

А рхангельск (8182)63-90-72
А стана (7172)727-132
А страхань (8512)99-46-04
Б арнаул (3852)73-04-60
Б елгород (4722)40-23-64
Б рянк (4832)59-03-52
В ладивосток (423)249-28-31
В олгоград (844)278-03-48
В ологда (8172)26-41-59
В оронез (473)204-51-73
Е катеринбург (343)384-55-89

И ваново (4932)77-34-06
И жевск (3412)26-03-58
И ркутск (395)279-98-46
К азань (843)206-01-48
К алининград (4012)72-03-81
К алуга (4842)92-23-67
К емерово (3842)65-04-62
К иров (8332)68-02-04
К раснодар (861)203-40-90
К расноярск (391)204-63-61
К урск (4712)77-13-04
Л ипецк (4742)52-20-81

К иргизия (996)312-96-26-47

М агнигогорск (3519)55-03-13
М осква (495)268-04-70
М урманск (8152)59-64-93
Н абережные Челны (8552)20-53-41
Н ижний Новгород (831)429-08-12
Н овокузнецк (3843)20-46-81
Н овосибирск (383)227-86-73
О мск (3812)21-46-40
О рел (4862)44-53-42
О ренбург (3532)37-68-04
П енза (8412)22-31-16

К азахстан (772)734-952-31

П ермь (342)205-81-47
Р остов-на-Дону (863)308-18-15
Р язань (4912)46-61-64
С амара (846)206-03-16
С анкт-Петербург (812)309-46-40
С аратов (845)249-38-78
С евастополь (8692)22-31-93
С имферополь (3652)67-13-56
С моленск (4812)29-41-54
С очи (862)225-72-31
С таврополь (8652)20-65-13

Т аджикистан (992)427-82-92-69

С ургут (3462)77-98-35
Т верь (4822)63-31-35
Т омск (3822)98-41-53
Т ула (4872)74-02-29
Т юмень (3452)66-21-18
У льяновск (8422)24-23-59
У фа (347)229-48-12
Х абаровск (4212)92-98-04
Ч елябинск (351)202-03-61
Ч ереповец (8202)49-02-64
Я рославль (4852)69-52-93

Сайт: <http://waring.nt-rt.ru/>, эл. почта: vkk@nt-rt.ru

Каталог оборудования WARING (на англ.)

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Waring, universally known for introducing the first blender in America, is one of today's leading manufacturers of professional-quality appliances for the foodservice and laboratory industries. The Waring® Commercial brand continues its focus on quality and performance with an ever-expanding line. With 80 years of manufacturing expertise and a strong heritage incorporating technology and innovation in design, Waring continues its tireless pursuit of multi-category dominance. Look for the **NEW!** icon on the following pages for more information on these new products.



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LITHIUM

BOLT™ Cordless Immersion Blender
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BLADE

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TORQ
2.0

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COMING SOON

Microwave Oven
WMO90E
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Gelato Panini Press WWGP180E
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Pasta Cooker & Rethermalizer
WPC100E *page 51*

COMING SOON

Compressor Ice Cream
Maker WCIC20E
page 54



COMING SOON



Food Processors

Unrivaled versatility plus extreme power, performance, and reliability – these are the traits that all Waring® Food Processors possess, as we continue to set the standard in high-volume kitchens everywhere. With innovative accessories, and options like the exclusive whipping disc and patented LiquiLock® Seal System – with a new removable seal in the lid – you can easily whip large batches of cream into butter while using the entire bowl capacity with no risk of spills and easier bowl cleanup. Offering motors up to 1,5 kW / 2 peak HP, batch bowls up to a 3,8 l capacity, and continuous-feed operation, Waring® Food Processors deliver the best options and the best results with strength and precision every time.



3,3 l. Sealed Batch Bowl/Continuous-Feed Food Processor



WFP14SE/WFP14SCE

- Large 3,3 l. unbreakable, clear-view batch bowl with LiquiLock® Seal System for processing liquids
- Slice, shred, grate, chop, purée, whip and more! Over 20 processing applications included!
- Extra-large feed tube reduces prep time
- High-performance 600 W
- 220-240V 50 / 60Hz, CE RoHS
- **WFP14SCE:** All the same features as WFP14SE, plus continuous-feed chute for large-volume processing



WFP14SCE

WFP14SE



Sealed Batch Bowl



Allows soups, sauces, purées and more to be processed without leaks and in large batches

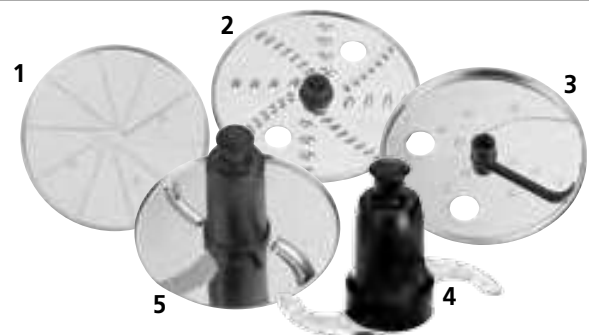
Sealed & Locked S-Blade



S-blade locks into place for easier, safer pouring while sealing in liquids

DISCS INCLUDED WITH WFP14SE/WFP14SCE

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





LiquiLock® Seal System

Sealed from top to bottom, our LiquiLock® Seal System allows you to process dressings, purées, sauces and more without leakage! The sealed S-blade locks into place for an easier, safer pour.



Standard Discs Included with WFP16SE and WFP16SCDE



Sealed and Locked S-Blade

Locks into place and seals liquids in the bowl. (WFP16S1)



Sealed and Locked Whipping Disc

Quickly whips creams and butters. (WFP16S11)



Adjustable Slicing Disc (1–6mm)

Provides 16 different thickness options in 1 disc. (WFP16S10)



Reversible Shredding Disc

Fine shred on one side, coarse shred on the other side. (WFP16S12A)



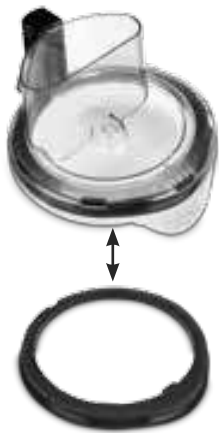
Additional discs available.

