

WARING COMMERCIAL



BLEND



PREP



COOK



BREW





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



BLEND

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BREW

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



One
Gallon
Blender
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Drink
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Pulp Eject
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Compressor
Ice Cream
Maker
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Luna
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Bubble
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Gelato
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X Press™
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Cafe Deco™
Coffee
Brewers
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10-Gallon
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Dispenser
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3- and
5-Gallon
Hot Water
Dispensers
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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.



Eugene's
DINER
& BAR

PORT CHESTER, 112 N. Main Street, Port Chester, NY



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.®

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

MADE IN THE USA!*

Heavy-Duty One-Gallon CB15 Series



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)



CB15VP

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 ⓘ

cETLus, 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 dial control 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
CB15TP		1-gallon copolyester
CB15TSF		Stainless steel with easy-pour spigot



CB15

3 Control Panel Options



CB15/CB15P

3 speeds
and pulse



CB15V/CB15VP

Variable speed
control dial



CB15T/CB15TP

3-minute
electronic timer



Heavy-Duty Food & Beverage Blenders

MX Series



MX1500XTX



MX1000TXP



MX1100XTS

*MX1500 comes with sound enclosure.

- 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

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

5 Control Panel Options



MX1000



MX1050



MX1100



MX1200



MX1300/MX1500



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



XPREPDIS Display

For Waring® Commercial
XPrep® Series



*Made in the USA with US and foreign parts

BLEND

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



CAC93X
48 oz.,
copolyester
Raptor® jar



CAC95
64 oz.,
copolyester
Raptor® jar



CAC90
64 oz.,
stainless steel
container



SE500
Small sound
enclosure for
48 oz. container



SE1000
Large sound
enclosure for
64 oz. container

Optional Color-Coded Jars

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



CAC95-03
YELLOW
64 oz.



CAC93X-03
YELLOW
48 oz.



CAC95-06
BLUE
64 oz.



CAC93X-06
BLUE
48 oz.



CAC95-10
PURPLE
64 oz.



CAC93X-10
PURPLE
48 oz.



CAC95-12
GREEN
64 oz.

CAC93X-12
GREEN
48 oz.



CAC95-28
ORANGE
64 oz.



CAC93X-28
ORANGE
48 oz.



MXXTDS Display

For all blenders in
Waring Commercial
Xtreme® Series



3TBDIS Display

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



Medium-Heavy Duty Food & Beverage Blenders TBB Series



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

Limited Two-Year Warranty

120V, 60Hz, 5-15P

cETL, NSF

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



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

BLEND

BLADE Light-Medium Duty Bar Blenders



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

120V, 60 Hz, 5-15P

Limited Two-Year Warranty

cTUVus, NSF



BB340S

BB300

BB320



CAC132

Copolyester jars are stackable for easy storage



CAC138

Stainless steel jar

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

3 Control Panel Options



BB300



BB320




BB340

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



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

*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
 cETLus, NSF

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



Universal power pack fits all shafts and whisk attachments.

750 WATT - 1 HP MOTOR THROUGHOUT BIG STIX® LINE

WSB02A

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



CAC104

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



Big Stix® Shafts

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

Patented, fully sealed blending shaft.

NSF approved and dishwasher safe



Big 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

Powerful. Portable. Versatile.

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

WSB38X2

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



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



WSB33X



WSB40

Available displays



WSB33DS

(Unit not included with display)



WSB40DS

(Unit not included with display)



**Light-Duty
Quik Stik®
WSB33X**



**Medium-Duty
Quik Stik® Plus
WSB40**



**BOLT® Cordless
Immersion Blender
WSB38X**



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

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

The 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



10-minute countdown timer with three speeds and pulse



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



Solid and butterfly agitator for each spindle.

Accessories

MODEL	DESCRIPTION	APPLICATIONS	MODEL	SPINDLE	TIMER	CUPS INCLUDED
CAC112	Solid Agitator	For hard ice creams and aerating for increased yield (included)	WDM120TX	One	Yes	One
CAC123	Butterfly Agitator	For softer ice creams and mix-ins (included)	WDM240TX	Two		Two
036019	Wagon Wheel Agitator	For the toughest of mixes (not included)	WDM360TX	Three		Three

Heavy-Duty Drink Mixer Series



WDM120TX
1 HP

WDM360TX
3 HP

WDM240TX
2 HP

Wall-Mount Drink Mixer **DMC180DCA**

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

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF





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.



