

WARING®

2027 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 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
After-Sales Support . . . . . AfterSales_WaringEMEA@conair.com
Transport Related Issues . . . . . Europe_litiges@conair.com

WARING®

BLEND

Blenders ***8–18***
Immersion Blenders ***19–24***
Drink Mixers ***25–27***

PREP

Food Processors ***30–37***
Planetary Mixers ***38–39***
Juice Extractors & Citrus Juicer ***40–43***
2 L Compressor Ice Cream Maker ***44***
Knife Sharpener ***44***
Ice Crushers ***45***

COOK

Food Dehydrator ***48***
Microwave Oven ***49***
Commercial Rice/Multi-Cookers and Warmers ***50–51***
Panini Grills ***52–55***
Waffle Makers & Specialty Waffle Makers ***56–60***
Syrup & Batter Dispensers ***61***
Gelato Panini Press ***62–63***
XPress™ Multipurpose Cooktop ***64–65***
Crêpe Maker ***66***
Toasters ***66–67***

PROJECTS

2,4 L Compressor Ice Cream Maker ***70***
Heavy-Duty 4,5 kg & 6,8 kg Deep Fryers ***71***
PlanitPOD® Fermentation Chamber ***72–73***
Timer Series Panini & Flat Toasting Grills ***74***
11,35 L/18,9 L/38 L Hot Water Dispensers ***75***

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.

WHAT'S NEW



Classic Chrome Bar Blender with Glass Container

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Big Stik® Evolution X® Immersion Blenders

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25 cm Medium-Duty Quik Stik® Plus Immersion Blender

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Heavy-Duty Cast-Iron Belgian Waffle Maker

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COMING SOON!

Heavy-Duty Commercial Ice Crusher

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Commercial Rice/Multi-Cookers and Warmers

page 50–51

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.

Made in the USA *WITH U.S. AND FOREIGN PARTS

BPA FREE All materials that come in contact with food

WARING® BLEND — BLENDERS FOR EVERY NEED

The Legend Series	Waring Ellipse™	MX Series	Torq Series	NuBlend® Series	BB255 Series
					
Ultra-Heavy-Duty 4 L Food & Beverage Blenders	Heavy-Duty Food & Beverage Blender	Heavy-Duty Food & Beverage Blenders	Medium-Duty Food & Beverage Blenders	Light-Duty Bar Blenders	Light-Duty Bar Blenders
MOTOR POWER					
3,75® HP	3,5® HP	3,5® HP	2 HP	1 HP	0,75 HP
CYCLES PER DAY					
100+	75+	75+	50–74	1–25	1–25
CONTROL PANEL FEATURES					
3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	Electronic-membrane keypad with blue backlit LCD screen, adjustable speed controls and four programmable beverage stations, dual PULSE feature with reprogrammable speed control	5 control panel options, including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings	3 control panel options, including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial	2-speed toggle switch	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS					
4 L stainless steel (also available with easy-pour spigot)	1 L stackable copolyester	2 L or 1,4 L stackable copolyester, or 2 L stainless steel	2 L or 1,4 L copolyester, or 2 L or 1,4 L stainless steel	1,3 L copolyester	1,3 L copolyester, or 1 L stainless steel
USAGE AND APPLICATION TYPE					
Heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep	Medium-to-heavy food and beverage prep	Light beverage prep	Light beverage prep
GREAT FOR USE IN					
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	Coffee shops, bars
RECOMMENDED APPLICATIONS					
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	Frozen drinks & cocktails, blended beverages
WARRANTY					
Limited Three-Year Motor and Limited Two-Year Parts Warranty	Motor: Two-Year Parts Warranty Waring Ellipse™ Blending System: One-Year Parts Warranty	Limited Three-Year Motor and Limited Two-Year Parts Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty	Limited Two-Year Warranty
MADE IN THE USA!*					

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

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

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

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

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

DIMENSIONS (L X D X H) & WEIGHT
ALL CB15 MODELS: 38,1 X 38,1 X 56,5 CM – 17,2 KG



CLEAN AND EASY

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

Made in the USA

BPA FREE
All materials that come in contact with food

† **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®



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





10-SECOND SMOOTHIES. 15-SECOND BOWLS.

