



**WARING®**

2026 INTERNATIONAL CATALOG

# WARING® EMPOWERED

Waring launched the Waring Empowered initiative with the purpose of fighting the global food waste crisis. We will establish ourselves as the equipment supplier at the forefront of the fight to reduce wasted food, and empower Waring customers to become Waring® brand advocates. As acclaimed zero-waste chef Douglas McMaster of Silo London has said, "Waste is a failure of the imagination," and culinary creativity is our primary kitchen tool in the reduction of food waste.



**WARING 85+**

## OUR MISSION

Waring, 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 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.



**NEW** European Distribution Facility  
**WARING®**

**NEW LOCATION** – in Iwuy, north of France.  
This is a strategic location to supply Europe.

## BENEFITS TO CUSTOMERS & FUTURE CUSTOMERS

- Improved Delivery Speed
- More Competitive Pricing & Shipping Rates
- Accessibility to Sell the Full Line of WARING Products
- Speed of Service & Replacement Items

## CONTACT INFORMATION:

Please reach out with any questions regarding products, ordering, pricing or after-sales support. **We are here to help!**

- General Information** . . . . . Info\_WaringEMEA@conair.com
- Order Questions** . . . . . Orders\_WaringEMEA@conair.com
- Pricing Questions** . . . . . Pricing\_WaringEMEA@conair.com
- After-Sales Support** . . . . . AfterSales\_WaringEMEA@conair.com
- Transport Related Issues** . . . . Europe\_litiges@conair.com

**WARING®**



# BLEND

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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.



Classic Chrome Bar Blender with Glass Container

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Big Stik® Evolution X® Immersion Blenders

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10" Medium-Duty Quik Stik® Plus Immersion Blender

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Heavy-Duty Cast-Iron Belgian Waffle Maker

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# WARING®

 BLEND



HEAVY-DUTY BLENDER  
CB15VE/K



## DR. JOHNNY DRAIN

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



# BLEND

IMAGINE. INVENT. INSPIRE.®

## ISO 9001 CERTIFIED\*

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

## PROUDLY MADE IN THE USA\*

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



## WARING® BLEND

## BLENDERS FOR EVERY NEED



| The Legend Series  | Waring Ellipse™  | MX Series   | Torq Series   | BB255 Series                                 |
|--|--|---|---|--|
|  |  |   |   |  |
| Ultra-Heavy-Duty<br>4 L Food & Beverage<br>Blenders  | Heavy-Duty Food &<br>Beverage Blender  | Heavy-Duty Food &<br>Beverage Blenders  | Medium-Duty Food &<br>Beverage Blenders   | Light-Duty<br>Bar Blenders                   |
| <b>MOTOR POWER</b>   |  |   |   |  |
| <b>3,75<sup>®</sup> HP</b>   | <b>3,5<sup>®</sup> HP</b>  | <b>3,5<sup>®</sup> HP</b>   | <b>2 HP</b>   | <b>0,75 HP</b>                               |
| <b>CYCLES PER DAY</b>  |  |   |   |  |
| <b>100+</b>  | <b>75+</b>   | <b>75+</b>  | <b>50-74</b>  | <b>1-25</b>                                  |
| <b>CONTROL PANEL FEATURES</b>  |  |   |   |  |
| 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     | 2-speed toggle switch                        |
| <b>CONTAINER CAPACITY/JAR OPTIONS</b>  |  |   |   |  |
| 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   | 1,3 L copolyester, or 1 L stainless steel    |
| <b>USAGE AND APPLICATION TYPE</b>  |  |   |   |  |
| Heavy food and beverage prep   | Heavy food and beverage prep   | Heavy food and beverage prep  | Medium-to-heavy food and beverage prep  | Light beverage prep                          |
| <b>GREAT FOR USE IN</b>  |  |   |   |  |
| Large kitchens, healthcare, schools, institutions, restaurants                                     | Kitchens, healthcare, schools, institutions, restaurants, smoothie shops, coffee shops, bars   | Kitchens, healthcare, schools, institutions, restaurants, smoothie shops, coffee shops, bars  | Kitchens, healthcare, schools, institutions, restaurants, smoothie shops, coffee shops, bars  | Coffee shops, bars                           |
| <b>RECOMMENDED APPLICATIONS</b>  |  |   |   |  |
| Food products, refried beans, dressings, salsas, sauces, soups, doughs, desserts, smoothies & more | Dressings, sauces, soups, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails   | Food products, dressings, salsas, sauces, soups, doughs, desserts, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails | Food products, dressings, salsas, sauces, soups, smoothies, ice cream drinks, frozen fruit smoothies, iced coffee drinks, frozen drinks & cocktails | Frozen drinks & cocktails, blended beverages |
| <b>WARRANTY</b>  |  |   |   |  |
| Limited Three-Year Motor and Two-Year Parts Warranty   | Motor: Two-Year Parts Warranty<br>Waring Ellipse™ Blending System: One-Year Parts Warranty   | Limited Three-Year Motor and Two-Year Parts Warranty  | Limited Two-Year Warranty   | Limited Two-Year Warranty                    |
| <b>MADE IN THE USA!*</b>   |  |   |   |  |

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

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

# WARING ELLIPSE™ BLENDING SYSTEM

MXE2000E/K



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

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



### DEMO VIDEO

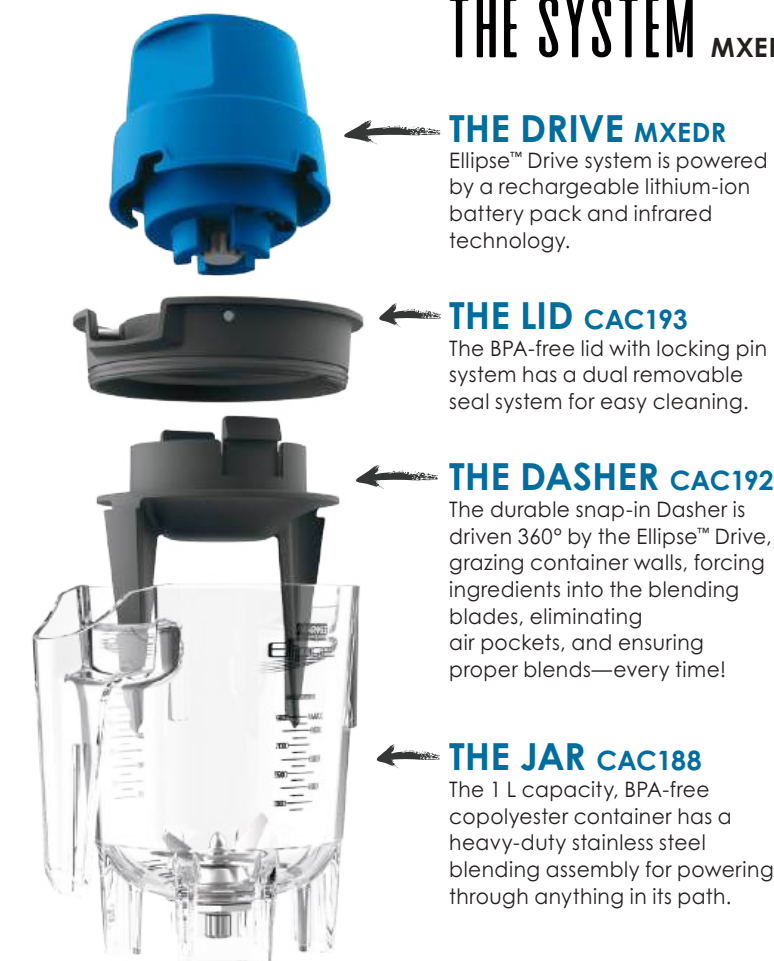
For Waring® Ellipse®



## 10-SECOND SMOOTHIES. 15-SECOND BOWLS.

Engineered to power through thick, frozen fruit mixtures, including açai and other fruit bowls.

