Chef David DiBari
Chef/Owner of The Cookery restaurant, DoughNation, Eugene’s Diner and Bar & The Parlor

On the cover:
Chef David DiBari puts the new heavy-duty Waring® CB15VP Blender to work at his new restaurant, Eugene’s Diner, in Port Chester, NY. The iconic chef appreciates the power and performance synonymous with the Waring® brand. The Culinary Institute of America graduate and Westchester Magazine Best Chef 2015 shares Waring’s commitment to excellence and innovation.
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
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New-product development and design are guided by our core principles: innovation, reliability and value. Our products are developed to help the industry achieve goals of efficiency and profitability, while reducing labor costs and increasing productivity. Waring is the solutions specialist for your ever-changing foodservice needs.
As a celebrated chef and restaurateur, David DiBari knows how to generate volume quickly, while maintaining premium quality. Here he uses the Waring® Heavy-Duty Triple-Spindle Drink Mixer to accommodate high demand for a boozy spin on classic milkshakes.
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. Our high-performance solutions feature intuitive designs and simple controls. Built to last and to handle the rigors of the commercial kitchen, we back our products with a full warranty.

*Made in the USA with US and foreign parts.
Proudly Made in the USA:

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

ISO 9001 Certified

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

Imagine. Invent. Inspire.

*Made in the USA with US and foreign parts
## BLENDER FOR EVERY NEED

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<td><strong>Heavy-Duty One-Gallon Food &amp; Beverage Blenders</strong></td>
<td><strong>Heavy-Duty Food &amp; Beverage Blenders</strong></td>
<td><strong>Med-Heavy Duty Food &amp; Beverage Blenders</strong></td>
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<td>CONTROL PANEL FEATURES</td>
<td>CONTAINER CAPACITY/JAR OPTIONS</td>
<td>USAGE AND APPLICATION TYPE</td>
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<tr>
<td>3¾ HP</td>
<td>100+</td>
<td>3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed</td>
<td>1-gallon copolyester or stainless steel (also available with easy-pour spigot)</td>
<td>Heavy food and beverage prep</td>
</tr>
<tr>
<td>3½ HP</td>
<td>75+</td>
<td>5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings</td>
<td>64 oz. or 48 oz. stackable copolyester, or 64 oz. stainless steel</td>
<td>Medium-to-heavy food and beverage prep</td>
</tr>
<tr>
<td>2 HP</td>
<td>50–74</td>
<td>3 control panel options, including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial</td>
<td>64 oz. or 48 oz. copolyester, or 64 oz. or 48 oz. stainless steel</td>
<td>Light-to-medium beverage prep</td>
</tr>
<tr>
<td>1 HP</td>
<td>25–49</td>
<td>3 control panel options, including HI/LO/Off/PULSE toggle switches, electronic touchpad controls, or touchpad control with timer</td>
<td>48 oz. stackable copolyester, or 48 oz. stainless steel</td>
<td>Light beverage prep</td>
</tr>
<tr>
<td>¾ HP</td>
<td>1–25</td>
<td>2-speed toggle switch</td>
<td>44 oz. copolyester, or 32 oz. stainless steel</td>
<td>Smoothie Shops, Coffee Shops, Bars</td>
</tr>
<tr>
<td><strong>USAGE AND APPLICATION TYPE</strong></td>
<td><strong>GREAT FOR USE IN:</strong></td>
<td><strong>RECOMMENDED APPLICATIONS</strong></td>
<td><strong>WARRANTY</strong></td>
<td><strong>MADE IN THE USA!</strong>*</td>
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<tr>
<td>Heavy food and beverage prep</td>
<td>Large Kitchens, Health Care, Schools, Institutions, Restaurants</td>
<td>Food Products, Refried Beans, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies and more</td>
<td>Limited Three-Year Motor and Two-Year Parts and Labor Warranty</td>
<td>* Made in the USA with US and foreign parts</td>
</tr>
<tr>
<td>Heavy food and beverage prep</td>
<td>Kitchens, Health Care, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars</td>
<td>Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks &amp; Cocktails</td>
<td>Limited Three-Year Motor and Two-Year Parts and Labor Warranty</td>
<td>Peak input</td>
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<tr>
<td>Medium-to-heavy food and beverage prep</td>
<td>Kitchens, Health Care, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars</td>
<td>Food Products, Dressings, Salsas, Sauces, Soups, Smoothies Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks &amp; Cocktails</td>
<td>Limited Two-Year Warranty</td>
<td></td>
</tr>
<tr>
<td>Light-to-medium beverage prep</td>
<td></td>
<td>Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks &amp; Cocktails</td>
<td>Limited Two-Year Warranty</td>
<td></td>
</tr>
<tr>
<td>Light beverage prep</td>
<td></td>
<td>Frozen Drinks &amp; Cocktails, Blended Beverages</td>
<td>Limited Two-Year Warranty</td>
<td></td>
</tr>
</tbody>
</table>

* Made in the USA!®
The Waring® CB15 series features a full line of ultra heavy-duty blenders with the perfect mix of speed, power and efficiency. Each blender in the series is equipped with a high-performance 3.5 HP motor and engineered for reliable output to accommodate high demand for blended foods and beverages in busy foodservice operations.

