

# WARING COMMERCIAL



BLEND



PREP



COOK



BREW







### **Chef David DiBari**

*Chef/Owner of The Cookery restaurant, DoughNation, Eugene's Diner and Bar & The Parlor*

*On the cover:*

*Chef David DiBari puts the new heavy-duty Waring® CB15VP Blender to work at his new restaurant, Eugene's Diner, in Port Chester, NY. The iconic chef appreciates the power and performance synonymous with the Waring® brand. The Culinary Institute of America graduate and Westchester Magazine Best Chef 2015 shares Waring's commitment to excellence and innovation.*



### **Our Mission**

Waring Commercial, a global leader in foodservice equipment, is dedicated to providing innovative, reliable and value-driven solutions designed to make our customers' lives easier and their businesses more profitable.

### **Our Story**

Waring introduced the first blender over 80 years ago here in the USA. We honor our heritage as an innovator and solutions specialist with our continuing expansion as a provider of BLEND – PREP – COOK – BREW equipment for the foodservice industry. In 1977, our manufacturing roots were planted in McConnellsburg, PA, where we still build our iconic blenders today. Now, more than ever, Waring Commercial distinguishes itself as a brand of value, quality, and innovation for the foodservice industry.

---

**IMAGINE. INVENT. INSPIRE.®**



@waringcommercial

waringcommercialproducts.com



# BLEND

Blenders .....	9–17
Immersion Blenders .....	18–22
Drink Mixers .....	23–25

# PREP

Food Processors .....	30–37
Citrus Juicers & Juice Extractors .....	38–39
Ice Cream Makers .....	40
Chocolate Melters.....	41
Planetary Mixers .....	42–43
Food Slicers .....	44
Knife Sharpener .....	45
Electric Knife.....	45
Wine Opener.....	45
Vacuum Sealers.....	46–47

# COOK

Thermal Circulators .....	50–51
Food Dehydrator .....	52
Pasta Cooker & Rethermalizer.....	53
Grills.....	54–57
Ovens .....	58–61
Griddles .....	62
Countertop Burners & Induction Ranges .....	63
Deep Fryers .....	64
Waffle Makers & Specialty Waffle Makers.....	65–68
Gelato Panini Press .....	69
Crêpe Makers .....	70–71
Toasters .....	72–73

# BREW

Coffee Brewers .....	76–77
Coffee Urns .....	78
Hot Water Dispensers .....	78–79



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



One  
Gallon  
Blender  
**10-11**



Drink  
Mixers  
**24-25**



Pulp Eject  
Juice  
Extractor  
**38**



Compressor  
Ice Cream  
Maker  
**40**



Luna  
Series  
Planetary  
Mixers  
**42-43**



Food  
Slicers  
**44**



Food  
Dehydrator  
**52**



Slimline  
Panini  
Grill  
**54**



Mini Belgian  
Waffle Maker  
**68**



Bubble  
Waffle Maker  
**68**



Gelato  
Panini Press  
**69**



X Press  
Multipurpose  
Cooktop  
**70-71**



Coffee  
Brewers  
**76-77**



10-Gallon  
Hot Water  
Dispenser  
**78**



3- and  
5-Gallon  
Hot Water  
Dispensers  
**79**



*As a celebrated chef and restaurateur, David DiBari knows how to generate volume quickly, while maintaining premium quality. Here he uses the Waring® Heavy-Duty Triple-Spindle Drink Mixer to accommodate high demand for a boozy spin on classic milkshakes.*



BUY ANY VHS MOVIE NOW 99¢ EACH

SALE

RENT THREE NEW RELEASES & KEEP FOR TWO DAYS...

WHAM BAW THANK YOU SPAN

SHIRTS HATS \$25

Eugene's  
DINER & BAR

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



BLEND

*Waring invented the first blender over 80 years ago. Today we continue as an innovator and BLEND specialist, with a comprehensive offering of Made in the USA\* blenders, as well as a wide range of Immersion Blenders and Drink Mixers. Our high-performance solutions feature intuitive designs and simple controls. Built to last and to handle the rigors of the commercial kitchen, we back our products with a full warranty.*

\*Made in the USA with US and foreign parts





## Proudly Made in the USA.\*

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






## ISO 9001 Certified

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

IMAGINE. INVENT. INSPIRE.®

\*Made in the USA with US and foreign parts



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

**MADE IN THE USA!\***

\* Made in the USA with US and foreign parts    <sup>®</sup> Peak input

# Heavy-Duty One-Gallon CB15 Series



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



## Clean and Easy

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



## CAC170

1-gallon (stackable)  
copolyester container



## CAC72

1-gallon  
stainless steel  
container

## Also Available with Easy-Pour Spigot

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



CB15VP



# Food & Beverage Blenders

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

Limited 3-Year Motor Warranty, 2-Year Parts and Labor

120V, 60 Hz, 5-15P ⓘ

cETLus, NSF



CB15

MODEL	CONTROL PANEL	CONTAINER
CB15	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15SF		Stainless steel with easy-pour spigot
CB15V	Electronic membrane panel with variable dial control and PULSE	Stainless steel
CB15VSF		Stainless steel with easy-pour spigot
CB15T	Electronic membrane panel with 3 speeds and PULSE. 3-minute electronic timer	Stainless steel
CB15TSF		Stainless steel with easy-pour spigot
CB15P	Electronic membrane panel with 3 speeds and PULSE	1-gallon copolyester
CB15VP	Electronic membrane panel with variable dial control and PULSE	1-gallon copolyester
CB15TP	Electronic membrane panel with 3 speeds and PULSE. 3-minute electronic timer	1-gallon copolyester

## 3 Control Panel Options



**CB15/CB15P**  
3 speeds  
and pulse



**CB15V/CB15VP**  
Variable speed  
control dial



**CB15T/CB15TP**  
3-minute  
electronic timer

\*Made in the USA with US and foreign parts



# Heavy-Duty Food & Beverage Blenders

## MX Series



\*MX1500 comes with sound enclosure.

