

A close-up of a Waring commercial blender's control panel. The panel features a digital display showing '28', buttons for 'LO', 'HI', 'PULSE', and 'PAUSE', and a large rotary dial with settings 1 through 6. The background is a dark teal color with a faint, embossed graphic of a hand holding a bowl.

BLEND

A Waring commercial blender with a clear pitcher containing sliced cucumbers. The base has a green 'PULSE' button and a blue 'ON/OFF' button. The background is a dark green color with a faint, embossed graphic of a knife.

PREP

The Waring Commercial logo, featuring the word 'WARING' in a bold, white, sans-serif font above the word 'COMMERCIAL' in a similar font, both set against a black, rounded rectangular background.

WARING
COMMERCIAL

IMAGINE. INVENT. INSPIRE.

A stack of golden-brown cinnamon rolls dusted with powdered sugar, resting on a dark surface. In the background, a Waring commercial waffle maker is visible. The background is a dark red color with a faint, embossed graphic of a flame.

COOK

A black coffee mug on a wooden coaster next to a silver Waring commercial coffee maker. The coffee maker has a red power switch and the 'WARING' logo. The background is a dark red color with a faint, embossed graphic of a coffee drop.

BREW





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 | 10-17 |
| Immersion Blenders | 18-22 |
| Drink Mixers | 23-25 |

PREP

| | |
|---|-------|
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COOK

| | |
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| Pasta Cooker | 53 |
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BREW

| | |
|---------------------------|----|
| Hot Water Dispenser | 74 |
| Coffee Urns | 75 |

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.



Drink Mixers
24



Professional Food Slicers
44



Food Dehydrator
52



Thermal Circulators
50



Single-Deck Pizza Oven
Double-Deck Pizza Oven
61



Mini Belgian Waffle Maker
Bubble Waffle Maker
66
Gelato Panini Press
69



Induction Range
70



Hot Water Dispenser
74





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 Waring engineers continues to develop products, manufacture parts, and assemble our extensive line of blenders and juicers.

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 and shipping facility. We have joined an elite number of organizations worldwide who have achieved certification to the globally recognized quality standard.

IMAGINE. INVENT. INSPIRE.®

A BLENDER FOR EVERY NEED

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

Heavy-Duty One-Gallon Food & Beverage Blender

CB15 Series



- Heavy-duty, 3¾ peak HP motor
- Stainless steel container with two handles for carrying and pouring, and easy-off rubberized lid clamps for security
- Recommended for up to 100 cycles per day
- Mix, purée and emulsify large loads that need long blending times
- Typical applications include salsa and refried beans
- Dishwasher-safe, one-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food

120V, 60 Hz, 5-15P ⓘ

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

cETLus, NSF

Also Available with Easy-Pour Spigot

Removable and easy to clean

NSF certified

Jar with spigot (CAC125)

Extra spigots available (CAC126)



CB15V

| 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 |

3 Control Panel Options



CB15



CB15V



CB15T

*Made in the USA with US and foreign parts



Heavy-Duty Food & Beverage Blenders

MX Series



MX1500XTS



MX1100XTX



MX1000TXP

- 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
cETLus, 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 |

*MX1500 comes with sound enclosure.

5 Control Panel Options



MX1000



MX1050



MX1100



MX1200



MX1300/MX1500



Heavy-Duty Food & Beverage Variable Speed Blender

MX1200TX



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)

cULus, 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 steel 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

cETLus, 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



Patented,
fully sealed
blending
shaft

NSF
approved
and
dishwasher
safe

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

Universal power pack fits all
shafts and whisk attachments.

WSB50ST – 12 inch

WSB55ST – 14 inch

WSB60ST – 16 inch

WSB65ST – 18 inch

WSB70ST – 21 inch



Big Stik® Heavy-Duty Whisk WSBPPW

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

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, ETL Sanitation



Bowl Clamp WSBBC

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



Wall Hook WSB01

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



Whisk Attachment WSB2W

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



**Powerful.
Portable.
Versatile.**

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

WSB38X2 – Includes two battery packs
cETLus, ETL Sanitation
Limited One-Year Warranty



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



Accessories included



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)