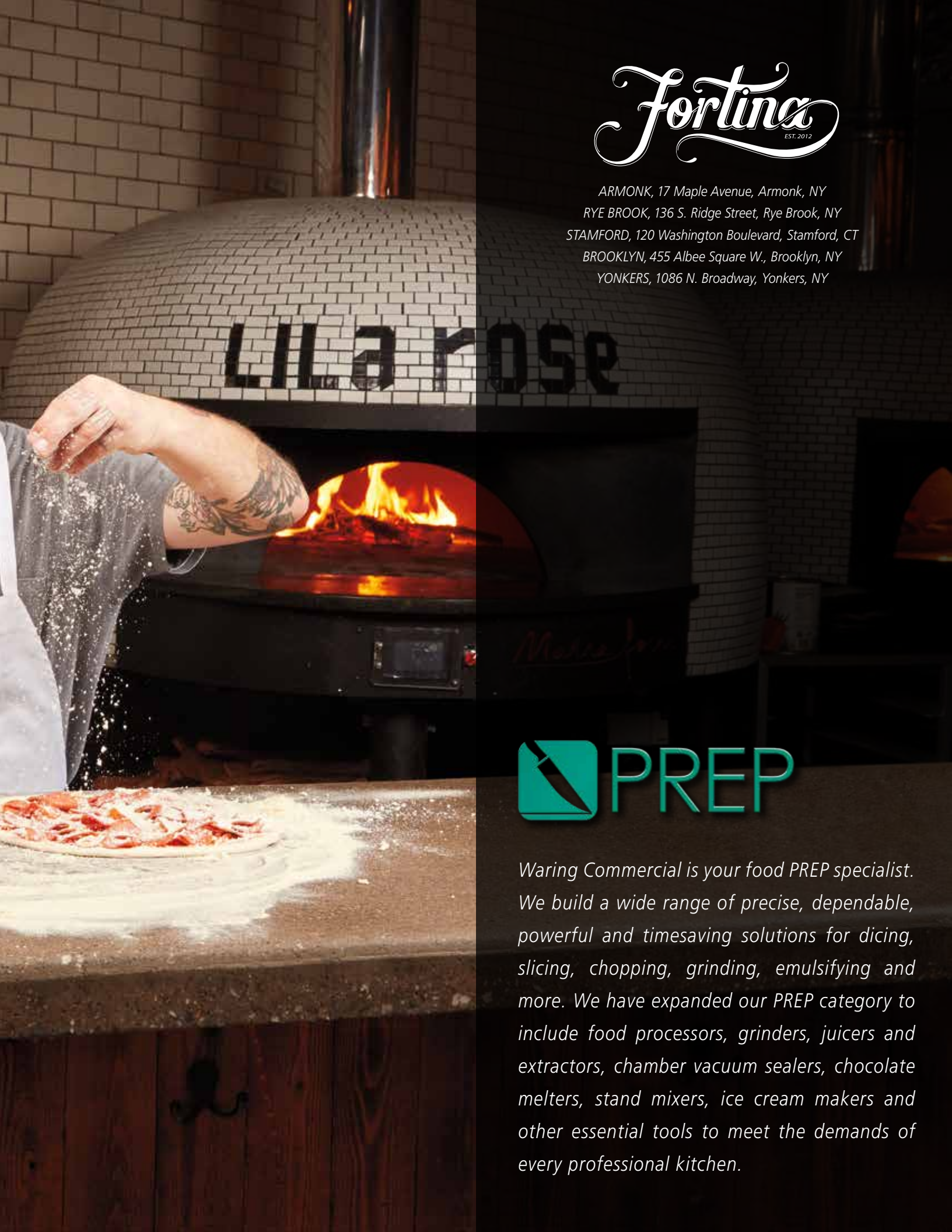
ARMONK, 17 Maple Avenue, Armonk, NY

RYE BROOK, 136 S. Ridge Street, Rye Brook, NY

STAMFORD, 120 Washington Boulevard, Stamford, CT

BROOKLYN, 455 Albee Square W., Brooklyn, NY

YONKERS, 1086 N. Broadway, Yonkers, NY



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.

More Products. Less Time. No Mess.

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

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

Best Warranty in the Industry!*

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

IMAGINE. INVENT. INSPIRE.®

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

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



- High-performance, $\frac{3}{4}$ 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
CAF31



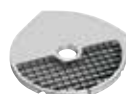
$\frac{3}{16}$ " Shredding Disc
CAF20



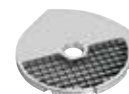
$\frac{1}{8}$ " Slicing Disc
CAF12



$\frac{1}{2}$ " Slicing Disc
CAF18



$\frac{1}{2}$ " Dicing Disc
CAF24



$\frac{3}{4}$ x $\frac{1}{2}$ " 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

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



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

120V, 60 Hz, 5-15P ⓘ

ETL, ETL Sanitation

Best warranty in the industry!**

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



OPTIONAL ACCESSORIES

Dicing Kits

WFP16S25 – 8mm – 5/16"

WFP16S27 – 12mm – 15/32"