## THE SYSTEM MXEFJA



**THE DRIVE MXEDR**  
Ellipse™ Drive system is powered by a rechargeable lithium-ion battery pack and infrared technology.

**THE LID CAC193**  
The BPA-free lid with locking pin system has a dual removable seal system for easy cleaning.

**THE DASHER CAC192**  
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 CAC188**  
The 1 L capacity, BPA-free copolyester container has a heavy-duty stainless steel blending assembly for powering through anything in its path.



### DOCKING STATION MXEDS1

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



### CHARGING STATION INCLUDED!

#### MXECHG1E/K

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

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

- Powerful 3,5 peak input HP, 30K RPM motor
- Electronic-membrane keypad with blue backlit LCD screen
- Adjustable speed controls and four programmable beverage stations
- Dual PULSE feature with reprogrammable speed control

220–240 V, 50/60 Hz, 1500 W

Motor: Two-Year Parts Warranty

Waring Ellipse™ Blending System: One-Year Parts Warranty

CE RoHS



# ULTRA-HEAVY-DUTY 4 L FOOD & BEVERAGE BLENDERS

## CB15 SERIES

### CB15VE/K

The Waring® CB15VE/K 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.



### CAC72

4 L Stainless steel container



### CAC77

Vinyl lid



### CBL10

Hot blending lid

## OPTIONS AND MODELS

| MODEL    | CONTROL PANEL  | CONTAINER           |
|----------|--|---------------------|
| CB15E/K  |  Electronic membrane panel with 3 speeds and PULSE                    | 4 L Stainless steel |
| CB15VE/K |  Electronic membrane panel with variable speed control dial and PULSE | 4 L Stainless steel |
| CB15TE/K |  Electronic membrane panel with 3 speeds and PULSE                    | 4 L Stainless steel |

- 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

Limited Three-Year Motor and Two-Year Parts Warranty

CE RoHS



### CLEAN AND EASY

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



# HEAVY-DUTY FOOD & BEVERAGE BLENDERS

MX SERIES



MX1500XTXSEE/K\*



MX1100XTXEE/K



MX1000XTPEE/K

| MODEL                            | CONTROL PANEL | CONTAINER         |
|----------------------------------|---------------|-------------------|
| MX1000TXEE/K                     |               | 2 L Copolyester   |
| MX1000XTPEE/K                    |               | 1,4 L Copolyester |
| MX1050TXEE/K                     |               | 2 L Copolyester   |
| MX1050XTPEE/K                    |               | 1,4 L Copolyester |
| MX1100TXEE/K                     |               | 2 L Copolyester   |
| MX1100XTPEE/K                    |               | 1,4 L Copolyester |
| MX1200TXEE/K                     |               | 2 L Copolyester   |
| MX1200XTPEE/K                    |               | 1,4 L Copolyester |
| MX1300TXEE/K<br>MX1500TXSEE/K*   |               | 2 L Copolyester   |
| MX1300XTPEE/K<br>MX1500XTPSEE/K* |               | 1,4 L Copolyester |

\*MX1500 comes with sound enclosure.

- 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, 50/60 Hz

Limited Three-Year Motor and Two-Year Parts Warranty

CE RoHS

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

# HEAVY-DUTY FOOD & BEVERAGE VARIABLE SPEED BLENDER

MX1200 SERIES



BLEND

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



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

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



## XPREPDIS DISPLAY

For Waring® XPrep® Series



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

# AVAILABLE XTREME™ UNIT JARS, SOUND ENCLOSURES, AND DISPLAYS

## XTREME UNITS



**CAC93XI**  
1,4 L copolyester  
Raptor® jar



**CAC95I**  
2 L copolyester  
Raptor® jar



**CAC90I**  
2 L stainless steel  
container



**SE1500**  
Large sound enclosure fits all  
containers; comes with all the parts  
to retro fit, including the jar pad

### 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 2L  
**CAC93XI-03** YELLOW 1,4L  
**CAC95I-06** BLUE 2L  
**CAC93XI-06** BLUE 1,4L  
**CAC95I-10** PURPLE 2L  
**CAC93XI-10** PURPLE 1,4L  
**CAC95I-12** GREEN 2L  
**CAC93XI-12** GREEN 1,4L  
**CAC95I-28** ORANGE 2L  
**CAC93XI-28** ORANGE 1,4L



### MXXTDS DISPLAY

For all blenders in  
Waring Xtreme® Series



### 3TBDIS DISPLAY

For displaying light, medium,  
and heavy-duty blenders.

Contact Waring for  
custom display.



# MEDIUM/HEAVY-DUTY FOOD & BEVERAGE BLENDERS

## TBB SERIES



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

220–240 V, 50/60 Hz

Limited Two-Year Warranty

CE RoHS

| MODEL       | CONTROL PANEL | CONTAINER         |
|-------------|---------------|-------------------|
| TBB145E/K   |               | 1,4 L Copolyester |
| TBB145P6E/K |               | 2 L Copolyester   |
| TBB160E/K   |               | 1,4 L Copolyester |
| TBB160P6E/K |               | 2 L Copolyester   |
| TBB175E/K   |               | 1,4 L Copolyester |
| TBB175P6E/K |               | 2 L Copolyester   |



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

TBB175E/K



**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® Torq 2.0  
Series blenders



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

## LIGHT-DUTY BAR BLENDERS BB255 SERIES

- 0,75 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  
Limited Two-Year Warranty

CE RoHS



**CAC134**  
1,3 L BPA-free copolyester container



**CAC135**  
1 L stainless steel container



BB255SE/K

BB255E/K

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

## CLASSIC CHROME BAR BLENDER WITH GLASS CONTAINER BB90EG

- 1/2 HP, 2-speed motor
  - 3-position toggle switch is easy to use and easy to find in dimly lit locations
  - Heavy-duty zinc die-cast housing offers maximum motor protection, quiet operation, and stability while blending
  - Classic chrome-plated, waterfall design
  - 1,2 L glass container
  - Easily removable container cover with removable clear cap for adding ingredients while blending
  - Recommended for 1 to 25 drinks per day
- 220–240 V, 50/60 Hz  
Limited One-Year Warranty

