



FERMENTATION CHAMBER
by **WARING**

CONSISTENTLY and **SAFELY**
ferment foods, producing
tempeh, koji, and many other
ferments with the **SIMPLE**
PUSH OF A BUTTON!



WPP600 | WARING® PLANIT POD FERMENTATION CHAMBER

CULINARY FERMENTATION IS HERE.

The health of our food system and our planet won't happen by accident.
WE HAVE TO PLAN IT.



THE SYSTEM

Turnkey, safe,
and profitable



MIXES & BLENDS

Shelf-stable, super
clean substrates



STARTER CULTURES

Healthy, organic,
proprietary formulas



Come explore at **warrior.com**



@warriorproducts



WPP600

- The Waring® Planit POD® is a revolutionary fermentation chamber designed for consistency, safety, and ease of use when growing plant proteins, tempeh, and koji
- Time-efficient cooking:
 - Tempeh & Planit Protein blends ready in just 24 hours
 - Koji ready in 51 hours
- Low-temperature pasteurization cycle included at the end of each growing cycle
- Audible beep to alert the end of each cycle
- Heavy-duty housing construction
- Door is removable for easy hand cleaning
- Condensation tray and silicone ventilation ports are removable and dishwasher safe for easy cleaning
- Includes stainless steel fermentation tray and A-frame that are both dishwasher safe
- Limited one-year warranty



ACCESSORIES



A-FRAME
CAC199



FERMENTATION TRAY
CAC201



waring.com



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