Punch Tools

WFP16S19 for cleaning 8mm

WFP16S20 for cleaning 10mm

WFP16S21 for cleaning 12mm

Julienne Discs

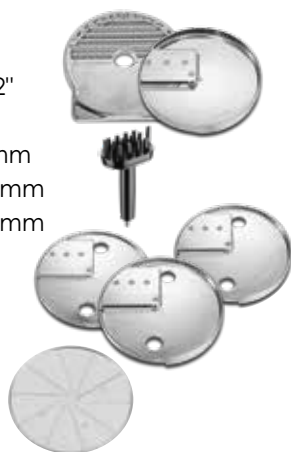
WFP16S22 – 4mm – 5/32"

WFP16S23 – 6.5mm – 1/4"

WFP16S24 – 8mm – 5/16"

Grating Disc

WFP16S16



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

Standard accessories included with WFP16SCD



10mm-3/8"
Dicing Kit
WFP16S26



Patented
Sealed & Locked
S-Blade
WFP16S1



Sealed & Locked,
Stainless Steel
Whipping Disc
WFP16S11



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



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

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

WFP14SC

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



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

120V, 60 Hz, 5-15P Ⓢ

UL, ETL Sanitation

Best warranty in the industry!**

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



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
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.

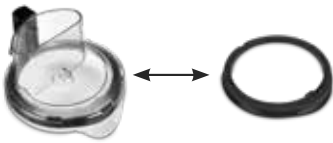


- 4-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
 - 2 HP* commercial motor
 - Heavy-duty die-cast housing
 - Large, easy-to-read control buttons
 - Over 20 processing options in one machine!
 - Unique batch bowl processing; shred, grate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

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

PREP

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 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



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 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



WFP11S

WFP11SW

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






HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour	Warranty
	FP2200	¾ HP	17,250	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ⅜" Slicing Disc ½" Slicing Disc ⅜" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)[†] 1400 lb/1275 qt • Shredding (carrots)[†] 1025 lb/1050 qt • Dicing (tomatoes)[†] 950 lb/425 qt • Chopping (meat) 585 lb • Kneading (bread dough) 200 loaves* • Kneading (pie crusts) 540 pie crusts** 	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP16SCD	2 HP [Ⓟ]	17,250	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	⅜" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)[†] 1185 lb/1080 qt • Shredding (carrots)[†] 875 lb/900 qt • Chopping (meat) 390 lb • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/410 qt • Whipping (heavy cream) 80 qt 	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SC	1 HP	17,250	Dry: 3.5 quarts (3.3 liters) Wet: 1.75 quarts (1.65 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ⅝" Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)[†] 875 lb/660 qt • Shredding (carrots)[†] 430 lb/450 qt • Grating (cheese) 60 lb • Chopping (meat) 360 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt 	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	17,250	Dry: 2.5 quarts (2.3 liters) Wet: 1.25 quarts (1.2 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ⅝" Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 540 lb/345 qt • Shredding (carrots) 200 lb/240 qt • Grating (cheese) 45 lb • Chopping (meat) 330 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt 	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO HEAVY-DUTY GRINDERS

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



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



Heavy-duty stainless steel mixing paddle



Removable batch bowl for easy storage and cleaning



WCIC25LID
See-through batch bowl lid



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



WCIC25BWL
Removable aluminum batch bowl



2-Quart Compressor Ice Cream Maker WCIC20

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

120V, 180W, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



"Mix-Ins" combine easily without interrupting the process



Removable batch bowl for easy cleaning



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



WCM3



WCM6



WCM3SSPAN

1/3 size
stainless steel pan



WCM6SSPAN

1/2 size
stainless steel pan



WCMPRB

Included probe ensures the most accurate temperature reading

WCMPRBC

Probe clip included



20
Luna
WSM20L – 1 HP

10
Luna
WSM10L – ¾ HP

Standard accessories
included with
Luna Series Mixers



Mixing Paddle
WSM7LMP
WSM10LMP
WSM20LMP



Chef's Whisk
WSM7LW
WSM10LW
WSM20LW



SERIES *Luna* Planetary Mixers



*Luna*⁷ WSM7L – ½ HP



Dough Hook

WSM7LDH
WSM10LDH
WSM20LDH



Stainless Steel Bowl

WSM7LBL
WSM10LBL
WSM20LBL

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

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
- 120V, 350W, 60 Hz
cETLus, NSF



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 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

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

* 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

120V, 380W, 5-15P

Limited One-Year Warranty

cETLus, NSF



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

Heavy-duty chamber lid guarantees consistent performance

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

Ergonomic handle permits easy opening and closing of lid



Place in Chamber

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



Press to Vacuum Seal

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



Store or Use

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

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 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



WVSQT
(50 ct)



WVSGL
(50 ct)



WVS2GL
(25 ct)



WVS50DIS

Available
with or without
LCD screen
(Unit not included
with display)

MILK C



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.

