



BLEND

PREP

COOK

BREW

IMAGINE. INVENT. INSPIRE.®



## **Our Mission**

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

## **Our Story**

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

**IMAGINE. INVENT. INSPIRE.®**



@waringcommercial

waringcommercialproducts.com



# BLEND

Waring invented the first blender over 80 years ago. Today we continue as an innovator and BLEND specialist, with a comprehensive offering of Made in the USA\* blenders, as well as a wide range of Immersion Blenders and Drink Mixers.



# PREP

Waring® Commercial is your food PREP specialist. We build a wide range of precise, dependable, powerful and timesaving solutions for dicing, slicing, chopping, grinding, emulsifying and more.



# COOK

Waring® Commercial is world renowned as an innovator of dependable, high-performance, electric, countertop appliances. Our COOK category sets the standard for space-saving solutions that enhance any menu and perform in the toughest food-service environments.



# BREW

Waring® Commercial's hot beverage solutions deliver the quality, durability and performance high-volume businesses demand. Good coffees, teas, and hot beverages are high-margin menu items. We continue to deliver on our promise to provide our customers with the top-quality products that keep their businesses growing.

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# A BLENDER FOR EVERY NEED

| CB15 Series                                                                                                                                                                                   | MX Series                                                                                                                                                             | Torq Series                                                                                                                                         | Blade Series                                                                                                                    | BB155 Series                                                                        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|                                                                                                              |                                                                                      |                                                                    |                                              |  |
| <b>Heavy-Duty<br/>One-Gallon Food &amp;<br/>Beverage Blenders</b>                                                                                                                             | <b>Heavy-Duty<br/>Food &amp; Beverage<br/>Blenders</b>                                                                                                                | <b>Med-Heavy Duty<br/>Food &amp; Beverage<br/>Blenders</b>                                                                                          | <b>Light-Medium Duty<br/>Bar<br/>Blenders</b>                                                                                   | <b>Light-Duty<br/>Bar<br/>Blenders</b>                                              |
| MOTOR POWER                                                                                                                                                                                   |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| <b>3¾** HP</b>                                                                                                                                                                                | <b>3½** HP</b>                                                                                                                                                        | <b>2 HP</b>                                                                                                                                         | <b>1 HP</b>                                                                                                                     | <b>¾ HP</b>                                                                         |
| CYCLES PER DAY                                                                                                                                                                                |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| <b>100+</b>                                                                                                                                                                                   | <b>75+</b>                                                                                                                                                            | <b>50–74</b>                                                                                                                                        | <b>25–49</b>                                                                                                                    | <b>1–25</b>                                                                         |
| CONTROL PANEL FEATURES                                                                                                                                                                        |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| 3 control panel options including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed                                                                                               | 5 control panel options including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings                                | 3 control panel options including HI/LO/PULSE toggle switch, electronic keypad with 60-second countdown timer, and variable speed control dial      | 3 control panel options including HI/LO/OFF/PULSE toggle switches, electronic touchpad controls, or touchpad control with timer | 2-speed toggle switch                                                               |
| CONTAINER CAPACITY/JAR OPTIONS                                                                                                                                                                |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| 1-gallon stainless steel (also available with easy-pour spigot)                                                                                                                               | 64 oz. or 48 oz. stackable copolyester, or 64 oz. stainless steel                                                                                                     | 48 oz. stackable copolyester                                                                                                                        | 48 oz. stackable copolyester, or 48 oz. stainless steel                                                                         | 44 oz. copolyester, or 32 oz. stainless steel                                       |
| USAGE AND APPLICATION TYPE                                                                                                                                                                    |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| Heavy food and beverage prep                                                                                                                                                                  | Heavy food and beverage prep                                                                                                                                          | Medium-to-heavy food and beverage prep                                                                                                              | Light-to-medium food and beverage prep                                                                                          | Light beverage prep                                                                 |
| GREAT FOR USE IN:                                                                                                                                                                             |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| Large Kitchens, Health Care, Schools, Institutions, Restaurants                                                                                                                               | Kitchens, Health Care, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars                                                                         | Kitchens, Health Care, Schools, Institutions, Restaurants, Smoothie Shops, Coffee Shops, Bars                                                       | Smoothie Shops, Coffee Shops, Bars                                                                                              | Coffee Shops, Bars                                                                  |
| RECOMMENDED APPLICATIONS                                                                                                                                                                      |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| Food Products, Refried Beans, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails and more | Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails | Food Products, Dressings, Salsas, Sauces, Soups, Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails | Smoothies, Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails                              | Frozen Drinks & Cocktails, Blended Beverages                                        |
| WARRANTY                                                                                                                                                                                      |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |
| Limited Three-Year Motor and Two-Year Parts and Labor Warranty                                                                                                                                | Limited Three-Year Motor and Two-Year Parts and Labor Warranty                                                                                                        | Limited Two-Year Warranty                                                                                                                           | Limited Two-Year Warranty                                                                                                       | Limited Two-Year Warranty                                                           |
| <b>MADE IN THE USA!*</b>                                                                                                                                                                      |                                                                                                                                                                       |                                                                                                                                                     |                                                                                                                                 |                                                                                     |

## Heavy-Duty One-Gallon Food & Beverage Blender

### CB15 Series



- Heavy-duty, 3¾ peak HP motor
  - Stainless steel container with two handles for carrying and pouring, and easy-off rubberized lid clamps for security
  - Recommended for up to 100 cycles per day
  - Mix, purée and emulsify large loads that need long blending times
  - Typical applications include salsa and refried beans
  - Dishwasher-safe, one-piece jar pad for easy cleaning
  - BPA free – all materials that come in contact with food
- 120V, 60 Hz, 5-15P Ⓢ

Limited Three-Year Motor and  
Two-Year Parts and Labor Warranty  
cETLus, NSF

### Also Available with Easy-Pour Spigot

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



CB15V

| MODEL   | CONTROL PANEL                                                                | CONTAINER                             |
|---------|------------------------------------------------------------------------------|---------------------------------------|
| CB15    | Electronic membrane panel with 3 speeds and PULSE                            | Stainless steel                       |
| CB15SF  |                                                                              | Stainless steel with easy-pour spigot |
| CB15V   | Electronic membrane panel with variable dial control and PULSE               | Stainless steel                       |
| CB15VSF |                                                                              | Stainless steel with easy-pour spigot |
| CB15T   | Electronic membrane panel with 3 speeds and PULSE. 3-minute electronic timer | Stainless steel                       |
| CB15TSF |                                                                              | Stainless steel with easy-pour spigot |

### 3 Control Panel Options



CB15



CB15V



CB15T

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



## Heavy-Duty Food & Beverage Blenders MX Series



MX1500XTX

MX1200XTX

MX1100XTX

MX1050XTX

MX1000XTX

- 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%
- One-piece, dishwasher-safe, removable jar pad
- Heavy-duty stainless steel blade with user-replaceable blending assembly

120V, 60Hz, 5-15P

Limited Three-Year Motor and  
Two-Year Parts and Labor Warranty  
cETLus, NSF



| MODEL            | CONTROL PANEL                                                            | CONTAINER              |
|------------------|--------------------------------------------------------------------------|------------------------|
| MX1000XTX        | Paddle switches with HIGH, LOW and PULSE                                 | 64 oz. Copolyester     |
| MX1000XTXP       |                                                                          | 48 oz. Copolyester     |
| MX1000XTS        |                                                                          | 64 oz. Stainless Steel |
| MX1050XTX        | Electronic keypad with HIGH, LOW and PULSE functions                     | 64 oz. Copolyester     |
| MX1050XTXP       |                                                                          | 48 oz. Copolyester     |
| MX1050XTS        |                                                                          | 64 oz. Stainless Steel |
| MX1100XTX        | Electronic keypad with HIGH, LOW and PULSE functions and 30-second timer | 64 oz. Copolyester     |
| MX1100XTXP       |                                                                          | 48 oz. Copolyester     |
| MX1100XTS        |                                                                          | 64 oz. Stainless Steel |
| MX1200XTX        | Variable speed dial control (1,000 – 20,000 RPM) and PULSE paddle switch | 64 oz. Copolyester     |
| MX1200XTXP       |                                                                          | 48 oz. Copolyester     |
| MX1200XTS        |                                                                          | 64 oz. Stainless Steel |
| MX1300/1500XTX*  | Programmable electronic keypad, LCD display and PULSE                    | 64 oz. Copolyester     |
| MX1300/1500XTXP* |                                                                          | 48 oz. Copolyester     |
| MX1300/1500XTS*  |                                                                          | 64 oz. Stainless Steel |

\*MX1500 comes with sound enclosure.



