

WARING®

2025 PRODUCT CATALOG



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.



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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WARING®

 BLEND



HEAVY DUTY BLENDER
CB15V



DR. JOHNNY DRAIN

We call this the tank! Big, robust, and powerful. The build quality is so satisfying: the stand is heavy so the jug doesn't rattle when you crank up the blending speed, and because the jug is metal it will never crack and stays clean, unlike plastic ones.



BLEND

IMAGINE. INVENT. INSPIRE.®

ISO 9001 CERTIFIED*

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

PROUDLY MADE IN THE USA*

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










*Made in the USA with US and foreign parts



WARING® BLEND

BLENDERS FOR EVERY NEED

The Legend Series	Waring Ellipse®	MX Series	Torq Series	Blade Series	NuBlend Series™	BevBasix Series™
						
Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders	Heavy-Duty Food & Beverage Blender	Heavy-Duty Food & Beverage Blenders	Medium-Duty Food & Beverage Blenders	Medium-Duty Bar Blenders	Light-Duty Bar Blenders	Light-Duty Bar Blenders
MOTOR POWER						
3¾ [®] HP	3½ [®] HP	3½ [®] HP	2 HP	1 HP	¾ HP	½ HP
CYCLES PER DAY						
100+	75+	75+	50–74	25–49	1–25	1–25
CONTROL PANEL FEATURES						
3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	Electronic-membrane keypad with blue backlit LCD screen, adjustable speed controls and four programmable beverage stations, dual PULSE feature with reprogrammable speed control	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 + PULSE	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS						
1-gallon copolyester or stainless steel (also available with easy-pour spigot)	32 oz. stackable copolyester	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	48 oz. copolyester or 32 oz. stainless steel
USAGE AND APPLICATION TYPE						
Ultra-heavy-duty food and beverage prep	Food bowl and smoothie prep	Heavy-duty food and beverage prep	Medium-duty food and beverage prep	Medium-duty beverage prep	Light-duty beverage prep	Light-duty beverage prep
GREAT FOR USE IN						
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	Kitchens, healthcare, schools, institutions, restaurants, smoothie shops, coffee shops, bars	Smoothie shops, coffee shops, bars	Coffee shops, bars	Coffee shops, bars
RECOMMENDED APPLICATIONS						
Food products, refried beans, dressings, salsas, sauces, soups, doughs, desserts, smoothies, and more	Dressings, sauces, soups, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails	Food products, dressings, salsas, sauces, soups, doughs, desserts, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails	Food products, dressings, salsas, sauces, soups, 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	Frozen drinks & cocktails, blended beverages
WARRANTY						
Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Motor: Two-Year Parts & One-Year Labor Warranty Waring Ellipse™ Blending System: One-Year Parts & Labor Warranty	Limited Three-Year Motor and Two-Year Parts and Labor Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited One-Year Warranty
MADE IN THE USA!*						

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

WARING ELLIPSE® BLENDING SYSTEM

MXE2000



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

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



THE SYSTEM



- THE DRIVE**
Ellipse® Drive system is powered by a rechargeable lithium-ion battery pack and infrared technology.
- THE LID**
The BPA-free lid with locking pin system has a dual removable seal system for easy cleaning.
- THE DASHER**
The durable snap-in Dasher is driven 360° by the Ellipse® Drive, 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.

10-SECOND SMOOTHIES.
15-SECOND BOWLS.



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



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

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

- Powerful 3.5 HP, 30K RPM motor
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control

Limited Three-Year Motor and Two-Year Parts and Labor Warranty
120V, 60 Hz, 5-15P ⓘ
cTUVus, NSF



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

CB15 SERIES

CB15P

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.



CAC170




1-gallon (stackable)
copolyester container



CAC72

1-gallon stainless
steel container

OPTIONS AND MODELS

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 and PULSE	Stainless steel
CB15TSF		1-gallon copolyester Stainless steel with easy-pour spigot



EASY-POUR SPIGOT AVAILABLE

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



CLEAN AND EASY

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

- Heavy-duty, 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



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HEAVY-DUTY FOOD & BEVERAGE BLENDERS

MX SERIES



MX1500XTX



MX1100XTS



MX1000TXP

MODEL	CONTROL PANEL	CONTAINER
MX1000XTX	 Paddle switches with HIGH, LOW, and PULSE functions	64 oz. Copolyester
MX1000TXP		48 oz. Copolyester
MX1000XTS		64 oz. Stainless Steel
MX1050XTX	 Electronic keypad with HIGH, LOW and PULSE functions	64 oz. Copolyester
MX1050TXP		48 oz. Copolyester
MX1050XTS		64 oz. Stainless Steel
MX1100XTX	 Electronic keypad with HIGH, LOW, and PULSE functions and 30-second timer	64 oz. Copolyester
MX1100TXP		48 oz. Copolyester
MX1100XTS		64 oz. Stainless Steel
MX1200XTX	 Variable speed dial control and PULSE paddle switch	64 oz. Copolyester
MX1200TXP		48 oz. Copolyester
MX1200XTS		64 oz. Stainless Steel
MX1300/1500XTX*	 Programmable electronic keypad, LCD display, and PULSE function	64 oz. Copolyester
MX1300/1500TXP*		48 oz. Copolyester
MX1300/1500XTS*		64 oz. Stainless Steel

