

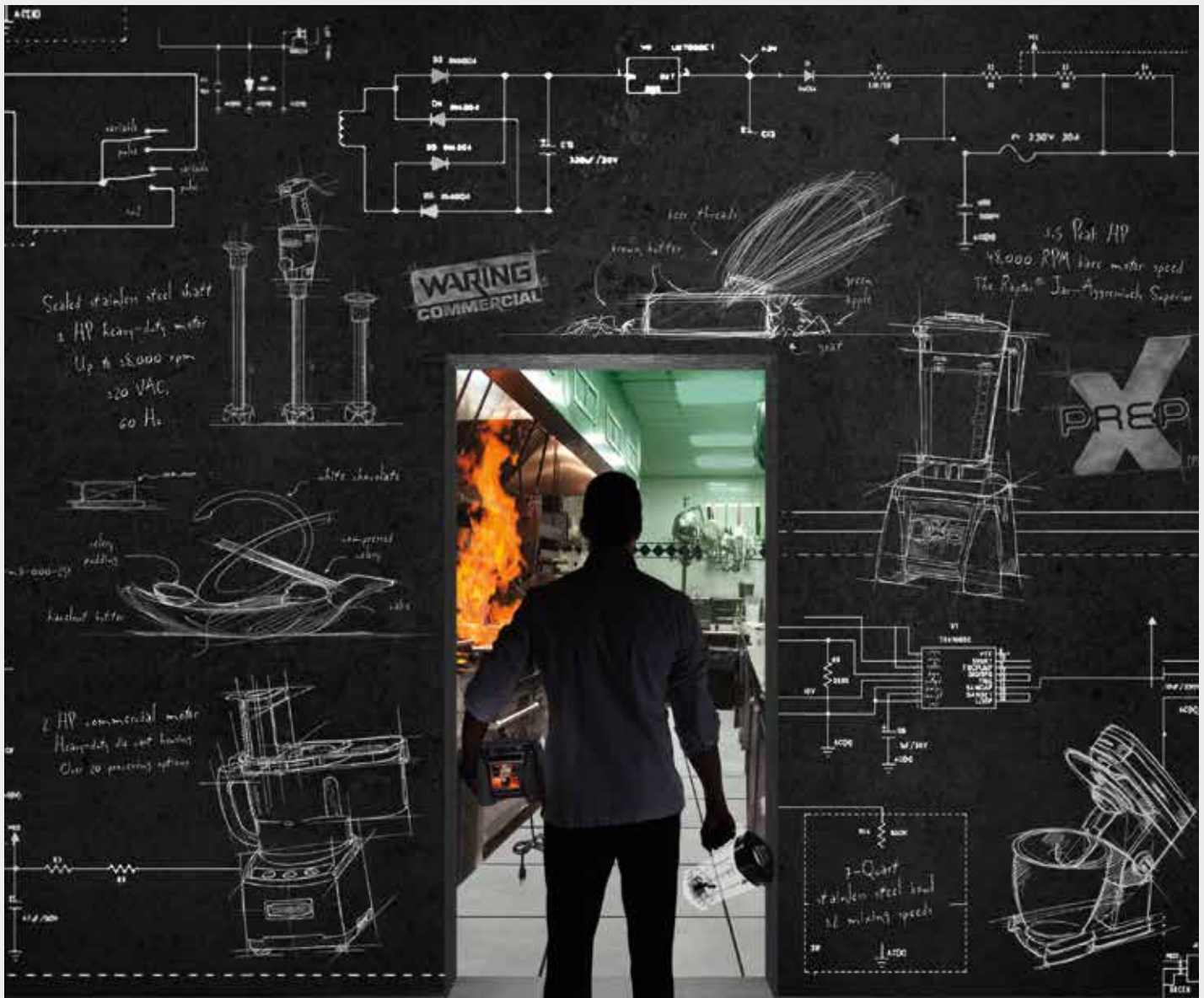


WARING
COMMERCIAL

2017

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IMAGINE. INVENT. INSPIRE.®

MORE THAN A CHEF, YOU ARE AN ARTIST, A CREATOR, A PROBLEM SOLVER. AS YOU TREAD THE CULINARY PATH, WE ARE DEDICATED TO IMPROVING YOUR JOURNEY WITH THE SUPERIOR ENGINEERING, TECHNOLOGY AND POWER WE BUILD INTO EVERY MACHINE. STEP INSIDE...WARING HAS YOUR BACK.


**WARING
COMMERCIAL**



@waringcommercial

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Waring, universally known for introducing the first blender in America, is one of today's leading manufacturers of professional-quality appliances for the foodservice and laboratory industries. The Waring® Commercial brand continues its focus on quality and performance with an ever-expanding line. With 80 years of manufacturing expertise and a strong heritage incorporating technology and innovation in design, Waring continues its tireless pursuit of multi-category dominance. Look for the  icon on the following pages for more information on these new products.



BOLT™ Cordless Immersion Blender
page 20

**Heavy-Duty Side-By-Side
Single & Double Belgian Waffle Makers**
pages 66 & 67



**2-Quart Compressor
Ice Cream Maker**
page 72



Pasta Cooker & Rethernalizer
page 74



**Chamber Vacuum
Sealing System**
page 76



Coffee Urns
page 79



Food Processors

Unrivaled versatility plus extreme power, performance, and reliability – these are the traits that all Waring® Food Processors possess, as we continue to set the standard in high-volume kitchens everywhere. With innovative accessories, and options like the exclusive whipping disc and patented LiquiLock® Seal System – with a new removable seal in the lid – you can easily whip large batches of cream into butter while using the entire bowl capacity with no risk of spills and easier bowl cleanup. Offering motors up to 2 peak HP, batch bowls up to a 6-quart capacity, and continuous-feed operation, Waring® Food Processors deliver the best options and the best results with strength and precision every time.





*Introducing the unrivaled
Waring® 4-Quart Food
Processor with the
revolutionary LiquiLock®
Seal System. Completely
sealed for safe use, it has
a new dishwasher-safe,
removable seal on the
batch bowl lid, sealed
S-blade and whipping
disc that lock into place
for no-hassle pouring,
plus adjustable slicing
disc and reversible
shredding disc. Driven
by a 2 HP commercial
motor, this food processor
slices, dices, shreds and
whips in large batches,
continuously and
with ease.*



LiquiLock® Seal System

Sealed from top to bottom, our LiquiLock® Seal System allows you to process dressings, purées, sauces and more without leakage! The sealed S-blade locks into place for an easier, safer pour.



Standard Discs Included with WFP16S and WFP16SCD



Sealed and Locked S-Blade

Locks into place and seals liquids in the bowl.
(WFP16S1)



Sealed and Locked Whipping Disc

Quickly whips creams and butters.
(WFP16S11)



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)



Additional discs available.

4-Quart Sealed Batch Bowl Food Processor

WFP16S

- 4-quart unbreakable, clear-view batch bowl with LiquiLock® Seal System
- 2 HP* commercial motor
- Heavy-duty die-cast housing
- Large, easy-to-read control buttons
- Over 20 processing options in one machine!
- 120V, 60 Hz Ⓢ
- ETL, ETL Sanitation
- Best warranty in the industry! ** Limited Five Year Motor, Two Year Parts and Labor

* peak input

** for commercial countertop, electric batch bowl/continuous-feed food processors



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



Dicing Assembly Included



WFP16S26

($\frac{3}{8}$ " x $\frac{3}{8}$ ") Rapidly dices large volumes to cut down on prep time and labor costs (included with WFP16SCD only)


WFP16SCDDIS



Displays available for all LiquiLock® Food Processors
(Unit not included with display)

4-Quart Sealed Batch Bowl/ Continuous-Feed DICING Food Processor

WFP16SCD

- Continuous-feed chute for large-volume processing
- 4-quart sealed batch 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!
- 120V, 60 Hz 
- ETL, ETL Sanitation
- Best warranty in the industry!**
Limited Five Year Motor, Two Year Parts and Labor

NEW Optional Accessories

Dicing Kits

- WFP16S25 – 8mm – $\frac{5}{16}$ "
- WFP16S26 – 10mm – $\frac{3}{8}$ "
- WFP16S27 – 12mm – $\frac{15}{32}$ "



Punch Tools

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




Julienne Discs

- WFP16S22 – 4mm – $\frac{5}{32}$ "
- WFP16S23 – 6.5mm – $\frac{1}{4}$ "
- WFP16S24 – 8mm – $\frac{5}{16}$ "