Clean and Easy
One-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
Removable & easy to clean
NSF certified
Jar with spigot (CAC125)
Extra spigots available (CAC126)
Food & Beverage Blenders

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

Limited 3-Year Motor Warranty, 2-Year Parts and Labor
120V, 60 Hz, 5-15P

Made in the USA with US and foreign parts

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

3 Control Panel Options

CB15/CB15P
3 speeds and pulse

CB15V/CB15VP
Variable speed control dial

CB15T/CB15TP
3-minute electronic timer
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
- BPA free – all materials that come in contact with food
- 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
cTUV, NSF

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<tr>
<th>MODEL</th>
<th>CONTROL PANEL</th>
<th>CONTAINER</th>
</tr>
</thead>
<tbody>
<tr>
<td>MX1000XTX</td>
<td>Paddle switches with HIGH, LOW and PULSE</td>
<td>64 oz. Copolyester</td>
</tr>
<tr>
<td>MX1000XTXP</td>
<td></td>
<td>48 oz. Copolyester</td>
</tr>
<tr>
<td>MX1000XTS</td>
<td></td>
<td>64 oz. Stainless Steel</td>
</tr>
<tr>
<td>MX1050XTX</td>
<td>Electronic keypad with HIGH, LOW and PULSE functions</td>
<td>64 oz. Copolyester</td>
</tr>
<tr>
<td>MX1050XTXP</td>
<td></td>
<td>48 oz. Copolyester</td>
</tr>
<tr>
<td>MX1050XTS</td>
<td></td>
<td>64 oz. Stainless Steel</td>
</tr>
<tr>
<td>MX1100XTX</td>
<td>Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer</td>
<td>64 oz. Copolyester</td>
</tr>
<tr>
<td>MX1100XTXP</td>
<td></td>
<td>48 oz. Copolyester</td>
</tr>
<tr>
<td>MX1100XTS</td>
<td></td>
<td>64 oz. Stainless Steel</td>
</tr>
<tr>
<td>MX1200XTX</td>
<td>Variable speed dial control and PULSE paddle switch</td>
<td>64 oz. Copolyester</td>
</tr>
<tr>
<td>MX1200XTXP</td>
<td></td>
<td>48 oz. Copolyester</td>
</tr>
<tr>
<td>MX1200XTS</td>
<td></td>
<td>64 oz. Stainless Steel</td>
</tr>
<tr>
<td>MX1300/1500XTX*</td>
<td>Programmable electronic keypad, LCD display and PULSE</td>
<td>64 oz. Copolyester</td>
</tr>
<tr>
<td>MX1300/1500XTXP*</td>
<td></td>
<td>48 oz. Copolyester</td>
</tr>
<tr>
<td>MX1300/1500XTS*</td>
<td></td>
<td>64 oz. Stainless Steel</td>
</tr>
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</table>

*MX1500 comes with sound enclosure.

5 Control Panel Options

*Made in the USA with US and foreign parts
Heavy-Duty Food & Beverage Variable Speed Blender
MX1200XTX

The 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 X-Prep® 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

*Made in the USA with US and foreign parts
All **X**treme units are available with the following jars, sound enclosures and displays.

**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
• 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

TBB175

508x525

Stackable jars for easy storage

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

3 Control Panel Options

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

CAC139-10

Made in the USA with US and foreign parts

TBBDIS Display
For Waring® Commercial Torq 2.0 Series

TBB145
TBB160
TBB175
Light-Medium Duty
Bar Blenders

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

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3 Control Panel Options

*Made in the USA with US and foreign parts
Light-Duty Bar Blenders
BB155 / BB155S

- 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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CONTROL PANEL</th>
<th>CONTAINER</th>
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<tr>
<td>BB155</td>
<td>Classic toggle switch design</td>
<td>44 oz. Copolyester</td>
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<tr>
<td>BB155S</td>
<td></td>
<td>32 oz. Stainless Steel</td>
</tr>
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*Made in the USA with US and foreign parts
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

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

WSB50
12" Shaft
10 Gallons/40-Quart Capacity

WSB55
14" Shaft
15 Gallons/60-Quart Capacity

WSB60
16" Shaft
25 Gallons/100-Quart Capacity

WSB65
18" Shaft
35 Gallons/140-Quart Capacity

WSB70
21" Shaft
50 Gallons/200-Quart Capacity

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

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
WSBPPW

- 1 HP heavy-duty motor
- 750W variable-speed motor – 1,800 RPM on HIGH with whisk
- Mash 50 lb. of cooked potatoes in under a minute!
- Continuous ON feature
- User-replaceable couplings on power pack and whisk attachment
- Die-cast gears for optimal performance
- Rubberized comfort grip and patented second handle for safe and controlled operation
- 10” stainless steel whipping paddles

120V, 60 Hz, 5-15P
Limited One-Year Warranty
cETLus, ETL Sanitation

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

Wall Hook
WSB01
Convenient storage for immersion blender while not in use.
Fits entire Big Stix® Heavy-Duty Immersion Blender line.

