

# WARING COMMERCIAL



BLEND



PREP



COOK



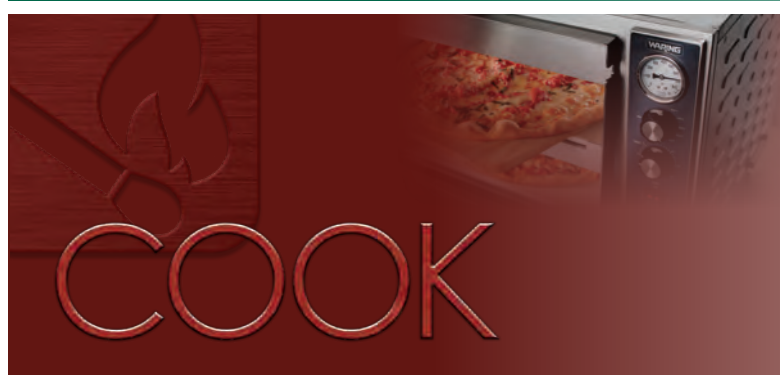
BREW










# 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.



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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 <sup>®</sup> HP	3½ <sup>®</sup> 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, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks and more	Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Food Products, Dressings, Salsas, Sauces, Soups, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Frozen Drinks & Cocktails, Blended Beverages
WARRANTY				
Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty
MADE IN THE USA!*				

# Heavy-Duty One-Gallon Food & Beverage Blender

## CB15 Series

- Heavy-duty, 3¾ peak HP motor
- Recommended applications: dressings, salsas, soups, smoothies and more
- Mix, purée and emulsify large loads that need long blending times
- 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



CB15VP



**CAC170**

1-gallon (stackable) copolyester container



**CAC72**

1-gallon stainless steel container



**CAC125**

1-gallon stainless steel container with spigot

### 3 Control Panel Options



3 speeds and pulse



Variable speed control dial



3-minute electronic timer

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



## Heavy-Duty Food & Beverage Blenders MX Series



MX1500XTX


MX1200XTX

MX1100XTX

MX1050XTX

MX1000XTX

- 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%
- Heavy-duty stainless steel blade and coupling are user-replaceable

120V, 60Hz, 5-15P 

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

cTUVus, NSF



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

\*MX1500 comes with sound enclosure.



**CAC95**

64 oz., BPA-free copolyester jar for XTX models



**CAC93X**

48 oz., BPA-free copolyester jar for TXP models



**CAC90**

64 oz., stainless steel jar for XTS models



**SE1000**

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



**SE500**

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

### Color-Coded Copolyester Jars

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




# TORQ 2.0

## Medium-Heavy Duty Food & Beverage Blenders TBB Series

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

Limited Two-Year Warranty

120V, 60Hz, 5-15P 

cETLus, 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

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



TBB175



Stackable jars for easy storage



**CAC139**  
48 oz., copolyester container (stackable)



**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 (stackable)

### 3 Control Panel Options



Toggle Switch



Keypad with Timer



Variable Speed Control Dial

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



**BB300**

**BB340S**

**BB320**



**CAC132**

Copolyester jars are stackable for easy storage




**CAC138**

Stainless steel jar

## 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



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

### Light-Duty Bar Blenders

- ¾ HP, 2-speed commercial motor
- Rugged, two-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 drinks per day

120V, 60 Hz, 5-15P 

Limited Two-Year Warranty

cULus, NSF



**CAC134**

44 oz., BPA-free copolyester container



**CAC135**

32 oz., stainless steel container



**BB155**

**BB155S**

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

## Big Stix® Heavy-Duty Variable Speed Immersion Blenders

### WSB Series

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



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



### QUIK STIK® LINE

### 750 WATT - 1 HP MOTOR THROUGHOUT BIG STIX® LINE

#### Light-Duty Quik Stik®

##### WSB33X

- 2-speed, high-efficiency motor
  - Stainless steel, 7" fixed shaft and blade
  - Built for low-volume processing
  - Lightweight and compact
  - 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