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

HEAVY-DUTY FOOD & BEVERAGE VARIABLE SPEED BLENDER

MX1200XTX

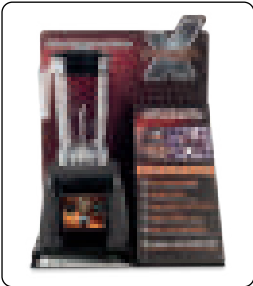


The XPrep® Variable Speed Food Preparation & Beverage Blender offers the versatility of adjustable speeds, putting the control in the hands of the chef and mixologist.

An evolution of the 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



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AVAILABLE XTREME™ UNIT JARS,
SOUND ENCLOSURES, AND DISPLAYS

XTREME UNITS



CAC93X
48 oz. copolyester
Raptor® jar



CAC95
64 oz. copolyester
Raptor® jar



CAC90
64 oz. stainless steel
container



SE1500
Large sound enclosure
fits all containers

OPTIONAL COLOR-CODED JARS

The Raptor® 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.



*Made in the USA with US and foreign parts

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



CAC139
48 oz. copolyester
container



CAC89
64 oz. stainless steel
container and jar pad



CAC152
48 oz. stainless steel
container



CAC167
64 oz. stainless steel
container and jar pad






CAC139-10
48 oz. BPA-free purple
copolyester container

LIGHT/MEDIUM-DUTY BAR BLENDERS

BB300 SERIES

- 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



MODEL	CONTROL PANEL	CONTAINER
BB300		48 oz. Copolyester
BB300S		48 oz. Stainless Steel
BB320		48 oz. Copolyester
BB320S		48 oz. Stainless Steel
BB340		48 oz. Copolyester
BB340S		48 oz. Stainless Steel



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BLADE

NUBLEND® LIGHT-DUTY BAR BLENDER

BB180X

- ¾ HP, 2-speed commercial motor
 - Recommended for 1-25 cycles per day
 - HI/LO/OFF and PULSE toggle switches
 - 44-oz. polycarbonate jar
 - 32 oz. stainless steel container available
 - Removable 2-piece jar lid
 - 6 ft. cord with 3 prong plug
- 120V, 50/60 Hz, 5-15P ⓘ
 Limited One-Year Warranty
 cULus, NSF



CAC87
44 oz. copolyester container



CAC88
32 oz. stainless steel container



LIGHT-DUTY BAR BLENDERS

BB145/BB145S

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



CAC29
48 oz. copolyester container



CAC37
32 oz. stainless steel container



*Made in the USA with US and foreign parts

BevBasiX

WARING® BLEND IMMERSION BLENDERS FOR EVERY NEED



Light-Duty
Quik Stik®
WSB35



Medium-Duty
Quik Stik® Plus
WSB40



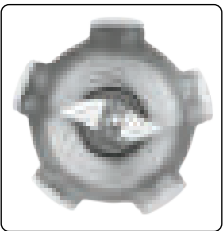
Heavy-Duty Big Stix®
Immersion Blenders
WSBPPWA, WSB50, WSB55, WSB60, WSB65, WSB70

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

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

WSB35

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



WSB35

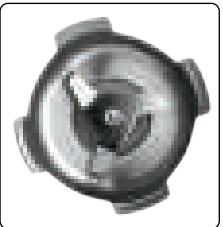


WSB40

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

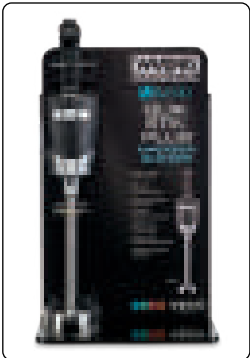
WSB40

- 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



WSB35DS

(Unit not included with display)



WSB40DS

(Unit not included with display)

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

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



WSB50

WSB55

WSB60

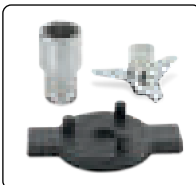
WSB65

WSB70



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

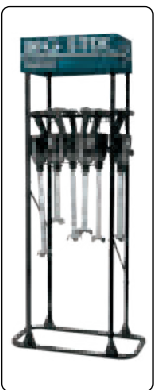
WSB60ST – 16 inch

WSB65ST – 18 inch

WSB70ST – 21 inch

Patented, fully sealed blending shaft.

NSF approved and dishwasher safe



WSB02

Display available for Big Stix® Immersion Blenders.