Whisk Attachment
WSB2W
10” stainless steel whipping paddles.
Fits entire Big Stix® Heavy-Duty Immersion Blender line.
User-replaceable coupling.
Die-cast gears for optimal performance.
ETL Sanitation
Cordless Immersion Blender
WSB38X/WSB38X2


• 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 included

WSB38XBP
10.8-volt lithium-ion battery
WSB38XCS
Battery-charging station with 1.5-hour, quick-charging circuit
WSB38XST
7-inch removable shaft
WSB38XSC
Storage/transport bag included

WSB38XDIS
Display Available
(Non-working unit included with display)
Quik Stik® Series
Light-Medium Duty Immersion Blenders

Light-Duty Quik Stik®
WSB33X
• 2-speed, high-efficiency motor
• Stainless steel, 7” fixed shaft and blade
• Built for low-volume processing
• Lightweight and compact
• All-purpose stainless steel blade
• 3-gallon, 12-quart mixing capacity
120V, 100W, 60 Hz, 5-15P
Limited One-Year Warranty
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, 5-15P
Limited One-Year Warranty
cETLus, NSF

Available displays
WSB33DS
(Unit not included with display)
WSB40DS
(Unit not included with display)
## IMMERSION BLENDER FOR EVERY NEED

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<th>Light-Duty</th>
<th>Medium-Duty</th>
<th>BOLT® Cordless Immersion Blender</th>
<th>Heavy-Duty Big Stix® Immersion Blenders</th>
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<td>Quik Stik® Plus WSB40</td>
<td>WSB38X</td>
<td>WSB50, WSB55, WSB60, WSB65, WSB70</td>
</tr>
</tbody>
</table>

### POWER
- 100W
- ½ HP, 350W
- 10.8V Battery
- 1 HP, 750W

### MIXING CAPACITY
- 3 Gallons
- 6 Gallons
- 3 Gallons
- 10 – 50 Gallons

### SHAFT SIZE
- 7 Inches
- 10 Inches
- 7 Inches
- 12 – 21 Inches

### REMOVABLE SHAFT
- No
- No
- Yes

### INTERCHANGEABLE SHAFT
- No
- No
- Yes

### SPEEDS
- 2 Speeds: 7,500–18,000 RPM
- 2 Speeds: 1,300–18,000 RPM
- Variable Speed: 5,000–13,000 RPM
- Variable Speed: 7,000–18,000 RPM

### USAGE AND APPLICATION TYPE
- Light Duty
- Medium Duty
- Medium Duty
- Heavy Duty, High Volume

### RECOMMENDED APPLICATIONS
- Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade
- Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade

### WARRANTY
- Limited One-Year Warranty
- Limited One-Year Warranty
- Limited One-Year Warranty
- Limited One-Year Warranty
The Big Freeze® Variable Speed Drink Mixer

WDM500

- 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, 875W, 60 Hz, 5-15P

Limited One-Year Warranty
cETLus, NSF

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
Introducing the Waring® Commercial

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 NEW Drink Mixer launch will prove to be the solution the industry is in search of.

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

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

### Accessories

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<tr>
<th>MODEL</th>
<th>DESCRIPTION</th>
<th>APPLICATIONS</th>
<th>MODEL</th>
<th>SPINDLE</th>
<th>TIMER</th>
<th>CUPS INCLUDED</th>
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<tbody>
<tr>
<td>CAC112</td>
<td>Solid Agitator</td>
<td>For hard ice creams and aerating for increased yield (included)</td>
<td>WDM120TX</td>
<td>One</td>
<td>Yes</td>
<td>One</td>
</tr>
<tr>
<td>CAC123</td>
<td>Butterfly Agitator</td>
<td>For softer ice creams and mix-ins (included)</td>
<td>WDM240TX</td>
<td>Two</td>
<td></td>
<td>Two</td>
</tr>
<tr>
<td>036019</td>
<td>Wagon Wheel Agitator</td>
<td>For the toughest of mixes (not included)</td>
<td>WDM360TX</td>
<td>Three</td>
<td></td>
<td>Three</td>
</tr>
</tbody>
</table>
Heavy-Duty Drink Mixer Series

Wall-Mount Drink Mixer

**DMC180DCA**

- High-performance, 1 peak HP, 2-speed commercial motor
- Space-saving design
- Fully automatic START/STOP operation
- Heavy-duty steel motor housing
- 120V, 60 Hz, 5-15P
- Limited One-Year Warranty
- cETLus, NSF
Chef Jared George Falco
Fortina Restaurant

Jared George Falco has been the Culinary Director for Fortina since its inception. Now with 5 locations in the Northeast, Jared is seen here with the WSM10L Luna Planetary Mixer making dough for Fortina’s legendary wood-fired pizzas.
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. We have expanded our PREP category to include food processors, grinders, juicers and extractors, chamber vacuum sealers, chocolate melters, stand mixers, ice cream makers and other essential tools to meet the demands of every professional kitchen.
LiquiLock® Seal System.


