WARING COMMERCIAL

BLEND PREP COOK BREW

2021 PRODUCT CATALOG

GARBHO
RESTAURANTES • BARES • HOTELES
GRUPO ABASTECEDOR

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.

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GREEN SMOOTHIE BOWL

INGREDIENTS

1½ cups unsweetened almond milk
2 cups spinach, frozen
½ avocado
1 medium banana, frozen
1 cup fruit of choice, frozen
chia seeds
ground almonds
optional add-ins:
– protein powder
– bee pollen
– collagen peptides

CORE EQUIPMENT

MX1200XTX XTREME Variable Speed Blender
[to blend into smoothie bowl]

CROSSOVER EQUIPMENT

WCO250X Convection Oven
[to roast the almonds]

WFP16SCD 4-Quart Food Processor
[to chop almonds]

Click here for full recipe.

BLEND

Proudly Made in the USA.*

Waring has been developing its blenders in the USA for over 80 years. A dedicated team of expert engineers continues to develop products, manufacture parts, and assemble our extensive line of blenders.

ISO 9001 Certified

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

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WARING COMMERCIAL BLEND

BLENDERS FOR EVERY NEED

	CB15 Series	MX Series	Torq Series	Blade Series	BB155 Series
	Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders	Heavy-Duty Food & Beverage Blenders	Medium/Heavy-Duty Food & Beverage Blenders	Light/Medium-Duty Bar Blenders	Light-Duty Bar Blenders
MOTOR POWER					
	3¾ Ⓟ HP	3½ Ⓟ HP	2 HP	1 HP	¾ HP
CYCLES PER DAY					
	100+	75+	50–74	25–49	1–25
CONTROL PANEL FEATURES					
	3 control panel options, including LO/MED/HI/PULSE, 3-minute countdown timer, and variable speed	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 switch, electronic touchpad controls, or touchpad control with timer	2-speed toggle switch
CONTAINER CAPACITY/JAR OPTIONS					
	1-gallon copolyester or stainless steel (also available with easy-pour spigot)	64 oz. or 48 oz. stackable copolyester or 64 oz. stainless steel	64 oz. or 48 oz. copolyester or 64 oz. or 48 oz. stainless steel	48 oz. stackable copolyester or 48 oz. stainless steel	44 oz. copolyester or 32 oz. stainless steel
USAGE AND APPLICATION TYPE					
	Ultra-heavy-duty food and beverage prep	Heavy-duty food and beverage prep	Medium/heavy-duty food and beverage prep	Light/medium-duty beverage prep	Light-duty 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	Smoothie Shops, Coffee Shops, Bars	Coffee Shops, Bars
RECOMMENDED APPLICATIONS					
	Food Products, Refried Beans, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies and more	Food Products, Dressings, Salsas, Sauces, Soups, Doughs, Desserts, Smoothies Ice Cream Drinks, Frozen Fruit Smoothies, Iced Coffee Drinks, Frozen Drinks & Cocktails	Food Products, Dressings, Salsas, Sauces, Soups, 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
MADE IN THE USA!*					

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

Ultra-Heavy-Duty One-Gallon Food & Beverage Blenders

CB15 Series

NEW

CB15VP

BPA FREE — All materials that come in contact with food.

Made in the USA

The Waring® CB15P has your back when it comes to ultra-heavy-duty blenders, making 100+ drinks per day. Chop, mix and shred large loads that need long blending times with a powerful 3.75 HP motor and electronic keypad controls. The stackable, clear, 3.8 L, BPA-free copolyester container makes storage easy.

Clean and Easy

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

watch video

CAC170
1-gallon (stackable) copolyester container

CAC72
1-gallon stainless steel container

Also Available with Easy-Pour Spigot

Designed for school smoothie programs!

Removable & easy to clean

NSF certified

Jar with spigot (CAC125)

Extra spigots available (CAC126)

- Heavy-duty, 3¾ 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

Limited 3-Year Motor Warranty, 2-Year Parts and Labor

120V, 60 Hz, 5-15P

cETLus, NSF

MODEL	CONTROL PANEL	CONTAINER
CB15	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15P		1-gallon copolyester
CB15SF		Stainless steel with easy-pour spigot
CB15V	Electronic membrane panel with variable speed control dial and PULSE	Stainless steel
CB15VP		1-gallon copolyester
CB15VSF		Stainless steel with easy-pour spigot
CB15T	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	Stainless steel
CB15TP		1-gallon copolyester
CB15TSF		Stainless steel with easy-pour spigot

CB15

3 Control Panel Options

CB15/CB15P
3 speeds and PULSE

CB15V/CB15VP
Variable speed control dial

CB15T/CB15TP
3-minute electronic timer

*Made in the USA with US and foreign parts

Heavy-Duty Food & Beverage Blenders

MX Series

MX1500XTX

MX1000XTXP

MX1100XTS

- 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

120V, 60 Hz, 5-15P

Limited Three-Year Motor and Two-Year Parts and Labor Warranty

cTUV, 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 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.

5 Control Panel Options

MX1000

MX1050

MX1100

MX1200

MX1300/MX1500

Heavy-Duty Food & Beverage Variable Speed Blender

MX1200XTX

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 1,000 to 20,000 RPM

Dual PULSE feature includes variable PULSE and MAX PULSE at 30,000+ RPM

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XPREPDIS Display

For Waring® Commercial XPrep® Series

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All WARING COMMERCIAL XTREME units are available with the following jars, sound enclosures and displays.

CAC93X
48 oz.
copolyester
Raptor® jar

CAC95
64 oz.
copolyester
Raptor® jar

CAC90
64 oz.
stainless steel
container

SE500
Small sound
enclosure for
48 oz. container

SE1000
Large sound
enclosure for
64 oz. container

Optional Color-Coded Jars

The Raptor® 64-ounce and 48-ounce BPA-free copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.

CAC95-03 YELLOW 64 oz.
CAC93X-03 YELLOW 48 oz.
CAC95-06 BLUE 64 oz.
CAC93X-06 BLUE 48 oz.
CAC95-10 PURPLE 64 oz.
CAC93X-10 PURPLE 48 oz.
CAC95-12 GREEN 64 oz.
CAC93X-12 GREEN 48 oz.
CAC95-28 ORANGE 64 oz.
CAC93X-28 ORANGE 48 oz.

MXXTDS Display

For all blenders in Waring Commercial Xtreme® Series

3TBDIS Display

For displaying Light, Medium and Heavy-Duty Blenders. Contact Waring for custom display.

