



BLEND

A close-up of a Waring Commercial blender control panel. The panel features a large, illuminated 'X' logo with 'PREP' written below it. To the left of the 'X' is a 'PULSE' button, and to the right is a 'STANDBY' button. A large, black, circular speed control knob is positioned in the center. The background of the panel has a textured, orange-to-red gradient. The word 'BLEND' is overlaid in large, blue, 3D-style capital letters on the left side of the image.



PREP

A close-up of a Waring Commercial food processor. The clear plastic bowl is filled with sliced green vegetables, likely cucumbers. The base of the processor is silver and black. The word 'PREP' is overlaid in large, green, 3D-style capital letters on the left side of the image.



WARING
COMMERCIAL

The Waring Commercial logo, featuring the word 'WARING' in a bold, white, sans-serif font inside a black rectangular box, with the word 'COMMERCIAL' in a smaller, black, sans-serif font below it.

IMAGINE. INVENT. INSPIRE.



COOK

A close-up of a Waring Commercial toaster. The toaster is silver and black, and it is toasting several pieces of bread. The bread is golden brown and has a dusting of white powder on top. The word 'COOK' is overlaid in large, red, 3D-style capital letters on the left side of the image.



BREW

A close-up of a Waring Commercial coffee machine. The machine is silver and black, and it is dispensing coffee into a white ceramic teapot. In the background, there are several white coffee cups and a small bowl of coffee. The word 'BREW' is overlaid in large, red, 3D-style capital letters on the left side of the image.





Our Mission

Waring® Commercial, a global leader in foodservice equipment, is dedicated to providing innovative, reliable and value-driven solutions designed to make our customers' lives easier and their businesses more profitable.

Our Story

Waring introduced the first blender over 80 years ago in the USA. We honor our heritage as an innovator and solutions specialist with our continuing expansion as a provider of BLEND – PREP – COOK – BREW equipment for the foodservice industry. In 1977, our manufacturing roots were planted in McConnellsburg, PA, where we still build our iconic blenders today. Now, more than ever, Waring® Commercial distinguishes itself as a brand of value, quality, and innovation for the foodservice industry.

IMAGINE. INVENT. INSPIRE.®



@waringcommercial

waringcommercialproducts.com



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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 product portfolio, including a leading-edge lineup of blenders developed, designed and engineered with pride in the United States. With 80 years of manufacturing expertise and a strong heritage of technological innovation, Waring continues its tireless pursuit of multi-category dominance. Look for the  icon on the following pages for more information on these new products.



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*Made in the USA with US and foreign parts

Blend


Waring invented the first blender over 80 years ago. Today we continue as an innovator and BLEND specialist, with a comprehensive offering of Made in the USA blenders, as well as a wide range of Immersion Blenders and Drink Mixers. Our high-performance solutions feature intuitive designs and simple controls. Built to last and to handle the rigors of the commercial kitchen, we back our products with a full warranty.*



Bar Blenders BB255E, BB255SE



Recommended for up to 25 drinks per day

- ¾ HP / 560W, 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
- Powerful enough to crush ice in seconds
- BB255E – 1,3 L BPA-free copolyester container (CAC134)
- BB255SE – 1 L stainless steel container (CAC135) with industrial stainless steel blade
-  BPA free – all materials that come in contact with food

220-240V, 50/60Hz

CE RoHS



COPOLYESTER JAR AVAILABLE CAC134



STAINLESS STEEL JAR AVAILABLE CAC135



BB255SE



BB255E



*Made in the USA with US and foreign parts



BB300E



BB320E



BB340E



BLADE Blenders

**BB300E, BB320E, BB340E,
BB300SE, BB320SE, BB340SE**

**STAINLESS
STEEL JAR
AVAILABLE
CAC138**




**STACKABLE
CAC132**

Copolyester jars
are stackable
for easy storage



Recommended for 25–49 drinks per day

- 1 HP / 750W commercial motor
- 1-piece, 1.4 L BPA-free copolyester jar or stainless jar with industrial stainless steel blade
- Blend three margaritas in 12 seconds or less!
- Powerful enough to crush ice in seconds
- BB300E, BB300SE – classic toggle switch design
- BB320E, BB320SE – easy-to-clean electronic keypad
- BB340E, BB340SE – electronic keypad with 99-second countdown timer
- Removable rubberized jar pad dampens sound and makes cleanup easy
- 2-speed motor with PULSE function
-  BPA free – all materials that come in contact with food

220-240V, 50/60Hz

CE RoHS



*Made in the USA with US and foreign parts

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.

1,4 L 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, 1,500-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.