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.
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

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

Standard accessories included with FP2200

- S-Blade CAF31
- ⅛” Shredding Disc CAF20
- ⅛” Slicing Disc CAF12
- ½” Slicing Disc CAF18
- ½” Dicing Disc CAF24
- ¾” x ½” Dicing Disc CAF25

*Made in the USA with US and foreign parts

** For commercial countertop, electric cutter mixer bowl/continuous-feed food processors
4-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing
WFP16SCD

• 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

* Peak input  **See page 30
3.5-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor

WFP14SC

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

120V, 60 Hz, 5-15P
UL, ETL Sanitation

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

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
- Sealed & Locked 5-Blade
  - Chopping, puréeing and emulsifying
  - WFP14S1
- Sealed & Locked Whipping Disc
  - Whips creams, butters and more
  - WFP14S11

** See page 30
4-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP16S

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

120V, 60 Hz, 5-15P
ETL, ETL Sanitation

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

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

Optional Accessories

- Grating Disc
  WFP16S16

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

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 30
3.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor
WFP14S/WFP14SW

- 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 design
- 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

**See page 30**
2.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor
WFP11S/WFP11SW

- 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 design
- 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

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 30
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
## FOOD PROCESSOR FOR EVERY NEED

### HEAVY-DUTY FOOD PROCESSORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Speed</th>
<th>Cutter Mixer Bowl Maximum Capacity</th>
<th>Discs Included</th>
<th>Maximum Volume Processing Per Hour</th>
<th>Warranty</th>
</tr>
</thead>
<tbody>
<tr>
<td>WFP16SCD</td>
<td>2 HP</td>
<td>17,250</td>
<td>Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)</td>
<td>1/4&quot; Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc</td>
<td>1185 lb/1080 qt 875 lb/900 qt 390 lb 140 loaves* 360 pie crusts**</td>
<td>Limited 5-Year Motor, 2-Year Parts and Labor</td>
</tr>
</tbody>
</table>

### LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Speed</th>
<th>Cutter Mixer Bowl Maximum Capacity</th>
<th>Discs Included</th>
<th>Maximum Volume Processing Per Hour</th>
<th>Warranty</th>
</tr>
</thead>
<tbody>
<tr>
<td>WFP14SC</td>
<td>1 HP</td>
<td>17,250</td>
<td>Dry: 3.5 quarts (3.3 liters) Wet: 1.75 quarts (1.65 liters)</td>
<td>Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 1/8&quot; Grating Disc</td>
<td>875 lb/660 qt 430 lb/450 qt 360 lb 120 loaves* 320 pie crusts**</td>
<td>Limited 5-Year Motor, 2-Year Parts and Labor</td>
</tr>
<tr>
<td>WFP11S</td>
<td>¾ HP</td>
<td>17,250</td>
<td>Dry: 2.5 quarts (2.3 liters) Wet: 1.25 quarts (1.2 liters)</td>
<td>Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 1/8&quot; Grating Disc</td>
<td>540 lb/345 qt 200 lb/240 qt 45 lb 120 loaves* 240 pie crusts**</td>
<td>Limited 5-Year Motor, 2-Year Parts and Labor</td>
</tr>
</tbody>
</table>

### LIGHT- TO HEAVY-DUTY GRINDERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Speed</th>
<th>Cup Capacity</th>
<th>Accessory Bowls</th>
<th>Applications</th>
<th>Warranty</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCG75</td>
<td>¾ HP</td>
<td>17,250</td>
<td>3 Cups Dry</td>
<td>1 Grinding Bowl 1 Chopping Bowl</td>
<td>Grinding or chopping nuts, herbs, or pastes</td>
<td>Limited 1-Year Warranty</td>
</tr>
<tr>
<td>WSG60</td>
<td>1 HP</td>
<td>20,000</td>
<td>3 Cups Dry 1.5 Cups Wet</td>
<td>2</td>
<td>Dry spices, pastes, sauces, whipped cream, herb blends</td>
<td>Limited 1-Year Warranty</td>
</tr>
<tr>
<td>WSG30</td>
<td>¾ HP</td>
<td>19,000</td>
<td>1 Cup (dry only)</td>
<td>3</td>
<td>Low volume dry spices: cinnamon, nutmeg, peppercorns, carmin, sugar, rice</td>
<td>Limited 1-Year Warranty</td>
</tr>
</tbody>
</table>

* 1.5-lb loaves ** 8-inch pie crusts © Peak input † with continuous-feed chute
Heavy-Duty Pulp Eject Juice Extractor

WJX80

- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- Built for use in smoothie shops, bars, cafés, restaurants, hotels and healthcare establishments
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and produce less waste
- 1.2 HP brushless induction motor
- 3,600 RPM
- Powder-coated, die-cast metal housing with stainless steel filter basket and shredder disc
- 3-inch feed chute opening can fit whole apples and hold a large capacity of fruits and vegetables
- Large, 12-quart pulp container allows for continuous operation
- Juicing spout height accommodates a 48 oz. blender jar
- Safety interlock features
- Rotating, no-drip spigot reduces mess
- Includes cleaning brush

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

120V, 1000W, 5-15P

cETLus, NSF
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, 60 Hz, 5-15P
Limited One-Year Warranty
cULus, CSA (6001CQ)