CE RoHS



**CAC32**  
1,2 L glass container



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

## WARING® BLEND IMMERSION BLENDERS FOR EVERY NEED



Light-Duty Quik Stik®  
WSB35E/K



Medium-Duty Quik Stik® Plus  
WSB40E/K



Heavy-Duty Big Stix® Immersion Blenders  
WSBPPCE/K, WSB50ST, WSB55ST, WSB60ST, WSB65ST, WSB70ST, WSB2W

| POWER   |                                 |   |
|---|---------------------------------|---|
| <b>175W</b>   | <b>350W</b>                     | <b>650W</b>   |
| MIXING CAPACITY   |                                 |   |
| 1 to 8 L  | 8 to 25 L                       | 25 to 200 L   |
| SHAFT SIZE  |                                 |   |
| 18 cm   | 25,5 cm                         | 30,5–53,5 cm  |
| REMOVABLE SHAFT   |                                 |   |
| No  | No                              | Yes   |
| INTERCHANGEABLE SHAFT   |                                 |   |
| No  | No                              | Yes   |
| SPEEDS  |                                 |   |
| 2 Speeds<br>7500 & 18.000 RPM   | 2 Speeds<br>13.000 & 18.000 RPM | Variable Speed<br>7000–18.000 RPM   |
| USAGE AND APPLICATION TYPE  |                                 |   |
| Light Duty  | Medium Duty                     | Heavy Duty, High Volume   |
| RECOMMENDED APPLICATIONS  |                                 |   |
| Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade |                                 | Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade |
| WARRANTY  |                                 |   |
| Limited One-Year Warranty   | Limited One-Year Warranty       | Limited One-Year Warranty   |

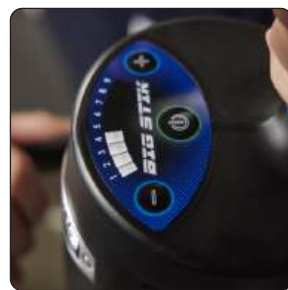
† E suffix indicates F-plug / K suffix indicates G-plug

# WARING

# BIG STIK<sup>®</sup> EVOLUTION X<sup>®</sup> IMMERSION BLENDERS

## SEAMLESS BLENDING. ULTIMATE CONTROL.

Take your blending experience to the next level of power. Designed for professionals, built for performance — Waring<sup>®</sup> puts control in your hands.



Powerful 1.5 HP motor with digital controls for precise control



Ergonomic dual-trigger handles and rubberized comfort grip



Patented pivoting second handle ensures comfort and control



## BIG STIK<sup>®</sup> EVOLUTION X<sup>®</sup> IMMERSION BLENDERS

WSBX SERIES<sup>†</sup>

- Powerful 1.5 HP, 1,145W variable-speed motor (up to 18,000 RPM)
- Ergonomic dual-trigger handle and rubberized comfort grip for added control and reduced fatigue
- Patented pivoting second handle ensures balance, comfort, and control during use
- Electronic control panel with easy-touch buttons for seamless blending, puréeing, and emulsifying
- Precise speed selection (1-9) with LED indicators
- Durable user-replaceable couplings and serviceable cord for extended product life
- Universal power pack fits all shafts and whisk attachments
- All-purpose stainless steel blade for versatile use
- Removable dishwasher-safe stainless steel shaft, completely sealed for large mixing capacity
- Continuous ON feature for hands-free operation
- Convenient cord wrap for easy storage

220-240 V, 60 Hz, 1145 W  
Limited Two-Year Warranty

CE RoHS

**EvoX Big Stix<sup>®</sup> Shafts**  
Patented, fully sealed blending shaft,  
NSF approved and dishwasher safe



WSB50XST – 30,5 cm



WSB55XST – 35,5 cm



WSB60XST – 40,5 cm



WSB65XST – 45,5 cm



WSB70XST – 53,5 cm



WSB2WX – 25,5 cm

COMING SOON!

- WSB50XST: 30,5 cm – 25L to 40 L capacity
- WSB55XST: 35,5 cm – up to 60 L capacity
- WSB60XST: 40,5 cm – up to 100 L capacity
- WSB65XST: 45,5 cm – up to 140 L capacity
- WSB70XST: 53,5 cm – up to 200 L capacity
- WSB2WX: 25,5 cm – 25L to 40 L capacity



**Power Pack WSBPPXE/K**  
Universal power pack fits all shafts and whisk attachments

**2** LIMITED YEAR WARRANTY

<sup>†</sup> 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

Limited One-Year Warranty

CE RoHS

## Big Stix® Shafts

**WSB50ST**

30,5 cm Removable Shaft  
Up to 40 L Capacity

**WSB55ST**

35,5 cm Removable Shaft  
Up to 60 L Capacity

**WSB60ST**

40,5 cm Removable Shaft  
Up to 100 L Capacity

**WSB65ST**

45,5 cm Removable Shaft  
Up to 140 L Capacity

**WSB70ST**

53,5 cm Removable Shaft  
Up to 200 L Capacity



## Big Stix® Shafts

Patented, fully sealed blending shaft,  
NSF approved and dishwasher safe

## Power Pack WSBPPCE/K

Universal power  
pack fits all shafts  
and whisk  
attachments



## 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

- 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, 650 W  
Limited One-Year Warranty

CE RoHS



## Power Pack WSBPPCE/K

Universal power  
pack fits all shafts  
and whisk  
attachments



## Whisk Attachment WSB2W



## BOWL CLAMP WSBBC

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



## WALL HANGER WSB01

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



## WHISK ATTACHMENT WSB2W

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.

# 10" MEDIUM-DUTY QUIK STIK® PLUS IMMERSION BLENDER

WSB40XE/K†

- Variable-speed, heavy-duty ½ HP motor
- Completely sealed 10" stainless steel shaft is easily removable and dishwasher safe
- Rubberized comfort grip and trigger design enables ergonomic grip at any angle
- All-purpose stainless steel blade
- 6-gallon, 24-quart capacity
- User-replaceable couplings on power pack and shaft
- Convenient cord wrap storage

220–240 V, 50/60 Hz, 350 W  
Limited One-Year Warranty

CE RoHS



COMING SOON!



# 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  
Limited One-Year Warranty

CE RoHS



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 nonslip rubber buttons
  - Redesigned bell housing
  - 1 to 8 L capacity
- 220–240 V, 50/60 Hz, 175 W  
Limited One-Year Warranty

CE RoHS



WSB35DS

(Unit not included with display)



BLEND

# WARING® 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. The redesign has removed all failure points by redirecting airflow, removing switches, and sealing all splash zones. Waring's Drink Mixer line is ready to keep up with the busiest ice cream shops and burger joints!