- Heavy-duty, 3.5 peak input HP motor, max pulse with up to 30,000+ RPM burst of speed
- Optional sound enclosure reduces noise by over 50%
- One-piece, dishwasher-safe, removable jar pad
- BPA free – all materials that come in contact with food
- Heavy-duty stainless steel blade with user-replaceable blending assembly

120V, 60Hz, 5-15P Ⓢ

Limited Three-Year Motor and Two-Year Parts and Labor Warranty  
cTUV, NSF

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

### 5 Control Panel Options







# Heavy-Duty Food & Beverage Variable Speed Blender MX1200XTX



The **X-Prep** Variable Speed Food Preparation & Beverage Blender offers the versatility of adjustable speeds, putting the control in the hands of the Chef and Mixologist.

An evolution of the XTREME™ Series blenders, the X-Prep® provides outstanding performance and durability for the commercial kitchen and beverage-based businesses. Process foods, hot soups and ultra-smooth purées or customized beverages with complete consistency control at your fingertips.

Adjustable speed control from 1,000 to 20,000 RPM

Dual PULSE feature includes variable PULSE and MAX PULSE at 30,000+ RPM



**XPREPDIS Display**  
For Waring® Commercial  
XPrep® Series

\*Made in the USA with US and foreign parts

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



**CAC93X**  
48 oz.,  
copolyester  
Raptor® jar



**CAC95**  
64 oz.,  
copolyester  
Raptor® jar



**CAC90**  
64 oz.,  
stainless steel  
container



**SE500**  
Small sound  
enclosure for  
48 oz. container



**SE1000**  
Large sound  
enclosure for  
64 oz. container

### Optional Color-Coded Jars

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



**CAC95-03**  
YELLOW  
64 oz.



**CAC93X-03**  
YELLOW  
48 oz.



**CAC95-06**  
BLUE  
64 oz.



**CAC93X-06**  
BLUE  
48 oz.



**CAC95-10**  
PURPLE  
64 oz.



**CAC93X-10**  
PURPLE  
48 oz.



**CAC95-12**  
GREEN  
64 oz.



**CAC93X-12**  
GREEN  
48 oz.



**CAC95-28**  
ORANGE  
64 oz.



**CAC93X-28**  
ORANGE  
48 oz.



### MXXTDS Display

For all blenders in Waring Commercial Xtreme® Series



### 3TBDIS Display

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





# Medium-Heavy Duty Food & Beverage Blenders

## TBB Series



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

Limited Two-Year Warranty

120V, 60Hz, 5-15P (i)

cETL, NSF



TBB175



Stackable jars for easy storage

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

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



**CAC139**

48 oz., copolyester container



**CAC89**

64 oz., copolyester container and jar pad



**CAC152**

48 oz., stainless steel container



**CAC167**

64 oz., stainless steel container and jar pad



**CAC139-10**

48 oz., BPA-free purple copolyester container



### TBBDIS Display

For Waring® Commercial Torq 2.0 Series

### 3 Control Panel Options



TBB145



TBB160



TBB175

\*Made in the USA with US and foreign parts

# BLADE Light-Medium Duty Bar Blenders



- 1 HP commercial motor
- 2-speed motor with PULSE function
- 1-piece, 48 oz., BPA-free copolyester jar or stainless 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

cTUV, NSF



BB340S

BB300

BB320



**CAC132**

Copolyester jars are stackable for easy storage



**CAC138**

Stainless steel jar

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

## 3 Control Panel Options



BB300



BB320



BB340



# Light-Duty Bar Blenders

## BB155 / BB155S



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

120V, 60 Hz, 5-15P Ⓢ

Limited Two-Year Warranty

cULus, NSF



**CAC134**

44 oz., BPA-free  
copolyester  
container



**CAC135**

32 oz.,  
stainless steel  
container



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

\*Made in the USA with US and foreign parts

# Big Stix® Heavy-Duty Variable Speed Immersion Blenders

## WSB Series

- 750W, 1 HP heavy-duty motor – all models
- Variable-speed motor operation – 18,000 RPM on HIGH
- Completely sealed stainless steel shaft is easily removable and dishwasher safe
- Continuous ON feature
- User-replaceable couplings on power pack and shaft
- All-purpose stainless steel blade
- Rubberized comfort grip and patented second handle for safe and controlled operation

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty  
cETLus, NSF

### WSB50

12" Shaft  
10 Gallons/40-Quart Capacity

### WSB55

14" Shaft  
15 Gallons/60-Quart Capacity

### WSB60

16" Shaft  
25 Gallons/100-Quart Capacity

### WSB65

18" Shaft  
35 Gallons/140-Quart Capacity

### WSB70

21" Shaft  
50 Gallons/200-Quart Capacity



Universal power pack fits all shafts and whisk attachments.

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

### WSB02A

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



### CAC104

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



### Big Stix® Shafts

**WSB50ST – 12 inch**

**WSB55ST – 14 inch**

**WSB60ST – 16 inch**

**WSB65ST – 18 inch**

**WSB70ST – 21 inch**

Patented, fully sealed blending shaft.

NSF approved and dishwasher safe





# Big Stik® Heavy-Duty Whisk WSBPPW

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

120V, 60 Hz, 5-15P (i)

Limited One-Year Warranty

cETLus, ETL Sanitation



## **Bowl Clamp WSBBC**

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



## **Wall Hook WSB01**

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



## **Whisk Attachment WSB2W**

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



### Powerful. Portable. Versatile.

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

### WSB38X2

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



### Accessories included





# Quik Stik® Series Light-Medium Duty Immersion Blenders

## Light-Duty Quik Stik®

### WSB33X

- 2-speed, high-efficiency motor
- Stainless steel, 7" fixed shaft and blade
- Built for low-volume processing
- Lightweight and compact
- All-purpose stainless steel blade
- 3-gallon, 12-quart mixing capacity

120V, 100W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF

## Medium-Duty Quik Stik Plus®

### WSB40

- ½ HP, 2-speed, heavy-duty motor
- Stainless steel, 10" fixed shaft and blade
- Rubberized comfort grip
- 6-gallon, 24-quart capacity

120V, 350W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



WSB33X

WSB40

## Available displays



### WSB33DS

(Unit not included with display)



### WSB40DS

(Unit not included with display)



