



# Introducing the Waring® Commercial



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)



**WSVDIS**

Thermal Circulator Display