

2023 INTERNATIONAL CATALOG

WARING
COMMERCIAL



BLEND



PREP



COOK



BREW





Growing Together, More Than Ever

Waring Commercial is proud of its relationship with Farmer Lee Jones and The Chef's Garden, an Ohio farm and institute that grows custom heirloom varieties of vegetables for high-end restaurants and now for at-home enjoyment. The Chef's Garden is famed for its regenerative growing methods and innovative approaches to waste reduction, and Waring is renowned for high-performance kitchen equipment that helps foodservice operators be more efficient and reduce food waste through culinary creativity.

From Planet to Plate

Chef Jamie Simpson of the Culinary Vegetable Institute at The Chef's Garden is a passionate ambassador for using "every part of the plant from root to tip", and since the beginning has maintained minimal-waste policies in the kitchen as part of his overall mission at the CVI.

To sample their incredible assortment, visit culinaryvegetableinstitute.com/shop



THE CHEF'S GARDEN®



Our Mission

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

Our Story

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

IMAGINE. INVENT. INSPIRE.®



@waringcommercial

waringcommercialproducts.com



BLEND

Blenders.....	8–19
Immersion Blenders	20–24
Drink Mixers.....	25–27

PREP

Food Processors	30–38
Planetary Mixer	39
Juice Extractors & Citrus Juicer	40–43
Ice Cream Maker.....	44
Knife Sharpener.....	45
Ice Crusher	45

COOK

Thermal Circulators.....	48–49
Food Dehydrator.....	50–51
Grills	52–55
Microwave Oven	56
Griddle	56
Waffle Makers & Specialty Waffle Makers	57–59
Syrup & Batter Dispensers	60–61
Gelato Panini Press	62–63
Multipurpose Cooktop	64–65
Crêpe Maker	66
Toasters.....	66

DEVELOPMENT

Commercial Bar Blenders	68
Planetary Mixers	69
Hot Water Dispensers.....	70–71

New product development and design are guided by our core principles: Innovation, reliability and value. Our products are developed to help the industry achieve goals of efficiency and profitability while reducing labor costs and increasing productivity. Waring is the solutions specialist for your ever-changing foodservice needs.



Waring Ellipse™
Blending System

pages 12–13



Quik Stik® Light-Duty
Immersion Blender

page 23



Single-Spindle
Drink Mixer

page 25

**COMING
SOON**



Heavy-Duty Pulp Eject
Juice Extractor

pages 40–41



Panini Compresso™
Slimline Grill

page 52



34 cm Multipurpose
Cooktop

pages 64–65



GREEN SMOOTHIE BOWL

INGREDIENTS

355 ml unsweetened almond milk
300 g spinach, frozen
½ avocado
1 medium banana, frozen
approximately 250 g fruit of choice, frozen
chia seeds
ground almonds
optional add-ins:
– protein powder
– bee pollen
– collagen peptides

CORE EQUIPMENT

| MX1200TXEE/K XTREME Variable Speed Blender
[to blend into smoothie bowl]

CROSSOVER EQUIPMENT

| WFP16SE/K 3,8 L Food Processor
[to chop almonds]



BLEND



IMAGINE. INVENT. INSPIRE.®

Proudly Made in the USA.*

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

ISO 9001 Certified







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

*Blenders are made in the USA with U.S. and foreign parts

WARING
COMMERCIAL



A BLENDER FOR EVERY NEED

CB15 Series	Waring Ellipse™	MX Series	Torq Series	Blade Series	BB255 Series
					
Ultra-Heavy-Duty 4 L Food & Beverage Blenders CB15E/K, CB15VE/K, CB15TE/K	Heavy Duty Food & Beverage Blender MXE2000E/K	Heavy-Duty Food & Beverage Blenders MX1000XTXE/K, MX1050XTXE/K, MX1100XTXE/K, MX1200XTXE/K, MX1300XTXE/K, MX1500XTXE/K	Med-Heavy Duty Food & Beverage Blenders TBB145E/K, TBB160E/K, TBB175E/K	Light-Medium Duty Bar Blenders BB300E/K, BB320E/K, BB340E/K	Light-Duty Bar Blenders BB255E/K, BB255SE/K
MOTOR POWER					
3,75[®] HP	3,5[®] HP	3,5[®] HP	2 HP	1 HP	0,75 HP
CYCLES PER DAY					
100+	75+	75+	50–74	25–49	1–25
CONTROL PANEL FEATURES					
3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	Electronic-membrane keypad with blue backlit LCD screen, adjustable speed controls and four programmable beverage stations, dual PULSE feature with reprogrammable speed control	5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings	3 control panel options, including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial	3 control panel options, including HIGH/LOW/OFF and PULSE toggle switches, electronic touchpad controls, or touchpad controls with timer	2-speed toggle switch
JAR CAPACITY/JAR OPTIONS					
4 L stainless steel (also available with easy-pour spigot)	1 L stackable copolyester	2 L or 1,4 L stackable copolyester, or 2 L stainless steel	2 L or 1,4 L copolyester, or 2 L or 1,4 L stainless steel	1,4 L stackable copolyester, or 1,4 L stainless steel	1,3 L copolyester, or 1 L stainless steel
USAGE AND APPLICATION TYPE					
Heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep	Medium-to-heavy food and beverage prep	Light-to-medium beverage prep	Light beverage prep
GREAT FOR USE IN:					
Large Kitchens, Healthcare, Schools, Institutions, Restaurants	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Smoothie Shops, Coffee Shops, Bars	Coffee Shops, Bars
RECOMMENDED APPLICATIONS					
Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies and more	Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Food Products, Dressings, Salsas, Sauces, Soups, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Smoothies, Ice Cream Drinks, Iced Coffee Drinks, Frozen Drinks & Cocktails	Frozen Drinks & Cocktails, Blended Beverages
MADE IN THE USA!*					

* Made in the USA with U.S. and foreign parts

® Peak input

Ultra-Heavy-Duty 4 L Food & Beverage Blenders
CB15 Series



CB15VE/K

The Waring® CB15 series has your back when it comes to ultra-heavy-duty blenders, making 100+ cycles per day. Chop, mix and shred large loads that need long blending times with a powerful 3,75 HP motor and electronic keypad controls.



Clean and Easy

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



CAC72

4-liter stainless steel container



Also Available with Easy-Pour Spigot

Designed for school smoothie programs!

