

# WARING COMMERCIAL



BLEND



PREP



COOK



BREW

2022 INTERNATIONAL CATALOG





# Growing Together, More Than Ever

Waring Commercial is proud of its relationship with Farmer Lee Jones and The Chef's Garden, an Ohio farm and institute that grows custom heirloom varieties of vegetables for high-end restaurants and now for at-home enjoyment. The Chef's Garden is famed for its regenerative growing methods and innovative approaches to waste reduction, and Waring is renowned for high-performance kitchen equipment that helps foodservice operators be more efficient and reduce food waste through culinary creativity.

## From Planet to Plate

Chef Jamie Simpson of the Culinary Vegetable Institute at The Chef's Garden is a passionate ambassador for using "every part of the plant from root to tip," and since the beginning has maintained minimal-waste policies in the kitchen as part of his overall mission at the CVI.

To sample their incredible assortment, visit [culinaryvegetableinstitute.com/shop](http://culinaryvegetableinstitute.com/shop)



THE CHEF'S GARDEN®



### Our Mission

Waring Commercial, a global leader in foodservice equipment, is dedicated to providing innovative, reliable and value-driven solutions that inspire creativity, increase productivity and maximize profitability for the culinary community.

### Our Story

Waring introduced the first blender over 80 years ago in the USA. We honor our heritage as an innovator and specialist, continuing the expansion as a leading provider of BLEND – PREP – COOK – BREW solutions for the global foodservice industry. In 1977, our manufacturing roots were planted in McConnellsburg, PA, where we still build our iconic blenders today. Now, more than ever, Waring Commercial distinguishes itself as a brand of impact that empowers our customers to adapt, enhance and endure to overcome the challenges of today's rapidly changing commercial foodservice climate. Our commitment is to contribute to the global reduction of food waste through education, innovative products and unique solutions in the pursuit of a sustainable future.

IMAGINE. INVENT. INSPIRE.®



@waringcommercial

[waringcommercialproducts.com](http://waringcommercialproducts.com)



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



Combination Bowl Cutter Mixer and Continuous-Feed Food Processor  
**30**



7 L Planetary Mixer  
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Thermal Circulator Series  
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Food Dehydrator  
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3,8 L Syrup Dispenser  
**62–63**



7,5 L Batter Dispenser  
**62–63**



Gelato Panini Press  
**64–65**



## GREEN SMOOTHIE BOWL

### INGREDIENTS

- 355 ml unsweetened almond milk
- 300 g spinach, frozen
- ½ avocado
- 1 medium banana, frozen
- approximately 250 g fruit of choice, frozen
- chia seeds
- ground almonds
- optional add-ins:
  - protein powder
  - bee pollen
  - collagen peptides

### CORE EQUIPMENT

MX1200TXEE/K XTREME Variable Speed Blender  
[to blend into smoothie bowl]

### CROSSOVER EQUIPMENT

WCO250XE/K Convection Oven  
[to roast the almonds]

WFP16SE/K 3,8 L Food Processor  
[to chop almonds]



# BLEND



IMAGINE. INVENT. INSPIRE.®






## Proudly Made in the USA.\*

Waring has been developing its blenders 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 ISO 9001 standards and becoming ISO 9001 certified in our McConnellsburg, PA, manufacturing facility. We have joined an elite number of organizations worldwide who have achieved certification in this globally recognized quality standard.

\*Blenders are made in the USA with US and foreign parts

BB255 Series	Blade Series	Torq Series	MX Series	CB15 Series
				
Light-Duty Bar Blenders	Light-Medium Duty Bar Blenders	Med-Heavy Duty Food & Beverage Blenders	Heavy-Duty Food & Beverage Blenders	Ultra-Heavy-Duty 4 L Food & Beverage Blenders
MOTOR POWER				
0,75 HP 500 Watts	1 HP 820 Watts	2 HP 1400 Watts	3,5 <sup>®</sup> HP 1500 Watts	3,75 <sup>®</sup> HP 1500 Watts
CYCLES PER DAY				
1-25	25-49	50-74	75+	100+
CONTROL PANEL FEATURES				
2-speed toggle switch	3 control panel options, including HIGH/LOW/OFF and PULSE toggle switches, electronic touchpad controls, or touchpad controls with timer	3 control panel options, including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial	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 LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed
JAR CAPACITY/JAR OPTIONS				
1,3 L copolyester, or 1 L stainless steel	1,4 L stackable copolyester, or 1,4 L stainless steel	2 L or 1,4 L copolyester, or 2 L or 1,4 L stainless steel	2 L or 1,4 L stackable copolyester, or 2 L stainless steel	4 L stainless steel (also available with easy-pour spigot)
USAGE AND APPLICATION TYPE				
Light beverage prep	Light-to-medium beverage prep	Medium-to-heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep
GREAT FOR USE IN:				
Coffee Shops, Bars	Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Large Kitchens, Health Care, Schools, Institutions, Restaurants
RECOMMENDED APPLICATIONS				
Frozen Drinks & Cocktails, Blended Beverages	Smoothies, Ice Cream Drinks, 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	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, Doughs, Desserts, Smoothies and more
MADE IN THE USA!*				

\* Made in the USA with US and foreign parts (P) Peak input

# Ultra-Heavy-Duty 4 L Food & Beverage Blenders

## CB15 Series



CB15VE/K

The Waring® CB15 series has your back when it comes to ultra-heavy-duty blenders, making 100+ cycles per day. Chop, mix and shred large loads that need long blending times with a powerful 3,75 HP motor and electronic keypad controls.



### Clean and Easy

1-piece removable jar pad design makes cleanup quick and easy. Pad lifts off to go right into the dishwasher



### CAC72

4-liter stainless steel container



### Also Available with Easy-Pour Spigot

Designed for school smoothie programs!

Removable & easy to clean  
Jar with spigot (CAC125)  
Extra spigots available (CAC126)



- Heavy-duty, 3,75 peak HP motor
- Mix, purée and emulsify large loads that need long blending times
- Dishwasher-safe, 1-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food
- Metal-on-metal stainless steel coupling system for heavy-duty commercial use
- Recommended applications: Dressings, salsas, soups, smoothies and more
- Great for use in large kitchens, schools, healthcare facilities
- Recommended for 100+ cycles per day

220–240 V, 50–60 Hz, 1500 W

CE, RoHS

MODEL	CONTROL PANEL	CONTAINER
CB15E/K	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15ESF/ CB15KSF	Electronic membrane panel with 3 speeds and PULSE	Stainless steel with easy-pour spigot
CB15VE/K	Electronic membrane panel with variable speed control dial and PULSE	Stainless steel
CB15VESF/ CB15VKSF	Electronic membrane panel with variable speed control dial and PULSE	Stainless steel with easy-pour spigot
CB15TE/K	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	Stainless steel
CB15TESF/ CB15TKSF	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	Stainless steel with easy-pour spigot