Light-Duty Citrus Juicer
BJ120C

- Compact design creates 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, 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
- 18,000 RPM for maximum juice yield
120V, 60 Hz, 5-15P
Limited One-Year Warranty
cTUVus, NSF

*Made in the USA with US 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

**WCIC25LID**
See-through batch bowl lid

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

**WCIC25BWL**
Removable aluminum batch bowl

2-Quart Compressor Ice Cream Maker
**WCIC20**

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

120V, 180W, 5-15P
Limited One-Year Warranty
cETLus, NSF

**WCIC20LID**
See-through batch bowl and “mix-in” lids

**WCIC20PDL**
Mixing paddle incorporates just the right amount of air

**WCIC20BWL**
Removable aluminum batch bowl

---

**Our Gift to You!**

**WCIC20-GWP**
Piccolo Gelato Ice Cream Base Starter Pack by PreGel America.
Contact your sales representative for more information.
Chocolate Melters
WCM3/WCM6

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Fahrenheit or Celsius
- Temperature range of 68°F/20°C–140°F/60°C
- Accurate temperature control
- Touch controls, no dials
- Integrated housing rim eliminates chocolate from making its way under the pan
- Lid cutouts accommodate ladles and probe
- Removable stainless steel pans
  
  **WCM3:** 1/3 – 7” x 12”
  3 kg/6.61 lb.
  
  **WCM6:** 1/2 – 10” x 12”
  6 kg/13.23 lb.

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

120V, 125W, 5-15P
UL, NSF

Limited One-Year Warranty

---

WCM3SSPAN
1/3 size stainless steel pan

WCM6SSPAN
1/2 size stainless steel pan

---

WCMPRB
Included probe ensures the most accurate temperature reading

WCMPRBC
Probe clip included
Standard accessories included with Luna Series Mixers

Mixing Paddle
- WSM7LMP
- WSM10LMP
- WSM20LMP

Chef’s Whisk
- WSM7LW
- WSM10LW
- WSM20LW

WSM20L – 1 HP
WSM10L – ¾ HP
SERIES
Planetary Mixers

Luna

• 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
• Non-slip rubber feet
• Limited Two-Year Motor Warranty, One Year Parts & Labor

WSM10L / WSM20L

WSM10L: 10-quart stainless steel bowl
¾ HP induction motor
120V, 650W, 60 Hz

WSM20L: 20-quart stainless steel bowl
1 HP induction motor
120V, 1100W, 60 Hz
cETLus, NSF

WSM7L

• Gear driven, permanent lube transmission
• Large, 7-quart stainless steel bowl with stainless steel handle
• Heavy duty, ½ HP motor
• 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
• Non-slip rubber feet
• Limited Two-Year Motor Warranty, One Year Parts & Labor

WSM7L – ½ HP

120V, 350W, 60 Hz
cETLus, NSF

Dough Hook
WSM7LDH
WSM10LDH
WSM20LDH

Stainless Steel Bowl
WSM7LBL
WSM10LBL
WSM20LBL
Professional Food Slicers
WCS Series

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 ensures 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 simplifies cleaning and maintenance

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BLADE SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCS220SV</td>
<td>8.5&quot;</td>
</tr>
<tr>
<td>WCS250SV</td>
<td>10&quot;</td>
</tr>
<tr>
<td>WCS300SV</td>
<td>12&quot;</td>
</tr>
</tbody>
</table>

* Peak input
Knife Sharpener
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

Cordless/Rechargeable Electric Knife
WEK200

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

100-240V, 50-60 Hz, 5-15P

Universal AC adapter

7.4V DC motor/battery pack rating

Limited One-Year Warranty
cULus, ETL Sanitation

Portable, Rechargeable Wine Bottle Opener
WWO120

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

Limited One-Year Warranty

ETL Sanitation, CEC
Chamber Vacuum-Sealing System
WCV300

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

Includes:
WCVQT50 – 7” W x 11” L, 50 count
WCV2QT50 – 11” W x 12.5” L, 50 count
WCVQT100 – 7” W x 11” L, 100 count
WCV2QT100 – 11” W x 12.5” L, 100 count
WCV33R – Roll (11” W x 33’ L)
WCV66R – Roll (11” W x 66’ L)

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

Press to Vacuum Seal
Close lid, press the “Vacuum Seal” button and remove pouch from chamber when sealing process is complete.