3,8 l. Sealed Batch Bowl Food Processor

WFP16SE

- 3,8 l. unbreakable, clear-view batch bowl with LiquiLock® Seal System
- 2 HP* commercial motor
- Heavy-duty die-cast housing
- Large, easy-to-read control buttons
- Over 20 processing options in one machine!
- 220-240V 50 / 60Hz, CE RoHS





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



Dicing Assembly Included



WFP16S26

(10x10mm) Rapidly dices large volumes to cut down on prep time and labor costs (included with WFP16SCDE only)

WFP16SCDDIS



Displays available for all LiquiLock® Food Processors
(Unit not included with display)

NEW Optional Accessories

Dicing Kits

- WFP16S25 – 8mm – 5/16"
- WFP16S26 – 10mm – 3/8"
- 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"



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

WFP16SCDE

- Continuous-feed chute for large-volume processing
- 3,8 l. sealed batch 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!
- 220-240V 50 / 60Hz, CE RoHS



* peak input

1.7 l. Commercial Food Processor

WFP7E

- Heavy-duty 3/4 HP high performance motor/560W.
- Clear-view unbreakable workbowl.
- Easy ON/OFF/PULSE control
- Stainless steel serrated S-blade to chop, grind, mix, and purée (WFP7K1), 2 mm slicing disc (WFP116), fine grating disc (WFP113), and detachable disc stem (WFP7K2).
- Small and large pushers with safety interlock sleeve.
- 220-240V 50 / 60Hz, 550W 1.8 amps
- CE, RoHS



WFP116




WFP113



Pro Prep® Chopper Grinder

WCG75E

- 700ml capacity
- Powerful, high-speed 2-pole induction motor, 560W / 3/4 HP
- 2 separate bowl and blade assemblies – one for grinding, one for chopping
- 230V 50Hz, CE RoHS
-  BPA free – all materials that come in contact with food



355ml Cup Electric Spice Grinder

WSG30E

- Finely grinds cinnamon sticks, nutmeg, peppercorns and much more in seconds
- High-performance commercial-grade motor – 19,000 RPM
- Heavy-duty brushed stainless steel housing with safety interlock lid
- PULSE actuation to easily manage consistency of grind
- Includes 3 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- Durable stainless steel blades
- 220-240V 50 / 60Hz, 175W, CE RoHS



Product dimensions HxLxD:
21x12x14 cm

710ml Electric Power Grinder – Wet/Dry




WSG60E

- High-performance / 700W commercial-grade motor – 20,000 RPM
- Heavy-duty die-cast housing
- 3-cup capacity
- Upper housing safety interlock
- Durable stainless steel blades
- Perfect for peppercorns, cinnamon, nuts, garlic, herbs, and other dry and wet blends
- Includes 2 fully removable and dishwasher-safe stainless steel grinding bowls with convenient storage lids
- 220-240V 50 / 60Hz, CE RoHS




Product dimensions HxLxD:
29,5x16,5x21,6 cm


LIGHT- TO HEAVY-DUTY GRINDERS

	Model	Power	Speed RPM	Cup Capacity	Accessory Bowls	Applications
	WSG30E	1/3 HP	19.000	355 ml (dry only)	3	Low volume dry spices: cinnamon, nutmeg, peppercorns, cumin, sugar, rice
	WSG60E	1 HP	20.000	710 ml Dry 355 ml Wet	2	Dry spices, pastes, sauces, whipped cream, herb blends
	WCG75E	3/4 HP	1.500	710 ml Dry	1 Grinding Bowl 1 Chopping Bowl	Grinding or chopping nuts, herbs, or pastes

MEDIUM-DUTY FOOD PROCESSORS

	Model	Power	Speed	Batch Bowl Maximum Capacity	Discs Included	Maximum Volume Processing Per Hour
	WFP14SCE	1 HP	1.500	Dry: 3.3 l. Wet: 1.65 l.	Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc 2/4mm Grating Disc (No dicing assembly available)	<ul style="list-style-type: none"> • Slicing (cucumbers)[†] 400 kg • Shredding (carrots)[†] 195 kg • Grating (cheese) 27 kg • Chopping (meat) 165 kg • Kneading (bread dough) 120 loaves* • Kneading (pie crusts) 320 pie crusts** • Whipping (heavy cream)

HEAVY-DUTY FOOD PROCESSORS

	WFP16SCE	2 HP [Ⓟ]	1.500	Dry: 3.8 l. Wet: 2.8 l.	10 mm Dicing Assembly Sealed S-Blade Sealed Whipping Disc Adjustable Slicing Disc Reversible Shredding Disc	<ul style="list-style-type: none"> • Slicing (cucumbers)[†] 540 kg • Shredding (carrots)[†] 400 kg • Chopping (meat) 177 kg • Kneading (bread dough) 140 loaves* • Kneading (pie crusts) 360 pie crusts** • Dicing (tomatoes) 415 kg • Whipping (heavy cream)
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*680 gr loaves ** 20 cm pie crusts † with continuous-feed chute Ⓟ peak input



Immersion Blenders

Waring® Commercial Immersion Blenders have become essential tools for today's commercial kitchen. From the versatile Quik Stik® to the heavy-duty 600W Big Stix®, these handheld blenders easily power through any task that requires ingredients to be perfectly blended, puréed or whipped. Interchangeable shaft sizes and capacities range from 30 to 53 cm and from 12 to 200 l. Equipped with variable speed controls and stainless steel blades, Waring® Immersion Blenders are built to last!



Heavy-Duty *Big Stix*®

WSB50CE/WSB55CE/WSB60CE/ WSB65CE/WSB70CE

- 600W variable-speed motor – 18,000 RPM on HIGH
- Universal power pack fits all shafts and whisk attachments
- Continuous ON feature
- User-replaceable couplings on power pack and shaft
- All-purpose stainless steel blade
- Rubberized comfort grip and second handle for safe and controlled operation
- Completely sealed stainless steel shaft is easily removable and dishwasher safe
- 220-240V 50 / 60Hz, CE RoHS



WSB50ST WSB55ST WSB60ST WSB65ST WSB70ST WSBPPCE



Model	Removable Shaft	Capacity
WSB50CE	30,5 cm / 12"	40 l.
WSB55CE	35,5 cm / 14"	60 l.
WSB60CE	40,5 cm / 16"	100 l.
WSB65CE	45,5 cm / 18"	140 l.
WSB70CE	53,5 cm / 21"	200 l.

CAC104
Coupling replacement kit, complete with replacement couplings for Big Stix® power pack, shafts and whisk attachment

Heavy-Duty *Big Stix*® with Whisk Attachment WSBPPWE

- 600W variable-speed motor – 18,000 RPM on HIGH with whisk
- Mash 23 kg of cooked potatoes in under a minute!
- Continuous ON feature
- User-replaceable couplings on power pack and whisk attachment
- Die-cast gears for optimal performance
- Rubberized comfort grip and second handle for safe and controlled operation
- 25,5 cm stainless steel whipping paddles

220-240V 50 / 60Hz, CE RoHS



WSB02A
Display available for Big Stix® Immersion Blenders.