Engineered to power through thick, frozen fruit mixtures, including açaí 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

DIMENSIONS (L X D X H) & WEIGHT
MXE2000: 38,1 X 38,1 X 56,5 CM – 17,2 KG

Made in the USA

BPA FREE
All materials that come in contact with food

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

HEAVY-DUTY FOOD & BEVERAGE BLENDERS

MX SERIES



MX1500XTXSEE/K*

MODEL	CONTROL PANEL	CONTAINER
MX1000XTXEE/K	 Paddle switches with HIGH, LOW, and PULSE functions	2 L Copolyester
MX1000XTPEE/K		1,4 L Copolyester
MX1050XTXEE/K	 Electronic keypad with HIGH, LOW, and PULSE functions	2 L Copolyester
MX1050XTPEE/K		1,4 L Copolyester
MX1100XTXEE/K	 Electronic keypad with HIGH, LOW, and PULSE functions and 30-second timer	2 L Copolyester
MX1100XTPEE/K		1,4 L Copolyester
MX1200XTXEE/K	 Variable speed dial control and PULSE paddle switch	2 L Copolyester
MX1200XTPEE/K		1,4 L Copolyester
MX1300XTXEE/K MX1500XTXSEE/K*	 Programmable electronic keypad, LCD display, and PULSE function	2 L Copolyester
MX1300XTPEE/K MX1500XTPSEE/K*		1,4 L Copolyester

*MX1500 comes with sound enclosure.



MX1100XTXEE/K



MX1000XTPEE/K

- 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



CAC182

User-replaceable coupling

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

HEAVY-DUTY FOOD & BEVERAGE VARIABLE SPEED BLENDER

MX1200 SERIES

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

DIMENSIONS (L X D X H) & WEIGHT

XTPEE MODELS: 21,6 X 20,9 X 40,6 CM – 8 KG
XTPSEE MODELS: 22,9 X 24,1 X 54 CM – 11,3 KG
XTXEE MODELS: 21,6 X 20,9 X 45,7 CM – 7,6 KG
XTXSEE MODELS: 22,9 X 24,1 X 54 CM – 11,3 KG



† **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.





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	 Classic toggle switch with HI, LOW, and PULSE functions	1,4 L Copolyester
TBB145P6E/K		2 L Copolyester
TBB160E/K	 Electronic keypad with HI, LOW, and PULSE functions and 60-second countdown timer	1,4 L Copolyester
TBB160P6E/K		2 L Copolyester
TBB175E/K	 Variable speed dial control and PULSE functions	1,4 L Copolyester
TBB175P6E/K		2 L Copolyester

DIMENSIONS (L X D X H) & WEIGHT
1,4 L MODELS: 19,1 X 20,3 X 45,1 CM – 5,9 KG
2 L MODELS: 19,1 X 20,3 X 48,3 CM – 5,5 KG



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

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
- 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

DIMENSIONS (L X D X H) & WEIGHT
BB165E: 40,6 X 11,4 X 11,4 CM – 3,9 KG

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



BB255E/K

BB255SE/K

DIMENSIONS (L X D X H) & WEIGHT
BB255: 24,8 X 20,3 X 35,2 CM – 3,6 KG
BB255S: 20,3 X 20,3 X 35,2 CM – 3,2 KG

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



DIMENSIONS (L X D X H) & WEIGHT
BB90EG: 20,3 X 17,7 X 41,9 CM – 3,8 KG

† **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
WSB40XE/K



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

POWER		
175W	350W	650W
MIXING CAPACITY		
1 to 8 L	8 to 23 L	25 to 200 L
SHAFT SIZE		
18 cm	25,5 cm	30,5–53,5 cm
REMOVABLE SHAFT		
No	Yes	Yes
INTERCHANGEABLE SHAFT		
No	No	Yes
SPEEDS		
2 Speeds 7500 &18.000 RPM	Variable Speed 7.500–18.000 RPM	Variable Speed 7.000–18.000 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® EVOLUTION X® IMMERSION BLENDERS



SEAMLESS BLENDING. ULTIMATE CONTROL.

Take your blending experience to the next level of power. Designed for professionals, built for performance — Waring® 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

2 LIMITED YEAR WARRANTY

DEMO VIDEO for Evolution X®

BIG STIK® EVOLUTION X® IMMERSION BLENDERS

COMING SOON!

WSBX SERIES†

- 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®

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

WSB500XE/K
30,5 cm – 25 L to 40 L capacity

WSB550XE/K
35,5 cm – up to 60 L capacity

WSB600XE/K
40,5 cm – up to 100 L capacity

WSB650XE/K
45,5 cm – up to 140 L capacity

WSB700XE/K
53,5 cm – up to 200 L Capacity

WSBPPWX
25,5 cm – 25 L to 40 L capacity

DIMENSIONS (L X D X H) & WEIGHT

WSBPPXE: 15,6 X 25,7 X 40 CM – 3,6 KG
WSB50XST: 12,5 X 12,5 X 37,5 CM – 1,2 KG
WSB55XST: 12,5 X 12,5 X 42,5 CM – 1,3 KG
WSB60XST: 12,5 X 12,5 X 47,6 CM – 1,4 KG
WSB65XST: 12,5 X 12,5 X 52,7 CM – 1,5 KG
WSB70XST: 12,5 X 12,5 X 60,3 CM – 1,7 KG
WSB2WX: 13,3 X 13,3 X 47,9 CM – 2,3 KG

CAC206
Coupling replacement kit, complete with replacement couplings for EvolutionX® power pack, shafts, and whisk attachments.