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



- Heavy-duty, 3,75 peak HP motor
 - Mix, purée and emulsify large loads that need long blending times
 - Dishwasher-safe, 1-piece jar pad for easy cleaning
 - BPA free – all materials that come in contact with food
 - Metal-on-metal stainless steel coupling system for heavy-duty commercial use
 - Recommended applications: Dressings, salsas, soups, smoothies and more
 - Great for use in large kitchens, schools, healthcare facilities
 - Recommended for 100+ cycles per day
- 220–240 V, 50/60 Hz
CE, RoHS

MODEL	CONTROL PANEL	CONTAINER
CB15E/K	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15ESF/CB15KSF		Stainless steel with easy-pour spigot
CB15VE/K	Electronic membrane panel with variable speed control dial and PULSE	Stainless steel
CB15VESF/CB15VKSF		Stainless steel with easy-pour spigot
CB15TE/K	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	Stainless steel
CB15TESF/CB15TKSF		Stainless steel with easy-pour spigot



CB15E/K

3 Control Panel Options



CB15 Series
3 speeds
and PULSE



CB15V Series
Variable speed
control dial



CB15T Series
3-minute
electronic timer

*Made in the USA with U.S. and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



Waring Ellipse™ Blending System MXE2000E/K



WARING
COMMERCIAL
Ellipse™

THE FUTURE OF BLENDING HAS ARRIVED, AND IT'S ABOUT TIME! Experience the power of top-down blending that propels you beyond the limits of physics. The brand-new Waring® Solution has been designed to change the way you think of blending with shorter cycles, greater output, and more consistent results.



THE SYSTEM

THE DRIVE

The Waring Ellipse™ Drive is powered by a rechargeable lithium-ion battery pack and infrared technology.

THE LID

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

THE DASHER

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

THE JAR

The 1 L capacity, BPA-free copolyester container has a heavy-duty stainless steel blending assembly for powering through anything in its path.

IT'S ABOUT TIME!

10-SECOND SMOOTHIES. 15-SECOND BOWLS.

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

- Powerful 3.5 HP, 30,000 RPM motor
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control

The Sound Enclosure

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

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



The Docking Station

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

The Charging Station

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

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

MXECHG1 – Single Charging Station
MXECHG3 – Triple Charging Station



MXECHG1



MXECHG3



*Made in the USA with U.S. and foreign parts



Heavy-Duty Food & Beverage Blenders

MX Series



MX1500XTXSEE



MX1000XTPEE



MX1100XTES

- Heavy-duty, 3.5 peak input HP motor, max pulse with up to 30,000 RPM burst of speed
 - Optional sound enclosure reduces noise by over 50%
 - 1-piece, dishwasher-safe, removable jar pad
 - BPA free – all materials that come in contact with food
 - Heavy-duty stainless steel blade with user-replaceable blending assembly
- 230 V, 50 Hz
CE, RoHS

MODEL	CONTROL PANEL	CONTAINER
MX1000XTXEE/K	Paddle switches with HIGH/LOW and PULSE	2 L Copolyester
MX1000XTPEE/K		1,4 L Copolyester
MX1000XTES/KS		2 L Stainless Steel
MX1050XTXEE/K	Electronic keypad with HIGH, LOW and PULSE functions	2 L Copolyester
MX1050XTPEE		1,4 L Copolyester
MX1050XTES/KS		2 L Stainless Steel
MX1100XTXEE/K	Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer	2 L Copolyester
MX1100XTPEE/K		1,4 L Copolyester
MX1100XTES/KS		2 L Stainless Steel
MX1200XTXEE/K	Variable speed dial control and PULSE paddle switch	2 L Copolyester
MX1200XTPEE/K		1,4 L Copolyester
MX1200XTES/KS		2 L Stainless Steel

MODEL	CONTROL PANEL	CONTAINER
MMX1300XTXEE/K/ MX1500XTXSEE/K	Programmable electronic keypad, LCD display and PULSE	2 L Copolyester
MX1300XTPEE/K MX1500XTPEE/K		1,4 L Copolyester
MX1300XTES/KS MX1500XTSES/KS		2 L Stainless Steel

*MX1500 comes with sound enclosure.

5 Control Panel Options



MX1000 SERIES



MX1050 SERIES



MX1100 SERIES



MX1200 SERIES



MX1300/MX1500 SERIES

*Made in the USA with U.S. and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



Heavy-Duty Variable Speed Food & Beverage Blenders

MX1200 SERIES



The Heavy-Duty Variable-Speed Food & Beverage Blenders offer the versatility of adjustable speeds, putting the control in the hands of the chef and mixologist.

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

- Variable speed control from 1500 to 20,000 RPM
- Max Pulse with up to 30,000 RPM burst of speed
- Sound enclosure for quiet operation (sold separately)

MX1200XTXEE/K

Stackable, 2 L, BPA-free copolyester container

MX1200XTPEE/K

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

MX1200XTES/KS

2 L, stainless steel container



XPREPDIS Display

For Waring® Commercial XPrep® Series



*Made in the USA with U.S. and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug



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



CAC93X
1,4 L copolyester
Raptor® jar



CAC95
2 L copolyester
Raptor® jar



CAC90
2 L stainless steel
container



SE1500
Large sound enclosure
fits all container

Optional Color-Coded Jars

The Raptor® 2 L and 1,4 L BPA-free copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.



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



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



3TBDIS Display
For displaying Light-,
Medium- and
Heavy-Duty Blenders

Contact Waring
for custom display.

*Made in the USA with U.S. and foreign parts

† **E** suffix indicates F-plug / **K** suffix indicates G-plug

TORQ 2.0 Medium/Heavy-Duty
Food & Beverage Blenders
TBB Series



- Vinyl lid for hot and cold food/beverage blending
- Removable center cap to feed ingredients while blending
- Heavy-duty stainless steel blade with solid steel blending assembly – built to last, but completely user-replaceable
- Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
- Heavy-duty motor – high-performance 2 HP, 2-speed motor, with 24,000 max RPM. Recommended for 50–74 cycles per day. Blends three 475 ml margaritas in 8 seconds or less.