(Unit not included with display)

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

- 25,5 cm stainless steel whipping paddles
- Fits entire Big Stix® Heavy-Duty Immersion Blender line
- User-replaceable coupling
- Die-cast gears for optimal performance



Power Pack

WSBPPCE

- Universal power pack fits all shafts and whisk attachments.
- 600W heavy-duty motor.
- Variable speed operation
- 18,000 RPM on high (1,600 for whipping paddles).
- Continuous ON feature.
- User-replaceable couplings on power pack and shaft.
- Rubberized comfort grip and second handle for safe and controlled operation.
- Completely sealed stainless steel shaft is easily removable and dishwasher safe.
- 220-240V 50 / 60Hz, 600W CE RoHS



THE BOLT™ Cordless Immersion Blender



CORDLESS
BOLT
LITHIUM

WSB38XE

- Cordless – Rechargeable – Powerful
- Brushless DC motor
- 10,8V lithium ion battery pack for extended runtime (25 min.)
- Variable speed from 5K to 13K RPM
- 18 cm Removable, dishwasher-safe blending shaft
- 16 l. capacity
- Battery charging/docking station with quick-charging circuit 1,5 hours
- LED indicator lights for speeds and battery charge status
- Ergonomic housing design
- Storage/transport bag included
- 220-240V 50 / 60Hz, CE RoHS



**Battery Charging/
Docking Station with
Quick Charging Circuit**

**Storage/Transport
Bag Included**



Light-Duty Quik Stik®

WSB33XE

- 2-speed, high-efficiency motor
- Stainless steel 18 cm fixed shaft and blade
- Built for low volume processing
- Lightweight and compact
- All-purpose stainless steel blade
- 12 l. capacity
- Built for low-volume processing
- 220-240V 50 / 60Hz, 175W CE RoHS



WSB33DS

Display Available

(Unit not included with display)

Medium-Duty Quik Stik Plus®

WSB40E

- 370 W, 1/2 HP, 2-speed, heavy-duty motor
- Stainless steel 25,5 cm fixed shaft and blade
- Rubberized comfort grip
- 23 l. capacity
- 220-240V 50 / 60Hz, CE RoHS



WSB40DS

Display Available

(Unit not included with display)



WSB33XE



WSB40E








Light-, Medium- & Heavy-Duty Blenders



Waring started blending over 80 years ago, and today leads the industry with a selection of blenders that is second to none. Light-, medium- and heavy-duty models provide food service professionals with the right tools for their business. Speeds up to an extreme 30,000 RPM, with easy-to-use touchpads or toggles, and features like integrated timers and adjustable speed control deliver fast, consistently flawless results. Stainless steel and durable BPA-free copolyester jars are available in 1,3 l. to 4 l. capacities. The Raptor[®], our most aggressive jars, are available in 2 l. and 1,4 l. capacities, and come in 5 colors to help prevent cross-contamination from nuts and other allergens.



A Blender for Every Need


 <p>1,3 l. Commercial Bar Blenders Light Use</p>	<p>BLADE</p>  <p>1,4 l. Commercial Blenders Light to Medium</p>	<p>TORQ 2.0</p>  <p>Torq Series Blenders Med-Heavy Duty</p>	<p>X TRIME X PREP</p>  <p>Heavy-Duty Blenders</p>	 <p>4 l. Food Blenders Heavy Duty</p>
POWERFUL MOTOR HP				
¾ HP	1 HP	2 HP	3½* HP	3¾* HP
CONTAINER CAPACITY				
1,3 l. BPA-free copolyester or 1 l. stainless steel	1,4 l. stackable BPA-free copolyester or 1,4 l. stainless steel	1,4 l. stackable BPA-free copolyester	The Raptor® 2 l. or 1,4 l. stackable BPA-free copolyester, or 2 l. stainless steel	4 l. stainless steel with two handles or also available with easy-pour spigot
CONTROL PANEL FEATURES				
2-speed toggle switch controls	3 control panel options including HI/LO/OFF/PULSE toggle switches, electronic touchpad controls, or touchpad control with timer	3 control panel options including HI/LO/PULSE classic toggle switch, electronic keypad with 60-second countdown timer and variable speed control dial	5 control panel options including HI/LO/PULSE paddle and keypad, 30-second countdown timer, variable speed and reprogrammable settings	3 control panel options including LO/MED/HI/PULSE, 3-minute countdown timer and variable speed
DRINKS PER DAY				
1–25	25–49	50–74	75+	100+
USAGE AND APPLICATION TYPE				
Light beverage prep	Light to medium food and beverage prep	Medium to heavy food and beverage prep	Heavy food and beverage prep	Heavy food and beverage prep
GREAT FOR USE IN:				
Bars	Bars, small restaurants, smoothie shops	Bars, kitchens, smoothie shops	Smoothie shops, coffee shops, kitchens, bars, health care, schools, institutions	Large kitchens, health care, schools, institutions
RECOMMENDED APPLICATIONS				
Frozen drinks, smoothies, margaritas and more	Frozen cocktails, ice cream drinks, dips, salsas, sauces and more	Margaritas, daiquiris, granitas, sauces, soups and more	Fruit smoothies, iced coffee drinks, frozen cocktails, salsas, sauces, soups, doughs, desserts, dressings and more	Dressings, salsas, sauces, soups, smoothies and more

* peak input

Bar Blenders

BB255E/BB255SE



- ¾ HP / 560W, 2-speed commercial motor
- Rugged, two-piece stainless steel cutting blade
- User-replaceable, metal-reinforced rubber drive coupling
- Recommended for up to 25 drinks per day
- **BB255E** – 1,3 l. BPA-free copolyester container (CAC134)
- **BB255SE** – 1 l. stainless steel container (CAC135) with industrial stainless steel blade
-  BPA free – all materials that come in contact with food
- 220-240V 50 / 60Hz, CE RoHS



BB255E

BB255SE

**COPOLYESTER
JAR
AVAILABLE
CAC134**



**STAINLESS
STEEL JAR
AVAILABLE
CAC135**





BB300 E



BB320 E




BB340 E



BLADE Blenders

BB300E/BB320E/BB340E BB300SE/BB320SE/BB340SE

- 1 HP / 750W commercial motor
- 1-piece, 1,4 l. BPA-free copolyester jar or stainless jar with industrial stainless steel blade
- Blend three margaritas in 12 seconds or less!
- **BB300E/BB300SE** – classic toggle switch design
- **BB320E/BB320SE** – easy-to-clean electronic keypad
- **BB340E/BB340SE** – electronic keypad with 99-second countdown timer
- Removable rubberized jar pad dampens sound and makes cleanup easy
- 2-speed motor with PULSE function
- Recommended for 25–49 drinks per day
-  BPA free – all materials that come in contact with food
- 220-240V 50 / 60Hz, CE RoHS

**STAINLESS
STEEL JAR
AVAILABLE
CAC138**



**STACKABLE
CAC132**

Copolyester jars
are stackable
for easy storage



TORQ 2.0

NEW!

Vinyl lid for hot and cold food and beverage blending with removable center cap that locks into place or can be removed to feed ingredients while blending.