2.5-Quart Sealed Batch Bowl Food Processor

WFP11S

- Large 2.5-qt. unbreakable, clear-view batch bowl with LiquiLock® Seal System
- High-performance ¾ HP motor
- Slice, shred, grate, chop, purée, whip and more! Over 20 processing applications included!
- Extra-large feed tube reduces prep time
- 120V, 60 Hz 
- Best warranty in the industry! ** Limited Five Year Motor, Two Year Parts and Labor
- UL, ETL Sanitation




WFP11SW



WFP11S

2.5-Quart Sealed Space-Saving Batch Bowl Food Processor

WFP11SW

- Space-saving flat batch bowl lid design
- Large 2.5-qt. unbreakable, clear-view batch bowl and LiquiLock® Seal System
- High-performance ¾ HP motor
- Disc and blade included:
 - Sealed and locked serrated S-blade (WFP11S1)
 - Sealed and locked whipping disc (WFP11S5)
- 120V, 60 Hz 
- Best warranty in the industry! ** Limited Five Year Motor, Two Year Parts and Labor
- UL, ETL Sanitation



Sealed Batch Bowl



Allows soups, sauces, purées and more to be processed without leaks and in large batches

Sealed & Locked S-Blade



S-blade locks into place for easier, safer pouring while sealing in liquids



3.5-Quart Sealed Batch Bowl/Continuous-Feed Food Processor

WFP14S/WFP14SC

- Large 3.5-qt. unbreakable, clear-view batch bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip and more! Over 20 processing applications included!
- Extra-large feed tube reduces prep time
- High-performance 1 HP motor
- 120V, 60 Hz (i)
- Best warranty in the industry!** Limited Five Year Motor, Two Year Parts and Labor
- UL, ETL Sanitation
- **WFP14SC:** All the same features as WFP14S, plus continuous-feed chute for large-volume processing



3.5-Quart Sealed Space-Saving Batch Bowl Food Processor

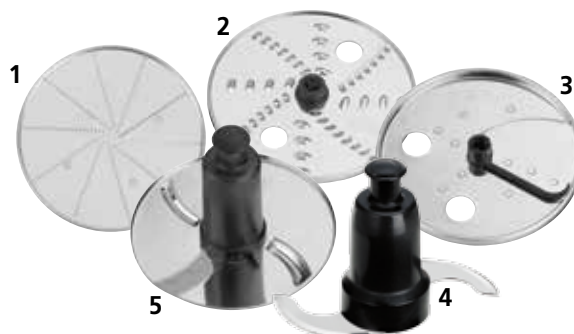
WFP14SW

- Space-saving flat batch bowl lid design
- Large 3.5-qt. unbreakable, clear-view batch bowl and LiquiLock® Seal System
- High-performance 1 HP motor
- Disc and blade included:
 - Sealed and locked serrated S-blade (WFP14S1)
 - Sealed and locked whipping disc (WFP14S11)
- 120V, 60 Hz (i)
- Best warranty in the industry!** Limited Five Year Motor, Two Year Parts and Labor
- UL, ETL Sanitation

DISCS INCLUDED


WITH WFP11S/WFP14S/WFP14SC

- 1. Grating Disc:** nuts, spices, cheeses and more
- 2. Reversible Shredding Disc:** cheeses, vegetables and more
- 3. Adjustable Slicing Disc (1–6mm):** fruits, vegetables and more
- 4. Sealed & Locked S-Blade:** chopping, puréeing and emulsifying
- 5. Sealed & Locked Whipping Disc:** creams, butters and more



6-Quart Combination Batch Bowl and Continuous-Feed Food Processor

FP2200

- High-performance $\frac{3}{4}$ HP motor
- Over 22 square inches of feed space
- Polycarbonate continuous-feed attachment with durable see-through cover processes up to 1,400 pounds per hour
- Best warranty in the industry! **
Limited Five Year Motor and Two Year Parts and Labor
- 120V, 60 Hz 
- UL, CUL, NSF



Standard accessories included with FP2200 • 20 optional discs available



S-Blade
CAF31



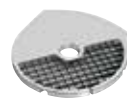
$\frac{3}{16}$ " Shredding Disc
CAF20



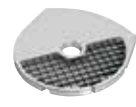
$\frac{1}{8}$ " Slicing Disc
CAF12



$\frac{1}{2}$ " Slicing Disc
CAF18




$\frac{1}{2}$ " Dicing Disc
CAF24



$\frac{3}{4}$ " Dicing Disc
CAF25

Pro Prep® Chopper Grinder

WCG75

- $\frac{3}{4}$ -quart capacity
- Powerful, high-speed 2-pole induction motor, $\frac{3}{4}$ HP
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
- Limited One Year Warranty
- 120V, 60 Hz 
- UL



**see page 8

1.5-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
- 120V, 60 Hz Ⓢ
- Limited One Year Warranty
- CETLus, NSF



3-Cup Electric Power Grinder – Wet/Dry

WSG60

- High-performance 1 HP commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 3-cup capacity
- Upper housing safety interlock
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- 120V, 60 Hz Ⓢ
- Limited One Year Warranty
- CETLus, NSF



LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications	Warranty
	WSG30	1/3 HP	19,000	1.5 Cups (dry only)	3	Low volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice	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
	WCG75	3/4 HP	17,250	3 Cups Dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes	Limited 1-Year Warranty

LIGHT – MEDIUM-DUTY FOOD PROCESSORS

	Model	Power	Speed	Batch Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour	Warranty
	WFP11S	3/4 HP	17,250	Dry: 2.5 qts (2.3 ltrs) Wet: 1.25 qts (1.2 ltrs)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 5/64" Grating Disc	<ul style="list-style-type: none"> Slicing (cucumbers) 540 lbs/345 qts Shredding (carrots) 200 lbs/240 qts Grating (cheese) 45 lbs Chopping (meat) 330 lbs Kneading (bread dough) 120 loaves* Kneading (pie crusts) 240 pie crusts** Whipping (heavy cream) 55 qts 	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP14SC	1 HP	17,250	Dry: 3.5 qts (3.3 ltrs) Wet: 1.75 qts (1.65 ltrs)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 5/64" Grating Disc	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 875 lbs/660 qts Shredding (carrots)¹ 430 lbs/450 qts Grating (cheese) 60 lbs Chopping (meat) 360 lbs Kneading (bread dough) 120 loaves* Kneading (pie crusts) 320 pie crusts** Whipping (heavy cream) 70 qts 	Limited 5-Year Motor, 2-Year Parts and Labor

HEAVY-DUTY FOOD PROCESSORS

	WFP16SCD	2 HP [Ⓟ]	17,250	Dry: 4 qts (3.7 ltrs) Wet: 3 qts (2.8 ltrs)	3/8" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 1185 lbs/1080 qts Shredding (carrots)¹ 875 lbs/900 qts Chopping (meat) 390 lbs Kneading (bread dough) 140 loaves* Kneading (pie crusts) 360 pie crusts** Dicing (tomatoes) 915 lbs/410 qts Whipping (heavy cream) 80 qts 	Limited 5-Year Motor, 2-Year Parts and Labor
	FP2200	3/4 HP	17,250	Dry: 6 qts (5.7 ltrs) Wet: 2.5 qts (2.37 ltrs)	S-Blade 1/8" Slicing Disc 1/2" Slicing Disc 3/16" Shredding Disc 1/2" Dicing Disc 3/4" Dicing Disc	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 1400 lbs/1275 qts Shredding (carrots)¹ 1025 lbs/1050 qts Dicing (tomatoes)¹ 950 lbs/425 qts Chopping (meat) 585 lbs Kneading (bread dough) 200 loaves* Kneading (pie crusts) 540 pie crusts** 	Limited 5-Year Motor, 2-Year Parts and Labor

* 1.5-lb loaves ** 8-inch pie crusts ¹ with continuous-feed chute Ⓟ peak input

WARING COMMERCIAL



MAKE MORE DOUGH.

Waring Commercial has a full line of kitchen equipment for improved convenience and profitability inside your C-Store. Visit our website to find out how we can help your business – one slice at a time.

www.waringcommercialproducts.com



@waringcommercial





Immersion Blenders

Waring® Commercial Immersion Blenders have become essential tools for today's commercial kitchen. From the versatile Quik Stik® to the heavy-duty 1 HP Big Stix®, these handheld blenders easily power through any task that requires ingredients to be perfectly blended, puréed or whipped. Interchangeable shaft sizes and capacities range from 12" to 21" and from 3 to 50 gallons. Equipped with variable speed controls and stainless steel blades, Waring® Immersion Blenders are built to last!





Cordless. Rechargeable.

Powerful. The Bolt™

Immersion Blender

is unstoppable!