- Independent high-performance, 1 peak HP motors are user-replaceable for continued operation
  - Each motor includes thermal protection to prolong motor life
  - Electronic 3-speed and pulse controls maintain speed under load for optimal performance – 15,000 / 18,000 / 21,000 RPM
  - Fully enclosed actuators prevent mix from entering the housing
  - Increased cup clearance: Slide cups into position without tilt
  - Fully automatic, cup-activated, one-handed START/STOP operation
  - Heavy-duty, powder-coated die-cast steel housing
  - **BONUS: CAC20 stainless steel malt beverage cups included**
- 220–240V, 50/60 Hz  
Limited One-Year Warranty



CE RoHS



### TIMER

10-minute countdown timer with 3 speeds and pulse



### CUP CLEARANCE

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



WDM120TXE/K  
1 HP

WDM240TXE/K  
2 HP

WDM360TXE/K  
3 HP



### CAC112

Solid agitator, for hard ice creams and aerating for increased yield

### CAC08

Butterfly agitator, for softer ice creams and mix-ins

**Solid and butterfly agitator included for each spindle.**

| MODEL       | SPINDLES | SOLID AGITATOR (CAC112) | BUTTERFLY AGITATOR (CAC08) | WAGON WHEEL (036627) | MALT CUP (CAC20) |
|-------------|----------|-------------------------|----------------------------|----------------------|------------------|
| WDM120TXE/K | 1        | •                       | •                          | Sold separately      | 1                |
| WDM240TXE/K | 2        | •                       | •                          | Sold separately      | 2                |
| WDM360TXE/K | 3        | •                       | •                          | Sold separately      | 3                |

# WARING®

 PREP



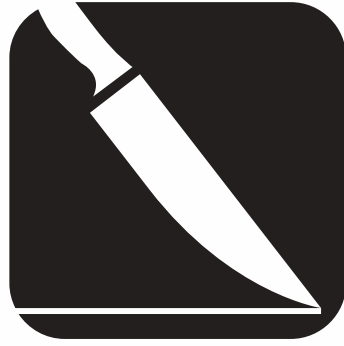
**LUNA STAND MIXER**  
WSM7LE/K



## KARINA RIVERA

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

 PREP



# PREP

IMAGINE. INVENT. INSPIRE.®

## LIQUILOCK® SEAL SYSTEM



### More Products. Less Time. No Mess.

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






## WARING® PREP FOOD PROCESSORS FOR EVERY NEED



### HEAVY-DUTY FOOD PROCESSORS

|   | MODEL      | POWER | SPEED (RPM) | CUTTER MIXER BOWL<br>MAXIMUM CAPACITY | DISCS INCLUDED   | MAXIMUM VOLUME<br>PROCESSING PER HOUR   | WARRANTY                                 |
|---|------------|-------|-------------|---------------------------------------|--|---|--|
|  | WFP16SCE/K | 650 W | 1725        | Dry: 3.8 L<br>Wet: 2.8 L              | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 537 kg</li> <li>• Shredding (carrots)† 397 kg</li> <li>• Chopping (meat) 177 kg</li> <li>• Kneading (bread dough) 140 loaves*</li> <li>• Kneading (pie crusts) 360 pie crusts**</li> <li>• Whipping (heavy cream) 76 L</li> </ul> | Limited<br>5-Year Motor,<br>2-Year Parts |
|  | WFP16SE/K  |       |             |                                       |  |   |  |

### LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

|   |            |       |      |                           |   |   |  |
|---|------------|-------|------|---------------------------|---|---|--|
|   | WFP14SCE/K | 600 W | 1725 | Dry: 3.3 L<br>Wet: 1.65 L | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc<br>2 mm Grating Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 397 kg</li> <li>• Shredding (carrots)† 195 kg</li> <li>• Grating (cheese) 27 kg</li> <li>• Chopping (meat) 163 kg</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 320 pie crusts**</li> <li>• Whipping (heavy cream) 66 L</li> </ul> | Limited<br>5-Year Motor,<br>2-Year Parts |
|  | WFP14SE/K  |       |      |                           |   |   |  |
|  | WFP7E/K    | 410 W | 1500 | 1.75 L                    | S-Blade<br>2 mm Slicing Disc<br>4 mm Grating Disc   | <ul style="list-style-type: none"> <li>• Slicing (cucumbers) 140 kg</li> <li>• Shredding (carrots) 62 kg</li> <li>• Grating (cheese) 11 kg</li> </ul>   |  |

### LIGHT- TO HEAVY-DUTY GRINDERS

|   | MODEL    | POWER | SPEED  | CUP CAPACITY               | ACCESSORY BOWLS   | APPLICATIONS   | WARRANTY                      |
|---|----------|-------|--------|----------------------------|---|--|-------------------------------|
|  | WSG60E/K | 750 W | 20,000 | Dry: 710 ml<br>Wet: 355 ml | 2 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids | Dry spices, pastes, sauces, whipped cream, herb blends                   | Limited<br>1-Year<br>Warranty |
|  | 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 |                               |

\* 0.68 kg loaves \*\* 20 cm pie crusts † with continuous-feed chute ‡ with dicing disc

# 3,8 L LIQUILOCK® SEAL SYSTEM COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSOR



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
  - Blade locks into place for safe pouring
- 220–240 V, 50/60 Hz, 650 W  
Limited Five-Year Motor and Two-Year Parts Warranty



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

## OPTIONAL ACCESSORIES

|  |  |
|--|--|
| <p><b>DICING KITS</b></p> <p>WFP16S25<br/>8mm</p> <p>WFP16S26<br/>10mm</p> <p>WFP16S27<br/>12mm</p>    | <p><b>CONTINUOUS FEED HOPPER, LID ASSEMBLY WITH SLINGER &amp; DICING ASSEMBLY</b></p> <p>WFP16S18</p>  |
| <p><b>JULIENNE DISCS</b></p> <p>WFP16S22<br/>4mm</p> <p>WFP16S23<br/>6.5mm</p> <p>WFP16S24<br/>8mm</p> | <p><b>EASY CLEANING PUNCH TOOLS</b></p> <p>WFP16S19<br/>for cleaning 8mm</p> <p>WFP16S20<br/>for cleaning 10mm</p> <p>WFP16S21<br/>for cleaning 12mm</p> |
| <p><b>GRATING DISC</b></p> <p>WFP16S16</p>   | <p><b>WFP16SCDDIS Display</b></p> <p>Unit not included with display</p>  |

## STANDARD ACCESSORIES INCLUDED WITH THE WFP16SCE/K FOOD PROCESSOR

|  |  |  |  |
|--|--|--|--|
| <p><b>Patented Sealed &amp; Locked S-Blade</b><br/>WFP16S1</p> | <p><b>Sealed &amp; Locked Stainless Steel Whipping Disc</b><br/>WFP16S11</p> | <p><b>Patented Adjustable 16-Cut Slicing Stainless Steel Disc (1–6mm)</b><br/>WFP16S10</p> | <p><b>Reversible Shredding Stainless Steel Disc – Two Blades in One, Fine Shred and Coarse Shred</b><br/>WFP16S12A</p> |
|--|--|--|--|

