CHUTE



Large opening can fit whole apples and can hold large capacity of fruits and vegetables.



37

PREP



Heavy-Duty Pulp Eject Juice Extractor WJX80X



- Heavy-duty, centrifugal juice extractor with continuous pulp ejection
- 3.15-inch feed chute for less prep work
- 12-quart pulp container
- 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
- 3,600 RPM
- 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
- Ergonomic food pusher for easier grip while juicing
- 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.



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



39

PREP

*Made in the USA with US and foreign parts



A JUICER FOR EVERY NEED

JUICE EXTRACTORS



Heavy-Duty Pulp Eject Juice Extractor

WJX80X



Medium-Duty Juice Extractor

6001C

CITRUS JUICERS



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
Designated for continuous use.

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 stainless steel 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



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 (i)

Limited One-Year Warranty

cETLus, NSF

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

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

Heavy-duty chamber lid guarantees consistent performance

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.

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)

Additional Pouches/Rolls Available

Thickness 3 MIL



Perfect for Sous Vide Cooking!

See page 49



Luna **20**
WSM20L – 1 HP

Luna **10**
WSM10L – ¾ HP

Standard accessories included with Luna Series Mixers



Mixing Paddle
WSM7LMP
WSM10LMP
WSM20LMP



Chef's Whisk
WSM7LW
WSM10LW
WSM20LW

43 **PREP**



SERIES *Luna* Planetary Mixers



*Luna*⁷ 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 On-Site 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



Dough Hook

WSM7LDH
WSM10LDH
WSM20LDH



Mixing 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



PREP 46



WARING[®]
EMPOWERED



COOK

TOP OFFENDER: CARROT RECIPE: WILTED CARROT WAFFLE

Wilted Carrot Waffles

Created by: *Dustin Selvaggio*

Why toss your carrots when they're wilted?
Juice them to make a complete dish –
the pulp can be made into a flour and the
juice into caramel! Make money...not waste!



WILTED CARROT
WAFFLE

[VIEW RECIPE](#)



COMMERCIAL
INDUCTION RANGE
120V 1800W

[VIEW PRODUCT](#)

ES PRODUCT FEATURE: IMMERSION BLENDER & INDUCTION COOKTOP

Introducing the Waring® Commercial 16-Liter Thermal Circulator

WSV16

Safely cook, hold and rethermalize food to the perfect temperature without ever overcooking. Our stainless steel thermal circulator is available with a compact 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
 - 16 liters (4.2 gallons)
 - All-stainless steel construction
 - Temperature range from 95°F – 194°F (35°C – 90°C)
- 120V, 1560W, 5-15P ⓘ
 Limited One-Year Warranty
 cETLus, ETL Sanitation



WSVDIS
 Thermal Circulator Display



1. Season & Seal

Pre-season food with herbs, spices, and oils, then vacuum seal. Delicate flavors, natural juices, and important nutrients are retained throughout the cooking process.

See page 42 For Vacuum Sealer.



2. Sous Vide

With precise temperature control and powerful water circulation you can safely prepare and cook proteins, vegetables, seafood, and sides ahead of time with minimal effort and low chance of error.



3. Sear & Savor

Perfect for all foodservice operations. Quickly sauté, sear, or mark on the grill to finish. Service just got easier!

COOK 50

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 99 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



51 **COOK**

Pasta Cooker & Rethernalizer 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



Included Accessories



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

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

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



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



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, NSF

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



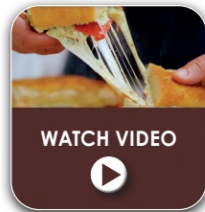
Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills WPG250/WFG250/WDG250 SERIES

- 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



WFG250

WDG250



- CAC171**
Conversion kit with 3-pack of sheets
- CAC178**
3-pack PTFE nonstick sheets
- CAC144**
Silicone spatula



WPG250T/WPG250TB

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

CAC105
Heavy-duty grill brush included with all panini grills




WFG275T



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

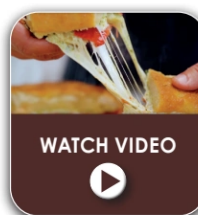
- Large, 17" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
 - Cast-iron plates for even heat distribution and quick cooking time
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plates to suit foods up to 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 decks 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



