



INTERNATIONAL | 2021

WARING
COMMERCIAL

YOUR SOLUTIONS SPECIALIST



BLEND



PREP



COOK



BREW



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 80 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 help in 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

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 **NEW** icon on the following pages for more information on these new products.



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Bubble Waffle Maker
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Pasta Cooker & Rethernalizer
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Multi-Purpose Cooktop
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BREW

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WIRING
COMMERCIAL

BLADE

ON/OFF

LOW

HIGH

PULSE

STOP





BLEND

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. They are built to last and to handle the rigors of the commercial kitchen.*


*Made in the USA with US and foreign parts

Bar Blenders

BB255E/K, BB255SE/K †



Recommended for up to 25 drinks per day

- 0,75 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
- Dishwasher-safe jars
- BB255E/K – 1,3 L BPA-free copolyester container (CAC134)
- BB255SE/K – 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



Drive Coupling

BB255E/K



BB255SE/K



**COPOLYESTER
JAR
AVAILABLE
CAC134**



**STAINLESS
STEEL JAR
AVAILABLE
CAC135**



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

*Made in the USA with US and foreign parts



BB300E/K



BB320E/K




BB340E/K



BLADE Blenders

BB300E/K, BB320E/K, BB340E/K,
BB300SE/K, BB320SE/K, BB340SE/K †

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
 - User-replaceable, metal-reinforced, rubber drive coupling
 - Blend three margaritas in 12 seconds or less!
 - Powerful enough to crush ice in seconds
 - BB300E/K, BB300SE/K – classic toggle switch design
 - BB320E/K, BB320S/K – easy-to-clean electronic keypad
 - BB340E/K, BB340SE/K – 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

**STAINLESS
STEEL JAR
AVAILABLE
CAC138**



**STACKABLE
CAC132**

Copolyester jars are stackable for easy storage



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

*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, 1500-watt motor – this amazing combination makes for big power yet small footprint and includes a removable jar pad for easy cleanup.

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



*Made in the USA with US and foreign parts

TORQ 2.0 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/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 – 1,000 – 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



TBB175E/K



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

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

*Made in the USA with US and foreign parts

WARING COMMERCIAL XTREME



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.



*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/K

2 L, BPA-free copolyester container

MX1000XTPEE/K

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

MX1000XTXSEE/K

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/K

Stackable, 2 L, BPA-free copolyester container

MX1050XTPEE/K

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

MX1050XTXSEE/K

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/K

Stackable, 2 L, BPA-free copolyester container

MX1100XTPEE/K

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

MX1100XTXSEE/K

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/K

Stackable, 2 L, BPA-free copolyester container

MX1200XTPEE/K

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

MX1200XTXSEE/K

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 function
- Sound enclosure available for quiet operation

MX1300XTXEE/K

Stackable, 2 L, BPA-free copolyester container

MX1300XTPEE/K

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

MX1300XTXSEE/K

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 function
- **Unbreakable polycarbonate sound enclosure included**

MX1500XTXSEE/K

Stackable, 2 L, BPA-free copolyester container

MX1500XTPEE/K

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

MX1500XTXSEE/K

2 L, stainless steel container




Hi-Power Variable Speed Blender

Recommended for 75+ drinks per day

The **X PREP** 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.



MX1200TXEE/K (Copolyester 2 L) †
MX1200XTPEE/K (Copolyester 1,4 L)
MX1200TXSEE/K (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

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

*Made in the USA with US and foreign parts

All **X^{TREME}** 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

CAC951 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.



