



2026 COMMERCIAL CATALOG

**WARING**



BLEND



PREP



COOK



BREW



# IMAGINE. INVENT. INSPIRE.

## OUR MISSION

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

## OUR STORY



Waring® is universally known for introducing the first blender in America almost 90 years ago. Today, Waring is a global manufacturer specializing in the BLEND, PREP, COOK & BREW categories, offering solutions in a continually expanding portfolio of innovative and reliable commercial foodservice products.

## OUR CAUSE



The Waring Empowered® initiative is meant to help combat global food waste. Through innovative equipment solutions, we empower chefs to reduce waste. As zero-waste chef Douglas McMaster says, "Waste is a failure of the imagination" – and at Waring®, culinary creativity is our most powerful tool in reducing food waste.

## OUR COMMUNITY



The Waring® Collective is a talented, influential culinary community that fuels creativity and collaboration across the industry. These real-world chefs test, use, and endorse Waring® products – bringing authentic expertise, credibility, and inspiration to everything we create.



## BECAUSE DOWNTIME ISN'T AN OPTION.

Waring® products are engineered to endure any commercial foodservice operation, and we back every piece of equipment with our industry-best Endurance Replacement Coverage.

**WARING®**

# BIG STIX® EVOLUTION X® IMMERSION BLENDERS

Take your blending experience to the next level of power.  
Designed for professionals, built for performance –  
Waring® puts control in your hands.

STILL THE STANDARD, EVOLVED FOR  
*WHAT'S NEXT!*

Come explore at [waring.com](http://waring.com)



@waringproducts



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*"I love the new  
Big Stik® Evolution X®  
Immersion Blender  
by Waring®. Its sleek  
design is matched  
by its performance.  
Standout features are  
the pivoting handle  
and speed control."*

— CHEF RICH ROSENDALE

Certified Master Chef, former  
Bocuse d'Or Competitor, and  
the Chief Vision Officer for  
Rosendale Collective

**BIG STIK® HEAVY-DUTY VARIABLE SPEED  
IMMERSION BLENDERS**  
Evolution X® SERIES

**BIG STIK®  
EVOLUTION X®**

**A NEW ERA OF BLENDING**

## TRANSFORM YOUR CULINARY CREATIONS WITH WARING® BIG STIK® EVOLUTION X® SERIES IMMERSION BLENDERS

The Evolution X® Series boasts 1,145 watts of power for effortlessly smooth dressings, marinades, sauces, and soups in seconds. Featuring an easy-to-clean electronic control panel, this blender is ideal for mixing, puréeing, and emulsifying large batches with ease and precision. LEDs light up on the control panel as blender speed increases. Hold the sturdy control handle or use an accessory bowl clamp (WSBBC) for hands-free operation. The sealed stainless steel shaft is easily removable and dishwasher safe.



# BLEND

IMAGINE. INVENT. INSPIRE.®

## ISO 9001 CERTIFIED

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

## PROUDLY MADE IN THE USA\*

Waring has been developing its blenders in the USA for over 85 years. A dedicated team of expert engineers continues to develop products, manufacture parts, and assemble our extensive line of blenders.



\*Made in the USA with US and foreign parts.

## WARING® BLEND

## BLENDERS FOR EVERY NEED

CB15 THE LEGEND® Series	Waring Ellipse® MX Series	Torq Series	Blade Series	NuBlend® Series	BevBask® Series
<b>3 3/4 HP</b>	<b>3 1/2 HP</b>	<b>3 1/2 HP</b>	<b>2 HP</b>	<b>3/4 HP</b>	<b>1/2 HP</b>
<b>100+</b>	<b>75+</b>	<b>75+</b>	<b>50-74</b>	<b>1-25</b>	<b>1-25</b>
<b>MOTOR POWER</b>					
<b>CYCLES PER DAY</b>					
<b>CONTROL PANEL FEATURES</b>					
3 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, and variable speed and variable speed with reproducible settings	Electronic membrane keypad with blue backlit LCD screen, adjustable speed control and four programmable beverage stations. Motor speed control with reproducible speed control	5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, electronic keypad with variable speed, and reproducible settings	3 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, electronic keypad with variable speed, and reproducible settings	3 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, electronic keypad with variable speed, and reproducible settings	2-speed toggle switch
<b>CONTAINER CAPACITY/JAR OPTIONS</b>					
1-gal. copolyester or stainless steel (also available with easy-pour spout)	32 oz. stackable copolyester	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	48 oz. copolyester or 32 oz. stainless steel
<b>USAGE AND APPLICATION TYPE</b>					
Ultra-heavy-duty food and beverage prep	Food bowl and smoothie prep	Heavy-duty food and beverage prep	Medium-duty food and beverage prep	Medium-duty beverage prep	Light-duty beverage prep
<b>GREAT FOR USE IN</b>					
Large kitchens, healthcares, schools, institutions, restaurants	Kitchens, healthcares, schools, restaurants, smoothie shops, coffee shops, bars	Kitchens, healthcares, schools, restaurants, smoothie shops, coffee shops, bars	Kitchens, healthcares, schools, restaurants, smoothie shops, coffee shops, bars	Smoothie shops, coffee shops, bars	Coffee shops, bars
<b>RECOMMENDED APPLICATIONS</b>					
Food products, refried beans, dressings, salsas, soups, smoothies, and more	Dressings, soups, cream drinks, frozen fruit smoothies, ice cream drinks, frozen drinks & cocktails	Food products, dressings, salsas, soups, smoothies, ice cream drinks, frozen fruit smoothies, ice cream drinks, frozen drinks & cocktails	Food products, dressings, salsas, soups, smoothies, ice cream drinks, frozen fruit smoothies, ice cream drinks, frozen drinks & cocktails	Smoothies, ice cream drinks, frozen coffee drinks, cocktails	Frozen drinks & cocktails, blended beverages
<b>WARRANTY</b>					
Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Motor: Two-Year Parts and One-Year Labor Warranty Waring Ellipse® Blending System: One-Year Parts & Labor Warranty	Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited One-Year Warranty
<b>MADE IN THE USA*</b>					

\*Made in the USA with US and foreign parts. © Peak Input

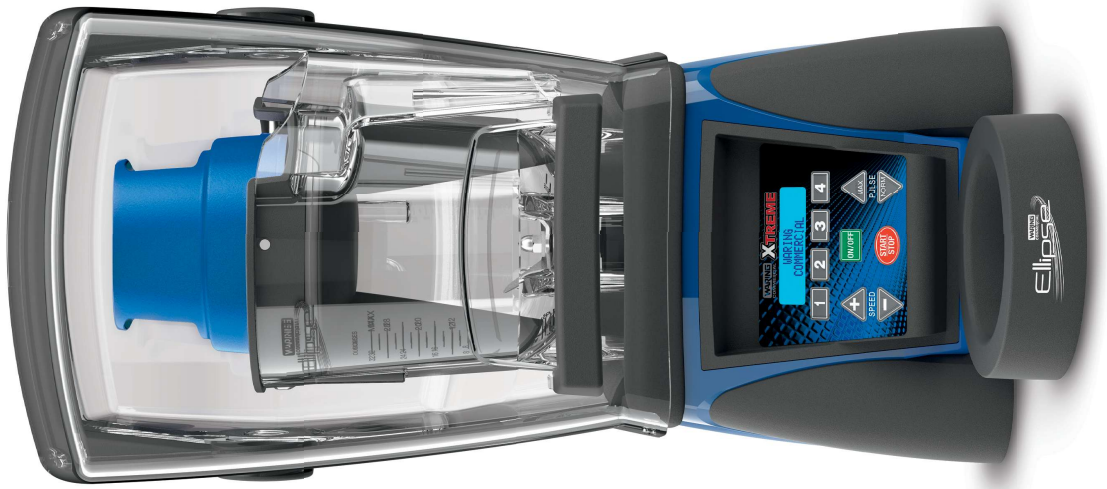
# WARING ELLIPSE® BLENDING SYSTEM

## MXE2000



### THE FUTURE OF BLENDING HAS ARRIVED, AND IT'S ABOUT TIME!

Experience the power of top-down blending that propels you beyond the limits of physics. The Waring Ellipse® has been designed to change the way you think of blending with shorter cycles, greater output, and more consistent results.



## THE SYSTEM

### THE DRIVE

Ellipse® Drive system is powered by a rechargeable lithium-ion battery pack and infrared technology.

### THE LID

The BPA-free lid with locking pin system has a dual removable seal system for easy cleaning.

### THE DASHER

The durable snap-in Dasher is driven 360° by the Ellipse® Drive, forcing ingredients into the blending blades, eliminating air pockets, and ensuring proper blends—every time!

### THE JAR

The 32-oz. capacity, BPA-free copolyester container has a heavy-duty stainless steel blending assembly for powering through anything in its path.



## 10-SECOND SMOOTHIES. 15-SECOND BOWLS.

### DOCKING STATION

A cradle stores the Ellipse® Drive between blends for easy access. The Docking Station can be placed in any direction under the base for space-saving convenience.



### CHARGING STATION

Charge your Waring Ellipse® Drive in under 2 hours with a rapid charging system. Plug in the Drive at the end of the day so you're powered up and ready to roll tomorrow!



The Waring Ellipse® utilizes the strongest and most powerful blender base in the Waring line, the MX1500!

- Powerful 3.5 HP, 30K RPM motor
  - Electronic-membrane keypad with blue backlit LCD screen
  - Adjustable speed controls and four programmable beverage stations
  - Dual PULSE feature with reprogrammable speed control
- Limited Three-Year Motor and Two-Year Paris and Labor Warranty  
120V, 60 Hz, 5-15P Ⓢ  
cTUVus, NSF



# ULTRA-HEAVY-DUTY ONE-GALLON FOOD & BEVERAGE BLENDERS

## CB15 SERIES



### CB15P

The Waring® CB15 THE LEGEND® has your back when it comes to ultra-heavy-duty blenders, making 100+ cycles per day. Chop, mix, and shred large loads that need long blending times with a powerful 3½ HP motor and electronic keypad controls. The stackable, clear, BPA-free 1-gallon copolyester container makes storage easy.



