

# 2023 PRODUCT CATALOG

# WARING COMMERCIAL



BLEND



PREP



COOK



BREW



# WARING®

## EMPOWERED

Waring Commercial launched the Waring Empowered initiative with the purpose of fighting the Global Food Waste Crisis. We will establish ourselves as the equipment supplier at the forefront of the fight to reduce wasted food, and empower Waring customers to become Waring Brand Advocates. As acclaimed zero-waste chef Douglas McMaster of Silo London has said, "Waste is a failure of the imagination," and culinary creativity is our primary kitchen tool in the reduction of food waste.

Waring wants to provide guiding principles to chefs in order to shift the conversation from food waste to Ingredient Optimization. Waring strives to change the mindset of the culinary community by demonstrating new techniques and highlighting equipment solutions that inspire change. These tools play an essential role in reducing waste and maximizing efficiencies in the kitchen. They are indispensable in driving creativity, reducing food costs and creating new revenue streams. We will help guide chefs, industry wide, to transform foods from being frequently thrown away into menu staples.

Visit our site to learn more.



[LEARN MORE](#)



# TRANSFORM FOOD WASTE



Blend, mix and combine excess food scraps to create menu staples. Create custom-flavored dishes and toppings with unexpected ingredients. Dry food to preserve flavor and extend shelf life. Juice past-their-prime produce and turn pulp into profits. There are so many things you can do to save food and make money with Waring Solutions!





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### **Our Mission**

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

### **Our Story**

Waring introduced the first blender over 85 years ago in the USA. We honor our heritage as an innovator and specialist, continuing the expansion as a leading provider of BLEND – PREP – COOK – BREW solutions for the global foodservice industry. In 1977, our manufacturing roots were planted in McConnellsburg, PA, where we still build our iconic blenders today. Now, more than ever, Waring Commercial distinguishes itself as a brand of impact that empowers our customers to adapt, enhance and endure to overcome the challenges of today's rapidly changing commercial foodservice climate. Our commitment is to contribute to the global reduction of food waste through education, innovative products and unique solutions in the pursuit of a sustainable future.

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**IMAGINE. INVENT. INSPIRE.®**



@waringcommercial

waringcommercialproducts.com





**WARING**<sup>®</sup>  
**EMPOWERED**



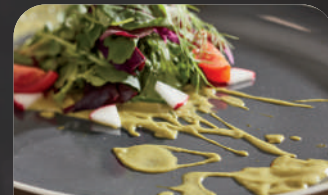
BLEND

TOP OFFENDER: AVOCADO RECIPE: OVERRIPE AVOCAD

# Overripe Avocado Goddess Dressing

*Created by: Dustin Selvaggio*

Are your avocados looking less than appealing? In our eyes, every avocado is gorgeous. Use overripe avocados to make this delicious and versatile Avocado Goddess Dressing!



**OVERRIPE AVOCADO  
GODDESS DRESSING**

[VIEW RECIPE](#)



**XPREP® HI-POWER  
VARIABLE-SPEED  
FOOD BLENDER**

[VIEW PRODUCT](#)

# IMAGINE. INVENT. INSPIRE.®



## 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.






## ISO 9001 Certified

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

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





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

**MADE IN THE USA!\***

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



# Waring Ellipse™ Blending System MXE2000



## WARING COMMERCIAL Ellipse™

**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 brand-new Waring® Solution 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, grazing container walls, 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.



# IT'S ABOUT TIME!

**10-SECOND SMOOTHIES.  
15-SECOND BOWLS.**

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

## The Sound Enclosure

The all new SE1500 automatically powers the Ellipse™ Drive with an Infrared Reflection System when the Drive is in position and the Sound Enclosure is lowered.

Completely redesigned to further help reduce noise and vibration, the Sound Enclosure proves you can still have commercial power without commercial-strength noise.



## The 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.

## The 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!

Also available, a Triple Charging Station – an ideal space and energy-saving option for higher volume establishments with multiple Waring Ellipse™ blenders in operation.

**MXECHG1** – Single Charging Station  
**MXECHG3** – Triple Charging Station



MXECHG1



MXECHG3

**KI**  
KITCHEN  
INNOVATIONS  
2023 AWARD  
NATIONAL RESTAURANT ASSOCIATION  
RESTAURANT HOTEL/HOTEL SHOW



# Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders

## CB15 Series



CB15VP

The Waring® CB15P 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 3¾ HP motor and electronic keypad controls. The stackable, clear, 1 gallon, BPA-free copolyester container makes storage easy.



WATCH VIDEO

### Clean and Easy

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



CAC170

1-gallon (stackable) copolyester container



CAC72

1-gallon stainless steel container

### Also Available with Easy-Pour Spigot

Designed for school smoothie programs!

Removable & easy to clean

NSF certified

Jar with spigot (CAC125)

Extra spigots available (CAC126)



- Heavy-duty, 3¾ peak HP motor
- Mix, purée and emulsify large loads that need long blending times
- Dishwasher-safe, 1-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food
- Metal-on-metal stainless steel coupling system for heavy-duty commercial use
- Recommended applications: Dressings, salsas, soups, smoothies and more
- Great for use in large kitchens, schools, healthcare facilities
- Recommended for 100+ cycles per day

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

120V, 60 Hz, 5-15P ⚡

cTUVus, NSF



CB15

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

### 3 Control Panel Options



**CB15/CB15P/CB15SF**  
3 speeds and PULSE



**CB15V/CB15VP/CB15VSF**  
Variable speed control dial



**CB15T/CB15TSF**  
3-minute electronic timer

\*Made in the USA with US and foreign parts



# Heavy-Duty Food & Beverage Blenders

## MX Series



MX1500TX



MX1000TXP



MX1100XTS

- Heavy-duty, 3½ peak input HP motor, max pulse with up to 30,000+ RPM burst of speed
- Optional sound enclosure reduces noise by over 50%
- 1-piece, dishwasher-safe, removable jar pad
- BPA free – all materials that come in contact with food
- Heavy-duty stainless steel blade with user-replaceable blending assembly

120V, 60 Hz, 5-15P Ⓢ

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

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

\*MX1500 comes with sound enclosure.

### 5 Control Panel Options



MX1000



MX1050



MX1100



MX1200



MX1300/MX1500



# Heavy-Duty Food & Beverage Variable Speed Blender MX1200XTX



The X Variable Speed Food Preparation & Beverage Blender offers the versatility of adjustable speeds, putting the control in the hands of the chef and mixologist.