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



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 (i)

WCO250XC

120V, 1700W, 60 Hz, 5-20P (i)

Limited One-Year Warranty

cULus, NSF



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 (i)

UL, NSF

WCO500XC

120V, 1700W, 60 Hz, 5-20P (i)

cULus, NSF

Limited One-Year Warranty



COOK 60

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" in diameter, cooking surface of 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 WW250X2/WW250BX2



- Dual-carriage design
- Heavy-duty die-cast housing is durable and easy to clean
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Ready lights and audible chimes signal when units are ready to cook and when waffles are ready to serve
- Independent power ON and Ready-to-Bake LED indicators
- Independent, adjustable temperature controls let you cook different batters separately at the same time
- Removable, dishwasher-safe drip trays make cleanup quick and easy

Limited One-Year Warranty, 90-Day Plate Warranty

WW250X2 – 120V, 2400W, 60 Hz, 5-20P ☺

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

WW250BX2 – 208V, 2700W, 60 Hz, 6-15P ☺

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

ETLus, NSF



COOK 64

Single Waffle Makers, Belgian or Classic WW180X/WWD180X

WW180X – Produces up to 25, 1"-thick Belgian waffles per hour

WWD180X – Produces up to 35, 5/8"-thick 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

WWD180X



New waffle plates can easily be replaced if scratched.
WW180XRP (Belgian)
WWD180XRP (Classic)

Double Waffle Makers, Belgian or Classic WW200/WWD200

WW200 – Produces up to 50, 1"-thick Belgian waffles per hour

WWD200 – Produces up to 60, 5/8"-thick 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
- 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
cETLus, NSF



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

Embedded heating element for precise temperature control.



WW200

WWD200

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 ⓘ



Included	Optional Accessories
 <p>CAC121 Rolling and Forming Tool</p>	 <p>CAC121S Small Rolling and Forming Tool</p>
	 <p>CAC122 Waffle Bowl Forming Tool</p>

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



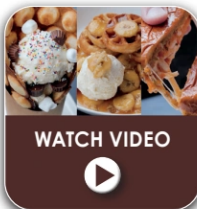
Bubble Waffle Maker

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

NSF



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

NSF



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

COOK 68

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



69 **COOK**



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.

COOK 70



Introducing the **X** PRESS WARING COMMERCIAL

The Art of Making Crêpes Just Got Easy!

- 1 Set Time & Temp
 - 2 Pour
 - 3 Press...
- for perfect results,
every time!

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!

The XPress™ is NOT JUST FOR CRÊPES!



71

COOK

WSC300



- 13.5-inch multipurpose cooktop
- Quickly and easily cook sweet or savory crêpes, quesadillas, tortillas, omelets, cheese crisps & more!
- 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
- Triple-coated non-stick plates with Whitford QuanTanium®* non-stick coating allows 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 easily 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

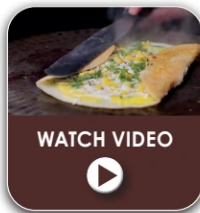
- Large, 16" cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Extra value! NSF-approved batter spreader and spatula included!

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 Ⓢ



CTS1000B



CTS1000/CTS1000CND

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

- Uniformly toast regular bread, Texas toast, frozen waffles, 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



WCT800 Series

WCT850 Series

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES/HR.	ELECTRICAL POWER
WCT800RC	ETLus, NSF	4-slice standard	1 1/8" x 5 3/8"	240	120V, 1800W, 5-15P Ⓢ
WCT800				300	120V, 2200W, 5-20P Ⓢ
WCT805B	cETLus, NSF	4-slice switchable bread/bagel controls	1 1/2" x 5 3/8"	360	208/240V, 2028/2700W, 6-20P Ⓢ
WCT850RC				380	120V, 1800W, 5-15P Ⓢ
WCT850				208V, 2800W, 6-20P Ⓢ	
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



The Artisanal Toaster Long-Slot Toaster for Artisan Breads

WCT704

WCT702

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 ⓘ



WARING
EMPOWERED



BREW

TOP OFFENDER: COFFEE GROUNDS RECIPE: COFFEE ICE

Coffee Ice Cubes

Created by: Dustin Selvaggio

Unused coffee going to pot? Get creative and perk up beverages with ice cubes made from coffee you'd otherwise pour down the drain—along with the money you spent on it. Freezing coffee into ice cubes reduces waste and saves you cold hard cash!