# 3,3 L LIQUILOCK® SEAL SYSTEM COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSORS



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  
Limited Five-Year Motor and Two-Year Parts Warranty

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**INCLUDED**  
Large, 3,3 L cutter mixer bowl



## STANDARD ACCESSORIES INCLUDED WITH THE WFP14SCE/K FOOD PROCESSOR

|  |  |  |  |  |
|--|--|--|--|--|
| <p><b>Fine Grating Disc</b><br/>Nuts, spices, cheeses, and more<br/>WFP143</p> | <p><b>Reversible Shredding Disc</b><br/>Cheeses, vegetables, and more<br/>WFP14S12</p> | <p><b>Patented Adjustable Slicing Disc (1–6mm)</b><br/>Fruits, vegetables, and more<br/>WFP14S10</p> | <p><b>Patented Sealed &amp; Locked S-Blade</b><br/>Chopping, puréeing, and emulsifying<br/>WFP14S1</p> | <p><b>Sealed &amp; Locked Whipping Disc</b><br/>Whips creams, butters, and more<br/>WFP14S11</p> |
|--|--|--|--|--|

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

# 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 applications in one machine!
  - Unique batch bowl processing; shred, grate, and slice directly in the batch bowl with the included disc stem
  - Blade locks into place for safe pouring
- 220–240 V, 50/60 Hz  
Limited Five-Year Motor and Two-Year Parts Warranty



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



**WFP16S16**  
**Grating Disc**  
4mm – WFP16S22  
6.5mm – WFP16S23  
8mm – WFP16S24

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

**WFP16S16**  
**WFP16S16 Display**  
Unit not included with display



## STANDARD ACCESSORIES INCLUDED WITH WFP16SE/K FOOD PROCESSOR



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



**Sealed & Locked Whipping Disc**  
Quickly whips creams and butters  
WFP16S11



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



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

Additional discs available.

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

# 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  
Limited Five-Year Motor and Two-Year Parts Warranty



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## OPTIONAL ACCESSORIES



**Shredding Disc**  
WFP144  
4mm



**Slicing Discs**  
WFP145 – 2mm  
WFP146 – 4mm  
WFP147 – 6mm  
WFP148 – 8mm



**French Fry-Cut Disc**  
WFP149 – 6x6mm

## STANDARD ACCESSORIES INCLUDED WITH WFP14SE/K FOOD PROCESSOR



**Fine 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

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



# 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

Limited Five-Year Motor and Two-Year Parts Warranty

CE RoHS



## STANDARD ACCESSORIES INCLUDED WITH WFP7E/K FOOD PROCESSOR



Fine Grating Disc  
WFP113



2 mm Slicing Disc  
WFP116

# 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

Limited One-Year Warranty

CE RoHS

CAC103

355 ml grinding bowl  
with storage lid



PREP

# 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

Limited One-Year Warranty

CE RoHS

CAC128

710 ml grinding bowl  
with storage lid



# LUNA PLANETARY MIXERS

## WSM SERIES

### WSM7LE/K†

- Gear-driven, permanent lube transmission
- Large, 6,6 L stainless steel bowl with stainless steel handle
- Heavy-duty, 0,5 HP motor, 350W, 50/60 Hz
- Front-mounted controls and LED power light
- 11 mixing speeds with variable speed control dial
- Removable clear-view splash guard with feed chute
- Tilt-back head for easy removal of attachments and cleaning
- Heavy-duty head-lift/release lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook, and aluminum mixing paddle
- Dishwasher-safe accessories
- Nonslip rubber feet

Limited Two-Year Motor and One-Year Parts Warranty

CE RoHS



*Luna*<sup>7</sup>  
WSM7LE/K – 350 W / 0,5 HP



*Luna*<sup>10</sup>  
WSM10LTE/K – 450 W / 0,75 HP



*Luna*<sup>20</sup>  
WSM20LTE/K – 1100 W / 1 HP

### WSM10LTE/K† / WSM20LTE/K†

- Integrated, easy-to-use 99-minute countdown timer – Automatically stops mixer when time reaches 0:00 – Ensures consistent results every time
- Gear-driven, permanent lube transmission
- Large stainless steel bowl with stainless steel handle
- Side-mounted controls
- 3 mixing speeds
- Heavy-duty bowl-lift lever
- Thermal overload protection
- Includes stainless steel bowl, chef's whisk, dough hook, and aluminum mixing paddle
- Specifically designed for countertop use
- Nonslip rubber feet

Limited Two-Year On-Site Motor and One-Year Parts Warranty

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**WSM10LTE/K†:** 9,5 L stainless steel bowl, 0,75 HP induction motor, 450W, 220–240 V, 50 Hz

**WSM20LTE/K†:** 19 L stainless steel bowl, 1 HP induction motor, 1100W, 220–240 V, 50 Hz

## STANDARD ACCESSORIES INCLUDED WITH ALL LUNA SERIES MIXERS



**MIXING PADDLE**  
WSM7LMP  
WSM10LMP  
WSM20LMP



**CHEF'S WHISK**  
WSM7LW  
WSM10LW  
WSM20LW



**DOUGH HOOK**  
WSM7LDH  
WSM10LDH  
WSM20LDH



**MIXING BOWL**  
WSM7LBL  
WSM10LBL  
WSM20LBL

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

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

# HEAVY-DUTY PULP EJECT JUICE EXTRACTOR

WJX90XE/K†



- Heavy-duty, centrifugal juice extractor with continuous pulp ejection
  - 8 cm feed chute for less prep work
  - 11 L pulp container
  - Built for continuous, all-day juice extraction
  - Use in high-volume smoothie shops, cafés, bars, restaurants, hotels, and healthcare establishments
  - Make nutritious smoothies, juices, and immunity and power boosts
  - 1,2 HP brushless induction motor for power and durability
  - 3600 RPM
  - Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
  - Compact and lightweight compared to competitors in its class
  - Easy to clean with all dishwasher-safe parts and included cleaning brush
  - Ergonomic food pusher for easier grip while juicing
  - Includes safety interlock features
  - Rotating, no-drip spout reduces mess
- 220–240 V, 50 Hz, 1000 W  
Limited Two-Year Motor and One-Year Parts Warranty

CE RoHS



PREP



WJX80XCHT

## CONTINUOUS-FEED JUICING ACCESSORY

To better serve high-volume juicing establishments, we have designed a continuous-feed chute attachment (WJX80XCHT) so that operators do not have to empty the pulp bin as frequently! This keeps their juice flowing and their pulp ejecting into a larger container, to be discarded or used for alternate purposes (such as carrot pulp muffins) to reduce waste.