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



NEW & BLUE!
***UPGRADED* EvolutionX® Coupling**



WSB2WX – 25,5 cm



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

WARING®

BIG STIK®

IMMERSION BLENDERS

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





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.



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 STIX® HEAVY-DUTY VARIABLE SPEED IMMERSION BLENDERS

WSB Series — **WHILE SUPPLIES LAST**

- 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

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



Big Stix® Shafts
Patented, fully sealed blending shaft, NSF approved and dishwasher safe

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



DIMENSIONS (L X D X H) & WEIGHT
WSBPPCE: 15,6 X 25,7 X 40 CM – 3,6 KG
WSB50ST: 12,5 X 12,5 X 37,5 CM – 1,2 KG
WSB55ST: 12,5 X 12,5 X 42,5 CM – 1,3 KG
WSB60ST: 12,5 X 12,5 X 47,6 CM – 1,4 KG
WSB65ST: 12,5 X 12,5 X 52,7 CM – 1,5 KG
WSB70ST: 12,5 X 12,5 X 60,3 CM – 1,7 KG

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

25 CM MEDIUM-DUTY QUIK STIK® PLUS IMMERSION BLENDER

WSB40XE/K†

- Variable-speed, heavy-duty ½ HP motor
- Completely sealed 25 cm 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
- 23 L 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

DIMENSIONS (L X D X H) & WEIGHT
WSB40XE: 10,1 X 13,9 X 56,8 CM – 2,3 KG



WSB40XDIS

(Unit not included with display)





Cord Wrap Storage



CAC207

User-Replaceable Couplings for Shaft and Power Pack



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

DIMENSIONS (L X D X H) & WEIGHT
WSB35E: 6,9 X 6,9 X 43,2 CM – 1,04 KG



WSB35DS

(Unit not included with display)





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

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 - 2 speeds (16.000 & 22.000 RPM)
- 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, 375 W

Limited One-Year Warranty

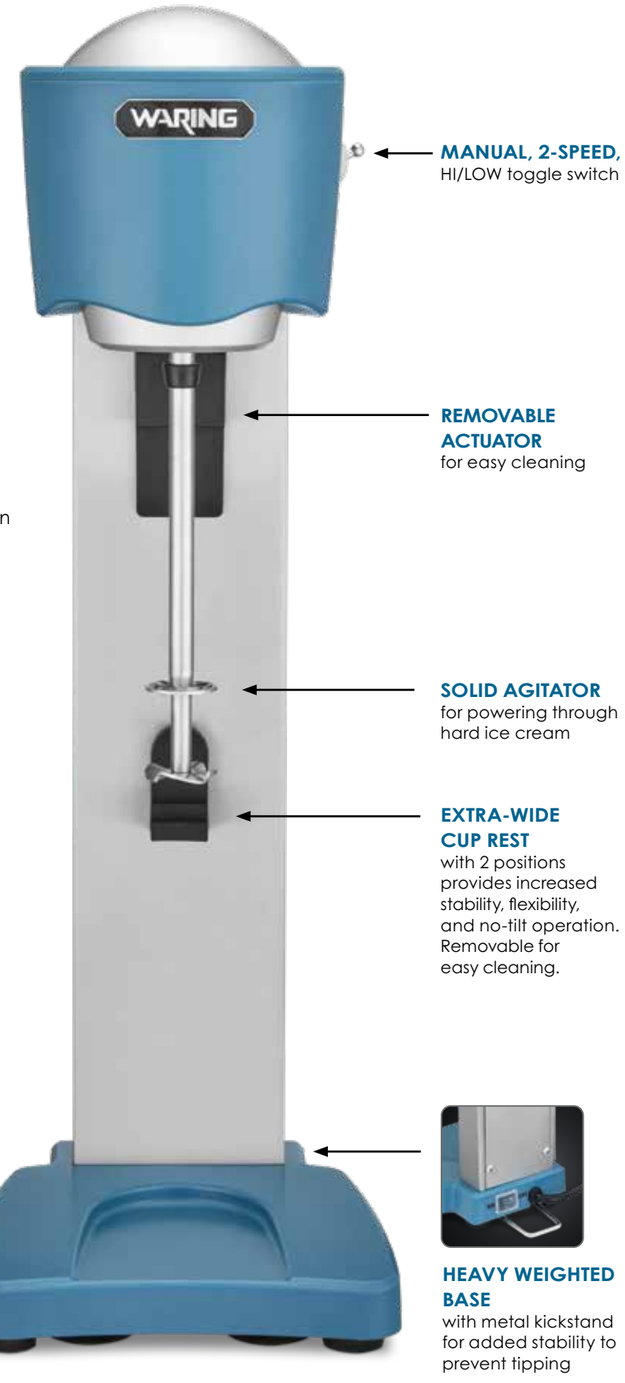
CE RoHS

DIMENSIONS (L X D X H) & WEIGHT
WDM20E: 17,7 X 20,3 X 50,1 CM – 6,5 KG



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

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

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

DIMENSIONS (L X D X H) & WEIGHT
WDM120TXE: 17,8 X 20,3 X 50,2 CM – 6,8 KG
WDM240TXE: 27,3 X 24,7 X 50,2 CM – 11 KG
WDM360TXE: 33,2 X 26,6 X 50,2 CM – 14,7 KG