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

cETL, NSF

watch video

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

TBB175

Stackable jars for easy storage

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

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

TBBDIS Display

For Waring® Commercial Torq 2.0 Series

3 Control Panel Options

TBB145

TBB160

TBB175

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BLADE Light/Medium-Duty Bar Blenders

- 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

cTUVus, NSF

watch video

BB340S

BB300

BB320

CAC132
Copolyester jars are stackable for easy storage

CAC138
Stainless steel jar

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

3 Control Panel Options

BB300

BB320

BB340

Light-Duty Bar Blenders
BB155 / BB155S

- ¾ HP, 2-speed commercial motor
- Rugged, 2-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

watch video

CAC134
44 oz. BPA-free copolyester container

CAC135
32 oz. stainless steel container

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

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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

WSB50 WSB55 WSB60 WSB65 WSB70

Universal power pack fits all shafts and whisk attachments.

WSB50
12" Shaft
10 Gallons/40-Quart Capacity

WSB55
14" Shaft
15 Gallons/60-Quart Capacity

WSB60
16" Shaft
25 Gallons/100-Quart Capacity

WSB65
18" Shaft
35 Gallons/140-Quart Capacity

WSB70
21" Shaft
50 Gallons/200-Quart Capacity

750 WATT – 1 HP MOTOR THROUGHOUT BIG STIX® LINE

WSB02A

Display available 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.

Big Stix® Shafts

WSB50ST – 12 inch
WSB55ST – 14 inch
WSB60ST – 16 inch
WSB65ST – 18 inch
WSB70ST – 21 inch

Patented fully sealed blending shaft.

NSF approved and dishwasher safe

Big Stik® Heavy-Duty Whisk
WSBPPW

- 1 HP heavy-duty motor
- 750W variable-speed motor – 1,800 RPM on HIGH with whisk
- Mash 50 lb. of cooked potatoes in under a minute!
- Continuous ON feature
- User-replaceable couplings on power pack and whisk attachment
- Die-cast gears for optimal performance
- Rubberized comfort grip and patented second handle for safe and controlled operation
- 10" stainless steel whipping paddles

120V, 60 Hz, 5-15P

Limited One-Year Warranty

cETLus, ETL Sanitation

Bowl Clamp WSBBC

Allows hands-free operation.

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

Wall Hook WSB01

Convenient storage for immersion blender while not in use.

Fits entire Big Stix® Heavy-Duty Immersion Blender line.

Whisk Attachment WSB2W

10" stainless steel whipping paddles.

Fits entire Big Stix® Heavy-Duty Immersion Blender line.

User-replaceable coupling.

Die-cast gears for optimal performance.

ETL Sanitation

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Cordless Immersion Blender
WSB38X/WSB38X2

Powerful. Portable. Versatile.

watch video

- 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-quart) 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 included

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

WSB38XDIS
Display Available

(Nonworking unit included with display)

Quik Stik® Series
Light-Medium Duty Immersion Blenders

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
- All-purpose stainless steel blade
- 3-gallon, 12-quart mixing capacity

120V, 100W, 60 Hz, 5-15P

Limited One-Year Warranty

cULus, 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, 5-15P

Limited One-Year Warranty

cETLus, NSF

WSB33X

WSB40

Available displays

WSB33DS
(Unit not included with display)

WSB40DS
(Unit not included with display)

WARING COMMERCIAL BLEND IMMERSION BLENDERS 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 7,500–18,000 RPM	2 Speeds 1,300–18,000 RPM	Variable Speed 5,000–13,000 RPM	Variable Speed 7,000–18,000 RPM
USAGE AND APPLICATION TYPE	Light Duty	Medium Duty	Medium Duty	Heavy Duty, High Volume
RECOMMENDED APPLICATIONS	Dressings, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade			Heavy food production, mixing and whipping, frostings, batters, dressings, syrups, soups, purées, sauces, mayonnaise, whipped cream, guacamole, salsa, tapenade
WARRANTY	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty

The Waring® Commercial Heavy-Duty Drink Mixer Series

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

watch video

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 will prove to be the solution the industry is in search of.

- Independent high-performance, 1 peak HP motors are user-replaceable for continued operation
- Each motor 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
- **BONUS: Stainless steel malt beverage cups included**

120V, 60 Hz, 5-15P

Limited One-Year Warranty

NSF, cTUVus

10-minute countdown timer with 3 speeds and pulse

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

Wagon wheel agitagor (sold separately).

Solid and butterfly agitator for each spindle (included).

Models

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

Accessories

MODEL	DESCRIPTION	APPLICATIONS
CAC112	Solid Agitator	For hard ice creams and aerating for increased yield (included)
CAC123	Butterfly Agitator	For softer ice creams and mix-ins (included)
036627	Wagon Wheel Agitator	For the toughest of mixes (not included)

WDM120TX
1 HP

WDM360TX
3 HP

WDM240TX
2 HP

Wall-Mount Drink Mixer
DMC180DCA

- High-performance, 1 peak HP, 2-speed commercial motor
- Space-saving design
- Fully automatic START/STOP operation
- Heavy-duty steel motor housing

120V, 60 Hz, 5-15P

Limited One-Year Warranty

cETLus, NSF

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STEAK TACOS

INGREDIENTS

1 dozen flour tortillas
10 oz. prime NY strip steak
2 cleaned ears of corn
1 pint cherry tomatoes
4 bell peppers (2 red and 2 yellow)
Pico de Gallo:
8 ripe Roma tomatoes
1 large red onion
4 limes
1 bunch cilantro leaves (washed)
½ tsp. cumin
salt and pepper to taste

CORE EQUIPMENT

WFP16SCD 4-Quart Food Processor
[to slice peppers, dice for pico de gallo and to purée the guacamole]

CROSSOVER EQUIPMENT

WSC300 XPress™
[to cook or warm tortillas]

WPG250 Panini Grill
[to cook steak]

WIH400 Induction Burner
[to boil water for corn]

WCO250X Convection Oven
[to cook cherry tomatoes]

Click here for full recipe.

PREP

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PATENTED LIQUILOCK® SEAL SYSTEM

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.

Best Warranty in the Industry!*

Dependable and built to last, every Waring® Food Processor comes with a limited five-year motor warranty and two-year parts and labor warranty.