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

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

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



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

\*Made in the USA with US and foreign parts

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



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



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



**CAC90**  
64 oz.  
stainless steel  
container



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



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

### Optional Color-Coded Jars

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



**CAC95-03**  
YELLOW  
64 oz.



**CAC93X-03**  
YELLOW  
48 oz.



**CAC95-06**  
BLUE  
64 oz.



**CAC93X-06**  
BLUE  
48 oz.



**CAC95-10**  
PURPLE  
64 oz.



**CAC93X-10**  
PURPLE  
48 oz.



**CAC95-12**  
GREEN  
64 oz.



**CAC93X-12**  
GREEN  
48 oz.



**CAC95-28**  
ORANGE  
64 oz.



**CAC93X-28**  
ORANGE  
48 oz.



### MXXTDS Display

For all blenders in Waring Commercial Xtreme® Series



### 3TBDIS Display

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





# Medium/Heavy-Duty Food & Beverage Blenders

## TBB Series



- Vinyl lid for hot and cold food/beverage blending
- Removable center cap to feed ingredients while blending
- Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable
- Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
- Heavy-duty motor – high-performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 cycles per day, and 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   | Classic toggle switch with HI, LOW and PULSE functions                           | 48 oz. Copolyester     |
| TBB145P6 |  | 64 oz. Copolyester     |
| TBB145S4 |  | 48 oz. Stainless Steel |
| TBB145S6 |  | 64 oz. Stainless Steel |
| TBB160   | Electronic keypad with HI, LOW and PULSE functions and 60-second countdown timer | 48 oz. Copolyester     |
| TBB160P6 |  | 64 oz. Copolyester     |
| TBB160S4 |  | 48 oz. Stainless Steel |
| TBB160S6 |  | 64 oz. Stainless Steel |
| TBB175   | Variable speed dial control and PULSE functions                                  | 48 oz. Copolyester     |
| TBB175P6 |  | 64 oz. Copolyester     |
| TBB175S4 |  | 48 oz. Stainless Steel |
| TBB175S6 |  | 64 oz. Stainless Steel |



TBB175



Stackable jars for easy storage

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



**CAC139**

48 oz. copolyester container



**CAC89**

64 oz. copolyester container and jar pad



**CAC152**

48 oz. stainless steel container



**CAC167**

64 oz. stainless steel container and jar pad



**CAC139-10**

48 oz. BPA-free purple copolyester container



### TBBDIS Display

For Waring® Commercial Torq 2.0 Series

### 3 Control Panel Options



TBB145



TBB160



TBB175

\*Made in the USA with US and foreign parts

# BLADE Light/Medium-Duty Bar Blenders



- 1 HP commercial motor
- 2-speed motor with PULSE function
- 1-piece, 48 oz., BPA-free copolyester jar or stainless steel jar with industrial stainless steel blade
- Blend three 16 oz. margaritas in 12 seconds or less
- Recommended for 25–49 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

BB300

BB320



**CAC132**

48 oz. copolyester jars are stackable for easy storage



**CAC138**

48 oz. stainless steel jar

| 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 |

## 3 Control Panel Options



BB300



BB320



BB340

# Light-Duty Bar Blenders

## BB155 / BB155S



- ¾ HP, 2-speed commercial motor
- Rugged, 2-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 drinks per day
- BPA free – all materials that come in contact with food

120V, 60 Hz, 5-15P

Limited Two-Year Warranty

cULus, NSF



**CAC134**  
44 oz.  
copolyester  
container



**CAC135**  
32 oz.  
stainless steel  
container



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

\*Made in the USA with US and foreign parts



**Light-Duty  
Quik Stik®  
WSB33X**



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



**BOLT® Cordless  
Immersion Blender  
WSB38X**



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

| POWER  |                                      |  |                                    |
|--|--------------------------------------|--|------------------------------------|
| <b>100W</b>  | <b>½ HP, 350W</b>                    | <b>10.8V Battery</b>   | <b>1 HP, 750W</b>                  |
| MIXING CAPACITY  |                                      |  |                                    |
| 3 Gallons  | 6 Gallons                            | 3 Gallons  | 10–50 Gallons                      |
| SHAFT SIZE   |                                      |  |                                    |
| 7 Inches   | 10 Inches                            | 7 Inches   | 12–21 Inches                       |
| REMOVABLE SHAFT  |                                      |  |                                    |
| No   | No                                   | Yes  | Yes                                |
| INTERCHANGEABLE SHAFT  |                                      |  |                                    |
| No   | No                                   | No   | Yes                                |
| SPEEDS   |                                      |  |                                    |
| 2 Speeds<br>7,500 RPM and 18,000 RPM   | 2 Speeds<br>7,500 RPM and 18,000 RPM | Variable Speed<br>5,000–13,000 RPM   | Variable Speed<br>5,000–18,000 RPM |
| USAGE AND APPLICATION TYPE   |                                      |  |                                    |
| Light Duty   | Medium Duty                          | Medium Duty  | Heavy Duty, High Volume            |
| RECOMMENDED APPLICATIONS   |                                      |  |                                    |
| Dressings, soups, purées, sauces, mayonnaise,<br>whipped cream, guacamole, salsa, tapenade |                                      | Heavy food production, mixing and whipping,<br>frostings, batters, dressings, syrups, soups,<br>purées, sauces, mayonnaise, whipped cream,<br>guacamole, salsa, tapenade |                                    |
| WARRANTY   |                                      |  |                                    |
| Limited One-Year<br>Warranty   | Limited One-Year<br>Warranty         | Limited One-Year<br>Warranty   | Limited One-Year Warranty          |

### Powerful. Portable. Versatile.



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

### WSB38X2

- Includes two battery packs



*This lightweight and powerful cordless immersion blender allows you to easily blend, mix and purée your best recipes. Take professional speed, power and performance wherever you need it,*



### Accessories Included



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

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

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty  
cULus, NSF



Universal power pack fits all shafts and whisk attachments.

## WSB50

12" Shaft  
10 Gallon/40 Quart Capacity

## WSB55

14" Shaft  
15 Gallon/60 Quart Capacity

## WSB60

16" Shaft  
25 Gallon/100 Quart Capacity

## WSB65

18" Shaft  
35 Gallon/140 Quart Capacity

## WSB70

21" Shaft  
50 Gallon/200 Quart Capacity

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

## WSB02

Display available for Big Stix® Immersion Blenders.

(Units not included with display; ships in two pieces)



## CAC104

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



## CAC180/CAC181

Blade replacement kits for Heavy-Duty Big Stix®.  
**CAC180** – WSB50  
**CAC181** – WSB55-70



## Big Stix® Shafts

**WSB50ST** – 12 inch  
**WSB55ST** – 14 inch  
**WSB60ST** – 16 inch  
**WSB65ST** – 18 inch  
**WSB70ST** – 21 inch

Patented, fully sealed blending shaft.