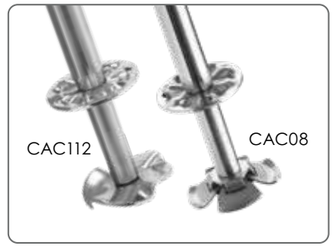
† **E** suffix indicates F-plug / **K** suffix indicates G-plug



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.



036627
Wagon Wheel agitator

Sold separately.

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

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

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

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 MAXIMUM CAPACITY	DISCS INCLUDED	MAXIMUM VOLUME PROCESSING PER HOUR	WARRANTY
	WFP16SCE/K	650 W	1725	Dry: 3,8 L Wet: 2,8 L	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	• Slicing (cucumbers)t 537 kg • Shredding (carrots)t 397 kg • Chopping (meat) 177 kg • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Whipping (heavy cream) 76 L	Limited 5-Year Motor, 2-Year Parts
	WFP16SE/K						

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SCE/K	600 W	1725	Dry: 3,3 L Wet: 1,65 L	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 2 mm Grating Disc	• Slicing (cucumbers)t 397 kg • Shredding (carrots)t 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	Limited 5-Year Motor, 2-Year Parts
	WFP14SE/K						
	WFP7E/K	410 W	1500	1,75 L	S-Blade 2 mm Slicing Disc 4 mm Grating Disc	• 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	WARRANTY
	WSG60E/K	750 W	20.000	Dry: 710 ml Wet: 355 ml	2 removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids	Dry spices, pastes, sauces, whipped cream, herb blends	Limited 1-Year 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 t with continuous-feed chute D 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

CE RoHS





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

OPTIONAL ACCESSORIES



DICING KITS
WFP16S25
8mm
WFP16S26
10mm
WFP16S27
12mm



JULIENNE DISCS
WFP16S22
4mm
WFP16S23
6.5mm
WFP16S24
8mm



GRATING DISC
WFP16S16

CONTINUOUS FEED HOPPER, LID ASSEMBLY WITH SLINGER & DICING ASSEMBLY
WFP16S18





EASY CLEANING PUNCH TOOLS
WFP16S19
for cleaning 8mm
WFP16S20
for cleaning 10mm
WFP16S21
for cleaning 12mm



WFP16SCDDIS Display
Unit not included with display

DIMENSIONS (L X D X H) & WEIGHT
WFP16SCE: 38,1 X 33,56 X 45,7 CM – 14,9 KG

STANDARD ACCESSORIES INCLUDED WITH THE WFP16SCE/K FOOD PROCESSOR



Patented Sealed & Locked S-Blade
WFP16S1



Sealed & Locked Stainless Steel Whipping Disc
WFP16S11



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



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

*Peak input

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

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

CE RoHS



INCLUDED
Large, 3,3 L cutter mixer bowl



DIMENSIONS (L X D X H) & WEIGHT
WFP14SCE: 25,7 X 29,2 X 40,6 CM – 10,4 KG

STANDARD ACCESSORIES INCLUDED WITH THE WFP14SCE/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

3,8 L LIQUILOCK® SEAL SYSTEM BOWL CUTTER MIXER FOOD PROCESSOR

WFP16SE/K†

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

220–240 V, 50/60 Hz

Limited Five-Year Motor and Two-Year Parts Warranty

CE RoHS



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





WFP16DIS Display
Unit not included with display

OPTIONAL ACCESSORIES



Grating Disc
WFP16S16



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









DIMENSIONS (L X D X H) & WEIGHT
WFP16SE: 22,9 X 33,6 X 48,3 CM – 11,6 KG

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

CE RoHS



OPTIONAL ACCESSORIES



Shredding Disc
WFP144
4mm

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



French Fry-Cut Disc
WFP149 – 6x6mm

DIMENSIONS (L X D X H) & WEIGHT
WFP14SE: 25,7 X 29,2 X 40,6 CM – 9,3 KG

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

DIMENSIONS (L X D X H) & WEIGHT
WFP7E: 17,8 X 27,9 X 33,02 CM – 7,03 KG



STANDARD ACCESSORIES INCLUDED WITH WFP7E/K FOOD PROCESSOR



Fine Grating Disc
WFP113



2 mm Slicing Disc
WFP116

† **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 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