**COFFEE
ICE CUBES**

[VIEW RECIPE](#)



**CAFE DECO
POUR-OVER
COFFEE MAKER**

[VIEW PRODUCT](#)

CUBES PRODUCT FEATURE: WCM50 POUR-OVER COFFEE MAKER

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.

77 BREW

WARING COMMERCIAL **BREW** *Cafe* **DECO** **BREWERS AT A GLANCE**

WCM50	WCM50P	WCM60PT	WCM70PAP
			
Pour-Over Coffee Brewer	Automatic Coffee Brewer	Automatic Thermal Coffee Brewer	Airpot Coffee Brewer
POWER			
120V, 1,800W	120V, 1,800W	120V, 1,660W	120V, 1,660W
BREWING CAPACITY			
3 Gallons/Hour	3.9 Gallons/Hour	3.9 Gallons/Hour	4 Gallons/Hour
REFILL FEATURE			
Pour-Over	Pour-Over or Automatic (Plumbed-in water connection)	Pour-Over or Automatic (Plumbed-in water connection)	Automatic (Plumbed-in water connection)
CONTROL PANEL FEATURES			
Ready and Power Lights	Push-Button Brew Start, Ready and Power Lights	Push-Button Brew Start	Push-Button Brew Start, Ready and Power Lights
HOT WATER FAUCET			
No	Yes (Plumbed Only Feature)	Yes (Plumbed Only Feature)	Yes
PTC WARMERS*			
Yes – 2 separately controlled warmers	Yes – 2 separately controlled warmers	No	No
PORTABLE			
Yes, No Plumbing Required	Optional	Optional	No
CARAFE/DECANTER TYPE			
64 oz. Glass Decanters	64 oz. Glass Decanters	64 oz. Thermal Carafes	Airpot Dispensers (1.9, 2.2 and 2.5 liter)
USAGE AND APPLICATION TYPE			
Low-Medium Volume	Low-Medium Volume	Low-Medium Volume	High Volume
FINE-TUNING ADJUSTMENTS			
Temperature, Volume	Temperature, Volume, Manual/Auto Switch	Temperature, Volume, Manual/Auto Switch	Temperature, Volume
RECOMMENDED APPLICATIONS			
Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands
WARRANTY			
Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty

*Positive temperature coefficient (PTC) heaters keep the coffee at a constant temperature without the need of electronics, essentially acting as a temperature sensor.

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

- Push button brew start
- Hot water faucet for soups and hot drinks
- Designed for use with stainless steel airpots



WCM50

WCM50P



WCM60PT

WCM70PAP

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
- Non-skid feet
- Perfect for restaurants, cafés and diners
- Two-year parts and one-year labor warranty

TUVus, NSF

WCM50DIS
WCM50PDIS

Display
Available

Includes
nonworking unit.



WCMDIS

Display
Available
Nonworking units
not included.



64 oz. Stainless Steel
Thermal Carafe

WTC64

- Vacuum insulated
- Easy-pour handle
- Double-wall stainless steel construction
- Comes with orange silicone decaf ring
- For use with WCM60PT



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



64 oz. Glass Decanter

WCDB64

- Unique design to optimize pour
- Ergonomic handle
- Comes with orange silicone decaf ring
- For use with WCM50 & WCM50P



BREW 80

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

WWB5G: Additional fold-down shelf for small cup.
Enough clearance between drip tray and the spigot to accommodate up to 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.



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



WWB3G



WWB5G

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

81 **BREW**

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 (i)

Limited One-Year Warranty

cETLus, NSF



WCU55

WCU110

WCU30

10-Gallon Hot Water Dispensers

WWB10G Series

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F – 205°F (66°C – 96°C)
- 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 (i)

WWB10GC – 120V, 1800W, 60 Hz, 5-20P (i)

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

Limited One-Year Warranty

cTUVus, NSF



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

BREW 82



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For information on all Waring Commercial products in the U.S. and Canada, contact

Waring Commercial, 314 Ella T. Grasso Avenue • Torrington, CT 06790

Tel. (800) 492-7464 • www.waringcommercialproducts.com

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