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

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



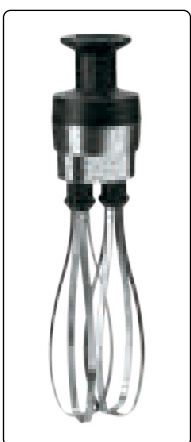
BOWL CLAMP WSBBC

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.

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

WDMTX Series

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

- Independent high-performance, 1 peak HP 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: CAC20 stainless steel malt beverage cups included**

120V, 60 Hz, 5-15P
Limited One-Year Warranty
cTUVus, NSF



MODEL NUMBER	SOLID AGITATOR (CAC112) (6-PACK)	BUTTERFLY AGITATOR (CAC123) (6-PACK)	WAGON WHEEL (CAC112) (1-PIECE)	MALT CUP (CAC20)
WDM120TX	•	•	---	1
WDM120TXW	•	•	•	
WDM240TX	•	•	---	2
WDM240TXW	•	•	•	
WDM360TX	•	•	---	3
WDM360TXW	•	•	•	



TIMER
10-minute countdown timer with 3 speeds and pulse



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

SINGLE-SPINDLE DRINK MIXER

WDM20

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

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

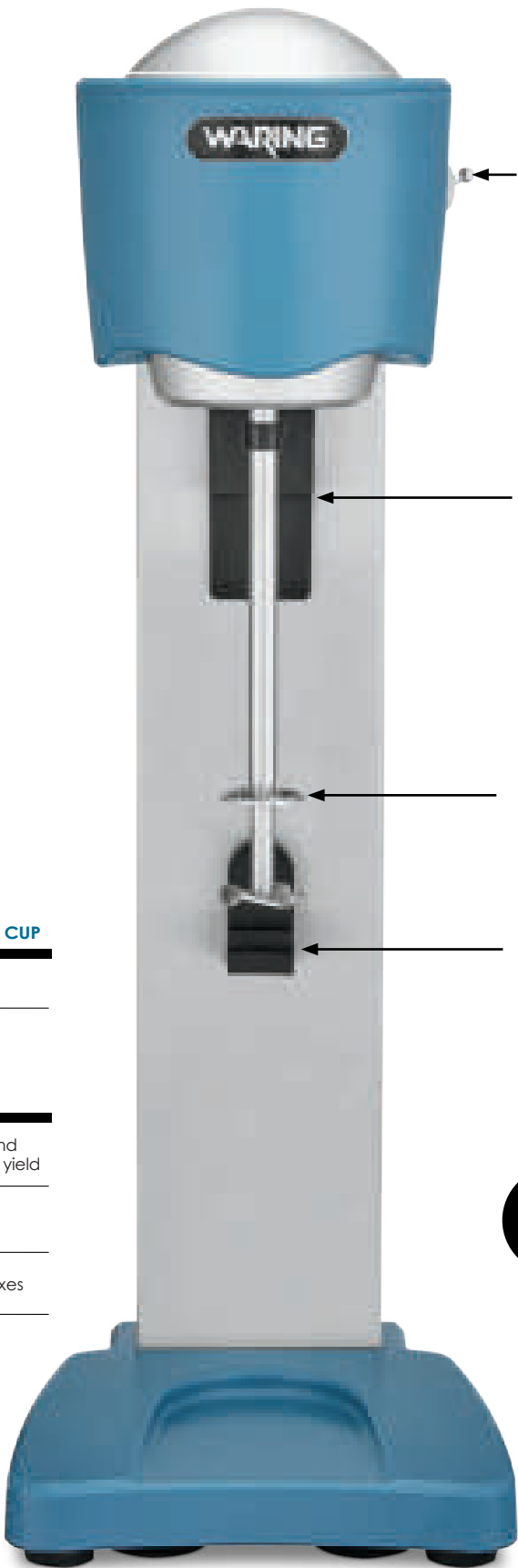
MODEL NUMBER	SOLID AGITATOR	BUTTERFLY AGITATOR	WAGON WHEEL	MALT CUP
WDM20	•	•	---	1

ACCESORIES		
MODEL NUMBER	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 (6 piece)	For the toughest of mixes



BONUS
Stainless steel malt beverage cup included

CAC20



MANUAL, 2-SPEED, HI/LOW toggle switch

REMOVABLE ACTUATOR for easy cleaning

SOLID AGITATOR for powering through hard ice cream

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



WARING®

 PREP



LUNA STAND MIXER
WSM7L



KARINA RIVERA

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

 PREP



PREP

IMAGINE. INVENT. INSPIRE.®

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.