DIMENSIONS (L X D X H) & WEIGHT)
WSG30E: 12,1 X 13,9 X 21,1 CM – 2,06 KG

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



DIMENSIONS (L X D X H) & WEIGHT
WSG60E: 16,5 X 21,6 X 29,2 CM – 4,2 KG

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

LUNA PLANETARY MIXERS

WSM SERIES

WSM7LE/K†

- Gear-driven, permanent lube transmission provides nearly silent operation
- 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

DIMENSIONS (L X D X H) & WEIGHT
WSM7LE: 23,6 X 41,4 X 45 CM – 18,8 KG
WSM10LTE: 37,1 X 47, X 60,5 CM – 59 KG
WSM20LTE: 55,4 X 55,4 X 73 CM – 104 KG



Luna7

WSM7LE/K – 350 W / 0,5 HP



Luna10

WSM10LTE/K – 450 W / 0,75 HP



Luna20

WSM20LTE/K – 1100 W / 1 HP

PREP

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

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

CE RoHS

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

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

HEAVY-DUTY PULP EJECT JUICE EXTRACTOR

WJX90XE/K†

BPA FREE
All materials that come in contact with food



- 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

DIMENSIONS (L X D X H) & WEIGHT
WJX90E: 27,3 X 45,7 X 62,2 CM – 12,2 KG



WJX80XCHT

CONTINUOUS-FEED JUICING ACCESSORY

To better serve high-volume juicing establishments, we have designed a continuous-feed chute attachment (WJX80CHT) so that operators do not have to empty the pulp bin as frequently! This keeps 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**

DIMENSIONS (L X D X H) & WEIGHT
6001X: 26 X 26 X 31,8 CM – 6,4 KG



CAC66
200 pack of filters



HEAVY-DUTY CITRUS JUICER

JX40CE

- Quiet, heavy-duty, direct-drive motor
- Stainless steel juice collector with large spout
- Sturdy polycarbonate motor housing with vibration-dampening feet
- Universal reamer juices all citrus fruits
- 1800 RPM for maximum juice yield

220–240 V, 50 Hz, 620 W, 1800 RPM

Limited One-Year Warranty

CE **RoHS**

DIMENSIONS (L X D X H) & WEIGHT
JX40CE: 25,4 X 25,4 X 49,5 CM – 10,9 KG



† **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	**Medium-Duty Juice Extractor**	**Heavy-Duty Citrus Juicer**
WJX90XE/K	**6001X**	**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

DIMENSIONS (L X D X H) & WEIGHT
WCIC20E: 42,4 X 26,2 X 28,4 CM – 13 KG

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



DIMENSIONS (L X D X H) & WEIGHT)
WKS800E: 31,8 X 14,6 X 11,4 CM – 3,5 KG

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

HEAVY-DUTY 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

DEMO VIDEO
for Heavy-Duty Commercial Ice Crucher



Commercial-grade stainless steel blades



High-capacity 2.2 kg. ice cube hopper



DIMENSIONS (L X D X H) & WEIGHT
IC20: 30,2 X 36,1 X 50,8 CM – 10,5 KG

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

DIMENSIONS (L X D X H) & WEIGHT
IC20: 19 X 25 X 44 CM – 6,6 KG



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

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.

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^2

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

CE **RoHS**

DIMENSIONS (L X D X H) & WEIGHT
WDH10E: 36,8 X 50,8 X 41,4 CM – 15,9 KG



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
- 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**

DIMENSIONS (L X D X H) & WEIGHT
WMO90E: 50,8 X 43,2 X 31,1 CM – 17,7 KG



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

COMMERCIAL RICE/MULTI-COOKERS AND WARMERS

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

DIMENSIONS (L X D X H) & WEIGHT
WRC40E: 47 X 39,3 X 34,9 CM – 7,9 KG
WRC60E: 43,8 X 54,6 X 32,3 CM – 11,2 KG

DEMO VIDEO
for Commercial Rice/
Multi Cookers & Warmers



WRC40E/K



WRC60E/K

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

COOK

PANINI PERFETTO®/TOSTATO PERFETTO® COMPACT ITALIAN-STYLE PANINI GRILLS

WPG150E/K† / WFG150E/K†

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

220–240 V, 50/60 Hz, 2000 W

Limited One-Year Warranty

CE RoHS

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



WFG150E/K

WPG150E/K

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

DIMENSIONS (L X D X H) & WEIGHT
WFG150E: 36,8 X 56 X 39,4 CM – 23,2 KG
WPG150E: 36,8 X 56 X 39,4 CM – 22 KG
WPG200E: 26,4 X 58,4 X 59 CM – 25 KG

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

220–240 V, 50/60 Hz, 1800 W

Limited One-Year Warranty

CE RoHS





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

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

PANINI SUPREMO®/TOSTATO SUPREMO® LARGE ITALIAN-STYLE PANINI GRILLS

WPG250E/K† / WFG250E/K†

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

220–240 V, 50/60 Hz, 2400 W

Limited One-Year Warranty

CE RoHS

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





WFG250E/K

DIMENSIONS (L X D X H) & WEIGHT
WFG250E: 55,1 X 58,4 X 52,6 CM – 33,1 KG
WPG250E: 55,1 X 58,4 X 52,6 CM – 33,7 KG



WPG250E/K

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

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

TOSTATO SUPREMO® FULL-SIZE 35,5 X 35,5 CM 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.