#### Bowl Clamp WSBBC

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



#### Wall Hook WSB01

- Convenient storage for immersion blender while not in use



#### Whisk Attachment WSB2W

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

# CORDLESS BOLT<sup>®</sup> LITHIUM

## Cordless Immersion Blender

WSB38X

### Powerful. Portable. Versatile.

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

#### WSB38X2

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



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



### Accessories 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



**Light-Duty  
Quik Stik®  
WSB33X**



**Medium-Duty  
Quik Stik® Plus  
WSB40**



**BOLT® Cordless  
Immersion Blender  
WSB38X/WSB38X2**



**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



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




**WDM120TX – 1HP**

**WDM360TX – 3HP**

**WDM240TX – 2HP**

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

120V, 60 Hz, 5-15P 

Limited One Year Warranty

cTUVus, NSF

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

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

MODEL	DESCRIPTION	APPLICATIONS
CAC112	Solid Agitator	For hard ice creams and aerating for increased yield (included)
CAC123	Butterfly Agitator	For softer ice creams and mix-ins (included)
036019	Wagon Wheel Agitator	For the toughest of mixes (not included)



10-minute countdown timer with three speeds and pulse



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



Solid and butterfly agitator for each spindle

# The Big Freeze®

## Variable Speed Drink Mixer

**WDM500**

- 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**



### Wall-Mount Drink Mixer

#### DMC180DCA

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

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



#### Included Agitators



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




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

**BEST WARRANTY**

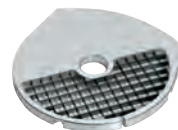
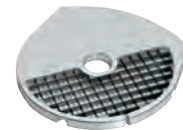
in the Commercial Food Processor Industry

*Limited Five-Year Motor and  
Two-Year Parts & Labor\*\****6-Quart Combination Bowl Cutter Mixer  
and Continuous-Feed Food Processor  
with Dicing****FP2200**

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

UL, cULus, NSF

**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 **$\frac{3}{4}$ " Dicing Disc**  
CAF25

Dicing disc must be used along with slicing disc.

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

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

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

**WFP16SCD**

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



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

120V, 60 Hz, 5-15P ⓘ

ETL, ETL Sanitation

**Best warranty in the industry!\*\***

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



### OPTIONAL ACCESSORIES

#### Dicing Kits

WFP16S25 – 8mm – 5/16"

WFP16S27 – 12mm – 15/32"

#### Punch Tools

WFP16S19 for cleaning 8mm

WFP16S20 for cleaning 10mm

WFP16S21 for cleaning 12mm

#### Julienne Discs

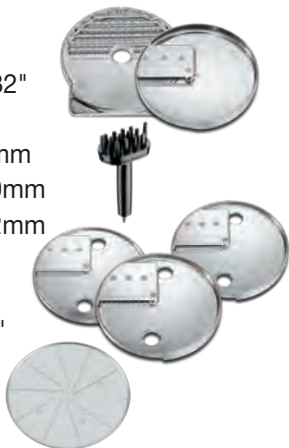
WFP16S22 – 4mm – 5/32"

WFP16S23 – 6.5mm – 1/4"

WFP16S24 – 8mm – 5/16"

#### Grating Disc

WFP16S16



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

### Standard accessories included with WFP16SCD



10mm-3/8"  
Dicing Kit  
WFP16S26



Patented  
Sealed & Locked  
S-Blade  
WFP16S1



Sealed & Locked,  
Stainless Steel  
Whipping Disc  
WFP16S11




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



Reversible  
Stainless Steel  
Shredding 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

- 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



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



### DISCS INCLUDED WITH WFP14SC


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



## 4-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor WFP16S

### 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



### Standard Discs Included with WFP16S

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

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

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

#### WFP14S – Blade and discs included:

WFP14S1, WFP14S10, WFP14S11, WFP14S12, WFP14S

#### WFP14SW – Blade and discs included:

WFP14S1, WFP14S11



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

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

#### WFP11S – Blade and discs included:

WFP11S1, WFP11S4, WFP11S5, WFP11S6, WFP11S

#### WFP11SW – Blade and discs included:

WFP11S1, WFP11S5



Patented Sealed S-Blade  
WFP11S1/WFP14S1

Locks into place and seals liquids in the bowl.



Patented Adjustable Slicing Disc  
WFP11S4/WFP14S10

Provides 16 different thickness options in 1 disc.



Sealed Whipping Disc  
WFP11S5/WFP14S11

Quickly whips creams and butters.