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





WARING® PREP FOOD PROCESSORS FOR EVERY NEED

HEAVY-DUTY FOOD PROCESSORS

	MODEL	POWER	SPEED	CUTTER MIXER BOWL MAXIMUM CAPACITY	DISCS INCLUDED	MAXIMUM VOLUME PROCESSING PER HOUR	WARRANTY
	FP2200	¾ HP	1,780	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ½" Slicing Disc ½" Slicing Disc ¾" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	• Slicing (cucumbers) 1400 lb/1275 qt • Shredding (carrots) 1025 lb/1050 qt • Dicing (tomatoes) 950 lb/425 qt • Chopping (meat) 585 lb • Kneading (bread dough) 200 loaves • Kneading (pie crusts) 540 pie crusts	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP16SCD	2 HP®	1,780	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	¾" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	• Slicing (cucumbers)* 1185 lb/1080 qt • Shredding (carrots)* 875 lb/900 qt • Chopping (meat) 390 lb • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/410 qt • Whipping (heavy cream) 80 qt	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SC	1 HP	1,780	Dry: 3.5 quarts (3.3 liters) Wet: 1.75 quarts (1.65 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" Grating Disc	• Slicing (cucumbers)* 875 lb/660 qt • Shredding (carrots)* 430 lb/450 qt • Grating (cheese) 60 lb • Chopping (meat) 360 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	1,780	Dry: 2.5 quarts (2.3 liters) Wet: 1.25 quarts (1.2 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" Grating Disc	• Slicing (cucumbers) 540 lb/345 qt • Shredding (carrots) 200 lb/240 qt • Grating (cheese) 45 lb • Chopping (meat) 330 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO HEAVY-DUTY FOOD PROCESSORS

	MODEL	POWER	SPEED	CUP CAPACITY	ACCESSORY BOWLS	APPLICATIONS	WARRANTY
	WCG75	¾ HP	1,780	3 Cups Dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes	Limited 1-Year Warranty
	WSG60	1 HP	20,000	3 Cups Dry 1.5 Cups Wet	2	Dry spices, pastes, sauces, whipped cream, herb blends	Limited 1-Year Warranty
	WSG30	¼ HP	19,000	1 Cup (dry only)	3	Low volume dry spices and ingredients: Cinnamon, nutmeg, peppercorns, cumin, sugar, rice	Limited 1-Year Warranty

*1.5 lb. loaves **8-inch pie crusts ®Peak input

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

WFP16SC SERIES



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

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

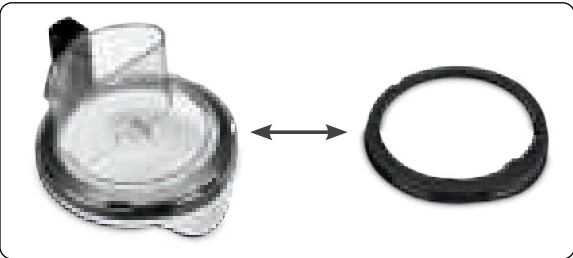
120V, 60 Hz, 5-15P ⓘ
ETL Sanitation

Best warranty in the industry!*

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



WFP16SC



CUTTER MIXER BOWL

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



WFP16SCDDIS
(Units not included with display)



INCLUDED!
10mm – 3/8" Dicing Kit
WFP16S26X

PREP

STANDARD ACCESSORIES INCLUDED WITH THE WFP16SC SERIES



Patented Sealed & Locked S-Blade
WFP16S1



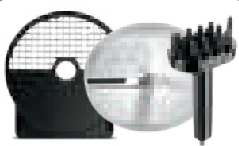
Sealed & Locked Stainless Steel Whipping Disc
WFP16S11



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

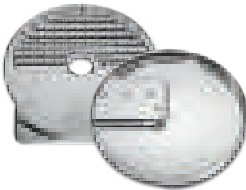


Reversible Shredding Stainless Steel Disc – Two Blades in One, Fine Shred and Coarse Shred
WFP16S12A



10mm – 3/8"
Dicing Kit
WFP16S26X
WFP16SCD ONLY

OPTIONAL ACCESSORIES



Dicing Kits
WFP16S25 8mm – 5/16"
WFP16S26 10mm – 3/8"
WFP16S27 12mm – 15/32"



Julienne Discs
WFP16S22 4mm – 5/32"
WFP16S23 6.5mm – 1/4"
WFP16S24 8mm – 5/16"



Grating Disc
WFP16S16



Punch Tools
WFP16S19 for cleaning 8mm
WFP16S20 for cleaning 10mm
WFP16S21 for cleaning 12mm

*Peak input *See page 25

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

WFP14SC

- 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 ⓘ
ETL Sanitation

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



INCLUDED
LARGE 3.5-QUART
CUTTER MIXER BOWL



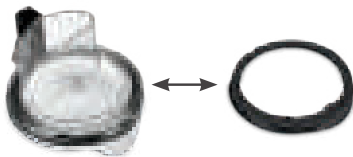
STANDARD ACCESSORIES INCLUDED WITH WFP14SC FOOD PROCESSOR

 Patented Sealed & Locked S-Blade Chopping, puréeing, and emulsifying WFP14S1	 Sealed & Locked Whipping Disc Whips creams, butters, and more WFP14S11	 Patented Adjustable Slicing Disc (1-6mm) Fruits, vegetables, and more WFP14S10	 Reversible Shredding Disc Cheeses, vegetables, and more WFP14S12	 Grating Disc Nuts, spices, cheeses, and more WFP143
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4-QUART LIQUILOCK® SEAL SYSTEM BOWL CUTTER MIXER FOOD PROCESSOR

WFP16S




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





CUTTER MIXER BOWL
features a snap-lock lid with removable seal for easy cleaning



STANDARD ACCESSORIES INCLUDED WITH WFP16S FOOD PROCESSOR

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

 Julienne Discs 4mm – WFP16S22 6.5mm – WFP16S23 8mm – WFP16S24	 Grating Disc WFP16S16
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Additional discs available.