A 12-volt brushless motor

and lithium ion battery

pack extends runtime,

speeds from 5K to 13K

RPM provide the perfect

range to achieve ideal

consistencies. The

7-inch blending shaft

makes this immersion

blender a master of

maneuverability; perfect


for busy chefs or caterers

on the go. Includes

storage/transport bag.

Heavy-Duty *Big Stix*[®]

WSB50/WSB55/WSB60/ WSB65/WSB70

- 1 HP heavy-duty motor
- 750W variable-speed motor – 18,000 RPM on HIGH
- Universal power pack fits all shafts and whisk attachments
- Continuous ON feature
- User-replaceable couplings on power pack and shaft
- All-purpose stainless steel blade
- Rubberized comfort grip and second handle for safe and controlled operation
- Completely sealed stainless steel shaft is easily removable and dishwasher safe
- Limited One Year Warranty
- 120V, 60 Hz 
- cETLus, NSF

Model	Removable Shaft	Capacity
WSB50	12"	10 gals/40 qts
WSB55	14"	15 gals/60 qts
WSB60	16"	25 gals/100 qts
WSB65	18"	35 gals/140 qts
WSB70	21"	50 gals/200 qts

CAC104

Coupling replacement kit, complete with replacement couplings for Big Stix[®] power pack, shafts and whisk attachment



Heavy-Duty *Big Stix*[®] with Whisk Attachment

WSBPPW

- 1 HP heavy-duty motor
- 750W variable-speed motor
– 18,000 RPM on HIGH with whisk
- Mash 50 lbs. 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 second handle for safe and controlled operation
- 10" stainless steel whipping paddles
- Limited One Year Warranty
- 120V, 60 Hz (Ⓜ)
- Power pack: NSF
- Whisk attachment: ETL Sanitation



Bowl Clamp

WSBBC

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



Wall Hook

WSB01

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



WSB02A

Display available for Big Stix[®] Immersion Blenders.



(Unit not included with display)

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



THE BOLT™ Cordless Immersion Blender



WSB38X

- Cordless – Rechargeable – Powerful
- Brushless DC motor
- 12-volt lithium ion battery pack for extended runtime
- Variable speed from 5K to 13K RPM
- 7" Removable, dishwasher-safe blending shaft
- Battery charging/docking station with quick-charging circuit
- LED indicator lights for speeds and battery charge status
- Ergonomic housing design
- Storage/transport bag included
- UL, ETL

Battery Charging/ Docking Station with Quick Charging Circuit



Storage/Transport Bag Included



Light-Duty Quik Stik®

WSB33X

- 2-speed, high-efficiency motor
- Stainless steel 7" fixed shaft and blade
- Built for low volume processing
- Lightweight and compact
- All-purpose stainless steel blade
- 3-gallon, 12-quart capacity
- Built for low-volume processing
- 120V, 100W, 60 Hz Ⓢ
- Limited One Year Warranty
- CETLUS, NSF



WSB33DS

Display Available

(Unit not included with display)

Medium-Duty Quik Stik Plus®

WSB40

- ½ HP, 2-speed, heavy-duty motor
- Stainless steel 10" fixed shaft and blade
- Rubberized comfort grip
- 6-gallon, 24-quart capacity
- 120V, 350W, 60 Hz Ⓢ
- Limited One Year Warranty
- CETLUS, NSF



WSB40DS

Display Available

(Unit not included with display)



WSB33X



WSB40



Light-, Medium- & Heavy-Duty Blenders









Waring started blending over 80 years ago, and today leads the industry with a selection of blenders that is second to none. Light-, medium- and heavy-duty models provide food service professionals with the right tools for their business. Speeds up to an extreme 45,000 RPM, with easy-to-use touchpads or toggles, and features like integrated timers and adjustable speed control deliver fast, consistently flawless results. Stainless steel and durable BPA-free copolyester jars are available in 44 oz. to 128 oz. capacities. The Raptor[®], our most aggressive jars, are available in 64 oz. and 48 oz. capacities, and come in 5 colors to help prevent cross-contamination from nuts and other allergens.





Our Hi-Power Variable Speed Blender zooms with 3.5 peak input HP. Paired with The Raptor® – a highly aggressive and efficient 64-ounce BPA-free copolyester jar with unique blade and jar design – this all-purpose blender does it all, from bread dough to whipped egg whites to soups.



A Blender for Every Need

					
44-oz. Commercial Bar Blenders Light Use	48-oz. Commercial Blenders Light to Medium	Margarita Madness® Medium Duty	Torq Series Blenders Med-Heavy Duty	Heavy-Duty Blenders	One-Gallon Food Blenders Heavy Duty
POWERFUL MOTOR HP					
¾ HP	1 HP	1½ HP	2 HP	3½* HP	3¾* HP
CONTAINER CAPACITY					
44-oz. BPA-free copolyester or 32-oz. stainless steel	48-oz. stackable BPA-free copolyester or 48-oz. stainless steel	48-oz. BPA-free copolyester	48-oz. stackable BPA-free copolyester	The Raptor® 64-oz. or 48-oz. stackable BPA-free copolyester, or 64-oz. stainless steel	1-gallon stainless steel with two handles or also available with easy-pour spigot
CONTROL PANEL FEATURES					
2-speed toggle switch controls	3 control panel options including HI/LO/OFF/PULSE toggle switches, electronic touchpad controls, or touchpad control with timer	2-speed toggle switch controls	3 control panel options including HI/LO/PULSE classic toggle switch, electronic keypad with 60-second countdown timer and variable speed control dial	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 LO/MED/HI/PULSE, 3-minute countdown timer and variable speed
DRINKS PER DAY					
1–25	25–49	35–60	50–74	75+	100+
USAGE AND APPLICATION TYPE					
Light beverage prep	Light to medium food and beverage prep	Medium to heavy food and beverage prep	Medium to heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep
GREAT FOR USE IN:					
Bars	Bars, small restaurants, smoothie shops	Bars, kitchens, smoothie shops	Bars, kitchens, smoothie shops	Smoothie shops, coffee shops, kitchens, bars, health care, schools, institutions	Large kitchens, health care, schools, institutions
RECOMMENDED APPLICATIONS					
Frozen drinks, smoothies, margaritas and more	Frozen cocktails, ice cream drinks, dips, salsas, sauces and more	Margaritas, daiquiris, granitas, sauces, soups and more	Margaritas, daiquiris, granitas, sauces, soups and more	Fruit smoothies, iced coffee drinks, frozen cocktails, salsas, sauces, soups, doughs, desserts, dressings and more	Dressings, salsas, sauces, soups, smoothies and more
WARRANTY					
Limited Two Year Warranty	Limited Two Year Warranty	Limited One Year Warranty	Limited Two Year Warranty	Limited Three Year Motor and Two Year Parts and Labor Warranty	Limited Three Year Motor and Two Year Parts and Labor Warranty

* peak input

Bar Blenders

BB155/BB155S

- ¾ HP, 2-speed commercial motor
- Rugged, two-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 drinks per day
- **BB155** – 44-oz. BPA-free copolyester container (CAC134)
- **BB155S** – 32-oz. stainless steel container (CAC135) with industrial stainless steel blade
-  BPA free – all materials that come in contact with food
- 120V, 60 Hz 
- Limited Two Year Warranty
- cULus, NSF



BB155S



BB155



BB300



BB320



BB340



BLADE Blenders

BB300/BB320/BB340 BB300S/BB320S/BB340S

- 1 HP commercial motor
- 1-piece, 48-oz. BPA-free copolyester jar or stainless jar with industrial stainless steel blade
- Blend three 16 oz. margaritas in 12 seconds or less!
- **BB300/BB300S** – classic toggle switch design
- **BB320/BB320S** – easy-to-clean electronic keypad
- **BB340/BB340S** – electronic keypad with 99-second countdown timer
- Removable rubberized jar pad dampens sound and makes cleanup easy
- 2-speed motor with PULSE function
- Recommended for 25–49 drinks per day
- 120V, 60 Hz Ⓢ
- Limited Two Year Warranty
- cETLus, NSF

**STAINLESS
STEEL JAR
AVAILABLE
CAC138**



**STACKABLE
CAC132**

Copolyester jars
are stackable
for easy storage





HGB140

HGB146

Half-Gallon Food Blenders

HGB140/HGB146

- Heavy-duty 1½ HP, 2-speed motor
- **HGB140** – 64-oz. BPA-free copolyester container with one-piece stainless steel blade
- **HGB146** – 48-oz. BPA-free copolyester container with one-piece stainless steel cutting blade
- Three-position toggle switch (Hi, Low, Off)
- User-replaceable, metal-reinforced rubber drive coupling
-  BPA free – all materials that come in contact with food
- 120V, 60 Hz 
- Limited One Year Warranty
- cETLus, NSF





HGB150

HGBSS

Stainless Steel Half-Gallon Food Blenders

HGB150/HGBSS



- Heavy-duty 1½ HP, 2-speed motor
- 64-oz. stainless steel container with stainless steel blade
- **HGB150** – Black polycarbonate housing
- **HGBSS** – Stainless steel housing
- Three-position toggle switch (Hi, Low, Off)
- User-replaceable, metal-reinforced rubber drive coupling
-  BPA free – all materials that come in contact with food
- 120V, 60 Hz 
- Limited One Year Warranty
- cETLus, NSF



MMB142

Margarita Madness® Blender

MMB142

- Heavy-duty 1½ HP, 2-speed motor
- 48-oz. BPA-free copolyester jar with stainless steel blade
- Polycarbonate heavy-duty motor housing
- Three-position toggle switch (Hi, Low, Off)
- User-replaceable, metal-reinforced rubber drive coupling
- Includes bonus value: free extra drive coupling
-  BPA free – all materials that come in contact with food
- 120V, 60 Hz 
- Limited One Year Warranty
- cETLus, NSF

TORQ 2.0

Vinyl lid for hot and cold food and beverage blending with removable center cap that locks into place or can be removed to feed ingredients while blending.