1,4 l. BPA-free copolyester clear-view stackable jar – commercial grade, heavy duty and break resistant. Uniquely shaped for maximum efficiency and performance. English and metric graduations.

Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable. This aggressive blade design is configured specifically for this jar and is engineered to crush ice instantly.

Heavy-duty base with powerful 2 HP, 1,500-watt motor – this amazing combination makes for big power yet small footprint and includes a removable jar pad for easy cleanup.

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





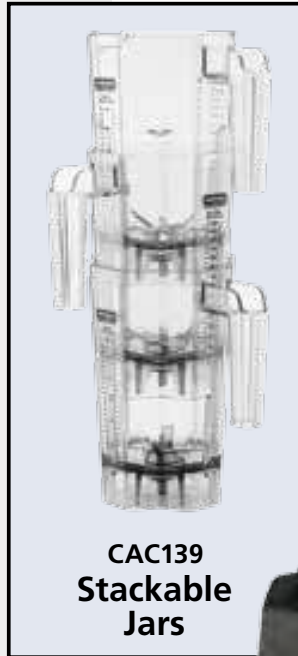
TBB145E



TBB160E



TBB175E




CAC139
Stackable
Jars



Torq 2.0 Series Blenders

TBB145E/TBB160E/TBB175E

- High performance 2HP / 1.500 W, 2-speed motor with 24,000 max RPM
- Durable stainless steel user replaceable drive coupling
- Blend three margaritas in 8 seconds or less
- 1,4 l. stackable BPA-free copolyester jar
- Available in three control configurations:
 - **TBB145E:** Classic toggle switch
 - **TBB160E:** Electronic keypad with 60-second countdown timer
 - **TBB175E:** Variable speed control dial
-  BPA free – all materials that come in contact with food
- 220-240V 50 / 60Hz, CE RoHS



Torq Display TBBDIS

Display is available for all Torq® 2.0 Series blenders
(Unit not included with display)



WARING COMMERCIAL XTREME

Sound enclosure retrofits all Waring® Commercial Xtreme® Series Blenders – reduces noise by over 50%.

Vinyl lid for hot and cold food/beverage blending and removable center cap that locks into place or can be removed to feed ingredients while blending.

The Raptor® – 2 l. BPA-free copolyester jar – is extremely durable and works on all Waring® Commercial Xtreme® Series Blenders. The wide, tamper-free jar design maximizes efficiency and improves the blending process.



Heavy-duty stainless steel blade with solid steel blending assembly – built to last but completely user-replaceable. This aggressive blade design works in concert with the wide jar base to draw the maximum amount of product into the vortex.

Heavy-duty base with powerful 3.5 peak input HP motor and removable jar pad is durable and designed to absorb sound while stabilizing the blender during intense operation.

Electronic keypad with 4 reprogrammable beverage stations, 2-step program options, LCD screen with countdown-timer display, total daily drink counter, Dual Pulse feature with reprogrammable speed control and variable speed power options.



MX1500TXSEE

MX1000



- Simple Hi, Low, Off and Pulse paddle switches
- Max pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1000XTXEE

2 l., BPA-free copolyester container

MX1000XTXPEE

Stackable, 1,4 l., BPA-free copolyester container

MX1000XTSEE

2 l., stainless steel container

MX1050



- Easy-to-clean electronic keypad with High, Low, and Pulse functions
- Max pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1050XTXEE

Stackable, 2 l., BPA-free copolyester container

MX1050XTXPEE

Stackable, 1,4 l., BPA-free copolyester container

MX1050XTSEE

2 l., stainless steel container

MX1100



- Easy-to-clean electronic keypad with High, Low, and Pulse functions
- 30-second electronic countdown timer
- Max pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1100XTXEE

Stackable, 2 l., BPA-free copolyester container

MX1100XTXPEE

Stackable, 1,4 l., BPA-free copolyester container

MX1100XTSEE

2 l., stainless steel container

MX1200



- Variable speed controls available from 1,500 to 20,000 RPM
- Max pulse with up to 30,000 RPM burst of speed
- Sound enclosure available for quiet operation

MX1200XTXEE

Stackable, 2 l., BPA-free copolyester container

MX1200XTXPEE

Stackable, 1,4 l., BPA-free copolyester container

MX1200XTSEE

2 l., stainless steel container

MX1300



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Max pulse with up to 30,000 RPM burst of speed
- Four reprogrammable beverage stations
- Dual pulse functions
- Sound enclosure available for quiet operation

MX1300XTXEE

Stackable, 2 l., BPA-free copolyester container

MX1300XTXPEE

Stackable, 1,4 l., BPA-free copolyester container

MX1300XTSEE

2 l., stainless steel container

MX1500



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Max pulse with up to 30,000 RPM burst of speed
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure included

MX1500XTXSEE

Stackable, 2 l., BPA-free copolyester container

MX1500TXPSEE

Stackable, 1,4 l., BPA-free copolyester container

MX1500XTSSEE

2 l., stainless steel container

All **X^{COMMERCIAL} XTREME** units
available with
the following jars,
sound enclosures
and displays.



The Raptor® 2 l. and 1,4 l. copolyester and stainless steel jars are compatible with Torq 2.0 (TBB145E / TBB160E / TBB175E)



CAC90
2 l., stainless
steel container

CAC93XI
1,4 l., BPA-free
copolyester jar

CAC95I The Raptor®
2 l., BPA-free
copolyester jar



SE500
Small sound enclosure
for 1,4 l. container

SE1000
Large sound enclosure
for 2 l. container



MXXTDS Display
For all blenders in
Waring® Commercial Xtreme® Series



XPREDIS Display
For Waring® Commercial
X-Prep™ Series

Optional Color-Coded Jars



The Raptor® 2 l. and 1,4 l. copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens like nuts and shellfish.



CAC95I-03
YELLOW
2 l.

CAC93XI-03
YELLOW
1,4 l.

CAC95I-06
BLUE
2 l.

CAC93XI-06
BLUE
1,4 l.

CAC95I-10
PURPLE
2 l.

CAC93XI-10
PURPLE
1,4 l.

CAC95I-12
GREEN
2 l.

CAC93XI-12
GREEN
1,4 l.

CAC95I-28
ORANGE
2 l.

CAC93XI-28
ORANGE
1,4 l.

X PREP™

A NEW FORCE OF NATURE

XPREP™ BY WARING® COMMERCIAL IS THE NEW EPICENTER OF YOUR KITCHEN. A 3.5 PEAK HP COMMERCIAL MOTOR AND ADAPTABLE RPM UP TO 30,000 GIVE YOU THE POWER AND CONTROL TO CREATE AN EXTENSIVE RANGE OF TEXTURES, HOT OR COLD, AND FULFILL YOUR CULINARY VISION AT THE TURN OF A DIAL. NOW THE FORCE IS WITH YOU.