Double-Sided Shredding Disc  
WFP11S6/WFP14S12

Fine shred on one side, coarse shred on the other.



Grating Disc  
WFP11S3/WFP14S

Grates nuts, spices, cheeses and more.



### Pro Prep® Chopper Grinder WCG75

- 3-cup capacity
  - Powerful, high-speed, 2-pole induction motor, ¾ HP
  - 2 separate bowl and blade assemblies – one for grinding, one for chopping
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
cULus



### 1-Cup Electric Spice Grinder WSG30



- High-performance, ¼ HP commercial-grade motor – 19,000 RPM
  - Finely grinds cinnamon sticks, nutmeg, peppercorns and much more in seconds
  - Includes 3 fully removable and dishwasher-safe, stainless steel grinding bowls with convenient storage lids
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
cETLus, NSF





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

- High-performance, commercial-grade 1 HP motor – 20,000 RPM
  - PULSE actuation to easily manage consistency of grind
  - Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
  - Includes 2 fully removable and dishwasher-safe steel grinding bowls with convenient storage lids
- 120V, 750W, 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 ⅛" Slicing Disc ½" Slicing Disc ¾" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	<ul style="list-style-type: none"> <li>• Slicing (cucumbers)<sup>†</sup> 1400 lb/1275 qt</li> <li>• Shredding (carrots)<sup>†</sup> 1025 lb/1050 qt</li> <li>• Dicing (tomatoes)<sup>†</sup> 950 lb/425 qt</li> <li>• Chopping (meat) 585 lb</li> <li>• Kneading (bread dough) 200 loaves*</li> <li>• Kneading (pie crusts) 540 pie crusts**</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP16SCD	2 HP <sup>Ⓟ</sup>	17,250	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	¾" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> <li>• Slicing (cucumbers)<sup>†</sup> 1185 lb/1080 qt</li> <li>• Shredding (carrots)<sup>†</sup> 875 lb/900 qt</li> <li>• Chopping (meat) 390 lb</li> <li>• Kneading (bread dough) 140 loaves*</li> <li>• Kneading (pie crusts) 360 pie crusts**</li> <li>• Dicing (tomatoes) 915 lb/410 qt</li> <li>• Whipping (heavy cream) 80 qt</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor

## LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SC	1 HP	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"> <li>• Slicing (cucumbers)<sup>†</sup> 875 lb/660 qt</li> <li>• Shredding (carrots)<sup>†</sup> 430 lb/450 qt</li> <li>• Grating (cheese) 60 lb</li> <li>• Chopping (meat) 360 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 320 pie crusts**</li> <li>• Whipping (heavy cream) 70 qt</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	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"> <li>• Slicing (cucumbers) 540 lb/345 qt</li> <li>• Shredding (carrots) 200 lb/240 qt</li> <li>• Grating (cheese) 45 lb</li> <li>• Chopping (meat) 330 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 240 pie crusts**</li> <li>• Whipping (heavy cream) 55 qt</li> </ul>	Limited 5-Year Motor, 2-Year Parts and Labor

## LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications	Warranty
	WCG75	¾ HP	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 Cups (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

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


120V, 1000W, 60 Hz, 5-15P 

cETLus, NSF



### Juice Extractor 6001C

- Floating-action stainless steel blade speeds up juice flow with faster distribution of pulp
- Stainless steel extraction basket, bowl and cover

120V, 60 Hz, 5-15P 


Limited One Year Warranty

cULus, CSA



### Heavy-Duty Citrus Juicer JC4000

- Stainless steel juice collector with large spout
- Universal reamer juices all citrus fruits

120V, 60 Hz, 5-15P 


Limited One Year Warranty

cTUVus, NSF



### Light-Duty Citrus Juicer BJ120C

- Compact design creates small-space profit center
- Reamer fits all citrus fruits
- Juice bowl and reamer lift off for easy cleaning
- Includes one liter serving container (not shown)

120V, 60 Hz, 5-15P 

Limited One Year Warranty

cTUVus, NSF





## 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

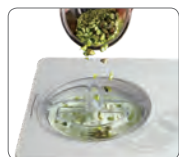


## 2-Quart Compressor Ice Cream Maker WCIC20

- 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



### 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

- 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
- Uses 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