48-oz. BPA-free copolyester clear-view stackable jar – commercial grade, heavy duty and break resistant. Uniquely shaped for maximum efficiency and performance. English and metric graduations.

Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable. This aggressive blade design is configured specifically for this jar and is engineered to crush ice instantly.

Heavy-duty base with powerful 2 HP, 1500-watt motor – this amazing combination makes for big power yet small footprint and includes a removable jar pad for easy cleanup.

The Torq 2.0 Blenders feature three control styles – a simple toggle switch control, electronic keypad with 60-second countdown timer, and variable speed control dial.





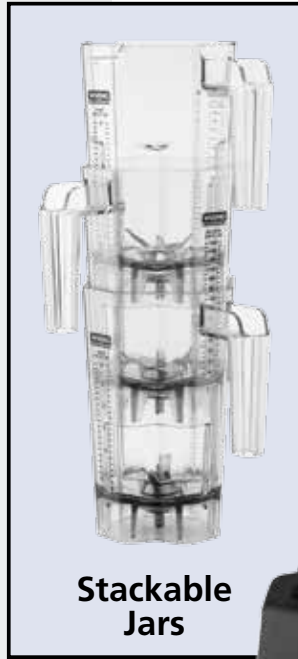
TBB145



TBB160



TBB175



Stackable Jars



Torq 2.0 Series Blenders

TBB145/TBB160/TBB175

- High performance 2HP, 2-speed motor with 24,000 max RPM
- Durable stainless steel user replaceable drive coupling
- Blend three 16 oz. margaritas in 8 seconds or less
- 48-oz. stackable BPA-free copolyester jar
- Available in three control configurations:
 - **TBB145:** Classic toggle switch
 - **TBB160:** Electronic keypad with 60-second countdown timer
 - **TBB175:** Variable speed control dial
- Limited 2-Year Warranty
- 120V, 60Hz Ⓢ
- cETLus, NSF



Torq Display TBBDIS

Display is available for all Torq® 2.0 Series blenders

(Unit not included with display)

WARING COMMERCIAL XTREME®

Sound enclosure retrofits all Waring® Commercial Xtreme® Series Blenders – reduces noise by over 50%.

Vinyl lid for hot and cold food/beverage blending and removable center cap that locks into place or can be removed to feed ingredients while blending.

The Raptor® – 64-oz. BPA-free copolyester jar – is extremely durable and works on all Waring® Commercial Xtreme® Series Blenders. The wide, tamper-free jar design maximizes efficiency and improves the blending process.



Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable. This aggressive blade design works in concert with the wide jar base to draw the maximum amount of product into the vortex.

Heavy-duty base with powerful 3.5 peak input HP motor and removable jar pad is durable and designed to absorb sound while stabilizing the blender during intense operation.

Electronic keypad with 4 reprogrammable beverage stations, 2-step program options, LCD screen with countdown-timer display, total daily drink counter, Dual Pulse feature with reprogrammable speed control and variable speed power options.



MX1500TX

MX1000



- Simple Hi, Low, Off and Pulse paddle switches
- Max pulse with up to 45,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1000XTX

64-oz., BPA-free copolyester container

MX1000XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1000XTS

64-oz., stainless steel container

MX1050



- Easy-to-clean electronic keypad with High, Low, and Pulse functions
- Max pulse with up to 45,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1050XTX

Stackable, 64-oz., BPA-free copolyester container

MX1050XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1050XTS

64-oz., stainless steel container

MX1100



- Easy-to-clean electronic keypad with High, Low, and Pulse functions
- 30-second electronic countdown timer
- Max pulse with up to 45,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1100XTX

Stackable, 64-oz., BPA-free copolyester container

MX1100XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1100XTS

64-oz., stainless steel container

MX1200



- Variable speed controls available from 1,500 to 20,000 RPM
- Max pulse with up to 32,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1200XTX

Stackable, 64-oz., BPA-free copolyester container

MX1200XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1200XTS

64-oz., stainless steel container

MX1300



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Max pulse with up to 45,000 RPM burst of speed
- Four reprogrammable beverage stations
- Dual pulse functions
- Sound enclosure available for quiet operation

MX1300XTX

Stackable, 64-oz., BPA-free copolyester container

MX1300XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1300XTS

64 oz., stainless steel container

MX1500



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Max pulse with up to 45,000 RPM burst of speed
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure included

MX1500XTX

Stackable, 64-oz., BPA-free copolyester container

MX1500XTXP

Stackable, 48-oz., BPA-free copolyester container

MX1500XTS

64-oz., stainless steel container

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



CAC95 The Raptor®
64-oz., BPA-free
copolyester jar

CAC90
64-oz., stainless
steel container

CAC93X
48-oz., BPA-free
copolyester jar



SE500
Small sound enclosure
for 48-oz. container



SE1000
Large sound enclosure
for 64-oz. container



MXXTDS Display
For all blenders in
Waring® Commercial Xtreme® Series



XPREDIS Display
For Waring® Commercial
X-Prep™ Series

Optional Color-Coded Jars

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



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.

X PREP™

A NEW FORCE OF NATURE

XPREP™ BY WARING® COMMERCIAL IS THE NEW EPICENTER OF YOUR KITCHEN. A 3.5 PEAK HP COMMERCIAL MOTOR AND ADAPTABLE RPM UP TO 30,000 GIVE YOU THE POWER AND CONTROL TO CREATE AN EXTENSIVE RANGE OF TEXTURES, HOT OR COLD, AND FULFILL YOUR CULINARY VISION AT THE TURN OF A DIAL. NOW THE FORCE IS WITH YOU.



WARING
COMMERCIAL

WWW.WARINGCOMMERCIALPRODUCTS.COM







Hi-Power Variable Speed Blender

The **PREP X** has been designed and built for outstanding performance and unsurpassed durability with commercial kitchens in mind. Create hot soups, fresh sorbet and ultra-smooth purées in one machine with ease.



MX1200XTX/MX1200TXTP/MX1200XTS



- Heavy-duty 3.5 peak HP motor
- Adjustable speed control from 1,500 to 20,000 RPM
- Dual PULSE feature includes variable PULSE and MAX PULSE at over 32,000 RPM
- One-piece, dishwasher-safe removable jar pad
-  BPA free – all materials that come in contact with food
- 120V, 60 Hz 
- Limited Three Year Motor and Two Year Parts and Labor Warranty
- NSF, cETLus



CB15V

One-Gallon Variable-Speed Food Blender

CB15V/CB15VSF

- Heavy-duty 3¾ peak HP motor
- Variable speed for added versatility and consistency control
- 1,700–18,000 RPM
- Easy-to-clean electronic membrane panel with variable dial control and pulse
- Stainless steel container with two handles and easy-off rubberized lid
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- **CB15VSF** includes easy-pour spigot
- 120V, 60 Hz 
- Limited 3 Year Motor Warranty, 2 Year Parts and Labor
- cETLus, NSF



CB15TSF



CB15



Easy-Pour Spigot

- Removable and easy to clean
- NSF Certified
- Jar with spigot (CAC125)
- Extra spigots available (CAC126)



One-Gallon Food Blenders

CB15/CB15T/CB15SF/CB15TSF

- Heavy-duty 3¾ peak HP motor
- Easy-to-clean electronic membrane panel with 3 speeds and PULSE
- Stainless steel container with two handles and easy-off rubberized lid
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- **CB15T** – 3-minute electronic timer
- **CB15SF/CB15TSF** include easy-pour spigot
- 120V, 60 Hz 
- Limited 3 Year Motor Warranty, 2 Year Parts and Labor
- cETL, NSF



Drink Mixers

From compact and convenient to powerful and efficient, Waring® Commercial Drink Mixers produce the right mix with ease and speed. The heavy-duty durable construction withstands everyday use, and the fully automatic operation makes mixing effortless. This product line offers a wall-mount mixer and stand-alone models in single-, double-, and triple-head configurations. Some stand-alone mixers feature convenient reprogrammable timers. Built-in commercial motors range up to 1.2 peak HP and 25,000 RPM for quick, consistent and reliable results. Waring delivers the perfect blend of power, performance and possibility!