*Made in the USA with US and foreign parts



Medium-Heavy Duty Food & Beverage Blenders TBB Series



Recommended for 50–74 drinks per day

- 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
- Powerful enough to crush ice in seconds
- Heavy-duty motor – high performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 drinks per day, and blends three 475 ml margaritas in 8 seconds or less

220/240V, 50/60Hz

CE RoHS



3 Control Panel Options



TBB145E



TBB160E



TBB175E

MODEL	CONTROL PANEL	CONTAINER
TBB145E	Classic toggle switch	1,4 L Copolyester
TBB145P6E		2 L Copolyester
TBB145S4E		1,4 L Stainless Steel
TBB145S6E		2 L Stainless Steel
TBB160E	Electronic keypad with 60-second countdown timer	1,4 L Copolyester
TBB160P6E		2 L Copolyester
TBB160S4E		1,4 L Stainless Steel
TBB160S6E		2 L Stainless Steel
TBB175E	Variable speed control dial – 1,000 – 17,000 RPM	1,4 L Copolyester
TBB175P6E		2 L Copolyester
TBB175S4E		1,4 L Stainless Steel
TBB175S6E		2 L Stainless Steel



TBB175E



Stackable jars for easy storage

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



CAC139
1,4 L copolyester container



CAC89
2 L copolyester container and jar pad



CAC139-10
1,4 L BPA-free purple copolyester container



TBBDIS Display
For Waring® Commercial Torq 2.0 Series



CAC152
1,4 L stainless steel container



CAC167
2 L stainless steel container and jar pad

*Made in the USA with US and foreign parts



Recommended for 75+ drinks per day

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® – 2 L 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.



MX1500XTXSEE

*Made in the USA with US and foreign parts

MX1000



- Simple Hi, Low, Off and Pulse paddle switches
- Max Pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1000XTXEE

2 L, BPA-free copolyester container

MX1000XTXPPEE

Stackable, 1,4 L, BPA-free copolyester container

MX1000XTSEE

2 L, stainless steel container

MX1050



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

MX1050XTXEE

Stackable, 2 L, BPA-free copolyester container

MX1050XTXPPEE

Stackable, 1,4 L, BPA-free copolyester container

MX1050XTSEE

2 L, 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 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1100XTXEE

Stackable, 2 L, BPA-free copolyester container

MX1100XTXPPEE

Stackable, 1,4 L, BPA-free copolyester container

MX1100XTSEE

2 L, stainless steel container

MX1200



- Variable speed controls available from 1,500 to 20,000 RPM
- Max Pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1200XTXEE

Stackable, 2 L, BPA-free copolyester container

MX1200XTXPPEE

Stackable, 1,4 L, BPA-free copolyester container

MX1200XTSEE

2 L, 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 30,000 RPM burst of speed
- Four reprogrammable beverage stations
- Dual Pulse functions
- Sound enclosure available for quiet operation

MX1300XTXEE

Stackable, 2 L, BPA-free copolyester container

MX1300XTXPPEE

Stackable, 1,4 L, BPA-free copolyester container

MX1300XTSEE

2 L, 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 30,000 RPM burst of speed
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual Pulse functions
- **Unbreakable polycarbonate sound enclosure included**

MX1500XTXSEE


Stackable, 2 L, BPA-free copolyester container

MX1500XTXPSEE

Stackable, 1,4 L, BPA-free copolyester container

MX1500XTSSEE

2 L, stainless steel container

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



The Raptor® 2 L and 1,4 L copolyester and stainless steel jars are compatible with Torq 2.0 (TBB145E, TBB160E, TBB175E)



CAC90
2 L, stainless steel container

CAC93XI
1,4 L, BPA-free copolyester jar

CAC95I The Raptor®
2 L, BPA-free copolyester jar



SE500
Small sound enclosure for 1,4 L container



SE1000
Large sound enclosure for 2 L 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® 2 L and 1,4 L copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens like nuts and shellfish.



CAC95I-03
YELLOW
2 L

CAC93XI-03
YELLOW
1,4 L

CAC95I-06
BLUE
2 L

CAC93XI-06
BLUE
1,4 L

CAC95I-10
PURPLE
2 L

CAC93XI-10
PURPLE
1,4 L

CAC95I-12
GREEN
2 L

CAC93XI-12
GREEN
1,4 L

CAC95I-28
ORANGE
2 L

CAC93XI-28
ORANGE
1,4 L




Hi-Power Variable Speed Blender

Recommended for 75+ drinks per day

The **XPREP** 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.