# SERIES *Luna* Planetary Mixers



*Luna*  
WSM20L – 1 HP

*Luna*  
WSM10L – ¾ HP

*Luna*  
WSM7L – ½ HP

## WSM10L / WSM20L

- Gear driven, permanent lube transmission
- Large, stainless steel bowl with stainless steel handle
- Side-mounted controls, 3 mixing speeds
- Heavy-duty bowl-lift lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Specifically designed for countertop use
- Non-slip rubber feet

**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

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

## 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
- 120V, 350W, 60 Hz  
cETLus, NSF  
Limited Two-Year Motor Warranty,  
One Year Parts & Labor

## Standard accessories included with Luna Series Mixers



**Mixing Paddle**  
WSM7LMP  
WSM10LMP  
WSM20LMP



**Chef's Whisk**  
WSM7LW  
WSM10LW  
WSM20LW



**Dough Hook**  
WSM7LDH  
WSM10LDH  
WSM20LDH



**Stainless Steel Bowl**  
WSM7LBL  
WSM10LBL  
WSM20LBL



## Professional Food Slicers

### WCS Series



#### WCS220/250 – 8.5" & 10"

Light-duty slicers

– recommended for under 45 minutes of continuous use

¾ HP\* commercially rated motor

#### WCS300 – 12"

Medium-duty slicer

– recommended for under 1 hour, 15 minutes of continuous use

1 HP\* commercially rated motor

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

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cTUVus, NSF



**WCS220SV**  
8.5"



**WCS250SV**  
10"



**WCS300SV**  
12"


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



### Easy-Clean Design

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

## ***Cordless/Rechargeable Electric Knife*** **WEK200**

- Ergonomic handle minimizes fatigue from extended use
  - Bread blade and carving blade included
  - Detachable blades for easy cleaning
  - Adjustable Slicing Guide ensures a consistent cut
  - Power switch safety interlock
  - Integrated LED light for improved visibility in low-lit areas
  - Heavy-duty carrying case doubles as a storage case
  - Lithium ion battery with quick-charge time
  - 7.4V DC motor/battery pack rating
- 100-240V, 50-60 Hz, 5-15P  universal AC adapter  
Limited One Year Warranty  
cULus, ETL Sanitation



### **BLDC MOTOR**

**Provides longer life & quieter operation**

## ***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



## ***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



## Chamber Vacuum-Sealing System

### WCV300

- Package liquids and liquid-rich foods like fresh meats, soups, marinades, and stews
- 11" Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies
- User-friendly, easy-to-clean touchpad controls
- Stainless steel housing chamber
- Includes: (WCVQT50) 7"W x 11"L, 50 pouches  
(WCV2QT50) 11"W x 12.5"L, 50 pouches

120V, 380W, 5-15P 

Limited One Year Warranty

cETLus, NSF



## THE PROCESS IS SIMPLE



### Place in Chamber

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



### Press to Vacuum Seal

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



### Store or Use

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

WCVQT50 – (7"W x 11"L), 50 Count

WCVQT100 – (7"W x 11"L), 100 Count

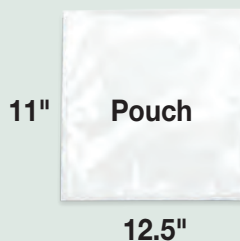
WCV2QT50 – (11"W x 12.5"L), 50 Count

WCV2QT100 – (11"W x 12.5"L), 100 Count

WCV33R – Roll (11"W x 33'L)

WCV66R – Roll (11"W x 66'L)


## Thickness 3 MiL



## Handheld Vacuum-Sealing System

### WVS50

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

120V, 60 Hz, 5-15P 

Limited Five-Year Warranty

CEC, ETL Sanitation





### Season & Seal

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



### Sous Vide

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



### Sear & Savor

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



**WSV16**

**WSV25**

## Thermal Circulators

- 5 programmable memory stations and 99-hour timer
- Temperature accuracy of  $\pm .5^{\circ}\text{C}/1^{\circ}\text{F}$
- 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  $95^{\circ}\text{F} - 194^{\circ}\text{F}$  ( $35^{\circ}\text{C} - 90^{\circ}\text{C}$ )