*See page 25

* Peak input **See page 25

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

WFP14S/WFP14SW

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

WFP14S

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

WFP14SW

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

120V, 60 Hz, 5-15P

ETL Sanitation

Best warranty in the industry!*

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



WFP14SW



WFP14S



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

WFP11S/WFP11SW

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

WFP11S

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

WFP11SW

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

120V, 60 Hz, 5-15P

ETL Sanitation

Best warranty in the industry!*

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



WFP11SW



WFP11S



STANDARD ACCESSORIES INCLUDED WITH WFP14S FOOD PROCESSOR



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



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



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



Reversible Shredding Disc
Cheeses, vegetables, and more
WFP14S12



Grating Disc
Nuts, spices, cheeses, and more
WFP143



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



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



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



Reversible Shredding Disc
Cheeses, vegetables, and more
WFP11S6



Grating Disc
Nuts, spices, cheeses, and more
WFP113

STANDARD ACCESSORIES INCLUDED WITH WFP11S FOOD PROCESSOR

*See page 25

*See page 25

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
- 120V, 60 Hz, 5-15P ⓘ
 Limited One-Year Warranty
 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
 cTUVus, NSF

1-CUP ELECTRIC SPICE GRINDER

WSG30

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



6-QUART COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSOR WITH DICING

FP2200

- High-performance, ¾ HP motor
 - Over 22 square inches of feed space
 - Polycarbonate continuous-feed hopper with durable see-through cover processes up to 1,400 pounds per hour
- 120V, 60 Hz, 5-15P ⓘ
 cULus, NSF
Best warranty in the industry!**
 Limited Five-Year Motor and Two-Year Parts and Labor



*Made in the USA with US and foreign parts

STANDARD ACCESSORIES INCLUDED WITH FP2200



S-Blade
CAF31A



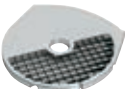
3/16" Shredding Disc
CAF20



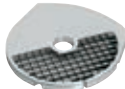
1/8" Slicing Disc
CAF12



1/2" Slicing Disc
CAF18



1/2" Dicing Disc
CAF24



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

**See page 25

JUICE EXTRACTORS



Heavy-Duty Pulp Eject Juice Extractor WJX80X



**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 Designated for continuous use.	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	
WARRANTY			
Limited Two-Year Motor Warranty One-Year Parts & Labor	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty

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.



3.15 INCH FEED CHUTE
Large opening can fit whole apples and can hold large capacity of fruits and vegetables.



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



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



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

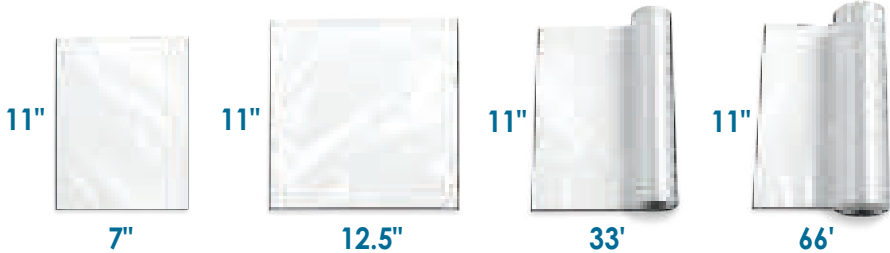
Vacuum-sealed pouches can be refrigerated or frozen for later use and are boil and microwave safe.



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)



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



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



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

Removable batch bowl for easy storage and cleaning

Heavy-duty stainless steel mixing paddle

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

LUNA PLANETARY MIXERS

WSM SERIES

WSM7L

- Gear-driven, permanent lube transmission
- Large, 7-quart stainless steel bowl with stainless steel handle
- Heavy duty, ½ HP motor, 350W, 60 Hz
- Front-mounted controls and LED power light
- 11 mixing speeds with variable speed control dial
- Removable clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook, and aluminum mixing paddle
- Dishwasher-safe accessories
- Nonslip rubber feet
- Limited Two-Year Motor Warranty, One-Year Parts & Labor



Luna⁷
WSM7L – ½ HP

STANDARD ACCESSORIES INCLUDED WITH ALL LUNA SERIES MIXERS



MIXING PADDLE
WSM7LMP
WSM10LMP
WSM20LMP



CHEF'S WHISK
WSM7LW
WSM10LW
WSM20LW



DOUGH HOOK
WSM7LDH
WSM10LDH
WSM20LDH



MIXING BOWL
WSM7LBL
WSM10LBL
WSM20LBL

NOW WITH TIMERS!