NSF approved and dishwasher safe



# Big Stik® Heavy-Duty Whisk

## WSBPPWA

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

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, ETL Sanitation

### Power Pack WSBPP

Universal power pack fits all shafts and whisk attachments

NSF approved



Power Pack  
WSBPP

Whisk Attachment  
WSB2W

### Bowl Clamp WSBBC

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



### Wall Hanger WSB01

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



### Whisk Attachment WSB2W

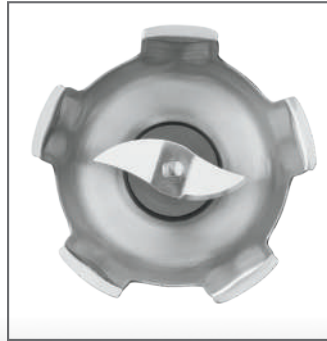
10" stainless steel whipping paddles. Fits entire Big Stix® Heavy-Duty Immersion Blender line. User-replaceable coupling. Die-cast gears for optimal performance. ETL Sanitation



# 7" Light-Duty Quik Stik® Immersion Blender WSB35



- 2-speed, high-efficiency motor
  - 7" fixed shaft
  - Lightweight and compact
  - Perfect for all light-duty commercial applications
  - All-purpose stainless steel blade
  - 3-gallon, 12-quart capacity
- 120V, 100W, 60 Hz, 5-15P ⓘ  
Limited One-Year Warranty  
cULus, NSF





# 10" Medium-Duty Quik Stik® Immersion Blender

## WSB40

- ½ HP, 2-speed (7,500 RPM and 18,000 RPM), heavy-duty motor
  - Stainless steel, 10" fixed shaft and blade
  - Rubberized comfort grip
  - 6-gallon (24-quart) capacity
- 120V, 350W, 60 Hz, 5-15P Ⓢ  
 Limited One-Year Warranty  
 cULus, NSF



### Available displays



**WSB35DS**  
(Unit not included with display)



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

# The Waring® Commercial Heavy-Duty Drink Mixer Series

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

### WDMTX Series

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

- Independent high-performance, 1 peak HP motors are user-replaceable for continued operation
- Each motor includes thermal protection to prolong motor life
- Electronic 3-speed and PULSE controls maintain speed under load for optimal performance – 15,000 / 18,000 / 21,000 RPM
- Fully enclosed actuators prevent mix from entering the housing
- Increased cup clearance: Slide cups into position without tilt
- Fully automatic, cup-activated, one-handed START/STOP operation
- Heavy-duty, powder-coated die-cast steel housing
- **BONUS: Stainless steel malt beverage cups included**

120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



10-minute countdown timer with 3 speeds and pulse



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

| MODEL     | SOLID AGITATOR | BUTTERFLY AGITATOR | WAGON WHEEL | CAC20 MALT CUP |
|-----------|----------------|--------------------|-------------|----------------|
| WDM120TX  | •              | •                  | —           | 1              |
| WDM120TXW | •              | •                  | •           |                |
| WDM240TX  | •              | •                  | —           | 2              |
| WDM240TXW | •              | •                  | •           |                |
| WDM360TX  | •              | •                  | —           | 3              |
| WDM360TXW | •              | •                  | •           |                |



CAC20  
28 oz. Stainless Steel  
Malt Cup



WDM120TX  
1 HP



WDM360TX  
3 HP



WDM240TX  
2 HP

### Accessories

| MODEL  | DESCRIPTION                    | APPLICATIONS   |
|--------|--------------------------------|--|
| CAC112 | Solid Agitator (6 pack)        | For hard ice creams and aerating for increased yield |
| CAC123 | Butterfly Agitator (6 pack)    | For softer ice creams and mix-ins                    |
| 036627 | Wagon Wheel Agitator (1 piece) | For the toughest of mixes                            |



Solid and Butterfly agitator for each spindle (included in all models).



Wagon wheel agitator (included in TXW models only).



**WARING**<sup>®</sup>  
EMPOWERED



PREP

TOP OFFENDER: BANANA RECIPE: BANANA KETCHUP PROD

# Spotted Banana Ketchup

*Created by: Dustin Selvaggio*

Get the scoop on a recipe you've never seen before! This sweet and savory Spotted Banana Ketchup is sure to keep your tastebuds on the edge of their seat.



**SPOTTED BANANA  
KETCHUP**

[VIEW RECIPE](#)



**4-QUART  
BOWL CUTTER MIXER  
FOOD PROCESSOR**

[VIEW PRODUCT](#)

PRODUCT FEATURE: WFP16S 4-QUART BOWL CUTTER MIXER FOOD PROCESSOR



## LiquiLock® Seal System.

### More Products. Less Time. No Mess.

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

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

## Best Warranty in the Industry!\*

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

## Food Processor Guide

Take a look and see all of the discs and accessories that are available in the Waring Commercial Food Processor line!

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



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

120V, 60 Hz, 5-15P Ⓢ

cULus, NSF

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

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



## Standard accessories included with FP2200



S-Blade  
CAF31A



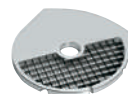
3/16" Shredding Disc  
CAF20



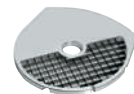
1/8" Slicing Disc  
CAF12



1/2" Slicing Disc  
CAF18



1/2" Dicing Disc  
CAF24



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

\*Made in the USA with US and foreign parts \*\*See page 29

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

## WFP16SC Series



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



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

### NEW MODEL AVAILABLE!

All the same great features  
and accessories as the  
WFP16SCD, but without  
the Dicing Grid

WFP16SC



WFP16SCDDIS

(Units not included with display)



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

120V, 60 Hz, 5-15P ⓘ

UL, ETL Sanitation

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

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



**INCLUDED!**

10mm – 3/8" Dicing Kit  
WFP16S26X

## Standard accessories included with the WFP16SC Series

|   |   |   |   |   |
|---|---|---|---|---|
|   |   |   |                      |   |
|  |  |  |                     |  |
| Patented Sealed & Locked S-Blade<br>WFP16S1   | Sealed & Locked, Stainless Steel Whipping Disc<br>WFP16S11                          | Patented Adjustable 16-Cut Slicing Stainless Steel Disc (1-6mm)<br>WFP16S10         | Reversible Shredding Stainless Steel Disc – Two Blades in One, Fine Shred and Coarse Shred<br>WFP16S12A | 10mm – 3/8" Dicing Kit<br>WFP16S26X<br><b>WFP16SCD ONLY</b>                           |