The innovative design of our Double Head Drink Mixer, which is equipped with two independent 1 peak HP motors, provides a perfect balance between output and footprint. Dynamic engineering offers three speed options – Low 16,000, Med. 22,000, and High 25,000 RPM – plus PULSE and automatic START/STOP. Mixers are constructed with enough cup clearance for seamless operation without tilting.

The Big Freeze™ WDM500

- High-performance 1.2 peak HP variable speed motor
- Ergonomic splash guard ensures clean and easy operation
- Pulse function quickly refreshes frozen drinks
- Two agitator options efficiently process both hard and soft ice cream and yogurt
- Heavy-duty steel housing
- START/STOP button lets the operator stop the mixing action at any time
- Great for large batch production
- 120V, 60 Hz ⓘ
- Limited One Year Warranty
- UL, NSF



Wall-Mount Drink Mixer DMC180DCA

- High-performance 1 peak HP, 2-speed commercial motor
- Space-saving design
- Fully automatic START/STOP operation
- Heavy-duty steel motor housing
- 120V, 60 Hz
- Limited One Year Warranty
- cETLus, NSF



Triple Head Drink Mixer DMC201DCA

- High-performance 1 peak HP, 2-speed commercial motors
- Heavy-duty steel motor housings
- Fully-automatic START/STOP operation
- Heavy stainless steel splash panel
- 120V, 60 Hz ⓘ
- Limited One Year Warranty
- cETLus, NSF





WDM120T

WDM360T

WDM240T

Single, Double & Triple Head Drink Mixers

WDM120/WDM240/WDM360 WDM120T/WDM240T/WDM360T

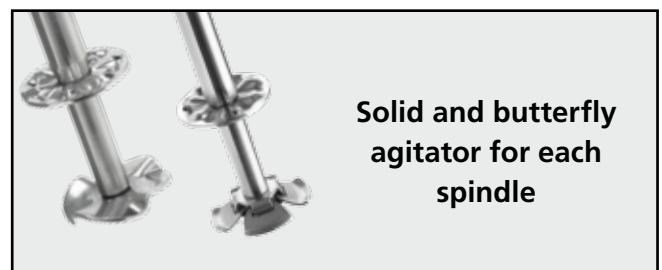
- Independent, high-performance 1 peak HP motors
WDM120/WDM120T – One spindle
WDM240/WDM240T – Two spindles
WDM360/WDM360T – Three spindles
- Three speeds: 16,000, 22,000, 25,000 RPM, plus PULSE
- Increased cup clearance: slide cups into position without tilt
- Fully automatic START/STOP operation
- Heavy-duty steel housing
- BONUS: stainless steel malt beverage cups included
WDM120/WDM120T – One malt cup
WDM240/WDM240T – Two malt cups
WDM360/WDM360T – Three malt cups
- Includes one solid and one butterfly agitator for each spindle
- Motors are easily user-replaceable
- Available with and without timers
- 120V, 60 Hz Ⓜ
- Limited One Year Warranty
- cETLus, NSF



Mixers available with/without timer



Three-speed rocker and Pulse switch for perfect drinks every time!



Solid and butterfly agitator for each spindle



Citrus Juicers & Juice Extractors

Always be prepared to serve popular, healthy drinks at the flip of a switch. Waring® Commercial Heavy-Duty Juice Extractors and Citrus Juicers quickly produce large volumes of pure, natural juice. Safety and silence are built in, as the line features safe-operation interlock systems and powerful direct-drive motors. From the heavy-duty 1.3 HP, 16,000 RPM extractor with pulp ejection to the compact bar juicer, Waring offers the essential tools for every restaurant, bar or health center.





*For maximum yield,
our unparalleled
Heavy-Duty Juice
Extractor with
Pulp Ejection has
an ultra-fast
high-performance
motor – 1.3 HP,
16,000 RPM – and a
pulp ejection system for
uninterrupted use and
automatic separation
of pulp from juice.*

Juice Extractor

6001C

- Rapidly converts fruits and vegetables into rich, pulp-free juice
- Stainless steel extraction basket, bowl and cover
- Included extraction basket filters make cleanup simple and quick
- Polycarbonate motor housing
- 120V, 60 Hz Ⓜ
- Limited One Year Warranty
- UL, CSA (6001CQ)



Heavy-Duty Juice Extractor with Pulp Ejection

JE2000

- Produces large volumes of pure, natural juice for bars, restaurants, health centers
- Safe-operation interlock system
- Built for long life and easy maintenance and cleaning
- Rugged die-cast aluminum housing and stainless steel juicing parts
- 120V, 60 Hz Ⓜ
- 1.3 HP, 16,000 RPM
- Limited One Year Warranty
- UL, NSF (JE2000 is a model IOTA by Friul Co. SRL, Maniago, Italy)



Light-Duty Citrus Juicer

BJ120C

- Compact design creates small-space profit center
- Quiet, powerful motor operation
- Reamer fits all citrus fruits
- Juice bowl, reamer lift off for easy cleaning
- Includes one-liter serving container (not shown)
- 120V, 60 Hz Ⓢ
- Limited One Year Warranty
- ETL, 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
- 1800 RPM for maximum juice yield
- 120V, 60 Hz Ⓢ
- Limited One Year Warranty
- ETL, NSF