**Light-Duty  
Quik Stik®  
WSB33X**



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



**BOLT® Cordless  
Immersion Blender  
WSB38X**



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

<b>POWER</b>			
<b>100W</b>	<b>½ HP, 350W</b>	<b>10.8V Battery</b>	<b>1 HP, 750W</b>
<b>MIXING CAPACITY</b>			
3 Gallons	6 Gallons	3 Gallons	10–50 Gallons
<b>SHAFT SIZE</b>			
7 Inches	10 Inches	7 Inches	12–21 Inches
<b>REMOVABLE SHAFT</b>			
No	No	Yes	Yes
<b>INTERCHANGEABLE SHAFT</b>			
No	No	No	Yes
<b>SPEEDS</b>			
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
<b>USAGE AND APPLICATION TYPE</b>			
Light Duty	Medium Duty	Medium Duty	Heavy Duty, High Volume
<b>RECOMMENDED APPLICATIONS</b>			
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	
<b>WARRANTY</b>			
Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty



# The Big Freeze® Variable Speed Drink Mixer WDM500

- Built for large-volume locations
  - Designed to process mix-ins and toppings in hard and soft ice creams
  - High-performance, 1.2 peak HP, variable speed motor
  - Variable speeds from 2,500 – 12,500 RPM
  - Pulse function quickly refreshes frozen drinks
  - START/STOP button lets the operator stop the mixing action at any time
  - Two agitator options efficiently process both hard and soft ice cream and yogurt
  - Ergonomic polycarbonate splash guard ensures clean and easy operation
  - Heavy-duty steel housing
- 120V, 875W, 60 Hz, 5-15P Ⓢ  
Limited One-Year Warranty  
cETLus, NSF



Variable Speed Dial



Ergonomic Splash Guard

## Included Agitators



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



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



# Introducing the Waring® Commercial

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

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

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

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

NSF, cTUVus



10-minute countdown timer with three speeds and pulse



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



Solid and butterfly agitator for each spindle.

### Accessories

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



# Heavy-Duty Drink Mixer Series



WDM120TX  
1 HP

WDM360TX  
3 HP

WDM240TX  
2 HP

## Wall-Mount Drink Mixer **DMC180DCA**

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

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF





## **Chef Jared George Falco**

*Fortina Restaurant*

*Jared George Falco has been the Culinary Director for Fortina since its inception.*

*Now with 5 locations in the Northeast, Jared is seen here with the WSM10L Luna Planetary Mixer making dough for Fortina's legendary wood-fired pizzas.*





# Fortina

EST. 2012

ARMONK, 17 Maple Avenue, Armonk, NY  
RYE BROOK, 136 S. Ridge Street, Rye Brook, NY  
STAMFORD, 120 Washington Boulevard, Stamford, CT  
BROOKLYN, 455 Albee Square W., Brooklyn, NY  
YONKERS, 1086 N. Broadway, Yonkers, NY



**PREP**

*Waring Commercial is your food PREP specialist. We build a wide range of precise, dependable, powerful and timesaving solutions for dicing, slicing, chopping, grinding, emulsifying and more. We have expanded our PREP category to include food processors, grinders, juicers and extractors, chamber vacuum sealers, chocolate melters, stand mixers, ice cream makers and other essential tools to meet the demands of every professional kitchen.*







## LiquiLock® Seal System.

**More Products. Less Time. No Mess.**

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

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

## Best Warranty in the Industry!\*

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

IMAGINE. INVENT. INSPIRE.®

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



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



- High-performance, ¾ HP motor
- Over 22 square inches of feed space
- Polycarbonate, continuous-feed hopper with durable see-through cover processes up to 1,400 pounds per hour

120V, 60 Hz, 5-15P ⓘ

cULus, NSF

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

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



## Standard accessories included with FP2200



S-Blade  
CAF31



3/16" Shredding Disc  
CAF20



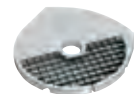
1/8" Slicing Disc  
CAF12



1/2" Slicing Disc  
CAF18



1/2" Dicing Disc  
CAF24



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

\*Made in the USA with US and foreign parts

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

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

## WFP16SCD

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



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

120V, 60 Hz, 5-15P

ETL, ETL Sanitation

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

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



### OPTIONAL ACCESSORIES

#### Dicing Kits

WFP16S25 – 8mm – 5/16"

WFP16S27 – 12mm – 15/32"

#### Punch Tools

WFP16S19 for cleaning 8mm

WFP16S20 for cleaning 10mm

WFP16S21 for cleaning 12mm

#### Julienne Discs

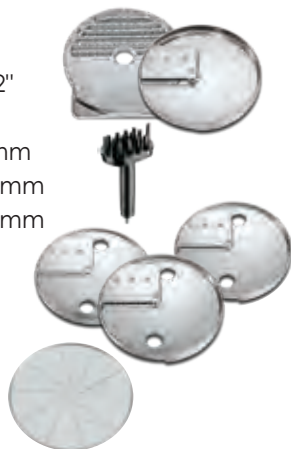
WFP16S22 – 4mm – 5/32"

WFP16S23 – 6.5mm – 1/4"

WFP16S24 – 8mm – 5/16"

#### Grating Disc

WFP16S16



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

### Standard accessories included with WFP16SCD



10mm-3/8"  
Dicing Kit  
WFP16S26



Patented  
Sealed & Locked  
S-Blade  
WFP16S1



Sealed & Locked,  
Stainless Steel  
Whipping Disc  
WFP16S11



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



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

\* Peak input \*\*See page 30

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

## WFP14SC

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



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

120V, 60 Hz, 5-15P

UL, ETL Sanitation

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

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



Large, 3.5-Quart Cutter Mixer Bowl Included

### Standard accessories included with WFP14SC Food Processor



**Grating Disc**  
Nuts, spices, cheeses and more  
WFP143



**Reversible Shredding Disc**  
Cheeses, vegetables and more  
WFP14S12



**Patented Adjustable Slicing Disc (1–6mm)**  
Fruits, vegetables and more  
WFP14S10



**Sealed & Locked S-Blade**  
Chopping, puréeing and emulsifying  
WFP14S1



**Sealed & Locked Whipping Disc**  
Whips creams, butters and more  
WFP14S11



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

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

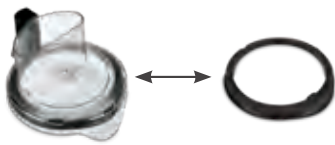


- 4-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
  - 2 HP\* commercial motor
  - Heavy-duty die-cast housing
  - Large, easy-to-read control buttons
  - Over 20 processing options in one machine!
  - Unique batch bowl processing; shred,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

ETL, ETL Sanitation

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

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



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



### Optional Accessories



**Grating Disc**  
WFP16S16



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



### Standard accessories included with WFP16S Food Processor



**Sealed & Locked Whipping Disc**  
Quickly whips creams and butters  
WFP16S11



**Patented Adjustable Slicing Disc (1–6mm)**  
Provides 16 different thickness options in 1 disc  
WFP16S10



**Reversible Shredding Disc**  
Fine shred on one side, coarse shred on the other side  
WFP16S12A



**Patented Sealed & Locked S-Blade**  
Locks into place and seals liquids in the bowl  
WFP16S1

Additional discs available.