## OPTIONAL ACCESSORIES

|  |  |  |   |
|--|--|--|---|
|           |             |  |                        |
|           |             |  |   |
| <b>Dicing Kits</b><br>WFP16S25 8mm – 5/16"<br>WFP16S26 10mm – 3/8"<br>WFP16S27 12mm – 15/32" | <b>Julienne Discs</b><br>WFP16S22 4mm – 5/32"<br>WFP16S23 6.5mm – 1/4"<br>WFP16S24 8mm – 5/16" | <b>Grating Disc</b><br>WFP16S16  | <b>Punch Tools</b><br>WFP16S19 for cleaning 8mm<br>WFP16S20 for cleaning 10mm<br>WFP16S21 for cleaning 12mm |

\* Peak input \*\*See page 29

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

## WFP14SC

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



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

120V, 60 Hz, 5-15P

UL, ETL Sanitation

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

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



Large,  
3.5-Quart  
Cutter  
Mixer Bowl  
Included

### Standard accessories included with WFP14SC Food Processor



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



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



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



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



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

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

## WFP16S

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



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

UL, ETL Sanitation



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

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



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

### Optional Accessories

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



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



### Standard accessories included with WFP16S Food Processor



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



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



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



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

Additional discs available.

\* Peak input \*\* See page 29

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

## WFP14S/WFP14SW

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



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

### WFP14S

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

### WFP14SW

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

120V, 60 Hz, 5-15P

UL, ETL Sanitation

### Best warranty in the industry!\*

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



WFP14SW



WFP14S

## Standard accessories included with WFP14S Food Processor



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



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



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



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



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

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

## WFP11S/WFP11SW

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



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

### WFP11S

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

### WFP11SW

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

120V, 60 Hz, 5-15P

UL, ETL Sanitation

### Best warranty in the industry!\*

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



WFP11SW

WFP11S

## Standard accessories included with WFP11S Food Processor



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



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



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



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



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

\* See page 29

# Pro Prep® Chopper Grinder WCG75

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

Limited One-Year Warranty

120V, 60 Hz, 5-15P ⓘ

cULus



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

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

750W, 120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

ETLus, NSF



# 1-Cup Electric Spice Grinder WSG30

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



175W, 120V, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty



cETLus, NSF




**HEAVY-DUTY FOOD PROCESSORS**

|   | Model    | Power             | Speed  | Cutter Mixer Bowl Maximum Capacity                          | Discs Included   | Maximum Volume Processing Per Hour  | Warranty                                     |
|---|----------|-------------------|--------|---|--|---|--|
|  | FP2200   | ¾ HP              | 17,250 | Dry: 6 quarts (5.7 liters)<br>Wet: 2.5 quarts (2.37 liters) | S-Blade<br>⅛" Slicing Disc<br>½" Slicing Disc<br>⅜" Shredding Disc<br>½" Dicing Disc<br>¾" Dicing Disc               | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)<sup>†</sup> 1400 lb/1275 qt</li> <li>• Shredding (carrots)<sup>†</sup> 1025 lb/1050 qt</li> <li>• Dicing (tomatoes)<sup>†</sup> 950 lb/425 qt</li> <li>• Chopping (meat) 585 lb</li> <li>• Kneading (bread dough) 200 loaves*</li> <li>• Kneading (pie crusts) 540 pie crusts**</li> </ul>                           | Limited 5-Year Motor, 2-Year Parts and Labor |
|  | WFP16SCD | 2 HP <sup>Ⓟ</sup> | 17,250 | Dry: 4 quarts (3.7 liters)<br>Wet: 3 quarts (2.8 liters)    | ⅜" Dicing Assembly<br>Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)<sup>†</sup> 1185 lb/1080 qt</li> <li>• Shredding (carrots)<sup>†</sup> 875 lb/900 qt</li> <li>• Chopping (meat) 390 lb</li> <li>• Kneading (bread dough) 140 loaves*</li> <li>• Kneading (pie crusts) 360 pie crusts**</li> <li>• Dicing (tomatoes) 915 lb/410 qt</li> <li>• Whipping (heavy cream) 80 qt</li> </ul> | Limited 5-Year Motor, 2-Year Parts and Labor |

**LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS**

|   |         |      |        |  |   |  |  |
|---|---------|------|--------|--|---|--|--|
|   | WFP14SC | 1 HP | 17,250 | Dry: 3.5 quarts (3.3 liters)<br>Wet: 1.75 quarts (1.65 liters) | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc<br>⅝" Grating Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)<sup>†</sup> 875 lb/660 qt</li> <li>• Shredding (carrots)<sup>†</sup> 430 lb/450 qt</li> <li>• Grating (cheese) 60 lb</li> <li>• Chopping (meat) 360 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 320 pie crusts**</li> <li>• Whipping (heavy cream) 70 qt</li> </ul> | Limited 5-Year Motor, 2-Year Parts and Labor |
|  | WFP11S  | ¾ HP | 17,250 | Dry: 2.5 quarts (2.3 liters)<br>Wet: 1.25 quarts (1.2 liters)  | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc<br>⅝" Grating Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers) 540 lb/345 qt</li> <li>• Shredding (carrots) 200 lb/240 qt</li> <li>• Grating (cheese) 45 lb</li> <li>• Chopping (meat) 330 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 240 pie crusts**</li> <li>• Whipping (heavy cream) 55 qt</li> </ul>                         | Limited 5-Year Motor, 2-Year Parts and Labor |

**LIGHT- TO HEAVY-DUTY GRINDERS**

|   | Model | Power | Speed  | Cup Capacity               | Accessory Bowls                    | Applications   | Warranty                |
|---|-------|-------|--------|----------------------------|------------------------------------|--|-------------------------|
|  | WCG75 | ¾ HP  | 17,250 | 3 Cups Dry                 | 1 Grinding Bowl<br>1 Chopping Bowl | Grinding or chopping nuts, herbs, or pastes                              | Limited 1-Year Warranty |
|  | WSG60 | 1 HP  | 20,000 | 3 Cups Dry<br>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: Cinnamon, nutmeg, peppercorns, cumin, sugar, rice | Limited 1-Year Warranty |

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

## 3.15 INCH FEED CHUTE



Large opening can fit whole apples and can hold large capacity of fruits and vegetables.