220–240 V, 50/60 Hz
CE, RoHS



TBB175E/K



Stackable
jars for
easy storage

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

MODEL†	CONTROL PANEL	JAR
TBB145E/K	Classic toggle switch	1,4 L Copolyester
TBB145P6E/K		2 L Copolyester
TBB145S4E/K		1,4 L Stainless Steel
TBB145S6E/K		2 L Stainless Steel
TBB160E/K	Electronic keypad with 60-second countdown timer	1,4 L Copolyester
TBB160P6E/K		2 L Copolyester
TBB160S4E/K		1,4 L Stainless Steel
TBB160S6E/K		2 L Stainless Steel
TBB175E/K	Variable speed control dial – 1000–17,000 RPM	1,4 L Copolyester
TBB175P6E/K		2 L Copolyester
TBB175S4E/K		1,4 L Stainless Steel
TBB175S6E/K		2 L Stainless Steel



CAC139
1,4 L copolyester
container



CAC89
2 L copolyester
container and jar pad



CAC152
1,4 L stainless steel
container



CAC167
2 L stainless steel
container and jar pad



CAC139-10
1,4 L purple
copolyester container



TBBDIS Display
For Waring® Commercial
Torq 2.0 Series blenders

3 Control Panel Options



TBB145E/K



TBB160E/K



TBB175E/K

*Made in the USA with U.S. and foreign parts

† **E** suffix indicates F-plug / **K** suffix indicates G-plug

BLADE Light/Medium-Duty Bar Blenders



- 1 HP commercial motor
 - 2-speed motor with PULSE function
 - 1-piece 1,4 L, BPA-free copolyester jar or stainless steel jar with industrial stainless steel blade
 - Blend three margaritas in 12 seconds or less
 - Recommended for 25–49 cycles per day
 - BPA free – all materials that come in contact with food
 - Removable rubberized jar pad dampens sound and makes cleanup easy
- 220–240 V, 50/60 Hz
CE,RoHS



MODEL	CONTROL PANEL	CONTAINER
BB300E/K	Classic toggle switch design	1,4 L Copolyester
BB300SE/K		1,4 L Stainless Steel
BB320E/K	Electronic keypad	1,4 L Copolyester
BB320SE/K		1,4 L Stainless Steel
BB340E/K	Electronic keypad with 99-second countdown timer	1,4 L Copolyester
BB340SE/K		1,4 L Stainless Steel



CAC132
Copolyester jars are stackable for easy storage



CAC138
Stainless steel jar

3 Control Panel Options



BB300E/K



BB320E/K



BB340E/K

*Made in the USA with U.S. and foreign parts

† E suffix indicates F-plug / K suffix indicates G-plug

Light-Duty Bar Blenders BB255E/K[†] / BB255SE/K[†]



- ¾ HP, 2-speed commercial motor
 - Rugged, 2-piece stainless steel blade
 - User-replaceable, metal-reinforced rubber drive coupling
 - Recommended for up to 25 cycles per day
- 220–240 V, 50/60 Hz
CE, RoHS



CAC134
1,3 L BPA-free copolyester container



CAC135
1 L stainless steel container

MODEL	CONTROL PANEL	CONTAINER
BB255E/K	Classic toggle switch design	1,3 L Copolyester
BB255SE/K		1 L Stainless Steel



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† E suffix indicates F-plug / K suffix indicates G-plug

Big Stix® Heavy-Duty Variable-Speed Immersion Blenders

WSB Series

650 WATT/1 HP HEAVY-DUTY MOTOR THROUGHOUT ENTIRE BIG STIX® LINE

- 25 to 200 L capacity
 - Variable-speed motor operation – 18.000 RPM on High
 - Completely sealed stainless steel shaft is easily removable and dishwasher safe
 - Continuous ON feature
 - User-replaceable couplings on power pack and shaft
 - All-purpose stainless steel blade
 - Rubberized comfort grip and patented second handle for safe and controlled operation
- 220–240 V, 50/60 Hz
CE,RoHS

Power Pack WSBPPCE/K

Universal power pack fits all shafts and whisk attachments

Big Stix® Shafts

Patented fully sealed blending shaft
NSF approved and dishwasher safe



Power Pack & Shaft

WSB50CE/K

30,5 cm Removable Shaft
25 to 40 L Capacity

WSB55CE/K

35,5 cm Removable Shaft
Up to 60 L Capacity

WSB60CE/K

40,5 cm Removable Shaft
Up to 100 L Capacity

WSB65CE/K

45,5 cm Removable Shaft
Up to 140 L Capacity

WSB70CE/K

53,5 cm Removable Shaft
Up to 200 L Capacity



WSB02A

Display for Big Stix® Immersion Blenders.
(Units not included with display; ships in two pieces)



CAC104

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



CAC180/CAC181

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



Big Stik® Heavy-Duty Whisk

WSBPPCE/K† + WSB2W

- 650 W, 1 HP heavy-duty motor
 - Variable-speed motor operation – 1800 RPM on High
 - 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 patented second handle for safe and controlled operation
 - 25,5 cm stainless steel whipping paddles
- 220–240 V, 50/60 Hz
CE, RoHS

Power Pack WSBPPCE/K

Universal power pack fits all shafts and whisk attachments



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.



Whisk Attachment WSB2W

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.



Quik Stik® Plus
Medium-Duty Immersion Blender
WSB40E/K

- 2-speed, heavy-duty motor
 - Stainless steel, 25,5 cm fixed shaft and blade
 - Rubberized comfort grip
 - 8 to 25 L capacity
- 220–240 V, 50/60 Hz, 350 W
CE, RoHS



Available Display



WSB40DS
(Unit not included with display)

Quik Stik®
Light-Duty Immersion Blender
WSB35E/K

- 2-speed, high-efficiency motor
 - Stainless steel, 18 cm fixed shaft
 - Built for low-volume processing
 - Lightweight and compact
 - All-purpose stainless steel blade
 - Ergonomic handle with comfortable non-slip rubber buttons
 - Redesigned bell housing
 - 1 to 8 L capacity
- 220–240 V, 50/60 Hz, 175 W
CE, RoHS






Available Display



WSB35DS
(Unit not included with display)