MX1200XTXEE (Copolyester 2 L)
MX1200XTPEE (Copolyester 1,4 L)
MX1200XTSEE (Stainless Steel 2 L)

- 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 30,000 RPM
- Powerful enough to crush ice in seconds
- One-piece, dishwasher-safe, removable jar pad
-  BPA free – all materials that come in contact with food

230V 50Hz

CE RoHS




*Made in the USA with US and foreign parts



CB15VE

4 L Variable-Speed Food Blender CB15VE, CB15VESFE

Recommended for 100+ drinks per day

- 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
- Powerful enough to crush ice in seconds
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- **CB15VESFE** includes easy-pour spigot

220-240V, 50/60Hz

CE RoHS



CB15TSFE

CB15E


Easy-Pour Spigot

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



4 L Food Blenders CB15E, CB15TE, CB15SFE, CB15TSFE

Recommended for 100+ drinks per day

- 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
- Powerful enough to crush ice in seconds
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- CB15TE – 3-minute electronic timer
- CB15SFE/CB15TSFE include easy-pour spigot






220-240V, 50/60Hz

CE RoHS



*Made in the USA with US and foreign parts

A Blender for Every Need

				
1,3 L Commercial Bar Blenders Light Use	1,4 L Commercial Blenders Light to Medium	Torq Series Blenders Med-Heavy Duty	Heavy-Duty Blenders	4 L Food Blenders Heavy Duty
POWERFUL MOTOR HP				
¾ HP	1 HP	2 HP	3½* HP	3¾* HP
CONTAINER CAPACITY				
1,3 L BPA-free copolyester or 1 L stainless steel	1,4 L stackable BPA-free copolyester or 1,4 L stainless steel	1,4 L & 2 L stackable BPA-free copolyester or 1,4 L & 2 L stainless steel	The Raptor® 2 L or 1,4 L stackable BPA-free copolyester, or 2 L stainless steel	4 L 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	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 dial and reprogrammable settings	3 control panel options including LO/MED/HI/PULSE, 3-minute countdown timer and variable speed dial
DRINKS PER DAY				
1–25	25–49	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	Heavy food and beverage prep	Heavy food and beverage prep
GREAT FOR USE IN:				
Bars	Bars, small restaurants, 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	Fruit smoothies, iced coffee drinks, frozen cocktails, salsas, sauces, soups, doughs, desserts, dressings and more	Dressings, salsas, sauces, soups, smoothies and more

* peak input

Heavy-Duty Big Stix®

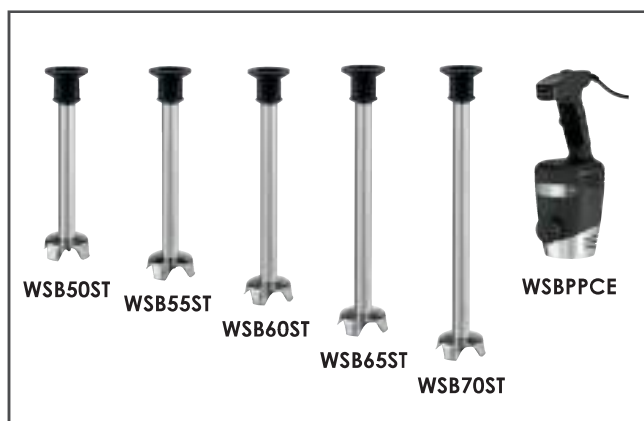
**WSB50CE, WSB55CE, WSB60CE,
WSB65CE, WSB70CE**



- 600W 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

220-240V, 50/60Hz

CE RoHS



Model	Removable Shaft	Capacity
WSB50CE	30,5 cm / 12"	40 L
WSB55CE	35,5 cm / 14"	60 L
WSB60CE	40,5 cm / 16"	100 L
WSB65CE	45,5 cm / 18"	140 L
WSB70CE	53,5 cm / 21"	200 L

CAC104

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



Heavy-Duty Big Stix® with Whisk Attachment **WSBPPWE**

- 600W variable-speed motor
– 18,000 RPM on HIGH with whisk
- Mash 23 kg 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
- 25,5 cm stainless steel whipping paddles

220-240V, 50/60Hz
CE RoHS



WSB02A

Display available for
Big Stix® Immersion Blenders.



(Units not included with display)



Bowl Clamp **WSBBCE**

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



Wall Hook **WSB01E**

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



Whisk Attachment **WSB2WE**

- 25,5 cm stainless steel whipping paddles
- Fits entire Big Stix® Heavy-Duty Immersion Blender line
- User-replaceable coupling
- Die-cast gears for optimal performance



Power Pack **WSBPPCE**

- Universal power pack fits all shafts and whisk attachments
- 600W heavy-duty motor
- Variable speed operation
- 18,000 RPM on high (1,600 for whipping paddles)
- Continuous ON feature
- User-replaceable couplings on power pack and shaft
- Rubberized comfort grip and second handle for safe and controlled operation
- Completely sealed stainless steel shaft is easily removed and dishwasher safe

220-240V, 50/60Hz, 600W
CE RoHS



Powerful. Portable. Versatile.

- Cordless immersion blender for added convenience
- Brushless DC motor
- 10,8-volt lithium-ion battery pack for extended runtime
- 5 set speeds from 5,000 to 13,000 RPM
- 18 cm removable, dishwasher-safe blending shaft
- Stainless steel blade
- 12 L mixing capacity
- Battery charging/docking station with 1,5-hour, quick-charging circuit
- LED indicator lights for speeds and battery charge status
- Ergonomic housing design
- Storage/transport bag included

CE

WSB38X2E – Coming Soon!