IMMERSION BLENDER FOR EVERY NEED



**Light-Duty
Quik Stik®
WSB33X**



**Medium-Duty
Quik Stik® Plus
WSB40**



**BOLT® Cordless
Immersion Blender
WSB38X**



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

POWER

100W

½ HP, 350W

10.8V Battery

1 HP, 750W

MIXING CAPACITY

3 Gallons

6 Gallons

3 Gallons

10–50 Gallons

SHAFT SIZE

7 Inches

10 Inches

7 Inches

12–21 Inches

REMOVABLE SHAFT

No

No

Yes

Yes

INTERCHANGEABLE SHAFT

No

No

No

Yes

SPEEDS

2 Speeds
7,500–18,000 RPM

2 Speeds
1,300–18,000 RPM

Variable Speed
5,000–13,000 RPM

Variable Speed
7,000–18,000 RPM

USAGE AND APPLICATION TYPE

Light Duty

Medium Duty

Medium Duty

Heavy Duty, High Volume

RECOMMENDED APPLICATIONS

Dressings, soups, purées, sauces, mayonnaise,
whipped cream, guacamole, salsa, tapenade

Heavy food production, mixing and whipping,
frostings, batters, dressings, syrups, soups,
purees, sauces, mayonnaise, whipped cream,
guacamole, salsa, tapenade

WARRANTY

Limited One-Year
Warranty

Limited One-Year
Warranty

Limited One-Year
Warranty

Limited One-Year Warranty

The Big Freeze® Variable Speed Drink Mixer

WDM500

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

120V, 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



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

WDMTX Series



WDM120TX

WDM360TX

WDM240TX

Introducing the Waring® Commercial NEW Heavy-Duty Drink Mixer Series

Built for high-volume applications, guaranteeing superior performance and consistency. The redesigned, heavy-duty die-cast metal housing and sealed electronic controls ensure the industry's most durable and reliable solution. Through thorough field analysis and innovation, we have 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

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



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

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



Triple Head Drink Mixer DMC201DCA

- High-performance, 1 peak HP, 2-speed commercial motors
- Heavy-duty steel motor housings
- Fully automatic START/STOP operation
- Heavy stainless steel splash panel

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF







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" 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

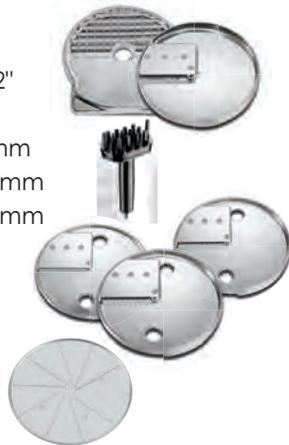
WFP16S22 – 4mm – 5/32"

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 qt., virtually unbreakable, clear-view, space-saving cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 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
- High-performance, 1 HP motor

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
 - 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



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 qt., 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 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 qt., virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- High-performance, ¾ HP motor
- 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

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



WFP11SW

WFP11S

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

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

ETLUS, NSF



1-Cup Electric Spice Grinder **WSG30**

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

175W, 120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLUS, NSF



FOOD PROCESSOR FOR EVERY NEED

HEAVY-DUTY FOOD PROCESSORS

| | Model | Power | Speed | Cutter Mixer Bowl Maximum Capacity | Discs Included | Maximum Volume Processing Per Hour | Warranty |
|---|----------|-------------------|-------|---|---|---|--|
|  | FP2200 | ¾ HP | 1,725 | Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters) | S-Blade ½" Slicing Disc ½" Slicing Disc ¾" Shredding Disc ½" Dicing Disc ¾" Dicing Disc | <ul style="list-style-type: none"> • Slicing (cucumbers)[†] 1400 lb/1275 qt • Shredding (carrots)[†] 1025 lb/1050 qt • Dicing (tomatoes)[†] 950 lb/425 qt • Chopping (meat) 585 lb • Kneading (bread dough) 200 loaves* • Kneading (pie crusts) 540 pie crusts** | Limited 5-Year Motor, 2-Year Parts and Labor |
|  | WFP16SCD | 2 HP [Ⓟ] | 1,725 | Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters) | ¾" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc | <ul style="list-style-type: none"> • Slicing (cucumbers)[†] 1185 lb/1080 qt • Shredding (carrots)[†] 875 lb/900 qt • Chopping (meat) 390 lb • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/410 qt • Whipping (heavy cream) 80 qt | Limited 5-Year Motor, 2-Year Parts and Labor |