AN IMMERSION BLENDER FOR EVERY NEED

			
Heavy-Duty Big Stix® Immersion Blenders WSB50CE/K, WSB55CE/K, WSB60CE/K, WSB65CE/K, WSB70CE/K		Medium-Duty Quik Stik® Plus WSB40E/K	Light-Duty Quik Stik® WSB35XE/K
POWER			
650 W		350 W	175 W
MIXING CAPACITY			
25 to 200 L		8 to 25 L	1 to 8 L
SHAFT SIZE			
30,5–53,5 cm		25,5 cm	18 cm
REMOVABLE SHAFT			
Yes		No	No
INTERCHANGEABLE SHAFT			
Yes		No	No
SPEEDS			
Variable Speed 7000–18.000 RPM		2 Speeds 13.000 & 18.000 RPM	2 Speeds 7500 & 18.000 RPM
USAGE AND APPLICATION TYPE			
Heavy Duty, High Volume		Medium Duty	Light Duty
RECOMMENDED APPLICATIONS			
Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade		Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade	



Single-Spindle
Drink Mixer
WDM20E/K



Manual, 2-speed,
HI/LOW toggle switch

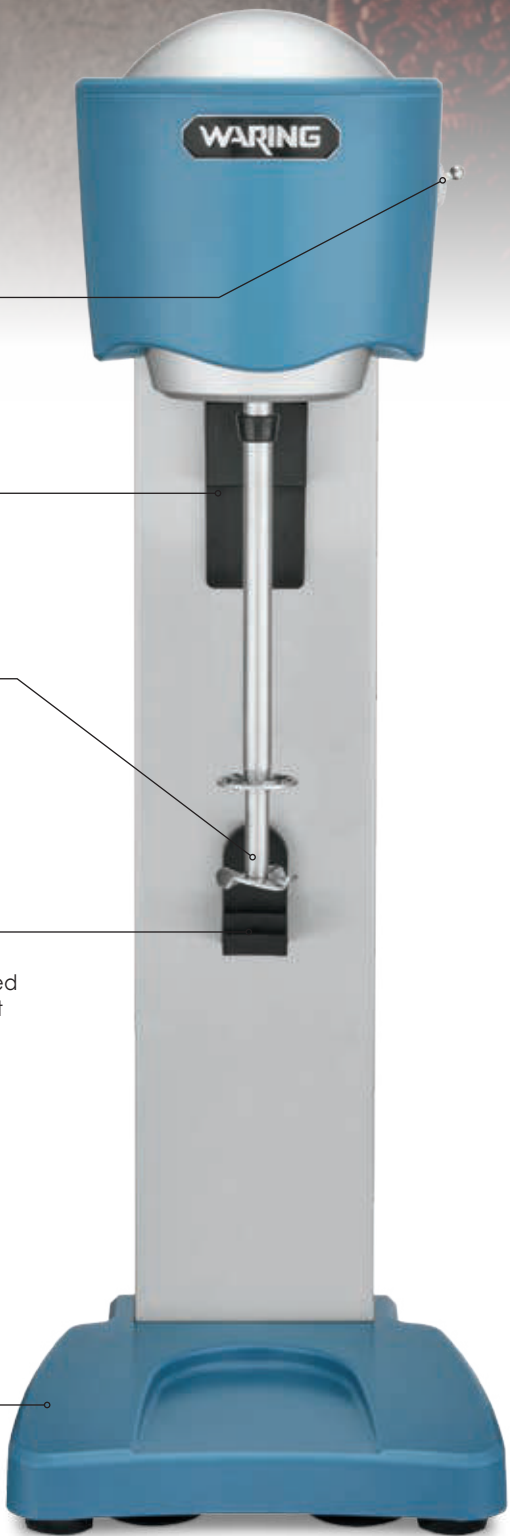
Removable actuator
for easy cleaning

Solid agitator for
powering through hard
ice cream

Extra-wide cup rest with
2 positions provides increased
stability, flexibility, and no-tilt
operation. Removable for
easy cleaning.



Heavy-weighted base
with metal kickstand
for added stability
to prevent tipping



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

- Independent, high-performance, 1 peak HP motor is user-replaceable for continued operation
- Includes thermal protection to prolong motor life
- Includes 1 agitator and 1 dishwasher-safe stainless steel malt beverage cup
- Increased cup clearance: Slide cups into position without tilt
- 4 nonslip feet keep unit in place during operation
- Fully automatic, cup-activated, one-handed operation



CAC20

BONUS:
Stainless steel
malt beverage
cup included

Waring® Commercial Heavy-Duty Drink Mixer Series

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

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

- Independent, high-performance 1 peak HP motors are user-replaceable for continued operation
- Each motor features thermal protection to prolong motor life
- Electronic 3-speed and pulse controls maintain speed under load for optimal performance – 10.000 / 15.000 / 20.000 RPM
- Fully enclosed actuators prevent liquid from entering the housing
- Each unit includes 2 agitators for each spindle: One solid agitator for mixing hard ice creams and aerating for increased yield, and one butterfly agitator for softer ice creams and mix-ins
- Increased cup clearance: Slide cups into position without tilt
- Fully automatic, cup-activated, one-handed Start/Stop operation
- Heavy-duty, powder-coated, die-cast steel housing
- **BONUS: Stainless steel malt beverage cups included**

220–240 V, 50/60 Hz

WDM120TXE: 1,1 A, 230 W

WDM240TXE 2,0 A, 460 W

WDM360TXE 3,3 A, 690 W

CE, RoHS



CAC20



10-minute countdown timer with 3 speeds and pulse



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



WDM120TXE/K

WDM240TXE/K

WDM360TXE/K

Models

MODEL	SPINDLE	TIMER	CUPS INCLUDED
WDM120TXE/K	One	Yes	One
WDM240TE/K	Two		Two
WDM360TXE/K	Three		Three

Accessories

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



Solid and butterfly agitator for each spindle (included)



Wagon wheel agitator (sold separately)



STEAK TACOS

INGREDIENTS

1 dozen flour tortillas
285 g prime NY strip steak
2 cleaned ears of corn
475 g cherry tomatoes
4 bell peppers (2 red and 2 yellow)
Pico de Gallo:
8 ripe Roma tomatoes
1 large red onion
4 limes
1 bunch cilantro leaves (washed)
2,5 g cumin
Salt and pepper to taste

CORE EQUIPMENT

WFP16SCDE/K 3,8 L Food Processor
[to slice peppers, dice ingredients for pico de gallo
and purée the guacamole]

CROSSOVER EQUIPMENT

WGR140E/K Electric Countertop Griddle
[to cook or warm tortillas]

WPG250E/K Panini Grill
[to cook steak]

PREP





LiquiLock® Seal System.

More Product. Less Time. No Mess.