\* Peak input \*\* See page 30

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

## WFP14S/WFP14SW

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



- Large, 3.5-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip, emulsify and more!
- Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- High-performance, 1 HP commercial motor

### WFP14S

- Includes an extra-large feed tube to reduce prep time

### WFP14SW

- Includes a space-saving, flat cutter mixer bowl lid design
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P

UL, ETL Sanitation

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

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



WFP14SW

WFP14S

## Standard accessories included with WFP14S Food Processor



**Grating Disc**  
Nuts, spices, cheeses and more  
WFP143



**Reversible Shredding Disc**  
Cheeses, vegetables and more  
WFP14S12



**Patented Adjustable Slicing Disc (1–6mm)**  
Fruits, vegetables and more  
WFP14S10



**Patented Sealed & Locked S-Blade**  
Chopping, puréeing and emulsifying  
WFP14S1



**Sealed & Locked Whipping Disc**  
Whips creams, butters and more  
WFP14S11

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

## WFP11S/WFP11SW

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



- Large, 2.5-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip, emulsify and more!
- Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- High-performance, ¾ HP commercial motor

### WFP11S

- Includes an extra-large feed tube to reduce prep time

### WFP11SW

- Includes a space-saving, flat cutter mixer bowl lid design
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P

UL, ETL Sanitation

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

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



### Standard accessories included with WFP11S Food Processor



**Grating Disc**  
Nuts, spices, cheeses  
and more  
WFP113



**Reversible  
Shredding Disc**  
Cheeses, vegetables  
and more  
WFP11S6



**Patented Adjustable  
Slicing Disc (1–6mm)**  
Fruits, vegetables  
and more  
WFP11S4



**Patented  
Sealed & Locked  
S-Blade**  
Chopping, puréeing  
and emulsifying  
WFP11S1



**Sealed & Locked  
Whipping Disc**  
Whips creams, butters  
and more  
WFP11S5

\*\* See page 30



# Pro Prep® Chopper Grinder WCG75

- 3-cup capacity
- Powerful, high-speed, 2-pole induction motor, ¾ HP
- 2 separate bowl and blade assemblies – one for grinding, one for chopping

Limited One-Year Warranty

120V, 60 Hz, 5-15P ⓘ

cULus



# 3-Cup Electric Power Grinder – Wet/Dry WSG60

- High-performance, 1 HP commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 3-cup capacity
- Upper housing safety interlock
- PULSE actuation to easily manage consistency of grind
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids

750W, 120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

ETLus, NSF



# 1-Cup Electric Spice Grinder WSG30

- Finely grinds cinnamon sticks, nutmeg, peppercorns and much more in seconds
- High-performance, commercial-grade motor – 19,000 RPM
- Heavy-duty, brushed stainless steel housing with safety interlock lid
- PULSE actuation to easily manage consistency of grind
- Includes 3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades



175W, 120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty



cETLus, NSF



## HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour	Warranty
	FP2200	¾ HP	17,250	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ⅛" Slicing Disc ½" Slicing Disc ⅜" 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)	⅜" 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	1.5 Cups (dry only)	3	Low volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice	Limited 1-Year Warranty

\* 1.5-lb loaves    \*\* 8-inch pie crusts    Ⓟ Peak input    † with continuous-feed chute



# Heavy-Duty Pulp Eject Juice Extractor WJX80



- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- Built for use in smoothie shops, bars, cafés, restaurants, hotels and healthcare establishments
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and produce less waste
- 1.2 HP brushless induction motor
- 3,600 RPM
- Powder-coated, die-cast metal housing with stainless steel filter basket and shredder disc

- 3-inch feed chute opening can fit whole apples and hold a large capacity of fruits and vegetables
- Large, 12-quart pulp container allows for continuous operation
- Juicing spout height accommodates a 48 oz. blender jar
- Safety interlock features
- Rotating, no-drip spigot reduces mess
- Includes cleaning brush

Limited Two-Year Motor Warranty, One Year Parts & Labor  
120V, 1000W, 5-15P ⓘ  
cETLus, NSF





# Medium-Duty Juice Extractor 6001C



- Rapidly converts fruits and vegetables into rich, pulp-free juice
- Stainless steel extraction basket, bowl and cover
- Included extraction basket filters make cleanup simple and quick
- Polycarbonate motor housing

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cULus, CSA (6001CQ)



# Light-Duty Citrus Juicer BJ120C

- Compact design creates small-space profit center
- Quiet, powerful motor operation
- Reamer fits all citrus fruits
- Juice bowl, reamer lift off for easy cleaning
- Includes 1-liter serving container (not shown)

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



# Heavy-Duty Citrus Juicer JC4000

- Quiet, heavy-duty direct-drive motor
- Stainless steel juice collector with large spout
- Sturdy polycarbonate motor housing with vibration-dampening feet
- Universal reamer juices all citrus fruits
- 18,000 RPM for maximum juice yield

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



\*Made in the USA with US and foreign parts



# 2.5-Quart Compressor Ice Cream Maker WCIC25

- 2.5-quart capacity, electric ice cream maker
- Built-in compressor means no pre-freezing
- Make up to 2.5 quarts of ice cream, frozen yogurt or gelato in as little as 30 minutes
- Easy-to-clean stainless steel exterior and LCD display
- "Keep Cool" feature holds ice cream at the optimal temperature when process is finished

120V, 180W, 5-15P

Limited One-Year Warranty  
cETLus, NSF



**WCIC25LID**  
See-through batch bowl lid



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



**WCIC25BWL**  
Removable aluminum batch bowl

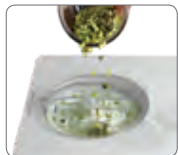


# 2-Quart Compressor Ice Cream Maker WCIC20

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

120V, 180W, 5-15P

Limited One-Year Warranty  
cETLus, NSF



**WCIC20LID**  
See-through batch bowl and "mix-in" lids



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



**WCIC20BWL**  
Removable aluminum batch bowl



## Our Gift to You!



### WCIC20-GWP

Piccolo Gelato Ice Cream Base Starter Pack by PreGel America.