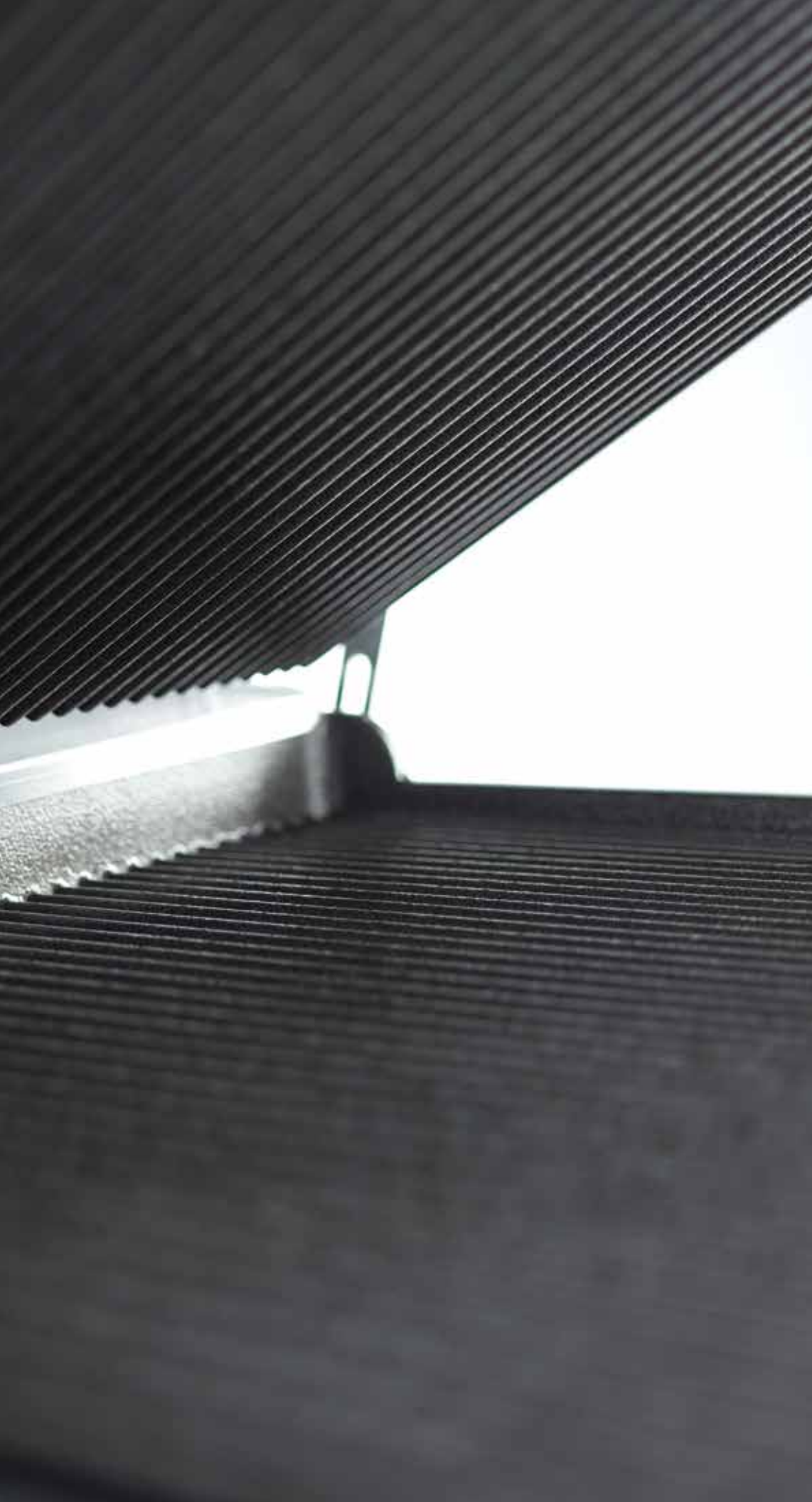




Grills & Griddles

With the widespread popularity of panini on menus everywhere, Waring® Commercial rises masterfully to the occasion. Ranging from compact to large double grills, Waring® Commercial Italian-Style Panini Grills feature combinations of ribbed and flat cast-iron plates to cook everything from hamburgers and chicken to vegetables and more. Brushed stainless steel countertop griddles offer an extra cooking surface and easy cleanup for extra-busy kitchens, with even heat distribution and tall steel splash guards.





*Introducing our
Tostato Supremo®
Full-Size Sandwich Press
with oversized 14" x 14"
flat or ribbed cast-iron
griddle surface. Ideal
for bigger items
such as tortillas,
quesadillas, and omelets,
this unit is the go-to
grill for the exceptional
professional kitchen.*

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

WPG150/WPG150B/WFG150/ WPG150T/WPG150TB/WFG150T

- **WPG Series** – Ribbed cast-iron plates for even heat distribution and quick cooking time (WPG150/WPG150B)
- **WFG Series** – Flat cast-iron plates
- Compact 9.75" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)
- 120V, 1800W Ⓢ
- **WPG150B/WPG150TB** – 208V, 2400W Ⓢ
- **WPG150T/WPG150TB/WFG150T** – 20-minute reprogrammable timer
- UL, NSF
- Limited One Year Warranty



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150	Ribbed	9.75" x 9.25"	120V, 1800W Ⓢ
WFG150	Flat	9.75" x 9.25"	120V, 1800W Ⓢ
WPG150B	Ribbed	9.75" x 9.25"	208V, 2400W Ⓢ

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

WFG275/WFG275T

- 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
- 120V, 1800W Ⓢ
- Heavy-duty grill brush included (CAC105)
- **WFG275T** – 20-minute reprogrammable timer
- Limited One Year Warranty
- UL, NSF



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WFG275	Flat	14" x 14"	120V, 1800W Ⓢ

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

WPG250/WPG250B/WFG250/WDG250/ WPG250T/WPG250TB/WFG250T/ WDG250T

- **WPG Series** – Ribbed cast-iron plates for even heat distribution and quick cooking time
- **WFG Series** – Flat top and bottom cast-iron plates
- **WDG Series** – Ribbed top and flat bottom cast-iron plates
- Large 14.5" x 11" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)
- 120V, 1800W (i)
- **WPG250B/WPG250TB** – 208V, 2800W (i)
- **WPG250T/WPG250TB/WFG250T/WDG250T** – 20-minute reprogrammable timer
- Limited One Year Warranty
- UL, NSF

WFG250



WDG250



WPG250T/WPG250TB



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250	Ribbed	14.5" x 11"	120V, 1800W (i)
WFG250	Flat	14.5" x 11"	120V, 1800W (i)
WDG250	Ribbed Top/Flat Bottom	14.5" x 11"	120V, 1800W (i)
WPG250B	Ribbed	14.5" x 11"	208V, 2800W (i)

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

WPG300/WFG300/WDG300/ WPG300T/WFG300T/WDG300T

- Ribbed cast-iron plates for even heat distribution and quick cooking time
- **WFG300/WFG300T** – Flat cast-iron plates
WDG300/WDG300T – Half-flat and half-ribbed cast-iron plates
- Large 17" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- 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 Ⓢ
- Heavy-duty grill brush included (CAC105)
- **WPG300T/WFG300T/WDG300T** – 20-minute reprogrammable timer
- Limited One Year Warranty
- cULus, NSF



WFG300



WDG300



WPG300T



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

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300	Ribbed	17" x 9.25"	240V, 3200W Ⓢ
WFG300	Flat	17" x 9.25"	240V, 3200W Ⓢ
WDG300	Ribbed and Flat	17" x 9.25"	240V, 3200W Ⓢ

14" Electric Countertop Griddle

WGR140X

- Large 14" x 16" grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
- Improved, 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 Ⓢ
- Limited One Year Warranty
- ETL, NSF



24" Electric Countertop Griddle

WGR240X

- Large 24" x 16" grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
- Improved, 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 Ⓢ
- Limited One Year Warranty
- ETL, NSF





Deep Fryers

The Waring® Commercial Deep Fryer line makes sure there's a perfect fit for every business. Our Heavy-Duty Deep Fryers come standard with large single baskets and two twin baskets, plus a wide range of temperatures that lets you prepare everything from fish and chips to calamari, fries, veggies... even donuts. With fast recovery time and easy mobility, Waring® Commercial Deep Fryers bring more options to your kitchen than ever before.





*Our Single and Double
15-lb. Heavy-Duty Deep
Fryers offer big capacity
for your busy kitchen.
These units come with
1 large single basket
and 2 twin baskets.
Easy to clean and easy to
store, these exceptional
deep fryers are always
ready to power up to
bring more versatility to
your menu.*

Single and Double 10-lb. Heavy-Duty Deep Fryers

WDF1000/WDF1000B/ WDF1000D/WDF1000BD

- **WDF1000/WDF1000B** – Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- **WDF1000D/WDF1000BD** – Includes 4 twin baskets (TFB10), 1 large single basket (LFB10) and 2 night covers (NC100)
- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timers and variable temperature controls up to 390°F
- **WDF1000** – 120V, 1800W (Ⓜ)
- **WDF1000B** – 208V, 2700W (Ⓜ)
- **WDF1000D** – 120V, 1800W (Ⓜ) (x2)
- **WDF1000BD** – 208V, 2700W (Ⓜ) (x2)
- Limited One Year Warranty
- UL, NSF



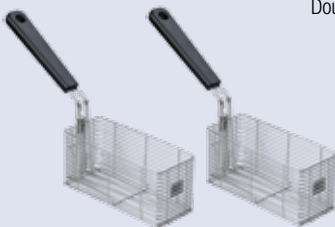
WDF1000/WDF1000B



WDF1000D/WDF1000BD

Accessories Included

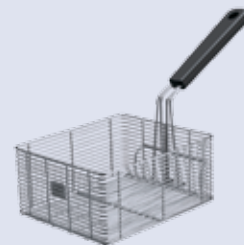
Single units include 2 twin baskets, 1 large single basket and 1 night cover.
Double units include 4 twin baskets, 1 large single basket and 2 night covers.



Twin Baskets
TFB10/TFB15



Night Covers
NC100/NC150



Large Single Baskets
LFB10/LFB15

Single and Double 15-lb. Heavy-Duty Deep Fryers

WDF1500B/WDF1550/ WDF1500BD/WDF1550D

- **WDF1500B/WDF1550** – Includes 2 twin baskets (TFB15), 1 large single basket (LFB15) and 1 night cover (NC150)
- **WDF1500D/WDF1550D** – Includes 4 twin baskets (TFB15), 1 large single basket (LFB15) and 2 night covers (NC150)
- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timers and variable temperature controls up to 390°F
- **WDF1500B** – 208V, 3300W (Ⓢ)
- **WDF1550** – 240V, 3840W (Ⓢ)
- **WDF1500BD** – 208V, 3300W (Ⓢ) (x2)
- **WDF1550D** – 240V, 3840W (Ⓢ) (x2)
- Limited One Year Warranty
- UL, NSF



WDF1500B/WDF1550



WDF1500BD/WDF1550D

8.5-lb. Deep Fryer

WDF75RC/WDF75B

- Includes 2 twin baskets with 3-lb. food capacity – stainless steel with removable handles
- Hinged heating element and removable stainless steel tank
- 30-minute timer and variable temperature control up to 390°F
- Compact footprint
- **WDF75RC** – 120V, 60 Hz, 1800W (Ⓢ)
- **WDF75B** – 208V, 60 Hz, 2700W (Ⓢ)
- Additional baskets available:
WDF05 – Small 1.5-lb. steel wire basket
LFB10 – Large 3-lb. steel wire basket
- Limited One Year Warranty
- UL, NSF





Ovens

Waring® Commercial Ovens offer more options, more versatility, and more performance than ever before. High-powered NSF-certified single and double-deck pizza ovens and convection ovens set the standard for precise control. With ceramic decks that can accommodate an 18-inch pizza, the new pizza ovens reach temperatures of up to over 800°F/426°C and cook a perfect pizza in under 4 minutes.