# Heavy-Duty Pulp Eject Juice Extractor

## WJX80X



- Heavy-duty, centrifugal juice extractor with continuous pulp ejection
- 3.15-inch feed chute for less prep work
- 12-quart pulp container
- Built for continuous, all-day juice extraction
- Use in high-volume smoothie shops, cafés, bars, restaurants, hotels and healthcare establishments
- Make nutritious smoothies, juices and immunity and power boosts
- 1.2 HP brushless induction motor for power and durability
- 3,600 RPM
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
- Compact and lightweight compared to competitors in its class
- Easy to clean with all dishwasher-safe parts and included cleaning brush
- Ergonomic food pusher for easier grip while juicing
- Includes safety interlock features
- Rotating, no-drip spout reduces mess

Limited Two-Year Motor Warranty, One-Year Parts & Labor  
 120V, 1000W, 3600 RPM, 5-15P ⓘ  
 cETLus, NSF



### Continuous-Feed Juicing Accessory

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



WJX80CHT



**WJX80XDIS Display**  
 Comes with nonworking unit.

# Medium-Duty Juice Extractor 6001C

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

120V, 180W, 3,600 RPM, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cULus, CSA (6001CQ)



# 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, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



# Heavy-Duty Citrus Juicer JC4000

- Quiet, heavy-duty, direct-drive motor
- Stainless steel juice collector with large spout
- Sturdy polycarbonate motor housing with vibration-dampening feet
- Universal reamer juices all citrus fruits
- 1,800 RPM for maximum juice yield

120V, 375W, 1800 RPM, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



**JUICE EXTRACTORS**

**CITRUS JUICERS**



**Heavy-Duty Pulp Eject  
Juice Extractor**

**WJX80**



**Medium-Duty  
Juice Extractor**

**6001C**



**Heavy-Duty  
Citrus Juicer**

**JC4000**



**Light-Duty  
Citrus Juicer**

**BJ120C**

**POWER**

**1000W, 3,600 RPM**

**180W, 3,600 RPM**

**375W, 1,800 RPM**

**150W, 100 RPM**

**DESCRIPTION**

Pulp-Eject Centrifugal  
Juice Extractor

Centrifugal  
Juice Extractor

Reamer Style

Reamer Style

**LESS PREP TIME WHEN CITRUS JUICING**

**USAGE AND APPLICATION TYPE**

Heavy Duty

Medium Duty

Heavy Duty

Light Duty

**RECOMMENDED APPLICATIONS**

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

Citrus Fruits: Oranges,  
Lemons, Limes, Grapefruit

**WARRANTY**

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

Limited One-Year  
Warranty

Limited One-Year  
Warranty

Limited One-Year  
Warranty

# 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



Heavy-duty stainless steel mixing paddle



Removable batch bowl for easy storage and cleaning



**WCIC25LID**  
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

# 2-Quart Compressor Ice Cream Maker

## WCIC20

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

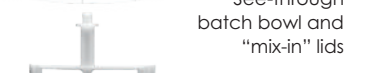
120V, 180W, 5-15P 

Limited One-Year Warranty

cETLus, NSF



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



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



**WCIC20BWL**  
Removable aluminum batch bowl



"Mix-ins" combine easily without interrupting the process



Removable batch bowl for easy cleaning

# Chocolate Melter

## WCM3

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Fahrenheit or Celsius
- Temperature range of 68°F/20°C–140°F/60°C
- Accurate temperature control
- Touch controls, no dials
- Integrated housing rim eliminates chocolate from making its way under the pan
- Lid cutouts accommodate ladles and probe
- Removable stainless steel pan: 1/3 – 7" x 12"
- Included probe ensures the most accurate temperature reading
- Gentle heating, no hotspots
- No water, only dry heat: 3 kg /6.61 lb.

120V, 125W, 5-15P 

UL, NSF

Limited One-Year Warranty



### WCM3SSPAN

1/3 size  
stainless steel pan



### WCMPRB

Included probe ensures the most accurate temperature reading

### WCMPRBC

Probe clip included



# Luna 20

WSM20L – 1 HP

# Luna 10

WSM10L – 3/4 HP

Standard accessories included with Luna Series Mixers



### Mixing Paddle

- WSM7LMP
- WSM10LMP
- WSM20LMP



### Chef's Whisk

- WSM7LW
- WSM10LW
- WSM20LW



# SERIES *Luna* Planetary Mixers



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

WSM7L – ½ HP

### WSM10L / WSM20L

- Gear-driven, permanent lube transmission
- Large stainless steel bowl with stainless steel handle
- Side-mounted controls
- 3 mixing speeds
- Heavy-duty bowl-lift lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Specifically designed for countertop use
- Nonslip rubber feet
- Limited Two-Year On-Site Motor Warranty, One-Year Parts & Labor

**WSM10L:** 10-quart stainless steel bowl, ¾ HP induction motor, 650W, 60 Hz

**WSM20L:** 20-quart stainless steel bowl, 1 HP induction motor, 1100W, 60 Hz

### 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
- Nonslip rubber feet
- Limited Two-Year Motor Warranty, One-Year Parts & Labor



#### Dough Hook

WSM7LDH  
WSM10LDH  
WSM20LDH



#### Mixing Bowl

WSM7LBL  
WSM10LBL  
WSM20LBL

# Professional Food Slicers

## WCS Series



WCS300SV  
12"



WCS250SV  
10"



WCS220SV  
8.5"

### 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 for charcuterie programs
- Cast aluminum base and carriage ensure sturdy slicing
- High-efficiency, ventilated induction motor prevents overheating and runs quietly
- Belt driven with fixed blade for slicing ease and precision
- Easily adjustable slicing thickness from 0–.59" (0–14.9mm)
- Made in Italy

120V, 5-15P ⓘ

Limited One-Year Warranty

cTUVus, NSF



### Easy-clean design

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

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

\* 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



# Cordless/Rechargeable Electric Knife

## WEK200

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

100-240V, 50-60 Hz, 5-15P Ⓢ

Universal AC adapter

7.4V DC motor/battery pack rating

Limited One-Year Warranty

cULus, ETL Sanitation



# Portable, Rechargeable Wine Bottle Opener

## WWO120

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

Limited One-Year Warranty

ETL Sanitation, CEC



# Chamber Vacuum-Sealing System

## WCV300

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

Includes pouches:

**WCVQT50** – 7" W x 11" L, 50 count, **WCV2QT50** – 11" W x 12.5" L, 50 count

120V, 380W, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



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

Heavy-duty chamber lid guarantees consistent performance

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

Ergonomic handle permits easy opening and closing of lid



### Place in Chamber

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



### Press to Vacuum Seal

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



### Store or Use

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



**Additional Pouches/Rolls Available**

**Thickness 3 MIL**

- WCVQT50 – (7" W x 11" L), 50 Count
- WCVQT100 – (7" W x 11" L), 100 Count
- WCV2QT50 – (11" W x 12.5" L), 50 Count
- WCV2QT100 – (11" W x 12.5" L), 100 Count
- WCV33R – Roll (11" W x 33' L)
- WCV66R – Roll (11" W x 66' L)



**Perfect for Sous Vide Cooking!**  
See page 52



**WARING**<sup>®</sup>  
EMPOWERED



COOK

TOP OFFENDER: CARROT RECIPE: WILTED CARROT WAFFLE

# Wilted Carrot Waffles

Created by: *Dustin Selvaggio*

Why toss your carrots when they're wilted?  
Juice them to make a complete dish –  
the pulp can be made into a flour and the  
juice into caramel! Make money...not waste!