**CAC95**  
64 oz. BPA-free  
copolyester jar  
for XTX models



**CAC93X**  
48 oz. BPA-free  
copolyester jar  
for XTXP models



**CAC90**  
64 oz.  
stainless steel jar  
for XTS models



**SE1000**  
Retrofits all blenders in  
Waring Commercial Xtreme®  
Series – 64 oz. jars



**SE500**  
Retrofits all blenders in  
Waring Commercial Xtreme®  
Series – 48 oz. jars

### Color-Coded Copolyester Jars

|           |        |        |
|-----------|--------|--------|
| CAC93X-03 | Yellow | 48 oz. |
| CAC95-03  | Yellow | 64 oz. |
| CAC93X-06 | Blue   | 48 oz. |
| CAC95-06  | Blue   | 64 oz. |
| CAC93X-12 | Green  | 48 oz. |
| CAC95-12  | Green  | 64 oz. |
| CAC93X-10 | Purple | 48 oz. |
| CAC95-10  | Purple | 64 oz. |
| CAC93X-28 | Orange | 48 oz. |
| CAC95-28  | Orange | 64 oz. |



## TORQ 2.0

## Medium-Heavy Duty Food & Beverage Blenders TBB Series

- Vinyl lid for hot and cold food/beverage blending
- Removable center cap to feed ingredients while blending
- Heavy-duty stainless steel blade with solid steel blending assembly – built to last, but completely user-replaceable
- Aggressive blade design works in concert with the wide jar base to draw maximum amount of product into the vortex
- Heavy-duty motor – high performance 2 HP, 2-speed motor, with 24,000 max RPM.
- Recommended for 50–74 drinks per day, and blends three 16 oz. margaritas in 8 seconds or less

Limited Two-Year Warranty

120V, 60Hz, 5-15P ⓘ

cULus, NSF



| MODEL    | CONTROL PANEL                                    | CONTAINER              |
|----------|--------------------------------------------------|------------------------|
| TBB145   | Classic toggle switch                            | 48 oz. Copolyester     |
| TBB145P6 |                                                  | 64 oz. Copolyester     |
| TBB145S4 |                                                  | 48 oz. Stainless Steel |
| TBB145S6 |                                                  | 64 oz. Stainless Steel |
| TBB160   | Electronic keypad with 60-second countdown timer | 48 oz. Copolyester     |
| TBB160P6 |                                                  | 64 oz. Copolyester     |
| TBB160S4 |                                                  | 48 oz. Stainless Steel |
| TBB160S6 |                                                  | 64 oz. Stainless Steel |
| TBB175   | Variable speed control dial – 1,000 – 17,000 RPM | 48 oz. Copolyester     |
| TBB175P6 |                                                  | 64 oz. Copolyester     |
| TBB175S4 |                                                  | 48 oz. Stainless Steel |
| TBB175S6 |                                                  | 64 oz. Stainless Steel |



Stackable jars for easy storage



**CAC139**

48 oz., copolyester container



**CAC89**

64 oz., copolyester container and jar pad



**CAC152**

48 oz., stainless steel container



**CAC167**

64 oz., stainless steel container and jar pad



**CAC139-10**

48 oz., BPA-free purple copolyester container

### 3 Control Panel Options



TBB145



TBB160



TBB175

## BLADE

### Light-Medium Duty Bar Blenders



BB300

BB340

BB320



CAC132

Copolyester jars are stackable for easy storage



CAC138

Stainless steel jar

- 1 HP commercial motor
- 2-speed motor with PULSE function
- 1-piece, 48 oz. BPA-free copolyester jar or stainless jar with industrial stainless steel blade
- Blend three 16 oz. margaritas in 12 seconds or less
- Recommended for 25–49 drinks per day
- BPA free – all materials that come in contact with food
- Removable rubberized jar pad dampens sound and makes cleanup easy

120V, 60 Hz, 5-15P ⓘ

Limited Two-Year Warranty

cETLus, NSF

| MODEL  | CONTROL PANEL                                    | CONTAINER              |
|--------|--------------------------------------------------|------------------------|
| BB300  | Classic toggle switch design                     | 48 oz. Copolyester     |
| BB300S |                                                  | 48 oz. Stainless Steel |
| BB320  | Electronic keypad                                | 48 oz. Copolyester     |
| BB320S |                                                  | 48 oz. Stainless Steel |
| BB340  | Electronic keypad with 99-second countdown timer | 48 oz. Copolyester     |
| BB340S |                                                  | 48 oz. Stainless Steel |

### Light-Duty Bar Blenders

- ¾ HP, 2-speed commercial motor
- Rugged, two-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 drinks per day

120V, 60 Hz, 5-15P ⓘ

Limited Two-Year Warranty

cULus, NSF



CAC134

44 oz., BPA-free copolyester container



CAC135

32 oz., stainless steel container



BB155

BB155S

| MODEL  | CONTROL PANEL                | CONTAINER              |
|--------|------------------------------|------------------------|
| BB155  | Classic toggle switch design | 44 oz. Copolyester     |
| BB155S |                              | 32 oz. Stainless Steel |

## Big Stix® Heavy-Duty Variable Speed Immersion Blenders

### WSB Series

- 750W, 1 HP heavy-duty motor – all models
- 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

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty  
cETLus, NSF



Patented,  
fully sealed  
blending  
shaft

NSF  
approved  
and  
dishwasher  
safe

- WSB50 – 12" 10 gal./40 qt.
- WSB55 – 14" 15 gal./60 qt.
- WSB60 – 16" 25 gal./100 qt.
- WSB65 – 18" 35 gal./140 qt.
- WSB70 – 21" 50 gal./200 qt.
- WSBPPW – 10" stainless steel whisk attachment



**750 WATT – 1 HP MOTOR THROUGHOUT BIG STIX® LINE**

### Light-Duty Quik Stik® WSB33X

- 2-speed, high-efficiency motor
  - Stainless steel, 7" fixed shaft and blade
  - Built for low volume processing
  - Lightweight and compact
  - 3-gallon, 12-quart capacity
- 120V, 100W, 60 Hz, 5-15 ⓘ  
Limited One Year Warranty  
cETLus, NSF



### Medium-Duty Quik Stik Plus® WSB40

- ½ HP, 2-speed, heavy-duty motor
  - Stainless steel, 10" fixed shaft and blade
  - Rubberized comfort grip
  - 6-gallon, 24-quart capacity
- 120V, 350W, 60 Hz, 5-15 ⓘ  
Limited One Year Warranty  
cETLus, NSF



### Bowl Clamp WSBBC

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



### Wall Hook WSB01

- Convenient storage for immersion blender while not in use



### Whisk Attachment WSB2W

- 10" stainless steel whipping paddles
- User-replaceable couplings

# CORDLESS BOLT<sup>®</sup> LITHIUM

## Cordless Immersion Blender

WSB38X

### Powerful. Portable. Versatile.

- Cordless immersion blender for added convenience
- Brushless DC motor
- 10.8-volt lithium-ion battery pack for extended runtime
- Variable speed from 5,000 to 13,000 RPM
- 7" removable, dishwasher-safe blending shaft
- Stainless steel blade
- 3-gallon (12 quarts) mixing capacity
- Battery charging/docking station with 1.5-hour, quick-charging circuit
- LED indicator lights for speeds and battery charge status
- Ergonomic housing design
- Storage/transport bag included

**WSB38X2** – Includes two battery packs

cETLus, ETL Sanitation

Limited One Year Warranty



*This lightweight and powerful cordless immersion blender features a 7-inch removable shaft that mixes up to 3 gallons, a 10.8-volt lithium-ion battery, a brushless motor to extend life and runtime, and variable speeds for precision control of whatever you're mixing. Take professional speed, power and performance wherever you need it.*