DIMENSIONS (L X D X H) & WEIGHT
WFG275E: 50,8 X 68,9 X 52,1 CM – 37,5 KG



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

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

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.



DIMENSIONS (L X D X H) & WEIGHT
WDG300E: 55,4 X 54,9 X 31,8 CM – 35,9 KG
WFG300E: 55,4 X 54,9 X 31,8 CM – 34,5 KG
WPG300E: 55,4 X 54,9 X 31,8 CM – 34,4 KG

WFG300E/K

WDG300E/K



WPG300TE/K

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

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

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

DIMENSIONS (L X D X H) & WEIGHT
WWHD500E: 31,4 X 64,7 X 29,2 CM – 17,6 KG

COMING SOON!

DEMO VIDEO
for Heavy-Duty Cast-Iron Belgian Waffle Maker

PRESEASONED PLATES



WWHD500E/K



COUNTDOWN TIMER ON UPPER CONTROL PANEL



TEMP AND TIME CONTROLS ON REAR PANEL

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

DIMENSIONS (L X D X H) & WEIGHT

WW180XCE: 26 X 50,8 X 23,5 CM – 6,5 KG
WW200XCE: 26 X 50,8 X 23,5 CM – 9,2 KG



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. (WW200CE/K only)

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

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





DIMENSIONS (L X D X H) & WEIGHT

WWCM180E: 26 X 50,8 X 23,5 CM – 7,5 KG
WWCM200E: 26 X 50,8 X 23,5 CM – 10,1 KG

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

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**



Waffle plates can easily be replaced with new plates if scratched WMB400XRP

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**



Waffle plates can easily be replaced with new plates if scratched WBW300XRP



30-bubble, 21 x 18 cm waffle!