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

Additional Pouches/Rolls Available
Thickness 3 MiL

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

Perfect for Sous Vide Cooking!
See page 50
Handheld Vacuum-Sealing System
WVS50

• Pistol style, easy operating, handheld vacuum sealer
• Enclosed storage/charging base
• 1.5-hour charging time
• Heavy-duty, rechargeable NiMH battery
• Runs on direct power for sealing large volumes
• Seal up to 50 bags with one full charge
• Trigger operation allows for vacuum sealing delicate and softer products
• Benefits of vacuum sealing
  – reduces food wastage
  – eliminates freezer burn
  – increases profitability by extending shelf life of ingredients
  – hygienically protects food from effects of harmful micro-organisms
• Includes 25 one-gallon bags and 25 one-quart bags
  – microwave safe
  – boil safe
  – perfect for sous vide cooking
120V, 60 Hz, 5-15P
Limited Five-Year Motor Warranty
CEC, ETL Sanitation

Additional Bags Available
Thickness 6 Mil

<table>
<thead>
<tr>
<th>Bag Type</th>
<th>Code</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Quart</td>
<td>WVSQT</td>
<td>(50 ct)</td>
</tr>
<tr>
<td>1 Gallon</td>
<td>WVSGL</td>
<td>(50 ct)</td>
</tr>
<tr>
<td>2 Gallon</td>
<td>WVS2GL</td>
<td>(25 ct)</td>
</tr>
</tbody>
</table>

WVS50DIS
Available with or without LCD screen
(Unit not included with display)
Foodservice operations around the world turn to Waring for innovative cooking solutions. Specialty ice cream chain Milkcraft relies on the Waring Bubble Waffle Maker to produce its signature bubble cone waffles filled with liquid nitrogen-crafted ice cream and the most delicious and popular toppings.
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. Category includes induction ranges, convection and pizza ovens, panini grills, heavy-duty griddles, microwaves, rethermalizers, thermal circulators, deep fryers, toasters, waffle makers and more.
Introducing the Waring® Commercial Thermal Circulator Series

Safely cook, hold and rethermalize food to the perfect temperature without ever overcooking. Our stainless steel thermal circulator is available with a compact or large water tank, complete with cover, rack, rack lift and drain hose. Out of the box, just add water and you’re ready to achieve ideal texture, taste, and tenderness of meats, seafood, vegetables and more. Cook a variety of foods at the same time.

No need to drop in an immersion circulator, the Waring® Commercial Thermal Circulator is a self-contained unit featuring a capacitive touch control panel with an easy-to-read LED display with 5 programmable settings, an expansive temperature range with precise accuracy and timer. The contained system features an internal precision water pump that continuously circulates water to ensure even cooking.

Provided accessories allow easy removal of food and water when cooking cycle is complete.

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

120V, 1560W, 5-15P

Limited One-Year Warranty

cETLus, ETL Sanitation

WSV16 – 16 liters (4.2 gallons)
WSV25 – 25 liters (6.6 gallons)
1. Season & Seal
Season food with your favorite herbs and spices, then vacuum seal. Natural juices and nutrients are retained while cooking for incredible results.

See page 46 For Vacuum Sealers

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

3. Sear & Savor
Perfect for all restaurants and off-premises cooking. Just sear quickly to finish and serve.
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: 32°F–176°F (0°C–80°C)
- View temperature in °F or °C
- Set timer up to 40 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space

- 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 airflow accessory available  – WDH10FLS

Limited One-Year Warranty
120V, 800W, 6 amps, 60 Hz, 5-15P ▲
cULus, NSF
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

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

cULus, NSF
**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 to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

**Limited One-Year Warranty**
cULus, NSF

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SURFACE</th>
<th>SIZE</th>
<th>ELECTRICAL POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>WPG150/T</td>
<td>Ribbed</td>
<td>9.75” x 9.25”</td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>WFG150/T</td>
<td>Flat</td>
<td>9.75” x 9.25”</td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>WPG150B/T</td>
<td>Ribbed</td>
<td>208V, 2400W, 6-15P</td>
<td></td>
</tr>
</tbody>
</table>

*T models feature a 20-minute reprogrammable timer

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**Panini Compresso™ Slimline Grill**

**NEW**

**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 to 570°F
- Heat-resistant handles
- Heavy-duty grill brush included

**Limited One-Year Warranty**

<table>
<thead>
<tr>
<th>MODEL</th>
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</tr>
</thead>
<tbody>
<tr>
<td>WPG200</td>
<td>Ribbed</td>
<td>7.75” x 14.5”</td>
<td>120V, 1800W, 5-15P</td>
</tr>
</tbody>
</table>

Programmable 20-minute countdown timer versions available on all panini grills
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 to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

CULus, NSF

WPG250/WFG250/WDG250 SERIES

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

PTFE Non-Stick Sheets Available

CAC171 Conversion kit with 3-pack of sheets

CAC178 3-pack PTFE non-stick sheets
Tostato Supremo® Full-Size 14" x 14" Flat Toasting Grill
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

CAC105
Heavy-duty grill brush included with all panini grills

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SURFACE</th>
<th>SIZE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>WFG275</td>
<td>Flat</td>
<td>14&quot; x 14&quot;</td>
<td>120V, 1800W, 5-15P ☆</td>
</tr>
<tr>
<td>WFG275/T</td>
<td>Flat</td>
<td>14&quot; x 14&quot;</td>
<td>120V, 1800W, 5-15P ☆</td>
</tr>
</tbody>
</table>
• 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

CAC172
Conversion kit with 3-pack of sheets

CAC179
3-pack PTFE non-stick sheets

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. 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

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
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

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-minutes 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

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

Waring® Commercial Comprehensive Pizza Oven Series
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 Oven
WCO250X/WCO250XC

- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- .9 cubic feet, fits 3 quarter-size sheet pans
- Includes 2 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window