This powerful immersion blender comes with not one, but two 10,8V lithium ion battery packs! When one needs recharging, just switch to the bonus pack to continue blending, mixing and puréeing to perfection, with variable speed settings from 5K to 13K RPM.



Accessories included



Light-Duty Quik Stik® WSB33XE

- 2-speed, high-efficiency motor
 - Stainless steel 18 cm fixed shaft and blade
 - Built for low-volume processing
 - Lightweight and compact
 - All-purpose stainless steel blade
 - 12 L capacity
- 220-240V, 50/60Hz, 175W
CE RoHS



WSB33DS

Display Available

(Unit not included with display)

Medium-Duty Quik Stik Plus® WSB40E

- 370W, ½ HP, 2-speed, heavy-duty motor
 - Stainless steel 25,5 cm fixed shaft and blade
 - Rubberized comfort grip
 - 23 L capacity
- 220-240V, 50/60Hz
CE RoHS



WSB40DS

Display Available

(Unit not included with display)

WSB33XE



WSB40E

IMMERSION BLENDER FOR EVERY NEED



Light-Duty
Quik Stik®
WSB33XE



BOLT™ Cordless
Immersion Blender
WSB38XE



Medium-Duty
Quik Stik® Plus
WSB40E



Heavy-Duty Big Stix®
Immersion Blenders
WSB50CE, WSB55CE, WSB60CE,
WSB65CE, WSB70CE

POWER

175W

10,8V Battery

½ HP, 350W

1 HP, 600W

MIXING CAPACITY

12 Liters

12 Liters

23 Liters

38–190 Liters

SHAFT SIZE

18 cm

18 cm

25 cm

30–53 cm

REMOVABLE SHAFT

No

Yes

No

Yes

INTERCHANGEABLE SHAFT

No

No

No

Yes

SPEEDS

2 Speeds
7,500–18,000
RPM

5 Speeds
5,000–13,000 RPM

2 Speeds
13,000 & 18,000
RPM

Variable Speed
7,000–18,000 RPM

USAGE AND APPLICATION TYPE

Light Duty

Medium Duty

Medium Duty

Heavy Duty, High Volume

RECOMMENDED APPLICATIONS

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

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

WDM120E



WDM240E



WDM360E



Single, Double & Triple Head Drink Mixers

WDM120E, WDM240E, WDM360E

- Independent, high-performance 1 peak HP / 750W motors
- Three speeds: 10,000, 15,000, 20,000 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
- Includes one solid and one butterfly agitator for each spindle
- Motors are easily user-replaceable

230V, 50Hz

CE RoHS



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



Solid and butterfly
agitator for each
spindle

Triple Head Drink Mixer

DMC201DCAE

- High-performance 1 peak HP / 750W, 2-speed commercial motors
- Heavy-duty steel motor housings
- Fully automatic START/STOP operation
- Heavy stainless steel splash panel
- Stainless steel malt beverage cup not included.
Available as accessory CAC20

230V, 50Hz

CE RoHS








Prep

Waring® Commercial is your food PREP specialist. We build a wide range of precise, dependable, powerful and timesaving solutions for dicing, slicing, chopping, grinding, emulsifying and more. We have expanded our PREP category to include food processors, grinders, juicers and extractors, chamber vacuum sealers, chocolate melters, stand mixers, ice cream makers and other essential tools to meet the demands of every professional kitchen.

FOOD PROCESSOR FOR EVERY NEED




HEAVY-DUTY FOOD PROCESSORS

	Model	Power	Speed	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour
	WFP16SCDE	700W	1,725	Dry: 4 quarts (3.7 L) Wet: 3 quarts (2.8 L)	¾" (10mm) Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)¹ 1185 lb/537 kg • Shredding (carrots)¹ 875 lb/397 kg • Chopping (meat) 390 lb/177 kg • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/415 kg • Whipping (heavy cream) 80 qt/76 L

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SCE	600W	1,725	Dry: 3.5 quarts (3.3 L) Wet: 1.75 quarts (1.65 L)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" (2mm) Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)¹ 875 lb/397 kg • Shredding (carrots)¹ 430 lb/195 kg • Grating (cheese) 60 lb/27 kg • Chopping (meat) 360 lb/163 kg • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt/66 L
	WFP11SE	¾ HP	1,725	Dry: 2.5 quarts (2.3 L) Wet: 1.25 quarts (1.2 L)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc ¾" (2mm) Grating Disc	<ul style="list-style-type: none"> • Slicing (cucumbers) 540 lb/345 qt (245 kg) • Shredding (carrots) 200 lb/240 qt (90 kg) • Grating (cheese) 45 lb (20 kg) • Chopping (meat) 330 lb (149 kg) • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt (52 L)

LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications
	WCG75E	¾ HP	3,550	Dry: 3 cups (710 ml) dry only	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes
	WSG60E	700W	20,000	Dry: 3 cups (710 ml) Wet: 1.5 cups (355 ml)	2	Dry spices, pastes, sauces, whipped cream, herb blends
	WSG30E	175W	19,000	Dry: 1.5 cups (355 ml) dry only	3	Low volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice

3,3 L Sealed Batch Bowl/Continuous-Feed Food Processor

WFP14SE, WFP14SCE

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



- Large 3,3 L 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 12 cm x 7 cm x 11 cm feed tube reduces prep time
- High-performance 600W

220-240V, 50/60Hz
CE RoHS

- WFP14SCE: All the same features as WFP14SE, plus continuous-feed chute for large-volume processing



DISCS INCLUDED WITH WFP14SE, WFP14SCE

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





3,8 L Sealed Batch Bowl Food Processor **WFP16SE**

- 3,8 L unbreakable, clear-view batch bowl with LiquiLock® Seal System
 - 700W commercial motor
 - Extra-large 15 cm x 6 cm x 10 cm feed tube reduces prep time
 - Heavy-duty die-cast housing
 - Large, easy-to-read control buttons
 - Over 20 processing options in one machine!
- 220-240V 50/60Hz, CE RoHS



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



Standard Discs Included with WFP16SE and WFP16SCDE



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.



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



WFP16SCDDIS

Dicing Assembly Included



WFP16S26

(10x10mm)
Rapidly dices large volumes to cut down on prep time and labor costs (included with WFP16SCDE only)



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

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



**3,8 L Sealed Batch Bowl/
Continuous-Feed DICING
Food Processor
WFP16SCDE**

NEW Optional Accessories

Dicing Kits

WFP16S25 – 8mm
WFP16S26 – 10mm
WFP16S27 – 12mm

Punch Tools

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

Julienne Discs

WFP16S22 – 4mm
WFP16S23 – 6.5mm
WFP16S24 – 8mm



- Continuous-feed chute for large-volume processing
- 3,8 L sealed batch bowl processes soups, sauces, dressings and more with ease
- 700W commercial motor
- Extra-large 15 cm x 6 cm x 10 cm feed tube reduces prep time
- Heavy-duty die-cast housing
- Over 20 processing options in one machine!

220-240V, 50/60Hz, CE RoHS



1.7 L Commercial Food Processor **WFP7E**

- Heavy-duty, ¾ HP high performance motor/560W
- Clear-view, unbreakable work bowl
- Easy ON/OFF/PULSE control
- Stainless steel serrated S-blade to chop, grind, mix, and purée (WFP7K1), 2mm slicing disc (WFP116), fine grating disc (WFP113), and detachable disc stem (WFP7K2)
- Small and large pushers with safety interlock sleeve

220-240V, 50/60Hz, 550W, 1.8 amps

CE, RoHS




WFP116

WFP113



Pro Prep® Chopper Grinder **WCG75E**

- 700 ml capacity
- Powerful, high-speed, 2-pole induction motor, 560W / ¾ HP
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
-  BPA free – all materials that come in contact with food

230V, 50H

CE RoHS



355 ml Electric Spice Grinder **WSG30E**

- 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

220-240V, 50/60Hz, 175W

CE RoHS



710 ml Electric Power Grinder – Wet/Dry **WSG60E**

- High-performance / 700W commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 710ml 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

220-240V, 50/60Hz

CE RoHS



Juice Extractor 6001XE

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

220-240V, 50/60Hz, 580W

CE RoHS



Light-Duty Citrus Juicer BJX240E

- 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)

220-240V, 50/60Hz

CE RoHS



Heavy-Duty Citrus Juicer JX40CE

- 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

220-240V, 50/60Hz

CE RoHS



*Made in the USA with US and foreign parts

Cordless/Rechargeable Electric Knife **WEK200E**

**BRUSHLESS
MOTOR**

**Provides longer life
& quieter operation**

- 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
- 7.4V DC motor/battery pack rating

100-230V, 50/60Hz

CE RoHS



Commercial Ice Crusher **IC20E**

- Special height adjustment dispenses into 1 L or 1.4 L bar blender container sizes
- 2.4 L bowl and funnel included
- Quiet, continuous-feed operation

230V, 50/60Hz

CE RoHS



Knife Sharpener **WKS800E**

- Two grinding wheels (fine/coarse), one stropping wheel
- Grinds at 18°–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

220-240V, 50/60Hz, 40W

CE RoHS



Handheld Vacuum Sealing System

WVS50E

- 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 four-liter bags and 25 one-liter bags
 - microwave safe
 - boil safe
 - perfect for sous vide cooking