WARING
COMMERCIAL

WWW.WARINGCOMMERCIALPRODUCTS.COM






Hi-Power Variable Speed Blender

The **PREP X** has been designed and built for outstanding performance and unsurpassed durability with commercial kitchens in mind. Create hot soups, fresh sorbet and ultra-smooth purées in one machine with ease.



MX1200TXEE (Copolyester 2 l.)
MX1200XTPEE (Copolyester 1,4 l.)
MX1200XTSEE (Stainless Steel 2 l.)

- Heavy-duty 3.5 peak HP motor
- Adjustable speed control from 1,500 to 20,000 RPM
- Dual PULSE feature includes variable PULSE and MAX PULSE at over 30,000 RPM
- One-piece, dishwasher-safe removable jar pad
-  BPA free – all materials that come in contact with food
- 230V 50Hz, CE RoHS





CB15VE



CB15TSFE



CB15E


Easy-Pour Spigot

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



4 l. Variable-Speed Food Blender


CB15VE/CB15VESF

- Heavy-duty 3¾ peak HP motor
- Variable speed for added versatility and consistency control
- 1,700–18,000 RPM
- Easy-to-clean electronic membrane panel with variable dial control and pulse
- Stainless steel container with two handles and easy-off rubberized lid
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- **CB15VESF** includes easy-pour spigot
- 220-240V 50 / 60Hz, CE RoHS



4 l. Food Blenders

CB15E/CB15TE/CB15SFE/CB15TSFE

- Heavy-duty 3¾ peak HP motor
- Easy-to-clean electronic membrane panel with 3 speeds and PULSE
- Stainless steel container with two handles and easy-off rubberized lid
- Dishwasher-safe, one-piece jar pad for easy cleaning
-  BPA free – all materials that come in contact with food
- **CB15TE** – 3-minute electronic timer
- **CB15SFE/CB15TSFE** include easy-pour spigot
- 220-240V 50 / 60Hz, CE RoHS





Drink Mixers

From compact and convenient to powerful and efficient, Waring® Commercial Drink Mixers produce the right mix with ease and speed. The heavy-duty durable construction withstands everyday use, and the fully automatic operation makes mixing effortless. This product line offers a wall-mount mixer and stand-alone models in single-, double-, and triple-head configurations. Some stand-alone mixers feature convenient reprogrammable timers. Built-in commercial motors range up to 1.2 peak HP and 20,000 RPM for quick, consistent and reliable results. Waring delivers the perfect blend of power, performance and possibility!





WDM120E



WDM240E



WDM360E

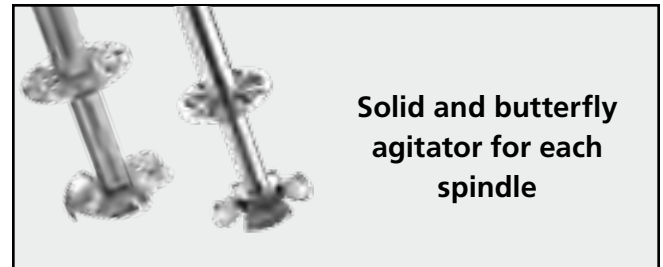
Single, Double & Triple Head Drink Mixers

WDM120E/WDM240E/WDM360E

- Independent, high-performance 1 peak HP / 750 W motors
- Three speeds: 10,000, 15,000, 20,000 RPM, plus PULSE
- Increased cup clearance: slide cups into position without tilt
- Fully automatic START/STOP operation
- Heavy-duty steel housing
- BONUS: stainless steel malt beverage cups included
- Includes one solid and one butterfly agitator for each spindle
- Motors are easily user-replaceable
- Available with and without timers
- 230V 50Hz, CE RoHS



Three-speed rocker and Pulse switch for perfect drinks every time!



Solid and butterfly agitator for each spindle

Wall-Mount Drink Mixer

DMC180DCAE

- High-performance 1 peak HP / 750 W, 2-speed commercial motors
- Space-saving design
- Fully automatic START/STOP operation
- Heavy-duty steel motor housing
- Stainless steel malt beverage cup not included. Available as accessory CAC20
- 230V 50Hz, CE RoHS



Stainless steel malt beverage cup

MALT CUP
CAC20
(Not included)

Triple Head Drink Mixer

DMC201DCAE

- High-performance 1 peak HP / 750 W, 2-speed commercial motors
- Heavy-duty steel motor housings
- Fully-automatic START/STOP operation
- Heavy stainless steel splash panel
- Stainless steel malt beverage cup not included. Available as accessory CAC20
- 230V 50Hz, CE RoHS





Citrus Juicers & Juice Extractors

Always be prepared to serve popular, healthy drinks at the flip of a switch. Waring® Commercial Heavy-Duty Juice Extractors and Citrus Juicers quickly produce large volumes of pure, natural juice. Safety and silence are built in, as the line features safe-operation interlock systems and powerful direct-drive motors. Waring offers the essential tools for every restaurant, bar or health center.



Juice Extractor

6001X

- Rapidly converts fruits and vegetables into rich, pulp-free juice
- Stainless steel extraction basket, bowl and cover
- Included extraction basket filters make cleanup simple and quick
- Polycarbonate motor housing
- 220-240V 50 / 60Hz, CE RoHS



Light-Duty Citrus Juicer

BJX240

- Compact design creates small-space profit center
- Quiet, powerful motor operation
- Reamer fits all citrus fruits
- Juice bowl, reamer lift off for easy cleaning
- Includes one-liter serving container (not shown)
- 220-240V 50 / 60Hz, CE RoHS



Heavy-Duty Citrus Juicer

JX40CE

- Quiet, heavy-duty direct-drive motor
- Stainless steel juice collector with large spout
- Sturdy polycarbonate motor housing with vibration-dampening feet
- Universal reamer juices all citrus fruits
- 1.800 RPM for maximum juice yield
- 220-240V 50 / 60Hz, CE RoHS





Grills & Griddles

With the widespread popularity of panini on menus everywhere, Waring® Commercial rises masterfully to the occasion. Ranging from compact to large double grills, Waring® Commercial Italian-Style Panini Grills feature combinations of ribbed and flat cast-iron plates to cook everything from hamburgers and chicken to vegetables and more. Brushed stainless steel countertop griddles offer an extra cooking surface and easy cleanup for extra-busy kitchens, with even heat distribution and tall steel splash guards.