**8 CM FEED CHUTE**  
Large opening can fit whole apples and can hold large capacity of fruits and vegetables.



**WJX80XDIS DISPLAY**  
Comes with nonworking unit.

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

# 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  
Limited One-Year Warranty

CE RoHS

CAC66

200 pack of filters



# HEAVY-DUTY CITRUS JUICER

JC40CE

- 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  
Limited One-Year Warranty

CE RoHS



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

WARING® PREP

JUICERS FOR EVERY NEED

## JUICE EXTRACTORS

## CITRUS JUICER



Heavy-Duty Pulp Eject  
Juice Extractor  
WJX90XE/K



Medium-Duty  
Juice Extractor  
6001X



Heavy-Duty  
Citrus Juicer  
JX40CE

### POWER

1000 W, 3600 RPM

330 W, 3600 RPM

620 W, 1800 RPM

### DESCRIPTION

**Pulp-Eject Centrifugal  
Juice Extractor**  
Designed for continuous use.

**Centrifugal  
Juice Extractor**

**Reamer Style**

LESS PREP TIME WHEN CITRUS JUICING

### USAGE AND APPLICATION TYPE

Heavy Duty

Medium Duty

Heavy Duty

### RECOMMENDED APPLICATIONS

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

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

Oranges, Lemons, Limes, Grapefruit

### WARRANTY

Limited Two-Year Motor and  
One-Year Parts Warranty

Limited One-Year Warranty

Limited One-Year Warranty

# 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

Limited One-Year Warranty

CE RoHS



Mix-ins combine easily without interrupting the process



Removable batch bowl for easy cleaning



**WCIC20LID**

See-through batch bowl and mix-in lid

**WCIC20PDL**

Mixing paddle incorporates just the right amount of air

**WCIC20BWL**

Removable aluminum batch bowl

# 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

Limited One-Year Warranty

CE RoHS



# COMMERCIAL ICE CRUSHER

IC20/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, 115 W

Limited One-Year Warranty

CE RoHS



# WARING®

 COOK



**XPRESS™  
MULTIPURPOSE  
COOKTOP  
WSC300CE/K**



## MIKE BAGALE

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

 COOK

# 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 time lapses
- 10 trays of dehydrating space
- 38 x 34 cm stainless steel mesh racks
- Total dehydrating surface area of 1,3 m<sup>2</sup>
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system

220–240 V, 50/60 Hz, 800 W  
Limited One-Year Warranty

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

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

# 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  
Limited One-Year Warranty

CE RoHS



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

# 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)

CE RoHS

| MODEL     | SURFACE | SIZE         | ELECTRICAL POWER            |
|-----------|---------|--------------|-----------------------------|
| WPG150E/K | Ribbed  | 24 x 23,5 cm | 220-240 V, 2000 W, 50/60 Hz |
| WFG150E/K | Flat    |              |                             |



**CAC105**  
Heavy-duty grill brush included with all toasting and panini grills.

# PANINI COMPRESSO® SLIMLINE GRILL

WPG200E/K†

- Ribbed cast-iron plates
- 19,5 x 37 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 up to 300°C
- Heat-resistant handles
- Heavy-duty grill brush included

CE RoHS

| MODEL     | SURFACE | SIZE         | ELECTRICAL POWER            |
|-----------|---------|--------------|-----------------------------|
| WPG200E/K | Ribbed  | 19,5 x 37 cm | 220-240 V, 1800 W, 50/60 Hz |



INNOVATION

# 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)

CE RoHS

| MODEL     | SURFACE | SIZE       | ELECTRICAL POWER            |
|-----------|---------|------------|-----------------------------|
| WPG250E/K | Ribbed  | 37 x 28 cm | 220-240 V, 2400 W, 50/60 Hz |
| WFG250E/K | Flat    |            | 220-240 V, 2400 W, 50 Hz    |

**CAC105**  
Heavy-duty grill brush included with all toasting and panini grills.



COOK

# TOSTATO SUPREMO® FULL-SIZE 14" X 14" 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  
Limited One-Year Warranty

CE RoHS



**CAC105**  
Heavy-duty grill brush included with all toasting and 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
- Heavy-duty grill brush included (CAC105)

220–240 V, 50/60 Hz, 2900 W  
Limited One-Year Warranty

CE RoHS

**CAC105**  
Heavy-duty grill brush included with all toasting and panini grills.



WFG300E/K

WDG300E/K



WPG300TE/K

| MODEL     | SURFACE | SIZE           | ELECTRICAL POWER            |
|-----------|---------|----------------|-----------------------------|
| WFG275E/K | Flat    | 35,5 x 35,5 cm | 220–240 V, 2400 W, 50/60 Hz |

| MODEL                  | SURFACE         | SIZE       | ELECTRICAL POWER            |
|------------------------|-----------------|------------|-----------------------------|
| WPG300E/K, WPG300TE/K* | Ribbed          | 43 x 24 cm | 220–240 V, 2900 W, 50/60 Hz |
| WFG300E/K, WFG300TE/K* | Flat            |            | 220–240 V, 2900 W, 50 Hz    |
| WDG300E/K, WDG300TE/K* | Ribbed and Flat |            | 220–240 V, 2900 W, 50/60 Hz |

\*T models feature a 20-minute reprogrammable timer

# HEAVY-DUTY CAST-IRON BELGIAN WAFFLE MAKER

WWHD500E/K†



## HEAVY DUTY / HIGH DURABILITY

- Built to withstand extended use and the busiest of environments



## EDGE-TO-EDGE EVEN HEAT DISTRIBUTION

- Perfectly cooked waffles each and every time



## OPTIMAL HEAT RETENTION AND RECOVERY

- Quick recovery time between waffles



## LIFESPAN

- Longer lifespan than traditional nonstick plates



## PROGRAMMABLE TEMPERATURE & TIME

- Located on the rear of the control box
- Ideal for front-of-house operations



## AUTOMATIC COUNTDOWN TIMER

- Triggered when waffle plate is rotated

- Rotary feature for even baking and browning
- Easy 1-handle design to eliminate user confusion during operation
- Cast-iron guardrails and nonskid rubber feet for greater unit stability
- Dishwasher-safe removable stainless steel drip tray
- Great for high-volume chains, continental breakfasts, and ice cream shops

220–240 V, 50/60 Hz, 1600W

Limited One-Year Warranty

CE RoHS

COMING SOON!



PRESEASONED PLATES

WWHD500E/K

COOK



COUNTDOWN TIMER ON UPPER CONTROL PANEL



TEMP AND TIME CONTROLS ON REAR PANEL

**+** **Press and Hold for Settings** **-**

To adjust cook time and temperature, press and hold center button for three seconds – press again to toggle between time and temperature. Press + or – to adjust. Settings will be automatically saved after 5 seconds.