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

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

IMAGINE. INVENT. INSPIRE.®

3,8 L LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processors

WFP16SCDE/K† – with Dicing
WFP16SCE/K†

- Continuous-feed chute for large-volume processing
- 3,8 L sealed cutter mixer bowl processes soups, sauces, dressings and more with ease
- 2 HP* commercial motor
- Heavy-duty, die-cast housing
- Over 20 processing options in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem

WFP16SCDE/K – Includes dicing kit
WFP16SCE/K – Does not include dicing kit
220–240 V, 50/60 Hz, 650 W
CE, RoHS

OPTIONAL ACCESSORIES

Dicing Kits
WFP16S25
8mm
WFP16S27
12mm

Julienne Discs
WFP16S22
4mm
WFP16S23
6.5mm
WFP16S24
8mm

Grating Disc
WFP16S16

Continuous Feed Hopper, Lid Assembly with Slinger & Dicing Assembly
WFP16S18

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

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.

PATENTED LIQUILOCK SEAL SYSTEM

watch video

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

WFP16SCDDIS
(Unit not included with display)

3,3 L LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor
WFP14SCE/K†

- 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, 600 W motor
 - Dishwasher-safe bowls and parts
- 220–240 V, 50/60 Hz
CE, RoHS

Large, 3,3 L Cutter Mixer Bowl Included



Standard accessories included with the WFP14SCE/K Food Processor

Grating Disc
Nuts, spices, cheeses and more
WFP143

Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12

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

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

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

Standard accessories included with the WFP16SCDE/K Food Processor

10mm Dicing Kit
WFP16S26

Patented Sealed & Locked S-Blade
WFP16S1

Sealed & Locked, Stainless Steel Whipping Disc
WFP16S11

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

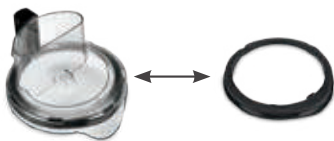
Reversible Shredding Stainless Steel Disc – Two Blades in One, Fine Shred and Coarse Shred
WFP16S12A

3,8 L LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP16SE/K†

- 3,8 L, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 650 W commercial motor
- Heavy-duty, die-cast housing
- Large, easy-to-read control buttons
- Over 20 processing options in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem

220–240 V, 50/60 Hz
CE,RoHS



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



Optional Accessories

Grating Disc
WFP16S16

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



WFP16DIS
(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.



3,3 L LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP14SE/K†

- Large, 3,3 L virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip, emulsify and more!
- Over 20 processing applications in one machine!
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- 600 W commercial motor
- Includes an extra-large feed tube to reduce prep time

220–240 V, 50/60 Hz
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 accessories included with the WFP16SE/K Food Processor

Sealed & Locked Whipping Disc
Quickly whips creams and butters
WFP16S11

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

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

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

Additional discs available.

Standard accessories included with the WFP14SE/K Food Processor

Grating Disc
Nuts, spices, cheeses and more
WFP143

Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12

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

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

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

1,75 L

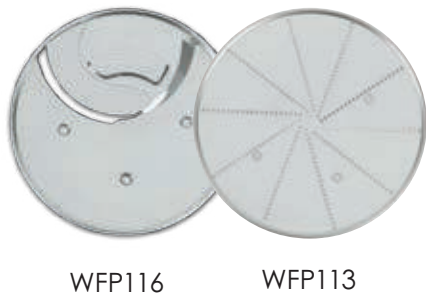
Commercial Food Processor

WFP7E/K †

- Compact and efficient, this light-duty food processor is a capable solution for chopping, grinding, mixing and puréeing food
- Perfect for making salsa, or simply chopping up some onions
- 1,75 L polycarbonate bowl
- See-through lid allows you to check and add ingredients during operation
- Intuitive switch operation
- Supplied with serrated S-blade, 2 mm slicing disc and 4 mm grating disc
- Built-in pulse function for maximum precision
- Safety interlock system
- 1500 RPM

230 V, 50/60 Hz, 410 W, 1,8 A
CE, RoHS

INCLUDED DISCS:
WFP116 – 2 mm Slicing Disc
WFP113 – Fine Grating Disc



Pro Prep® Chopper Grinder

WCG75E/K †

- 700 ml capacity
- Powerful, high-speed, 2-pole induction motor, 200 W
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
- BPA free – all materials that come in contact with food

230 V, 50 Hz
CE, RoHS



355 ml

Electric Spice Grinder

WSG30E/K †

- 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 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades

220–240 V, 50/60 Hz, 175 W
CE, RoHS



710 ml

Electric Power Grinder – Wet/Dry

WSG60E/K †

- High-performance, 750 W commercial-grade motor – 20.000 RPM
- Heavy-duty, die-cast housing
- 710 ml capacity
- Upper housing safety interlock
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids

220–240 V, 50/60 Hz
CE, RoHS



A FOOD PROCESSOR FOR EVERY NEED

HEAVY-DUTY FOOD PROCESSORS						
	Model	Power	Speed (RPM)	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing per Hour
	WFP16SCE/K	650 W	1725	Dry: 3,8 L Wet: 2,8 L	10 mm Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none">• Slicing (cucumbers)[†] 537 kg• Shredding (carrots)[†] 397 kg• Chopping (meat) 177 kg• Kneading (bread dough) 140 loaves*• Kneading (pie crusts) 360 pie crusts**• Dicing (tomatoes) 415 kg[‡]• Whipping (heavy cream) 76 L
	WFP16SE/K				Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS						
	WFP14SCE/K	600 W	1725	Dry: 3,3 L Wet: 1,65 L	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 2 mm Grating Disc	<ul style="list-style-type: none">• Slicing (cucumbers)[†] 397 kg• Shredding (carrots)[†] 195 kg• Grating (cheese) 27 kg• Chopping (meat) 163 kg• Kneading (bread dough) 120 loaves*• Kneading (pie crusts) 320 pie crusts**• Whipping (heavy cream) 66 L
	WFP14SE/K					
	WFP7E/K	410 W	1500	1,75 L	S-Blade 2 mm Slicing Disc 4 mm Grating Disc	<ul style="list-style-type: none">• Slicing (cucumbers) 140 kg• Shredding (carrots) 62 kg• Grating (cheese) 11 kg