RAI

MILK CRAFT

FAIRFIELD, 1215 Post Road, Fairfield, CT
NEW HAVEN, 280 Crown Street, New Haven, CT
WEST HARTFORD, 967a Farmington Avenue, West Hartford, CT



COOK

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



WSV25
25 liter



WSV16
16 liter

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

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



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

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



Included Accessories



WSV16RK
Rack for WSV16
WSV25RK
Rack for WSV25



WSV16LRK
Rack lift for WSV16
WSV25LRK
Rack lift for WSV25



WSV16DH
Drain hose
for both
models

- 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)



WSVDIS

Thermal Circulator Display

Thermal Circulator Series



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.



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: 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 accessory available – **WDH10FLS**

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




10 removable
stainless steel
mesh racks



Pasta Cooker & Rethernalizer

WPC100

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

240V, 3600W, 6-20P 

Limited One-Year Warranty

cULus, NSF



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



WFG150

WPG150/WPG150B

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150/T	Ribbed	9.75" x 9.25"	120V, 1800W, 5-15P ①
WFG150/T	Flat		120V, 1800W, 5-15P ①
WPG150B/T	Ribbed		208V, 2400W, 6-15P ②

*T models feature a 20-minute reprogrammable timer

- 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



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

120V, 1800W

Limited One-Year Warranty

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200	Ribbed	7.75" x 14.5"	120V, 1800W, 5-15P ①

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



- CAC171**
Conversion kit with 3-pack of sheets
- CAC178**
3-pack PTFE non-stick sheets



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 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

cULus, NSF

CAC105

Heavy-duty grill brush included with all panini grills



WFG275T



WFG275

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

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



PTFE Non-Stick Sheets Available



- CAC172**
Conversion kit with 3-pack of sheets
- CAC179**
3-pack PTFE non-stick sheets



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. 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 Comprehensive Pizza Oven Series

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.

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-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



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 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, NSP

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

cULus, NSF



WEB300 – 7" diameter



WDB600 – 7" and 4" diameters

Single Light-Duty Induction Range

WIH200

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

120V, 1800W, 1-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



Single & Double Heavy-Duty Induction Ranges

WIH400/WIH800

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

WIH400/WIH400B

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



WIH800

* 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

MODEL	SIZE	ELECTRICAL POWER
WDF1000	Single	120V, 1800W, 5-15P Ⓢ
WDF1000D	Double	120V, 1800W, 5-20P Ⓢ (x2)
WDF1000BD		208V, 2700W, 5-15P Ⓢ (x2)



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+, 1"-thick Belgian waffles per hour

Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P Ⓢ

cETLus, NSF



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



WW180X

WW200

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



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



Embedded heating element for precise temperature control. (WW200 only)

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



WWD180

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



CAC121
Rolling and
Forming Tool

Optional Accessories



CAC121S
Small Rolling
and Forming Tool



CAC122
Waffle Bowl
Forming Tool



Single Mini Belgian Waffle Maker WMB400X

- Produces up to 100, 1"-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





Gelato Panini Press WICSP180

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.



Cut bun in half and add gelato.



Set gelato panini into press and cook.



Cut and serve.



4-inch
diameter
opening



Introducing the **X**PRESS WARING COMMERCIAL



Designed to cook both sides simultaneously with no need to flip, the Waring Commercial XPress™ minimizes cook time and maximizes output for busy 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



CAC173

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 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

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 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

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES	ELECTRICAL POWER
WCT800	ETLus, NSF	4-slice standard	1⅞" wide	300 per hr.	120V, 2200W, 5-20P Ⓢ
WCT800RC					120V, 1800W, 5-15P Ⓢ
WCT805	cETLus, NSF	4-slice standard	1½" wide	380 per hr.	208/240V, 2028/2700W, 6-15P Ⓢ
WCT805B					208/240V, 2028/2700W, 6-20P Ⓢ
WCT850	cETLus, NSF	4-slice switchable bread/bagel controls	1½" wide	360 per hr.	208V, 2800W, 6-20P Ⓢ
WCT850RC					120V, 1800W, 5-15P Ⓢ
WCT855					240V, 2700W, 6-15P Ⓢ

WCT800 Series



WCT850 Series

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

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



2- or 4-Slice Light-Duty Toasters

WCT702/WCT704

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

Limited One-Year Warranty



MODEL	LISTING	CONFIGURATION	SLICES	ELECTRICAL POWER
WCT702	ETLus, 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 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.



Introducing the Waring Commercial



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

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

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



Pour-Over
Coffee Brewer
WCM50

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



Automatic
Coffee Brewer
WCM50P

- Two 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



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



WCU55

WCU30

WCU110

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.



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

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

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



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



WWB3G



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



WWB5G

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



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