# SINGLE & DOUBLE BELGIAN WAFFLE MAKERS

WW180XCE/K† / WW200E/K†



WW180XCE/K

WW200E/K

## EXTRA POWER

### 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, 1500 W

Limited One-Year Warranty, 90-Day Plate Warranty

## 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

Limited One-Year Warranty

## CE RoHS



Waffle plates can easily be replaced with new plates 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.  
(WW200E/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

Limited One-Year Warranty

## 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

Limited One-Year Warranty

## CE RoHS



COOK

## INCLUDED



CAC121  
Rolling and Forming Tool

## OPTIONAL ACCESSORIES



CAC121S  
Small Rolling and Forming Tool



CAC122  
Waffle Bowl Forming Tool

# SINGLE MINI BELGIAN WAFFLE MAKER

WMB400XCE/K†

- Produces up to 100, 2.5-cm thick and 7 cm diameter mini Belgian waffles per hour
- Waffle plates can easily be replaced with new plates 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
- Power ON and Ready-to-Bake LED indicators

220–240 V, 50/60 Hz, 1035 W  
 Limited One-Year Warranty,  
 90-Day Plate Warranty

CE RoHS



# BUBBLE WAFFLE MAKER

WBW300XCE/K†

- Produces up to 25 bubble waffles per hour
- Waffle plates can easily be replaced with new plates if scratched
- 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
- Power ON and Ready-to-Bake LED indicators

220–240 V, 50/60 Hz, 1035 W  
 Limited One-Year Warranty, 90-Day Plate Warranty

CE RoHS



# 3,8 L SYRUP DISPENSER

WSD1G

## DISPENSERS ARE SUBJECT TO AVAILABILITY

- 304 stainless steel housing and cover
- Fits a standard 3,8 L syrup container
- Dispenses approximately 30 ml 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

Limited 90-Day Warranty



# 7,6 L BATTER DISPENSER

WBD2G

## DISPENSERS ARE SUBJECT TO AVAILABILITY

- 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

Limited 90-Day Warranty



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

\*Tomlinson® is a registered trademark of the Meyer Company, Cleveland, OH.

# 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  
Limited One-Year Warranty

CE RoHS



10 cm diameter opening



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



COOK



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



2 Place gelato panini into press and cook.



3 Cut and serve.

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

# WARING XPRESS™ 34 CM MULTIPURPOSE COOKTOP

WSC300CE/K†



## INNOVATION



## THE ART OF MAKING CRÊPES JUST GOT EASY!

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



# THE WARING XPRESS™ IS NOT JUST FOR CRÊPES!

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

- 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

Limited Two-Year Warranty

CE RoHS



**CAC173**  
Silicone Crêpe  
Spatula

\*QuanTanium® is a registered trademark of PPG Industries Ohio, Inc.

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

COOK

## 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  
Limited One-Year Warranty

CE RoHS



Heat-resistant carrying handles

## 4-SLICE MEDIUM-DUTY 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  
Limited One-Year Warranty

CE RoHS



## HEAVY-DUTY CONVEYOR TOASTERS

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  
Limited One-Year Warranty

CE RoHS



# DEVELOPMENTS PROJECTS

*Waring 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.*



# DEVELOPMENT PROJECTS

## NUBLEND™ 1-HORSEPOWER BLENDER

BB165E/K†

- 1 HP, 2-speed motor
  - Recommended for 1-25 cycles per day
  - HI/LO/OFF and PULSE toggle switches
  - 44-oz. unbreakable copolyester container
  - Great for:
    - Blending bar drinks, smoothies, and soups
    - Crushing ice for frozen drinks
    - Chopping salsas and dips
  - Removable 2-piece jar lid
  - 6-ft. cord with 3-prong plug
- 220–240 V, 50/60 Hz, 600 W  
Limited Two-Year Warranty

CE RoHS



## SINGLE-SPINDLE DRINK MIXER

WDM20E/K†

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.

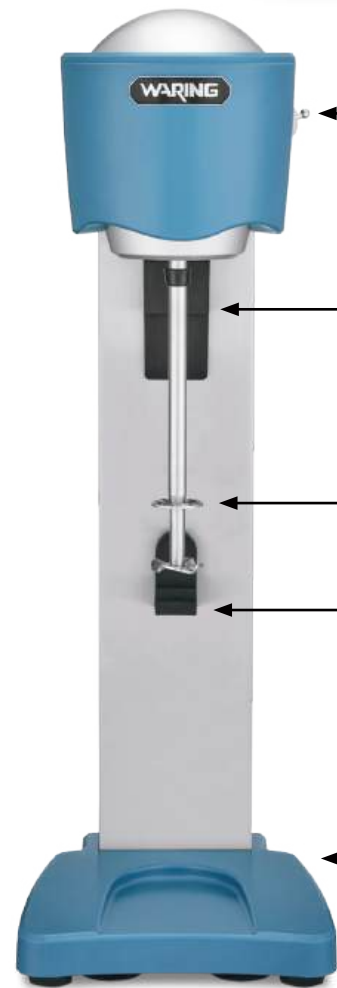
- Independent, high-performance 1 peak HP motor is user-replaceable for continued operation
  - Includes thermal protection to prolong motor life
  - Includes 1 agitator and 1 dishwasher-safe stainless steel malt beverage cup
  - Increased cup clearance: Slide cups into position without tilt
  - 4 nonslip feet keep unit in place during operation
  - Fully automatic cup-activated, one-handed operation
- 220–240 V, 50/60 Hz, 130 W  
Limited One-Year Warranty

CE RoHS



**BONUS CAC20**

Stainless steel malt beverage cup included



**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

## 2,4 L COMPRESSOR ICE CREAM MAKER

WCIC25E/K†

- 2,4-liter capacity electric ice cream maker
  - Built-in compressor means no pre-freezing
  - Make up to 2,4 L of ice cream, frozen yogurt, or gelato in as little as 30 minutes
  - Easy-to-clean stainless steel exterior and LCD display
  - Keep Cool feature holds ice cream at the optimal temperature when cycle is finished
- 220–240 V, 50 Hz, 180 W  
Limited One-Year Warranty

CE RoHS



Mixing paddle incorporates just the right amount of air



Removable batch bowl for easy storage and cleaning



**WCIC25LID**  
See-through batch bowl lid



**WCIC25PDL**  
Heavy-duty stainless steel mixing paddle



**WCIC25BWL**  
Removable aluminum batch bowl

## COMMERCIAL ICE CRUSHER

WIC50E/K†

- Crush up to 272 kg. of ice per hour
- Choose between two crushed ice sizes
- Easy-to-use, 2.2 kg. capacity ice cube hopper
- Heavy-duty 110W commercial motor
- Commercial-grade stainless steel blades
- Durable stainless steel housing
- Removable ice bucket holds 4.7 kg. of crushed ice
- Great for beverages, raw seafood bars, store frozen display cases, concession stands, and more