### Accessories available with WSB38X



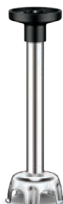
**WSB38XBP**

10.8-volt  
lithium-ion battery



**WSB38XCS**

Battery-charging station  
with 1.5-hour,  
quick-charging circuit



**WSB38XST**

7-inch  
removable shaft



**WSB38XSC**

Storage/transport  
bag included

# IMMERSION BLENDER FOR EVERY NEED



**Light-Duty  
Quik Stik®  
WSB33X**



**Medium-Duty  
Quik Stik® Plus  
WSB40**



**BOLT® Cordless  
Immersion Blender  
WSB38X**



**Heavy-Duty Big Stix®  
Immersion Blenders  
WSB50, WSB55, WSB60, WSB65, WSB70**

| POWER                                                                                   |                              |                                                                                                                                                                 |                                    |
|-----------------------------------------------------------------------------------------|------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------|
| 100W                                                                                    | ½ HP, 350W                   | 10.8V Battery                                                                                                                                                   | 1 HP, 750W                         |
| MIXING CAPACITY                                                                         |                              |                                                                                                                                                                 |                                    |
| 3 Gallons                                                                               | 6 Gallons                    | 3 Gallons                                                                                                                                                       | 10–50 Gallons                      |
| SHAFT SIZE                                                                              |                              |                                                                                                                                                                 |                                    |
| 7 Inches                                                                                | 10 Inches                    | 7 Inches                                                                                                                                                        | 12–21 Inches                       |
| REMOVABLE SHAFT                                                                         |                              |                                                                                                                                                                 |                                    |
| No                                                                                      | No                           | Yes                                                                                                                                                             | Yes                                |
| INTERCHANGEABLE SHAFT                                                                   |                              |                                                                                                                                                                 |                                    |
| No                                                                                      | No                           | No                                                                                                                                                              | Yes                                |
| SPEEDS                                                                                  |                              |                                                                                                                                                                 |                                    |
| 2 Speeds<br>7,500–18,000 RPM                                                            | 2 Speeds<br>1,300–18,000 RPM | Variable Speed<br>5,000–13,000 RPM                                                                                                                              | Variable Speed<br>7,000–18,000 RPM |
| USAGE AND APPLICATION TYPE                                                              |                              |                                                                                                                                                                 |                                    |
| Light Duty                                                                              | Medium Duty                  | Medium Duty                                                                                                                                                     | Heavy Duty, High Volume            |
| RECOMMENDED APPLICATIONS                                                                |                              |                                                                                                                                                                 |                                    |
| Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade |                              | Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade |                                    |
| WARRANTY                                                                                |                              |                                                                                                                                                                 |                                    |
| Limited One Year Warranty                                                               | Limited One Year Warranty    | Limited One Year Warranty                                                                                                                                       | Limited One Year Warranty          |



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



- 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
- Each unit includes 2 agitators for each spindle: One solid agitator for mixing hard ice creams and aerating for increased yield, and one butterfly agitator for softer ice creams and mix-ins
- Increased cup clearance: Slide cups into position without tilt
- Fully automatic, cup-activated, one-handed START/STOP operation
- Heavy-duty, powder-coated die-cast steel housing

120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
NSF, cTUVus

**BONUS: Stainless steel malt beverage cups included**

| MODEL    | SPINDLE | TIMER | CUPS INCLUDED |
|----------|---------|-------|---------------|
| WDM120TX | One     | Yes   | One           |
| WDM240TX | Two     |       | Two           |
| WDM360TX | Three   |       | Three         |



10-minute countdown timer with three speeds and pulse



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



Solid and butterfly agitator for each spindle

## The Big Freeze® Variable Speed Drink Mixer

WDM500



Variable Speed Dial



Ergonomic  
Splash Guard

Included Agitators



**WDM500MA**  
Solid Metal Agitator  
for use with hard  
ice cream



**WDM500PA**  
Butterfly Plastic Agitator  
for use with soft serve,  
yogurt and gelato



- Built for large-volume locations
- Designed to process mix-ins and toppings in hard and soft ice creams
- High-performance, 1.2 peak HP, variable speed motor
- Variable speeds from 2,500 – 12,500 RPM
- Pulse function quickly refreshes frozen drinks
- START/STOP button lets the operator stop the mixing action at any time
- Two agitator options efficiently process both hard and soft ice cream and yogurt
- Ergonomic polycarbonate splash guard ensures clean and easy operation
- Heavy-duty steel housing

120V, 60 Hz, 5-15P Ⓢ

Limited One Year Warranty

cETLus, NSF



## Wall-Mount Drink Mixer DMC180DCA

- High-performance, 1 peak HP, 2-speed commercial motor
  - Space-saving design
  - Automatic START/STOP operation
  - Heavy-duty, die-cast metal motor housing
- 120V, 60 Hz  
Limited One Year Warranty  
cETLus, NSF



## Triple-Head Drink Mixer DMC201DCA

- High-performance, 1 peak HP, 2-speed commercial motors
  - Heavy-duty, die-cast metal motor housings
  - Automatic START/STOP operation
  - Heavy stainless steel splash panel
- 120V, 60 Hz, 5-15P Ⓢ  
Limited One Year Warranty  
cETLus, NSF

**Waring Commercial Food Processors have the BEST WARRANTY**  
**in the Commercial Food Processor Industry.**  
*Limited Five-Year Motor and Two-Year Parts & Labor\*\**



## **6-Quart Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing**

### **FP2200**

- High-performance,  $\frac{3}{4}$  HP motor
- Over 22 square inches of feed space
- Polycarbonate, continuous-feed hopper with durable see-through cover processes up to 1,400 pounds per hour

120V, 60 Hz, 5-15P ⓘ

UL, cUL, NSF

### **Standard accessories included with FP2200**



**S-Blade**  
CAF31



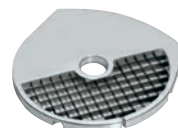
**$\frac{3}{16}$ " Shredding Disc**  
CAF20



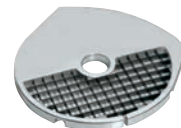
**$\frac{1}{8}$ " Slicing Disc**  
CAF12



**$\frac{1}{2}$ " Slicing Disc**  
CAF18



**$\frac{1}{2}$ " Dicing Disc**  
CAF24



**$\frac{3}{4}$ " Dicing Disc**  
CAF25

Dicing disc must be used along with slicing disc.

## 4-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor with Dicing

WFP16SCD

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



- Continuous-feed chute for large-volume processing
- 4-quart 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

120V, 60 Hz, 5-15P

ETL, ETL Sanitation

**Best warranty in the industry!\*\***

Limited Five-Year Motor and Two-Year Parts and Labor



### OPTIONAL ACCESSORIES

#### Dicing Kits

WFP16S25 – 8mm – 5/16"

WFP16S27 – 12mm – 15/32"

#### Punch Tools

WFP16S19 for cleaning 8mm

WFP16S20 for cleaning 10mm

WFP16S21 for cleaning 12mm

#### Julienne Discs

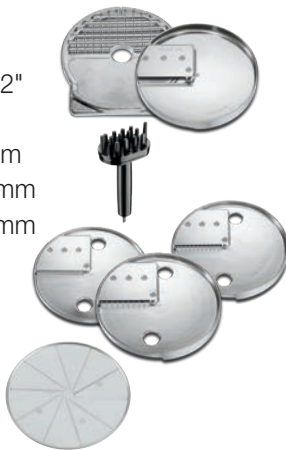
WFP16S22 – 4mm – 5/32"

WFP16S23 – 6.5mm – 1/4"

WFP16S24 – 8mm – 5/16"

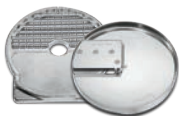
#### Grating Disc

WFP16S16



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

### Standard accessories included with WFP16SCD



10mm-3/8"  
Dicing Kit  
WFP16S26



Patented  
Sealed & Locked  
S-Blade  
WFP16S1



Sealed & Locked,  
Stainless Steel  
Whipping Disc  
WFP16S11



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



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

\* Peak input

## 3.5-Quart LiquiLock® Seal System Combination Bowl Cutter Mixer and Continuous-Feed Food Processor

### WFP14SC

- Space-saving, flat cutter mixer bowl with patented LiquiLock® Seal System for full-bowl processing of liquids
- Continuous-feed hopper with durable see-through cover processes up to 875 pounds per hour
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem



- Top and bottom of the bowl processing
- Over 20 processing options in one machine
- High-performance, 1 HP motor  
120V, 60 Hz, 5-15P ⓘ  
UL, ETL Sanitation



Large 3.5-Quart  
Cutter Mixer Bowl  
Included

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



### DISCS INCLUDED WITH WFP14SC

- 1. Grating Disc:**  
nuts, spices, cheeses and more (WFP143)
- 2. Double-Sided Shredding Disc:**  
cheeses, vegetables and  
more (WFP14S12)
- 3. Patented Adjustable Slicing  
Disc (1-6mm):**  
provides 16 different thickness  
options in 1 disc (WFP14S10)
- 4. Patented Sealed & Locked S-Blade:**  
chopping, puréeing  
and emulsifying (WFP14S1)
- 5. Sealed & Locked Whipping Disc:**  
whips creams, butters and more (WFP14S11)



## 4-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

### WFP16S

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
- Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
- 2 HP\* commercial motor
- Heavy-duty die-cast housing
- Top and bottom of the bowl processing
- Over 20 processing options in one machine!