Contact your sales representative for more information.

# Chocolate Melters

## WCM3/WCM6

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Fahrenheit or Celsius
- Temperature range of 68°F/20°C–140°F/60°C
- Accurate temperature control
- Touch controls, no dials
- Integrated housing rim eliminates chocolate from making its way under the pan
- Lid cutouts accommodate ladles and probe
- Removable stainless steel pans

**WCM3:** 1/3 – 7" x 12"  
**WCM6:** 1/2 – 10" x 12"

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

**WCM3:** 3 kg/6.61 lb.  
**WCM6:** 6 kg/13.23 lb.

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



**NEW**



*Luna* **20**

WSM20L – 1 HP

*Luna* **10**

WSM10L – ¾ HP

Standard accessories  
included with  
Luna Series Mixers



**Mixing Paddle**

WSM7LMP  
WSM10LMP  
WSM20LMP



**Chef's Whisk**

WSM7LW  
WSM10LW  
WSM20LW



# SERIES *Luna* Planetary Mixers

a ROSA



## *Luna*<sup>7</sup>

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

**WSM10L:** 10-quart stainless steel bowl, ¾ HP induction motor

**WSM20L:** 20-quart stainless steel bowl, 1 HP induction motor

### WSM7L

- Gear driven, permanent lube transmission
- Large, 7-quart stainless steel bowl with stainless steel handle
- Heavy duty, ½ HP motor
- Front-mounted controls and LED power light
- 11 mixing speeds with variable speed control dial
- Removable, clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Dishwasher-safe accessories
- Non-slip rubber feet
- Limited Two-Year Motor Warranty, One Year Parts & Labor



#### Dough Hook

WSM7LDH  
WSM10LDH  
WSM20LDH



#### Stainless Steel Bowl

WSM7LBL  
WSM10LBL  
WSM20LBL





# Professional Food Slicers

## WCS Series



WCS300SV  
12"



WCS250SV  
10"



WCS220SV  
8.5"

### WCS220/250 – 8.5" & 10"

Light-duty slicers  
3/4 HP\* commercially rated motor

### WCS300 – 12"

Medium-duty slicer  
1 HP\* Commercially rated motor

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

120V, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



### Easy-clean design

Tilt-out carriage and removable sharpener simplifies cleaning and maintenance

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

\* Peak input



# Knife Sharpener

## WKS800

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

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

UL, NSF



# Cordless/Rechargeable Electric Knife

## WEK200

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

100-240V, 50-60 Hz, 5-15P Ⓢ

Universal AC adapter

7.4V DC motor/battery pack rating

Limited One-Year Warranty

cULus, ETL Sanitation



# Portable, Rechargeable Wine Bottle Opener

## WWO120

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

Limited One-Year Warranty

ETL Sanitation, CEC



# Chamber Vacuum-Sealing System WCV300



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



Includes:

**WCVQT50** – 7" W x 11"L, 50 count

**WCV2QT50** – 11" W x 12.5"L, 50 count

120V, 380W, 5-15P

Limited One-Year Warranty

cETLus, NSF



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

Heavy-duty chamber lid guarantees consistent performance

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

Ergonomic handle permits easy opening and closing of lid



### Place in Chamber

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



### Press to Vacuum Seal

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



### Store or Use

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

WCVQT50 – (7"W x 11"L), 50 Count

WCVQT100 – (7"W x 11"L), 100 Count

WCV2QT50 – (11"W x 12.5"L), 50 Count

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

WCV33R – Roll (11"W x 33'L)

WCV66R – Roll (11"W x 66'L)

## Additional Pouches/Rolls Available

Thickness 3 Mil



Perfect for Sous Vide Cooking!

See page 50

# Handheld Vacuum-Sealing System

## WVS50



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



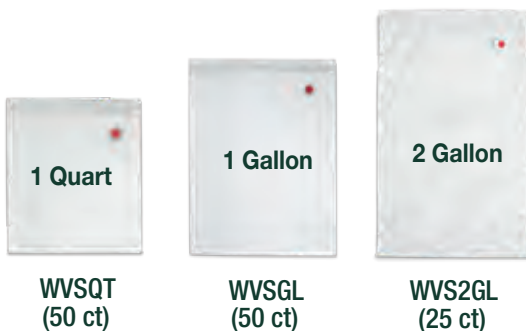
120V, 60 Hz, 5-15P ⓘ

Limited Five-Year Motor Warranty

CEC, ETL Sanitation

### Additional Bags Available

Thickness 6 Mil



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



# MILK C



Foodservice operations around the world turn to Waring for innovative cooking solutions. Specialty ice cream chain Milkcraft relies on the Waring Bubble Waffle Maker to produce its signature bubble cone waffles filled with liquid nitrogen-crafted ice cream and the most delicious and popular toppings.



# FAIRFIELD

# MILK CRAFT

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



Waring® Commercial is world renowned as an innovator of dependable, high-performance, electric, countertop appliances. Our COOK category sets the standard for space-saving solutions that enhance any menu and perform in the toughest food-service environments. Category includes induction ranges, convection and pizza ovens, panini grills, heavy-duty griddles, microwaves, rethermalizers, thermal circulators, deep fryers, toasters, waffle makers and more.



# Introducing the Waring® Commercial



WSV25  
25 liter



WSV16  
16 liter

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



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

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



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

## Included Accessories



**WSV16RK**  
Rack for WSV16  
**WSV25RK**  
Rack for WSV25



**WSV16LRK**  
Rack lift for WSV16  
**WSV25LRK**  
Rack lift for WSV25



**WSV16DH**  
Drain hose  
for both  
models

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

120V, 1560W, 5-15P ⓘ

Limited One-Year Warranty  
cETLus, ETL Sanitation

**WSV16** – 16 liters (4.2 gallons)

**WSV25** – 25 liters (6.6 gallons)



**WSVDIS**

Thermal Circulator Display



# Thermal Circulator Series



## 1. Season & Seal

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

See page 46 For Vacuum Sealers



## 2. Sous Vide

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



## 3. Sear & Savor

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



# Food Dehydrator WDH10

The dehydrator is an essential piece of equipment that is constantly in use in commercial kitchens and bars. Pastry chefs use it to make various meringues, dehydrated mousse, dried herbs, dessert decorations and for manipulating the texture of fruits like strawberries and grapes. Mixologists use them to make candied, dehydrated fruits or herbs and infused powders to garnish drinks. Other popular favorites include, beef jerky and kale chips.