CB15E/K

### 3 Control Panel Options



**CB15 Series**  
3 speeds and PULSE



**CB15V Series**  
Variable speed control dial



**CB15T Series**  
3-minute electronic timer

\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



# Heavy-Duty Food & Beverage Blenders

## MX Series



MX1500XTSEE



MX1000XTPEE



MX1100XTSEE

- 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%
  - 1-piece, dishwasher-safe, removable jar pad
  - BPA free – all materials that come in contact with food
  - Heavy-duty stainless steel blade with user-replaceable blending assembly
- 230 V, 50 Hz, 1500 W  
CE, RoHS

MODEL	CONTROL PANEL	CONTAINER
MX1000XTXEE/K	Paddle switches with HIGH, LOW and PULSE	2 L Copolyester
MX1000XTPEE/K		1,4 L Copolyester
MX1000XTSEES/KS		2 L Stainless Steel
MX1050XTXEE/K	Electronic keypad with HIGH, LOW and PULSE functions	2 L Copolyester
MX1050XTPEE		1,4 L Copolyester
MX1050XTSEES/KS		2 L Stainless Steel
MX1100XTXEE/K	Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer	2 L Copolyester
MX1100XTPEE/K		1,4 L Copolyester
MX1100XTSEES/KS		2 L Stainless Steel
MX1200XTXEE/K	Variable speed dial control and PULSE paddle switch	2 L Copolyester
MX1200XTPEE/K		1,4 L Copolyester
MX1200XTSEES/KS		2 L Stainless Steel

MODEL	CONTROL PANEL	CONTAINER
MMX1300XTXEE/K / MX1500XTXSEE/K	Programmable electronic keypad, LCD display and PULSE	2 L Copolyester
MX1300XTPEE/K / MX1500XTPSEE/K		1,4 L Copolyester
MX1300XTSEES/KS / MX1500XTSEES/KS		2 L Stainless Steel

\*MX1500 comes with sound enclosure.

### 5 Control Panel Options



MX1000 SERIES



MX1050 SERIES



MX1100 SERIES



MX1200 SERIES



MX1300/MX1500 SERIES

\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



# Heavy-Duty Food & Beverage Variable Speed Blender

## MX1200 SERIES



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 XPrep® provides outstanding performance and durability for the commercial kitchen and beverage-based businesses. Process foods, hot soups and ultra-smooth purées or customized beverages with complete consistency control at your fingertips.

- Variable speed control from 1500 to 20,000 RPM
- Max Pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

### MX1200XTXEE/K

Stackable, 2 L, BPA-free copolyester container

### MX1200XTPEE/K

Stackable, 1,4 L, BPA-free copolyester container

### MX1200XTSEES/KS

2 L, stainless steel container



### XPREPDIS Display

For Waring® Commercial XPrep® Series



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† E suffix indicates F-plug / K suffix indicates G-plug

All **X TREME** units are available with the following jars, sound enclosures and displays.



**CAC93X** 1,4 L copolyester Raptor® jar  
**CAC95** 2 L copolyester Raptor® jar  
**CAC90** 2 L stainless steel container  
**SE500** Small sound enclosure for 1,4 L container  
**SE1000** Large sound enclosure for 2 L container

**Optional Color-Coded Jars**

The Raptor® 2 L and 1,4 L BPA-free copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.



**CAC95-03** YELLOW 2 L  
**CAC93X-03** YELLOW 1,4 L  
**CAC95-06** BLUE 2 L  
**CAC93X-06** BLUE 1,4 L  
**CAC95-10** PURPLE 2 L  
**CAC93X-10** PURPLE 1,4 L  
**CAC95-12** GREEN 2 L  
**CAC93X-12** GREEN 1,4 L  
**CAC95-28** ORANGE 2 L  
**CAC93X-28** ORANGE 1,4 L



**MXXTDS Display**  
 For all blenders in Waring Commercial Xtreme® Series



**3TBDIS Display**  
 For displaying Light, Medium and Heavy-Duty Blenders. Contact Waring for custom display

\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug

**TORQ 2.0** Medium/Heavy-Duty Food & Beverage Blenders  
**TBB Series**



- Vinyl lid for hot and cold food/beverage blending
  - Removable center cap to feed ingredients while blending
  - Heavy-duty stainless steel blade with solid steel blending assembly – built to last, but completely user-replaceable
  - Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
  - Heavy-duty motor – high-performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 cycles per day, and blends three 475 ml margaritas in 8 seconds or less
- 220–240 V, 50–60 Hz, 1400 W  
 CE, RoHS



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

MODEL†	CONTROL PANEL	JAR
TBB145E/K	Classic toggle switch	1,4 L Copolyester
TBB145P6E/K		2 L Copolyester
TBB145S4E/K		1,4 L Stainless Steel
TBB145S6E/K		2 L Stainless Steel
TBB160E/K	Electronic keypad with 60-second countdown timer	1,4 L Copolyester
TBB160P6E/K		2 L Copolyester
TBB160S4E/K		1,4 L Stainless Steel
TBB160S6E/K		2 L Stainless Steel
TBB175E/K	Variable speed control dial – 1000 – 17,000 RPM	1,4 L Copolyester
TBB175P6E/K		2 L Copolyester
TBB175S4E/K		1,4 L Stainless Steel
TBB175S6E/K		2 L Stainless Steel



**CAC139** 1,4 L copolyester container  
**CAC89** 2 L copolyester container and jar pad  
**CAC152** 1,4 L stainless steel container  
**CAC167** 2 L stainless steel container and jar pad  
**CAC139-10** 1,4 L BPA-free purple copolyester container



**TBBDIS Display**  
 For Waring® Commercial Torq 2.0 Series

**3 Control Panel Options**



TBB145E/K TBB160E/K TBB175E/K

\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



# BLADE Light/Medium-Duty Bar Blenders



- 1 HP commercial motor
- 2-speed motor with PULSE function
- 1-piece 1,4 L, BPA-free copolyester jar or stainless jar with industrial stainless steel blade
- Blend three margaritas in 12 seconds or less
- Recommended for 25–49 cycles per day
- BPA free – all materials that come in contact with food
- Removable rubberized jar pad dampens sound and makes cleanup easy

220–240 V, 50–60 Hz, 820 W

CE, RoHS



BB340SE/K

BB300E/K

BB320E/K

MODEL	CONTROL PANEL	CONTAINER
BB300E/K	Classic toggle switch design	1,4 L Copolyester
BB300SE/K		1,4 L Stainless Steel
BB320E/K	Electronic keypad	1,4 L Copolyester
BB320SE/K		1,4 L Stainless Steel
BB340E/K	Electronic keypad with 99-second countdown timer	1,4 L Copolyester
BB340SE/K		1,4 L Stainless Steel



**CAC132**  
Copolyester jars are stackable for easy storage



**CAC138**  
Stainless steel jar

### 3 Control Panel Options



BB300E/K



BB320E/K



BB340E/K

\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug

# Light-Duty Bar Blenders BB255E/K<sup>†</sup> / BB255SE/K<sup>†</sup>



- 0,75 HP, 2-speed commercial motor
- Rugged, 2-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 cycles per day