120V, 60 Hz, 5-15P ⓘ  
ETL, ETL Sanitation



### Standard Discs Included with WFP16S

- Patented Sealed and Locked S-Blade**  
Locks into place  
and seals liquids in  
the bowl.  
(WFP16S1)
- Sealed and  
Locked Whipping Disc**  
Quickly whips creams  
and butters.  
(WFP16S11)
- Patented Adjustable Slicing Disc  
(1-6mm)**  
Provides 16 different  
thickness options  
in 1 disc.  
(WFP16S10)
- Double-Sided Shredding Disc**  
Fine shred on one side,  
coarse shred on the  
other side.  
(WFP16S12A)

Additional discs available.

## 3.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processors

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
  - Slice, shred, grate, chop, purée, whip, emulsify & more
  - High-performance, 1 HP motor
  - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
  - Top and bottom of the bowl processing
  - Space-saving flat cutter mixer bowl lid design (WFP14SW)
- 120V, 60 Hz, 5-15P   
UL, ETL Sanitation

### WFP14S – Blade and discs included:

WFP14S1, WFP14S10, WFP14S11, WFP14S12, WFP143

### WFP14SW – Blade and discs included:

WFP14S1, WFP14S11



WFP14SW

WFP14S

## 2.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processors

- Patented LiquiLock® Seal System that enables full-bowl liquid processing
  - High-performance, ¾ HP motor
  - Unique batch bowl processing; shred, grate and slice directly in the batch bowl with the included disc stem
  - Slice, shred, grate, chop, purée, whip, emulsify & more
  - Top and bottom of the bowl processing
  - Extra-large feed tube reduces prep time
  - Space-saving flat cutter mixer bowl lid design (WFP11SW)
- 120V, 60 Hz, 5-15P   
UL, ETL Sanitation

### WFP11S – Blade and discs included:

WFP11S1, WFP11S4, WFP11S5, WFP11S6, WFP113

### WFP11SW – Blade and discs included:

WFP11S1, WFP11S5



WFP11SW

WFP11S



Patented Sealed S-Blade  
WFP11S1/WFP14S1

Locks into place and seals liquids in the bowl.



Patented Adjustable Slicing Disc  
WFP11S4/WFP14S10

Provides 16 different thickness options in 1 disc.



Sealed Whipping Disc  
WFP11S5/WFP14S11

Quickly whips creams and butters.



Double-Sided Shredding Disc  
WFP11S6/WFP14S12

Fine shred on one side, coarse shred on the other.



Grating Disc  
WFP113/WFP143

Grates nuts, spices, cheeses and more.



## Pro Prep® Chopper Grinder WCG75

- 3-cup capacity
  - Powerful, high-speed, 2-pole induction motor, ¾ HP
  - 2 separate bowl and blade assemblies – one for grinding, one for chopping
- 120V, 60 Hz, 5-15P   
Limited One Year Warranty  
cULus



## 1-Cup Electric Spice Grinder WSG30

- High-performance motor – 19,000 RPM
  - PULSE actuation to easily manage consistency of grind
  - Includes 3 dishwasher-safe, stainless steel, 1.5-cup grinding bowls with convenient storage lids
- 120V, 60 Hz, 5-15P   
Limited One Year Warranty  
cETLus, NSF



## 3-Cup Commercial Spice Grinder – Wet/Dry WSG60

- High-performance, commercial-grade 1 HP motor – 20,000 RPM
  - Continuous-run operation
  - PULSE actuation to easily manage consistency of grind
  - Includes 2 dishwasher-safe grinding bowls with cool-touch sleeves and convenient storage lids
- 120V, 60 Hz, 5-15P   
Limited One Year Warranty  
cETLus, NSF

# FOOD PROCESSOR FOR EVERY NEED

## HEAVY-DUTY FOOD PROCESSORS

|                                                                                   | Model    | Power | Speed | Cutter Mixer Bowl Maximum Capacity                          | Discs Included                                                                                                       | Maximum Volume Processing Per Hour                                                                                                                                                                                                                                                                                                                          | Warranty                                                 |
|-----------------------------------------------------------------------------------|----------|-------|-------|-------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|
|  | FP2200   | ¾ HP  | 1,725 | Dry: 6 quarts (5.7 liters)<br>Wet: 2.5 quarts (2.37 liters) | S-Blade<br>⅜" Slicing Disc<br>½" Slicing Disc<br>⅜" Shredding Disc<br>½" Dicing Disc<br>¾" Dicing Disc               | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 1400 lb/1275 qt</li> <li>• Shredding (carrots)† 1025 lb/1050 qt</li> <li>• Dicing (tomatoes)† 950 lb/425 qt</li> <li>• Chopping (meat) 585 lb</li> <li>• Kneading (bread dough) 200 loaves*</li> <li>• Kneading (pie crusts) 540 pie crusts**</li> </ul>                                      | Limited<br>5-Year Motor,<br>2-Year<br>Parts and<br>Labor |
|  | WFP16SCD | 2 HP® | 1,725 | Dry: 4 quarts (3.7 liters)<br>Wet: 3 quarts (2.8 liters)    | ⅜" Dicing Assembly<br>Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 1185 lb/1080 qt</li> <li>• Shredding (carrots)† 875 lb/900 qt</li> <li>• Chopping (meat) 390 lb</li> <li>• Kneading (bread dough) 140 loaves*</li> <li>• Kneading (pie crusts) 360 pie crusts**</li> <li>• Dicing (tomatoes) 915 lb/410 qt</li> <li>• Whipping (heavy cream) 80 qt</li> </ul> | Limited<br>5-Year Motor,<br>2-Year<br>Parts and<br>Labor |

## LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

|                                                                                     |         |      |       |                                                                |                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                  |                                                          |
|-------------------------------------------------------------------------------------|---------|------|-------|----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|
|    | WFP14SC | 1 HP | 1,725 | Dry: 3.5 quarts (3.3 liters)<br>Wet: 1.75 quarts (1.65 liters) | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc<br>⅝" Grating Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers)† 875 lb/660 qt</li> <li>• Shredding (carrots)† 430 lb/450 qt</li> <li>• Grating (cheese) 60 lb</li> <li>• Chopping (meat) 360 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 320 pie crusts**</li> <li>• Whipping (heavy cream) 70 qt</li> </ul> | Limited<br>5-Year Motor,<br>2-Year<br>Parts and<br>Labor |
|  | WFP11S  | ¾ HP | 1,725 | Dry: 2.5 quarts (2.3 liters)<br>Wet: 1.25 quarts (1.2 liters)  | Sealed S-Blade<br>Sealed Whipping Disc<br>Adjustable Slicing Disc<br>Reversible Shredding Disc<br>⅝" Grating Disc | <ul style="list-style-type: none"> <li>• Slicing (cucumbers) 540 lb/345 qt</li> <li>• Shredding (carrots) 200 lb/240 qt</li> <li>• Grating (cheese) 45 lb</li> <li>• Chopping (meat) 330 lb</li> <li>• Kneading (bread dough) 120 loaves*</li> <li>• Kneading (pie crusts) 240 pie crusts**</li> <li>• Whipping (heavy cream) 55 qt</li> </ul>   | Limited<br>5-Year Motor,<br>2-Year<br>Parts and<br>Labor |

## LIGHT- TO HEAVY-DUTY GRINDERS

|                                                                                     | Model | Power | Speed  | Cup Capacity               | Accessory Bowls                    | Applications                                                                   | Warranty                      |
|-------------------------------------------------------------------------------------|-------|-------|--------|----------------------------|------------------------------------|--------------------------------------------------------------------------------|-------------------------------|
|  | WCG75 | ¾ HP  | 1,725  | 3 Cups Dry                 | 1 Grinding Bowl<br>1 Chopping Bowl | Grinding or chopping nuts, herbs, or pastes                                    | Limited<br>1 Year<br>Warranty |
|  | WSG60 | 1 HP  | 20,000 | 3 Cups Dry<br>1.5 Cups Wet | 2                                  | Dry spices, pastes, sauces,<br>whipped cream, herb blends                      | Limited<br>1 Year<br>Warranty |
|  | WSG30 | ¼ HP  | 19,000 | 1.5 Cups (dry only)        | 3                                  | Low volume dry spices:<br>cinnamon, nutmeg, peppercorns,<br>cumin, sugar, rice | Limited<br>1 Year<br>Warranty |



## Heavy-Duty Citrus Juicer

### JC4000

- Stainless steel juice collector with large spout
  - Universal reamer juices all citrus fruits
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
ETL, NSF