NEW



Luna¹⁰
WSM10LT – ¾ HP



Luna²⁰
WSM20LT – 1 HP

WSM10LT / WSM20LT

- 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

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

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

PROFESSIONAL FOOD SLICERS

WCS Series



WCS220/250 – 8.5" & 10"

Light-duty slicers
¾ HP* commercially rated motor

WCS300 – 12"

Medium-duty slicer
1 HP* commercially rated motor

- Blades crafted in Italy of tempered hard chrome for long-lasting sharpness
- Compact slicers are designed for small operations that require occasional slicing
- Slice meats and cheeses for sandwiches, appetizers, salads, or 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

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



EASY-CLEAN DESIGN

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

* Peak input

KNIFE SHARPENER

WKS800

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



PORTABLE, RECHARGEABLE WINE BOTTLE OPENER

WWO120

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



WARING®

 COOK



**XPRESS
MULTIPURPOSE
COOKTOP
WSC300**



MIKE BAGALE

This new machine is designed to function as a multi-purpose cooktop, and I see so many practical and unexpected applications for it. For example, it works very well to make Japanese souffle pancakes, in addition to a skinny pressed Spanish sandwich known as a bikini. I also really like using it to cook mini sourdough starter pizzas - they cook in just a few minutes.

 COOK

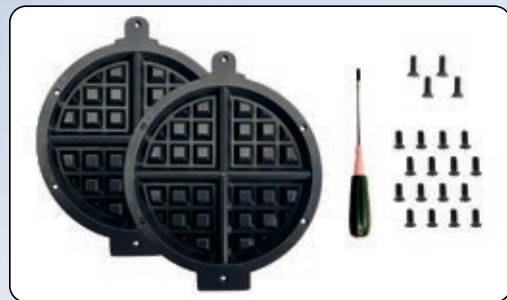


COOK

IMAGINE. INVENT. INSPIRE.®

USER-REPLACEABLE WAFFLE PLATES

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



SIDE-BY-SIDE DOUBLE BELGIAN WAFFLE MAKER

WW300BX

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

Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P Ⓢ

cETLus, NSF



COOK

SIDE-BY-SIDE SINGLE BELGIAN WAFFLE MAKERS

WW250X2/WW250BX2

- Dual-carriage design
- Heavy-duty die-cast housing is durable and easy to clean
- Rotary feature for even baking and browning
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Ready lights and audible chimes signal when units are ready to cook and when waffles are ready to serve
- Independent power ON and Ready-to-Bake LED indicators
- Independent, adjustable temperature controls let you cook different batters separately at the same time
- Removable, dishwasher-safe drip trays make cleanup quick and easy
- Waffle plates can be easily replaced if scratched
Replacement Kit: WW180XRP

Limited One-Year Warranty, 90-Day Plate Warranty

WW250X2 – 120V, 2400W, 60 Hz, 5-20P Ⓢ

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

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

Produces up to 60 1-inch thick
Belgian waffles per hour

ETLus, NSF



SINGLE WAFFLE MAKERS, BELGIAN OR CLASSIC

WW180X/WWD180X

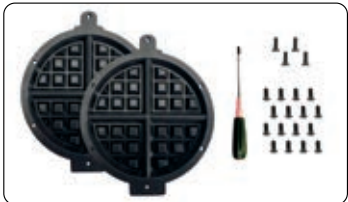
WW180X – Produces up to 25 1"-thick Belgian waffles per hour

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

- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators
- Waffle plates can be easily replaced if scratched. Replacement Kit: WW180XRP/WWD180XRP

120V, 1200W, 60 Hz, 5-15P ⓘ

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



WW180XRP/WWD180XRP

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
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators
- Unique, space-saving vertical design with independent Ready lights
- Shares heating element for maximum output while using less energy

120V, 1400W, 60 Hz, 5-15P ⓘ

Limited One-Year Warranty
cETLus, NSF



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



Embedded heating element for precise temperature control.