WILTED CARROT  
WAFFLE

[VIEW RECIPE](#)



WARING® BOLT®  
CORDLESS LITHIUM  
IMMERSION BLENDER

[VIEW PRODUCT](#)



COMMERCIAL  
INDUCTION RANGE  
120V 1800W

[VIEW PRODUCT](#)

# Introducing the Waring® Commercial Thermal Circulator Series



**COMING SOON!**  
WSV25X  
25 liter



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

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

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



precision water pump that continuously circulates water to ensure even cooking. Provided accessories allow easy removal of food and water when cooking cycle is complete.



**WATCH VIDEO**



- 5 programmable memory stations and 99-hour timer
  - Temperature accuracy of +/- .5°C/1°F
  - Integrated hose system to easily and safely remove water from reservoir
  - Capacitive touch control enables you to quickly set or adjust the cooking temperature
  - All-stainless steel construction
  - Temperature range from 95°F – 194°F (35°C – 90°C)
- 120V, 1560W, 5-15P ⓘ  
Limited One-Year Warranty

cETLus, ETL Sanitation

**WSV16** – 16 liters (4.2 gallons)

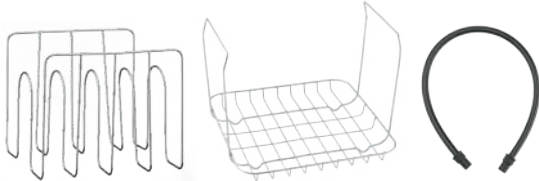
**WSV25X** – 25 liters (6.6 gallons)



**WSVDIS**

Thermal Circulator Display

## Included Accessories



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

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

**WSV16DH**  
Drain hose  
for both  
models



### 1. Season & Seal

Pre-season food with herbs, spices, and oils, then vacuum seal. Delicate flavors, natural juices, and important nutrients are retained throughout the cooking process.

See page 48 For Vacuum Sealer.



### 2. Sous Vide

With precise temperature control and powerful water circulation you can safely prepare and cook proteins, vegetables, seafood, and sides ahead of time with minimal effort and low chance of error.



### 3. Sear & Savor

Perfect for all foodservice operations. Quickly sauté, sear, or mark on the grill to finish. Service just got easier!

# Food Dehydrator

## WDH10

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

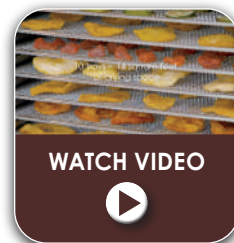


- Built for chefs and mixologists looking to add unique flavor and texture to food and beverages
- Digital LED display with capacitive touch controls
- 5 memory stations for setting and storing unique programs
- Adjustable temperature range: 90°F–180°F (32°C–82°C)
- View temperature in °F or °C
- Set timer up to 99 hours, automatic shutoff when times 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





# Pasta Cooker & Rethermalizer

## WPC100

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

240V, 3600W, 6-20P 

Limited One-Year Warranty

cULus, NSF



### Included Accessories



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



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



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

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

## WPG150/WFG150/WPG150B SERIES



WFG150

WPG150/WPG150B

- Compact 9.75" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat 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

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

\*T models feature a 20-minute reprogrammable timer



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

# Panini Compresso® Slimline Grill

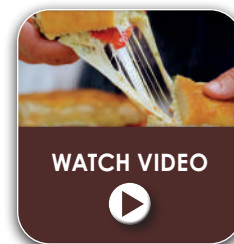
## WPG200



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



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

## WPG250/WFG250/WDG250 SERIES

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

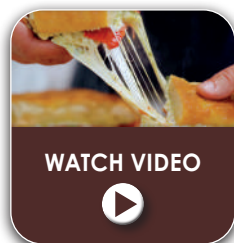
Limited One-Year Warranty  
cULus, NSF



WFG250



WDG250



WPG250T/WPG250TB



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

**CAC178**  
3-pack PTFE nonstick sheets

**CAC144**  
Silicone spatula



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

\*T models feature a 20-minute reprogrammable timer

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

## WFG275/WFG275T SERIES

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

Limited One-Year Warranty

cULus, NSF

### CAC105

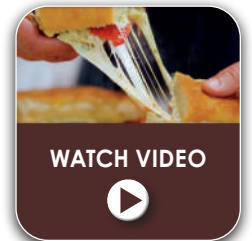
Heavy-duty grill brush included with all panini grills



WFG275T



WFG275



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

\*T models feature a 20-minute reprogrammable timer

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

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



WFG300



WDG300



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



WPG300T

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

\*T models feature a 20-minute reprogrammable timer



# On-Site Warranty

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

## Heavy-Duty Single-Deck Pizza Oven WPO500

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

120V, 1800W, 5-15P Ⓢ

Limited One-Year On-Site Warranty

cULus, NSF



Unit Is Stackable.

No Stacking Kit  
Required.