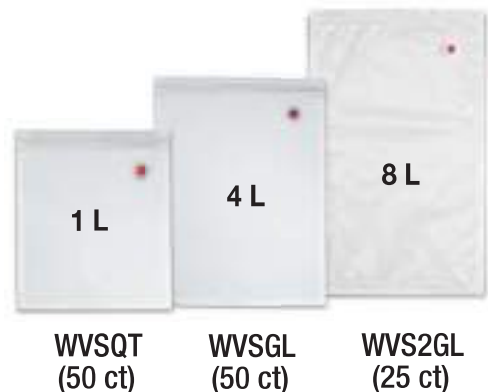
100-230V, 50/60Hz

CE RoHS



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

Additional Available Bags





2 L Compressor Ice Cream Maker WCIC20E

- 2 L capacity, electric ice cream maker
- Built-in compressor means NO pre-freezing required
- Make up to 2 L 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

220-240V, 50/60Hz, 180W

CE RoHS



"Mix Ins" combine easily without interrupting the process



Removable batch bowl for easy cleaning







Cook

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



Introducing the Waring® Commercial



WSV25E
25 liter



WSV16E
16 liter

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

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



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



and a timer. The contained system features an internal precision water pump that continuously circulates water to ensure even cooking. Provided accessories allow easy removal of food and water when cooking cycle is complete.

Included Accessories



WSV16RK
Rack for WSV16
WSV25RK
Rack for WSV25



WSV16LRK
Rack lift for WSV16
WSV25LRK
Rack lift for WSV25



WSV16DH
Drain hose
for both
models

- 5 programmable memory stations and 99-hour timer
- Temperature accuracy of $\pm 0.5^{\circ}\text{C}$
- Integrated hose system to easily and safely remove water from reservoir
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- All-stainless steel construction
- Temperature range from $35^{\circ}\text{C} - 90^{\circ}\text{C}$

220-240V, 2000W, 50/60Hz

CE, RoHS

WSV16E – 16 liters

WSV25E – 25 liters



Thermal Circulator Series



1. Season & Seal

Season food with your favorite herbs and spices, then vacuum seal. Natural juices and nutrients are retained while cooking for incredible results.

See page 34 For Vacuum Sealers



2. Sous Vide

Prepare and cook multiple portions ahead of time. With precise temperature control and continuous water circulation, food cannot be under- or overcooked; no dry edges and no raw centers. Food comes out consistently moist and tender, every time!



3. Sear & Savor

Perfect for all restaurants and off-premises cooking. Just sear quickly to finish and serve.

Panini Supremo®/Tostato Supremo®

Large Italian-Style Panini Grills

WPG250E, WFG250E, WDG250E

- 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, 37 x 28 cm 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 7,5 cm thick
 - Adjustable thermostat to 300°C
 - Power ON and Ready indicator lights
 - Heat-resistant handles
 - Heavy-duty grill brush included (CAC105)
- 220-240V, 50/60Hz, 2400W
- CE RoHS



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250E	Ribbed	37 x 28 cm	220-240V, 2400W
WFG250E	Flat	37 x 28 cm	220-240V, 2400W



WFG250E



WPG250E

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

WPG150E, WFG150E

- WPG Series – Ribbed cast-iron plates for even heat distribution and quick cooking time (WPG150/WPG150B)
- WFG Series – Flat cast-iron plates
- Compact, 24 x 23,5 cm 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 7,5 cm thick
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

220-240V, 50/60Hz, 2000W

CE RoHS



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150E	Ribbed	24 x 23,5 cm	220-240V, 2000W
WFG150E	Flat	24 x 23,5 cm	220-240V, 2000W

Tostato Supremo® Full-Size Flat Toasting Grills

WFG275E, WFG275TE

- Flat cast-iron plates for even heat distribution and quick cooking time
- Large, 35,5 x 35,5 cm cooking surface, ideal for reheating tortillas, quesadillas and more
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 300°C
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

220-240V, 1800W

CE RoHS



CAC105

Heavy-duty grill brush included with all panini grills



WFG150E



WPG150E



WFG275E

*T models feature a 20-minute reprogrammable timer

Panini Ottimo®/Tostato Ottimo® Dual Italian-Style Panini Grills WPG300E, WFG300E, WDG300E

- Ribbed cast-iron plates for even heat distribution and quick cooking time
- WFG300E – Flat cast-iron plates
WDG300E – Half-flat and half-ribbed cast-iron plates
- Large, 43 x 24 cm 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 7,5 cm thick
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

220-240V, 50/60Hz, 2900W

CE RoHS



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300E	Ribbed	43 x 24 cm	220-240V, 2900W
WFG300E	Flat	43 x 24 cm	220-240V, 2900W
WDG300E	Ribbed and Flat	43 x 24 cm	220-240V, 2900W



WFG300E



WDG300E

Electric Countertop Griddle WGR140E

- Large 25,5 x 35,5 cm grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
- Improved, even heat distribution
- Brushed stainless steel construction
- Large, 28 cm fully removable grease tray
- Extra-tall, steel splash guards with tapered front end for protection against grease and spills
- Adjustable thermostat from 60°C to 300°C
- Heat-resistant handles