WCO250X
120V, 1700W, 60 Hz, 5-15P  
WCO250XC
120V, 1700W, 60 Hz, 5-20P  
Limited One-Year Warranty
cULus, NSF

Half-Size Convection Oven
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  
UL, NSF
WCO500XC
120V, 1700W, 60 Hz, 5-20P  
cULus, NSF
Limited One-Year Warranty
14" Electric Countertop Griddle
WGR140X

- Large, 14” x 16” 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

24" Electric Countertop Griddle
WGR240X

- Extra-large, 24” x 16” 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
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
cETLus, NSF

Single Light-Duty Induction Range
WIH200

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

Single & Double Heavy-Duty Induction Ranges
WIH400/WIH800

- Low-profile case provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott 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)
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

* Schott Glass® is a registered trademark of Schott AG.
Single & Double 10 lb. Heavy-Duty Deep Fryers
WDF1000/WDF1000D/WDF1000BD

**Single Deep Fryer** – Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)

**Double Deep Fryers** – Includes 4 twin baskets (TFB10), 1 large single basket (LFB10) and 2 night covers (NC100)

- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timers and variable temperature controls up to 390°F

Limited One-Year Warranty
ULus, NSF

<table>
<thead>
<tr>
<th>MODEL</th>
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<th>ELECTRICAL POWER</th>
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</thead>
<tbody>
<tr>
<td>WDF1000</td>
<td>Single</td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>WDF1000D</td>
<td>Double</td>
<td>120V, 1800W, 5-20P (x2)</td>
</tr>
<tr>
<td>WDF1000BD</td>
<td></td>
<td>208V, 2700W, 5-15P (x2)</td>
</tr>
</tbody>
</table>

**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

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<tr>
<td>WDF75RC</td>
<td>Single</td>
<td>120V, 60 Hz, 1800W, 5-15P</td>
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<tr>
<td>WDF75B</td>
<td></td>
<td>208V, 60 Hz, 2700W, 6-15P</td>
</tr>
</tbody>
</table>
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

Limited One-Year Warranty
208V, 2700W, 60 Hz, 6-15P 🌸
cETLus, NSF

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

Side-By-Side Single Belgian Waffle Maker
WW250X/WW250BX

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

Limited One-Year Warranty

WW250X – 120V, 2400W, 60 Hz, 5-20P 🌸
Produces up to 50, 1"-thick Belgian waffles per hour

WW250BX – 208V, 2700W, 60 Hz, 6-15P 🌸
Produces up to 60, 1"-thick Belgian waffles per hour

ETLus, NSF
Single & Double Belgian Waffle Makers

WW180X/WW200

WW180X – 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
• 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

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 element for maximum output while using less energy
120V, 1400W, 60 Hz, 5-15P
Limited One-Year Warranty, 90-day plate warranty
cETLus, NSF

Single & Double Classic Waffle Makers

WWD180/WWD200

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
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

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### Included

- CAC121 Rolling and Forming Tool

### Optional Accessories

- CAC121S Small Rolling and Forming Tool
- CAC122 Waffle Bowl Forming Tool

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COOK
Single Mini Belgian Waffle Maker

**WMB400X**

- Produces up to 100, 1”-thick mini Belgian waffles per hour
- Waffles are 1-inch thick, 2 ¾ 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

**New waffle plates can easily be replaced if scratched**

**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**

**New waffle plates can easily be replaced if scratched**
Add a new and exciting dimension to your dessert menu with Gelato Panini, a hot, new concept in the frozen dessert business. Our lightweight, easy-to-use Panini Maker turns gelato, soft serve, hard ice cream, or frozen yogurt into a creamy delight sealed in a golden-toasted bun. Mixed with a savory or sweet topping, scrumptious Gelato Panini can be served sliced on a plate or as a full sandwich in an on-the-go wrapper. Warm on the outside, cold on the inside, this on-trend treat is sure to heat up your business.

1. Cut bun in half and add gelato.
2. Set gelato panini into press and cook.
3. Cut and serve.
Designed to cook both sides simultaneously with no need to flip, the Waring Commercial XPress™ minimizes cook time and maximizes output for busy cafes, ice cream shops, food trucks, concession stands, caterers and more. Originally designed to expertly make crêpes, this dual surface cooktop can also be used to warm/cook tortillas, make quesadillas and more!
WSC300

• 13.5-inch multipurpose cooktop
• Cook sweet or savory crêpes and warm tortillas quickly and easily
• 13.5-inch aluminum cooking surface with embedded heating elements for fast heat-up and recovery time
• Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
• Cooking surface is triple coated with Whitford QuanTanium® for easy removal of foods
• Electronic touchpad with precise temperature controls from 125°F–450°F (50°C–235°C)
• View temperature in Fahrenheit or Celsius
• Programmable countdown digital timer with audible beep indicators
• Includes silicone crêpe spatula to fold crêpes and remove foods without scratching nonstick surface