Convection ovens have minimal footprints and every function from convection bake, to bake, broil and roast. Convenience also comes to the commercial kitchen with Waring® Microwave Ovens. Perfect for the pro, these sturdy, stainless steel ovens feature 10 programmable memory keypads with Braille and 100 memory capability, while 5 power levels offer exceptional flexibility. Save time and energy! Waring ovens bring the best intuitive technology and user-friendly design to the commercial kitchen.





Relish the convenience and timesaving abilities of our Medium and Heavy-Duty Microwave Ovens. Built to handle the professional kitchen, these commercial microwaves feature 10 programmable memory pads with Braille, all stainless steel construction and versatile cooking options.

Single Pizza Oven

WPO500

- Ceramic pizza deck holds 18" diameter pizza
- Manual 30-minute timer with audible alert
- Independent ON/OFF switches for top and bottom heating elements
- Temperature up to 800°F/426°C
- Aluminized steel interior with light
- Stackable oven with 4" adjustable legs
- Stainless steel exterior with full insulation
- 120V, 1800W ⓘ
- Limited One Year On-Site Warranty
- NSF, UL



Double-Deck Pizza Oven

WPO750 (Double Door)

- Ceramic pizza decks hold 18" diameter pizzas
- Temperature up to 800°F/426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with light
- Two independent chambers with their own deck controls can operate at different temperatures simultaneously
- Separate 30-minute timers with audible alerts for each chamber
- Independent ON/OFF controls for top and bottom elements in each chamber
- Limited One Year On-Site Warranty
- 4" adjustable legs
- 240V, 3200W ⓘ
- NSF, cULus



Double-Deck Pizza Oven

WPO700 (Single Door)

- Ceramic pizza decks hold 18" diameter pizzas
- 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 (center element remains on)
- Manual 30-minute timer with audible alert
- Limited One Year On-Site Warranty
- 4" adjustable legs
- 240V, 3200W ⓘ
- NSF, cULus



Quarter-Size Convection Oven

WCO250X

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- WCO250X/WCO250XC
 - .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
- 120V, 1700W, 60 Hz Ⓢ
- Limited One Year Motor Warranty
- NSF, cULus



Half-Size Convection Oven

WCO500X

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- WCO500X/WCO500XC
 - 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
- 120V, 1700W, 60 Hz Ⓢ
- Limited One Year Motor Warranty
- NSF, cULus



Commercial Medium-Duty .9 Cubic Foot Microwave Oven

WMO90

- 10 programmable memory pads;
100 memory capability
- 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 (i)
- Limited One Year Warranty
- cULus, FCC, ETL Sanitation



Commercial Heavy-Duty 1.2 Cubic Foot Microwave Oven

WMO120

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



STEP ON UP



DUAL. INDEPENDENT. INDUCTION.
YOU'RE WELCOME.



WARING
COMMERCIAL



@waringcommercial



Toasters

Make toast of the competition with the power and durability of Waring! Our toasters deliver uniform results with unmatched speed. We offer every kind of commercial toaster from light-duty traditional toasters to heavy-duty conveyors. Toast up to 1,000+ slices per hour of bread, bagels, Texas toast and more. All Waring® Commercial Toasters are built to last, with durable stainless steel construction, removable crumb trays and electronic browning controls.





Meet the latest in versatile, reliable toasting: our new Heavy-Duty Combination Toasters and Bagel Toasters with switchable bread/bagel controls. With four 1½-inch extra-wide slots, these smart, multifunctional toasters produce up to 360 perfectly toasted slices per hour.

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 bread
- Easy Touch™ Control and LED indicators: Defrost, Reheat and Cancel
- Rotary dial browning level control
- Quick-clean pullout crumb tray
- **WCT702** – Two extra-wide 1 $\frac{3}{8}$ " slots
- **WCT704** – Two extra-long and extra-wide 1 $\frac{3}{8}$ " slots
- 120 V, 60 Hz, 5-15P Ⓢ
- Limited One Year Warranty
- ETLus, NSF



4-Slice Medium-Duty Toaster

WCT708

- Brushed chrome steel housing
- Four extra-wide 1 $\frac{3}{8}$ " slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- Four self-centering bread racks
- Quick-clean pullout crumb tray
- **WCT708** – 120 V, 1800W, 60 Hz, 5-15P Ⓢ, ETLus, NSF
- **WCT708CND** – 120 V, 1500W, 60 Hz, 5-15P Ⓢ, cETLus, NSF
- Limited One Year Warranty





WCT800 Series

WCT850 Series

Heavy-Duty Toasters/Combination Toasters & Bagel Toasters

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

WCT800/WCT805/ WCT800RC/WCT805B

- Four 1½" -wide, regular toast slots
- **WCT800**
– 120V, 2200W, 300 slices/hr, cETLus, NSF, 5-20P (i)
- **WCT800RC**
– 120V, 1800W, 240 slices/hr, cETLus, NSF, 5-15P (i)
- **WCT805**
– 208/240V, 2028/2700W, 380 slices/hr, cETLus, NSF, 6-15P (i)
- **WCT805B**
– 208/240V, 2028/2700W, 380 slices/hr, cETLus, NSF, 6-20P (i)

WCT850RC/WCT850/WCT855

- Switchable bread/bagel controls
- Four 1½" extra-wide slots; 360 slices/hr
- **WCT850RC** – 120V, 1800W, ETL, NSF, 5-15P (i)
- **WCT850** – 208V, 2800W, ETL, NSF, 6-20P (i)
- **WCT855** – 240V, 2700W, cETLus, 6-15P (i)



CTS1000B



CTS1000

Heavy-Duty Conveyor Toasters

- 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

CTS1000/CTS1000CND

- Ultra-fast 5-minute heat-up time
- Super-high output – up to 450 slices per hour
- Conveyor speed control for all toasting preferences
- **CTS1000** – 120V, 1800W, UL, NSF (i)
- **CTS1000CND** – 120V, 1500W, cUL, NSF (i)

CTS1000B

- Heat temperature, conveyor speed, bread and bagel controls
- Less than 4-minute heat-up time
- Up to 1,000+ slices per hour
- 208V, 2700W cULus, NSF 6-20P (i)



Waffle Makers & Waffle Cone Makers

The waffle has moved beyond breakfast into sweet and savory dishes. Waring® Commercial Single and Double Waffle Makers – Classic and Belgian – continue to let you bake up to 60 thick, deep-pocketed waffles per hour. And now Single and Double Waffle Cone Makers are available, too, with rolling and forming tools, and triple-coated nonstick surfaces for perfect cones. Waffle Makers and Waffle Cone Makers share heavy-duty die-cast housings, embedded heating elements and a rotary feature for even results.





With the exceptional new Heavy-Duty Waffle Cone Makers, Waring® Commercial takes ingenuity to a new level. Triple-coated nonstick plates have built-in heating elements for precise temperature control, and rotate for even heat distribution. Waffle cone rolling and forming tools are included.

Heavy-Duty Single/Double Belgian Waffle Makers

WW180 – Single

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



WW200

WW180

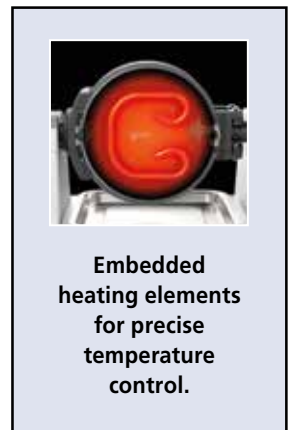
WW200 – Double

All the same features as WW180 with addition of:

- Produces up to 50 1" thick Belgian waffles per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy
- 120V, 1400W, 60 Hz (i)



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



Embedded heating elements for precise temperature control.