### CAC170

1-gallon (stackable) copolyester container



### CAC72

1-gallon stainless steel container

## OPTIONS AND MODELS

MODEL	CONTROL PANEL	CONTAINER
CB15	<p>Electronic membrane panel with 3 speeds and PULSE</p>	Stainless steel
CB15P		1-gallon copolyester
CB15SF		Stainless steel with easy-pour spigot
CB15V	<p>Electronic membrane panel with variable speed control dial and pulse</p>	Stainless steel
CB15VP		1-gallon copolyester
CB15VSF		Stainless steel with easy-pour spigot
CB15T	<p>Electronic membrane panel with 3 speeds and PULSE</p>	Stainless steel
CB15TP		1-gallon copolyester
CB15TSF		Stainless steel with easy-pour spigot



### EASY-POUR SPIGOT AVAILABLE

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



### CLEAN AND EASY

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

- Heavy-duty 3½ peak HP motor
- Mix, purée, and emulsify large loads that need long blending times
- Dishwasher-safe 1-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food
- Metal-on-metal stainless steel coupling system for heavy-duty commercial use
- Great for use in large kitchens, schools, hospitals, and healthcare facilities
- Recommended for 100+ cycles per day

Limited Three-Year Motor and Two-Year Parts and Labor Warranty  
120V, 60 Hz, 5-1/2 HP  
cTUVus, NSF



# HEAVY-DUTY FOOD & BEVERAGE BLENDERS

## MX SERIES



MODEL	CONTROL PANEL	CONTAINER
MX1000TX	Paddle switches with HIGH, LOW, and PULSE functions	64 oz. copolyester
MX1000TXP	Paddle switches with HIGH, LOW, and PULSE functions	48 oz. copolyester
MX1000XTS	Paddle switches with HIGH, LOW, and PULSE functions	64 oz. stainless steel
MX1050TX	Electronic keypad with HIGH, LOW, and PULSE functions	64 oz. copolyester
MX1050TXP	Electronic keypad with HIGH, LOW, and PULSE functions	48 oz. copolyester
MX1050XTS	Electronic keypad with HIGH, LOW, and PULSE functions	64 oz. stainless steel
MX1100TX	Electronic keypad with HIGH, LOW, and PULSE functions	64 oz. copolyester
MX1100TXP	Electronic keypad with HIGH, LOW, and PULSE functions	48 oz. copolyester
MX1100XTS	Electronic keypad with HIGH, LOW, and PULSE functions	64 oz. stainless steel
MX1200TX	Variable speed dial control and PULSE paddle switch	64 oz. copolyester
MX1200TXP	Variable speed dial control and PULSE paddle switch	48 oz. copolyester
MX1200XTS	Variable speed dial control and PULSE paddle switch	64 oz. stainless steel
MX1300TX/ MX1500TX*	Programmable electronic keypad, LCD display, and PULSE function	64 oz. copolyester
MX1300TXP/ MX1500TXP*	Programmable electronic keypad, LCD display, and PULSE function	48 oz. copolyester
MX1300XTS/ MX1500XTS*	Programmable electronic keypad, LCD display, and PULSE function	64 oz. stainless steel

\*The MX1500 model includes a sound enclosure.

- Heavy-duty 3½ peak input HP motor, max pulse with up to 30,000+ RPM burst of speed
- Optional sound enclosure (SE1500) reduces noise by over 50%
- 1-piece, dishwasher-safe removable jar pad
- BPA free – all materials that come in contact with food
- Heavy-duty stainless steel blade with user-replaceable blending assembly
- 120V, 60 Hz, 5-15P (1)
- Two-Year Parts and Labor Warranty
- cTUVus, NSF



# HEAVY-DUTY FOOD & BEVERAGE VARIABLE SPEED BLENDER

## MX1200XTX



The XPrep® 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 Waring XTREME™ Series blenders, the XPrep® provides outstanding performance and durability for commercial kitchens 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



**XPREPIS**  
Display for Waring® XPrep® Series



# AVAILABLE WARING XTREME™ UNIT JARS, SOUND ENCLOSURES, AND DISPLAYS

## WARING XTREME™ UNITS



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



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



**CAC90**  
64 oz. stainless steel  
container



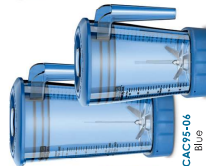
**SE1500**  
Large sound enclosure  
fits all containers

## OPTIONAL COLOR-CODED JARS

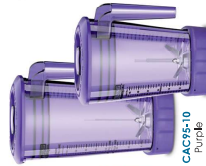
The Raptor® BPA-free 64 oz. and 48 oz. copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.



**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 Xtreme® Series



**3TBDIS**  
Display for displaying light, medium, and heavy-duty blenders. Contact Waring® for custom display.



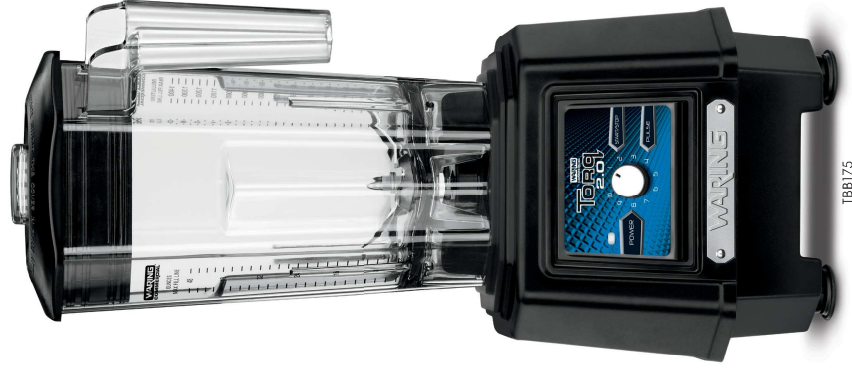
# MEDIUM-/HEAVY-DUTY FOOD & BEVERAGE BLENDERS

**Top 9**  
2.0



## TBB SERIES

- Vinyl lid for hot and cold food/beverage blending
  - Removable center cap to feed ingredients while blending
  - Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable
  - Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
  - Heavy-duty motor – high-performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 cycles per day. Blends three 16 oz. margaritas in 8 seconds or less.
- Limited Two-Year Warranty  
120V, 60Hz, 5-15P  
cULus, NSF



MODEL	CONTROL PANEL	CONTAINER
TBB145		48 oz. copolyester
TBB145P6		64 oz. copolyester
TBB145S4		48 oz. stainless steel
TBB145S6		64 oz. stainless steel
TBB160		48 oz. copolyester
TBB160P6		64 oz. copolyester
TBB160S4		48 oz. stainless steel
TBB160S6		64 oz. stainless steel
TBB175		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. stainless steel  
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

# LIGHT-/MEDIUM-DUTY BAR BLENDERS

## BB300 SERIES

# BLADE

- 1 HP commercial motor
- 2-speed motor with PULSE function
- 1-piece, BPA-free 48 oz. 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 cycles per day
- BPA free – all materials that come in contact with food
- Removable rubberized jar pad dampens sound and makes cleanup easy
- 120V, 60 Hz, 5-15P ⚡

Limited Two-Year Warranty  
cTUVus, NSF



BB340S

BB320

BB300

MODEL	CONTROL PANEL	CONTAINER
BB300	Classic toggle switch with HIGH, LOW, and PULSE functions	48 oz. copolyester
BB300S		48 oz. stainless steel
BB320	Electronic keypad with HIGH, LOW, and PULSE functions	48 oz. copolyester
BB320S		48 oz. stainless steel
BB340	Electronic keypad with HIGH, LOW, and PULSE functions and 99-second countdown timer	48 oz. copolyester
BB340S		48 oz. stainless steel



CAC138

48 oz. stainless steel jar



CAC132

48 oz. copolyester jars are stackable for easy storage



# NUBLEND® LIGHT-DUTY BAR BLENDER

## BB165

- 1 HP, 2-speed commercial motor
- Recommended for 1-25 cycles per day
- HI/LO/OFF and PULSE toggle switches
- 44 oz. polycarbonate jar
- Removable 2-piece jar lid
- 6 ft. cord with 3 prong plug
- 120V, 60 Hz, 5-15P ⚡

Limited One-Year Warranty  
cTUVus, NSF



CAC204

44 oz. copolyester container

# LIGHT-DUTY BAR BLENDERS

## BB145/BB145S

- ½ HP motor
- Recommended for 1-25 cycles per day
- HI/LO/OFF toggle switches
- 48 oz. polycarbonate jar (BB145) or 32 oz. stainless steel container (BB145S)
- Heavy-duty stainless steel blade
- User-replaceable drive coupling designed for durability and simple replacement
- 120V, 50/60 Hz, 5-15P ⚡

Limited One-Year Warranty  
cTUVus, NSF



BevBask



BB145S



CAC37

32 oz. stainless steel container



CAC29

48 oz. copolyester container





**Light-Duty Quik Stik® WSB35**

**Medium-Duty Quik Stik Plus® WSB40X**

**Heavy-Duty Big Stik® 2-Speed Immersion Blenders WSB2PPW, WSB250, WSB255, WSB260, WSB265, WSB270**

**Heavy-Duty Big Stik® EvolutionX® Immersion Blenders WSBPPWX, WSB500X, WSB550X, WSB600X, WSB650X, WSB700X**

	<b>100W</b>	<b>1/2 HP, 350W</b>	<b>1 HP, 750W</b>	<b>1.5 HP, 1,145W</b>
<b>MIXING CAPACITY</b>	3 Gallons	6 Gallons	10–50 Gallons	10–50 Gallons
<b>SHAFT SIZE</b>	7 Inches	10 Inches	12–21 Inches	12–21 Inches
<b>REMOVABLE SHAFT</b>	No	Yes	Yes	Yes
<b>INTERCHANGEABLE SHAFT</b>	No	NO	Yes	Yes
<b>SPEEDS</b>	2 Speeds 7,500 RPM and 18,000 RPM	Variable Speed 7,500 RPM to 18,000 RPM	2 Speeds 16,000 & 18,000 RPM	Variable Speed 5,000 to 18,000 RPM
<b>USAGE AND APPLICATION TYPE</b>	Light Duty	Medium Duty	Heavy Duty, High Volume Bulk-production, made easy	Heavy Duty, High Volume Maximum power with precise control over blend consistency
<b>RECOMMENDED APPLICATIONS</b>	Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade	Heavy food production: bulk soups, purées, sauces, dressings, syrups, guacamole, salsa, tapenade, batters, bulk mayonnaise		Delicate blending, refining textures, specialty menu items. Emulsions, mayonnaise, whipped cream, mixing, whipping, frostings, smooth sauces
<b>BEST FOR</b>	Basic blending in small batches	Precision control for everyday tasks	<b>Precision &amp; Control</b> Precision, versatility, and multi-application work	<b>Precision &amp; Control</b> Precision, versatility, and multi-application work
<b>WARRANTY</b>	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty	Limited Two-Year Warranty

## 7" LIGHT-DUTY QUIK STIK® IMMERSION BLENDER

**WSB35**

- 2-speed high-efficiency motor
- Fixed 7" stainless steel shaft and blade
- Lightweight and compact
- Perfect for all light-duty commercial applications
- 3-gallon (12-quart) capacity
- 120V, 100W, 60 Hz, 5-15P Ⓢ



Stainless steel blade



## 10" MEDIUM-DUTY QUIK STIK® IMMERSION BLENDER

**WSB40X**

- 1/2 HP, variable speed, heavy-duty motor
- Completely sealed 10" stainless steel shaft is easily removable and dishwasher safe
- Rubberized comfort grip and trigger design enables ergonomic grip at any angle
- All-purpose stainless steel blade
- 6-gallon, 24-quart capacity
- User-replaceable couplings on power pack and shaft
- Convenient cord wrap storage
- 120V, 350W, 60 Hz, 5-15P Ⓢ