120V, 1560W, 5-15P ⓘ

Limited One Year Warranty

cTUVus, NSF

**WSV16** – 16 liters (4.2 gallons)

**WSV25** – 25 liters (6.6 gallons)



## ***Food Dehydrator***

**WDH10**

- 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

Limited One Year Warranty

120V, 800W, 60 Hz, 5-15P 

cULus, NSF

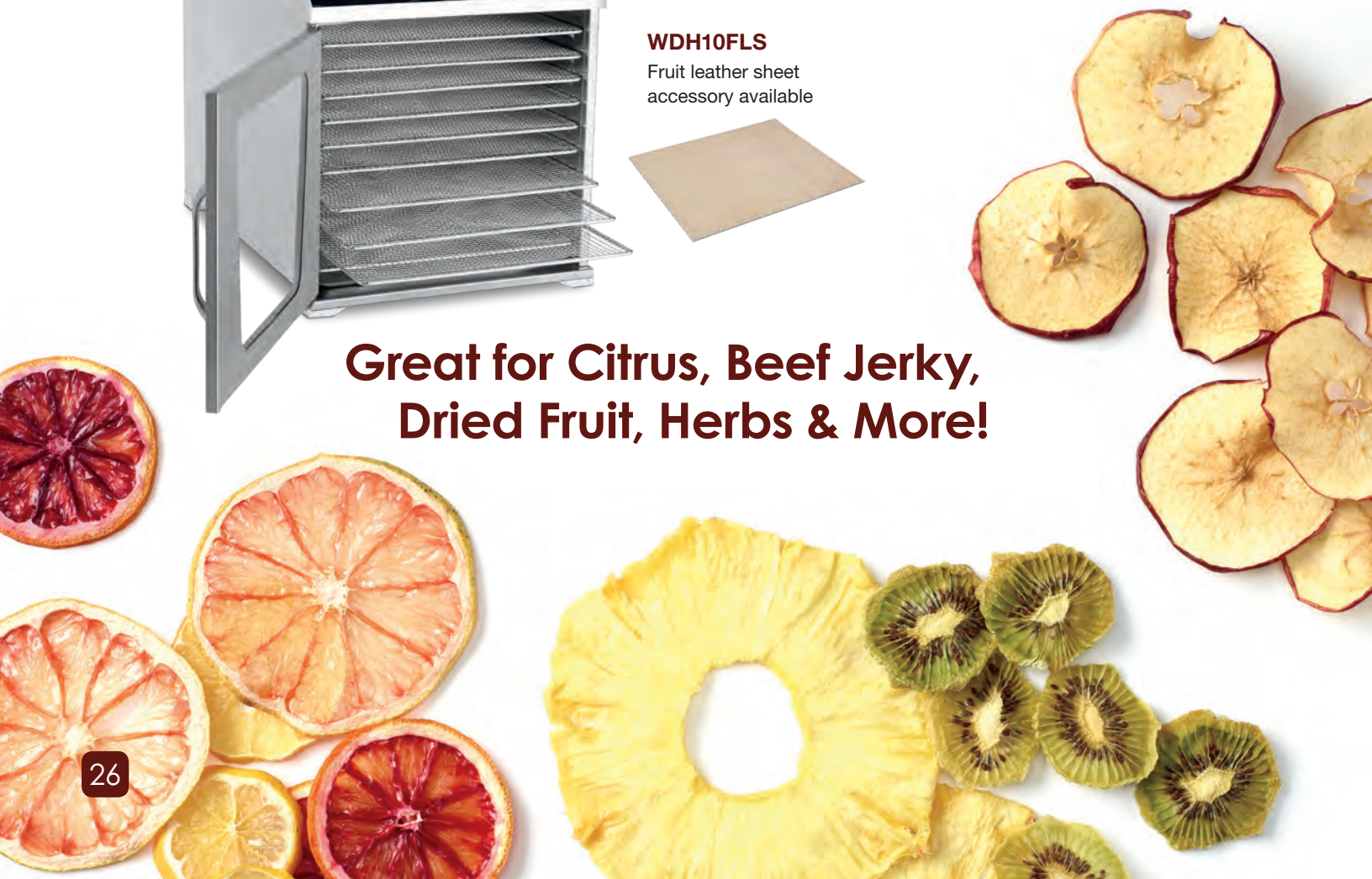


### **WDH10FLS**

Fruit leather sheet  
accessory available



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



# Pasta Cooker & Rethermalizer

## WPC100

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

240V, 3600W, 6-20P 

Limited One Year Warranty

cULus, NSF



## Accessories included



### WPC100RB

4 Round  
Baskets:

Cook .5 lb. in each



### WPC100LB

2 Rectangular  
Baskets:

Cook 2 lb. in each



### CAC157

Hose Assembly  
to easily drain  
water from unit





## Panini Compresso™ Slimline Grill

WPG200

NEW

- 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 Ⓢ



WPG150



WFG250



WPG250



WDG300

## Heavy-Duty Cast-Iron Panini Grills

- Compact, large and dual, Italian-style panini grills
- Cooking surface is great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick

Limited One Year Warranty  
cULus, NSF

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



PTFE  
Non-Stick  
Sheets  
Available

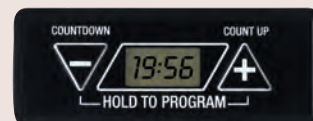
250 & 300  
models only

### CAC171

Conversion kit with  
3-pack of sheets

### CAC178

3-pack PTFE  
non-stick sheets





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

## Commercial Medium- and Heavy-Duty Microwave Ovens

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

Limited One Year Warranty  
cULus, FCC, ETL Sanitation

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

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




WMO120


WMO90


## Quarter- and Half-Size Convection Ovens


- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window

Limited One Year Warranty

**WCO250X** – .9 cubic feet  
120V, 1700W, 60 Hz, 5-15P   
cULus, NSF

**WCO250XC** – .9 cubic feet  
120V, 1700W, 60 Hz, 5-20P   
cULus, NSF

**WCO500X** – 1.5 cubic feet  
120V, 1700W, 60 Hz, 5-15P   
UL, NSF

**WCO500XC** – 1.5 cubic feet  
120V, 1700W, 60 Hz, 5-20P   
cULus, NSF



WCO500X

WCO250X

## Heavy-Duty Single-Deck Pizza Oven

### WPO500

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

120V, 1800W, 5-15P ⓘ