LIGHT- TO HEAVY-DUTY GRINDERS						
	Model	Power	Speed	Cup Capacity	Bowls	Applications
	WCG75E/K	200 W	3550	Dry: 710 ml (dry only)	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes
	WSG60E/K	750 W	20.000	Dry: 710 ml Wet: 355 ml	2 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids	Dry spices, pastes, sauces, whipped cream, herb blends
	WSG30E/K	175 W	19.000	Dry: 355 ml (dry only)	3 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids	Low-volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice

Luna⁷
Planetary Mixer

WSM7LE/K[†]

- Gear-driven, permanent-lube transmission provides extremely quiet operation
- Large, 6.6 L stainless steel bowl with stainless steel handle
- 220–240 V, 50/60Hz, 350 W
- Front-mounted controls and LED power light
- 11 mixing speeds with variable-speed control dial
- Removable clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and mixing paddle
- Dishwasher-safe accessories
- Nonslip rubber feet



Standard accessories included with the WSM7LE/K Luna Mixer



Stainless Steel
Mixing
Paddle
WSM7LMP



Stainless Steel
Chef's
Whisk
WSM7LW



Stainless Steel
Dough
Hook
WSM7LDH



Stainless Steel
Bowl
WSM7LBL

Heavy-Duty Pulp Eject Juice Extractor

WJX90XE/K†



- Heavy-duty, centrifugal juice extractor with continuous pulp ejection
- 1,2 HP brushless induction motor
- 3600 RPM
- Built for continuous, all-day juice extraction
- Use in high-volume smoothie shops, cafés, bars, restaurants, hotels and healthcare establishments
- Make nutritious smoothies, juices, and immunity and power boosts
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
- Compact and lightweight compared to competitors in its class
- Easy to clean with all dishwasher-safe parts and included cleaning brush
- Large, 8 cm feed chute for less prep work
- Large, 11 L pulp container
- Includes safety interlock features
- Rotating, no-drip spout reduces mess

220-240 V, 50/60 Hz, 1000 W
CE, NSF



Continuous-Feed Juicing Accessory

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



WJX80CHT

Medium-Duty Juice Extractor
6001X/K†

- 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
- 220–240 V, 50/60 Hz, 330 W
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
 - 1800 RPM for maximum juice yield
- 220–240 V, 50 Hz, 620 W, 1800 RPM
CE, RoHS



WARING
COMMERCIAL



A JUICER FOR EVERY NEED

JUICE EXTRACTOR



Heavy-Duty Pulp Eject
Juice Extractor
WJX90XE/K

JUICE EXTRACTOR



Medium-Duty
Juice Extractor
6001X

CITRUS JUICER



Heavy-Duty
Citrus Juicer
JX40CE

1000 W, 3600 RPM

330 W, 3600 RPM

620 W, 1800 RPM

Centrifugal
Juice Extractor

Centrifugal
Juice Extractor

Reamer Style

LESS PREP TIME WHEN CITRUS JUICING

Heavy Duty

Medium Duty

Heavy Duty

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

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

Citrus Fruits: Oranges,
Lemons, Limes, Grapefruit

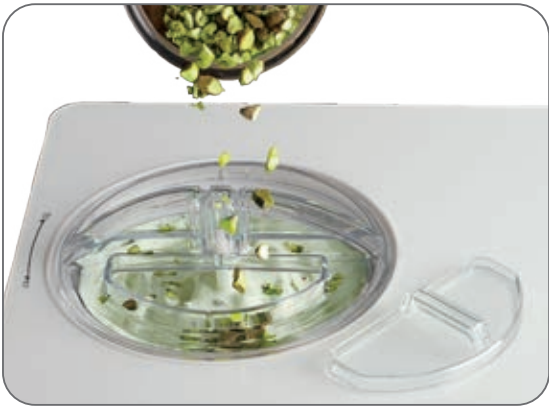


2 L Compressor Ice Cream Maker

WCIC20E/K †

- 2-liter 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

220–240 V, 50 Hz, 180 W
CE, RoHS



Mix-ins combine easily without interrupting the process



Removable batch bowl for easy cleaning



Knife Sharpener

WKS800E/K †

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

220–240 V, 50/60 Hz, 40 W
CE, RoHS



Commercial Ice Crusher

IC20E/K †

- Powerful and reliable electric ice crusher
- 2,4 L bowl and funnel included
- Special height adjustment dispenses into 1 L or 1,4 L bar blender container sizes
- Perfect for use in bars, pubs and other establishments serving cocktails or smoothies
- Incredibly user friendly, the machine can crush up to 30 kg of ice cubes every hour; ideal for busy establishments requiring professional results
- Create elegant appetizer platters, keep hors d'oeuvres cold, or add crushed ice to your favorite bar drinks
- Quiet, continuous-feed operation
- The sturdy stainless steel construction is attractive enough for front-of-house use and is both easy to clean and strong

230 V, 50/60 Hz
CE, RoHS





POMEGRANATE GLAZED PORK TENDERLOIN

INGREDIENTS

1 pork tenderloin (trimmed)
30 g bacon fat
10 ml liquid aminos
2 slices ginger root
3 sprigs thyme
235 ml pomegranate juice
30 g honey
1 bunch kale
8 small Yukon Gold potatoes

CORE EQUIPMENT

WSV25E/K Thermal Circulator
[to cook steak and potatoes]

WGR140XE Electric Countertop Griddle
[to cook the glaze]



COOK

Introducing the Waring® Commercial Thermal Circulator Series



WSV25
25 liter



WSV16
16 liter

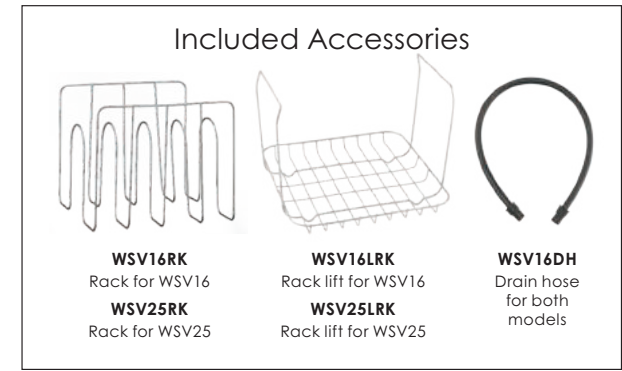
Safely cook, hold and rethermalize food to the perfect temperature without ever overcooking. Our stainless steel thermal circulators are available with a compact or large water tank, complete with cover, rack, rack lift and drain hose. Out of the box, just add water and you're ready to achieve ideal 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.



- 5 programmable memory stations and 99-hour timer
 - Temperature accuracy of +/- 0.5° 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° C to 90° C
- 220–240 V, 50/60 Hz, 2000 W
CE, RoHS
WSV16E/K – 16 liters
WSV25E/K – 25 liters



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.



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.

Food Dehydrator
WDH10E/K †

- Built for chefs and mixologists looking to add unique flavor and texture to food and beverages
- Digital LED display with capacitive-touch controls
- 5 memory stations for setting and storing unique programs
- Adjustable temperature range: 0°C–80°C
- View temperature in °C or °F
- Set timer up to 99 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space
- 38 x 34 cm stainless steel mesh racks
- Total dehydrating surface area of 1,3 m²
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system

220–240 V, 50/60 Hz, 800 W
CE, RoHS



WDH10FLS
Fruit leather sheet
accessory available



**Great for Citrus,
Beef Jerky,
Dried Fruit,
Herbs & More!**



Invigorate classic cocktails with
dehydrated fruits and herbs



Prepare fresh-dried snacks
or enrich dessert plates

Panini Perfetto®/Tostato Perfetto® Compact Italian-Style Panini Grills
WPG150E/K†, WFG150E/K†

- Compact, 24 x 23,5 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
 - Cast-iron plates for even heat distribution and quick cooking time
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plate to suit foods up to 7,5 cm thick
 - Adjustable thermostat up to 300°C
 - Power ON and Ready indicator lights
 - Heat-resistant handles
 - Heavy-duty grill brush included (CAC105)
 - 220/240 V, 50/60 Hz, 2000 W
- CE, RoHS



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

NEW Panini Compresso™ Slimline Grill
WPG200E/K†

- Ribbed, cast-iron plates
 - 19,5 x 37 cm cooking surface – slim design to fit in tight space
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plate
 - Adjustable thermostat up to 300°C
 - Heat-resistant handles
 - Heavy-duty grill brush included
- 220-240 V, 50-60 Hz, 1800 W



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200E/K	Ribbed	19,5 x 37 cm	220-240 V, 1800 W

Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills
WPG250E/K†, WFG250E/K†

- Large, 37 x 28 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
 - Cast-iron plates for even heat distribution and quick cooking time
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plate to suit foods up to 7,5 cm thick
 - Adjustable thermostat up to 300°C
 - Power ON and Ready indicator lights
 - Heat-resistant handles
 - Heavy-duty grill brush included (CAC105)
- 220-240 V, 50/60 Hz, 2400 W
CE, RoHS



- CAC171**
Conversion kit with 3-pack of sheets
- CAC178**
3-pack PTFE nonstick sheets
- CAC144**
Silicone spatula



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

Tostato Supremo® Full-Size Flat Toasting Grills

WFG275E/K†

- 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 up to 300°C
 - Heat-resistant handles
 - Heavy-duty grill brush included (CAC105)
 - 220–240V, 50/60 Hz, 2400 W
- CE, RoHS



CAC105
Heavy-duty grill brush included with all panini grills



MODEL	SURFACE	SIZE	ELECTRICAL POWER
WFG275E/K	Flat	35,5 x 35,5 cm	220–240 V, 2400 W



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

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

WPG300E/K†, WFG300E/K†, WDG300E/K†

- Large, 43 x 24 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
 - Cast-iron plates for even heat distribution and quick cooking time
 - Brushed stainless steel body construction and removable drip tray
 - Hinged, auto-balancing top plates to suit foods up to 7,5 cm thick
 - Adjustable thermostat up to 300°C
 - Power ON and Ready indicator lights
 - Heat-resistant handles
- 220–240 V, 50/60 Hz, 2900 W, 6-20P ⚡
Heavy-duty grill brush included (CAC105)
CE, RoHS



WFG300



WDG300



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



WPG300T

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

Commercial Medium-Duty 25 L Microwave Oven

WMO90E/K†

- 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
- 220–240 V, 50 Hz, Input 1550 W, Output 1000 W, 50 Hz
CE, RoHS



Electric Countertop Griddle

WGR140E/K†

- Large, 25,5 x 35,5 cm grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
 - Consistent, 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
- 220–240 V, 50/60 Hz, 2000 W
CE, RoHSd



Single & Double Belgian Waffle Makers

WW180XCE/K†, WW200E/K†



WW180XCE/K – Single

- Produces up to 25, 2,5-cm thick, 17-cm diameter waffles per hour
 - Heavy-duty, die-cast housing
 - Rotary feature for even baking and browning
 - Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
 - Audible beep signals when unit is ready and when waffle is cooked
 - Power ON and Ready-to-Bake LED indicators
- 220–240 V, 50/60 Hz, 1035 W
CE, RoHS

WW200E/K – Double

- All the same features as WW180XCE/K with addition of:
- Produces up to 50, 2,5-cm thick Belgian waffles per hour
 - Unique, space-saving vertical design with independent Ready lights
 - Shared heating element for maximum output while using less energy
- 220–240 V, 50/60 Hz, 1400 W
CE, RoHS

NEW

USER-SERVICEABLE
WAFFLE PLATES

New waffle plates can easily be replaced if scratched

WW180XRP
(WW180XCE/K Only)

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

Embedded heating element for precise temperature control.
(WW200CE/K only)

Single & Double Waffle Cone Makers

WWCM180E/K†, WWCM200E/K†

WWCM180E/K – 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

220–240 V, 50/60 Hz, 1200 W

CE, RoHS

WWCM200E/K – Double

- **BONUS:** Includes waffle cone rolling and forming tool for ideal waffle cones! Waffle bowl kit also available as optional accessory
- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shared heating element for maximum output while using less energy
- Heavy-duty, die-cast housing
- Triple-coated nonstick plates for 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

220–240 V, 50/60 Hz, 1400 W

CE, RoHS



Included	Optional Accessories
<p>CAC121 Rolling and Forming Tool</p>	<p>CAC121S Small Rolling and Forming Tool</p>
	<p>CAC122 Waffle Bowl Forming Tool</p>

Single Mini Belgian Waffle Maker

WMB400XCE/K†

- Produces up to 100, 2,5-cm thick, 7-cm diameter mini Belgian waffles per hour
- New waffle plates can easily be replaced if scratched
- Heavy-duty, die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched
- Power ON and Ready-to-Bake LED indicators

220–240 V, 50/60 Hz, 1035 W

CE, RoHS



Bubble Waffle Maker

WBW300XCE/K†

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

220–240 V, 50/60 Hz, 1035 W

CE, RoHS



30-bubble, 21 x 18 cm waffle!





3,8 L Syrup Dispenser **WSD1G**

- 304 stainless steel housing and cover
- Fits a standard 30 ml syrup container
- Dispenses approximately 1 oz. per press
- Large, ergonomic pump requires less than 2,3 kg of pressure to pump
- Pump screws directly into syrup container
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Built for use with maple and breakfast syrups



7,6 L Batter Dispenser **WBD2G**

- Industry-approved Tomlinson® spigot*
- 304 stainless steel housing and cover
- Fits up to 7,6 L of batter
- Spigot is removable for easy cleaning
- Stainless steel drip saucer is removable for easy cleaning
- Container removes from the base
- Base features nonskid feet for safe and stable operation
- All parts are dishwasher safe
- Designed for waffle, pancake and crêpe batters



Gelato Panini Press

WICSP180E/K†

- Bake times from 5–15 seconds for the perfect gelato panini
- Triple-coated nonstick plates allow for easy panini removal and quick cleanup
- Embedded heating element to perfectly seal your gelato panini
- Heavy-duty, die-cast housing
- Electronic control panel for easy cleanup
- Audible beep signals when unit is ready and when bun is warmed
- Power ON and Ready-to-Bake LED indicators

220–240 V, 50/60 Hz, 1200 W, 5.2 A
CE, RoHS



10 cm
diameter
opening

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



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



Place gelato panini
into press and cook.



Cut and serve.



Introducing the **XPRESS**

WARING
COMMERCIAL



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



34 cm Multipurpose Cooktop WSC300CE/K†

- 34 cm multipurpose cooktop
- Cook sweet or savory crêpes and warm tortillas
- 34,3 cm aluminum cooking surface with embedded heating element for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
- Cooking surfaces are triple coated with Whitford QuanTanium®* for easy removal of foods
- Electronic touchpad with precise temperature controls from 50°C to 235°C
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone spatula to fold crêpes and remove food without scratching nonstick surface

220–240 V, 50/60 Hz, 2715 W

CE, RoHS



CAC173
Silicon Spatula

* QuanTanium® is a registered trademark of the Whitford Corporation.

† E suffix indicates F-plug  / K suffix indicates G-plug 

40 cm Electric Crêpe Maker

WSC160XE/K †

- 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!

220–240 V, 50/60 Hz, 2700 W
CE, RoHS



Heat-resistant carrying handles



4-Slice Medium-Duty Pop-Up Toasters

WCT708E/K †

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

220–240 V, 50/60 Hz, 1800 W
CE, RoHS



Heavy-Duty Conveyor Toaster

CTS1000E/K †

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

220–240 V, 50/60 Hz, 2700 W
CE, RoHS



Waring Commercial is committed to introducing new and innovative solutions that empower our customers to take business to a new level of efficiency and profitability. Browse the latest innovations we have in the works and discover the new ways we can help your operation overcome obstacles and serve up more sales.

BevBasiX™

Commercial Bar Blenders
BB145E/K, BB145SE/K †

Maximize Your Beverage
Menu – and More!
Best Used For: Frozen Drinks,
Frozen Cocktails &
Blended Beverages

- ½ HP, 360 Watt
 - 2-speed toggle switch
 - 25 drinks per day
- 220–240 V, 50/60 Hz

BB145E/K
1,4 L copolyester

BB145SE/K
1 L stainless steel jar

Replacing the
discontinued
BB155/BB155S



BB145SE/K

BB145E/K

SERIES
Luna

Planetary Mixers
WSM20LE/K, WSM10LE/K †

- Gear-driven, permanent lube transmission
- Large stainless steel bowl with stainless steel handle
- Side-mounted controls
- 3 mixing speeds
- 99-minute timer
- Heavy-duty, bowl-lift lever
- Thermal overload protection
- Include stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Specifically designed for countertop use
- Nonslip rubber feet

WSM10LE/K
9,5 L stainless steel bowl, 0,75 HP induction motor, 650 W, 50 Hz

WSM20LE/K:
19 L stainless steel bowl, 1 HP induction motor, 1100 W, 50 Hz



Luna 20
WSM20LE/K

Luna 10
WSM10LE/K

Standard accessories included with Luna Series Mixers



Stainless Steel
Mixing
Paddle
WSM10LMP
WSM20LMP



Stainless Steel
Chef's
Whisk
WSM10LW
WSM20LW



Stainless Steel
Dough
Hook
WSM10LDH
WSM20LDH



Stainless Steel
Bowl
WSM10LBL
WSM20LBL

Introducing the Waring® Commercial Hot Water Dispensers

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.

38 L Hot Water Dispenser WWB10GE/K †

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Adjustable temperature range from 65°C to 95°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

220–240 V, 50/60 Hz, 2935–3005 W

CE, RoHS



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

11,35 L & 18,9 L Hot Water Dispensers WWB3GE/K, WWB5GE/K †

- Digital controls and LCD display for ease of operation
 - Precise temperature control and accuracy
 - Temperature range from 65°C to 95°C
 - Stainless steel construction
 - Tomlinson® No-Drip® tap operation
 - Set night-mode feature to automatically start heating overnight, so water is hot when you need it
 - Guard rails for warming surface
 - Removable drip tray for easy and convenient cleaning
 - Small footprint saves on counter space
- WWB5GE/K: Additional fold-down shelf for small cup. Enough clearance between drip tray and the spigot to accommodate 3-liter airpots.
- Uses: tea, coffee, soups, grits, oatmeal, etc.
- 230 V, 50/60 Hz, 2290–2335 W



The 23 cm clearance between the drip tray and the spigot accommodates extra-tall mugs and carafes.



WWB3GE/K



The elevated cup shelf folds up to provide an extra-high dispensing area to accommodate the largest carafes, up to 38 cm.



WWB5GE/K

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



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For information on all Waring Commercial products in the U.S. and Canada, contact

Waring Commercial, 314 Ella T. Grasso Avenue • Torrington, CT 06790

Tel. (800) 492-7464 • www.waringcommercialproducts.com

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