CAC951-03
YELLOW
2 L

CAC93XI-03
YELLOW
1,4 L

CAC951-06
BLUE
2 L

CAC93XI-06
BLUE
1,4 L

CAC951-10
PURPLE
2 L

CAC93XI-10
PURPLE
1,4 L

CAC951-12
GREEN
2 L

CAC93XI-12
GREEN
1,4 L

CAC951-28
ORANGE
2 L

CAC93XI-28
ORANGE
1,4 L



CB15VPE/K

4 L Variable Speed Food Blender
**CB15VE/K, CB15VPE/K,
 CB15VSFE/K †**



**Additional
 Jar Option
 CAC170**

4 L, copolyester
 container with
 easy-off
 rubberized lid



CB15SFE/K

CB15E/K


Easy-Pour Spigot

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




4 L Food Blenders
**CB15E/K, CB15TE/K, CB15SFE/K,
 CB15TSFE/K †**

Recommended for 100+ drinks per day






- Heavy-duty, 3,75 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, 1-piece jar pad for easy cleaning
 -  BPA free – all materials that come in contact with food
 - **CB15VSFE/K** includes easy-pour spigot
- 220-240V, 50/60Hz, CE, RoHS

Recommended for 100+ drinks per day


- Heavy-duty, 3,75 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, 1-piece jar pad for easy cleaning
 -  BPA free – all materials that come in contact with food
 - CB15TE/K – 3-minute electronic timer
 - CB15SFE/K / CB15TSFE/K include easy-pour spigot
- 220-240V, 50/60Hz
 CE, RoHS

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

*Made in the USA with US and foreign parts

BB155 Series	Blade Series	Torq Series	MX Series	CB15 Series
				
Light-Duty Bar Blenders	Light-Medium Duty Bar Blenders	Med-Heavy Duty Food & Beverage Blenders	Heavy-Duty Food & Beverage Blenders	Heavy-Duty 4 L Food & Beverage Blenders
MOTOR POWER				
0,75 HP 560 Watts	1 HP 750 Watts	2 HP 1492 Watts	3,5[®] HP 1560 Watts	3,75[®] HP 1800 Watts
CYCLES PER DAY				
1–25	25–49	50–74	75+	100+
CONTROL PANEL FEATURES				
2-speed toggle switch	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 toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial	5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings	3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed
CONTAINER CAPACITY/JAR OPTIONS				
1,3 L copolyester, or 1 L stainless steel	1,4 L stackable copolyester, or 1,4 L stainless steel	2 L or 1,4 L copolyester, or 2 L or 1,4 L stainless steel	2 L or 1,4 L stackable copolyester, or 2 L stainless steel	4 L copolyester or stainless steel (also available with easy-pour spigot)
USAGE AND APPLICATION TYPE				
Light beverage prep	Light-to-medium beverage prep	Medium-to-heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep
GREAT FOR USE IN:				
Coffee Shops, Bars	Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Kitchens, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars	Large Kitchens, Health Care, Schools, Institutions, Restaurants
RECOMMENDED APPLICATIONS				
Frozen Drinks & Cocktails, Blended Beverages	Smoothies, Ice Cream Drinks, 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	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 and more

MADE IN THE USA!*

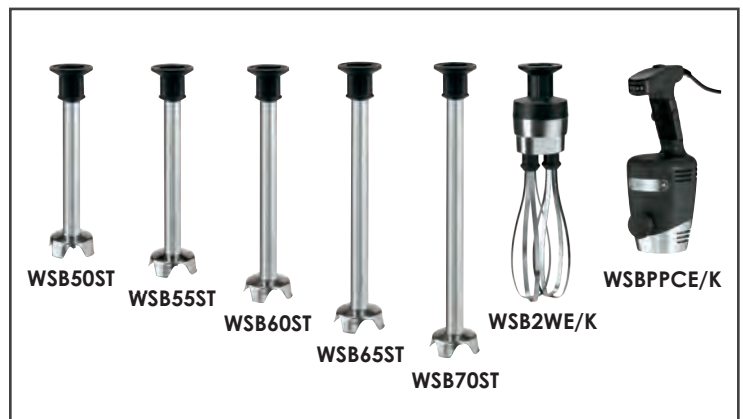
* Made in the USA with US and foreign parts  Peak input

Heavy-Duty Big Stix®

**WSB50CE/K, WSB55CE/K,
WSB60CE/K, WSB65CE/K,
WSB70CE/K †**



- 650W 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/K	30,5 cm / 12"	40 L
WSB55CE/K	35,5 cm / 14"	60 L
WSB60CE/K	40,5 cm / 16"	100 L
WSB65CE/K	45,5 cm / 18"	140 L
WSB70CE/K	53,5 cm / 21"	200 L