Panini Supremo®/Tostato Supremo® Large Italian-Style Panini Grills

WPG250E/WFG250E/WDG250E

- **WPG Series** – Ribbed cast-iron plates for even heat distribution and quick cooking time
- **WFG Series** – Flat top and bottom cast-iron plates
- **WDG Series** – Ribbed top and flat bottom cast-iron plates
- Large 37 x 28 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 7,5 cm thick
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)
- 220-240V 50 / 60Hz, 2.400W CE RoHS



WFG250E

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG250E	Ribbed	37 x 28 cm	220-240V, 2.400W
WFG250E	Flat	37 x 28 cm	220-240V, 2.400W



WPG250E

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

WPG150E/WFG150E

- **WPG Series** – Ribbed cast-iron plates for even heat distribution and quick cooking time (WPG150/WPG150B)
- **WFG Series** – Flat cast-iron plates
- Compact 24 x 23,5 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 7,5 cm thick
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)
- 220-240V 50 / 60Hz, 2.000W CE RoHS



WFG150E

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG150E	Ribbed	24 x 23,5 cm	220-240V, 2.000W
WFG150E	Flat	24 x 23,5 cm	220-240V, 2.000W



WPG150E

CAC105

Heavy-duty grill brush included with all panini grills



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

WPG300E/WFG300E/WDG300E

- Ribbed cast-iron plates for even heat distribution and quick cooking time
- **WFG300** – Flat cast-iron plates
WDG300 – Half-flat and half-ribbed cast-iron plates
- Large 43 x 24 cm cooking surface, great for grilled panini, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plates to suit foods up to 7,5 cm thick
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Heat-resistant handles
- Heavy-duty grill brush included (CAC105)
- 220-240V 50 / 60Hz, 2,9kW CE RoHS



WFG300E



WDG300E

MODEL	SURFACE	SIZE	ELECTRICAL POWER
WPG300E	Ribbed	43 x 24 cm	220-240V, 2,9kW
WFG300E	Flat	43 x 24 cm	220-240V, 2,9kW
WDG300E	Ribbed and Flat	43 x 24 cm	220-240V, 2,9kW

Electric Countertop Griddle

WGR140E

- Large 25,5 x 35,5 cm grilling surface – great for eggs, pancakes, hamburgers, chicken, vegetables and more
- Improved, even heat distribution
- Brushed stainless steel construction
- Large 28 cm fully removable grease tray
- Extra-tall steel splash guards with tapered front end for protection against grease and spills
- Adjustable thermostat from 60 to 300°C
- Heat-resistant handles
- 220-240V 50 / 60Hz, 2.000W CE RoHS





Deep Fryers

The Waring® Commercial Deep Fryer line makes sure there's a perfect fit for every business. Our Heavy-Duty Deep Fryers come standard with large single baskets and two twin baskets, plus a wide range of temperatures that lets you prepare everything from fish and chips to calamari, fries, veggies... even donuts. With fast recovery time and easy mobility, Waring® Commercial Deep Fryers bring more options to your kitchen than ever before.



Single and Double 5 l. Heavy-Duty Deep Fryers

WDF1000E/WDF1000DE

- **WDF1000E** – Includes 2 twin baskets (TFB10), 1 large single basket (LFB10) and 1 night cover (NC100)
- **WDF1000DE** – Includes 4 twin baskets (TFB10), 1 large single basket (LFB10) and 2 night covers (NC100)
- Hinged heating elements and removable stainless steel tanks for easy cleaning
- 30-minute timers and variable temperature controls up to 200°C
- **WDF1000E** – 240V 2.850W 50Hz
WDF1000DE – 240V 2.850W (x2) 50Hz
- CE RoHS



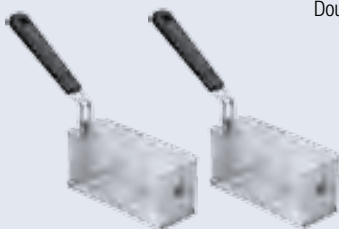
WDF1000E



WDF1000DE

Accessories Included

Single units include 2 twin baskets, 1 large single basket and 1 night cover.
Double units include 4 twin baskets, 1 large single basket and 2 night covers.



Twin Baskets
TFB10/TFB15



Night Covers
NC100/NC150



Large Single Baskets
LFB10/LFB15



Ovens

Waring® Commercial Ovens offer more options, more versatility, and more performance than ever before.

Convection ovens have minimal footprints and every function from convection bake, to bake, broil and roast. Convenience also comes to the commercial kitchen with Waring Microwave Ovens. Perfect for the pro, these sturdy, stainless steel ovens feature 10 programmable memory keypads with Braille and 100 memory capability, while 5 power levels offer exceptional flexibility. Waring ovens bring the best intuitive technology and user-friendly design to the commercial kitchen.



25 l. Convection Oven

WCO250XE

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- 25 l., fits 3 quarter-size sheet pans
- Includes 2 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window
- 230V 50-60Hz, 1.700W CE RoHS



42 l. Convection Oven

WCO500XE

- Convection bake, roast, bake and broil functions
- Heavy-duty brushed stainless steel finish and full stainless steel interior
- 42,5 l., fits 4 half-size sheet pans
- Includes 3 chrome-plated baking racks
- Includes stainless steel baking sheet/drip pan
- Clear-view, double-pane tempered glass window
- 230V 50-60Hz, 1.700W CE RoHS



WCO500TR

Product dimensions HxLxD:
38x58x58 cm

Commercial Medium-Duty 25 l. Microwave Oven

WMO90E

- 10 programmable memory pads; 100 memory capability
- 3-stage cooking, 5 power levels
- Stainless steel construction
- Programmable and manual operations
- Touch control keypad with Braille
- Interior oven light
- 60-minute max cook time
- 220-240V 50Hz, 1.550W CE RoHS

COMING SOON





Toasters

Make toast of the competition with the power and durability of Waring! Our toasters deliver uniform results with unmatched speed. We offer every kind of commercial toaster from light-duty traditional toasters to heavy-duty conveyors. Toast up to 450+ slices per hour of bread, bagels, Texas toast and more. All Waring® Commercial Toasters are built to last, with durable stainless steel construction, removable crumb trays and electronic browning controls.



4-Slice Medium-Duty Toaster

WCT708E

- Brushed chrome steel housing
- Four extra-wide 3,5 cm slots, great for bagels
- Up to 225 slices per hour
- Electronic browning controls
- Four self-centering bread racks
- Quick-clean pullout crumb tray
- 230V 50-60Hz, 1.800W CE RoHS



Heavy-Duty Toasters/Combination Toasters & Bagel Toasters

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

WCT805E

- Four 3,5 cm wide, regular toast slots
- Up to 380 slices per hour
- 220-240V 50 / 60Hz, 2.700W CE RoHS

WCT850E

- Switchable bread/bagel controls
- Four 4,5 cm extra-wide slots
- Up to 380 slices per hour
- 220-240V 50 / 60Hz, 2.700W CE RoHS



WCT800E



WCT850E

Heavy-Duty Conveyor Toasters

- Heavy-duty, brushed stainless steel construction
- Power ON and Toaster Ready indicator lights
- Cool-touch side panels
- Large 5 cm opening accommodates thick breads and bagels
- Energy-saving Standby function