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*For commercial countertop electric cutter mixer bowl/continuous-feed food processors

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

FP2200

- High-performance, ¾ 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

cULus, NSF

Best warranty in the industry!**
Limited Five-Year Motor and Two-Year Parts and Labor

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.

watch video

- 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

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

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 – ¼"

WFP16S24
8mm – 5/16"

Grating Disc

WFP16S16

WFP16SCDDIS
(Units not included with display)

Standard accessories included with FP2200

S-Blade
CAF31A

3/16" Shredding Disc
CAF20

⅛" Slicing Disc
CAF12

½" Slicing Disc
CAF18

½" Dicing Disc
CAF24

¾" x ½" Dicing Disc
CAF25

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

GARBHO
RESTAURANTES • BARES • HOTELES
GRUPO ABASTECEDOR

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

WFP14SC

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

- Large, 3.5-quart, virtually unbreakable, clear-view, space-saving cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 1 HP commercial motor
- Continuous-feed chute for large-volume processing
- 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
- Extra-large feed hopper reduces prep time

120V, 60 Hz, 5-15P

UL, ETL Sanitation

Best warranty in the industry!**
Limited Five-Year Motor, Two-Year Parts and Labor

Large, 3.5-Quart Cutter Mixer Bowl Included

Standard accessories included with WFP14SC Food Processor

Grating Disc
Nuts, spices, cheeses and more
WFP143

Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12

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

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

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

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

WFP16S

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.

- 4-quart, virtually unbreakable, clear-view cutter mixer bowl with LiquiLock® Seal System for processing liquids
- 2 HP* 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

watch video

120V, 60 Hz, 5-15P

ETL, ETL Sanitation

Best warranty in the industry!**
Limited Five-Year Motor, Two-Year Parts and Labor

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

Optional Accessories

Grating Disc
WFP16S16

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

WFP16DIS
(Units not included with display)

Standard accessories included with WFP16S Food Processor

Sealed & Locked Whipping Disc
Quickly whips creams and butters
WFP16S11

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

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

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

Additional discs available.

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GRUPO ABASTECEDOR

3.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP14S/WFP14SW

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

- Large, 3.5-quart, 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
- High-performance, 1 HP commercial motor

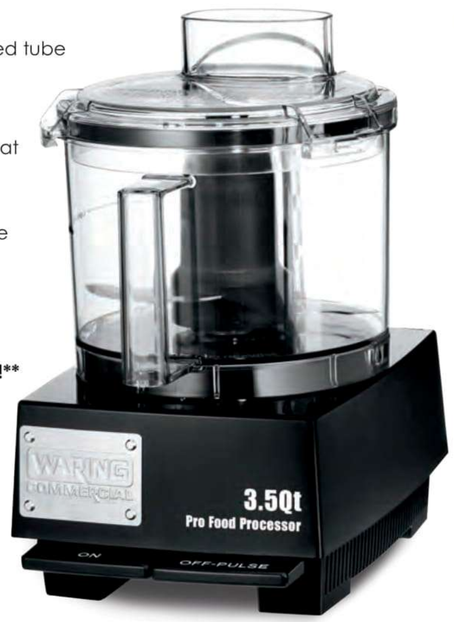
WFP14S
- Includes an extra-large feed tube to reduce prep time

WFP14SW
- Includes a space-saving, flat cutter mixer bowl lid
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P

UL, ETL Sanitation

Best warranty in the industry!**
Limited Five-Year Motor,
Two-Year Parts and Labor



WFP14SW

WFP14S

Standard accessories included with WFP14S Food Processor

Grating Disc
Nuts, spices, cheeses and more
WFP143

Reversible Shredding Disc
Cheeses, vegetables and more
WFP14S12

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

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

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

2.5-Quart LiquiLock® Seal System Bowl Cutter Mixer Food Processor

WFP11S/WFP11SW

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

- Large, 2.5-quart, 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
- High-performance, ¾ HP commercial motor

WFP11S
- Includes an extra-large feed tube to reduce prep time

WFP11SW
- Includes a space-saving, flat cutter mixer bowl lid
- Comes with patented, sealed and locked S-blade and whipping disc only

120V, 60 Hz, 5-15P

UL, ETL Sanitation

Best warranty in the industry!**
Limited Five-Year Motor,
Two-Year Parts and Labor

WFP11SW

WFP11S

Standard accessories included with WFP11S Food Processor

Grating Disc
Nuts, spices, cheeses and more
WFP113

Reversible Shredding Disc
Cheeses, vegetables and more
WFP11S6

Patented Adjustable Slicing Disc (1–6mm)
Fruits, vegetables and more
WFP11S4

Patented Sealed & Locked S-Blade
Chopping, puréeing and emulsifying
WFP11S1

Sealed & Locked Whipping Disc
Whips creams, butters and more
WFP11S5

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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

Limited One-Year Warranty

120V, 60 Hz, 5-15P

cULus

3-Cup Electric Power Grinder – Wet/Dry
WSG60

- High-performance, 1 HP commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 3-cup capacity
- Upper housing safety interlock
- PULSE actuation to easily manage consistency of grind
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids

watch video

750W, 120V, 60 Hz, 5-15P

Limited One-Year Warranty

ETLus, NSF

1-Cup Electric Spice Grinder
WSG30

- Finely grinds cinnamon sticks, nutmeg, peppercorns and much more in seconds
- High-performance, commercial-grade motor – 19,000 RPM
- Heavy-duty brushed stainless steel housing with safety interlock lid
- PULSE actuation to easily manage consistency of grind
- Includes 3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades

175W, 120V, 60 Hz, 5-15P

Limited One-Year Warranty

cETLus, NSF

WARING COMMERCIAL PREP FOOD PROCESSORS 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	17,250	Dry: 6 quarts (5.7 liters) Wet: 2.5 quarts (2.37 liters)	S-Blade ⅛" Slicing Disc ½" Slicing Disc 3/16" Shredding Disc ½" Dicing Disc ¾" Dicing Disc	• Slicing (cucumbers)[t] 1400 lb/1275 qt • Shredding (carrots)[t] 1025 lb/1050 qt • Dicing (tomatoes)[t] 950 lb/425 qt • Chopping (meat) 585 lb • Kneading (bread dough) 200 loaves* • Kneading (pie crusts) 540 pie crusts**	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP16SCD	2 HP(P)	17,250	Dry: 4 quarts (3.7 liters) Wet: 3 quarts (2.8 liters)	⅜" Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	• Slicing (cucumbers)[t] 1185 lb/1080 qt • Shredding (carrots)[t] 875 lb/900 qt • Chopping (meat) 390 lb • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 915 lb/410 qt • Whipping (heavy cream) 80 qt	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO MEDIUM-DUTY FOOD PROCESSORS

	WFP14SC	1 HP	17,250	Dry: 3.5 quarts (3.3 liters) Wet: 1.75 quarts (1.65 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 5/64" Grating Disc	• Slicing (cucumbers)[t] 875 lb/660 qt • Shredding (carrots)[t] 430 lb/450 qt • Grating (cheese) 60 lb • Chopping (meat) 360 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream) 70 qt	Limited 5-Year Motor, 2-Year Parts and Labor
	WFP11S	¾ HP	17,250	Dry: 2.5 quarts (2.3 liters) Wet: 1.25 quarts (1.2 liters)	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 5/64" Grating Disc	• Slicing (cucumbers) 540 lb/345 qt • Shredding (carrots) 200 lb/240 qt • Grating (cheese) 45 lb • Chopping (meat) 330 lb • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 240 pie crusts** • Whipping (heavy cream) 55 qt	Limited 5-Year Motor, 2-Year Parts and Labor

LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed	Cup Capacity	Accessory Bowls	Applications	Warranty
	WCG75	¾ HP	17,250	3 Cups Dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes	Limited 1-Year Warranty
	WSG60	1 HP	20,000	3 Cups Dry 1.5 Cups Wet	2	Dry spices, pastes, sauces, whipped cream, herb blends	Limited 1-Year Warranty
	WSG30	¼ HP	19,000	1 Cup (dry only)	3	Low volume dry spices: Cinnamon, nutmeg, peppercorns, cumin, sugar, rice	Limited 1-Year Warranty

* 1.5-lb loaves ** 8-inch pie crusts (P) Peak input [t] with continuous-feed chute

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GRUPO ABASTECEDOR

Heavy-Duty Pulp Eject Juice Extractor

WJX80

NEW

BPA FREE
All materials that come in contact with food.

- Heavy-duty centrifugal juice extractor with continuous pulp ejection
- 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
- Stainless steel filter basket and shredder disc expertly designed for a fantastic yield to save operators money and minimize waste
- Compact and lightweight compared to competitors in its class
- Easy to clean with all dishwasher-safe parts and included cleaning brush
- Large, 3-inch feed chute for less prep work
- Large, 12-quart pulp container
- Includes safety interlock features
- Rotating, no-drip spout reduces mess

Limited Two-Year Motor Warranty, One-Year Parts & Labor

120V, 1000W, 3600 RPM, 5-15P

cETLus, NSF

watch video

WJX80CHT

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.

WJX80DIS Display
Comes with nonworking unit.

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Medium-Duty Juice Extractor
6001C

- 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

120V, 180W, 3,600 RPM, 60 Hz, 5-15P

Limited One-Year Warranty

cULus, CSA (6001CQ)

Light-Duty Citrus Juicer
BJ120C

- Compact design creates a small-space profit center
- Quiet, powerful motor operation
- Reamer fits all citrus fruits
- Juice bowl, reamer lift off for easy cleaning
- Includes 1-liter serving container (not shown)

120V, 150W, 100 RPM, 60 Hz, 5-15P

Limited One-Year Warranty

cTUVus, NSF

Heavy-Duty Citrus Juicer
JC4000

- Quiet, heavy-duty direct-drive motor
- Stainless steel juice collector with large spout
- Sturdy polycarbonate motor housing with vibration-dampening feet
- Universal reamer juices all citrus fruits
- 1,800 RPM for maximum juice yield

120V, 375W, 1800 RPM, 60 Hz, 5-15P

Limited One-Year Warranty

cTUVus, NSF

*Made in the USA with US and foreign parts

WARING COMMERCIAL PREP

A JUICER FOR EVERY NEED

	JUICE EXTRACTORS		CITRUS JUICERS	
	Heavy-Duty Pulp Eject Juice Extractor	Medium-Duty Juice Extractor	Heavy-Duty Citrus Juicer	Light Duty Citrus Juicer
	WJX80	6001C	JC4000	BJ120C
POWER	1000W, 3,600 RPM	180W, 3,600 RPM	375W, 1,800 RPM	150W, 100 RPM
DESCRIPTION	Pulp-Eject Centrifugal Juice Extractor	Centrifugal Juice Extractor	Reamer-Style LESS PREP TIME WHEN CITRUS JUICING	Reamer-Style
USAGE AND APPLICATION TYPE	Heavy Duty	Medium Duty	Heavy Duty	Light Duty
RECOMMENDED APPLICATIONS	Apples, Beets, Carrots, Celery, Pears, Pineapples, Tomatoes, Watermelon, Citrus Fruits: Oranges, Lemons, Limes, Grapefruit		Citrus Fruits: Oranges, Lemons, Limes, Grapefruit	
WARRANTY	Limited Two-Year Motor Warranty One-Year Parts & Labor	Limited One-Year Warranty	Limited One-Year Warranty	Limited One-Year Warranty

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

watch video

WCIC25LID
See-through batch bowl lid

WCIC25PDL
Heavy-duty stainless steel mixing paddle incorporates just the right amount of air

WCIC25BWL
Removable aluminum batch bowl

2-Quart Compressor Ice Cream Maker
WCIC20

- 2-quart capacity 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, LCD display and capacitive touch controls
- "Keep Cool" feature holds ice cream at the optimal temperature when process is finished

120V, 180W, 5-15P

Limited One-Year Warranty

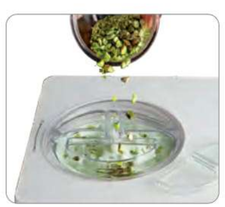
cETLus, NSF

watch video

WCIC20LID
See-through batch bowl and "mix-in" lids

WCIC20PDL
Mixing paddle incorporates just the right amount of air

WCIC20BWL
Removable aluminum batch bowl



"Mix-Ins" combine easily without interrupting the process

Removable batch bowl for easy cleaning

Chocolate Melters
WCM3/WCM6

- LCD display shows heating/ready indicator, set and probe temperatures
- Temperatures available in Fahrenheit or Celsius
- 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, only dry heat

WCM3: 3 kg/6.61 lb.
WCM6: 6 kg/13.23 lb.

120V, 125W, 5-15P

UL, NSF

Limited One-Year Warranty

watch video

WCM3

WCM6

WCM3SSPAN
1/3 size
stainless steel pan

WCM6SSPAN
1/2 size
stainless steel pan

WCMPRB
Included probe ensures the most accurate temperature reading

WCMPRBC
Probe clip included

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SERIES Luna Planetary Mixers

PLANETARY GEAR-DRIVEN MIXERS

NEW

Luna 20
WSM20L – 1 HP

Luna 10
WSM10L – ¾ HP

Luna 7
WSM7L – ½ HP

WSM10L / WSM20L

- 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 Motor Warranty, One-Year Parts & Labor