Cord wrap storage



User-replaceable coupling

Stainless steel blade

**NEW**



WSB40X



**WSB35DS**

(Unit not included with display)



**WSB40XDS**

(Unit not included with display)

# BIG STIK® HEAVY-DUTY VARIABLE-SPEED IMMERSION BLENDERS

## Evolution X® Series — PERFECT FOR ARTISAN RECIPES

- Powerful 1.5 HP, 1,145W variable-speed motor (up to 18,000 RPM)
- Ergonomic dual-trigger handle and rubberized comfort grip for added control and reduced fatigue
- Patented pivoting second handle ensures balance, comfort, and control during use
- Electronic control panel with easy-touch buttons for seamless blending, puréeing, and emulsifying
- Precise speed selection (1-9) with LED indicators
- Durable user-replaceable couplings and serviceable cord for extended product life
- Universal power pack fits all shafts and whisk attachments
- All-purpose stainless steel blade for versatile use
- Removable and dishwasher-safe stainless steel shaft, completely sealed for large mixing capacity
- Continuous ON feature for hands-free operation
- Convenient cord wrap for easy storage

120V, 60 Hz, 5-15P Ⓢ

Limited Two-Year Warranty  
cETLus, NSF

- WSB500X** 12" shaft, 10-gallon/40-quart capacity
- WSB550X** 14" shaft, 15-gallon/60-quart capacity
- WSB600X** 16" shaft, 25-gallon/100-quart capacity
- WSB650X** 18" shaft, 35-gallon/140-quart capacity
- WSB700X** 21" shaft, 50-gallon/200-quart capacity
- WSBPPWX** 10" paddles, 10-gallon/40-quart capacity

- Mash 50 lb. of cooked potatoes in under a minute!
- Die-cast gears for optimal performance

cETLus, ETL Sanitation



**NEW**

**BIG STIK®  
EVOLUTION X®**



WSB500X WSB550X WSB600X WSB650X WSB700X WSBPPWX

**2 LIMITED YEAR WARRANTY**



Powerful 1.5 HP motor with digital controls for precision work



Ergonomic dual-trigger handles and rubberized comfort grip



Patented pivoting second handle ensures comfort and control

**WSBXDIS**

39" W x 79.125" H x 20" D — Dimensions do not include boxes. (Product boxes are not included with display.)



# BIG STIK® HEAVY-DUTY 2-SPEED IMMERSION BLENDERS

## WSB 2-Speed Series — PERFECT FOR BIG BATCH RECIPES

- Heavy-duty 1 HP, 750W 2-speed motor (16,000 & 18,000 RPM)
- 10- to 50-gallon capacity
- Color-changing LED to indicate Hi/Lo speed and status
- ON/OFF rocker switch and rubberized comfort grip and trigger design enable ergonomic grip at any angle
- Continuous ON feature
- User-replaceable couplings on power pack and shaft
- All-purpose stainless steel blade
- Convenient cord wrap for easy cord storage
- Rubberized comfort grip and second handle for safe and controlled operation
- Completely sealed stainless steel shaft is easily removable and dishwasher safe
- Universal power pack fits all shafts and whisk attachment

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty  
cETLus, NSF

- WSB250** 12" shaft, 10-gallon/40-quart capacity
- WSB255** 14" shaft, 15-gallon/60-quart capacity
- WSB260** 16" shaft, 25-gallon/100-quart capacity
- WSB265** 18" shaft, 35-gallon/140-quart capacity
- WSB270** 21" shaft, 50-gallon/200-quart capacity
- WSB2PPW** 10" paddles, 10-gallon/40-quart capacity

- Mash 50 lb. of cooked potatoes in under a minute!
- Die-cast gears for optimal performance

cETLus, ETL Sanitation

**NEW**



WSB250 WSB255 WSB260 WSB265 WSB270 WSB2PPW

### OPTIONAL ACCESSORIES

Interchangeable with both Evolution X® and 2-speed immersion blenders



- WSB50XST, WSB55XST, WSB60XST, WSB65XST, WSB70XST** 12-21" immersion blender stainless steel shafts
- WSB55XST - 14"**
- WSB60XST - 16"**
- WSB65XST - 18"**
- WSB70XST - 21"**
- WSB2WX** 10" stainless steel whisk attachment
- WSBWP** 10" whipping paddle set
- WSBCC** Immersion blender bowl clamp



**CAC206**  
Coupling replacement kit



**WSB01X**  
Immersion blender wall mount hanger (fits Evolution X®)



**WSBPPX**  
Heavy-duty Big Stik® Evolution X® power pack



**WSB01**  
Immersion blender wall mount hanger (fits 2-Speed Series)



**WSB2PP**  
Heavy-duty 2-Speed Big Stik® power pack

# HEAVY-DUTY SINGLE, DOUBLE & TRIPLE HEAD ELECTRONIC DRINK MIXERS

## WDMTX Series

Built for high-volume applications, guaranteeing superior performance and consistency, the redesign has removed all failure points by redirecting airflow, removing switches, and sealing all splash zones. Waring's drink mixer line is ready to keep up with the busiest ice cream shops and burger joints!

- Independent high-performance, 1 peak HP motor is 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
- Increased cup clearance: Slide cups into position without lift
- Fully automatic, cup-activated, one-handed START/STOP operation
- Heavy-duty, powder-coated die-cast steel housing
- **BONUS: CAC20 stainless steel malt beverage cups included** 120V, 60 Hz, 5-15P (UL)



Limited One-Year Warranty  
CTUVus, NSF



MODEL NUMBER	SOLID AGITATOR	BUTTERFLY AGITATOR	WAGON WHEEL	MALT CUP
WDM120TX	•	•	---	1
WDM240TX	•	•	•	1
WDM240TX	•	•	---	2
WDM240TXW	•	•	•	2
WDM360TX	•	•	---	3
WDM360TXW	•	•	•	3

Solid agitator is for hard ice creams and aerating for increased yield.  
Butterfly agitator is for softer ice creams and mixes.  
Wagon wheel agitator is for the toughest of mixes.



**TIMER**  
10-minute countdown timer with 3 speeds and pulse



**CUP CLEARANCE**  
Increased cup clearance – no need to lift before or after mixing

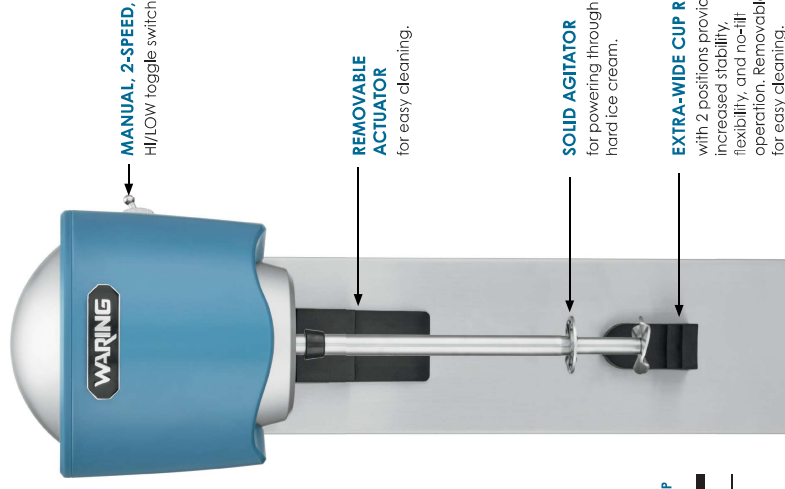
# SINGLE-SPINDLE DRINK MIXER

## WDM20

The **hands-free, cup-activated** WDM20 turns hard or soft ice cream into classic malts and milkshakes with a **1 peak HP high-performance motor**. Slide the stainless steel malt cup straight into position and toggle the 2-speed switch to make fast frozen drinks your customers will love. **Designed for front-of-house use** wherever delicious malts and milkshakes are in demand.

- Independent, high-performance 1 peak HP motor is user-replaceable for continuous operation
- Includes thermal protection to prolong motor life
- Includes 1 agitator and 1 dishwasher-safe stainless steel malt beverage cup
- Increased cup clearance: Slide cups into position without lift during operation
- 4 nonslip feet keep unit in place during operation
- Fully automatic, cup-activated, one-handed operation 120V, 130W, 60 Hz, 5-15P

Limited One-Year Warranty  
CTUVus, NSF



**MANUAL, 2-SPEED,**  
H/LOW toggle switch

**REMOVABLE ACTUATOR**  
for easy cleaning.

**SOLID AGITATOR**  
for powering through hard ice cream.

**EXTRA-WIDE CUP REST**  
with 2 positions provides increased stability, flexibility, and no-tilt operation. Removable for easy cleaning.



MODEL NUMBER	SOLID AGITATOR	BUTTERFLY AGITATOR	WAGON WHEEL	MALT CUP
WDM20	•	•	---	1

Solid agitator is for hard ice creams and aerating for increased yield.  
Butterfly agitator is for softer ice creams and mixes.  
Wagon wheel agitator is for the toughest of mixes.



**BONUS**  
Stainless steel malt beverage cup included

CAC20



**"Not only is it beautiful, but the size is great to make big batches of my favorite desserts. I can whip, knead, or cream anything I want to. The power this machine has is amazing. I can be kneading dough for several minutes and it will not warm up. It's also very quiet and easy to use. I love my Luna mixer!"**

— CHEF KARINA RIVERA  
Former pastry chef for Antonio Bachour and founder of @womenschef305. In 2020, she founded her own company, which focuses on online education and selling seasonal macarons.



## SHOP THE LUNA 7-QUART PLANETARY MIXER

Foodservice operations in need of a dependable heavy-duty mixer just found it. The Waring® WSM7L is equipped with a powerful ½ HP motor and 11 mixing speeds for efficiency and versatility, no matter how light or tough the job. Power through mashed potatoes and mix up batters for baked goods and desserts. Gear-driven design and thermal overload protection make this a mixer you can count on for years of top service.

LUNA PLANETARY MIXERS  
WSM SERIES



## THANKS TO WARING'S LIQUILOCK® SEAL SYSTEM,

you can process a full 4-quart bowl of liquids and wet ingredients without worrying about leaks! The cutter mixer bowl features a snap-lock lid with a removable gasket seal that is dishwasher safe for easy cleaning.

### MORE PRODUCT, LESS TIME, NO MESS

Sealed from bottom to top, our LiquiLock® Seal System allows you to process more product with no mess.

#### WF16S3A

Batch bowl with lid and removable gasket seal



#### WF16S2B

Removable gasket seal



## POUR IT ON WITH OUR PATENTED SEALED AND LOCKED S-BLADE



Designed to securely lock over the center hub and create a tight, liquid-proof seal, the blade stays in place – even when the bowl is lifted off the base. The built-in pour spout means pouring is always safe and easy, with no leaks or spills.