## Heavy-Duty Juice Extractor with Pulp Ejection

### JE2000

- Produces large volumes of pure, natural juice for bars, restaurants and health centers
  - 1.3 HP motor, 16,000 RPM
  - Built for long life and easy maintenance and cleaning
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
cULus, NSF  
(JE2000 is a model IOTA by Friul Co. SRL, Maniago, Italy)



## Light-Duty Citrus Juicer

### BJ120C

- Compact design creates small-space profit center
  - Reamer fits all citrus fruits
  - Juice bowl, reamer lift off for easy cleaning
  - Includes one liter serving container (not shown)
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
cETLus, NSF, cETLus



## Juice Extractor

### 6001C

- Floating-action stainless steel blade speeds up juice flow with faster distribution of pulp
  - Stainless steel extraction basket, bowl and cover
- 120V, 60 Hz, 5-15P ⓘ  
Limited One Year Warranty  
UL, CSA (6001CQ)



## 2.5-Quart Compressor Ice Cream Maker

WCIC25

- 2.5-quart capacity, electric ice cream maker
- Built-in compressor means NO pre-freezing
- Make up to 2.5 quarts 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 process is finished

120V, 180W, 5-15P

Limited One Year Warranty

cETLus, NSF



Heavy-duty stainless steel mixing paddle



Removable batch bowl for easy storage and cleaning



## 2-Quart Compressor Ice Cream Maker

WCIC20

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

120V, 180W, 5-15P

Limited One Year Warranty

cETLus, ETL Sanitation



“Mix Ins” combine easily without interrupting the process



Removable batch bowl for easy cleaning





## 7-Quart Stand Mixer WSM7Q

- Heavy-duty, 1+ HP, 850W motor to handle the heaviest mixing tasks
  - Large, 7-quart stainless steel bowl with carrying handles
  - 12 mixing speeds with Soft Start for precision mixing
  - PULSE function with maximum burst of power
  - Tilt-back head for easy removal of attachments
  - Full die-cast housing
- 120V, 60 Hz, 5-15P   
Limited Two-Year Warranty  
cETLus, NSF

### ACCESSORIES INCLUDED



Chef's Whisk



Mixing Paddle



Dough Hook



Splash Guard  
with Feed Chute



7-Quart  
Stainless Steel Bowl



## Chocolate Melters

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Celsius or Fahrenheit
- Temperature range of 68°F/20°C–140°F/60°C
- Accurate temperature control
- Touch controls, no dials
- Integrated housing rim eliminates chocolate from making its way under the pan
- Lid cutouts accommodate ladles and probe
- Removable stainless steel pans

**WCM3:** 1/3 – 7" x 12"

**WCM6:** 1/2 – 10" x 12"

- Included probe ensures the most accurate temperature reading

- Gentle heating, no hot spots

- No water, dry heat

120V/125W, 5-15P 

Limited One Year Warranty

UL, NSF

**WCM3:** 3 kg/6.61 lb.

**WCM6:** 6 kg/13.23 lb.



WCM3



WCM6



### WCMPRB

Included probe ensures the most accurate temperature reading





## Professional Food Slicers WCS Series



### WCS220/250 – 8.5" & 10"

¾ HP\* commercially rated motor

### WCS300 – 12"

1 HP\* commercially rated motor

- 8.5", 10" and 12" blades crafted in Italy of tempered, hard chrome for long-lasting sharpness
- Cast aluminum base and carriage ensures sturdy slicing
- High-efficiency, ventilated motor prevents overheating and runs quietly
- Belt driven with fixed blade for slicing ease and precision
- Easily adjustable slicing thickness from 0–.59" (0–14.9mm)
- Made in Italy

120V, 5-15P ⓘ

Limited One Year Warranty

cTUVus, NSF



WCS220BS  
8.5"



WCS250R  
10"



WCS300SV  
12"

| MODEL    | COLOR           | BLADE SIZE |
|----------|-----------------|------------|
| WCS220SV | Metallic Silver | 8.5"       |
| WCS220BS | Black Satin     |            |
| WCS220R  | Glossy Red      |            |
| WCS250SV | Metallic Silver | 10"        |
| WCS250BS | Black Satin     |            |
| WCS250R  | Glossy Red      |            |
| WCS300SV | Metallic Silver | 12"        |
| WCS300BS | Black Satin     |            |
| WCS300R  | Glossy Red      |            |



### Easy-Clean Design

Tilt-out carriage and removable sharpener simplifies cleaning and maintenance

## Cordless/Rechargeable Electric Knife WEK200

- Ergonomic handle minimizes fatigue from extended use
- Bread blade and carving blade included
- Detachable blades for easy cleaning
- Adjustable Slicing Guide ensures a consistent cut
- Power switch safety interlock
- Integrated LED light for improved visibility in low-lit areas
- Heavy-duty carrying case doubles as a storage case
- Lithium ion battery with quick-charge time
- 7.4V DC motor/battery pack rating

100-240V, 50-60 Hz, 5-15P ⓘ universal AC adapter

Limited One Year Warranty

cULus, ETL Sanitation



## Portable Rechargeable Wine Bottle Opener WWO120

- Removes 120 corks with one full charge
- Removes synthetic corks with ease
- Compact, stainless steel housing
- Easy, quiet forward and reverse motor
- NiMH rechargeable battery pack
- Compact charging base with foil cutter included

### BONUS:

Replacement  
auger included

Limited One Year Warranty

ETL Sanitation, CEC



## Knife Sharpener WKS800

- Two 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

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

UL, NSF



## Chamber Vacuum-Sealing System

### WCV300

- Package liquids and liquid-rich foods like fresh meats, soups, marinades, and stews
- 11" Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies
- User-friendly, easy-to-clean touchpad controls
- Stainless steel housing chamber
- Includes: 7"W x 11"L, 50 pouches  
11"W x 12.5"L, 50 pouches

120V, 380W, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



## THE PROCESS IS SIMPLE



### Place in Chamber

Place filled pouch into chamber, position the open edge securely under pouch clips and flat across seal bar.



### Press to Vacuum Seal

Close lid, press the "Vacuum Seal" button and remove pouch from chamber when sealing process is complete.



### Store or Use

Vacuum-sealed pouches can be refrigerated or frozen for later use and are boil and microwave safe.

WCVQT50 – (7"W x 11"L), 50 Count

WCVQT100 – (7"W x 11"L), 100 Count

WCV2QT50 – (11"W x 12.5"L), 50 Count

WCV2QT100 – (11"W x 12.5"L), 100 Count

WCV33R – Roll (11"W x 33'L)

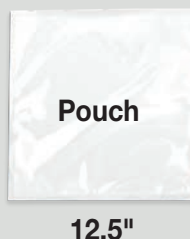
WCV66R – Roll (11"W x 66'L)

## Thickness 3 MiL



11" Pouch

7"



11" Pouch

12.5"



11" Roll

33'



11" Roll

66'



## Handheld Vacuum-Sealing System

### WVS50

- Seal up to 50 bags on one full charge
- Heavy-duty, NiMH quick-charge battery
- Includes: (25) 1-quart and (25) 1-gallon bags
- Additional 1 quart, 1 gallon and 2-gallon bags sold as accessories

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

CEC, ETL Sanitation





### Season & Seal

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



### Sous Vide

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



### Sear & Savor

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



WSV16



WSV25

## Thermal Circulators

- 5 programmable memory stations and 99-hour timer
- Temperature accuracy of  $\pm .5^{\circ}\text{C}/1^{\circ}\text{F}$
- Integrated hose system to easily and safely remove water from reservoir
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- All-stainless steel construction
- Temperature range from  $95^{\circ}\text{F} - 194^{\circ}\text{F}$  ( $35^{\circ}\text{C} - 90^{\circ}\text{C}$ )

120V, 1560W, 5-15P Ⓢ

cETLus, ETL Sanitation

WSV16 – 16 liters (4.2 gallons)

WSV25 – 25 liters (6.6 gallons)



## Pasta Cooker & Rethermalizer

### WPC100

- 12.4L (13.1 qt.) max water capacity
- Cook up to 4 pounds of fresh or frozen pasta in minutes
- 4 round and 2 rectangular baskets included
- Durable stainless steel construction
- Stainless steel tubular heating elements for quick heat-up
- Reaches a rolling boil in under 25 minutes
- Drain and Refill valves located in front for easy access
- Unit can be used as a stand-alone or plumbed in