DIMENSIONS (L X D X H) & WEIGHT
WMB400XCE: 26 X 50,8 X 23,5 CM – 6,5 KG
WBW300XCE: 26 X 50,8 X 23,5 CM – 6,5 KG

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

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

DIMENSIONS (L X D X H) & WEIGHT
WSD1G: 24,8 X 34,3 X 45,4 CM – 2,7 KG
WBD2G: 30,5 X 38,1 X 48,3 CM – 3,2 KG



*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

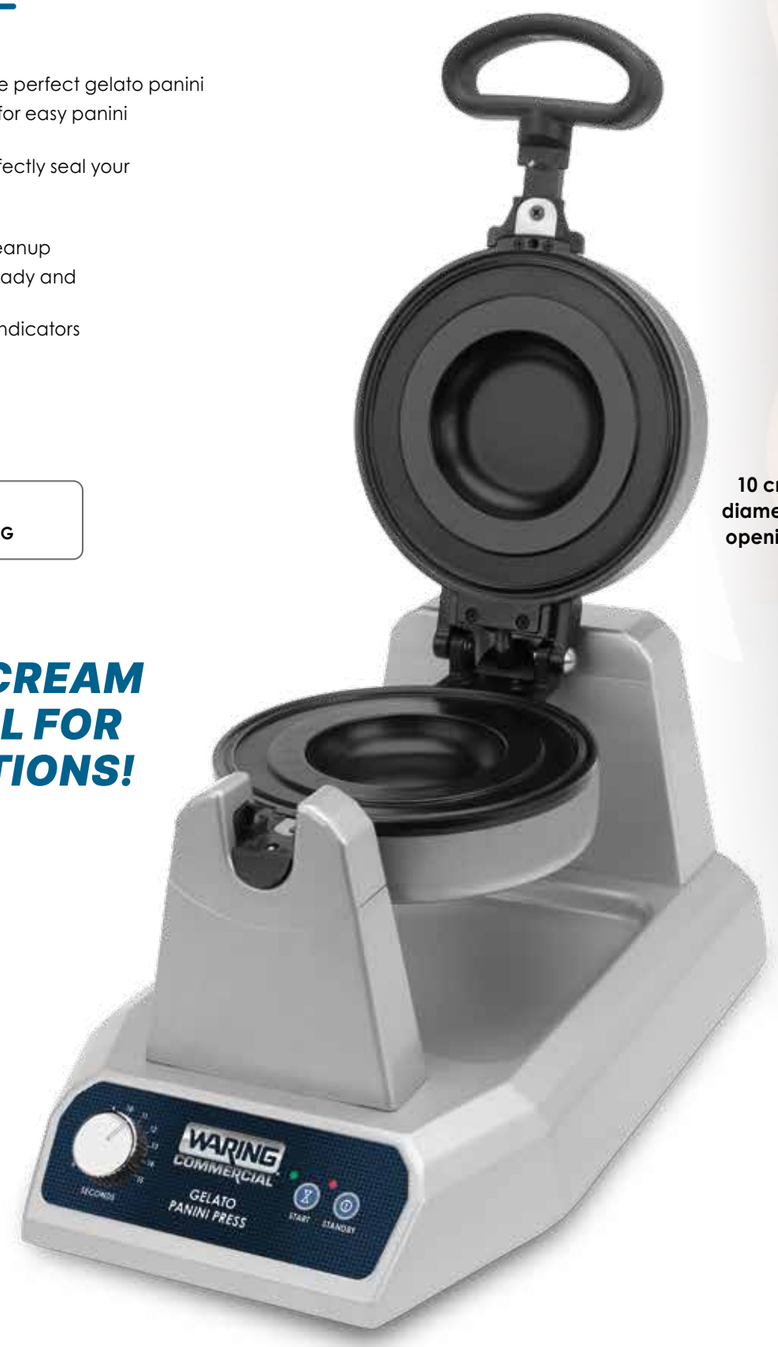
Limited One-Year Warranty

CE RoHS

DIMENSIONS (L X D X H) & WEIGHT
WICSP180E: 27,9 X 43,1 X 25,4 CM – 5,9 KG

BUILT FOR ICE CREAM BUT ALSO IDEAL FOR SAVORY CREATIONS!

SNACKING D'OR 2024 BY FRANCE SNACKING





10 cm diameter opening



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



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!