SINGLE & DOUBLE WAFFLE CONE MAKERS

WWCM180/WWCM200

WWCM180 – Single

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

Limited One-Year Warranty

cETLus, NSF

120V, 1200W, 60 Hz, 5-15P ⓘ

WWCM200 – Double

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

Limited One-Year Warranty

cETLus, NSF

120V, 1400W, 60 Hz, 5-15P ⓘ

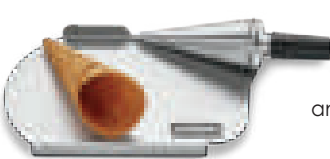


INCLUDED



CAC121
Rolling and Forming Tool

OPTIONAL ACCESSORIES



CAC121S
Small Rolling and Forming Tool



CAC122
Waffle Bowl Forming Tool

SINGLE MINI BELGIAN WAFFLE MAKER

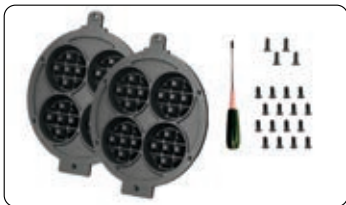
WMB400X

- Produces up to 100 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
- Ceramic-coated nonstick cooking surface allows for easy food removal and 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
- Waffle plates can be easily replaced if scratched. Replacement Kit: WMB400XRP

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

Limited One-Year Warranty,
90-day plate warranty

cETLus, NSF



WMB400XRP



BUBBLE WAFFLE MAKER

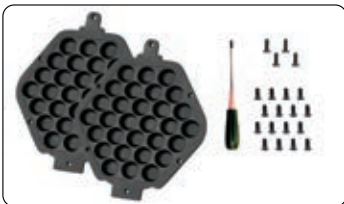
WBW300X

- 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
- Ceramic-coated nonstick cooking surface allows for easy food removal and cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched. Replacement Kit: WBW300XRP
- Power ON and Ready-to-Bake LED indicators

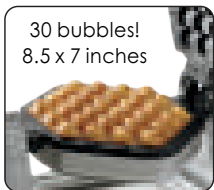
120V, 1200W, 60 Hz, 5-15P

Limited One-Year Warranty,
90-day plate warranty

cETLus, NSF



WBW300XRP



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



2-GALLON BATTER DISPENSER

WBD2G

- Easy-to-use spigot with minimal drips
- 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



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



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



2 Place gelato panini into press and cook.



3 Cut and serve.

16" ELECTRIC CRÊPE MAKER

WSC160X/WSC165BX

- Large, 16" aluminum cooking surface for even heat distribution
 - Durable stainless steel base with heat-resistant carrying handles
 - Adjustable thermostat to 570°F
 - Power ON and Ready indicator lights
 - Extra value! NSF-approved batter spreader and spatula included!
- WSC160X** – 120V, 1800W, 5-15P ⓘ
WSC165BX – 208/240V, 2170/2880W, 6-15P ⓘ
 Limited One-Year Warranty
 cULus, NSF



WARING XPRESS™ MULTIPURPOSE COOKTOP

WSC300



THE ART OF MAKING CRÊPES JUST GOT EASY!

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



THE WARING XPRESS™ IS NOT JUST FOR CRÊPES!

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

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

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



CAC173
Silicone Crêpe
Spatula

COOK

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 stand-alone or plumbed in

Limited One-Year Warranty
240V, 3600W, 6-20P ⓘ
cULus, NSF



INCLUDED ACCESSORIES



WPC100RB
4 Round Baskets:
Cook 0.5 lb. in each



WPC100LB
2 Rectangular Baskets:
Cook 2 lb. in each



CAC157
Hose Assembly
to easily drain
water from unit

PANINI PERFETTO®/TOSTATO PERFETTO® COMPACT ITALIAN-STYLE PANINI GRILLS

WPG150/WFG150/WPG150B SERIES

- 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

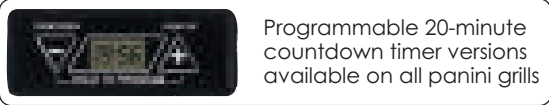


WFG150

WPG150/WPG150B

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



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



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

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/WPO750

- Ceramic pizza decks hold 18" diameter pizzas
 - Cook fresh or frozen dough
 - Temperature up to 800°F/426°C
 - Stainless steel exterior with full insulation
 - Aluminized steel interior with lights
 - Includes two ceramic pizza stones
 - 30-minute timers with audible alerts
 - 4" adjustable legs
- WPO700** – Independent ON/OFF switches for top and bottom heating (center element is shared)
- WPO750** – Two independent chambers with their own deck controls can operate at different temperatures simultaneously
 – ON/OFF controls for top and bottom elements in each chamber
- 240V, 3200W, 6-20P ⓘ
 Limited One-Year On-Site Warranty
 cULus, NSF



WPO700 (Single Door)

WPO750 (Double Door)



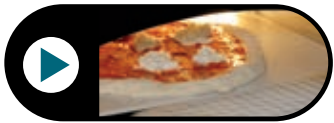
ON-SITE WARRANTY

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

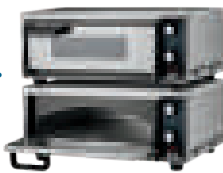
MEDIUM-DUTY SINGLE-DECK PIZZA OVEN

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



WARING® PIZZA OVEN SERIES

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

COMMERCIAL MEDIUM-DUTY 0.9 CUBIC FOOT MICROWAVE OVEN

WMO90

- 10 programmable memory pads; 100 programmable settings
 - 3-stage cooking, 5 power levels
 - Stainless steel construction
 - Programmable and manual operations
 - Touch control keypad with Braille
 - Interior oven light
 - 60-minute max cook time
- 0.9 cubic feet, 120V, 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
- 0.9 cubic feet, fits 3 quarter-size sheet pans
- Includes 2 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane, tempered glass window