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

| | | | | | | | |
|---|---------|------|-------|--|--|--|--|
|  | WFP14SC | 1 HP | 1,725 | 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 ¾" Grating Disc | <ul style="list-style-type: none"> • Slicing (cucumbers)[†] 875 lb/660 qt • Shredding (carrots)[†] 430 lb/450 qt • Grating (cheese) 60 lb • Chopping (meat) 360 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt | Limited 5-Year Motor, 2-Year Parts and Labor |
|  | WFP11S | ¾ HP | 1,725 | 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 ¾" Grating Disc | <ul style="list-style-type: none"> • Slicing (cucumbers) 540 lb/345 qt • Shredding (carrots) 200 lb/240 qt • Grating (cheese) 45 lb • Chopping (meat) 330 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt | Limited 5-Year Motor, 2-Year Parts and Labor |

LIGHT- TO HEAVY-DUTY GRINDERS

| | Model | Power | Speed | Cup Capacity | Accessory Bowls | Applications | Warranty |
|---|-------|-------|--------|----------------------------|------------------------------------|--|-------------------------------|
|  | WCG75 | ¾ HP | 17,250 | 3 Cups Dry | 1 Grinding Bowl 1 Chopping Bowl | Grinding or chopping nuts, herbs, or pastes | Limited 1-Year Warranty |
|  | WSG60 | 1 HP | 20,000 | 3 Cups Dry 1.5 Cups Wet | 2 | Dry spices, pastes, sauces, whipped cream, herb blends | Limited 1-Year Warranty |
|  | WSG30 | ¼ HP | 19,000 | 1.5 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

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

cETLus, NSF



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

UL, CSA (6001CQ)



Heavy-Duty Juice Extractor with Pulp Ejection JE2000



- Produces large volumes of pure, natural juice for bars, restaurants, health centers
- Safe-operation interlock system
- Rugged die-cast aluminum housing and stainless steel juicing parts
- Built for long life and easy maintenance and cleaning

120V, 60 Hz, 5-15P

1.3 HP motor, 16,000 RPM

Limited One-Year Warranty

cULus, NSF (JE2000 is a model IOTA by Friul Co. SRL, Maniago, Italy)



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

cETLus, 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



Heavy-duty stainless steel mixing paddle



Removable batch bowl for easy storage and cleaning

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

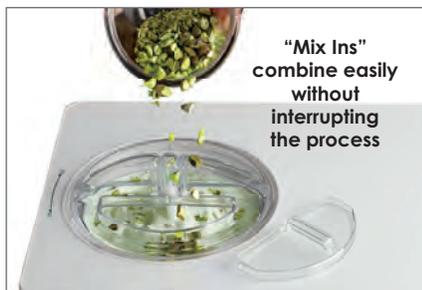
120V, 180W, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



Removable batch bowl for easy cleaning



"Mix Ins" combine easily without interrupting the process



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.

7-Quart Stand Mixer

WSM7Q

- Heavy-duty 1+ HP, 850W motor to handle the heaviest mixing tasks
- Large, 7-quart stainless steel bowl with carrying handles
- 12 mixing speeds with Soft Start for precision mixing
- PULSE function with maximum burst of power
- Tilt-back head for easy removal of attachments
- Full die-cast housing
- Includes chef's whisk, mixing paddle, dough hook and splash guard with feed chute

120V, 60 Hz, 5-15P 

Limited Two-Year Warranty

cETLus, NSF



Accessories included with WSM7Q Stand Mixer



WSM7W
Chef's Whisk



WSM7MP
Mixing Paddle



WSM7DH
Dough Hook



WSM7SG
Splash Guard with Feed Chute



WSM7BL
7-Quart Stainless Steel Bowl



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

120V, 125W, 5-15P

UL, NSF

Limited One-Year Warranty



WCM3



WCM6



WCMPRB

Included probe ensures the most accurate temperature reading





Professional Food Slicers

WCS Series



WCS220/250 – 8.5" & 10"

¾ HP* Commercially rated motor

WCS300 – 12"

1 HP* Commercially rated motor

- 8.5", 10" and 12" blades crafted in Italy of tempered, hard chrome for long-lasting sharpness
- Cast aluminum base and carriage ensures sturdy slicing
- High-efficiency, ventilated 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