WSM10L: 10-quart stainless steel bowl, ¾ HP induction motor, 650W, 60 Hz

WSM20L: 20-quart stainless steel bowl, 1 HP induction motor, 1100W, 60 Hz

WSM7L

- Gear-driven, permanent lube transmission
- Large, 7-quart stainless steel bowl with stainless steel handle
- Heavy duty, ½ HP motor, 350W, 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 Warranty, One-Year Parts & Labor

watch video

Standard accessories included with Luna Series Mixers

Mixing Paddle
WSM7LMP
WSM10LMP
WSM20LMP

Chef's Whisk
WSM7LW
WSM10LW
WSM20LW

Dough Hook
WSM7LDH
WSM10LDH
WSM20LDH

Stainless Steel Bowl
WSM7LBL
WSM10LBL
WSM20LBL

Professional Food Slicers
WCS Series

WCS250SV
10"

WCS300SV
12"

WCS220SV
8.5"

watch video

WCS220/250 – 8.5" & 10"
Light-duty slicers
¾ HP* commercially rated motor

WCS300 – 12"
Medium-duty slicer
1 HP* commercially rated motor

- Blades crafted in Italy of tempered hard chrome for long-lasting sharpness
- Compact slicers are designed for small operations that require occasional slicing
- Slice meats and cheeses for sandwiches, appetizers, salads or for charcuterie programs
- Cast aluminum base and carriage ensure sturdy slicing
- High-efficiency, ventilated induction 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

Easy-clean design

Tilt-out carriage and removable sharpener simplify cleaning and maintenance

MODEL	BLADE SIZE
WCS220SV	8.5"
WCS250SV	10"
WCS300SV	12"

* Peak input

Knife Sharpener
WKS800

- 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

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

Cordless/Rechargeable Electric Knife
WEK200

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

100-240V, 50-60 Hz, 5-15P
Universal AC adapter
7.4V DC motor/battery pack rating
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

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 capacitive touchpad controls
- Stainless steel housing chamber

Includes pouches:
WCVQT50 – 7" W x 11" L, 50 count, **WCV2QT50** – 11" W x 12.5" L, 50 count

120V, 380W, 5-15P

Limited One-Year Warranty

cETLus, NSF

watch video

User-friendly control panel allows complete control in an easy-to-use format

Heavy-duty chamber lid guarantees consistent performance

The viewing lid makes it easy to see and monitor the vacuuming process

Ergonomic handle permits easy opening and closing of lid

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)

Additional Pouches/Rolls Available

Thickness 3 MiL

Perfect for Sous Vide Cooking!

See page 52

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POMEGRANATE GLAZED PORK TENDERLOIN

INGREDIENTS

1 pork tenderloin (trimmed)
2 tbsp. bacon fat
2 tsp. liquid aminos
2 slices ginger root
3 sprigs thyme
1 cup pomegranate juice
2 tbsp. honey
1 bunch kale
8 small Yukon Gold potatoes

CORE EQUIPMENT

WSV25 Thermal Circulator
[to cook steak and potatoes]

WIH400 Induction Cooktop
[to cook the glaze]

WCO500X Convection Oven
[to finish the steak and potatoes after sous vide]

CROSSOVER EQUIPMENT

WCV300 Chamber Vacuum Sealer
[to seal for sous vide cooking]

Click here for full recipe.

COOK

Introducing the Waring® Commercial Thermal Circulator Series

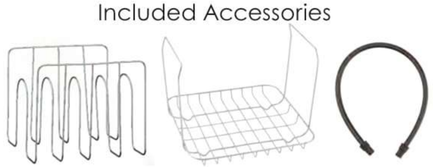
WSV25
25 liter

WSV16
16 liter

Safely cook, hold and rethermalize food to the perfect temperature without ever overcooking. Our stainless steel thermal circulator is available with a compact or large water tank, complete with cover, rack, rack lift and drain hose. Out of the box, just add water and you're ready to achieve ideal texture, taste, and tenderness of meats, seafood, vegetables and more. Cook a variety of foods at the same time.

No need to drop in an immersion circulator, the Waring® Commercial Thermal Circulator is a self-contained unit featuring a capacitive touch control panel with an easy-to-read LED display with 5 programmable settings, an expansive temperature range with precise accuracy and a timer. The contained system features an internal precision water pump that continuously circulates water to ensure even cooking. Provided accessories allow easy removal of food and water when cooking cycle is complete.

Included Accessories



WSV16RK
Rack for WSV16
WSV25RK
Rack for WSV25

WSV16LRK
Rack lift for WSV16
WSV25LRK
Rack lift for WSV25

WSV16DH
Drain hose for both models

- 5 programmable memory stations and 99-hour timer
- Temperature accuracy of +/- .5°C/1°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°F – 194°F (35°C – 90°C)

120V, 1560W, 5-15P

Limited One-Year Warranty

cETLus, ETL Sanitation

WSV16 – 16 liters (4.2 gallons)

WSV25 – 25 liters (6.6 gallons)

watch video

WSVDIS
Thermal Circulator Display

1. Season & Seal

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

See page 48 For Vacuum Sealer.

2. Sous Vide

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

3. Sear & Savor

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

Food Dehydrator

WDH10

NEW

The dehydrator is an essential piece of equipment that is constantly in use in commercial kitchens and bars. Pastry chefs use it to make various meringues, dehydrated mousse, dried herbs, dessert decorations and for manipulating the texture of fruits like strawberries and grapes. Mixologists use them to make candied, dehydrated fruits or herbs and infused powders to garnish drinks. Other popular favorites include, beef jerky and kale chips.

watch video

- 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: 90˚F–180˚F (32˚C–82˚C)
- View temperature in °F or °C
- Set timer up to 40 hours, automatic shutoff when times lapses
- Ten 15-inch by 13.5-inch stainless steel mesh racks
- Total dehydrating surface area of 14 square feet
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system
- Fruit leather sheet accessory available – **WDH10FLS**

Limited One-Year Warranty

120V, 800W, 6 amps, 60 Hz, 5-15P

cULus, NSF

10 removable stainless steel mesh racks

Pasta Cooker & Rethermalizer

WPC100

- 12.4 L (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

watch video

Included Accessories

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

Panini Perfetto®/Tostato Perfetto® Compact Italian-Style Panini Grills
WPG150/WFG150/WPG150B SERIES

WFG150

WPG150/WPG150B

- Compact 9.75" x 9.25" cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Cast-iron plates for even heat distribution and quick cooking time
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat up to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF

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

watch video

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150/T*	Ribbed	9.75" x 9.25"	120V, 1800W, 5-15P
WFG150/T*	Flat		120V, 1800W, 5-15P
WPG150B/T*	Ribbed		208V, 2400W, 6-15P

*T models feature a 20-minute reprogrammable timer

Panini Compresso™ Slimline Grill
WPG200

NEW

- Ribbed cast-iron plates
- 7.75" x 14.5" 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 570°F
- Heat-resistant handles
- Heavy-duty grill brush included

120V, 1800W

Limited One-Year Warranty

cULus

watch video

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG200	Ribbed	7.75" x 14.5"	120V, 1800W, 5-15P

Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills
WPG250/WFG250/WDG250 SERIES

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

Limited One-Year Warranty

cULus, NSF

WFG250

WDG250

PTFE Nonstick Sheets and Spatula Available

watch PTFE video

CAC171
Conversion kit with 3-pack of sheets

CAC178
3-pack PTFE nonstick sheets

CAC144
Silicone spatula

watch video

WPG250T/WPG250TB

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250/T*	Ribbed	14.5" x 11"	120V, 1800W, 5-15P
WFG250/T*	Flat		120V, 1800W, 5-15P
WDG250/T*	Ribbed Top/Flat Bottom		120V, 1800W, 5-15P
WPG250B/T*	Ribbed		208V, 2800W, 6-15P

*T models feature a 20-minute reprogrammable timer

GARBHO
RESTAURANTES • BARES • HOTELES
GRUPO ABASTECEDOR

Tostato Supremo® Full-Size 14" x 14" Flat Toasting Grills

WFG275/WFG275T SERIES

- Flat cast-iron plates for even heat distribution and quick cooking time
- Large, 14" x 14" cooking surface, ideal for reheating tortillas, quesadillas and more
- Brushed stainless steel body and removable drip tray
- Adjustable thermostat to 570°F
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF

CAC105
Heavy-duty grill brush included with all panini grills

WFG275T

watch video

WFG275

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WFG275/T*	Flat	14" x 14"	120V, 1800W, 5-15P

*T models feature a 20-minute reprogrammable timer

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

WPG300/WFG300/WDG300 SERIES

- Large, 17" x 9.25" 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 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles

240V, 3200W, 6-20P

Heavy-duty grill brush included (CAC105)

Limited One-Year Warranty

cULus, NSF

WFG300

WDG300

PTFE Nonstick Sheets and Spatula Available

watch PTFE video

CAC172
Conversion kit with 3-pack of sheets

CAC179
3-pack PTFE nonstick sheets

CAC144
Silicone spatula

watch video

WPG300T

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300/T*	Ribbed	17" x 9.25"	240V, 3200W, 6-20P
WFG300/T*	Flat		
WDG300/T*	Ribbed and Flat		

*T models feature a 20-minute reprogrammable timer

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GRUPO ABASTECEDOR

On-Site Warranty

PARTS & LABOR
LIMITED 1 YEAR ON-SITE
*see instruction manual for details
WARRANTY

Waring offers a full one-year on-site service warranty. If any repairs are needed to your pizza oven, a qualified Waring service professional will come to your facility, diagnose and fix the problem.

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

120V, 1800W, 5-15P
Limited One-Year On-Site Warranty
cULus, NSF

Unit Is Stackable.
No Stacking Kit Required.

Heavy-Duty Double-Deck Pizza Ovens
WPO700 (Single Door)
WPO750 (Double Door)

WPO700

WPO750

- 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 (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

GARBHO
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GRUPO ABASTECEDOR

Waring® Commercial Pizza Oven Series

Waring offers the right size pizza oven to help you add to your menu and increase your revenue. Cook pizza and subs and heat casseroles, lasagna and more. Choose an oven for pizzas from 14" up to 18" in diameter.

Medium-Duty Single-Deck Pizza Oven
WPO100

watch video

- 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
cULus, 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-Duty .9 Cubic Foot Microwave Oven

WMO90

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

.9 cubic feet, 120V, 1000W, 5-15P

Limited One-Year Warranty

cULus, FCC, ETL Sanitation

Commercial Heavy-Duty 1.2 Cubic Foot Microwave Oven

WMO120

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

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

Limited One-Year Warranty

cULus, FCC, ETL Sanitation

Quarter-Size Convection Ovens

WCO250X/WCO250XC

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- .9 cubic feet, fits 3 quarter-size sheet pans
- Includes 2 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window

WCO250X
120V, 1700W, 60 Hz , 5-15P

WCO250XC
120V, 1700W, 60 Hz , 5-20P

Limited One-Year Warranty

cULus, NSF

Half-Size Convection Ovens

WCO500X/WCO500XC

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- 1.5 cubic feet, fits 4 half-size sheet pans
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window

WCO500X
120V, 1700W, 60 Hz , 5-15P
UL, NSP

WCO500XC
120V, 1700W, 60 Hz , 5-20P
cULus, NSF

Limited One-Year Warranty

GARBHO
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GRUPO ABASTECEDOR

14" Electric Countertop Griddle
WGR140X

- Large, 14" x 16", .5 inch grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
- Consistent, even heat distribution
- Brushed stainless steel construction
- Large, 11" fully removable grease tray
- Extra-tall steel splash guards with tapered front end for protection against grease and spills
- Adjustable thermostat to 570°F
- Heat-resistant handles

120V, 1800W, 5-15P
Limited One-Year Warranty
ETLus, NSF

.5 Inch Grilling Surface

24" Electric Countertop Griddle
WGR240X

- Extra-large, 24" x 16", .5 inch grilling surface – perfect for larger items such as quesadillas, omelets and pancakes
- Consistent, even heat distribution
- Brushed stainless steel construction
- Oversized, 21" fully removable grease tray
- Extra-tall steel splash guards with tapered front end for protection against grease and spills
- Adjustable thermostat to 570°F
- Heat-resistant handles
- 4" adjustable legs

240V, 3300W, 6-20P
Limited One-Year Warranty
ETLus, NSF

.5 Inch Grilling Surface

Single & Double Burners
WEB300/WDB600

- Heavy-duty cast-iron burner plates

WEB300 – 1300W large plate
WDB600 – 1800 total watts: 1300W large plate for fast cooking, and 500W small plate for simmering and warming

- Brushed stainless steel housing
- Independent, adjustable thermostats with Ready indicator lights
- Nonslip rubber feet

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

WEB300 – 7" diameter

WDB600 – 7" and 4" diameters

Single Light-Duty Induction Range
WIH200

- Induction cooking: Fast, safe and efficient
- Easy-touch controls for adjusting power settings
- 10 power settings
- Cooking temperature ranges from 120˚F – 450˚F (48˚C – 232˚C)
- Accepts minimum pan size of 4 inches in diameter, cooking surface 11.5" x 11.75"
- 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

Single & Double Heavy-Duty Induction Ranges
WIH400/WIH800

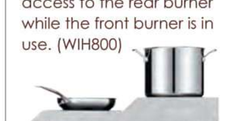
- Low-profile case provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott®* ceramic glass surface
- Elegant: Easy-touch controls, all-stainless 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)

WIH400 – 120V, 1800W, 5-15P
WIH400B – 208/240V, 2900/3300W, 6-15P
WIH800 – 240V, 2x 1800W (3600W), 6-15P
Limited One-Year Warranty
cETLus, NSF

WIH400/WIH400B

WIH800

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



*Schott® is a registered trademark of Schott AG.