## Heavy-Duty Double-Deck Pizza Ovens

### WPO700 (Single Door) WPO750 (Double Door)

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

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

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

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

240V, 3200W, 6-20P Ⓢ

Limited One-Year On-Site Warranty

cULus, NSF



WPO700



WPO750



# Waring® Commercial 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.



## Medium-Duty Single-Deck Pizza Oven WPO100

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

120V, 1800W, 5-15P ⓘ

Limited One-Year Warranty

cULus, NSF



Unit is stackable:  
WPO100KIT  
Stacking Kit



## Medium-Duty Double-Deck Pizza Oven WPO350

- Ceramic pizza decks fit 14" pizzas
- 3.5-inch-high chamber openings
- Temperature settings from 280°F – 600°F
- 15-minute timers
- Power ON/OFF switches with indicator lights
- Tempered glass doors and oven lights let you monitor the cooking process
- Removable pizza 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



### CAC105

Heavy-duty grill brush included with all pizza ovens



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

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



# Commercial Heavy-Duty 1.2 Cubic Foot Microwave Oven WMO120

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





# Quarter-Size Convection Ovens

## WCO250X/WCO250XC

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

### WCO250X

120V, 1700W, 60 Hz, 5-15P (i)

### WCO250XC

120V, 1700W, 60 Hz, 5-20P (i)

Limited One-Year Warranty

cULus, NSF



# Half-Size Convection Ovens

## WCO500X/WCO500XC

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

### WCO500X

120V, 1700W, 60 Hz, 5-15P (i)

UL, NSF

### WCO500XC

120V, 1700W, 60 Hz, 5-20P (i)

cULus, NSF

Limited One-Year Warranty



# 14" Electric Countertop Griddle WGR140X

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

**.5 Inch  
Grilling  
Surface**



# 24" Electric Countertop Griddle WGR240X

- Extra-large, 24" x 16", .5 inch grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
  - Consistent, even heat distribution
  - Brushed stainless steel construction
  - Oversized, 21" fully removable grease tray
  - Extra-tall steel splash guards with tapered front end for protection against grease and spills
  - Adjustable thermostat to 570°F
  - Heat-resistant handles
  - 4" adjustable legs
- 240V, 3300W, 6-20P   
Limited One-Year Warranty  
ETLus, NSF

**.5 Inch  
Grilling  
Surface**



# Single & Double Burners

## WEB300/WDB600

- Heavy-duty cast-iron burner plates

**WEB300** – 1300W large plate

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

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

120V, 60 Hz, 5-15P Ⓢ

Limited One-Year Warranty

cULus, NSF



WEB300 – 7" diameter



WDB600 – 7" and 4" diameters

# Single Light-Duty Induction Range

## WIH200

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

120V, 1800W, 1-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



# Single & Double Heavy-Duty Induction Ranges

## WIH400/WIH800

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

**WIH400** – 120V, 1800W, 5-15P Ⓢ

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

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

Limited One-Year Warranty

cETLus, NSF

WIH400/WIH400B



WIH800

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



\*Schott® 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   | SIZE   | ELECTRICAL POWER     |
|---------|--------|----------------------|
| WDF1000 | Single | 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   | SIZE   | ELECTRICAL POWER            |
|---------|--------|-----------------------------|
| WDF75RC | Single | 120V, 60 Hz, 1800W, 5-15P Ⓢ |
| WDF75B  |        | 208V, 60 Hz, 2700W, 6-15P Ⓢ |



# Side-by-Side Double Belgian Waffle Maker

## WW300BX

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

**NEW**

- Dual-carriage design
- Heavy-duty die-cast housing is durable and easy to clean
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick 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

Limited One-Year Warranty, 90-Day Plate Warranty

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

Produces up to 50 one-inch-thick Belgian waffles per hour

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

Produces up to 60 one-inch thick Belgian waffles per hour

ETLus, NSF



# Single Waffle Makers, Belgian or Classic WW180X/WWD180X



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

**WWD180X** – Produces up to 35, 5/8"-thick waffles per hour

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

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

Limited One-Year Warranty, 90-Day Plate Warranty  
cETLus, NSF



WW180X

WW180XRP



New waffle plates can easily be replaced if scratched.

WW180XRP (Belgian)  
WW180XRP (Classic)

# Double Waffle Makers, Belgian or Classic WW200/WWD200

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

**WWD200** – Produces up to 60, 5/8"-thick waffles per hour

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



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

Embedded heating element for precise temperature control.



WW200

WW200RP

# Single & Double Waffle Cone Makers

## WWCM180/WWCM200

### WWCM180 – Single

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

Limited One-Year Warranty

cETLus, NSF

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



### WWCM200 – Double

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

Limited One-Year Warranty

cETLus, NSF

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



#### Included



**CAC121**  
Rolling and  
Forming Tool

#### Optional Accessories



**CAC121S**  
Small Rolling  
and Forming Tool



**CAC122**  
Waffle Bowl  
Forming Tool

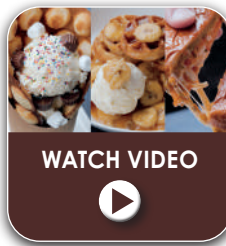
# Single Mini Belgian Waffle Maker

## WMB400X

- Produces up to 100 one-inch-thick mini Belgian waffles per hour
- Waffles are 1-inch thick, 2¾ inches in diameter
- New waffle plates can easily be replaced if scratched
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty,  
90-day plate warranty  
cETLus, NSF



# Bubble Waffle Maker

## WBW300X

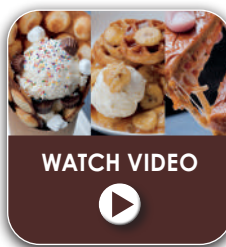
- Produces up to 25 bubble waffles per hour
- Bake bubble waffles to top with ice cream and/or fillings
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty,  
90-day plate warranty  
cETLus, NSF



30 bubbles! – 8.5 x 7 inches





# 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

NSF



# 2-Gallon Batter Dispenser WBD2G



- Industry-approved Tomlinson® spigot\*
- 304 stainless steel housing and cover
- Fits up to 2 gallons of batter
- Spigot is removable for easy cleaning
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Built for use with waffle, pancake and crêpe batters
- Limited 90-Day Warranty

NSF



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

# Gelato Panini Press

## WICSP180

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



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



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



Place gelato panini into press and cook.



Cut and serve.



# Introducing the **X** PRESS WARING COMMERCIAL

## The Art of Making Crêpes Just Got Easy!

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

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

**The XPress™ is NOT JUST FOR CRÊPES!**



# WSC300

- 13.5-inch multipurpose cooktop
- Quickly and easily cook sweet or savory crêpes, quesadillas, tortillas, omelets, 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
- Triple-coated non-stick plates with Whitford QuanTanium®\* non-stick coating allows easy removal of foods
- 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



CAC173  
Silicone  
Crêpe Spatula



# 16" Electric Crêpe Maker

## WSC160X/WSC165BX

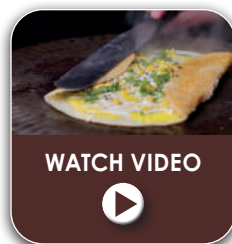
- Large, 16" cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Extra value! NSF-approved batter spreader and spatula included!