# WARING® PREP

## FOOD PROCESSORS 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	1,780	Dry: 4 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 ½" Dicing Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers) 1,400 lb/1275 qt</li> <li>Shredding (carrots) 1,025 lb/1050 qt</li> <li>Dicing (tomatoes) 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
 WF16S2B	2 HP <sup>®</sup>	1,780	Dry: 4 quarts (5.7 liters) Wet: 3 quarts (2.8 liters)	¾" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> <li>Slicing (cucumbers)* 1185 lb/1080 qt</li> <li>Shredding (carrots)* 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

 WFP145C	1 HP	1,780	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"> <li>Slicing (cucumbers)* 875 lb/660 qt</li> <li>Shredding (carrots)* 430 lb/450 qt</li> <li>Chopping (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	1,780	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"> <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 FOOD PROCESSORS

MODEL	POWER	SPEED	CUP CAPACITY	ACCESSORY BOWLS	APPLICATIONS	WARRANTY
 WCG75	¾ HP	1,780	3 cups dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes	Limited 1-Year Warranty
 WSG40	1 HP	20,000	3 cups dry 1.5 cups wet	2	Dry spices, pastes, sauces, whipped cream, herb blends	Limited 1-Year Warranty
 WSG30	¼ HP	19,000	1 cup (dry only)	3	Low volume dry spices and ingredients: cinnamon, paprika, etc.	Limited 1-Year Warranty

\*1.5 lb. loaves \*\*8-inch pie crusts @ peak input † with continuous-feed chute

# 4-QUART LIQUILOCK® SEAL SYSTEM COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSORS

## WFP16SC SERIES



- All the same great features and accessories as the WFP16SCD, but without the Dicing Grid
- 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, 5-1/2P Ⓢ  
ETL Sanitation

**Best warranty in the industry!\*\***  
Limited Five-Year Motor and Two-Year Parts and Labor



### CUTTER MIXER BOWL

Features a snap-lock lid with removable seal for easy cleaning



**INCLUDED!**  
10mm – 3/8" Dicing Kit  
WFP16SD2X



### WFP16SCDDIS

(Units not included with display)

### STANDARD ACCESSORIES INCLUDED WITH THE WFP16SC SERIES



**WFP16S1**  
Patented Sealed & Locked S-Blade



**WFP16S11**  
Sealed & Locked Stainless Steel Whipping Disc



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



**WFP16S12A**  
Reversible Shredding Stainless Steel Disc - Two Blades in One - Fine Shred and Coarse Shred



**WFP16SD2X**  
10mm – 3/8" Dicing Kit  
**WFP16SCD ONLY**

### OPTIONAL ACCESSORIES



#### DICING KITS

**WFP16S25**  
8mm – 3/8"  
**WFP16S26**  
10mm – 3/8"  
**WFP16S27**  
12mm – 3/8"



#### JULIENNE DISCS

**WFP16S22**  
4mm – 3/8"  
**WFP16S23**  
6.5mm – 1/2"  
**WFP16S24**  
8mm – 3/8"



#### GRATING DISC

**WFP16S16**



#### PUNCH TOOLS

**WFP16S19**  
for cleaning 8mm  
**WFP16S20**  
for cleaning 10mm  
**WFP16S21**  
for cleaning 12mm

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

# 3.5-QUART LIQUILOCK® SEAL SYSTEM COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSOR



WFP145C



- 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, 5~1.5P (1)

ETL Sanitation

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

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

### INCLUDED

Large 3.5-quart cutter mixer bowl



### STANDARD ACCESSORIES INCLUDED WITH WFP145C FOOD PROCESSOR



**WFP1451**  
Patented Sealed & Locked S-Blade for chopping, pureeing, and emulsifying



**WFP14511**  
Sealed & Locked Whipping Disc for whipping creams, butters, and more



**WFP14510**  
Patented Adjustable Slicing Disc (1–6mm) for fruits, vegetables, and more



**WFP14512**  
Reversible Shredding Disc for cheeses, vegetables, and more



**WFP143**  
Grating Disc for nuts, spices, cheeses, and more

# 4-QUART LIQUILOCK® SEAL SYSTEM BOWL CUTTER MIXER FOOD PROCESSOR



WFP16S



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

120V, 60 Hz, 5~1.5P (1)

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



### STANDARD ACCESSORIES INCLUDED WITH WFP16S FOOD PROCESSOR



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



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



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



**WFP16S12A**  
Reversible Shredding Disc has a fine shred on one side, coarse shred on the other side

### OPTIONAL ACCESSORIES



**WFP16S22**  
4mm – 1/2"  
**WFP16S23**  
6.3mm – 1/4"  
**WFP16S24**  
8mm – 5/16"

### JULIENNE DISCS

### GRATING DISC

**WFP16S16**

\*Peak input electric cutter mixer bowl/continuous-feed food processors

Additional discs available.

## 3.5-QUART LIQUILOCK® SEAL SYSTEM BOWL CUTTER MIXER FOOD PROCESSOR

WFP14S/WFP14SW



- 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  
• Comes with patented, sealed, and locked S-blade and whipping disc only  
120V, 60 Hz, 5~1.5P (Ⓢ)  
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



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

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

**WFP14S12**  
Reversible Shredding Disc for cheeses, vegetables, and more

**WFP143**  
Grating Disc for nuts, spices, cheeses, and more

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

## 2.5-QUART LIQUILOCK® SEAL SYSTEM BOWL CUTTER MIXER FOOD PROCESSOR

WFP11S/WFP11SW



- 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  
• Comes with patented, sealed, and locked S-blade and whipping disc only  
120V, 60 Hz, 5~1.5P (Ⓢ)  
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



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

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

**WFP11S6**  
Reversible Shredding Disc for cheeses, vegetables, and more

**WFP113**  
Grating Disc for nuts, spices, cheeses, and more

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

## PRO PREP<sup>®</sup> CHOPPER GRINDER

WCG75

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



## 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
- cTUVus, NSF



## 1-CUP ELECTRIC SPICE GRINDER

WSG30

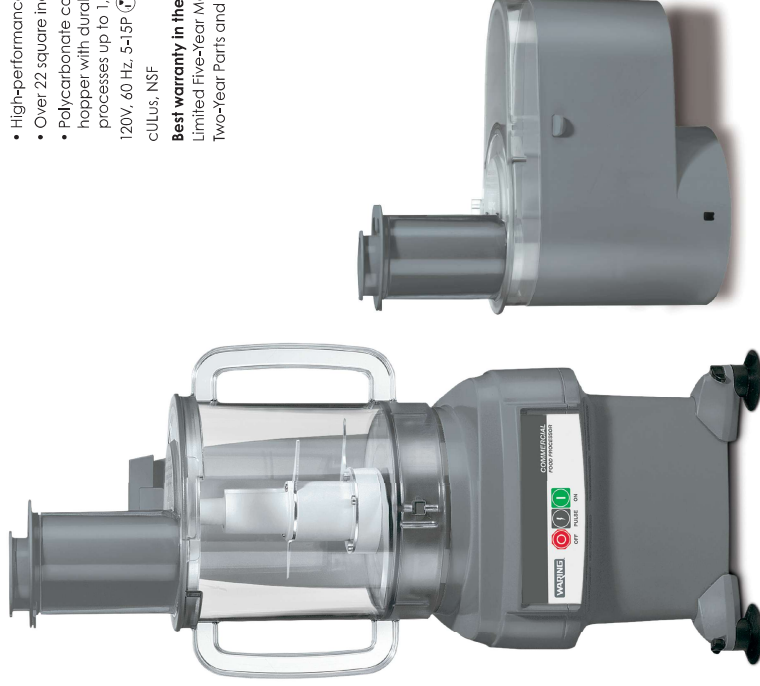
- Finely grinds cinnamon sticks, nutmeg, peppercorns, and much more in seconds
- High-performance commercial-grade motor – 19,000 RPM
- Heavy-duty, brushed stainless steel housing with safety interlock lid
- PULSE actuation to easily manage consistency of grind
- Includes 3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades
- 175W, 120V, 60 Hz, 5-15P Ⓢ
- Limited One-Year Warranty
- cTUVus, NSF



## 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



CAF31A  
S-Blade



CAF20  
¾" Shredding Disc



CAF12  
½" Slicing Disc



CAF18  
½" Slicing Disc



CAF24  
½" Dicing Disc



CAF25  
¾" x ½" Dicing Disc

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



## 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 fillers make cleanup simple and quick
- Polycarbonate motor housing
- 120V, 180W, 3,600 RPM, 60 Hz, 5-1SP Ⓢ Limited One-Year Warranty



## 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 pouches:  
**WCVQT150** – 7" W x 11" L, 50 count  
**WCVQT100** – 11" W x 12.5" L, 50 count  
 120V, 380W, 5-1SP Ⓢ

Limited One-Year Warranty  
 cETLus, NSF



## LIGHT-DUTY CITRUS JUICER

BJ120C

- Compact design creates a 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, 150W, 100 RPM, 60 Hz, 5-1SP Ⓢ 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
- 1,800 RPM for maximum juice yield
- 120V, 375W, 1800 RPM, 60 Hz, 5-1SP Ⓢ Limited One-Year Warranty

cTUVus, NSF



### 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 then 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.



### ADDITIONAL POUCHES/ROLLS AVAILABLE

Thickness 3 mil

- WCVQT150** – 7" W x 11" L, 50 count
- WCVQT100** – 7" W x 11" L, 100 count
- WCVZQT150** – 11" W x 12.5" L, 50 count
- WCVZQT100** – 11" W x 12.5" L, 100 count
- WCV333R** – Roll (11" W x 33' L)
- WCV66R** – Roll (11" W x 66' L)



11" Pouch

7"



11" Pouch

12.5"



11" Roll

33'



11" Roll

66'

## 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



#### WCIC25IDL

See-through batch bowl lid

#### WCIC25PDL

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

#### WCIC25BWL

Removable stainless steel batch bowl



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



Mix-ins combine easily without interrupting the process

**WCIC20IDL**  
 See-through batch bowl and mix-in lids

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

**WCIC20BWL**  
 Removable aluminum batch bowl

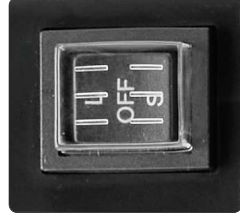
## COMMERCIAL ICE CRUSHER

### WIC50

**NEW**

- High-output performance **crushes up to 600 lb. of ice per hour**
- Adjustable ice sizes at the flip of a switch
- Choose small or large sized crushed ice for any application
- 5 lb. capacity ice cube hopper
- 10.5 lb. removable ice bucket
- Efficient and easy-to-use countertop design
- Powerful heavy-duty commercial motor and self-feeding blades
- Durable commercial grade stainless steel housing
- Built-in interlock protection for enhanced safety: Ice hopper lid must be closed and bucket in place to activate blades
- White LED ready indicator lights the ice bucket when the unit is ready for loading
- Removable drip grate
- Cord wrap on back of unit for tidy storage and convenience
- Crushes bagged or cubed ice
- Great for beverages, raw seafood bars, store frozen display cases, concession stands, catering, and more