220–240 V, 50/–60 Hz, 500 W

CE, RoHS



**CAC134**  
1,3 L BPA-free copolyester container



**CAC135**  
1 L stainless steel container

MODEL	CONTROL PANEL	CONTAINER
BB255E/K	Classic toggle switch design	1,3 L Copolyester
BB255SE/K		1 L Stainless Steel



\*Made in the USA with US and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug

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

- 650 W, 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

220–240 V, 50–60 Hz  
CE, RoHS

## WSB50CE/K

30,5 cm Removable Shaft  
40 L Capacity

## WSB55CE/K

35,5 cm Removable Shaft  
60 L Capacity

## WSB60CE/K

40,5 cm Removable Shaft  
100 L Capacity

## WSB65CE/K

45,5 cm Removable Shaft  
140 L Capacity

## WSB70CE/K

53,5 cm Removable Shaft  
200 L Capacity



Universal power pack fits all shafts and whisk attachments

**650 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 – 30,5 cm
- WSB55ST – 35,5 cm
- WSB60ST – 40,5 cm
- WSB65ST – 45,5 cm
- WSB70ST – 53,5 cm

Patented, fully sealed blending shaft.

NSF approved and dishwasher safe



# Big Stik® Heavy-Duty Whisk WSBPPCE/K† / WSB2W

- 650 W, 1 HP heavy-duty motor
- Variable-speed motor operation – 1.800 RPM on HIGH
- Mash 23 kg 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
- 25,5 cm stainless steel whipping paddles

220–240 V, 50–60 Hz  
CE, RoHS

## Power Pack WSBPPCE/K

Universal power pack fits all shafts and whisk attachments



## 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

25.5 cm stainless steel whipping paddles. Fits entire Big Stix® Heavy-Duty Immersion Blender line. User-replaceable coupling. Die-cast gears for optimal performance



**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
- 18 cm removable, dishwasher-safe blending shaft
- Stainless steel blade
- 12 L 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

CE



*This lightweight and powerful cordless immersion blender features a 18 cm removable shaft that mixes up to 12 liters, 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.*



Quik Stik® Series  
Light-Medium Duty Immersion Blenders

**Light-Duty Quik Stik®  
WSB33XE/K †**

- 2-speed, high-efficiency motor
  - Stainless steel, 18 cm fixed shaft and replaceable blade
  - Built for low-volume processing
  - Lightweight and compact
  - All-purpose stainless steel blade
  - 12 L capacity
- 220–240 V, 50–60 Hz, 175 W  
CE, RoHS

**Medium-Duty Quik Stik Plus®  
WSB40E/K †**

- 2-speed, heavy-duty motor
  - Stainless steel, 25,5 cm fixed shaft and blade
  - Rubberized comfort grip
  - 23 L capacity
- 220–240 V, 50–60 Hz, 350 W  
CE, RoHS



WSB33XE/K



WSB40E/K

Accessories included



**WSB38XBP**  
10.8-volt  
lithium-ion battery



**WSB38XST**  
18 cm  
removable shaft



**WSB38XSC**  
Storage/transport  
bag



**WSB38XDIS**  
Display  
Available  
(Nonworking  
unit included  
with display)

Available displays



**WSB33DS**  
(Unit not included with display)



**WSB40DS**  
(Unit not included with display)

# IMMERSION BLENDER FOR EVERY NEED



Light-Duty  
Quik Stik®  
WSB33XE/K



BOLT® Cordless  
Immersion Blender  
WSB38XE/K



Medium-Duty  
Quik Stik® Plus  
WSB40E/K



Heavy-Duty Big Stix®  
Immersion Blenders  
WSB50CE/K, WSB55CE/K, WSB60CE/K,  
WSB65CE/K, WSB70CE/K

POWER			
175 W	10,8 V Battery	350 W	650 W
MIXING CAPACITY			
12 Liters	12 Liters	23 Liters	40–200 Liters
SHAFT SIZE			
18 cm	18 cm	25,5 cm	30,5–53,5 cm
REMOVABLE SHAFT			
No	Yes	No	Yes
INTERCHANGEABLE SHAFT			
No	No	No	Yes
SPEEDS			
2 Speeds 7500 & 18.000 RPM	5 Speeds 5000–13.000 RPM	2 Speeds 13.000 & 18.000 RPM	Variable Speed 7000–18.000 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	



# Waring® Commercial Heavy-Duty Drink Mixer Series



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



Built for high-volume applications, guaranteeing superior performance and consistency. The redesign has removed all failure points by redirecting airflow, removing switches and sealing all splash zones. Waring's Drink Mixer line will prove to be the solution the industry is in search of.

- Independent, high-performance 1 peak HP motors are user-replaceable for continued operation
- Each motor includes thermal protection to prolong motor life
- Electronic 3-speed and pulse controls maintain speed under load for optimal performance – 15.000 / 18.000 / 21.000 RPM
- Fully enclosed actuators prevent mix from entering the housing
- 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**

220–240 V, 50–60 Hz

WDM120TXE: 1.1 A, 230 W

WDM240TXE 2.0 A, 460 W

WDM360TXE 3.3 A, 690 W

CE, RoHS



Wagon wheel agitator (sold separately).



10-minute countdown timer with 3 speeds and pulse



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



Solid and butterfly agitator for each spindle (included)



WDM120TXE/K

WDM360TXE/K

WDM240TXE/K

### Models

MODEL	SPINDLE	TIMER	CUPS INCLUDED
WDM120TXE/K	One		One
WDM240TXE/K	Two	Yes	Two
WDM360TXE/K	Three		Three

### Accessories

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)
036627	Wagon Wheel Agitator	For the toughest of mixes (not included)

## Triple-Head Drink Mixer DMC201DCAE †

- High-performance, 750 W, 2-speed commercial motors
  - Heavy-duty steel motor housings
  - Fully automatic START/STOP operation
  - Heavy stainless steel splash panel
  - Stainless steel malt beverage cup not included. Available as accessory CAC20
- 220–240 V, 50–60 Hz  
CE, RoHS





## STEAK TACOS

### INGREDIENTS

1 dozen flour tortillas  
285 g prime NY strip steak  
2 cleaned ears of corn  
475 g cherry tomatoes  
4 bell peppers (2 red and 2 yellow)  
Pico de Gallo:  
8 ripe Roma tomatoes  
1 large red onion  
4 limes  
1 bunch cilantro leaves (washed)  
2.5 ml cumin  
Salt and pepper to taste

### CORE EQUIPMENT

WFP16SCDE/K 3,8 L Food Processor  
[to slice peppers, dice for pico de gallo  
and to purée the guacamole]

### CROSSOVER EQUIPMENT

WGR140E/K Electric Countertop Griddle  
[to cook or warm tortillas]

WPG250E/K Panini Grill  
[to cook steak]

WCO250XE/K Convection Oven  
[to cook cherry tomatoes]