Limited Two-Year Warranty
120V, 1800W, 5-15P
cTUVus, NSF

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

CAC107, CAC108

*QuanTanium® is a registered trademark of the Whitford Corporation.
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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>LISTING</th>
<th>ELECTRICAL POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>CTS1000</td>
<td>UL, NSF</td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>CTS1000CND</td>
<td>cULus, NSF</td>
<td>120V, 1500W, 5-15P</td>
</tr>
<tr>
<td>CTS1000B</td>
<td>cULus, NSF</td>
<td>208V, 2700W, 6-20P</td>
</tr>
</tbody>
</table>

**4-Slice Heavy-Duty Toasters/Combination Toasters & Bagel Toasters**

**WCT800/850 Series**

- 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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>LISTING</th>
<th>CONFIGURATION</th>
<th>SLOT SIZE</th>
<th>SLICES</th>
<th>ELECTRICAL POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCT800</td>
<td>ETlus, NSF</td>
<td>4-slice standard</td>
<td>1½&quot; wide</td>
<td>300 per hr.</td>
<td>120V, 2200W, 5-20P</td>
</tr>
<tr>
<td>WCT800RC</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>WCT805</td>
<td>cETlus, NSF</td>
<td>4-slice standard</td>
<td>1½&quot; wide</td>
<td>380 per hr.</td>
<td>208/240V, 2028/2700W, 6-15P</td>
</tr>
<tr>
<td>WCT805B</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>208/240V, 2028/2700W, 6-20P</td>
</tr>
<tr>
<td>WCT850</td>
<td>cETlus, NSF</td>
<td>4-slice switchable</td>
<td>1½&quot; wide</td>
<td>360 per hr.</td>
<td>208V, 2800W, 6-20P</td>
</tr>
<tr>
<td>WCT850RC</td>
<td></td>
<td>bread/bagel controls</td>
<td></td>
<td></td>
<td>120V, 1800W, 5-15P</td>
</tr>
<tr>
<td>WCT855</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>240V, 2700W, 6-15P</td>
</tr>
</tbody>
</table>
4-Slice Medium-Duty Toaster
WCT708/WCT708CND

- 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

<table>
<thead>
<tr>
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<th>ELECTRICAL POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCT708</td>
<td>ETLus, NSF</td>
<td>120V, 1800W, 60 Hz, 5-15P</td>
</tr>
<tr>
<td>WCT708CND</td>
<td>cETLus, NSF</td>
<td>120V, 1500W, 60 Hz, 5-15P</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>LISTING</th>
<th>CONFIGURATION</th>
<th>SLICES</th>
<th>ELECTRICAL POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>WCT702</td>
<td>ETLus, NSF</td>
<td>Extra-wide 1 3/8&quot; slots</td>
<td>2-slice</td>
<td>120V, 1800W, 60 Hz, 5-15P</td>
</tr>
<tr>
<td>WCT704</td>
<td>cETLus, NSF</td>
<td>2 extra-long, extra-wide 1 3/8&quot; slots</td>
<td>2- or 4-slice</td>
<td>120V, 1500W, 60 Hz, 5-15P</td>
</tr>
</tbody>
</table>
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. Our premium coffee urns with dual-heater systems, and a new, extra-large hot water dispenser, deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.
Commercial coffee brewing made simple.

Introducing the new lineup of high efficiency Café Deco™ coffeemakers 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, and automatic thermal models.

- High-end, space-saving industrial designs
- Ready and Power lights
- Optimal water temperature for brewing
- Stainless steel construction
- Perfect for restaurants, diners, cafés and convenience stores

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

Waring Coffee Brewers
WCM50/50P/60PT/70PAP
Pour-Over Coffee Brewer
WCM50
- Completely portable, 64 oz. coffeemaker
- Two separately controlled PTC warmers
- No plumbing required

Automatic Thermal Coffee Brewer
WCM60PT
- Built-in pour-over feature
- Hot water faucet for soups and hot drinks
- Designed for use with thermal carafes

Automatic Coffee Brewer
WCM50P
- Two separately controlled PTC warmers
- Built-in pour-over feature
- Hot water faucet for soups and hot drinks

Automatic Coffee Brewer
WCM70PAP
- 96 oz. coffee brewer for airpot
- Hot water faucet for soups and hot drinks
Commercial Coffee Urns
WCU Series

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

WCU30 – 30-cup capacity
WCU55 – 55-cup capacity
WCU110 – 110-cup capacity
120V, 1500W, 5-15P
Limited One-Year Warranty
cETLus, NSF

10-Gallon Hot Water Dispenser
WWB10G/GB

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

WWB10G – 120V, 1800W, 60 Hz, 5-15P
WWB10GB – 208/240V, 2800/3200W, 60 Hz, 6-15P
Limited One-Year Warranty
cTUVus, NSF

*Tomlinson®, No-Drip® and the Faucet and Handle configurations are registered trademarks of The Meyer Company, Cleveland, Ohio.
Introducing 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 & convenient cleaning
- Small footprint saves on counter space
- Uses: Tea, coffee, soups, grits, oatmeal, etc.

**WWB5G**: Additional fold-down shelf for small cup.

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

**WWB3G**

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

120V, 1440W, 60Hz, 5-15P
Limited One-Year Warranty

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