240V, 3600W, 6-20P ⓘ

Limited One Year Warranty

cULus, NSF



### Accessories included



#### WPC100RB

4 Round  
Baskets:

Cook .5 lb. in each



#### WPC100LB

2 Rectangular  
Baskets:

Cook 2 lb. in each



#### CAC157

Hose Assembly  
to easily drain  
water from unit





## Heavy-Duty Cast-Iron Panini Grills

- Compact, large and dual, Italian-style panini grills
- Cooking surface is 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

Limited One Year Warranty

cULus, NSF

| MODEL     | SURFACE                | SIZE          | ELECTRICAL POWER     |
|-----------|------------------------|---------------|----------------------|
| WPG150/T  | Ribbed                 | 9.75" x 9.25" | 120V, 1800W, 5-15P Ⓢ |
| WFG150/T  | Flat                   | 9.75" x 9.25" | 120V, 1800W, 5-15P Ⓢ |
| WPG150B/T | Ribbed                 | 9.75" x 9.25" | 208V, 2400W, 5-20P Ⓢ |
| WPG250/T  | Ribbed                 | 14.5" x 11"   | 120V, 1800W, 5-15P Ⓢ |
| WFG250/T  | Flat                   | 14.5" x 11"   | 120V, 1800W, 5-15P Ⓢ |
| WDG250/T  | Ribbed Top/Flat Bottom | 14.5" x 11"   | 120V, 1800W, 5-15P Ⓢ |
| WPG250B/T | Ribbed                 | 14.5" x 11"   | 208V, 2800W, 5-20P Ⓢ |
| WFG275/T  | Flat                   | 14" x 14"     | 120V, 1800W, 5-15P Ⓢ |
| WPG300/T  | Ribbed                 | 17" x 9.25"   | 240V, 3200W, 6-20P Ⓢ |
| WFG300/T  | Flat                   | 17" x 9.25"   | 240V, 3200W, 6-20P Ⓢ |
| WDG300/T  | Ribbed and Flat        | 17" x 9.25"   | 240V, 3200W, 6-20P Ⓢ |



**Reprogrammable Countdown  
Timer Versions Available  
For All Panini Grills  
(T Models)**

## 14" and 24" Electric Countertop Griddles

- Brushed stainless steel construction
- Adjustable thermostat to 570°F
- ½" stainless steel grilling surface
- Large drip trough

Limited One Year Warranty

ETLus, NSF

### WGR140X

- Large, 14" x 16" grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more

120V, 1800W, 5-15P Ⓢ

**WGR140X**

### WGR240X

- Extra-large, 24" x 16" grilling surface – perfect for larger items such as quesadillas, omelets and pancakes

240V, 3300W, 5-20P Ⓢ

**WGR240X**



## Heavy-Duty Single-Deck Pizza Oven

### WPO500

- Ceramic pizza deck holds 18" diameter pizza
- Cook fresh or frozen dough
- Temperature up to 800°F/426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with light
- Independent ON/OFF switches for top and bottom heating elements
- Manual 30-minute timer with audible alert
- Includes one ceramic pizza stone
- Stackable oven with 4" adjustable legs



Limited One Year, On-Site Warranty  
cULus, NSF



WPO500



**Units Are Stackable.  
No Stacking  
Kit Required.**

## Double-Deck Pizza Ovens

### WPO700 – Single Door

### WPO750– Double Door

- Ceramic pizza decks hold 18" diameter pizzas
- Cook fresh or frozen dough
- Temperature up to 800°F/426°C
- Stainless steel exterior with full insulation
- Aluminized steel interior with lights
- Includes two ceramic pizza stones
- 30-minute timers with audible alerts
- 4" adjustable legs

**WPO700** – Independent ON/OFF switches for top and bottom heating elements (center element is shared)

**WPO750** – Two independent chambers with their own deck controls can operate at different temperatures simultaneously

– ON/OFF controls for top and bottom elements in each chamber

240V, 3200W, 6-20P Ⓢ

Limited One Year, On-Site Warranty  
cULus, NSF



WPO700



WPO750



## Medium-Duty Single-Deck Pizza Oven

**WPO100**

- Ceramic pizza deck fits a 14" pizza
- 3.5-inch-high chamber opening
- Temperature settings from 280°F – 600°F
- 15-minute timer
- Power ON/OFF switch with indicator light
- Tempered glass door and oven light let you monitor the cooking process
- Removable pizza deck for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning the deck without damaging the ceramic

120V, 1800W, 5-15P ⓘ

Limited One Year Warranty

UL, NSF



Unit is stackable:  
WPO100KIT  
Stacking Kit



## Medium-Duty Double-Deck Pizza Oven

**WPO350**

- Ceramic pizza decks fit 14" pizzas
- 3.5-inch-high chamber openings
- Temperature settings from 280°F – 600°F
- 15-minute timers
- Power ON/OFF switches with indicator lights
- Tempered glass doors and oven lights let you monitor the cooking process
- Removable pizza deck(s) for easy cleaning
- Includes a cleaning brush with heavy-duty bristles for cleaning decks without damaging the ceramic
- Double oven features adjustable legs to set height to the proper level for your space

240V, 3500W, 6-20P ⓘ

Limited One Year Warranty

cULus, NSF



**CAC105**

Heavy-duty grill brush included with all pizza ovens





## Commercial Medium- and Heavy-Duty Microwave Ovens

- 10 programmable memory pads; 100 programmable settings
- Stainless steel construction
- Programmable and manual operations
- Touch control keypad with Braille
- Interior oven light
- 60-minute max cook time
- 3-stage cooking, 5 power levels

Limited One Year Warranty

cULus, FCC, ETL Sanitation

**WMO90** – .9 cubic feet,  
120V/1000W 5-15P (i)

**WMO120** – 1.2 cubic feet,  
208/230V/1800W  
(Dual Magnetrons) 6-15P (i)



**WMO120**

**WMO90**

## Quarter- and Half-Size Convection Ovens

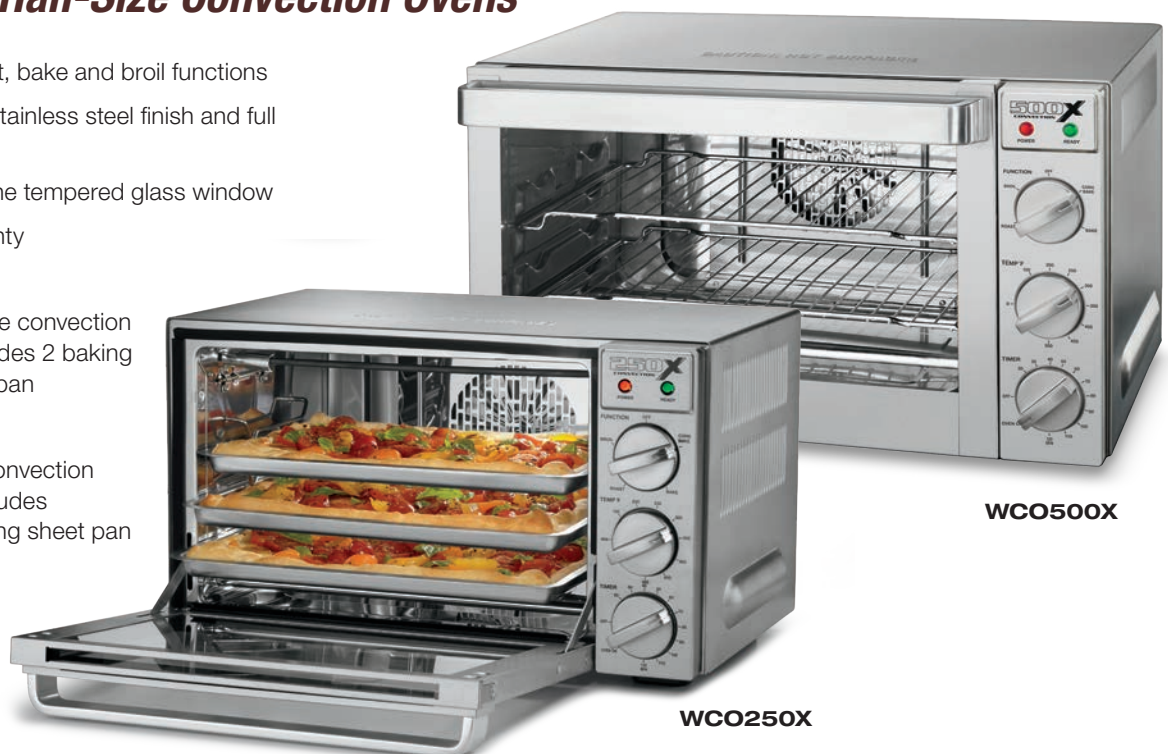
- Convection bake, roast, bake and broil functions
- Heavy-duty, brushed stainless steel finish and full stainless steel interior
- Clear-view, double-pane tempered glass window