CTS1000E

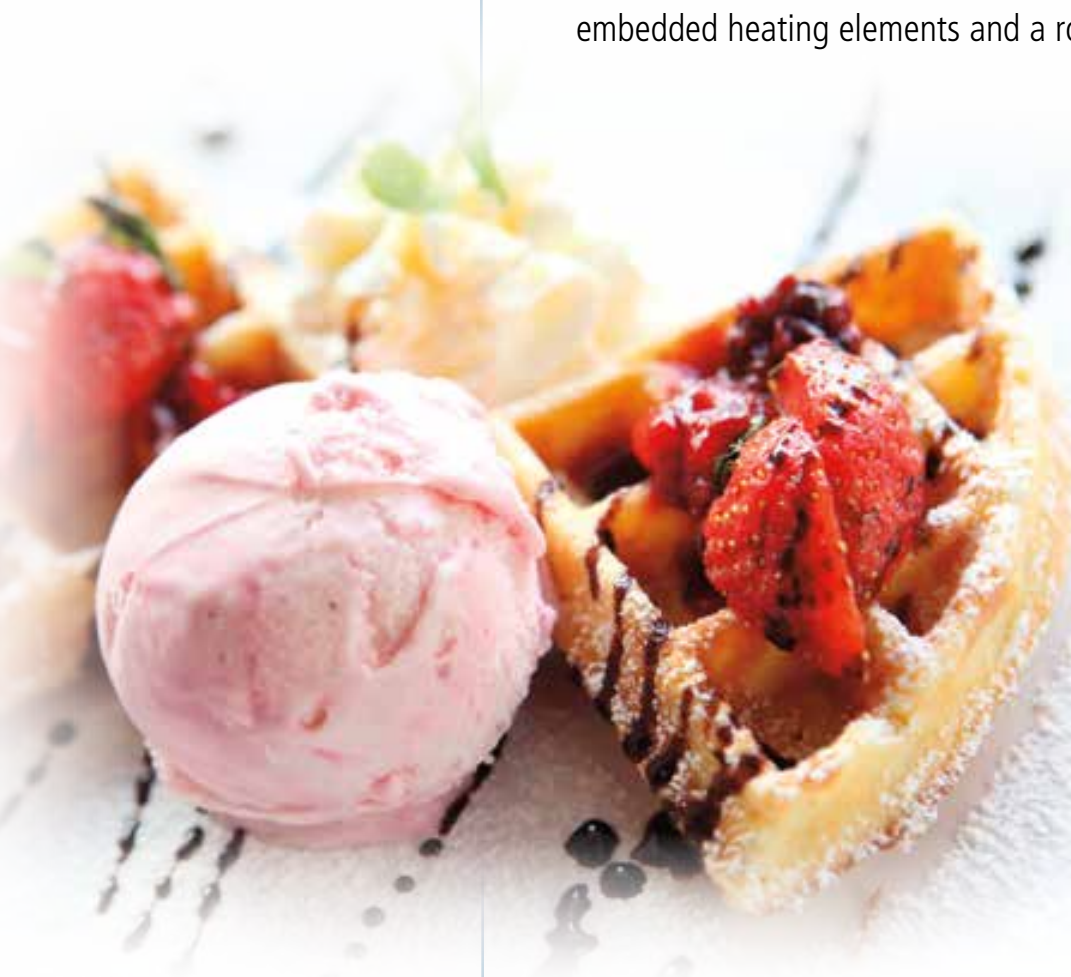
- Ultra-fast 4-minute heat-up time
- Super-high output
- Up to 450 slices per hour
- Conveyor speed control for all toasting preferences
- 220-240V 50 / 60Hz, 2.700W CE RoHS





Waffle Makers & Waffle Cone Makers

The waffle has moved beyond breakfast into sweet and savory dishes. Waring® Commercial Single and Double Waffle Makers – Classic and Belgian – continue to let you bake up to 50 thick, deep-pocketed waffles per hour. And now Single and Double Waffle Cone Makers are available, too, with rolling and forming tools, and triple-coated nonstick surfaces for perfect cones. Waffle Makers and Waffle Cone Makers share heavy-duty die-cast housings, embedded heating elements and a rotary feature for even results.



Heavy-Duty Single/Double Belgian Waffle Makers

WW180E – Single

- Produces up to 25 2,5 cm 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
- 220-240V 50 / 60Hz, 1.200W CE RoHS



WW180E

WW200E – Double

All the same features as WW180 with addition of:

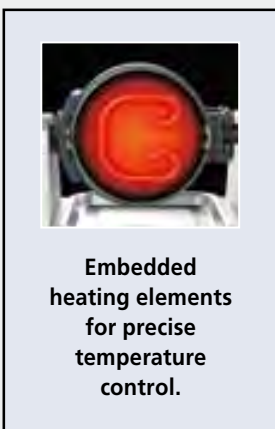
- Produces up to 50 2,5 cm thick Belgian waffles per hour
- Unique space-saving vertical design with independent Ready lights
- Shares heating elements for maximum output while using less energy
- 220-240V 50 / 60Hz, 1.400W CE RoHS



WW200E



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



Embedded heating elements for precise temperature control.

Gelato Panini Press

WWGP180E

Panini Gelato is a brand-new concept for frozen dessert businesses seeking a novel approach to desserts. Creamy scoops of gelato or frozen yogurt are neatly spooned onto a golden, sweet bun combined with a savory or sweet Arabeschi and/or topping, and then lightly pressed to perfection using a state-of-the-art machine to create Gelato Panini in just 8 seconds. Assembled on the spot, the bun takes the place of a cone, cup or cookie and is served either sliced on a plate, or as a full sandwich served in a wrapper for a more on-the-go solution.



Simply cut your bun in half and add gelato along with desired flavors and textures. Once ready, place in the Gelato Panini press for roughly 8 seconds to warm the bun and seal the edges, creating a pocket of frozen gelato.



Heavy-Duty Single/Double Waffle Cone Makers

WWCM180E – Single

- **BONUS: Includes waffle cone rolling and forming tool for ideal waffle cones! Waffle bowl kit also available as optional accessory**
- Up to 60 waffle cones per hour
- Heavy-duty die-cast housing
- Triple-coated nonstick plates allow easy removal of waffle cones and quick cleanup
- Audible beep signals when unit is ready and when waffle is cooked
- Power ON and Ready-to-Bake LED indicators
- 220-240V 50 / 60Hz, 1.200W CE RoHS



WWCM200E – 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
- 220-240V 50 / 60Hz, 1.400W CE RoHS



Included



CAC121

Rolling and Forming Tool

Optional Accessories



CAC121S

Small Rolling and Forming Tool



CAC122

Waffle Bowl Forming Tool



Specialty Products

Waring® Commercial continues to expand its specialty line with new and innovative products designed for the ever-changing demands of your business. You can always count on Waring® Commercial to keep your business right on trend!