WCS220BS
8.5"



WCS250R
10"

| MODEL | COLOR | BLADE SIZE |
|----------|-----------------|------------|
| WCS220SV | Metallic Silver | 8.5" |
| WCS220BS | Black Satin | |
| WCS220R | Glossy Red | |
| WCS250SV | Metallic Silver | 10" |
| WCS250BS | Black Satin | |
| WCS250R | Glossy Red | |
| WCS300SV | Metallic Silver | 12" |
| WCS300BS | Black Satin | |
| WCS300R | Glossy Red | |



Easy-clean design

Tilt-out carriage and removable sharpener simplifies cleaning and maintenance



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



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



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



Cook

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



Introducing the Waring® Commercial



WSV25
25 liter



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.



WSV16
16 liter

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)

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

- 10-tray commercial food dehydrator
- Stainless steel housing
- Clear-view glass door for monitoring dehydrating process
- 15-inch by 13.5-inch mesh racks
- Total dehydrating surface area of 14 square feet
- Rear-mounted airflow system
- Digital LED display with capacitive touch controls
- Adjustable temperature range: 32°F–76°F (0°C–80°C)
- View temperature in °F or °C



WDH10RCK
10 removable mesh racks

- Set timer up to 40 hours
 - 5 memory stations for setting and storing unique programs
 - Fruit roll-up tray accessory available – WDH10FRS
- Limited One-Year Warranty
120V, 800W, 6 amps, 60 Hz, 5-15P (i)
cULus, NSF



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



Pasta Cooker & Rethernalizer

WPC100

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

240V, 3600W, 6-20P 

Limited One-Year Warranty

cULus, NSF



Included Accessories



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



WPC100LB
2 Rectangular
Baskets:
Cook 2 lb. in each



CAC157
Hose Assembly
to easily drain water
from unit

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

WPG150/WFG150/WPG150B SERIES



WFG150

WPG150/WPG150B

- 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, 5-20P Ⓢ |



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

*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



WFG275

CAC105

Heavy-duty grill brush included with all panini grills



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

*T models feature a 20-minute reprogrammable timer

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



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, 5-20P Ⓢ |

*T models feature a 20-minute reprogrammable timer

Panini Ottimo®/Tostato Ottimo® Dual Italian-Style Panini Grills

WPG300/WFG000/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, 5-20P Ⓢ

Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF



WFG300



WDG300



WPG300T

| MODEL | SURFACE | SIZE | ELECTRICAL POWER |
|----------|-----------------|-------------|----------------------|
| WPG300/T | Ribbed | 17" x 9.25" | 240V, 3200W, 5-20P Ⓢ |
| WFG300/T | Flat | | |
| WDG300/T | Ribbed and Flat | | |

*T models feature a 20-minute reprogrammable timer

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

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, 5-20P 

Limited One-Year Warranty
ETLus, NSF



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 ⓘ

WCO500XC

120V, 1700W, 60 Hz , 5-20P ⓘ

Limited One-Year Warranty

cULus, NSF





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



Introducing the 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 up to 14" or up to 18" in diameter.



Medium-Duty Single-Deck Pizza Oven **WPO100**

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

120V, 1800W, 5-15P ⓘ

Limited One-Year Warranty

cULus, NSF



Unit is stackable:
WPO100KIT
Stacking Kit



Medium-Duty Double-Deck Pizza Oven **WPO350**

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

240V, 3500W, 6-20P ⓘ

Limited One-Year Warranty

cULus, NSF



CAC105

Heavy-duty grill brush included with all pizza ovens



Single and Double 15 lb. Heavy-Duty Deep Fryers

WDF1500/WDF1550B/WDF1500BD/WDF1550D

Single Deep Fryers – Includes 2 twin baskets (TFB15), 1 large single basket (LFB15) and 1 night cover (NC150)

Double Deep Fryers – Includes 4 twin baskets (TFB15), 1 large single basket (LFB15) and 2 night covers (NC150)

- 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



WDF1500B/WDF1550



WDF1500BD/WDF1550D

| MODEL | SIZE | ELECTRICAL POWER |
|-----------|--------|---------------------------|
| WDF1500B | Single | 208V, 3300W, 5-20P ☺ |
| WDF1550 | | 240V, 3840W, 5-20P ☺ |
| WDF1500BD | Double | 208V, 3300W, 5-20P ☺ (x2) |
| WDF1500D | | 208V, 3840W, 5-20P ☺ (x2) |

Accessories Included with All Deep Fryers

Single units include 2 twin baskets, 1 large single basket and 1 night cover.
Double units include 4 twin baskets, 1 large single basket and 2 night covers.



Twin Baskets
TFB10/TFB15



Night Covers
NC100/NC150



Large Single Basket
LFB10/LFB15

Single and Double 10 lb. Heavy-Duty Deep Fryers

WDF1000/WDF1000D/WDF1000BD

Single Deep Fryers – 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



WDF1000



WDF1000D/WDF1000BD

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

8.5 lb. Deep Fryers

WDF75RC/WDF75B

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

Additional baskets available:

WDF05 – Small 1.5 lb. steel wire basket

LFB10 – Large 3 lb. steel wire basket

Limited One-Year Warranty

ULus, NSF



| MODEL | SIZE | ELECTRICAL POWER |
|---------|--------|----------------------------------|
| WDF75RC | Single | 120V, 60 Hz, 1800W, 5-15P Ⓜ |
| WDF75B | | 208V, 60 Hz, 2700W, 6-15P ☺ (x2) |

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 1³/₈" slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- Four self-centering bread racks
- Quick-clean pullout crumb tray

Limited One-Year Warranty



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

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

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

Limited One-Year Warranty



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



Single Mini Belgian Waffle Maker WMB400

- Produces up to 100, 1"-thick mini 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
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



Bubble Waffle Maker WBW300

- Produces up to 100 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
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



Single/Double Belgian Waffle Makers

WW180/WW200

WW180 – 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
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



WW180

WW200

WW200 – Double

All the same features as WW180 with addition of:

- Produces up to 50, 1"-thick Belgian waffles per hour
- Unique, space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy

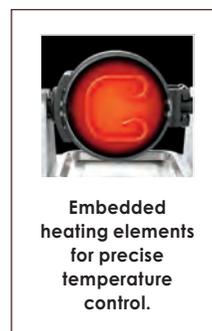
120V, 1400W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



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



Embedded heating elements for precise temperature control.

Single/Double Classic Waffle Makers

WWD180/WWD200

WWD180 – Single

- Produces up to 35, 5/8"-thick waffles per hour
- Heavy-duty die-cast housing
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF

WWD200 – Double

All the same features as WWD180 with addition of:

- Produces up to 60, 5/8"-thick waffles per hour
- New space-saving vertical design with independent Ready light

120V, 1300W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



WWD180

WWD200

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 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

All the same features as WWCM180 with addition of:

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

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



| Included | Optional Accessories | |
|--|--|--|
|  |  |  |
| CAC121 – Rolling and Forming Tool | CAC122 – Small Rolling and Forming Tool | CAC121S – Waffle Bowl Forming Tool |



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.





Single Light-Duty Induction Range WIH200

- Induction cooking: fast, safe and efficient
- Easy-touch controls for adjusting power settings
- 10 power settings
- Cooking temperature reaches up to 450°F/232°C
- Accepts minimum pan size of 4 inches in diameter, cooking surface 11.5" x 11.75"
- 3-hour digital timer
- 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 (I)

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 (I)

WIH400B – 208/240V, 2900/3300W, 6-15P (II)

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

Limited One-Year Warranty

cETLus, NSF



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



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



WDB600

16" Electric Crêpe Maker

WSC160X/WSC165BX

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

WSC160X – 120V, 1800W, 5-15P 

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

Limited One-Year Warranty

cULus, NSF







Brew

Waring Commercial's hot beverage solutions deliver the quality, durability and performance high-volume businesses demand. Good coffee, 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.



10-Gallon Hot Water Dispenser WWB10G

Introducing the Waring® Commercial 10-Gallon Hot Water Dispenser

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
- 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

120V, 1800W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



Commercial Coffee Urns WCU Series



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

WCU30 – 30-cup capacity

WCU55 – 55-cup capacity

WCU110 – 110-cup capacity

120V, 1500W, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



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For information on all Waring Commercial products in the U.S. and Canada, contact

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