KITCHEN INNOVATIONS 2024 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW



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

DIMENSIONS (L X D X H) & WEIGHT
WSC300CE: 38,7 X 62,9 X 55,6 CM – 12 KG





CAC173
Silicone Crêpe Spatula

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

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

40 CM ELECTRIC CRÊPE MAKER

WSC160XE/K†

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

220–240 V, 50/60 Hz, 2700 W
Limited One-Year Warranty

CE RoHS

DIMENSIONS (L X D X H) & WEIGHT
WSC160XE: 55,9 X 55,9 X22,9 CM – 20,9 KG



Heat-resistant carrying handles





CAC107

CAC108

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

DIMENSIONS (L X D X H) & WEIGHT
WCT708E: 40,6 X 11,4 X 11,4 CM – 3,9 KG



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

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

DIMENSIONS (L X D X H) & WEIGHT
CTS1000E: 39,4 X 34,3 X 49,5 CM – 15,1 KG



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

DEVELOPMENT 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

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

DIMENSIONS (L X D X H) & WEIGHT
WCIC25E: 26,6 X 31,1 X 38,7 CM – 16,6 KG



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

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

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

WDF1300E/K, WDF1700E/K†

DEMO VIDEO



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

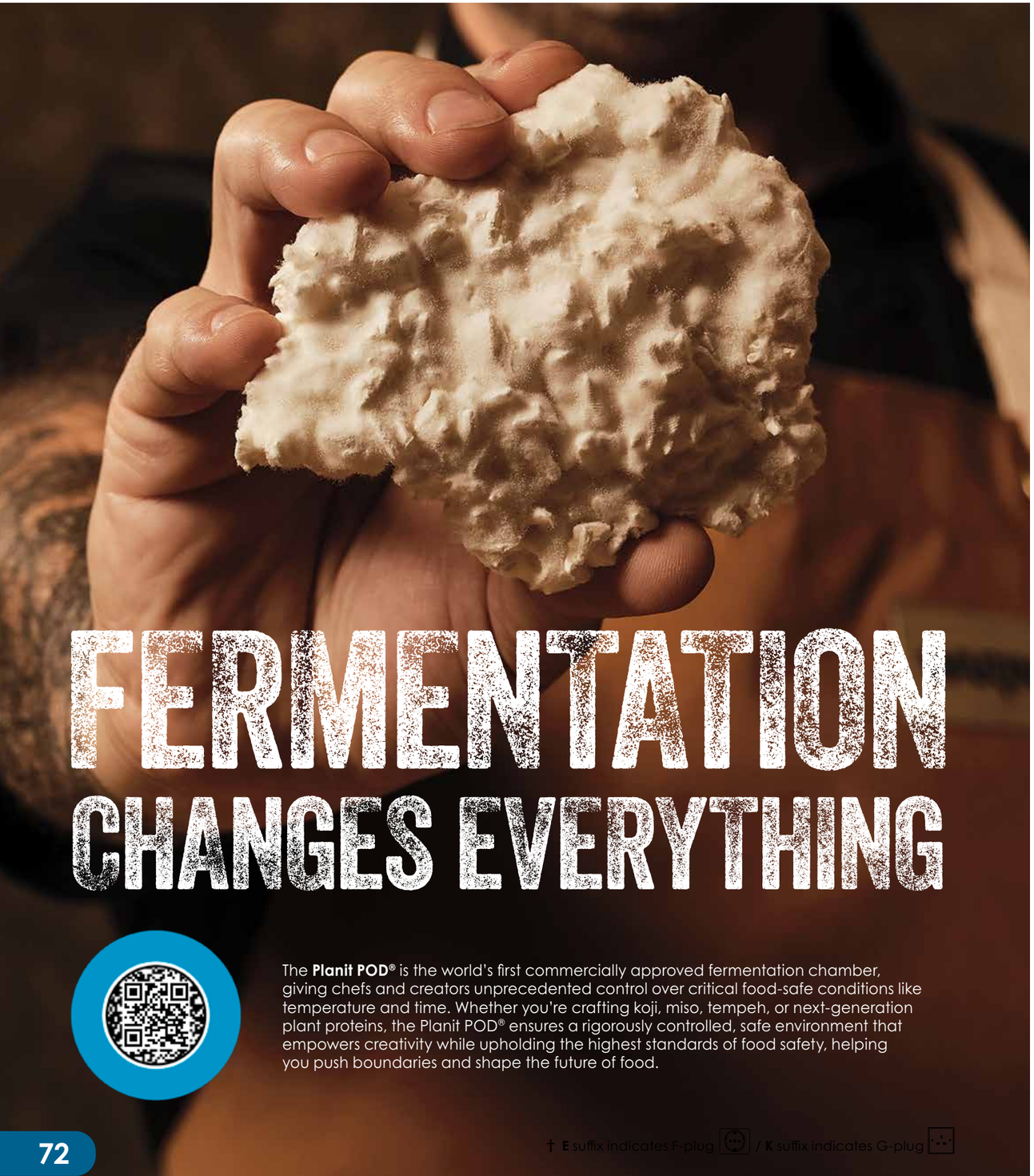
220–240 V, 50/60 Hz, 3000 W

Limited One-Year Warranty

CE RoHS

DIMENSIONS (L X D X H) & WEIGHT
WDF1300E: 29,2 X 52,7 X 44,4 CM – 8,9 KG
WDF1700E: 29,2 X 52,7 X 49,5 CM – 9,6 KG

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



FERMENTATION CHANGES EVERYTHING

The **Planit POD®** is the world's first commercially approved fermentation chamber, giving chefs and creators unprecedented control over critical food-safe conditions like temperature and time. Whether you're crafting koji, miso, tempeh, or next-generation plant proteins, the Planit POD® ensures a rigorously controlled, safe environment that empowers creativity while upholding the highest standards of food safety, helping you push boundaries and shape the future of food.

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

PLANIT POD by WARING

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

DIMENSIONS (L X D X H) & WEIGHT
WPP600E: 40 X 73,7 X 33 CM – 28 KG

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

PANINI SUPREMO® LARGE ITALIAN-STYLE PANINI GRILL

WPG250TXE/K†

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



- Large 36 x 28 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables, and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged auto-balancing top plate to suit foods up to 7,5 cm thick
- Adjustable thermostat up to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

220–240 V, 50/60 Hz, 2400 W
Limited One-Year Warranty

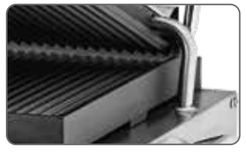
CE RoHS



DIMENSIONS (L X D X H) & WEIGHT
WPG250TXE: 53,9 X 43,8 X 26,6 CM – 30,3 KG



INTEGRATED DIGITAL COUNTDOWN TIMER
4 programmable stations



IMPROVED LEVELING HINGE SYSTEM

TOSTATO SUPREMO® FULL-SIZE FLAT TOASTING GRILL

WFG275TXE/K†

- Large 35,5 x 35,5 cm 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 7,5 cm thick
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

220–240 V, 50/60 Hz, 2400 W
Limited One-Year Warranty

CE RoHS



DIMENSIONS (L X D X H) & WEIGHT
WFG275TXE: 51,7 X 51,4 X 26,6 CM – 34,5 KG

† **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, WWB3GE/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



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.

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



WWB3GE/K

WWB5GE/K

WWB10GE/K

DIMENSIONS (L X D X H) & WEIGHT
WWB3GE: 19,3 X 59,7 X 48,3 CM – 10,5 KG
WWB5GE: 19,3 X 59,7 X 67,3 CM – 12,5 KG
WWB10GE: 47 X 49,5 X 59,7 CM – 15,6 KG

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

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

BaByliss® WARING®

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