# PREP





## 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.

**IMAGINE. INVENT. INSPIRE.®**

# 3,8 L LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processors

## WFP16SCDE/K† – with Dicing WFP16SCE/K†

- Continuous-feed chute for large-volume processing
- 3,8 L 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

WFP16SCDE/K – Includes dicing kit  
WFP16SCE/K – Does not include dicing kit  
220–240 V, 50–60 Hz, 650 W  
CE, RoHS



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



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

WFP16SCDDIS  
(Units not included with display)



### OPTIONAL ACCESSORIES

<p><b>Dicing Kits</b> WFP16S25 8mm – 5/16" WFP16S27 12mm – 15/32"</p>	<p><b>Punch Tools</b> WFP16S19 for cleaning 8mm WFP16S20 for cleaning 10mm WFP16S21 for cleaning 12mm</p>
<p><b>Julienne Discs</b> WFP16S22 4mm – 5/32" WFP16S23 6.5mm – 1/4" WFP16S24 8mm – 5/16"</p>	<p><b>Grating Disc</b> WFP16S16</p>

### Standard accessories included with WFP16SCDE/K Food Processor

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

# 3,3 L LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor

## WFP14SCE/K†

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, 3,3 L unbreakable, clear-view batch bowl with LiquiLock® Seal System for processing liquids
  - Slice, shred, grate, chop, purée, whip and more! Over 20 processing applications included!
  - Extra-large, 12 cm x 7 cm x 11 cm feed tube reduces prep time
  - High-performance, 600 W
  - Dishwasher-safe bowls and parts
- 220–240 V, 50–60 Hz  
CE, RoHS



Large,  
3,3 L  
Cutter  
Mixer Bowl  
Included



### Standard accessories included with WFP14SCE/K Food Processor

<b>Grating Disc</b> Nuts, spices, cheeses and more WFP143	<b>Reversible Shredding Disc</b> Cheeses, vegetables and more WFP14S12	<b>Patented Adjustable Slicing Disc (1–6mm)</b> Fruits, vegetables and more WFP14S10	<b>Patented Sealed &amp; Locked S-Blade</b> Chopping, puréeing and emulsifying WFP14S1	<b>Sealed &amp; Locked Whipping Disc</b> Whips creams, butters and more WFP14S11



# 3,8 L LiquiLock® Seal System Bowl Cutter Mixer Food Processor

## WFP16SE/K†

- 3,8 L, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 650 W 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



220–240 V, 50–60 Hz  
CE, RoHS



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



**Optional Accessories**

	
<b>Grating Disc</b> WFP16S16	<b>Julienne Discs</b> 4mm – WFP16S22 6.5mm – WFP16S23 8mm – WFP16S24



**WFP16DIS**  
(Units not included with display)

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.



# 3,3 L LiquiLock® Seal System Bowl Cutter Mixer Food Processor

## WFP14SE/K†





- Large, 3,3 L 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
- 600 W commercial motor
- Includes an extra-large feed tube to reduce prep time

220–240 V, 50–60 Hz  
CE, RoHS

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.



### Standard accessories included with WFP16SE/K Food Processor

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

Additional discs available.

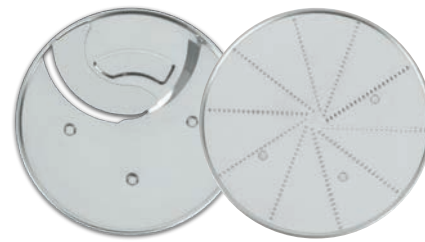
### Standard accessories included with WFP14SE/K Food Processor

				
<b>Grating Disc</b> Nuts, spices, cheeses and more WFP143	<b>Reversible Shredding Disc</b> Cheeses, vegetables and more WFP14S12	<b>Patented Adjustable Slicing Disc (1–6mm)</b> Fruits, vegetables and more WFP14S10	<b>Patented Sealed &amp; Locked S-Blade</b> Chopping, puréeing and emulsifying WFP14S1	<b>Sealed &amp; Locked Whipping Disc</b> Whips creams, butters and more WFP14S11

1,75 L  
Commercial Food Processor  
**WFP7E/K †**

- Compact and efficient, this light-duty food processor is a capable solution for chopping, grinding, mixing and puréeing food
- Perfect for making salsa, or simply chopping up some onions
- 1,75 L polycarbonate bowl
- See-through bowl lid allows you to check and add ingredients during operation
- Intuitive switch operation
- Supplied with serrated S-blade, 2 mm slicing disc and 4 mm grating disc
- Built-in pulse button for maximum precision
- Safety interlock system
- Speed – 1.500 RPM

230 V, 50–60 Hz, 410 W, 1,8 amps  
CE, RoHS



WFP116

WFP113



- INCLUDED DISCS:**  
**WFP116** – 2 mm Slicing Disc  
**WFP113** – Fine Grating Disc

Pro Prep® Chopper Grinder  
**WCG75E/K †**

- 700 ml capacity
- Powerful, high-speed, 2-pole induction motor, 200 W
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
- BPA free – all materials that come in contact with food

230 V, 50 Hz  
CE, RoHS



355 ml  
Electric Spice Grinder  
**WSG30E/K †**

- 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

220–240 V, 50–60 Hz, 175 W  
CE, RoHS



710 ml  
Electric Power Grinder – Wet/Dry  
**WSG60E/K †**


- High-performance / 750 W commercial-grade motor – 20.000 RPM
- Heavy-duty, die-cast housing
- 710 ml capacity
- Upper housing safety interlock
- 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

220–240 V, 50–60 Hz  
CE, RoHS





# FOOD PROCESSOR FOR EVERY NEED




## HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed (RPM)	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing per Hour
	WFP16SCDEK	650 W	1725	Dry: 3,8 L Wet: 2,8 L	10 mm Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 537 kg</li> <li>• Shredding (carrots)† 397 kg</li> <li>• Chopping (meat) 177 kg</li> <li>• Kneading (bread dough) 140 loaves*</li> <li>• Kneading (pie crusts) 360 pie crusts**</li> <li>• Dicing (tomatoes) 415 kg</li> <li>• Whipping (heavy cream) 76 L</li> </ul>

## LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SCEK	600 W	1725	Dry: 3,3 L Wet: 1,65 L	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 2 mm Grating Disc	<ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 397 kg</li> <li>• Shredding (carrots)† 195 kg</li> <li>• Grating (cheese) 27 kg</li> <li>• Chopping (meat) 163 kg</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 320 pie crusts**</li> <li>• Whipping (heavy cream) 66 L</li> </ul>
	WFP7EK	410 W	1500	1,75 L	S-Blade 2 mm Slicing Disc 4 mm Grating Disc	<ul style="list-style-type: none"> <li>• Slicing (cucumbers) 140 kg</li> <li>• Shredding (carrots) 62 kg</li> <li>• Grating (cheese) 11 kg</li> </ul>

## LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications
	WCG75EK	200 W	3550	Dry: 710 ml (dry only)	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes
	WSG60EK	750 W	20.000	Dry: 710 ml Wet: 355 ml	2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids	Dry spices, pastes, sauces, whipped cream, herb blends
	WSG30EK	175 W	19.000	Dry: 355 ml (dry only)	3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids	Low-volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice

# Luna SERIES

## Planetary Mixer



### WSM7LE/K†

- Gear-driven, permanent lube transmission provides quiet operation
- Large, 6.6 L stainless steel bowl with stainless steel handle
- 220–240 V, 50–60Hz, 350 W
- 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 mixing paddle
- Dishwasher-safe accessories
- Nonslip rubber feet



### Standard accessories included with Luna 7 Mixer



## Heavy-Duty Pulp Eject Juice Extractor WJX90E/K†



- Heavy-duty, centrifugal juice extractor with continuous pulp ejection
- Built for continuous, all-day juice extraction
- Use in high-volume smoothie shops, cafés, bars, restaurants, hotels and healthcare establishments
- Make nutritious smoothies, juices, and immunity and power boosts
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
- Compact and lightweight compared to competitors in its class
- Easy to clean with all dishwasher-safe parts and included cleaning brush
- Large, 8 cm feed chute for less prep work
- Large, 11 L pulp container
- Includes safety interlock features
- Rotating, no-drip spout reduces mess

220–240 V, 50–60 Hz, 1000 W

CE, NSF



### Continuous-Feed Juicing Accessory

To better serve high-volume juicing establishments, we have designed a continuous-feed chute attachment (WJX80CHT) so that operators do not have to empty the pulp bin as frequently! This keeps their juice flowing and their pulp ejecting into a larger container, to be discarded or used for alternate purposes (such as carrot pulp muffins) to reduce waste.



WJX80CHT

# Medium-Duty Juice Extractor 6001X/K†

- 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
- 220-240 V, 50-60 Hz, 330 W  
CE, RoHS



# Heavy-Duty Citrus Juicer JX40CE

- Quiet, heavy-duty, direct-drive motor
  - Stainless steel juice collector with large spout
  - Sturdy polycarbonate motor housing with vibration-dampening feet
  - Universal reamer juices all citrus fruits
  - 1,800 RPM for maximum juice yield
- 220-240V, 50 Hz, 620 W, 1800 RPM  
CE, RoHS



## JUICE EXTRACTOR

Coming Soon



**Heavy-Duty Pulp Eject  
Juice Extractor  
WJX90E/K**

## JUICE EXTRACTOR



**Medium-Duty  
Juice Extractor  
6001X**

## CITRUS JUICER



**Heavy-Duty  
Citrus Juicer  
JX40CE**

**1000 W, 3,600 RPM**

**330 W, 3,600 RPM**

**620 W, 1,800 RPM**

Centrifugal  
Juice Extractor

Centrifugal  
Juice Extractor

Reamer Style

**LESS PREP TIME WHEN CITRUS JUICING**

Heavy Duty

Medium Duty

Heavy Duty

Apples, Beets, Carrots,  
Celery, Pears, Pineapples,  
Tomatoes, Watermelon,  
Citrus Fruits: Oranges,  
Lemons, Limes, Grapefruit

Apples, Beets, Carrots,  
Celery, Pears, Pineapples,  
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Citrus Fruits: Oranges,  
Lemons, Limes, Grapefruit

2 L Compressor Ice Cream Maker  
**WCIC20E/K †**



See-through batch bowl and mix-in lid

Mixing paddle incorporates just the right amount of air

Removable aluminum batch bowl

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

220–240 V, 50 Hz, 180 W  
 CE, RoHS



Mix-ins combine easily without interrupting the process



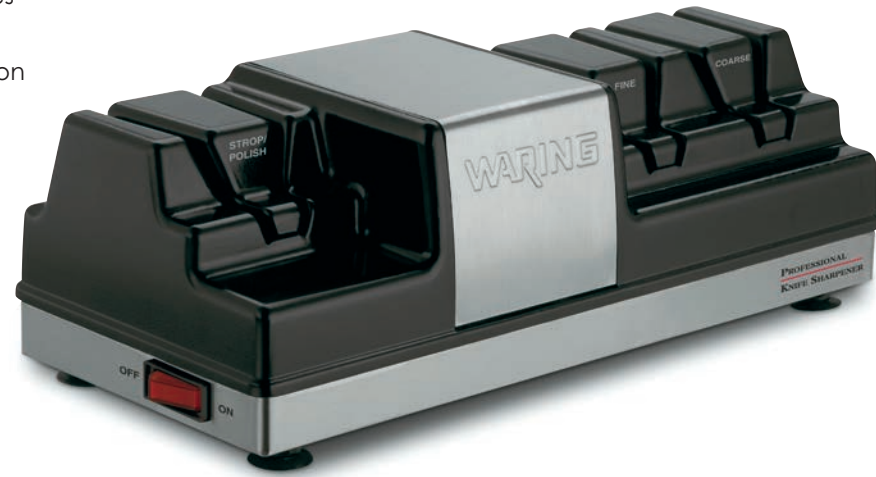
Removable batch bowl for easy cleaning

## Knife Sharpener WKS800E/K†

- 2 grinding wheels (fine/coarse), one stropping wheel
- Grinds at 18° to 22° angles – optimum angles recommended by knife manufacturers
- Stropping wheel operates in reverse direction for more efficient removal of burrs and polishing of the blade
- Magnetized drawer under grinding wheel captures metal shavings

220–240 V, 50–60 Hz, 40 W

CE, RoHS



## Cordless/Rechargeable Electric Knife WEK200E/K†

- 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

100–230 V, 50–60 Hz

Universal AC adapter  
7,2 V DC motor/battery pack rating

CE, RoHS



## Commercial Ice Crusher IC20E/K†

- Powerful and reliable electric ice crusher
- 2,4 L bowl and funnel included
- Special height adjustment dispenses into 1 L or 1,4 L bar blender container sizes
- Perfect for use in bars, pubs and other establishments serving cocktails or smoothies
- Incredibly user friendly, the machine can crush up to 30 kg of ice cubes every hour; ideal for busy establishments requiring professional results
- Create elegant appetizer platters, keep hors d'oeuvres cold, or add crushed ice to your favorite bar drinks
- Quiet, continuous-feed operation
- The sturdy stainless steel construction is attractive enough for front-of-house use and is both easy to clean and strong

230 V, 50–60 Hz

CE, RoHS



## Handheld Vacuum Sealing System WVS50E/K†

- 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 waste
  - eliminates freezer burn
  - increases profitability by extending shelf life of ingredients
  - hygienically protects food from effects of harmful microorganisms
- Includes 25 four-liter bags and 25 one-liter bags
  - microwave safe
  - boil safe
  - perfect for sous vide cooking

100–230 V, 50–60 Hz

CE RoHS



WVS50DIS – Available with or without LCD screen (Unit not included with display)





**POMEGRANATE GLAZED PORK TENDERLOIN**

**INGREDIENTS**

- 1 pork tenderloin (trimmed)
- 30 ml bacon fat
- 10 ml liquid aminos
- 2 slices ginger root
- 3 sprigs thyme
- 1 cup pomegranate juice
- 30 ml honey
- 1 bunch kale
- 8 small Yukon Gold potatoes

**CORE EQUIPMENT**

- WSV25E/K Thermal Circulator  
[to cook steak and potatoes]
- WGR140XE Electric Countertop Griddle  
[to cook the glaze]
- WCO500XE/K Convection Oven  
[to finish the steak and potatoes after sous vide]

**CROSSOVER EQUIPMENT**

- WVS50E/K Handheld Vacuum Sealing System  
[to seal for sous vide cooking]

**COOK**





# Introducing the Waring® Commercial Thermal Circulator Series



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.