**WSC160X** – 120V, 1800W, 5-15P ⓘ

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

Limited One-Year Warranty

cULus, NSF



CAC107

CAC108

\*QuanTanium® is a registered trademark of PPG Industries Ohio, Inc.

# 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, 1500W, 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 1/8" x 5 3/8" | 240                  | 120V, 1800W, 5-15P Ⓢ          |
| WCT800   |             |   |                 | 300                  | 120V, 2200W, 5-20P Ⓢ          |
| WCT805B  | cETLus, NSF | 4-slice switchable bread/bagel controls | 1 1/2" x 5 3/8" | 360                  | 208/240V, 2028/2700W, 6-20P Ⓢ |
| WCT850RC |             |   |                 | 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 $\frac{3}{8}$ " 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 ⓘ |

## The Artisanal Toaster Long-Slot Toaster for Artisan Breads

WCT704

## 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

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



# WARING®

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## EMPOWERED



BREW

TOP OFFENDER: COFFEE GROUNDS

RECIPE: COFFEE ICE





# Coffee Ice Cubes

*Created by: Dustin Selvaggio*

Unused coffee going to pot? Get creative and perk up beverages with ice cubes made from coffee you'd otherwise pour down the drain—along with the money you spent on it. Freezing coffee into ice cubes reduces waste and saves you cold hard cash!



**COFFEE  
ICE CUBES**

[VIEW RECIPE](#)



**CAFÉ DECO  
POUR-OVER  
COFFEE MAKER**

[VIEW PRODUCT](#)

**CUBES** PRODUCT FEATURE: WCM50 POUR-OVER COFFEE MAKER

**WARING**  
COMMERCIAL





*Café* **DECO**  
COFFEE BREWERS



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

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



| <b>WCM50</b>  | <b>WCM50P</b>   | <b>WCM60PT</b>   | <b>WCM70PAP</b>   |
|---|---|--|---|
|  |  |  |  |
| <b>Pour-Over<br/>Coffee Brewer</b>  | <b>Automatic<br/>Coffee Brewer</b>  | <b>Automatic Thermal<br/>Coffee Brewer</b>   | <b>Airpot<br/>Coffee Brewer</b>   |
| <b>POWER</b>  |   |  |   |
| 120V, 1,800W  | 120V, 1,800W  | 120V, 1,660W   | 120V, 1,660W  |
| <b>BREWING CAPACITY</b>   |   |  |   |
| 3 Gallons/Hour  | 3.9 Gallons/Hour  | 3.9 Gallons/Hour   | 4 Gallons/Hour  |
| <b>REFILL FEATURE</b>   |   |  |   |
| Pour-Over   | Pour-Over or Automatic<br>(Plumbed-in water connection)                           | Pour-Over or Automatic<br>(Plumbed-in water connection)                            | Automatic<br>(Plumbed-in water connection)  |
| <b>CONTROL PANEL FEATURES</b>   |   |  |   |
| Ready and Power Lights  | Push-Button Brew Start,<br>Ready and Power Lights                                 | Push-Button Brew Start   | Push-Button Brew Start,<br>Ready and Power Lights                                   |
| <b>HOT WATER FAUCET</b>   |   |  |   |
| No  | Yes (Plumbed Only Feature)  | Yes (Plumbed Only Feature)   | Yes   |
| <b>PTC WARMERS*</b>   |   |  |   |
| Yes – 2 separately<br>controlled warmers  | Yes – 2 separately<br>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<br>(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,<br>Manual/Auto Switch  | Temperature, Volume,<br>Manual/Auto Switch   | Temperature, Volume   |
| <b>RECOMMENDED APPLICATIONS</b>   |   |  |   |
| Restaurants, Catering, Hotel<br>Lobbies, Offices, Coffee Stands                   | Restaurants, Catering, Hotel<br>Lobbies, Offices, Coffee Stands                   | Restaurants, Catering, Hotel<br>Lobbies, Offices, Coffee Stands                    | Restaurants, Catering, Hotel<br>Lobbies, Offices, Coffee Stands                     |
| <b>WARRANTY</b>   |   |  |   |
| Two-Year Parts,<br>One-Year Labor Warranty  | Two-Year Parts,<br>One-Year Labor Warranty  | Two-Year Parts,<br>One-Year Labor Warranty   | Two-Year Parts,<br>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

## WCM50/50P/60PT/70PAP

- 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

120V, 60Hz, 5-15P

WCM50/WCM50P – 1,800W

WCM60PT/WCM70PAP – 1,660W

Two-Year Parts, One-Year Labor Warranty

TUVus, NSF

### Pour-Over Coffee Brewer

#### WCM50

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



WCM50

WCM50P

### Automatic Coffee Brewer

#### WCM50P

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

### Automatic Thermal Coffee Brewer

#### WCM60PT

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

### Airpot Coffee Brewer

#### WCM70PAP

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



WCM60PT

WCM70PAP

# WARMERS & ACCESSORIES

Single-Burner  
Coffee Warmer  
**WCW10**



Double-Burner Coffee Warmer  
**WCW20**



Step-Up Double-Burner  
Coffee Warmer  
**WCW20R**

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

**WCM50DIS**  
**WCM50PDIS**

Display Available  
Includes nonworking unit.



**WCMDIS**

Display Available  
Nonworking units not included.



64 oz. Stainless Steel  
Thermal Carafe  
**WTC64**

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



Stainless Steel Airpots  
**WCA22/WCA25**

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



64 oz. Glass Decanter  
**WCDB64**

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



# 3- & 5-Gallon Hot Water Dispensers

## WWB3G/WWB5G

### The Waring® Commercial 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 – 205°F (65°C – 96°C)
- Stainless steel construction
- Tomlinson® No-Drip® tap operation\*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Guard rails for warming surface
- Removable drip tray for easy and convenient cleaning

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

- Uses: Tea, coffee, soups, grits, oatmeal, etc.

120V, 1440W, 60Hz, 5-15P ⓘ

Limited One-Year Warranty

cETLus, NSF



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



WWB3G



WWB5G



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



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

# Commercial Coffee Urns

## WCU Series

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

**WCU30** – 30-cup capacity

**WCU55** – 55-cup capacity

**WCU110** – 110-cup capacity

120V, 1500W, 5-15P Ⓢ

Limited One-Year Warranty

cETLus, NSF



# 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 – 205°F (66°C – 96°C)
- Automatic water refill or pour-over capability
- Heat 10 gallons in 3 hours
- All-stainless steel construction
- Tomlinson® No-Drip® tap operation\*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Knuckle guard for safe operation during dispensing

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

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

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

Limited One-Year Warranty

cTUVus, NSF



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



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



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