- Built for chefs and mixologists looking to add unique flavor and texture to food and beverages
- Digital LED display with capacitive touch controls
- 5 memory stations for setting and storing unique programs
- Adjustable temperature range: 32°F–176°F (0°C–80°C)
- View temperature in °F or °C
- Set timer up to 40 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space

- 15-inch by 13.5-inch stainless steel mesh racks
  - Total dehydrating surface area of 14 square feet
  - Clear-view glass door for monitoring dehydrating process
  - Rear-mounted airflow system
  - Fruit leather sheet accessory available – **WDH10FLS**
- Limited One-Year Warranty  
120V, 800W, 6 amps, 60 Hz, 5-15P ⓘ  
cULus, NSF



10 removable stainless steel mesh racks





# Pasta Cooker & 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



### Included Accessories



**WPC100RB**  
4 Round  
Baskets:  
Cook .5 lb. in each



**WPC100LB**  
2 Rectangular  
Baskets:  
Cook 2 lb. in each



**CAC157**  
Hose Assembly  
to easily drain water  
from unit



# Panini Perfetto®/Tostato Perfetto® Compact Italian-Style Panini Grills

## WPG150/WFG150/WPG150B SERIES



WFG150

WPG150/WPG150B

- Compact 9.75" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF

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

\*T models feature a 20-minute reprogrammable timer



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



## Panini Compresso™ Slimline Grill

### WPG200



- Ribbed cast-iron plates
- 7.75" x 14.5" cooking surface – slim design to fit in tight spaces
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate
- Adjustable thermostat 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 Ⓢ

# Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills

## WPG250/WFG250/WDG250 SERIES

- Large 14.5" x 11" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty  
cULus, NSF



WFG250

WDG250



PTFE Non-Stick Sheets Available



### CAC171

Conversion kit with 3-pack of sheets

### CAC178

3-pack PTFE non-stick sheets



WPG250T/WPG250TB

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250/T	Ribbed	14.5" x 11"	120V, 1800W, 5-15P Ⓢ
WFG250/T	Flat		120V, 1800W, 5-15P Ⓢ
WDG250/T	Ribbed Top/Flat Bottom		120V, 1800W, 5-15P Ⓢ
WPG250B/T	Ribbed		208V, 2800W, 6-15P Ⓢ

\*T models feature a 20-minute reprogrammable timer

# Tostato Supremo® Full-Size 14" x 14" Flat Toasting Grill

## WFG275/WFG275T SERIES

- Flat cast-iron plates for even heat distribution and quick cooking time
- Large 14" x 14" cooking surface, ideal for reheating tortillas, quesadillas and more
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 570°F
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF

### CAC105

Heavy-duty grill brush included with all panini grills



WFG275T



WFG275

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



# Panini Ottimo®/Tostato Ottimo® Dual Italian-Style Panini Grills WPG300/WFG300/WDG300 SERIES

- Large 17" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
  - Cast-iron plates for even heat distribution and quick cooking time
  - Brushed stainless steel body construction and removable drip tray
  - Hinged, auto-balancing top plates to suit foods up to 3" thick
  - Adjustable thermostat to 570°F
  - Power ON and Ready indicator lights
  - Heat-resistant handles
- 240V, 3200W, 6-20P Ⓢ
- Heavy-duty grill brush included (CAC105)
- Limited One-Year Warranty
- cULus, NSF



WFG300



WDG300



PTFE Non-Stick Sheets Available

**NEW**

## CAC172

Conversion kit with 3-pack of sheets

## CAC179

3-pack PTFE non-stick sheets



WPG300T

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300/T	Ribbed	17" x 9.25"	240V, 3200W, 6-20P Ⓢ
WFG300/T	Flat		
WDG300/T	Ribbed and Flat		

\*T models feature a 20-minute reprogrammable timer



# On-Site Warranty

Waring offers a full one year, on-site service. If any repairs are needed to your Pizza Oven, a qualified Waring service professional will come to your facility, diagnose and fix the problem.

## Heavy-Duty Single-Deck Pizza Oven WPO500

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

120V, 1800W, 5-15P (i)

Limited One-Year On-Site Warranty  
cULus, NSF



Unit Is Stackable.

No Stacking Kit  
Required.



## Heavy-Duty Double-Deck Pizza Ovens WPO700 (Single Door) WPO750 (Double Door)

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

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

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

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

240V, 3200W, 6-20P (i)

Limited One-Year On-Site Warranty  
cULus, NSF



WPO700



WPO750



# Waring® Commercial Comprehensive Pizza Oven Series

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

## Medium-Duty Single-Deck Pizza Oven WPO100

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

120V, 1800W, 5-15P ⓘ

Limited One-Year Warranty

cULus, NSF



Unit is stackable:  
WPO100KIT  
Stacking Kit



## Medium-Duty Double-Deck Pizza Oven WPO350

- Ceramic pizza decks fit 14" pizzas
- 3.5-inch-high chamber openings
- Temperature settings from 280°F – 600°F
- 15-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 grill brush included with all pizza ovens





# Commercial Medium-Duty .9 Cubic Foot Microwave Oven WMO90

- 10 programmable memory pads;  
100 programmable settings
  - 3-stage cooking, 5 power levels
  - Stainless steel construction
  - Programmable and manual operations
  - Touch control keypad with Braille
  - Interior oven light
  - 60-minute max cook time
- .9 cubic feet, 120V, 1000W, 5-15P ⓘ  
Limited One-Year Warranty  
cULus, FCC, ETL Sanitation