220–240 V, 50/60 Hz, 110 W

Limited One-Year Warranty

CE RoHS



Commercial-grade stainless steel blades



High-capacity 2.2 kg. ice cube hopper

## COMMERCIAL RICE/MULTI-COOKERS AND WARMERS

WRC40E/K, WRC60E/K†



WRC40E/K



WRC60E/K

- Durable brushed stainless steel housing
  - Easy-to-use touchpad digital controls – for cooking rice, porridge/oatmeal, soup/broth
    - 2 rice cook functions: smart cook and quick cook
    - WRC40E/K** – Makes up to 40 cups of cooked rice
    - WRC60E/K** – Makes up to 60 cups of cooked rice
    - Keep warm function – keeps rice warm for up to 8 hours
    - Automatically shifts to keep warm mode when food has finished cooking
    - Countdown timer
  - Insulated, double-wall stainless steel construction
  - Removable heavy-duty, nonstick ceramic inner pot for easy cleaning
  - Hinged lid is heated to ensure even cooking from all sides
  - Moisture cup collects water to minimize mess on counter
  - Nonslip rubber feet
  - Includes 1 rice paddle and 1 measuring cup (1 cup rice = ¾ US cup or 180 ml)
  - Includes 1 silicone protection pad to prevent sticking
  - Cooks white, brown, and jasmine rice
  - Also cooks grits, oatmeal, hard-boiled eggs, mac & cheese, and more
- 220–240 V, 50/60 Hz, **WRC40E/K** – 2000 W **WRC60E/K** – 2300 W  
Limited One-Year Warranty

CE RoHS

# DEVELOPMENT PROJECTS

## HEAVY-DUTY 4,5 KG & 6,8 KG DEEP FRYERS

WDF1300E/K, WDF1700E/K†



- Heavy-duty commercial deep fryers  
**WDF1300E/K** – 4,5 kg capacity  
**WDF1700E/K** – 6,8 kg capacity
  - Includes 2 heavy-duty stainless steel fry baskets that can cook up to 5,4 kg of fries per hour
  - Hinged heating element and front-mounted drain valve for easy draining and cleaning
  - Variable temperature controls up to 200°C and a 60-minute countdown timer
  - Heavy-duty stainless steel construction with adjustable feet for added safety and stability
  - Night cover included
- 220–240 V, 50/60 Hz, 3000 W  
Limited One-Year Warranty

CE RoHS

## PANINI SUPREMO® LARGE ITALIAN-STYLE PANINI GRILL

WPG250TXE/K†

- Large 14.5" x 11" cooking surface, great for grilled panini, hamburgers, chicken, vegetables, and more
  - Cast-iron plates for even heat distribution and quick cooking time
  - Brushed stainless steel body construction and removable drip tray
  - Hinged auto-balancing top plate to suit foods up to 3" thick
  - Adjustable thermostat up to 570°F
  - Power ON and Ready indicator lights
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
- 220–240 V, 50/60 Hz, 2400 W  
Limited One-Year Warranty

CE RoHS



WPG250TXE/K

**CAC105**  
Heavy-duty grill brush included with all toasting and panini grills.



## TOSTATO SUPREMO® FULL-SIZE 14" X 14" FLAT TOASTING GRILL

WFG275TXE/K†

- Large 14" x 14" cooking surface, ideal for reheating tortillas, grilling sandwiches, quesadillas, and more
  - Flat cast-iron plates for even heat distribution and quick cooking time
  - Digital countdown timer with 4 programmable stations
  - Improved adjustable, hinged auto-balancing top plate to suit all foods up to 3" thick
  - Brushed stainless steel body and removable drip tray
  - Adjustable thermostat to 570°F
  - Power ON and Ready indicator lights
  - Heat-resistant handles
  - Heavy-duty grill brush included (CAC105)
- 220–240 V, 50/60 Hz, 2400 W  
Limited One-Year Warranty

CE RoHS



WFG275TXE/K



**INTEGRATED DIGITAL COUNTDOWN TIMER**  
4 programmable stations



**IMPROVED LEVELING HINGE SYSTEM**

# DEVELOPMENT PROJECTS



## FERMENTATION CHAMBER

WPP600E/K†

Unleashing the future of food with innovative technology, Waring® and Planit Protein® jointly introduce a groundbreaking shift in the culinary landscape with our state-of-the-art fermentation chamber. Designed for forward-thinking chefs and foodservice operators, our system unlocks the untapped potential of plant-based proteins and fermentation, offering a unique combination of flavor, nutrition, and sustainability.

The PlanitPOD® is the ultimate solution for effortlessly crafting tempeh, koji, and other blends like never before. Designed for both novice and seasoned fermenters, this first-of-its-kind fermentation chamber streamlines the process, ensuring optimal conditions for perfect results every time. Whether you're a culinary enthusiast or a professional chef, unlock a world of flavor possibilities with ease. Revolutionize your fermentation journey today with the PlanitPOD® Fermentation Chamber – where simplicity meets excellence.

- The Waring® PlanitPOD® is a revolutionary fermentation chamber designed for consistency, safety, and ease of use when growing plant proteins, tempeh, and koji
- 5 preprogrammed and validated recipes for tempeh, koji, and Planit Protein® blends
- Time-efficient cooking:
  - Tempeh & Planit Protein® blends ready in just 25 hours
  - Koji ready in 51 hours
- Low-temperature pasteurization cycle included at the end of each growing cycle
- High-temperature sanitization cycle to prepare the chamber for the next cooking cycle
- Export HACCP data logs via USB dataport
- Internal airflow design gives PlanitPOD® a stable environment for perfect growth
- Digital control panel with LEDs that cycle through each program function
- Beep to alert the end of each cycle
- Heavy-duty construction
- Durable stainless steel A-frame is removable for easy cleaning
- Removable door for easy cleaning
- Removable condensation tray is dishwasher safe for easy cleaning
- Silicone ventilation ports are removable and dishwasher safe for easy cleaning
- Includes dishwasher-safe stainless steel fermentation tray

220–240 V, 50/60 Hz, 400 W

Limited One-Year Warranty

CE RoHS



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

## Introducing the Waring® 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 energy-saving night-mode feature to automatically start heating during nonbusiness hours, so water is hot when you need it.

### 11,35 L / 18,9 L / 38 L HOT WATER DISPENSERS

WWB3GE/K, WWB5GE/K, 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
- 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
- Uses: tea, coffee, soups, grits, oatmeal, etc.

Limited One-Year Warranty

CE RoHS

**WWB3GE/K, WWB5GE/K:**

- Guardrails for warming surface
  - Removable drip tray for easy and convenient cleaning
  - Small footprint saves on counter space
- 230 V, 50/60 Hz, 2290–2335 W

**WWB5GE/K:**

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

**WWB10GE/K:**

- Heat 38 liters in 3 hours
  - Knuckle guard for safe operation during dispensing
- 220–240 V, 50/60 Hz, 2935–3005 W

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



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



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



WWB10GE/K

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

**BaByliss®** **WARING®**

waring.com



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