220-240V, 50/60Hz, 2000W

CE RoHS



25 L Convection Oven **WCO250XE**

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- 25 L, fits 3 quarter-size sheet pans, 24 cm x 38 cm x 28 cm interior
- Includes 2 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan, 35.5 cm x 25 cm
- Clear-view, double-pane, tempered glass window

230V, 50/60Hz, 1700W

CE RoHS



42 L Convection Oven **WCO500XE**

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- 42,5 L, fits 4 half-size sheet pans, 29 cm x 46 cm x 30 cm interior
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan, 43 cm x 30 cm
- Clear-view, double-pane, tempered glass window

230V, 50/60Hz, 1700W

CE RoHS





Commercial Medium-Duty 25 L Microwave Oven **WMO90E**

- 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

220-240V, 50Hz, 1550W

CE RoHS



Commercial Heavy-Duty 34 L Microwave Oven **WMO120E**

- 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, 230V, 1800W
(Dual Magnetrons)

CE RoHS





Heavy-Duty 24 L Single-Deck Pizza Oven **WPO500E**

- Ceramic pizza deck holds 45 cm diameter pizza, 11 cm x 46 cm x 46 cm interior
- Cook fresh or frozen dough
- Temperature up to 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 10 cm adjustable legs

230V, 50/60Hz, 1800W

CE RoHS



Unit Is Stackable.

No Stacking Kit
Required.



Heavy-Duty 48 L Double-Deck Pizza Ovens **WPO750E (Double Door)**

- Ceramic pizza decks hold 45 cm diameter pizzas, 11 cm x 46 cm x 46 cm interior (x2)
- Cook fresh or frozen dough
- Temperature up to 426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with lights
- Includes two ceramic pizza stones
- 30-minute timers with audible alerts
- 10 cm adjustable legs
- 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, 50/60Hz, 3200W

CE RoHS



Single and Double 5 L Heavy-Duty Deep Fryers **WDF1000E, WDF1000DE**

- WDF1000E – Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- WDF1000DE – 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 200°C

WDF1000E – 240V, 2850W, 50Hz

WDF1000DE – 240V, 2850W (x2), 50Hz

CE RoHS



WDF1000E



WDF1000DE

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

4-Slice Medium-Duty Toaster

WCT708E

- Brushed chrome steel housing
- Four extra-wide 3,5 cm slots x 13,9 cm long, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- Four self-centering bread racks
- Quick-clean pullout crumb tray

230V, 50/60Hz, 1800W

CE RoHS



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 and carriage control lift levers
- Dishwasher-safe crumb tray

WCT805E

- Four 3,5 cm wide, 13,9 cm long regular slots
 - Up to 380 slices per hour
- 220-240V, 50/60Hz, 2700W
CE RoHS



WCT850E

- Switchable bread/bagel controls
 - Four 4,5 cm extra-wide, 13,9 cm long slots
 - Up to 380 slices per hour
- 220-240V, 50/60Hz, 2700W
CE RoHS



Heavy-Duty Conveyor Toasters

- Heavy-duty, brushed stainless steel construction
- Power ON and Toaster Ready indicator lights
- Cool-touch side panels
- Large 5 cm high x 27 cm wide opening accommodates thick breads and bagels
- Energy-saving Standby function

CTS1000E

- Ultra-fast, 4-minute heat-up time
- Super-high output
- Up to 450 slices per hour
- Conveyor speed control for all toasting preferences

220-240V, 50/60Hz, 2700W

CE RoHS



Heavy-Duty Single/Double Belgian Waffle Makers

WW180XE – Single

- Produces up to 25, 2.5 cm thick, 17 cm diameter 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

220-240V, 50/60Hz, 1200W

CE RoHS



WW200XE – Double

COMING
SOON

- Produces up to 50, 2.5 cm thick, 17 cm diameter Belgian waffles 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
- 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

220-240V, 50/60Hz, 1400W

CE RoHS



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



Embedded
heating elements
for precise
temperature
control.

Gelato Panini Press WICSP180E

Add a new and exciting dimension to your dessert menu with Gelato Panini, a hot, new concept in the frozen dessert business.

**COMING
SOON**

- Bake golden-toasted 10 cm gelato-filled buns
- Bake times from 5-15 seconds for the perfect gelato panini
- Triple-coated, nonstick plates allow for easy panini removal and quick cleanup
- Embedded heating element to perfectly seal your gelato panini
- Heavy-duty die-cast housing
- Electronic control panel for easy cleanup

220-240V, 60Hz, 1200W

CE RoHS



Cut bun in half
and add gelato.



Set gelato panini
into press and cook.



Cut and serve.



Bubble Waffle Maker WBW300XE

- Produces up to 25, 20 cm x 16 cm bubble waffles per hour
- Bake bubble waffles, then top with ice cream and/or fillings
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

220-240V, 50/60Hz, 1200W

CE RoHS



**COMING
SOON**



Heavy-Duty Single/Double Waffle Cone Makers

WWCM180E – 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

220-240V, 50/60Hz, 1200W

CE RoHS



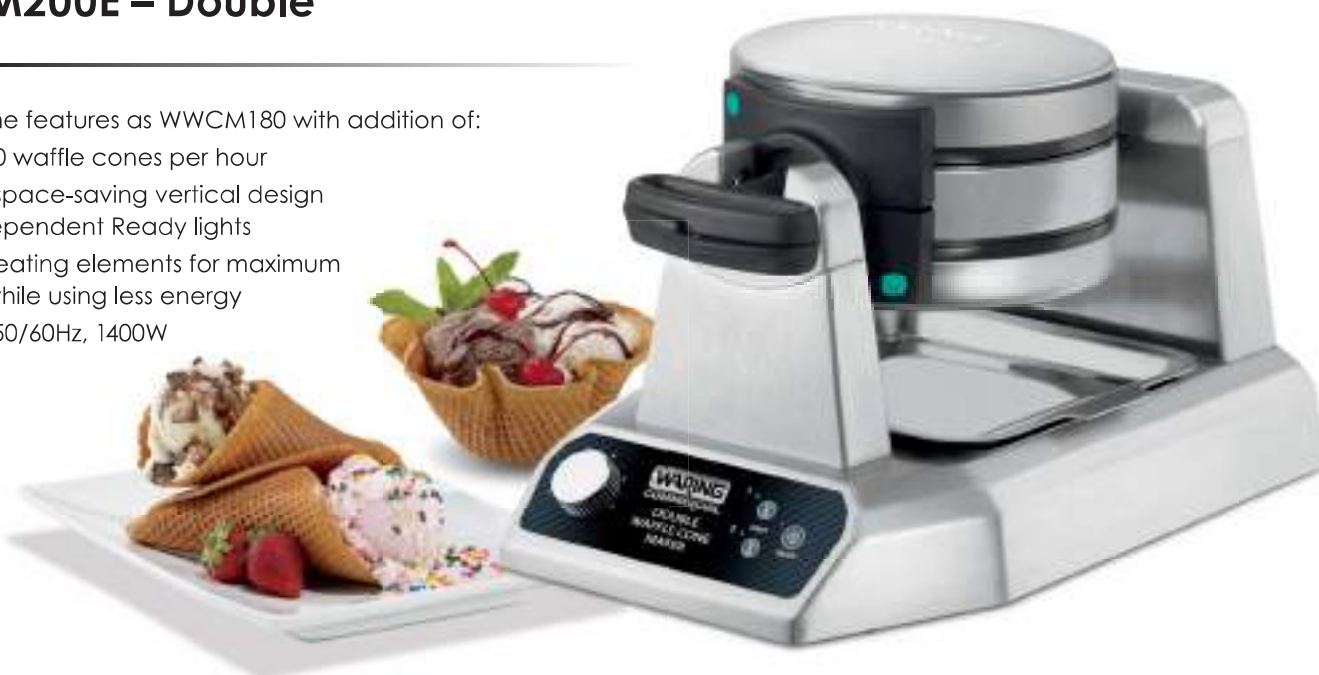
WWCM200E – Double

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

220-240V, 50/60Hz, 1400W

CE RoHS



Included



CAC121

Rolling and Forming Tool

Optional Accessories



CAC121S

Small Rolling and Forming Tool



CAC122

Waffle Bowl Forming Tool

Pasta Cooker & Rethermalizer WPC100E

- 12.4 L max capacity
- 4 round (0,5 kg/each) and 2 rectangular (1 kg/each) 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 2 kg 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

220-240V, 50/60Hz, 3600W

CE RoHS



**Included:
2 rectangular
and 4 round
baskets**



40 cm Electric Crêpe Maker WSC160XE

- Large, 40 cm cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Extra value! Batter spreader and spatula included!

220-240V, 50/60Hz, 2800W

CE RoHS





Brew

Waring Commercial's hot beverage solutions deliver the quality, durability and performance high-volume businesses demand. Good coffees, teas, and hot beverages are high-margin menu items. Our premium coffee urns with dual-heater systems, and a new, extra-large hot water dispenser, deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.



38-Liter Hot Water Dispenser WWB10G

Introducing the Waring® Commercial 38-Liter Hot Water Dispenser

Expanding the BREW category is the essential 38-Liter Hot Water Dispenser, an upgraded staple in the industry. The large capacity ensures you have hot water just when you need it. Operates with automatic water refill or pour-over capability. Set the night-mode energy-saving feature to automatically start heating during non-business hours, so water is hot when you need it.



- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Adjustable temperature range from 66°C–96°C
- Automatic water refill or pour-over capability
- Heat 38 liters in 3 hours
- All-stainless steel construction
- Tomlinson® No-Drip® tap operation*
- Set night-mode feature to automatically start heating overnight, so water is hot when you need it
- Knuckle guard for safe operation during dispensing

230V, 2800W

CE, RoHS



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

IMAGINE. INVENT. INSPIRE.®



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