Heavy-Duty Side-By-Side Single Belgian Waffle Maker

WW250/WW250BX

- Dual carriage design
- **WW250** – 120V, 2400W, 60 Hz (i)
 - Produces up to 50 1¼" thick Belgian waffles per hour
- **WW250BX** – 208V, 2700W, 60 Hz (i)
 - Produces up to 50 1" thick Belgian waffles per hour
- cULus, NSF



WW250



WW250BX

Heavy-Duty Side-By-Side Double Belgian Waffle Maker

WW300BX

- Dual carriage design
- Produces up to 75+ 1" thick Belgian waffles per hour
- 208V, 2700W, 60 Hz Ⓢ
- cETLus, NSF



Heavy-Duty Single/Double Classic Waffle Makers

WWD180 – Single

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



WWD180

WWD200 – Double

All the same features as WWD180 with addition of:

- Produces up to 60 5/8"-thick waffles per hour
- New space-saving vertical design with independent Ready lights
- 120V, 1300W, 60 Hz Ⓢ



WWD200

Heavy-Duty Single/Double Waffle Cone Makers

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



WWCM200 – Double

All the same features as WWCM180 with addition of:

- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy
- 120V, 1400W, 60 Hz



Included



CAC121

Rolling and Forming Tool

Optional Accessories



CAC121S

Small Rolling and Forming Tool



CAC122

Waffle Bowl Forming Tool

Gelato Panini Press

WWGP180

Panini Gelato is a brand-new concept for frozen dessert businesses seeking a novel approach to desserts. Creamy scoops of gelato or frozen yogurt are neatly spooned onto a golden, sweet bun combined with a savory or sweet Arabeschi and/or topping, and then lightly pressed to perfection using a state-of-the-art machine to create Gelato Panini in just 8 seconds. Assembled on the spot, the bun takes the place of a cone, cup or cookie and is served either sliced on a plate, or as a full sandwich served in a wrapper for a more on-the-go solution.



Simply cut your bun in half and add gelato along with desired flavors and textures. Once ready, place in the Gelato Panini press for roughly 8 seconds to warm the bun and seal the edges, creating a pocket of frozen gelato.

PreGel™ is a trademark of PreGel America, Inc.

**For ordering information, visit
www.pregelamerica.com or call 866-977-3435.**



Specialty Products

Waring® Commercial continues to expand its specialty line with new and innovative products designed for the ever-changing demands of your business. Additions to the line focus on latest consumer trends, including a growing craving for ice cream and chocolate! Waring now offers a 2-quart compressor ice cream maker. A 3600-watt pasta cooker & rethermalizer, designed to cook 4 smaller portions or 2 large portions fast, is a phenomenal appliance for any restaurant with pasta on the menu.

You can always count on Waring® Commercial to keep your business right on trend!





Depend on the Waring Chamber Vacuum Sealing System to perfectly and consistently package liquids and liquid-rich foods like fresh meats, soups, marinades and stews. It double seals pouches for complete, long-lasting closure and features a marinade function to intensely infuse meats, fruits and vegetables with your favorite mixtures. Refrigerate or freeze your foods for later, or use them right away! The pouches are boil, sous-vide and microwave safe.

2-Quart Compressor Ice Cream Maker

WCIC20

- 2-quart capacity, electric 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 and touch controls
- “Keep Cool” feature holds ice cream at the optimal temperature when process is finished
- 120V, 180W
- Limited One Year Warranty
- cETLus, ETL Sanitation



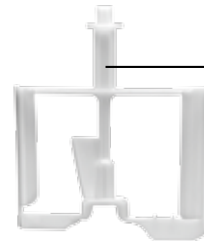
“Mix Ins” combine easily without interrupting the process



Removable batch bowl for easy cleaning



See-through batch bowl and “mix in” lids



Mixing paddle incorporates just the right amount of air



Removable aluminum batch bowl



7-Quart Stand Mixer

WSM7Q

- Heavy-duty 1+ HP, 850W motor to handle the heaviest mixing tasks
- Large, 7-quart stainless steel bowl with carrying handles
- 12 mixing speeds with Soft Start for precision mixing
- PULSE function with maximum burst of power
- Tilt-back head for easy removal of attachments
- Full die-cast housing
- Includes chef's whisk, mixing paddle, dough hook and splashguard with feed chute
- 120V, 60 Hz Ⓢ
- Limited Two Year Warranty
- cETLus, NSF



Accessories Included



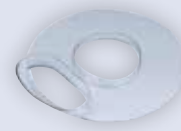
Chef's Whisk



Mixing Paddle



Dough Hook



Splashguard with Feed Chute

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!
- Limited One Year Warranty
- **WSC160X** – 120V, 1800W Ⓢ
- **WSC165BX** – 208/240V, 2170/2880W Ⓢ
- UL, NSF



Pasta Cooker & Rethermalizer

WPC100

- 12.4L (13.9 Qts.) max capacity
- 4 round and 2 rectangular baskets included
- Durable stainless steel construction
- Stainless steel tubular heating elements for easy cleaning
- Reaches a rolling boil in under 25 minutes
- Cook up to 4 pounds of fresh or frozen pasta in minutes
- Drain and Refill valves located in front for easy access
- Unit can be used as stand-alone or plumbed in
- 240V, 3600W
- cULus, NSF




Included:
2 rectangular and 4 round baskets



Cordless/Rechargeable Electric Knife

WEK200

- Ergonomic handle minimizes fatigue from extended use
- Bread blade and carving blade included
- Detachable blades for easy cleaning
- Adjustable Slicing Guide ensures a consistent cut
- Power switch safety interlock
- Integrated LED light for improved visibility in low-lit areas
- Heavy-duty carrying case doubles as a storage case
- Lithium ion battery with quick charge time
- 100-240V, 50-60 Hz  universal AC adaptor
- 7.4V DC motor/battery pack rating
- Limited One Year Warranty
- cETLus, ETL Sanitation




**BLDC
MOTOR**

**Provides longer life
& quieter operation**

Knife Sharpener

WKS800

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



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 touchpad controls
- Stainless steel housing chamber
- Includes: (50) 1-quart bags and (50) 2-quart bags
- 120V, 380W
- Limited One Year Warranty
- cETLus
- NSF approved: WCV300 main unit
- ETL Sanitation: Included bags



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

THE PROCESS IS SIMPLE



Place in Chamber

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



Press to Vacuum Seal

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



Store or Use

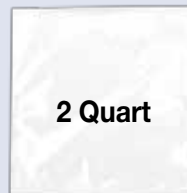
Vacuum-sealed pouches can be refrigerated or frozen for later use and are boil and microwave safe.

- WCVQT50 – 1 Quart, 50 Count
- WCVQT100 – 1 Quart, 100 Count
- WCV2QT50 – 2 Quart, 50 Count
- WCV2QT100 – 2 Quart, 100 Count
- WCV33R – Roll 11"W x 33'L
- WCV66R – Roll 11"W x 66'L

Available Chamber Vacuum Bags



1 Quart



2 Quart



11" x 33'
Roll



11" x 66'
Roll

Handheld Vacuum Sealing System

WVS50

- Pistol style, easy-operating handheld vacuum sealer
- Enclosed storage/charging base
- 1.5-hour charging time
- Heavy-duty rechargeable NiMH battery
- Runs on direct power for sealing large volumes
- Seal up to 50 bags with one full charge
- Trigger operation allows for vacuum-sealing delicate and softer products
- Benefits of vacuum sealing
 - reduces food wastage
 - eliminates freezer burn
 - increases profitability by extending shelf life of ingredients
 - hygienically protects food from effects of harmful micro-organisms
- Includes 25 one-gallon bags and 25 one-quart bags
 - microwave safe
 - boil safe
 - perfect for sous vide cooking
- 120V, 60 Hz Ⓢ
- Limited Five Year Motor Warranty
- CEC, ETL Sanitation



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

Additional Available Bags



Single & Double Induction Range

WIH400/WIH800

- Low-profile case provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott Glass®* ceramic glass surface.
- Elegant: Easy-touch controls, all stainless steel construction and blue LCD display
- Small object/empty pan detection
- Features a 10-hour countdown timer
- 12 temperature settings (120°F to 500°F)
- **WIH400** – 120V, 1800W (i)
- **WIH800** – 208/240V, 3600W (ii)
- Limited One Year Warranty
- ETL, NSF



WIH400



WIH800

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



Single and 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 ON and Ready indicator lights
- Nonslip rubber feet
- 120V, 60 Hz (i)
- Limited One Year Warranty
- UL, NSF



WEB300




WDB600

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

Commercial Coffee Urns

WCU30/WCU55/WCU110

- Brushed stainless steel housing
- Commercial grade, nonstick coated heater
- Dual heater system for brewing and keep warm at optimal temperatures
- 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 
- NSF, UL



WCU55



WCU30



WCU110

I M A G I
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S P I R E .

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