Limited One Year Warranty

cULus, NSF

**WCO250X** – Quarter-size convection oven, .9 cubic feet, includes 2 baking racks and baking sheet pan  
120V, 1700W, 5-15P (i)

**WCO500X** – Half-size convection oven, 1.5 cubic feet, includes 3 baking racks and baking sheet pan  
120V, 1700W, 5-15P (i)



**WCO500X**

**WCO250X**



**Single  
Deep Fryer**



**Double  
Deep Fryer**



## 10- & 15-lb. Countertop Electric Deep Fryers WDF1000, WDF1500B/WDF1550

- Includes 1 large fry basket, 2 twin fry baskets, 1 night cover
  - 30-minute timer and variable temperature control up to 390°F
- Limited One Year Warranty  
UL, NSF

## 10- & 15-lb. Countertop Electric Double Deep Fryers WDF1000D/WDF1000BD, WDF1500BD/WDF1550D

- Includes 1 large fry basket, 4 twin fry baskets, 2 night covers
  - 30-minute timers and variable temperature controls up to 390°F
- Limited One Year Warranty  
UL, NSF

## 8.5-lb. Deep Fryers

### WDF75RC/WDF75B

- Includes 2 twin fry baskets
- 30-minute timer and variable temperature control up to 390°F

Limited One Year Warranty  
UL, NSF



| MODEL     | CAPACITY          | ELECTRICAL POWER         |
|-----------|-------------------|--------------------------|
| WDF75RC   | 3 lb. (per unit)  | 120V, 1800W Ⓢ 5-15P      |
| WDF75B    | 3 lb. (per unit)  | 208V, 2700W Ⓢ 6-15P      |
| WDF1000   | 10 lb. (per unit) | 120V, 1800W Ⓢ 5-15P      |
| WDF1500B  | 15 lb. (per unit) | 208V, 3300W Ⓢ 5-20P      |
| WDF1550   | 15 lb. (per unit) | 240V, 3840W Ⓢ 5-20P      |
| WDF1000D  | 10 lb. (per unit) | 120V, 1800W (x2) Ⓢ 5-20P |
| WDF1000BD | 10 lb. (per unit) | 208V, 2700W (x2) Ⓢ 5-15P |
| WDF1500BD | 15 lb. (per unit) | 208V, 3300W (x2) Ⓢ 5-20P |
| WDF1550D  | 15 lb. (per unit) | 240V, 3840W (x2) Ⓢ 5-20P |

## Heavy-Duty Conveyor Toasters



CTS1000/CTS1000CND



CTS1000B

- Heavy-duty, brushed stainless steel construction
- Power ON and Toaster Ready indicator lights
- Cool-touch side panels
- Large 2" opening accommodates thick breads and bagels
- Energy-saving Standby function

Limited One Year Warranty



CTS1000B CTS1000

| MODEL      | LISTING    | ELECTRICAL POWER     |
|------------|------------|----------------------|
| CTS1000    | UL, NSF    | 120V, 1800W, 5-15P Ⓢ |
| CTS1000CND | cULus, NSF | 120V, 1500W, 5-15P Ⓢ |
| CTS1000B   | cULus, NSF | 208V, 2700W, 6-20P Ⓢ |



## 4-Slice Heavy-Duty Toasters/Combination Toasters & Bagel Toasters



**WCT800  
Series**



**WCT850  
Series**

| MODEL    | LISTING        | CONFIGURATION                                    | SLOT SIZE | SLICES         | ELECTRICAL POWER              |
|----------|----------------|--------------------------------------------------|-----------|----------------|-------------------------------|
| WCT800   | ETLus,<br>NSF  | 4-slice standard                                 | 1⅝" wide  | 300<br>per hr. | 120V, 2200W, 5-20P ☺          |
| WCT800RC |                |                                                  |           |                | 120V, 1800W, 5-15P ☺          |
| WCT805   | cETLus,<br>NSF | 4-slice standard                                 | 1½" wide  | 380<br>per hr. | 208/240V, 2028/2700W, 6-15P ☺ |
| WCT805B  |                |                                                  |           |                | 208/240V, 2028/2700W, 6-20P ☺ |
| WCT850   | cETLus,<br>NSF | 4-slice<br>switchable<br>bread/bagel<br>controls | 1½" wide  | 360<br>per hr. | 208V, 2800W, 6-20P ☺          |
| WCT850RC |                |                                                  |           |                | 120V, 1800W, 5-15P ☺          |
| WCT855   |                |                                                  |           |                | 240V, 2700W, 6-15P ☺          |

- Uniformly toast regular bread, Texas toast, frozen waffles and many other foods
  - Easily replaceable industrial heating plates
  - Electronic browning controls and carriage control lift levers
  - Dishwasher-safe crumb tray
- Limited One Year Warranty



**WCT704**

**WCT702**

## 2- or 4-Slice Light-Duty Toasters

- Durable mirror finish, chrome-plated steel construction
  - Self-centering bread rack for thinly sliced breads
  - Great for bagels and thickly sliced breads
  - Easy Touch™ control and LED indicators: Defrost, Reheat and Cancel
  - Rotary dial browning level control
  - Quick-clean pullout crumb tray
- Limited One Year Warranty

| MODEL  | LISTING        | CONFIGURATION                         | SLICES                | ELECTRICAL POWER               |
|--------|----------------|---------------------------------------|-----------------------|--------------------------------|
| WCT702 | ETLus,<br>NSF  | 2-slice, extra-wide<br>1⅜" slots      | 2-slice               | 120V, 1800W,<br>60 Hz, 5-15P ☺ |
| WCT704 | cETLus,<br>NSF | 2 extra-long,<br>extra-wide 1⅜" slots | 2-large<br>or 4-slice | 120V, 1500W,<br>60 Hz, 5-15P ☺ |



## 4-Slice Medium-Duty Toaster

- Brushed chrome steel housing
  - Four extra-wide 1⅜" slots, great for bagels
  - Up to 225 slices per hour
  - Electronic browning controls
  - Four self-centering bread racks
  - Quick-clean pullout crumb tray
- Limited One Year Warranty

| MODEL     | LISTING     | ELECTRICAL POWER            |
|-----------|-------------|-----------------------------|
| WCT708    | ETLus, NSF  | 120V, 1800W, 60 Hz, 5-15P ☺ |
| WCT708CND | cETLus, NSF | 120V, 1500W, 60 Hz, 5-15P ☺ |

## Single Light-Duty Induction Range

- Induction cooking: fast, safe and efficient
- Easy-touch controls for adjusting power settings
- 10 power settings
- Cooking temperature reaches up to 450°F/232°C
- Accepts minimum pan size of 4 inches in diameter, cooking surface 11.5" x 11.75"
- 3-hour digital timer
- Durable, tempered glass surface
- Stainless steel top-housing construction
- Compatible cookware and no-pan detection
- Lightweight and portable countertop cooking surface

120V, 1800W, 1-15P ⓘ

Limited One Year Warranty

cETLus, NSF



WIH200

## Single and Double Heavy-Duty Induction Ranges

- Low-profile case provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott Glass® ceramic glass surface
- Elegant: Easy-touch controls, all-stainless steel construction and blue LCD display
- Small object/empty pan detection
- Features a 10-hour countdown timer
- 12 temperature settings (120°F to 500°F)

Limited One Year Warranty

cETLus, NSF

**WIH400** – 120V, 1800W, 5-15P ⓘ

**WIH400B** – 208/240V, 2900/3300W, 6-15P ⓘ ⓘ

**WIH800** – 208/240V, 3600W, 6-15P ⓘ ⓘ



WIH400/WIH400B

WIH800

Innovative step design provides safe and easy access to the rear burner while the front burner is in use.  
(WIH800)



## Single and Double Burners

- Heavy-duty, cast-iron burner plates
- Independent, adjustable thermostats with Ready indicator lights
- Brushed stainless steel housing
- Nonslip rubber feet

120V, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cULus, NSF

**WEB300** – 1300W large plate

**WDB600** – 1800 total watts: 1300W large plate for fast cooking, and 500W small plate for simmering and warming



WEB300



WDB600



## Single/Double Belgian Waffle Makers

### WW180 – Single

- Produces up to 25, 1"-thick Belgian waffles per hour
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



WW180

### WW200 – Double

All the same features as WW180 with addition of:

- Produces up to 50, 1"-thick Belgian waffles per hour
- Unique, space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy

120V, 1400W,

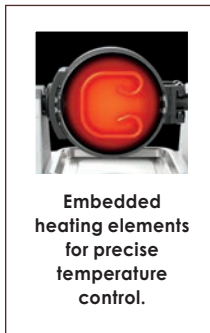
60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



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



Embedded heating elements for precise temperature control.