120V, 110W, 5-15P Ⓢ  
 Limited One-Year Warranty  
 ETL Sanitation, cETLus



#### ADJUSTABLE SIZE

Select large or small crush size to activate

#### DURABLE & EFFICIENT

Commercial-grade stainless steel blades

#### LARGE HOPPER

High-capacity 5-lb. ice cube hopper

#### TIDY STORAGE

Cord wrap for easy storage on back of unit

# LUNA PLANETARY MIXERS

## WSM SERIES

### WSM7L

- Gear-driven, permanent lube transmission
- Large 7-quart stainless steel bowl with stainless steel handle
- Heavy-duty ½ HP motor, 350W, 60 Hz
- 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



*Luna* 7

WSM7L – ½ HP



WSM7LMP  
WSM10LMP  
WSM20LMP

Mixing paddle



WSM7LW  
WSM10LW  
WSM20LW

Chef's whisk



WSM7LDH  
WSM10LDH  
WSM20LDH

Dough hook



WSM7LBL  
WSM10LBL  
WSM20LBL

Mixing bowl

### STANDARD ACCESSORIES INCLUDED WITH ALL LUNA SERIES MIXERS

## NOW WITH TIMERS!



*Luna* 10

WSM10LT – ¾ HP



*Luna* 20

WSM20LT – 1 HP

### WSM10LT / WSM20LT

- Integrated, easy-to-use 99-minute countdown timer
  - Automatically stops mixer when time reaches 0:00
- Ensures consistent results every time
- 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 On-Site Motor Warranty, One-Year Parts & Labor

**WSM10LT:** 10-quart stainless steel bowl, ¾ HP induction motor, 450W, 60 Hz

**WSM20LT:** 20-quart stainless steel bowl, 1 HP induction motor, 1100W, 60 Hz

# PROFESSIONAL FOOD SLICERS

WCS Series



## WCS220/250 – 8.5" & 10"

Light-duty slicers  
¾ HP\* commercially rated motor

## WCS300 – 12"

Medium-duty slicer  
1 HP\* commercially rated motor

- Blades crafted in Italy of tempered hard chrome for long-lasting sharpness
  - Compact slicers are designed for small operations that require occasional slicing
  - Slice meats and cheeses for sandwiches, appetizers, salads, or charcuterie programs
  - Cast-aluminum base and carriage ensure sturdy slicing
  - High-efficiency, ventilated induction motor prevents overheating and runs quietly
  - Belt driven with fixed blade for slicing ease and precision
  - Easily adjustable slicing thickness from 0--.59" (0-14.9mm)
  - Made in Italy
  - 120V, 5-15P (⚡)
- Limited One-Year Warranty  
cTUVus, NSF

MODEL	BLADE SIZE
WCS200SV	8.5"
WCS250SV	10"
WCS300SV	12"



## EASY-TO-CLEAN DESIGN

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

\* Peak Input

# KNIFE SHARPENER

WKS800

- 2 grinding wheels (fine/coarse), one stropping wheel
  - Grinds at 18° to 22° angles – optimum angles recommended by knife manufacturers
  - Stropping wheel operates in reverse direction for more efficient removal of burrs and polishing of the blade
  - Magnetized drawer under grinding wheel captures metal shavings
- 120V, 60 Hz, 5-15P (⚡)  
Limited One-Year Warranty  
cULus, NSF



# PORTABLE RECHARGEABLE WINE BOTTLE OPENER

WWO120

- Removes 120 corks with one full charge
  - Removes synthetic corks with ease
  - Compact stainless steel housing
  - Easy-to-use, 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





"The POD not only opens up **your own treasure chest of culinary creativity**, it does it with food safety in mind. You can now ferment and create to infinity at the push of a button."

—CHEF JEREMY UMANSKY  
Fermentation Maverick  
and Author



**THIS IS A GAME CHANGER**



**PLANTIPOD® BY WARING®  
FERMENTATION CHAMBER**  
WPP600

**YOUR COMPLETE SOLUTION FOR  
PLANT-BASED MENU INNOVATION –  
THE PLANTIPOD® BY WARING®  
FERMENTATION CHAMBER**

In partnership with Plantit Protein®, Waring is launching a revolutionary, first-of-its-kind tool that will enable you to safely and consistently ferment foods, producing tempeh, koji, and many other ferments with the push of a button. The system is turnkey, safe, and profitable. Ferment up to 8 lb. of food per pod per day. The PlantitPOD® by Waring® empowers chefs to do more of what they do best!

# HEAVY-DUTY CAST-IRON BELGIAN WAFFLE MAKER

## WWHD500



### HEAVY DUTY / HIGH DURABILITY

- Built to withstand extended use and the busiest of environments



### EDGE-TO-EDGE EVEN HEAT DISTRIBUTION

- Perfectly cooked waffles, each and every time



### OPTIMAL HEAT RETENTION AND RECOVERY

- Quick recovery time between waffles



### LIFESPAN

- Longer lifespan than traditional nonstick plates



### PROGRAMMABLE TEMPERATURE & TIME

- Located on the rear of the control box
- Ideal for front-of-house operations



### AUTOMATIC COUNTDOWN TIMER

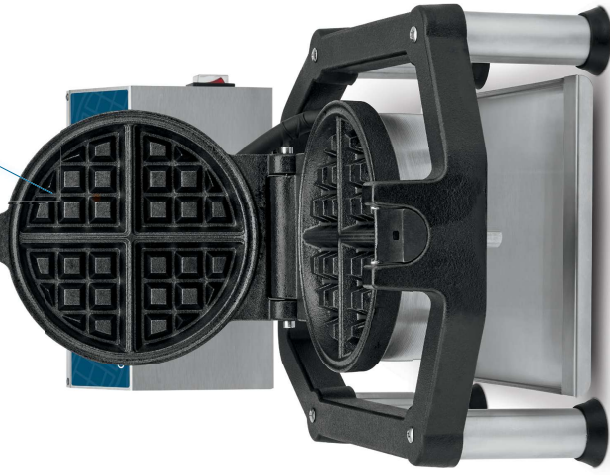
- Triggered when waffle plate is rotated

- Rotary feature for even baking and browning
  - Easy I-handle design to eliminate user confusion during operation
  - Cast-iron guardrails and nonstick rubber feet for greater unit stability
  - Dishwasher-safe removable stainless steel drip tray
  - Great for high-volume chains, continental breakfasts, and ice cream shops
- Limited One-Year Warranty  
 120V, 1600W, 60 Hz, 5-15P Ⓢ  
 cETLus, NSF

**NEW**



**PRESEASONED PLATES**



**JUST POUR, CLOSE, & FLIP**

**WAFFLE IRON**

**00:00**

**WARNING**

**READY IN MINUTES!**

COUNTDOWN TIMER ON UPPER CONTROL PANEL

**Press and Hold for Settings**

**+** To adjust cook time and temperature, press and hold center button for three seconds - press again to toggle between time and temperature

**-** Press + or - to adjust. Settings will be automatically saved after 3 seconds.

TEMP AND TIME CONTROLS ON REAR PANEL

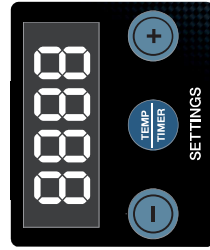
**NEW**

## SINGLE BELGIAN WAFFLE MAKER WITH AUTOMATIC COUNTDOWN TIMER

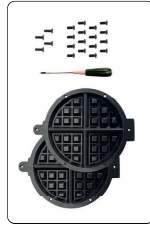
WW185X

- PFAS-free ceramic-coated nonstick plates\* allow for easy removal of waffles and quick cleanup
  - Produces up to 25 Belgian waffles (1" thick) per hour
  - Precision digital temperature control from 125°F to 425°F
  - Versatile heat range to keep waffles warm or cook to golden perfection
  - Programmable timer up to 10 minutes for repeatable results
  - Heavy-duty, commercial construction for durability
  - Rotary feature for even baking and browning
  - READY-TO-BAKE LED indicator, plus audio chime signals when the unit is ready to cook and when the waffle is ready to serve
  - Removable, dishwasher-safe drip tray makes cleanup quick and easy
  - Waffle plates can be easily replaced if scratched. Replacement kits: WW180XRP and WMB400XRP
- 120V, 1200W, 60 Hz, 5-15P Ⓢ  
Limited One-Year Warranty, 90-day plate warranty  
cETLus, NSF

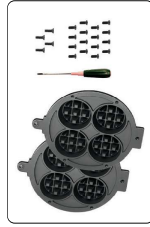
**PFAS FREE\***  
NO INTENTIONALLY ADDED PFAS



**NEW DIGITAL TIMER AND TEMP CONTROLS WITH AUTOMATIC COUNTDOWN**



**WW180XRP**  
Belgian Waffle Plate Replacement Kit



**WMB400XRP**  
Mini Belgian Waffle Plate Replacement Kit

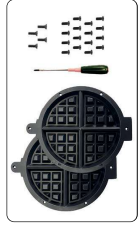
\*No intentionally added PFAS

## SINGLE WAFFLE MAKERS, BELGIAN OR CLASSIC WW180X/WWD180X

**WW180X** – Produces up to 25 1-inch-thick Belgian waffles per hour

**WWD180X** – Produces up to 35 ¾-inch-thick waffles per hour

- Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and ready-to-bake LED indicators
  - Waffle plates can be easily replaced if scratched. Replacement kit: WW180XRP/WWD180XRP
- 120V, 1200W, 60 Hz, 5-15P Ⓢ  
Limited One-Year Warranty, 90-Day Plate Warranty  
cETLus, NSF



WW180XRP/WWD180XRP



WW180X

WWD180X

## DOUBLE WAFFLE MAKERS, BELGIAN OR CLASSIC WW200/WWD200

**WW200** – Produces up to 50 1-inch-thick Belgian waffles per hour

**WWD200** – Produces up to 60 ¾-inch-thick waffles per hour

- Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and ready-to-bake LED indicators
  - 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  
cETLus, NSF



WW200

WWD200



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



Embedded heating element for precise temperature control.