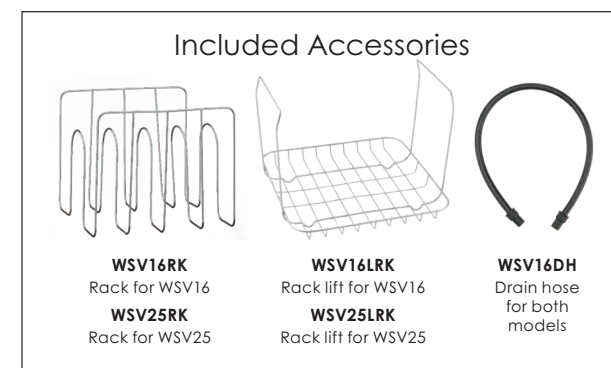


Out of the box, just add water and you're ready to achieve ideal texture, taste, and tenderness of meats, seafood, vegetables and more. Cook a variety of foods at the same time.

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.



- 5 programmable memory stations and 99-hour timer
- Temperature accuracy of +/- 0.5° C
- 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 35° C to 90° C

220–240 V, 50–60 Hz, 2000 W

CE, RoHS

**WSV16E/K** – 16 liters

**WSV25E/K** – 25 liters



### 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.



### 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 WDH10E/K †

- 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: 0°C–80°C (32°F–176°F)
- View temperature in °C or °F
- Set timer up to 99 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space
- 38 x 34 cm stainless steel mesh racks
- Total dehydrating surface area of 1.3 square meters
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system

220–240 V, 50–60 Hz, 800 W  
CE, RoHS



**WDH10FLS**  
Fruit leather sheet  
accessory available



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



Invigorate classic cocktails with dehydrated fruits and herbs



Prepare fresh-dried snacks or enrich dessert plates

## Panini Perfetto®/Tostato Perfetto® Compact Italian-Style Panini Grills WPG150E/K†, WG150E/K†



- Compact, 24 x 23,5 cm 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 7,5 cm thick
  - Adjustable thermostat up to 300°C
  - Power ON and Ready indicator lights
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
  - 220-240 V, 50/60 Hz, 2000 W
- CE, RoHS



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

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150E/K	Ribbed	24 x 23,5 cm	220-240 V, 2000 W
WFG150E/K	Flat	24 x 23,5 cm	220-240 V, 2000 W

## Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills WPG250E/K†, WFG250E/K†

- Large, 37 x 28 cm 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 7,5 cm thick
  - Adjustable thermostat up to 300°C
  - Power ON and Ready indicator lights
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
- 220-240 V, 50/60 Hz, 2400 W  
CE, RoHS



WFG250E/K



**CAC171**  
Conversion kit with 3-pack of sheets

**CAC178**  
3-pack PTFE nonstick sheets

**CAC144**  
Silicone spatula



WPG250E/K

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250E/K	Ribbed	37 x 28 cm	220-240 V, 2400 W
WFG250E/K	Flat	37 x 28 cm	220-240 V, 2400 W

# Tostato Supremo® Full-Size Flat Toasting Grills WFG275E/K†



- Flat cast-iron plates for even heat distribution and quick cooking time
  - Large, 35,5 x 35,5 cm cooking surface, ideal for reheating tortillas, quesadillas and more
  - Brushed stainless steel body and removable drip tray
  - Adjustable thermostat to 300°C
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
  - 220–240V, 50–60 Hz, 2400 W
- CE, RoHS

**CAC105**  
Heavy-duty grill brush included with all panini grills



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WFG275E/K	Flat	35,5 cm x 35,5 cm	220–240 V, 2400 W

# Panini Ottimo®/Tostato Ottimo® Dual Italian-Style Panini Grills WPG300E/K†, WFG300E/K†, WDG300E/K†

- Large, 43 x 24 cm 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 7,5 cm thick
  - Adjustable thermostat to 300°C
  - Power ON and Ready indicator lights
  - Heat-resistant handles
- 220–240 V, 50–60 Hz, 2900 W, 6-20P Ⓢ  
Heavy-duty grill brush included (CAC105)  
CE, RoHS



**NEW** PTFE Nonstick Sheets and Spatula Available

[watch video](#)

- CAC172**  
Conversion kit with 3-pack of sheets
- CAC179**  
3-pack PTFE nonstick sheets
- CAC144**  
Silicone spatula



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300E/K	Ribbed	43 x 24 cm	220–240 V, 2900 W
WFG300E/K	Flat	43 x 24 cm	220–240 V, 2900 W
WDG300E/K	Ribbed and Flat	43 x 24 cm	220–240 V, 2900 W

## 25 L Convection Oven WCO250XE/K†

- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- 25 L, fits 3 quarter-size sheet pans, 24 cm x 38 cm x 28 cm interior
- Includes 2 chrome-plated baking racks
- Includes 35,5 cm x 25 cm stainless steel baking sheet/drip pan
- Clear-view, double-pane, tempered glass window

220-240 V, 50-60 Hz, 1700 W  
CE, RoHS



## 42 L Convection Oven WCO500XE/K†

- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- 42,5 L, fits 4 half-size sheet pans, 29 cm x 46 cm x 30 cm interior
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan, 43 cm x 30 cm
- Clear view, double-pane, tempered glass window

220-240 V, 50-60 Hz, 1700 W  
CE, RoHS



## Commercial Medium-Duty 25 L Microwave Oven WMO90E/K†



- 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

230-240 V, 50 Hz, 1550 W  
CE, RoHS

## Electric Countertop Griddle WGR140E/K†

- Large, 25,5 x 35,5 cm grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
  - Consistent, even heat distribution
  - Brushed stainless steel construction
  - Large, 28 cm, fully removable grease tray
  - Extra-tall steel splash guards with tapered front end for protection against grease and spills
  - Adjustable thermostat from 60°C to 300°C
  - Heat-resistant handles
- 220–240 V, 50–60 Hz, 2000 W  
CE, RoHSd



## 5 L Double Deep Fryer WDF1000DE

- Includes twin baskets and a large single basket
  - Hinged heating element and removable stainless steel tank for easy cleaning
  - 30-minute timers and variable temperature controls up to 200°C
  - POWER and READY indicator lights
- 220–240 V, 50 Hz, 2850 W  
CE, RoHS



## Single & Double Belgian Waffle Makers WW180XCE/K†, WW200CE/K†

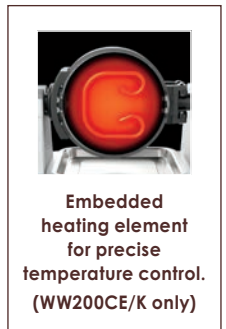


### WW180XCE/K – Single

- Produces up to 25, 2,5-cm thick, 17-cm diameter 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
- 220–240 V, 50–60 Hz, 1035 W  
CE, RoHS

### WW200CE/K – Double

- All the same features as WW180XCE/K with addition of:
- Produces up to 50, 2,5-cm thick Belgian waffles per hour
  - Unique, space-saving vertical design with independent Ready lights
  - Shares heating element for maximum output while using less energy
- 220–240 V, 50–60 Hz, 1400 W  
CE, RoHS



## Single & Double Waffle Cone Makers WWCM180E/K<sup>†</sup>, WWCM200E/K<sup>†</sup>

### WWCM180E/K – 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

220–240 V, 50–60 Hz, 1200 W

CE, RoHS

### WWCM200E/K – 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

220–240 V, 50–60 Hz, 1400 W

CE, RoHS



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

## Single Mini Belgian Waffle Maker WMB400XCE/K<sup>†</sup>



- Produces up to 100, 2,5 cm-thick mini Belgian waffles per hour
- Waffles are 1-inch thick, 2,5 cm thick, 7 cm 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

220–240 V, 50–60 Hz, 1035 W

CE, RoHS



New waffle plates can easily be replaced if scratched  
WMB400XRP



## Bubble Waffle Maker WBW300XCE/K<sup>†</sup>

- 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

220–240 V, 50–60 Hz, 1035 W

CE, RoHS



New waffle plates can easily be replaced if scratched  
WBW300XRP



30 bubbles! – 21 cm x 18 cm





## 3,8 L Syrup Dispenser WSD1G



- 304 stainless steel housing and cover
- Fits a standard 30 ml syrup container
- Dispenses approximately 1 oz. per press
- Large, ergonomic handle requires less than 2,3 kg of pressure to pump
- Pump screws directly into syrup container
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Built for use with maple and breakfast syrups



## 7,6 L Batter Dispenser WBD2G



- Industry-approved Tomlinson® spigot\*
- 304 stainless steel housing and cover
- Fits up to 7,6 L of batter
- Spigot is removable for easy cleaning
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Built for use with waffle, pancake and crêpe batters



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





# Gelato Panini Press WICSP180E/K†

- Bake times from 5–15 seconds for the perfect gelato panini
- Triple-coated nonstick plates allow for easy panini removal and quick cleanup
- Embedded heating element to perfectly seal your gelato panini
- Heavy-duty, die-cast housing
- Electronic control panel for easy cleanup
- Audible beep signals when unit is ready and when bun is warmed
- Power ON and Ready-to-Bake LED indicators

220–240 V, 50–60 Hz, 1200 W, 5.2 Amps  
CE, RoHS



10 cm  
diameter  
opening



Delicious gelato-filled  
buns toasted to perfection  
in 5–15 seconds!



Cut bun in half  
and add gelato ice cream  
and any toppings.



Place gelato panini  
into press and cook.

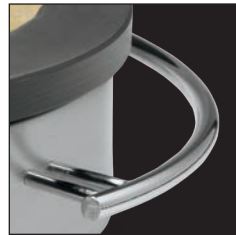


Cut and serve.

## 40 cm Electric Crêpe Maker WSC160E/K †

- Large, 40 cm, cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Extra value!  
Batter spreader and spatula included!

220–240 V, 50–60 Hz, 2700 W  
CE, RoHS



Heat-resistant carrying handles



## Heavy-Duty Conveyor Toaster CTS1000E/K †

- Heavy-duty, brushed stainless steel construction
- Power ON and Toaster Ready indicator lights
- Cool-touch side panels
- Large 5 cm high x 27 cm wide opening accommodates thick breads and bagels
- Energy-saving Standby function
- Ultra-fast, 4-minute heat-up time
- Super-high output
- Up to 450 slices per hour
- Conveyor speed control for all toasting preferences

220–240 V, 50/60 Hz, 2700 W  
CE, RoHS



## 4-Slice Medium-Duty Toasters WCT708E/K †

- Brushed chrome steel housing
  - 4 extra-wide, 3,5 cm slots, great for bagels
  - Up to 225 slices per hour
  - Electronic browning controls
  - 4 self-centering bread racks
  - Quick-clean pullout crumb tray
- 220–240 V, 50–60 Hz, 2700 W  
CE, RoHS



## 4-Slice Heavy-Duty Toaster WCT805E/K †

- Uniformly toast regular bread, Texas toast, frozen waffles, bagels and many other foods
  - Easily replaceable, industrial heating plates
  - Electronic browning controls and carriage control lift levers
  - Dishwasher-safe crumb tray
  - Four 3,5 cm extra-wide, 14 cm long slots
  - Up to 380 slices per hour
- 220–240 V, 50–60 Hz, 2700 W  
CE, RoHS



## Heavy-Duty Toasters/Combination Toasters & Bagel Toaster WCT850E/K †

- 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
  - Switchable bread/bagel controls
  - Four 4,5 cm extra-wide, 14 cm long slots
  - Up to 380 slices per hour
- 220–240 V, 50–60 Hz, 2700 W  
CE, RoHS





DEVELOPMENT PROJECTS

*Waring Commercial is committed to introducing new and innovative solutions that empower our customers to take business to a new level of efficiency and profitability. Browse the latest innovations we have in the works and discover the new ways we can help your operation overcome obstacles and serve up more sales.*

# DEVELOPMENT PROJECTS



Planetary Mixers

WSM10LTE/K  
WSM20LTE/K †

Pages 72–73



# DEVELOPMENT PROJECTS



34 cm  
Multipurpose  
Cooktop

WSC300CE/K †

Pages 76–77



38-Liter  
Hot Water  
Dispenser  
WWB10GE/K †  
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Panini Compresso™ Slimline Grill  
WPG200E/K †

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Pasta Cooker & Rethernalizer  
WPC100E/K †

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11,35 L & 18,9 L  
Hot Water Dispensers  
WWB3GE/K,  
WWB5GE/K †  
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Waring Coffee Brewers  
WCM50E/K  
WCM50PE/K  
WCM60PTE/K  
WCM70PAPE/K

Pages 80–81

# SERIES *Luna* Planetary Mixers

## WSM10LTE/K†, WSM20LTE/K†

- Gear-driven, permanent lube transmission
- Large stainless steel bowl with stainless steel handle
- Side-mounted controls
- 3 mixing speeds
- Includes 99-minute timer
- 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

### WSM10LE/K:

9,5 L stainless steel bowl, 0,75 HP induction motor, 650 W, 50 Hz

### WSM20LE/K:

19 L stainless steel bowl, 1 HP induction motor, 1100 W, 50 Hz



Standard accessories included with Luna Series Mixers



#### Mixing Paddle

WSM10LMP  
WSM20LMP



#### Chef's Whisk

WSM10LW  
WSM20LW



#### Dough Hook

WSM10LDH  
WSM20LDH



#### Stainless Steel Bowl

WSM10LBL  
WSM20LBL



*Luna* 20

WSM20LE/K

*Luna* 10

WSM10LE/K

## Panini Compresso™ Slimline Grill

**WPG200E/K†**

- Ribbed, cast-iron plates
  - 19,5 x 37 cm cooking surface – slim design to fit in tight spaces
  - Brushed stainless steel body construction and removable drip tray
  - Hinged, auto-balancing top plate
  - Adjustable thermostat up to 300°C
  - Heat-resistant handles
  - Heavy-duty grill brush included
- 220–240 V, 50–60 Hz, 3600 W

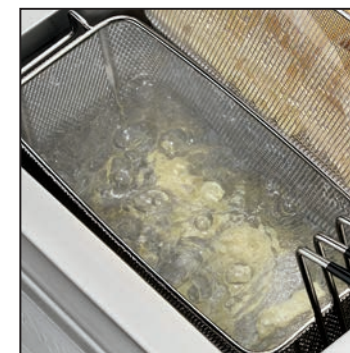
MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200E/K	Ribbed	19,5 x 37 cm	220–240 V, 1800 W



## Pasta Cooker & Rethermalizer

**WPC100E/K†**

- 12,4 L max capacity
  - 4 round (0,5 kg/each) and 2 rectangular (1 kg/each) baskets included
  - Durable stainless steel construction
  - Stainless steel tubular heating elements for easy cleaning
  - Reaches a rolling boil in under 25 minutes
  - Cook up to 2 kg of fresh or frozen pasta in minutes
  - Drain and refill valves located in front for easy access
  - Unit can be used as stand-alone or plumbed in
- 220–240 V, 50–60 Hz, 2900 W  
CE, RoHS



Reaches a Rolling Boil  
in Under 25 Minutes



4 Round  
Baskets Included



2 Rectangular  
Baskets Included



Introducing  
the  
**X** WARING COMMERCIAL  
**PRESS**



Designed to cook both sides simultaneously with no need to flip, the Waring Commercial XPress™ minimizes cook time and maximizes output for busy cafés, ice cream shops, food trucks, concession stands, caterers and more. Originally designed to expertly make crêpes, this dual-surface cooktop can also be used to warm/cook tortillas, make quesadillas and more!

34 cm Multipurpose Cooktop  
**WSC300CE/K†**

- 34 cm multipurpose cooktop
- Cook sweet or savory crêpes and warm tortillas
- 34,5 cm aluminum cooking surface with embedded heating element for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
- Cooking surfaces are triple coated with Whitford QuanTanium®\* for easy removal of foods
- Electronic touchpad with precise temperature controls from 50°C to 235°C
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone spatula to fold crêpes and remove food without scratching nonstick surface

220–240 V, 50–60 Hz, 2715 W

CE, RoHS



CAC173

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

† E suffix indicates F-plug  / K suffix indicates G-plug 

# Introducing the Waring® Commercial Hot Water Dispensers

Expanding the BREW category is the essential 38-Liter Hot Water Dispenser, an upgraded staple in the industry. The large capacity ensures you have hot water just when you need it. Operates with automatic water refill or pour-over capability. Set the night-mode energy-saving feature to automatically start heating during non-business hours, so water is hot when you need it.

## 38-Liter Hot Water Dispenser WWB10GE/K †

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Adjustable temperature range from 66°C to 96°C
- Automatic water refill or pour-over capability
- Heat 38 liters 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

220–240 V, 50–60 Hz, 2935-3005 W

CE, RoHS



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

## 11,35 L & 18,9 L Hot Water Dispensers WWB3GE/K, WWB5GE/K †

- Digital controls and LCD display for ease of operation
  - Precise temperature control and accuracy
  - Temperature range from 65°C to 96°C (150°F – 205°F)
  - 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
- WWB5GE/K: Additional fold-down shelf for small cup. Enough clearance between drip tray and the spigot to accommodate 3-liter airpots
- Uses: tea, coffee, soups, grits, oatmeal, etc.

230 V, 50–60 Hz, 2290-2335 W



The 23 cm clearance between the drip tray and the spigot accommodates extra-tall mugs and carafes.



WWB3GE/K



The elevated cup shelf folds up to provide an extra-high dispensing area to accommodate the largest carafes, up to 38 cm.



WWB5GE/K

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



# Waring Commercial Café DECO® COFFEE BREWERS



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

Café Deco® coffee brewers are designed to meet rising demand for fresh-brewed coffee at today's busy foodservice operations. Easy to operate and engineered for reliable output, each unit brews coffee to perfection. Choose from pour-over, automatic, thermal and airpot models.

## Waring Coffee Brewers WCM50E/K, WCM50PE/K, WCM60PTE/K, WCM70PAPE/K

- High-end industrial design
  - Ready and Power lights
  - Optimum water temperature for brewing
  - Stainless steel construction
  - Space-saving designs
  - Perfect for restaurants, diners, cafés and convenience stores
- 220–240 V, 50–60 Hz  
WCM50E/K / WCM50PE/K – 1,800 W  
WCM60PTE/K / WCM70PAPE/K – 1,660 W  
CE RoHS



### Pour-Over Coffee Brewer WCM50E/K

- Completely portable 2 L coffeemaker!
- 2 separately controlled PTC warmers
- No plumbing required!



### Automatic Coffee Brewer WCM50PE/K

- 2 separately controlled PTC warmers
- Built-in, pour-over feature
- Hot water faucet for soups and hot drinks



### Automatic Thermal Coffee Brewer WCM60PTE/K

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



### Airpot Coffee Brewer WCM70PAPE/K

- Designed especially for airpots
- Hot water faucet for soups and hot drinks
- Push-button brew start

## WARMERS & ACCESSORIES

### Single-Burner Coffee Warmer WCW10E/K



### Double-Burner Coffee Warmer WCW20E/K



### Step-Up Double-Burner Coffee Warmer WCW20RE/K

- Self regulating warmers prevent overheating – Saves energy compared to continuous heat models
  - Low profile, simple design
  - Keeps coffee fresh and hot
  - Stainless steel construction
  - Nonskid feet
  - Perfect for restaurants, cafés and diners
- CE RoHS

### 1,9-Liter Stainless Steel Thermal Carafe WTC64

- Vacuum insulated
- Easy-pour handle
- Double-wall stainless steel construction
- Comes with orange silicone ring to indicate decaf brew



### Stainless Steel Airpots WCA22/WCA25

- For use with airpot brewers
- Keeps liquids hot for hours
- Vacuum insulated
- Removable lid for easy cleaning

WCA22 – 2,2 L  
WCA25 – 2,5 L





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