Limited One Year, On-Site Warranty

cULus, NSF



WPO500



WPO700



WPO750



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

## Double-Deck Pizza Ovens

### WPO700 – Single Door

### WPO750– Double Door

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

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

**WPO750** – Two independent chambers with their own deck controls can operate at different temperatures simultaneously

– ON/OFF controls for top and bottom elements in each chamber

240V, 3200W, 6-20P ⓘ

Limited One Year, On-Site Warranty

cULus, NSF

## Medium-Duty Single-Deck Pizza Oven

### WPO100

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

120V, 1800W, 5-15P 

Limited One Year Warranty

UL, NSF




Unit is  
stackable:  
WPO100KIT  
Stacking Kit



## Medium-Duty Double-Deck Pizza Oven

### WPO350

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

240V, 3500W, 6-20P 

Limited One Year Warranty

cULus, NSF



### CAC105

Heavy-duty cleaning  
brush included  
with all pizza ovens



## Single/Double Belgian Waffle Makers

### WW180X – Single

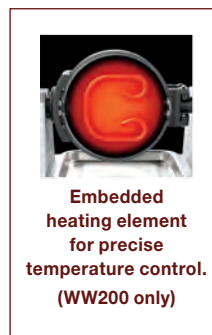
- Produces up to 25, 1"-thick Belgian waffles per hour
  - Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and 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 – 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



## ***Side-By-Side Double Belgian Waffle Makers***

### **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 Makers***

### **WW250X/WW250BX**

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

Limited One Year Warranty

**WW250X** – 120V, 2400W, 60 Hz, 5-20P 

Produces up to 50,  
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 Waffle Cone Makers

### WWCM180 – Single

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

Limited One Year Warranty

cETLus, NSF

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



### WWCM200 – Double

All the same features as WWCM180 with addition of:

- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy

120V, 1400W, 60 Hz, 5-15P 



## Gelato Panini Press

WICSP180

- Bake times from 5–15 seconds for the perfect gelato panini
- Triple-coated nonstick plates allow for easy panini removal and quick cleanup
- Embedded heating element to perfectly seal your gelato

Limited One Year Warranty



Cut bun in half and add gelato.



Set gelato panini into press and cook.




Cut and serve.



## Single Mini Belgian Waffle Maker

### WMB400X

- Produces up to 100, Belgian waffles per hour
- Waffles are 1-inch thick, 2¾ inches in diameter
- 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



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



**WCT800  
Series**



**WCT850  
Series**

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES	ELECTRICAL POWER
WCT800	ETLus, NSF	4-slice standard	1 1/8" wide	300 per hr.	120V, 2200W, 5-20P ☺
WCT800RC					120V, 1800W, 5-15P ☺
WCT805	cETLus, NSF	4-slice standard	1 1/2" wide	380 per hr.	208/240V, 2028/2700W, 6-15P ☺
WCT805B					208/240V, 2028/2700W, 6-20P ☺
WCT850	cETLus, NSF	4-slice switchable bread/bagel controls	1 1/2" wide	360 per hr.	208V, 2800W, 6-20P ☺
WCT850RC					120V, 1800W, 5-15P ☺
WCT855					240V, 2700W, 6-15P ☺

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



## 4-Slice Medium-Duty Toaster

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

Limited One Year Warranty

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



**WCT704**

**WCT702**

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

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

Limited One Year Warranty

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

## Heavy-Duty Conveyor Toasters





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

Limited One Year Warranty



CTS1000B

CTS1000

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


## 14" and 24" Electric Countertop Griddles

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


Limited One Year Warranty

ETLus, NSF

### WGR140X

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

### WGR240X

- Extra-large, 24" x 16" grilling surface
    - perfect for larger items, such as quesadillas, omelets and pancakes
- 240V, 3300W, 6-20P 



## 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)



WDF1000



WDF1000D/WDF1000BD

## 8 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 Ⓢ



## 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.

## Multipurpose Cooktop

WSC300

- Cook sweet or savory crêpes and warm tortillas quickly and easily
- 13.5-inch multipurpose, aluminum cooking surface with embedded heating elements for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
- Cooking surface is triple coated with Whitford QuanTanium®\* for easy removal of foods
- Electronic touchpad with precise temperature controls from 125°F–425°F (52°C–218°C)
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone crêpe spatula to fold crêpes and remove foods without scratching nonstick surface

Limited Two-Year Warranty

120V, 1800W, 5-15P

cTUVus, NSF



## 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!

Limited One Year Warranty

UL, cULus, NSF

**WSC160X** – 120V, 1800W, 5-15P ⓘ

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



**CAC107**

**CAC108**

## Introducing the Waring Commercial

# Café DECO<sup>TM</sup> COFFEE BREWERS

- 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  
TUVus, NSF



### Pour-Over Coffee Brewer WCM50

- Completely portable, 64 oz. coffeemaker
- Self regulating warmers to prevent overheating
- No plumbing required



### Automatic Coffee Brewer WCM50P

- Built-in pour-over feature
- Self regulating warmers to prevent overheating
- Hot water faucet for soups and hot drinks



### Automatic Thermal Coffee Brewer WCM60PT

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



### Airpot Coffee Brewer WCM70PAP

- Up to 3 liter coffee brewer for airpot
- Hot water faucet for soups and hot drinks
- Push button brew start

\* Carafes and airpots not included.

## Commercial Coffee Urns

### WCU Series

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

120V, 1500W, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF

**WCU30** – 30-cup capacity

**WCU55** – 55-cup capacity

**WCU110** – 110-cup capacity



**WCU55**

**WCU30**

**WCU110**



## 10-Gallon Hot Water Dispenser

### WWB10G Series

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

Limited One Year Warranty

cTUVus, NSF

**WWB10G** – 120V, 1800W, 60 Hz, 5-15P ⓘ

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

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



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



## 3- & 5-Gallon Hot Water Dispensers

WWB3G/WWB5G

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

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F – 205°F (65°C – 96°C)
- Stainless steel construction
- Tomlinson® No-Drip® tap operation.\*
- Set night-mode feature to automatically start heating overnight, so water is hot when you need it
- Guard rails for warming surface
- Removable drip tray for easy and convenient cleaning
- Small footprint saves on counter space
- 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, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

TUV, NSF



WWB3G



WWB5G



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

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



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