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GRUPO ABASTECEDOR

10 lb. Deep Fryer
WDF1000

- Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timer and variable temperature controls up to 390˚F

Limited One-Year Warranty

ULus, NSF

MODEL	SIZE	ELECTRICAL POWER
WDF1000	Single	120V, 1800W, 5-15P

8.5 lb. Deep Fryers
WDF75RC/WDF75B

- Includes 2 twin baskets with 3 lb. food capacity – stainless steel with removable handles
- 30-minute timer and variable temperature control up to 390˚F
- Hinged heating element and removable stainless steel tank
- Compact footprint

Additional baskets available:
WDF05 – Small, 1.5 lb. steel wire basket
LFB10 – Large, 3 lb. steel wire basket

Limited One-Year Warranty

ULus, NSF

MODEL	SIZE	ELECTRICAL POWER
WDF75RC	Single	120V, 60 Hz, 1800W, 5-15P
WDF75B		208V, 60 Hz, 2700W, 6-15P

Side-by-Side Double Belgian Waffle Maker
WW300BX

- 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
- Produces up to 75+ one-inch-thick Belgian waffles per hour

Limited One-Year Warranty

208V, 2700W, 60 Hz, 6-15P

cETLus, NSF

Side-by-Side Single Belgian Waffle Makers
WW250X/WW250BX

- 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 – 120V, 2400W, 60 Hz, 5-20P
Produces up to 50 one-inch-thick Belgian waffles per hour

WW250BX – 208V, 2700W, 60 Hz, 6-15P
Produces up to 60 one-inch thick Belgian waffles per hour

ETLus, NSF

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GRUPO ABASTECEDOR

Single & Double Belgian Waffle Makers
WW180X/WW200

WW180X – Single
- Produces up to 25 one-inch-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
- 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, 90-day plate warranty
cETLus, NSF

WW200 – Double
All the same features as WW180X with addition of:
- Produces up to 50, 1"-thick Belgian waffles per hour
- Unique, space-saving vertical design with independent Ready lights
- Shares heating element for maximum output while using less energy

120V, 1400W, 60 Hz, 5-15P
Limited One-Year Warranty, 90-day plate warranty
cETLus, NSF

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

Embedded heating element for precise temperature control. (WW200 only)

Single & Double Classic Waffle Makers
WWD180X/WWD200

WWD180X – Single
- Produces up to 35 waffles (5/8" thick) 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 WWD180X 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

Single & Double Waffle Cone Makers
WWCM180/WWCM200

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
- 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
- Shares heating elements for maximum output while using less energy
- 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, 1400W, 60 Hz, 5-15P

Included

CAC121 Rolling and Forming Tool

Optional Accessories

CAC121S Small Rolling and Forming Tool

CAC122 Waffle Bowl Forming Tool

Single Mini Belgian Waffle Maker
WMB400X

NEW

- Produces up to 100 one-inch-thick mini Belgian waffles per hour
- Waffles are 1-inch thick, 2¾ inches in diameter
- New waffle plates can easily be replaced if scratched
- Heavy-duty die-cast housing
- Rotary feature for even baking and browning
- Triple-coated nonstick plates allow easy removal of waffles and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P

Limited One-Year Warranty,
90-day plate warranty

cETLus, NSF

watch video

Bubble Waffle Maker
WBW300X

NEW

- 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
- Audible beep signals when unit is ready and when waffle is cooked
- Waffle plates can be easily replaced if scratched
- Power ON and Ready-to-Bake LED indicators

120V, 1200W, 60 Hz, 5-15P

Limited One-Year Warranty,
90-day plate warranty

cETLus, NSF

watch video

30 bubbles! – 8.5 x 7 inches

1-Gallon Syrup Dispenser
WSD1G

NEW

- 304 stainless steel housing and cover
- Fits a standard 1-gallon syrup container
- Dispenses approximately 1 oz. per press
- Large ergonomic handle requires less than 5 lb. 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

2-Gallon Batter Dispenser
WBD2G

NEW

- Industry-approved Tomlinson® spigot*
- 304 stainless steel housing and cover
- Fits up to 2 gallons 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
- Built for use with waffle, pancake and crêpe batters
- Limited 90-Day Warranty

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

NEW

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 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

120V, 1200W, 60 Hz, 10 Amps, 5-15P

Limited One-Year Warranty

cETLus, NSF

watch video

4-inch diameter opening

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

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

Place gelato panini into press and cook.

Cut and serve.

Introducing the XPRESS

WARING COMMERCIAL

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

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GRUPO ABASTECEDOR

WSC300

NEW

- 13.5-inch multipurpose cooktop
- Cook sweet or savory crêpes and warm tortillas quickly and easily
- 13.5-inch aluminum cooking surface with embedded heating elements for fast heat-up and recovery time
- Dual cooking surfaces cook both sides at once, eliminating the need to flip foods
- Cooking surface is triple coated with Whitford QuanTanium®* for easy removal of foods
- Electronic touchpad with precise temperature controls from 125°F–425°F (50°C–218°C)
- View temperature in Fahrenheit or Celsius
- Programmable countdown digital timer with audible beep indicators
- Includes silicone crêpe spatula to fold crêpes and remove foods without scratching nonstick surface

watch video

Limited Two-Year Warranty

120V, 1800W, 5-15P

cTUVus, NSF

CAC173
Silicone
Crêpe Spatula

16" Electric Crêpe Maker
WSC160X/WSC165BX

- 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!

WSC160X – 120V, 1800W, 5-15P
WSC165BX – 208/240V, 2170/2880W, 6-15P
Limited One-Year Warranty
cULus, NSF

watch video

CAC107 **CAC108**

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

Heavy-Duty Conveyor Toasters
CTS1000 Series

- 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

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

CTS1000/CTS1000CND

4-Slice Heavy-Duty Combination Bread & Bagel Toasters
WCT800 Series

- Uniformly toast regular bread, Texas toast, frozen waffle, bagels 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

MODEL	LISTING	CONFIGURATION	SLOT SIZE	SLICES	ELECTRICAL POWER
WCT800	ETLus, NSF	4-slice standard	1⅛" wide	300 per hr.	120V, 2200W, 5-20P
WCT800RC					120V, 1800W, 5-15P
WCT805B	cETLus, NSF	4-slice standard	1½" wide	380 per hr.	208/240V, 2028/2700W, 6-20P
WCT850RC		4-slice switchable bread/bagel controls			120V, 1800W, 5-15P
WCT855					240V, 2700W, 6-15P