CAC104

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



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

Heavy-Duty Big Stix[®] with Whisk Attachment **WSBPPWE/K †**

- 650W 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/K †**

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



Wall Hook **WSB01E/K †**

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



Whisk Attachment **WSB2WE/K †**

- 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/K †**

- Universal power pack fits all shafts and whisk attachments
- 650W 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, 650W
CE, RoHS



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

**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/K

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



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

Light-Duty Quik Stik®

WSB33XE/K †

- 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



5,9 cm wide



WSB33DS

Display Available

(Unit not included with display)

Medium-Duty Quik Stik Plus®

WSB40E/K †

- 350W, 0,5 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



8,4 cm wide



WSB40DS

Display Available

(Unit not included with display)



WSB33XE/K



WSB40E/K

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

IMMERSION BLENDER FOR EVERY NEED



Light-Duty
Quik Stik®
WSB33XE/K



BOLT™ Cordless
Immersion Blender
WSB38XE/K



Medium-Duty
Quik Stik® Plus
WSB40E/K



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

POWER

175W

10,8V Battery

350W

650W

MIXING CAPACITY

12 Liters

12 Liters

23 Liters

38 – 190 Liters

SHAFT SIZE

18 cm

18 cm

25,5 cm

30,5 – 53,5 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



WDM120TXE/K



WDM240TXE/K



WDM360TXE/K

Single, Double & Triple Head Drink Mixers

WDM120TXE/K, WDM240TXE/K, WDM360TXE/K †

- 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

220–240V, 50/60Hz

CE, RoHS



10-minute
countdown
timer with
three speeds
and pulse



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

220–240V, 50/60Hz

CE, RoHS



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






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 (RPM)	Cutter Mixer Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour
	WFP16SCDE/K	700W	1.725	Dry: 3,8 L Wet: 2,8 L	<ul style="list-style-type: none"> 3/8" (10 mm) Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 537 kg Shredding (carrots)¹ 397 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

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SCE/K	600W	1.725	Dry: 3,3 L Wet: 1,65 L	<ul style="list-style-type: none"> Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 5/64" (2 mm) Grating Disc 	<ul style="list-style-type: none"> Slicing (cucumbers)¹ 397 kg Shredding (carrots)¹ 195 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
	WFP7E/K	410W	1.500	1,75 L	<ul style="list-style-type: none"> 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	Accessory Bowls	Applications
	WCG75E/K	3/4 HP	3.550	Dry: 710 ml dry only	<ul style="list-style-type: none"> 1 Grinding Bowl 1 Chopping Bowl 	Grinding or chopping nuts, herbs, or pastes
	WSG60E/K	700W	20.000	Dry: 710 ml Wet: 355 ml	2	Dry spices, pastes, sauces, whipped cream, herb blends
	WSG30E/K	175W	19,000	Dry: 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/K, WFP14SCE/K †

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
- Dishwasher-safe bowls and parts

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

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



WFP14SCE/K



WFP14SE/K

DISCS INCLUDED WITH WFP14SE/K, WFP14SCE/K †

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



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



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/K and WFP16SCDE/K



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 (1–6 mm)

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.

3,8 L Sealed Batch Bowl Food Processor WFP16SE/K †

- 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

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



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



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.



Dicing Assembly Included



WFP16S26

(10 x 10 mm)

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

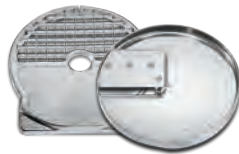
**3,8 L Sealed Batch Bowl/
Continuous-Feed DICING
Food Processor**