# Commercial Heavy-Duty 1.2 Cubic Foot Microwave Oven WMO120

- 10 programmable memory pads;  
100 programmable settings
  - 3-stage cooking, 5 power levels
  - Stainless steel construction
  - Programmable and manual operations
  - Touch control keypad with Braille
  - Interior oven light
  - 60-minute max cook time
  - Cleanable/replaceable air filter
  - Units are stackable
- 1.2 cubic feet, 208/230V, 1800W  
(Dual Magnetrons), 6-15P ⓘ  
Limited One-Year Warranty  
cULus, FCC, ETL Sanitation



# Quarter-Size Convection Oven

## WCO250X/WCO250XC

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

### WCO250X

120V, 1700W, 60 Hz , 5-15P ⓘ

### WCO250XC

120V, 1700W, 60 Hz , 5-20P ⓘ

Limited One-Year Warranty

cULus, NSF



# Half-Size Convection Oven

## WCO500X/WCO500XC

- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- 1.5 cubic feet, fits 4 half-size sheet pans
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window

### WCO500X

120V, 1700W, 60 Hz , 5-15P ⓘ

UL, NSP

### WCO500XC


120V, 1700W, 60 Hz , 5-20P ⓘ

cULus, NSF

Limited One-Year Warranty




# 14" Electric Countertop Griddle WGR140X

- Large, 14" x 16" grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
  - Consistent, even heat distribution
  - Brushed stainless steel construction
  - Large, 11" fully removable grease tray
  - Extra-tall steel splash guards with tapered front end for protection against grease and spills
  - Adjustable thermostat to 570°F
  - Heat-resistant handles
- 120V, 1800W, 5-15P   
Limited One-Year Warranty  
ETLus, NSF



# 24" Electric Countertop Griddle WGR240X

- Extra-large, 24" x 16" grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
  - Consistent, even heat distribution
  - Brushed stainless steel construction
  - Oversized, 21" fully removable grease tray
  - Extra-tall steel splash guards with tapered front end for protection against grease and spills
  - Adjustable thermostat to 570°F
  - Heat-resistant handles
  - 4" adjustable legs
- 240V, 3300W, 6-20P   
Limited One-Year Warranty  
ETLus, NSF





# Single & Double Burners

## WEB300/WDB600

- Heavy-duty cast-iron burner plates

**WEB300** – 1300W large plate

**WDB600** – 1800 total watts: 1300W large plate for fast cooking, and 500W small plate for simmering and warming

- Brushed stainless steel housing
- Independent, adjustable thermostats with Ready indicator lights
- Nonslip rubber feet

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

cULus, NSF



WEB300 – 7" diameter



WDB600 – 7" and 4" diameters

# Single Light-Duty Induction Range

## WIH200

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

120V, 1800W, 1-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



# Single & Double Heavy-Duty Induction Ranges

## WIH400/WIH800

- Low-profile case provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott Glass®\* ceramic glass surface
- Elegant: Easy-touch controls, all-stainless steel construction and blue LCD display
- Small object/empty pan detection
- Features a 10-hour countdown timer
- 12 temperature settings (120°F to 500°F)

**WIH400** – 120V, 1800W, 5-15P Ⓢ

**WIH400B** – 208/240V, 2900/3300W, 6-15P Ⓢ

**WIH800** – 240V, 2x 1800W (3600W), 6-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF

WIH400/WIH400B



WIH800

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



\* Schott Glass® is a registered trademark of Schott AG.

# Single & Double 10 lb. Heavy-Duty Deep Fryers

## WDF1000/WDF1000D/WDF1000BD

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

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

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

Limited One-Year Warranty

ULus, NSF

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



WDF1000



WDF1000D/WDF1000BD

## 8.5 lb. Deep Fryers

### WDF75RC/WDF75B

- Includes 2 twin baskets with 3 lb. food capacity – stainless steel with removable handles
- 30-minute timer and variable temperature control up to 390°F
- Hinged heating element and removable stainless steel tank
- Compact footprint

Additional baskets available:

WDF05 – Small, 1.5 lb. steel wire basket

LFB10 – Large, 3 lb. steel wire basket

Limited One-Year Warranty

ULus, NSF

MODEL	SIZE	ELECTRICAL POWER
WDF75RC	Single	120V, 60 Hz, 1800W, 5-15P Ⓢ
WDF75B		208V, 60 Hz, 2700W, 6-15P Ⓢ



# Side-By-Side Double Belgian Waffle Maker

## WW300BX

- Dual-carriage design
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators
- Produces up to 75+, 1"-thick Belgian waffles per hour

Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P 

cETLus, NSF




# Side-By-Side Single Belgian Waffle Maker

## WW250X/WW250BX

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

Limited One-Year Warranty

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

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

**WW250BX** – 208V, 2700W, 60 Hz, 6-15P 

Produces up to 60, 1"-thick Belgian waffles per hour

ETLus, NSF





# Single & Double Belgian Waffle Makers

## WW180X/WW200

### WW180X – Single

- Produces up to 25, 1"-thick Belgian waffles per hour
  - Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ  
 Limited One-Year Warranty, 90-day plate warranty  
 cETLus, NSF



### WW200 – Double

- All the same features as WW180 with addition of:
- Produces up to 50, 1"-thick Belgian waffles per hour
  - Unique, space-saving vertical design with independent Ready lights
  - Shares heating element for maximum output while using less energy
- 120V, 1400W, 60 Hz, 5-15P ⓘ  
 Limited One-Year Warranty, 90-day plate warranty  
 cETLus, NSF



# Single & Double Classic Waffle Makers

## WWD180/WWD200

### WWD180 – Single

- Produces up to 35, 5/8"-thick waffles per hour
  - Heavy-duty die-cast housing
  - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and Ready-to-Bake LED indicators
- 120V, 1200W, 60 Hz, 5-15P ⓘ  
 Limited One-Year Warranty  
 cETLus, NSF

### WWD200 – Double

- All the same features as WWD180 with addition of:
- Produces up to 60, 5/8"-thick waffles per hour
  - New space-saving vertical design with independent Ready light
- 120V, 1300W, 60 Hz, 5-15P ⓘ  
 Limited One-Year Warranty  
 cETLus, NSF



# Single & Double Waffle Cone Makers

## WWCM180/WWCM200

### WWCM180 – Single

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

Limited One-Year Warranty

cETLus, NSF

120V, 1200W, 60 Hz, 5-15P ⓘ



### WWCM200 – Double

- BONUS: Includes waffle cone rolling and forming tool for ideal waffle cones! Waffle bowl kit also available as optional accessory
- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy
- Heavy-duty die-cast housing
- Triple-coated nonstick plates allow easy removal of waffle cones and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

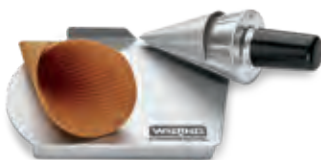
Limited One-Year Warranty

cETLus, NSF

120V, 1400W, 60 Hz, 5-15P ⓘ

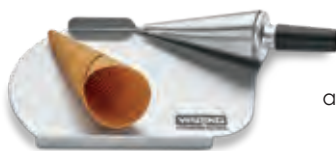


#### Included



**CAC121**  
Rolling and  
Forming Tool

#### Optional Accessories



**CAC121S**  
Small Rolling  
and Forming Tool



**CAC122**  
Waffle Bowl  
Forming Tool



# Single Mini Belgian Waffle Maker WMB400X

- Produces up to 100, 1"-thick mini Belgian waffles per hour
  - Waffles are 1-inch thick, 2¾ inches in diameter
  - New waffle plates can easily be replaced if scratched
  - Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Waffle plates can be easily replaced if scratched
  - Power ON and Ready-to-Bake LED indicators  
120V, 1200W, 60 Hz, 5-15P ⓘ
- Limited One-Year Warranty, 90-day plate warranty  
cETLus, NSF



# Bubble Waffle Maker WBW300X

- Produces up to 25 bubble waffles per hour
  - Bake bubble waffles to top with ice cream and/or fillings
  - Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Waffle plates can be easily replaced if scratched
  - Power ON and Ready-to-Bake LED indicators  
120V, 1200W, 60 Hz, 5-15P ⓘ
- Limited One-Year Warranty, 90-day plate warranty  
cETLus, NSF



30 bubbles! – 8.5 x 7 inches







# Gelato Panini Press WICSP180

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



Cut bun in half and add gelato.



Set gelato panini into press and cook.



Cut and serve.



4-inch  
diameter  
opening



# Introducing the **X** PRESS WARING COMMERCIAL



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



## WSC300

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

Limited Two-Year Motor Warranty

120V, 1000W, 5-15P

cTUVus, NSF



CAC173

## 16" Electric Crêpe Maker

### WSC160X/WSC165BX

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

**WSC160X** – 120V, 1800W, 5-15P (i)

**WSC165BX** – 208/240V, 2170/2880W, 6-15P (ii)

Limited One-Year Warranty

cULus, NSF



CAC107

CAC108

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



# Heavy-Duty Conveyor Toasters

## CTS1000 Series

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

Limited One-Year Warranty

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



CTS1000B



CTS1000/CTS1000CND

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

## WCT800/850 Series

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

Limited One-Year Warranty

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES	ELECTRICAL POWER
WCT800	ETLus, NSF	4-slice standard	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 Ⓢ

WCT800 Series



WCT850 Series

## 4-Slice Medium-Duty Toaster WCT708/WCT708CND

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

Limited One-Year Warranty

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



## 2- or 4-Slice Light-Duty Toasters WCT702/WCT704

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

Limited One-Year Warranty



WCT704

**Long-Slot Toaster  
for Artisan Breads**

WCT702

MODEL	LISTING	CONFIGURATION	SLICES	ELECTRICAL POWER
WCT702	ETLus, NSF	Extra-wide 1 $\frac{3}{8}$ " slots	2-slice	120V, 1800W, 60 Hz, 5-15P ⓘ
WCT704	cETLus, NSF	2 extra-long, extra-wide 1 $\frac{3}{8}$ " slots	2- or 4-slice	120V, 1500W, 60 Hz, 5-15P ⓘ



STANDBY  
I/O

205°

TEMP. Y./N. TIME

START

NIGHT MODE

BACK LIGHT

**WARING**  
COMMERCIAL





*Waring Commercial's hot beverage solutions deliver the quality, durability and performance high-volume businesses demand. Good coffees, teas, and hot beverages are high-margin menu items. Our premium coffee urns with dual-heater systems, and a new, extra-large hot water dispenser, deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.*



# Introducing the Waring Commercial



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

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

Introducing the new lineup of high efficiency Café Deco™ coffeemakers designed to meet rising demand for fresh-brewed coffee at today's busy foodservice operations. Easy to operate and engineered for reliable output, each unit brews coffee to perfection. Choose from pour-over, automatic, and automatic thermal models.

- High-end industrial design
- Ready and Power lights
- Optimum water temperature for brewing
- Stainless steel construction
- Space-saving designs
- Perfect for restaurants, diners, cafes and convenience stores

120V, 60Hz, 5-15P

Limited One-Year Warranty



**Pour-Over  
Coffee Brewer  
WCM50**

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



**Automatic  
Coffee Brewer  
WCM50P**

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



**Automatic  
Thermal  
Coffee Brewer  
WCM60PT**

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



**Automatic  
Coffee Brewer  
WCM70PAP**

- 96 oz. coffee brewer for airpot
- Hot water faucet for soups and hot drinks



# Commercial Coffee Urns

## WCU Series

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

**WCU30** – 30-cup capacity

**WCU55** – 55-cup capacity

**WCU110** – 110-cup capacity

120V, 1500W, 5-15P (i)

Limited One-Year Warranty

cETLus, NSF



WCU55

WCU30

WCU110

# 10-Gallon Hot Water Dispenser

## WWB10G/GB

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

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

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

Limited One-Year Warranty

cTUVus, NSF



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



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

## Introducing the Waring® Commercial 3- & 5-Gallon Hot Water Dispensers

Expanding the BREW category is the essential 10-Gallon 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.

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

**WWB5G:** 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.
- 120V, 1440W, 60Hz, 5-15P

Limited One-Year Warranty



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



WWB3G



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



WWB5G

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



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



[@waringcommercial](https://www.instagram.com/waringcommercial)

©2020 Waring Commercial

For information on all Waring Commercial products in the U.S. and Canada, contact  
Waring Commercial, 314 Ella T. Grasso Avenue • Torrington, CT 06790  
Tel. (800) 492-7464 • [www.waringcommercialproducts.com](http://www.waringcommercialproducts.com)  
19WC064099 PG-38952