## 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
  - Ceramic-coated nonstick cooking surface allows for easy food removal and 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 Ⓢ



WWCM180

#### 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
  - Ceramic-coated nonstick cooking surface allows for easy food removal and 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 Ⓢ



WWCM200

#### INCLUDED



**CAC121**  
Rolling and Forming Tool



**CAC121S**  
Small Rolling and Forming Tool



**CAC122**  
Waffle Bowl Forming Tool

#### OPTIONAL ACCESSORIES

## SINGLE MINI BELGIAN WAFFLE MAKER

### WMB400X

- Produces up to 100 mini Belgian waffles per hour
  - Waffles are 1 inch thick, 2 3/4 inches in diameter
  - Heavy-duty die-cast housing
  - Rotary feature for even baking and browning
  - Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and ready-to-bake LED indicators
  - Waffle plates can be easily replaced if scratched.
- Replacement kit: WMB400XRP  
120V, 1200W, 60 Hz, 5-15P Ⓢ  
Limited One-Year Warranty,  
90-day plate warranty  
cETLus, NSF



WMB400XRP



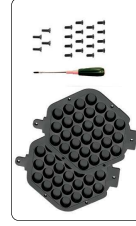
## BUBBLE WAFFLE MAKER

### BW300X

- 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
  - Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
  - Audible beep signals when unit is ready and when waffle is cooked
  - Power ON and ready-to-bake LED indicators
  - Waffle plates can be easily replaced if scratched.
- Replacement kit: BW300XRP  
120V, 1200W, 60 Hz, 5-15P Ⓢ  
Limited One-Year Warranty,  
90-day plate warranty  
cETLus, NSF



30 bubbles!  
8.5 x 7 inches



BW300XRP



## SIDE-BY-SIDE DOUBLE BELGIAN WAFFLE MAKER

### WW300BX

- Dual-carriage design
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Ceramic-coated nonstick cooking surface allows for easy food removal and 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-inch-thick Belgian waffles per hour
- Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P ⚡  
cETLus, NSF



## SIDE-BY-SIDE SINGLE BELGIAN WAFFLE MAKERS

### WW250X2/WW250BX2

- Dual-carriage design
- Heavy-duty die-cast housing is durable and easy to clean
- Rotary feature for even baking and browning
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Ready lights and audible chimes signal when units are ready to cook and when waffles are ready to serve
- Independent power ON and ready-to-bake LED indicators
- Independent adjustable temperature controls let you cook different batters separately at the same time
- Removable dishwasher-safe drip trays make cleanup quick and easy
- Waffle plates can be easily replaced if scratched

Replacement Kit: WW180XRP

Limited One-Year Warranty, 90-Day Plate Warranty

**WW250X2** – 120V, 2400W, 60 Hz, 5-20P ⚡

Produces up to 50 1-inch-thick

Belgian waffles per hour

**WW250BX2** – 208V, 2700W, 60 Hz, 6-15P ⚡

Produces up to 60 1-inch thick

Belgian waffles per hour

ETLus, NSF



WW180XRP

## USER-REPLACEABLE WAFFLE PLATES

Waring steps up to the plate when it comes to convenience. Our X Series Belgian waffle makers are designed with plates that users can easily replace on their own, with no need for outside support, saving them time and money. Should the plates ever be scratched or acquire too much buildup, users can purchase a simple replacement kit that spares them the expense of having to buy a new waffle maker and extends the life of the existing one.



## 1-GALLON SYRUP DISPENSER

### WSD1G

- 304 stainless steel housing and cover
- Fits a standard 1-gallon syrup container
- Dispenses approximately 1 oz. per press
- Large ergonomic handle requires less than 5 lb. of pressure to pump
- Pump screws directly into syrup container
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Built for use with maple and breakfast syrups
- Limited 90-Day Warranty



## GELATO PANINI PRESS

### WICSP180

- Bake times from 5 to 15 seconds for the perfect gelato panini
  - Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
  - Embedded heating element to perfectly seal your gelato panini
  - Heavy-duty die-cast housing
  - Electronic control panel for easy cleanup
  - Audible beep signals when unit is ready and when bun is warmed
  - Power ON and ready-to-bake LED indicators
- 120V, 1200W, 60 Hz, 10 amps, 5-15P Ⓢ  
 Limited One-Year Warranty  
 cETLus, NSF



4-inch diameter opening



**1** Cut bun in half and add gelato and any toppings.



**2** Place gelato panini into press and cook.



**3** Cut 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, and dessert decorations, and for manipulating the texture of fruits like strawberries and grapes. Mixologists use it 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: 90°F–180°F (32°C–82°C)
  - View temperature in °F or °C
  - Set timer up to 99 hours; automatic shutoff when timer lapses
  - Ten 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



## WARING XPRESS™ MULTIPURPOSE COOKTOP WSC300



### THE ART OF MAKING CRÊPES JUST GOT EASY!

- 1 Set time & temp
- 2 Pour
- 3 Press...for perfect results, every time!



## THE WARING XPRESS™ IS NOT JUST FOR CRÊPES!

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

- 13.5-inch multipurpose cooktop
- Quickly and easily cook sweet or savory crêpes, quesadillas, tortillas, cheese crisps & more!
- 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
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Electronic touchpad with precise temperature controls from 125°F–425°F (50°C–218°C)
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone crêpe spatula to fold crêpes and easily remove foods without scratching nonstick surface

Limited Two-Year Warranty  
120V, 1800W, 5-15P  
cTUVus, NSF



**CACT173**  
Silicone Crêpe  
Spatula

## 16" ELECTRIC CRÊPE MAKER WSC160X/WSC165BX

- Large 16" aluminum 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



**CACT107**  
Stainless Steel  
Batter Spreader

**CACT108**  
Stainless Steel  
Spatula

# POD<sup>®</sup>

PLANIT<sup>®</sup>  
FERMENTATION CHAMBER  
by **WARING**

WPP600

The PlanitPOD<sup>®</sup> by Waring<sup>®</sup> is the ultimate solution for effortlessly crafting tempeh, koji, and other blends like never before. Designed for both novice and seasoned fermenters, this first-of-its-kind fermentation chamber streamlines the process, ensuring optimal conditions for perfect results every time. Whether you're a culinary enthusiast or a professional chef, unlock a world of flavor possibilities with ease. Revitalize your fermentation journey today with the PlanitPOD<sup>®</sup> by Waring<sup>®</sup> Fermentation Chamber — where simplicity meets excellence.

**NEW**



## A NEW WORLD OF FLAVOR AWAITS

The Planit™ system gives chefs a whole new toolbox of flavors and textures

From center-of-plate proteins to incredible ingredient applications!



PLANIT PROTEIN<sup>®</sup> TACOS



MIDDLE EASTERN SPICED  
PLANIT PROTEIN<sup>®</sup> WITH  
HUMMUS AND  
PICKLED VEG



PLANIT PROTEIN<sup>®</sup>  
DOUBLE  
CHEESE<sup>®</sup> BURGER<sup>™</sup>



PFC SANDWICH  
WITH BUFFALO SAUCE

Empowers chefs to do more of what they do best!

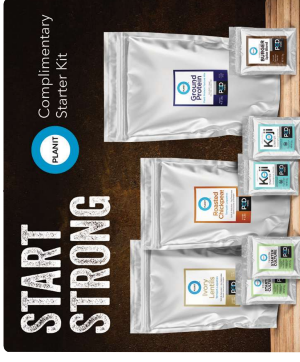
The PlanitPOD<sup>®</sup> by Waring<sup>®</sup> is a revolutionary fermentation chamber designed for consistency, safety, and ease of use when growing plant proteins, tempeh, and koji.

- Preprogrammed and validated recipes for tempeh, koji, and Planit Protein<sup>®</sup> blends
- Time-efficient cooking:
  - Tempeh & Planit Protein<sup>®</sup> blends ready in just 24 hours
  - Koji ready in 51 hours
- Low-temperature pasteurization cycle included at the end of each growing cycle
- High-temperature sanitization cycle to prepare the chamber for the next cooking cycle
- Export HACCP data logs via USB dataport
- Internal airflow design gives PlanitPOD<sup>®</sup> by Waring<sup>™</sup> a stable environment for perfect growth
- Digital control panel with LEDs that cycle through each program function
- Beep to alert the end of each cycle
- Heavy-duty construction
- Durable stainless steel A-frame is removable for easy cleaning
- Removable door for easy cleaning
- Removable condensation tray is dishwasher safe for easy cleaning
- Silicone ventilation ports are removable and dishwasher safe for easy cleaning
- Includes dishwasher-safe stainless steel fermentation tray

120V, 60 Hz, 600W, 5-1.5P (i)

Limited One-Year Warranty

cULUS, NSF



### STARTER KIT INCLUDES

- TWO** batch-size packets of our U.S.-made Rhizopus oligosporus tempeh culture
- TWO** batch-size packets of our Japan-made koji culture for multiple applications
- ONE** batch-size bag of Roasted Chickpeas for fresh, soy-free tempeh
- ONE** batch-size bag of Ivory Lentils as an alternative tempeh texture and flavor
- ONE** batch-size bag of our Ground Protein Blend; flexible, meatless-texture base
- ONE** batch-size packet of our Burger Fermenting Spices; for use with our Ground Protein Mix



## COMMERCIAL RICE/MULTI-COOKERS & WARMERS

WRC40/WRC60



### FEATURE HIGHLIGHTS

#### Versatile Multi-Cooker

Cooks more than just rice: Prepare stews, soups, oatmeal, grits, mac & cheese, and more.

#### Digital Touchpad Controls

Simple interface with multiple cooking modes, including rice, porridge, and soup.

#### Durable Double-Wall Design

Brushed stainless steel housing with insulated, heated lid for consistent, even cooking.

#### Heavy-Duty Nonstick Pot

Removable ceramic-coated inner pot makes cleanup easy and resists wear over time.

#### Keep Warm Function

Automatically holds food at the perfect serving temperature for up to 8 hours.

- Durable brushed stainless steel housing
- Easy-to-use touchpad digital controls – for cooking rice, porridge/oatmeal, soup/brain
- 2 rice cook functions: Smart Cook and Quick Cook
- WRC40:** Makes up to 40 cups of cooked rice
- WRC60:** Makes up to 60 cups of cooked rice
- Keep Warm function – keeps rice warm for up to 8 hours
- Automatically shifts to Keep Warm mode when food has finished cooking
- Countdown timer
- Insulated double-wall stainless steel construction
- Removable heavy-duty, nonstick ceramic inner pot for easy cleaning
- Hinged lid is heated to ensure even cooking from all sides
- Moisture cup collects water to minimize mess on counter
- Nonslip rubber feet
- Includes 1 rice paddle and 1 measuring cup (1 standard rice cup = ¾ US cup or 180 ml)
- Includes 1 silicone anti-scorch protection pad to prevent sticking
- Cooks white, brown & jasmine rice
- Also cooks grits, oatmeal, hard-boiled eggs, mac & cheese, and more

Limited One-Year Warranty

MODEL	LISTING	ELECTRICAL POWER
NEW WRC40	ETLus, ETL Sanitation	120V, 1600W, 60 Hz, 5-15P Ⓢ
NEW WRC60	ETLus, ETL Sanitation	120V, 1800W, 60 Hz, 5-15P Ⓢ