WFP16SCDE/K †

NEW Optional Accessories

Dicing Kits

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



Punch Tools

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



Julienne Discs

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



- 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

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

1.7 L Commercial Food Processor WFP7E/K †

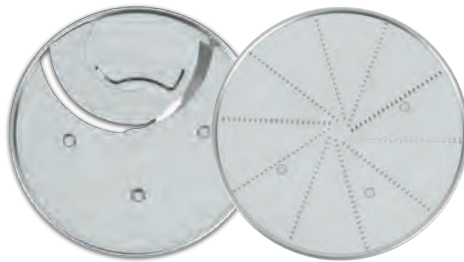
- Compact and efficient, the light duty food processor is a capable solution for chopping, grinding, mixing and puréeing food
- Perfect for making salsa, or simply chopping up some onions
- 1.75 L polycarbonate bowl
- See-through bowl lid allows you to check and add ingredients during operation
- Intuitive switch operation
- Supplied with serrated S-blade, 2 mm slicing disc and 4 mm grating disc
- Built-in pulse button for maximum precision
- Safety interlock system
- Output: 500 servings/hr.
- Speed – 1.500 RPM

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

INCLUDED DISCS:

WFP116 – 2 mm Slicing Disc

WFP113 – Fine Grating Disc




WFP116

WFP113



Pro Prep® Chopper Grinder WCG75E/K †

- 700 ml capacity
- Powerful, high-speed, 2-pole induction motor, 560W / 0,75 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



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

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 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/K †**

- High-performance / 700W 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 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- 220-240V, 50/60Hz
CE, RoHS



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

Heavy-Duty Pulp Eject Juice Extractor WJX80E/K, WJX80EKR †

COMING
SOON



- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- Built for use in smoothie shops, bars, cafés, restaurants, hotels and healthcare establishments
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and produce less waste
- 1,2 HP brushless induction motor
- 3.600 RPM
- Powder-coated, die-cast metal housing with stainless steel filter basket and shredder disc
- 7,6 cm feed chute opening can fit whole apples and hold a large amount of fruits and vegetables
- Large, 11 L pulp container allows for continuous operation
- Juicing spout height accommodates a 1,4 L, 19 cm blender jar
- Safety interlock features
- Rotating, no-drip spigot reduces mess
- Includes cleaning brush

WJX80E/K 230V, 50HZ, 1000W
WJX80EKR 230V, 60HZ, 1000W

CE, RoHS



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

*Based on juicing apples.

Juice Extractor 6001XE/K †

- 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/K †

- 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/K †

- 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



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

*Made in the USA with US and foreign parts

Cordless/Rechargeable Electric Knife

WEK200E/K †

- 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



**Provides longer life
& quieter operation**



Heavy-duty carrying case
doubles as a storage case



Adjustable slicing guide
included

Knife Sharpener

WKS800E/K †

- 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



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

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 30kg 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

230V, 50/60Hz

CE, RoHS



Handheld Vacuum Sealing System

WVS50E/K †

- 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 waste
 - eliminates freezer burn
 - increases profitability by extending shelf life of ingredients
 - hygienically protects food from effects of harmful microorganisms
- 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



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



2 L Compressor Ice Cream Maker

WCIC20E/K †

- 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



See-through batch bowl and mix-in lid

Mixing paddle incorporates just the right amount of air

Removable aluminum batch bowl



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



PLANETARY GEAR-DRIVEN MIXERS
SERIES
Luna
 Planetary Mixers



*Luna*²⁰
 WSM20L – 1 HP

*Luna*¹⁰
 WSM10L – ¾ HP

WSM10LE/K, WSM20LE/K †

- Gear driven, permanent lube transmission
- Large, stainless steel bowl with stainless steel handle
- Side-mounted controls, 3 mixing speeds
- Heavy-duty bowl-lift lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Specifically designed for countertop use
- Non-slip rubber feet
- WSM10L: 9,5 L stainless steel bowl, ¾ HP induction motor
- WSM20L: 19 L stainless steel bowl, 1 HP induction motor

220-240V, 50/60Hz, 1100W

CE, RoHS

TIMER OPTION



WSM7LE/K †

- Gear driven, permanent lube transmission
- Large, 6,6 L stainless steel bowl with stainless steel handle
- Heavy duty, ½ HP motor
- Front-mounted controls and LED power light
- 11 mixing speeds with variable speed control dial
- Removable, clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook and aluminum mixing paddle
- Dishwasher-safe accessories
- Non-slip rubber feet

220-240V, 50/60Hz, 1100W

CE, RoHS



*Luna*⁷
 WSM7L – ½ HP

Standard accessories included with Luna Series Mixers



Mixing Paddle

- WSM7LMP
- WSM10LMP
- WSM20LMP



Chef's Whisk

- WSM7LW
- WSM10LW
- WSM20LW



Dough Hook

- WSM7LDH
- WSM10LDH
- WSM20LDH



Stainless Steel Bowl

- WSM7LBL
- WSM10LBL
- WSM20LBL

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





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/K †
25 liters



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.



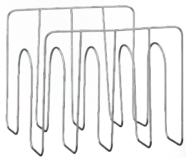
WSV16E/K †
16 liters

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 +/- 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 – 90°C

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

CE, RoHS

WSV16E/K – 16 liters

WSV25E/K – 25 liters

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

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.



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/K, WFG250E/K, WDG250E/K †

- 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, kebab bread 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/K	Ribbed	37 x 28 cm	220-240V, 2400W
WFG250E/K	Flat	37 x 28 cm	220-240V, 2400W



WFG250E/K



WPG250E/K

Panini Compresso™ Slimline Grill

WPG200E/K †

- Ribbed cast-iron plates
- 19,6 x 36,8 cm cooking surface – slim design to fit in tight spaces
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate
- Adjustable thermostat to 300°C
- Heat-resistant handles
- Heavy-duty grill brush included

230V, 50/60Hz, 1800W

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200E/K	Ribbed	19,6 x 36,8 cm	220-240V, 1800W

COMING SOON



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

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

WPG150E/K, WFG150E/K †

- WPG Series – Ribbed cast-iron plates for even heat distribution and quick cooking time (WPG150E/K / WPG150BE/K)
 - WFG Series – Flat cast-iron plates
 - Compact, 24 x 23,5 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables, kebab bread 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/K	Ribbed	24 x 23,5 cm	220-240V, 2000W
WFG150E/K	Flat	24 x 23,5 cm	220-240V, 2000W



WFG150E/K



WPG150E/K

Tostato Supremo® Full-Size Flat Toasting Grills

WFG275E/K, WFG275TE/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 kebab bread, 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)
- 230V, 50/60Hz, 1800W
CE, RoHS



WFG275E/K

CAC105

Heavy-duty grill brush included with all panini grills



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

*T models feature a 20-minute reprogrammable timer

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

WPG300E/K, WFG300E/K, WDG300E/K †

- 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, kebab bread 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/K	Ribbed	43 x 24 cm	220-240V, 2900W
WFG300E/K	Flat	43 x 24 cm	220-240V, 2900W
WDG300E/K	Ribbed and Flat	43 x 24 cm	220-240V, 2900W



WFG300E/K

WDG300E/K

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

Electric Countertop Griddle

WGR140E/K †

- 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



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

220-240V, 50Hz, 1550W

CE, RoHS



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

25 L Convection Oven

WCO250XE/K †

- 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/K †

- 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



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

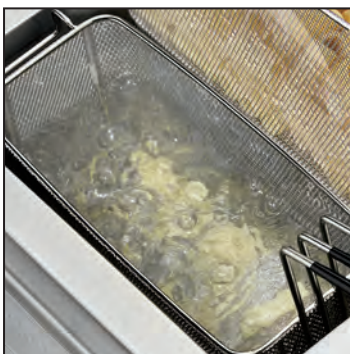
Pasta Cooker & Rethermalizer WPC100E/K †

COMING
SOON

- 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



Reaches a Rolling Boil
in Under 25 Minutes



4 Round
Baskets Included



2 Rectangular
Baskets Included

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

Food Dehydrator WDH10E/K †

COMING
SOON

- 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 (32°F–176°F)
- View temperature in °C or °F
- Set timer up to 40 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 square meters
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system

220-240V, 50/60Hz, 800W

CE, RoHS



WDH10FLS
Fruit leather sheet
accessory available

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



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



Invigorate classic cocktails with dehydrated fruits and herbs



Prepare fresh dried snacks or enrich dessert plates

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

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

CE, RoHS

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

4-Slice Medium-Duty Toaster

WCT708E/K †

- 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

WCT850E/K †

- 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
- 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



Single and Double 5 L Heavy-Duty Deep Fryers

WDF1000E/K, WDF1000DE/K †

- WDF1000E/K – Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- WDF1000DE/K – 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/K – 240V, 50Hz, 2850W

WDF1000DE/K – 240V, 50Hz, 2850W (x2)

CE, RoHS



WDF1000E/K



WDF1000DE/K

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

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

Gelato Panini Press

WICSP180E/K †



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

- 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

230V, 50/60Hz, 1200W, CE, RoHS



Cut bun in half and add gelato.



Set gelato panini into press and cook.



Cut and serve.



10 cm
diameter
opening

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

Heavy-Duty Single/Double Belgian Waffle Makers

WW180XCE/K † – 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

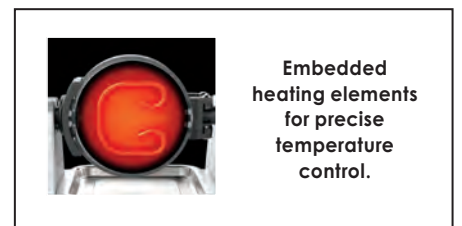


WW200CE/K † – Double

- Produces up to 40, 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



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

Single Mini Belgian Waffle Maker

WMB400XCE/K †



- Produces up to 100, 2,5 cm-thick mini Belgian waffles per hour
- Waffles are 2,5 cm thick, 7 cm in diameter
- 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

220-240V, 60Hz, 1200W

CE, RoHS



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Bubble Waffle Maker

WBW300XCE/K †



- Produces up to 20, 21 cm x 18 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
- 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



30 bubbles! – 21 cm x 18 cm



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

Heavy-Duty Single/Double Waffle Cone Makers

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 50 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 cone is cooked
- Power ON and Ready-to-Bake LED indicators

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



WWCM200E/K † – Double

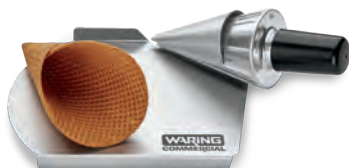
All the same features as WWCM180 with addition of:

- Up to 100 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



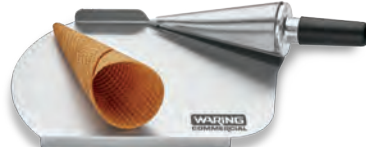
Included



CAC121

Rolling and Forming Tool

Optional Accessories



CAC121S

Small Rolling and Forming Tool



CAC122

Waffle Bowl Forming Tool

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



Introducing the **X** PRESS

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 cafes, 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 †

COMING
SOON

- 34 cm multipurpose cooktop
- Cook sweet or savory crêpes and warm tortillas
- 343 mm aluminum cooking surface with embedded heating element for fast heat-up and recovery time
- Dual cooking surface cooks both sides at once, eliminating the need to flip foods
- Cooking surface is triple coated with Whitford QuanTanium®* for easy removal of foods
- Electronic touchpad with precise temperature controls from 50°C – 235°C (125°F – 450°F)
- 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

220-240V, 50/60Hz, 2715W

CE, RoHS

CAC173



40 cm Electric Crêpe Maker WSC160E/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!



Heat-resistant carrying handles



CAC107

CAC108



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

CE, RoHS

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



WARING



HOT WATER



CAUTION:
HOT SURFACES
ATTENTION:
SURFACES CHAUDES

STANDBY
I / O



WARING
COMMERCIAL



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 new hot waters dispensers deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.



Introducing the Waring® Commercial

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-Liter Hot Water Dispenser WWB10GE/K †

COMING
SOON

- 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, 50/60Hz, 2800W

CE, RoHS



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

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

Hot Water Dispensers

11,35 L & 18,9 L Hot Water Dispensers

WWB3GE/K, WWB5GE/K †

COMING SOON

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 65°C – 96°C (150°F – 205°F)
- 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 & 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.

230V, 50/60Hz, 1440W



The 22,8 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

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IMAGINE. INVENT. INSPIRE.®



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