4-Slice Medium-Duty Toasters
WCT708/WCT708CND

- Brushed chrome steel housing
- 4 extra-wide 1⅜" slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- 4 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

2- or 4-Slice Light-Duty Toasters
WCT702/WCT704

- 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

WCT704

WCT702

Long-Slot Toaster for Artisan Breads

MODEL	LISTING	CONFIGURATION	SLICES	ELECTRICAL POWER
WCT702	cETLus, NSF	Extra-wide 1 3/8" slots	2-slice	120V, 1800W, 60 Hz, 5-15P
WCT704	cETLus, NSF	2 extra-long, extra-wide 1 3/8" slots	2- or 4-slice	120V, 1500W, 60 Hz, 5-15P

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HONEY BOBA TEA

INGREDIENTS

¾ cup tapioca pearls
4½ cups water
¾ cup honey
3 tbsp. loose black tea
4 cups water
1½ cups whole milk (or milk alternative)

CORE EQUIPMENT

WWB5G Hot Water Dispenser
[to heat and hold water]

CROSSOVER EQUIPMENT

WIH200 Induction Range
[to make honey simple syrup and boba pearls]

Click here for full recipe.

BREW

Waring Commercial Café DECO® COFFEE BREWERS

NEW

Quality. Efficiency. Durability. Commercial coffee brewing made simple.

Café Deco® coffee brewers are designed to meet rising demand for fresh-brewed coffee at today's busy foodservice operations. Easy to operate and engineered for reliable output, each unit brews coffee to perfection. Choose from pour-over, automatic, thermal and airpot models.

Waring Coffee Brewers
WCM50/50P/60PT/70PAP

watch video

- High-end industrial design
- Ready and Power lights
- Optimum water temperature for brewing
- Stainless steel construction
- Space-saving designs
- Perfect for restaurants, diners, cafés and convenience stores

120V, 60Hz, 5-15P
WCM50/WCM50P – 1,800W
WCM60PT/WCM70PAP – 1,660W
Two Year Parts, One-Year Labor Warranty
TUVus, NSF

Pour-Over Coffee Brewer
WCM50

- Completely portable 64 oz., coffeemaker!
- 2 separately controlled PTC warmers
- No plumbing required!

Automatic Coffee Brewer
WCM50P

- 2 separately controlled PTC warmers
- Built-in pour-over feature
- Hot water faucet for soups and hot drinks

Automatic Thermal Coffee Brewer
WCM60PT

- Built-in pour-over feature
- Hot water faucet for soups and hot drinks
- Designed for use with thermal carafes

Airpot Coffee Brewer
WCM70PAP

- Designed especially for airpots
- Hot water faucet for soups and hot drinks
- Push button brew start

WARMERS & ACCESSORIES

NEW

Single-Burner Coffee Warmer
WCW10

Double-Burner Coffee Warmer
WCW20

Step-Up Double-Burner Coffee Warmer
WCW20R

- Self regulating warmers prevent overheating
  – Saves energy compared to continuous heat models
- Low profile, simple design
- Keeps coffee fresh and hot
- Stainless steel construction
- Nonskid feet
- Perfect for restaurants, cafés and diners
- Two-year parts and one-year labor warranty

TUVus, NSF

64-oz. Stainless Steel Thermal Carafe
WTC64

NEW

- Vacuum insulated
- Easy-pour handle
- Double-wall stainless steel construction
- Comes with orange silicone ring to indicate decaf brew

Stainless Steel Airpots
WCA22/WCA25

NEW

- For use with airpot brewers
- Keeps liquids hot for hours
- Vacuum-insulated
- Removable lid for easy cleaning

WCA22 – 2.2-Liter
WCA25 – 2.5-Liter

WCM50DIS
WCM50PDIS
Display Available
Includes nonworking unit.

WCMDIS
Display Available
Nonworking units not included.

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Commercial Coffee Urns
WCU Series

- Brushed stainless steel housing
- Commercial-grade nonstick-coated heater
- All-stainless steel construction, including internals and parts
- Dual-heater system for brewing and keeping warm at optimal temperatures; brews at 200°F and dispenses at approximately 185°F
- ON/OFF lighted Power switch and Ready indicator light
- Boil-dry protection with auto reset

WCU30 – 30-cup capacity
WCU55 – 55-cup capacity
WCU110 – 110-cup capacity
120V, 1500W, 5-15P
Limited One-Year Warranty
cETLus, NSF

WCU110

WCU55

WCU30

10-Gallon Hot Water Dispensers
WWB10G Series

- 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

WWB10G – 120V, 1800W, 60 Hz, 5-15P
WWB10GC – 120V, 1800W, 60 Hz, 5-20P
WWB10GB – 208/240V, 2800/3200W, 60 Hz, 6-15P
Limited One-Year Warranty
cTUVus, NSF

watch video

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

3- & 5-Gallon Hot Water Dispensers
WWB3G/WWB5G

The Waring® Commercial 3- & 5-Gallon Hot Water Dispensers

Designed to conserve countertop space while providing maximum dependability and durability. Equipped with digital controls and an adjustable temperature range, the unit is simple to use, with a removable drip tray that makes cleanup easy. The night-mode feature ensures hot water is ready to pour from the drip-proof tap whenever needed. Great for corporate kitchens, convenience stores and catered events.

- Digital controls and LCD display for ease of operation
- Precise temperature control and accuracy
- Temperature range from 150˚F – 205˚F (65˚C – 96˚C)
- Stainless steel construction
- Tomlinson® No-Drip® tap operation*
- Set night-mode feature to automatically start heating overnight so water is hot when you need it
- Guard rails for warming surface
- Removable drip tray for easy and convenient cleaning
- Small footprint saves on counter space

WWB5G: Additional fold-down shelf for small cup. Enough clearance between drip tray and the spigot to accommodate 3 liter airpots

- Uses: Tea, coffee, soups, grits, oatmeal, etc.

120V, 1440W, 60Hz, 5-15P
Limited One-Year Warranty
cETLus, NSF

watch video

The 9-inch clearance between the drip tray and the spigot accommodates extra-tall mugs and carafes.

WWB3G

The elevated cup shelf folds up to provide an extra-high dispensing area to accommodate the largest carafes, up to 15 inches.

WWB5G

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GARBHO MÉRIDA

Calle 26 x 35 Locales 1 y 2
Fracc. Pedregales de
Tanlúm, Mérida, Yucatán.

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151 3727 / 152 6087 / 346 6880

GARBHO CAMPECHE

Calle Lazareto #46 Col.
Prado por resurgimiento,
Campeche, Campeche.

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GARBHO CANCÚN

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