WW200

## Single/Double Classic Waffle Makers

### WWD180 – Single

- Produces up to 35, 5/8"-thick waffles per hour
- Heavy-duty die-cast housing
- 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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF

### WWD200 – Double

All the same features as WWD180 with addition of:

- Produces up to 60, 5/8"-thick waffles per hour
- New space-saving vertical design with independent Ready light

120V, 1300W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



WWD180

WWD200

## Side-By-Side Single & Double Belgian Waffle Makers

**WW250X/WW250BX – Single**  
**WW300BX – Double**

- Dual-carriage design
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

Limited One Year Warranty

**WW250X** – Produces up to 50,  
1"-thick Belgian waffles per hour

**WW250BX** – Produces up to 60,  
1"-thick Belgian waffles per hour

**WW300BX** – Produces up to 75+,  
1"-thick Belgian waffles per hour



**WW250X/WW250BX**



**WW300BX**

| MODEL   | LISTING     | ELECTRICAL POWER            |
|---------|-------------|-----------------------------|
| WW250X  | ETLus, NSF  | 120V, 2400W, 60 Hz, 5-20P ⓘ |
| WW250BX | ETLus, NSF  | 208V, 2700W, 60 Hz, 6-15P ⓘ |
| WW300BX | cETLus, NSF |                             |



## 16" Electric Crêpe Maker

- Large 16" cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Extra value! NSF-approved batter spreader and spatula included!

Limited One Year Warranty

UL, cULus, NSF

**WSC160X** – 120V, 1800W, 5-15P ⓘ

**WSC165BX** – 208/240V, 2170/2880W, 6-15P ⓘ



## Single/Double Waffle Cone Makers

### WWCM180 – 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

Limited One Year Warranty

cETLus, NSF

120V, 1200W, 60 Hz, 5-15P ⓘ



### WWCM200 – Double

All the same features as WWCM180 with addition of:

- Up to 120 waffle cones per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy

120V, 1400W, 60 Hz, 5-15P ⓘ

| Included                                                                           | Optional Accessories                                                                |                                                                                      |
|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
|  |  |  |
| CAC121 – Rolling and Forming Tool                                                  | CAC121S – Small Rolling and Forming Tool                                            | CAC122 – Waffle Bowl Forming Tool                                                    |



## Gelato Panini Press WICSP180

- 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

Limited One Year Warranty



Cut bun in half and add gelato.



Set gelato panini into press and cook.



Cut and serve.





## Single Mini Belgian Waffle Maker

WMB400

- Produces up to 100, 1"-thick mini Belgian waffles per hour
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Embedded heating elements for precise temperature control
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF



## Bubble Waffle Maker

WBW300

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

120V, 1200W, 60 Hz, 5-15P ⓘ

Limited One Year Warranty

cETLus, NSF





# Food Dehydrator

WDH10

- 10-tray commercial food dehydrator
- Stainless steel housing
- Clear-view glass door for monitoring dehydrating process
- 15.3-inch by 13.2-inch mesh racks
- Total dehydrating surface area of 14 square feet
- Rear-mounted airflow system
- Digital LED display with capacitive touch controls
- Adjustable temperature range: 90°F–176°F (32°C–80°C)
- View temperature in °F or °C
- Set timer up to 40 hours
- 5 memory stations for setting and storing unique programs

Limited One Year Warranty

120V, 800W, 6 amps, 60 Hz, 5-15P ⓘ

cULus, NSF



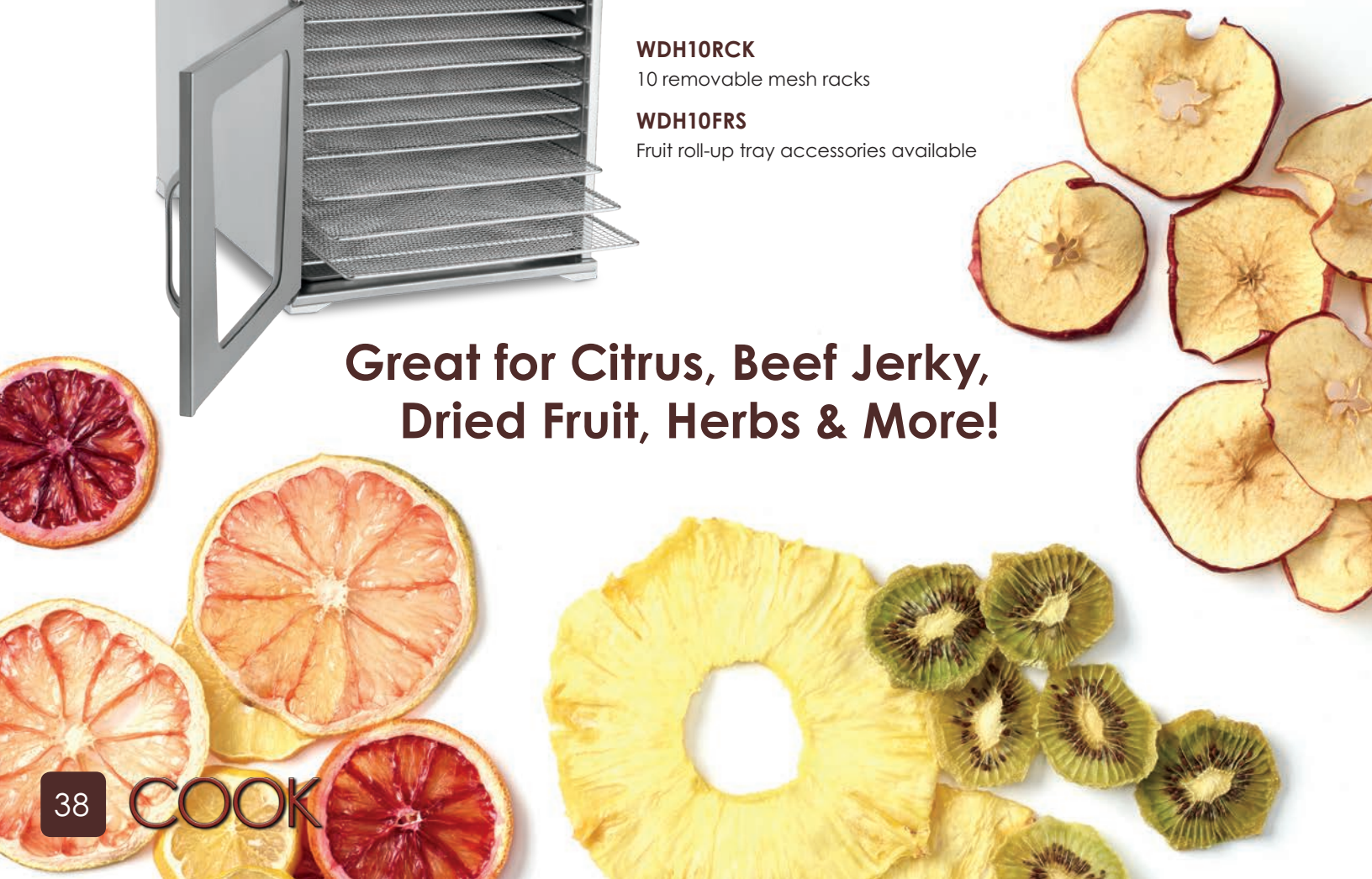
**WDH10RCK**

10 removable mesh racks

**WDH10FRS**

Fruit roll-up tray accessories available

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





## 10-Gallon Hot Water Dispenser

WWB10G

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Automatic water refill or pour-over capability
- Heat 10 gallons in 3 hours
- All-stainless steel construction
- Tomlinson® No-Drip® tap operation\*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Knuckle guard for safe operation during dispensing

120V, 1800W, 60 Hz, 5-15P ⚡

Limited One Year Warranty

cTUVus, NSF



## Commercial Coffee Urns

WCU Series

- Brushed stainless steel housing
- Commercial grade, nonstick coated heater
- Dual heater system for brewing and keeping warm at optimal temperatures
- ON/OFF lighted power switch and Ready indicator light
- Boil-dry protection with auto reset

120V, 1500W, 5-15P ⚡

Limited One Year Warranty

cETLus, NSF

**WCU30** – 30-cup capacity

**WCU55** – 55-cup capacity

**WCU110** – 110-cup capacity



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



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