WCO250X
120V, 1700W, 60 Hz, 5-15P ⓘ
WCO250XC
120V, 1700W, 60 Hz, 5-20P ⓘ
Limited One-Year Warranty
cULus, NSF



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 ⓘ
UL, NSF
WCO500XC
120V, 1700W, 60 Hz, 5-20P ⓘ
cULus, NSF
Limited One-Year Warranty



14" ELECTRIC COUNTERTOP GRIDDLE

WGR140X

- Large, 14" x 16", 0.5" 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

0.5 INCH
THICK
GRILLING
SURFACE



24" ELECTRIC COUNTERTOP GRIDDLE

WGR240X

- Extra-large, 24" x 16", 0.5 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

0.5 INCH
THICK
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

COOK

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



WIH200

*Schott® is a registered trademark of Schott AG.

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)

10 LB. DEEP FRYER

WDF1000

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

MODEL	ELECTRICAL POWER
WDF1000	120V, 1800W, 5-15P



8.5 LB. DEEP FRYERS

WDF75RC/WDF75B

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

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



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				360	208/240V, 2028/2700W, 6-20P ⓘ
WCT850RC	cETLus, NSF	4-Slice switchable bread/bagel Controls	1 1/2" x 5 3/8"	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 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 ⓘ

2- OR 4-SLICE LIGHT-DUTY TOASTERS

WCT702/WCT704

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



WCT702

WCT704
THE ARTISANAL TOASTER
Long-slot toaster for artisan breads

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

WARING®

 BREW



AUTOMATIC COFFEE BREWER
WCM50P



CHEF DUSTIN SELVAGGIO

There is nothing that shakes up your shift quicker than not having perfectly brewed coffee ready for your guests...or team. Do yourself a favor and go with a brand that has set the standard for reliability and innovation since 1937. Your day depends on it.

 BREW



BREW

IMAGINE. INVENT. INSPIRE.®

Café DECO®

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

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



WARING® BREW Café DECO® BREWERS AT A GLANCE

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

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

WARING COFFEE BREWERS

WCM50/50P/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

Two-Year Parts, One-Year Labor Warranty
TUVus, NSF

MODEL	LISTING	ELECTRICAL POWER
WCM50/WCM50P	TUVus, NSF	120V, 60Hz, 5-15P ⓘ
WCM60PT/WCM70PAP	TUVus, NSF	

WCM50

POUR-OVER COFFEE BREWER

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

WCM50P

AUTOMATIC COFFEE BREWER

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

WCM60PT

AUTOMATIC THERMAL COFFEE BREWER

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

WCM70PAP

AIRPOT COFFEE BREWER

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



WCM50

WCM50P



WCM60PT

WCM70PAP

WARMERS & ACCESSORIES

WCW10

Single-Burner Coffee Warmer

WCW20

Double-Burner Coffee Warmer

WCW20R

Step-Up Double-Burner Coffee Warmer

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



WCW20

WCW10

WCW20R

WTC64

64 OZ. STAINLESS STEEL THERMAL CARAFE

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



WCDB64

64 OZ. GLASS DECANTER

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



WCM50DIS WCM50PDIS

Display available.
Includes nonworking unit



WCMDIS

Display available.
Nonworking units
not included.

WCA22/WCA25

STAINLESS STEEL AIRPOTS

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



WCA22

WCA25

3- & 5-GALLON HOT WATER DISPENSERS

WWB3G/WWB5G

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

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

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F – 205°F (65°C – 96°C)
- Stainless steel construction
- 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
- Uses: Tea, coffee, soups, grits, oatmeal, etc.

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

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



WWB3G



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



WWB5G



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

10-GALLON HOT WATER DISPENSERS

WWB10G SERIES

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150°F – 205°F (66°C – 96°C)
- Automatic water refill or pour-over capability
- Heat 10 gallons in 3 hours
- All-stainless steel construction
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Knuckle guard for safe operation during dispensing

WWB10G – 120V, 1800W, 60 Hz, 5-15P ⓘ

WWB10GC – 120V, 1800W, 60 Hz, 5-20P ⓘ

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

Limited One-Year Warranty
cTUVus, NSF



COMMERCIAL COFFEE URNS

WCU SERIES

- Brushed stainless steel housing
- Commercial-grade, nonstick-coated heater
- All-stainless steel construction, including internals and parts
- Dual-heater system for brewing and keeping warm at optimal temperatures; brews at 200°F and dispenses at approximately 185°F
- Touchless faucet handle design makes dispensing seamless
- 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



WCU55

WCU110

WCU30

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25WC94654 PG-40422