Pasta Cooker & Rethermalizer

WPC100E

- 12.4 l. max capacity
- 4 round (0,5 kg/each) and 2 rectangular (1 kg/each) baskets included
- Durable stainless steel construction
- Stainless steel tubular heating elements for easy cleaning
- Reaches a rolling boil in under 25 minutes
- Cook up to 2 kg of fresh or frozen pasta in minutes
- Drain and Refill valves located in front for easy access
- Unit can be used as stand-alone or plumbed in
- 220-240V 50 / 60Hz, 3.600W CE RoHS

NEW!



COMING SOON



Included:

2 rectangular and 4 round baskets

40 cm Electric Crêpe Maker

WSC160E

- Large 40 cm cast-iron cooking surface for even heat distribution
- Durable stainless steel base with heat-resistant carrying handles
- Adjustable thermostat to 300°C
- Power ON and Ready indicator lights
- Extra value! NSF-approved batter spreader and spatula included!
- 220-240V 50 / 60Hz, 2.800W CE RoHS



Knife Sharpener

WKS800E

- Two grinding wheels (fine/coarse), one stropping wheel
- Grinds from 46 cm to 56 cm – optimum angles recommended by knife manufacturers
- Stropping wheel operates in reverse direction for more efficient removal of burrs and polishing of the blade
- Magnetized drawer under grinding wheel captures metal shavings
- 220-240V 50 / 60Hz, 40W CE RoHS



Cordless/Rechargeable Electric Knife

WEK200E

- Ergonomic handle minimizes fatigue from extended use
- Bread blade and carving blade included
- Detachable blades for easy cleaning
- Adjustable Slicing Guide ensures a consistent cut
- Power switch safety interlock
- Integrated LED light for improved visibility in low-lit areas
- Heavy-duty carrying case doubles as a storage case
- Lithium ion battery with quick charge time
- 7.4V DC motor/battery pack rating
- 100-230V 50/60Hz, CE RoHS



BRUSHLESS MOTOR

Provides longer life & quieter operation

Portable, Rechargeable Wine Bottle Opener

WVO120E

- 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
- 100-230V 50/60Hz, CE RoHS



Single and Double Burners

WEB300E/WDB600E

- Heavy-duty cast-iron burner plates
- **WEB300E** – 1.300W large plate
- **WDB600E** – 1.800 total watts: 1.300W large plate for fast cooking, and 500W small plate for simmering and warming
- Brushed stainless steel housing
- Independent adjustable thermostats with ON and Ready indicator lights
- Nonslip rubber feet
- 220-240V 50/60Hz, CE RoHS



WEB300E



WDB600E

COMING SOON

Handheld Vacuum Sealing System

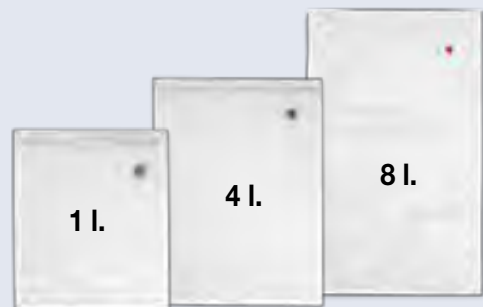
WVS50E

- Pistol style, easy-operating handheld vacuum sealer
- Enclosed storage/charging base
- 1.5-hour charging time
- Heavy-duty rechargeable NiMH battery
- Runs on direct power for sealing large volumes
- Seal up to 50 bags with one full charge
- Trigger operation allows for vacuum-sealing delicate and softer products
 - reduces food wastage
 - eliminates freezer burn
 - increases profitability by extending shelf life of ingredients
 - hygienically protects food from effects of harmful micro-organisms
- Benefits of vacuum sealing
 - reduces food wastage
 - eliminates freezer burn
 - increases profitability by extending shelf life of ingredients
 - hygienically protects food from effects of harmful micro-organisms
- Includes 25 4 l. bags and 25 1 l. bags
 - microwave safe
 - boil safe
 - perfect for sous vide cooking
- 100-230V 50/60Hz, CE RoHS



WVS50DIS – Available with or without LCD screen
(Unit not included with display)

Additional Available Bags



WVSQT
(50 ct)

WVSGL
(50 ct)

WVS2GL
(25 ct)

2 l. Compressor Ice Cream Maker



WCIC20E

- 2 l. capacity, electric ice cream maker
- Built-in compressor means NO pre-freezing required
- Make up to 2 l. of ice cream, frozen yogurt or gelato in as little as 30 minutes
- Easy-to-clean stainless steel exterior and touch controls
- "Keep Cool" feature holds ice cream at the optimal temperature when process is finished
- 220-240V 50/60Hz, 180W CE RoHS



COMING SOON



"Mix Ins" combine easily without interrupting the process



Removable batch bowl for easy cleaning



А рхангельск (8182)63-90-72
А стана (7172)727-132
А страхань (8512)99-46-04
Б арнаул (3852)73-04-60
Б елгород (4722)40-23-64
Б рянк (4832)59-03-52
В ладивосток (423)249-28-31
В олгоград (844)278-03-48
В ологда (8172)26-41-59
В оронез (473)204-51-73
Е катеринбург (343)384-55-89

И ваново (4932)77-34-06
И жевск (3412)26-03-58
И ркутск (395)279-98-46
К азань (843)206-01-48
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К алуга (4842)92-23-67
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К иров (8332)68-02-04
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К расноярск (391)204-63-61
К урск (4712)77-13-04
Л ипецк (4742)52-20-81

К иргизия (996)312-96-26-47

М агнигогорск (3519)55-03-13
М осква (495)268-04-70
М урманск (8152)59-64-93
Н абережные Челны (8552)20-53-41
Н ижний Новгород (831)429-08-12
Н овокузнецк (3843)20-46-81
Н овосибирск (383)227-86-73
О мск (3812)21-46-40
О рел (4862)44-53-42
О ренбург (3532)37-68-04
П енза (8412)22-31-16

К азахстан (772)734-952-31

П ермь (342)205-81-47
Р остов-на-Дону (863)308-18-15
Р язань (4912)46-61-64
С амара (846)206-03-16
С анкт-Петербург (812)309-46-40
С аратов (845)249-38-78
С евастополь (8692)22-31-93
С имферополь (3652)67-13-56
С моленск (4812)29-41-54
С очи (862)225-72-31
С таврополь (8652)20-65-13

Т аджикистан (992)427-82-92-69

С ургут (3462)77-98-35
Т верь (4822)63-31-35
Т омск (3822)98-41-53
Т ула (4872)74-02-29
Т юмень (3452)66-21-18
У льяновск (8422)24-23-59
У фа (347)229-48-12
Х абаровск (4212)92-98-04
Ч елябинск (351)202-03-61
Ч ереповец (8202)49-02-64
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