**NEW**



## MAXIMIZE YOUR MENU VARIETY!

- Durable brushed stainless steel housing
- Easy-to-use touchpad digital controls – for cooking rice, porridge/oatmeal, soup/brain
- 2 rice cook functions: Smart Cook and Quick Cook
- WRC40:** Makes up to 40 cups of cooked rice
- WRC60:** Makes up to 60 cups of cooked rice
- Keep Warm function – keeps rice warm for up to 8 hours
- Automatically shifts to Keep Warm mode when food has finished cooking
- Countdown timer
- Insulated double-wall stainless steel construction
- Removable heavy-duty, nonstick ceramic inner pot for easy cleaning
- Hinged lid is heated to ensure even cooking from all sides
- Moisture cup collects water to minimize mess on counter
- Nonslip rubber feet
- Includes 1 rice paddle and 1 measuring cup (1 standard rice cup = ¾ US cup or 180 ml)
- Includes 1 silicone anti-scorch protection pad to prevent sticking
- Cooks white, brown & jasmine rice
- Also cooks grits, oatmeal, hard-boiled eggs, mac & cheese, and more

Limited One-Year Warranty

### INCLUDED ACCESSORIES



RICE PADDLE



MEASURING CUP



SILICONE ANTI-SCORCH PROTECTION PAD

## PASTA COOKER & RETHERMALIZER WPC100



- 12-L (13.1 qt.) max water capacity
- Cook up to 4 lb. 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 stand-alone or plumbed in

Limited One-Year Warranty  
240V, 3600W, 6-20P (1)  
cULus, NSF



### INCLUDED ACCESSORIES



**WPC100RB**  
4 Round Baskets:  
Cook 0.5 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



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

- 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 up to 570°F
  - Power ON and Ready indicator lights
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
- Limited One-Year Warranty  
cULus, NSF



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



WFG150

WPG150/WPG150B

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

## 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 up to 570°F
  - Heat-resistant handles
  - Heavy-duty grill brush included
- 120V, 1800W  
Limited One-Year Warranty  
cULus, NSF

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200	Ribbed	7.75" x 14.5"	120V, 1800W, 5-15P (2)

# PANINI SUPREMO® / TOSTATO SUPREMO® LARGE ITALIAN-STYLE PANINI GRILLS

## WPG250TX/WFG250/WDG250 SERIES



**CACT105**  
Heavy-duty grill brush included with all panini grills

- 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 up to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CACT105) Limited One-Year Warranty cULus, NSF



WPG250TX

MODEL	SURFACE	SIZE	ELECTRICAL POWER
NEW WPG250TX	Ribbed		120V, 1800W, 5-15P Ⓞ
WFG250/T*	Flat	14.5" x 11"	120V, 1800W, 5-15P Ⓞ
WDG250/T*	Ribbed Top / Flat Bottom		120V, 1800W, 5-15P Ⓞ
WPG250B/T*	Ribbed		208V, 2400W, 6-15P Ⓞ

\*T models feature a 20-minute reprogrammable timer

# TOSTATO SUPREMO® FULL-SIZE 14" X 14" FLAT TOASTING GRILLS

## WFG275TX



**CACT105**  
Heavy-duty grill brush included with all panini grills

**NEW**

- Flat cast-iron plates for even heat distribution and quick cooking time
- Digital countdown timer with 4 programmable stations
- Improved adjustable, hinged, auto-balancing top plate to suit all foods up to 3" thick
- Large 14" x 14" cooking surface, ideal for reheating tortillas, grilling sandwiches, quesadillas, and more
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 570°F
- Power ON and READY indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CACT105) Limited One-Year Warranty cULus, NSF



MODEL	SURFACE	SIZE	ELECTRICAL POWER
NEW WFG275TX	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
- Heavy-duty grill brush included (CACT105) Limited One-Year Warranty cULus, NSF

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

\*T models feature a 20-minute reprogrammable timer

**NEW**

**ALL NEW "TX" MODELS INCLUDE:**



**DIGITAL COUNTDOWN TIMER**  
4 programmable stations



**IMPROVED LEVELING HINGE SYSTEM**

## HEAVY-DUTY SINGLE-DECK PIZZA OVEN WPO500



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

120V, 1800W, 5-15P (Ⓢ)  
Limited One-Year On-Site Warranty  
cULus, NSF



**UNIT IS STACKABLE**  
No stacking kit required.

MODEL	DOOR/CHAMBER	INTERIOR DIMENSIONS (INCHES)		
		WIDTH	DEPTH	HEIGHT
WPO500	Single Door, Single Chamber	18	18	4

## HEAVY-DUTY DOUBLE-DECK PIZZA OVENS WPO700/WPO750

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

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

**WPO750** – Two independent chambers with their own deck controls can operate at different temperatures simultaneously  
– ON/OFF controls for top and bottom elements in each chamber

240V, 3200W, 6-20P (Ⓢ)  
Limited One-Year On-Site Warranty  
cULus, NSF



MODEL	DOOR/CHAMBER	INTERIOR DIMENSIONS (INCHES)		
		WIDTH	DEPTH	HEIGHT
WPO700	Single Door, Double Chamber	18	18	4
WPO750	Double Door, Double Chamber	18	18	4

## 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

MODEL	DOOR/CHAMBER	INTERIOR DIMENSIONS (INCHES)		
		WIDTH	DEPTH	HEIGHT
WPO100	Single Door, Single Chamber	16	14.3	4

## 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 decks 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



MODEL	DOOR/CHAMBER	INTERIOR DIMENSIONS (INCHES)		
		WIDTH	DEPTH	HEIGHT
WPO350	Double Door, Double Chamber	16	14.3	4



## ON-SITE WARRANTY

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

## WARING® PIZZA OVEN SERIES

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



## COMMERCIAL MEDIUM-DUTY 0.9 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
  - 0.9 cubic feet, 120V, 5-15P Ⓢ
- Input: 1500W  
Output: 1000W  
Limited One-Year Warranty  
cULus, FCC, ETL Sanitation



## QUARTER-SIZE CONVECTION OVENS

WCO250X/WCO250XC

- Convection bake, roast, bake, and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- Temperature settings: from 150°F to 500°F
- 0.9 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



## 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 magnetrans), 6-15P Ⓢ
- Limited One-Year Warranty  
cULus, FCC, ETL Sanitation



## HALF-SIZE CONVECTION OVENS

WCO500X/WCO500XC

- Convection bake, roast, bake, and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- Temperature settings: from 150°F to 500°F
- 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, NSF

**WCO500XC**

120V, 1700W, 60 Hz, 5-20P Ⓢ

cULus, NSF  
Limited One-Year Warranty



## 14" ELECTRIC COUNTERTOP GRIDDLE

### WGR140X



- Large 14" x 16" x 0.5" grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables, and more
- Consistent, even heat distribution
- Brushed stainless steel construction
- Large fully removable 11" 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

**0.5 INCH THICK GRILLING SURFACE**

120V, 1800W, 5-15P Ⓢ  
Limited One-Year Warranty  
ETLus, NSF

## 24" ELECTRIC COUNTERTOP GRIDDLE

### WGR240X



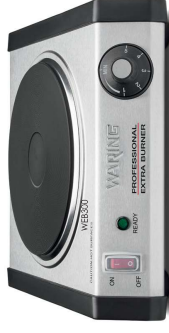
- Extra-large 24" x 16" x 0.5" grilling surface – perfect for larger items such as quesadillas, omelets, and pancakes
- Consistent, even heat distribution
- Brushed stainless steel construction
- Oversize fully removable 21" grease tray
- Extra-tall steel splash guards with tapered front end for protection against grease and spills
- Adjustable thermostat to 570°F
- Heat-resistant handles
- 4" adjustable legs

**0.5 INCH THICK GRILLING SURFACE**

240V, 3300W, 6-20P Ⓢ  
Limited One-Year Warranty  
ETLus, NSF

## SINGLE & DOUBLE BURNERS

### WEB300/WDB600X



- Heavy-duty cast-iron burner plates

**WEB300** – 1300W large plate

**WDB600X** – 1800 total watts; two large 900W plates for fast cooking, 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



**NEW**

WDB600X  
Two 7.5" diameter

COOK

## SINGLE LIGHT-DUTY INDUCTION RANGE

### WH200

- 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)
  - 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



WH200

#### PAN SPECIFICATIONS

- Accepts minimum pan size of 4" in diameter, cooking surface of 11.5" x 11.75"
- Recommended use with bottom-diameter pans of 9" for optimal performance
- Compatible with bottom-diameter pans up to 10.25" (maximum bottom-diameter)

## SINGLE & DOUBLE HEAVY-DUTY INDUCTION RANGES

### WIH400X/WIH400B/WIH800

**NEW**

WIH400X



- 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® 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)
- WIH400X** – 120V, 1800W, 5-15P Ⓢ  
**WIH400B** – 208/240V, 2900/3300W, 6-15P Ⓢ  
**WIH800** – 240V, 2x 1800W (3600W), 6-15P Ⓢ  
 Limited One-Year Warranty  
 cETLus, NSF

#### PAN SPECIFICATIONS

- Recommended use with bottom-diameter pans of 9" for optimal performance
- Compatible with bottom-diameter pans up to 10.25" (maximum bottom-diameter)

#### INNOVATIVE STEP DESIGN

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



WIH800

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

## 10 LB. DEEP FRYER

### WDF1000

- Includes 2 twin baskets (TFB10), 1 large single basket (LFB10), and 1 night cover (NC100)
  - Hinged heating elements and removable stainless steel tanks for easy cleaning
  - 30-minute timer and variable temperature controls up to 390°F
- Limited One-Year Warranty  
 ULus, NSF

#### MODEL ELECTRICAL POWER

WDF1000 | 120V, 1800W, 5-15P Ⓢ

## 8.5 LB. DEEP FRYERS

### WDF75RC/WDF75B

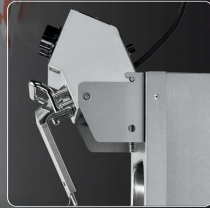
- Includes 2 twin baskets with 3 lb. food capacity – stainless steel with removable handles
  - 30-minute timer and variable temperature control up to 390°F
  - Hinged heating element and removable stainless steel tank
  - Compact footprint
- Additional baskets available:  
 WDF05 – Small 1.5 lb. steel wire basket  
 LFB10 – Large 3 lb. steel wire basket
- Limited One-Year Warranty  
 ULus, NSF

#### MODEL ELECTRICAL POWER

WDF75RC | 120V, 60 Hz, 1800W, 5-15P Ⓢ  
 WDF75B | 208V, 40 Hz, 2700W, 6-15P Ⓢ

# HEAVY-DUTY 70 & 15 LB. DEEP FRYERS

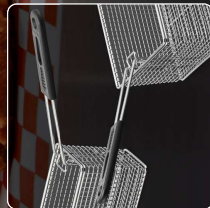
## WDF1300/WDF1700



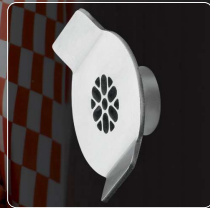
**EASY TILT-BACK CONTROL BOX**  
for easy oil draining and removal for cleaning



**STAINLESS STEEL SPIGOT**  
hassle-free and safer oil removal and easier cleaning



**ERGONOMIC TOUCH HANDLES**  
removable for easy cleaning and storage



**DRAIN STRAINER**  
to collect food particles during oil draining

### KEY FEATURES

**Oil Tank Construction & Disposal**  
Fully welded oil tank with front-mounted stainless steel drain spigot

**Heater Control Box Construction**  
Heavy-duty stainless steel construction for improved durability

**Adjustable Nonskid Rubber Feet**  
For greater stability and easy adjustability for uneven surfaces

**Output**  
WDF1300 – 10 lb. per hour  
WDF1700 – 15 lb. per hour

### Increased Timer from 30 to 60 Minutes

- Capable of cooking up to:  
WDF1300 – 10 lb. of fries per hour  
WDF1700 – 15 lb. of fries per hour
- Variable temperature controls from 170°F to 390°F and a 60-minute countdown timer
- Larger baskets sold separately (LFB13 and LFB17)
- Heavy-duty stainless-steel construction with adjustable nonskid rubber feet for added safety and stability
- Tilt-back and removable heating element and control box for easy draining and cleaning
- Front-mounted stainless steel drain spigot for hassle-free and safer oil removal as well as easier cleaning
- Oil drain strainer to collect food particles during oil draining
- POWER and READY indicator lights
- Automatic thermal overload shutoff enhances operator safety
- Cold zones prolong oil life and enhance food quality
- Includes (2) stainless steel wire fry baskets with removable and ergonomic cool-touch handles
- Night cover included

Limited One-Year Warranty

MODEL	LISTING	ELECTRICAL POWER
NEW WDF1300	ULus, NSF	120V, 1800W, 60 Hz, 5-15P Ⓢ
NEW WDF1700	ULus, NSF	120V, 1800W, 60 Hz, 5-15P Ⓢ

# NEW



WDF1300



WDF1700



### INCLUDED



**TFB13**  
2 Half-Size Baskets  
for WDF1300



**TFB17**  
2 Half-Size Baskets  
for WDF1700



**NC200**  
Night Cover for  
WDF1300 & WDF1700



**LFB13**  
Single Full-Size Basket  
for WDF1300



**LFB17**  
Single Full-Size Basket  
for WDF1700

### OPTIONAL ACCESSORIES

## 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



CTS1000B

CTS1000/CTS1000CND

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

## 4-SLICE HEAVY-DUTY COMBINATION BREAD & BAGEL TOASTERS

### WCT800 Series

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



WCT800 Series

WCT850 Series

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES/HR	ELECTRICAL POWER
WCT800RC	ETLus NSF	4-slice standard	1 1/2" x 5 1/2"	240	120V, 1800W, 5-15P Ⓢ
WCT800				300	120V, 2200W, 5-20P Ⓢ
WCT800SB				360	208/240V, 2028/2700W, 6-20P Ⓢ
WCT850RC	cETLus NSF	4-slice switchable bread/bagel controls	1 1/2" x 5 1/2"	380	120V, 1800W, 5-15P Ⓢ
WCT850					208V, 2800W, 6-20P Ⓢ
WCT855					240V, 2700W, 6-15P Ⓢ

## 4-SLICE MEDIUM-DUTY TOASTERS

### WCT708/WCT708CND

- Brushed chrome steel housing
- 4 extra-wide 1 1/2" slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- 4 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



WCT702

WCT704

**THE ARTISANAL TOASTER**  
Long-slot toaster for artisan breads

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



"Our Waring® coffee makers are **fast**, and **easy to use**, and consistently provide us with a quality cup of coffee. **They help us get our day off to a great start!**"

—CHEF MARK HEPPERMANN  
Executive Chef\*

\* Chef Mark Heppermann is an employee of the Conair LLC, which is the parent company of Waring.

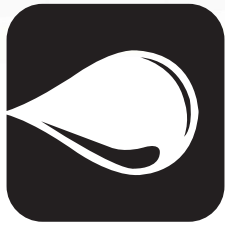
**Café Deco® AUTOMATIC  
COFFEE BREWER**  
WCM50P



# BREWING UP BUSINESS

## POUR ON THE PROFITS WITH AN ARRAY OF BREWING AND SERVING OPTIONS

Designed to meet high demand for fresh-brewed coffee, this coffee brewer offers the option of pour-over or plumbing to brew the perfect pot every time. Just pour cold water through the top or use a plumbing connection. Two individually operated warmers maintain the ideal serving temperature. Perfect for front- or back-of-the-house use and durably constructed of stainless steel, this easy-to-maintain coffee brewer wipes clean in seconds. The front-mounted faucet offers the additional convenience of hot water on demand.



# BREW

IMAGINE. INVENT. INSPIRE.





Café DECO

**QUALITY. EFFICIENCY. DURABILITY. COMMERCIAL COFFEE BREWING MADE SIMPLE.**

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



## WARING® OBREW Café DECO® BREWERS AT A GLANCE

WCM50	WCM50P	WCM60PT	WCM70PAP
			
<b>Pour-Over Coffee Brewer</b>	<b>Automatic Coffee Brewer</b>	<b>Automatic Thermal Coffee Brewer</b>	<b>Airport Coffee Brewer</b>
120V, 1,800W	120V, 1,800W	120V, 1,660W	120V, 1,660W
<b>POWER</b>			
3 Gallons/Hour	3.9 Gallons/Hour	3.9 Gallons/Hour	4 Gallons/Hour
<b>BREWING CAPACITY</b>			
Pour-Over	Pour-Over or Automatic (Plumbed-in Water Connection)	Pour-Over or Automatic (Plumbed-in Water Connection)	Automatic (Plumbed-in Water Connection)
<b>REFILL FEATURE</b>			
Ready and Power Lights	Push-Button Brew Start, Ready, and Power Lights	Push-Button Brew Start	Push-Button Brew Start, Ready, and Power Lights
<b>CONTROL PANEL FEATURES</b>			
No	Yes (Plumbed Only Feature)	Yes (Plumbed Only Feature)	Yes
<b>HOT WATER FAUCET</b>			
Yes (Plumbed Only Feature)			
<b>PTC WARMERS*</b>			
Yes - 2 Separately Controlled Warmers	Yes - 2 Separately Controlled Warmers	No	No
<b>PORTABLE</b>			
Yes, No Plumbing Required	Optional	Optional	No
<b>CARAFE/DECANTER TYPE</b>			
64 oz. Glass Decanters	64 oz. Glass Decanters	64 oz. Thermal Carafes	Airpot Dispensers (1.9, 2.2, and 2.5 liter)
<b>USAGE AND APPLICATION TYPE</b>			
Low-Medium Volume	Low-Medium Volume	Low-Medium Volume	High Volume
<b>FINE-TUNING ADJUSTMENTS</b>			
Temperature, Volume	Temperature, Volume, Manual/Auto Switch	Temperature, Volume, Manual/Auto Switch	Temperature, Volume
<b>RECOMMENDED APPLICATIONS</b>			
Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands	Restaurants, Catering, Hotel Lobbies, Offices, Coffee Stands
<b>WARRANTY</b>			
Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty	Two-Year Parts, One-Year Labor Warranty

\*Positive temperature coefficient (PTC) heaters keep the coffee at a constant temperature without the need of electronics, essentially acting as a temperature sensor.

# WARING COFFEE BREWERS

## WCM50/WCM50P/ WCM60PT/WCM70PAP

- High-end industrial design
- Ready and Power lights
- Optimum water temperature for brewing
- Stainless steel construction
- Space-saving designs
- Perfect for restaurants, diners, cafés, and convenience stores
- Two-Year Parts, One-Year Labor Warranty
- TUVus, NSF

MODEL	LISTING	ELECTRICAL POWER
WCM50/WCM50P	TUVus, NSF	120V, 60 Hz, 5-1.5P Ⓢ
WCM60PT/WCM70PAP		

Café **DECCO**



WCM50

### WCM50

#### POUR-OVER COFFEE BREWER

- Completely portable 64 oz. coffee maker
- 2 separately controlled PTC warmers
- No plumbing required

### WCM50P

#### AUTOMATIC COFFEE BREWER

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

### WCM60PT

#### AUTOMATIC THERMAL COFFEE BREWER

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

### WCM70PAP

#### AIRPOT COFFEE BREWER

- Push button brew start
- Hot water faucet for soups and hot drinks
- Designed for use with stainless steel airpots



WCM70PAP

WCM60PT

# WARMERS & ACCESSORIES

### WCW10

#### SINGLE-BURNER COFFEE WARMER

### WCW20

#### DOUBLE-BURNER COFFEE WARMER

### WCW20R

#### STEP-UP DOUBLE-BURNER COFFEE WARMER

- Self-regulating warmers prevent overheating – saves energy compared to continuous heat models
- Low profile, simple design
- Keeps coffee fresh and hot
- Stainless steel construction
- Nonskid feet
- Perfect for restaurants, cafés, and diners
- Two-year parts and one-year labor warranty
- TUVus, NSF



### WTC64

#### 64 OZ. STAINLESS STEEL THERMAL CARAFE



- Vacuum insulated
- Easy-pour handle
- Double-wall stainless steel construction
- Comes with orange silicone decal ring
- For use with WCM60PT

### WCDB64X

#### 64 OZ. GLASS DECANTER

- Unique design to optimize pour
- Ergonomic handle
- Comes with orange silicone decal ring
- For use with WCM50 & WCM50P



### WCM50DIS WCM50PDIS

Display available. Includes nonworking unit.



### WCMDIS

Display available. Nonworking units not included.



### WCA22/WCA25

#### STAINLESS STEEL AIRPOTS

- For use with airpot brewers
- Keeps liquids hot for hours
- Vacuum insulated
- Removable lid for easy cleaning
- WCA22 – 2.2 Liter
- WCA25 – 2.5 Liter



WCA22

WCA25

## 3- & 5-GALLON HOT WATER DISPENSERS

WWB3G/WWB5G

### WARING® 3- & 5-GALLON HOT WATER DISPENSERS

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

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F to 205°F (65°C to 96°C)
- Stainless steel construction
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Guards for warming surface
- Removable drip tray for easy and convenient cleaning
- Uses: tea, coffee, soups, grills, oatmeal, etc.

**WWB5G:** Additional fold-down shelf for small cup. Enough clearance between drip tray and the spigot to accommodate up to 3-liter airpots.

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



WWB3G



WWB5G



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



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

## 10-GALLON HOT WATER DISPENSERS

WWB10G SERIES



- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F to 205°F (65°C to 96°C)
- Automatic water refill or pour-over capability
- Heat 10 gallons in 3 hours
- All-stainless steel construction
- 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 Ⓢ

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

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

Limited One-Year Warranty  
cETLus, 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
- Touchless faucet handle design makes dispensing seamless
- On/Off lighted Power switch and Ready indicator light
- Boil-dry protection with auto reset

**WCU30X** – 30-cup capacity

**WCU55X** – 55-cup capacity

**WCU110X** – 110-cup capacity

120V, 1500W, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF