

WARING
COMMERCIAL



Season food with your favorite herbs and spices, then vacuum seal.



Prepare and cook multiple portions ahead of time.



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

16 AND 25 LITER | THERMAL CIRCULATORS

INTEGRATED BATH SYSTEMS



WSV16

WSV25

- Built for sous vide cooking and re-thermalizing
- Water bath temperature accuracy of +/- .5°C/1°F
- 5 programmable memory stations & 99-hour timer
- Capacitive touch control enables you to quickly set or adjust the cooking temperature
- Integrated hose system to easily and safely remove water from reservoir
- All stainless steel construction
- Temperature range from 35°C/95°F – 90°C/194°F

WSV16: 16-Liter Capacity

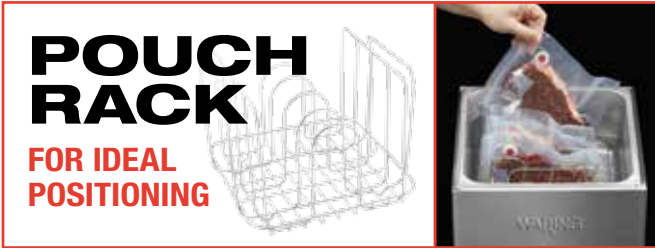
WSV25: 25-Liter Capacity





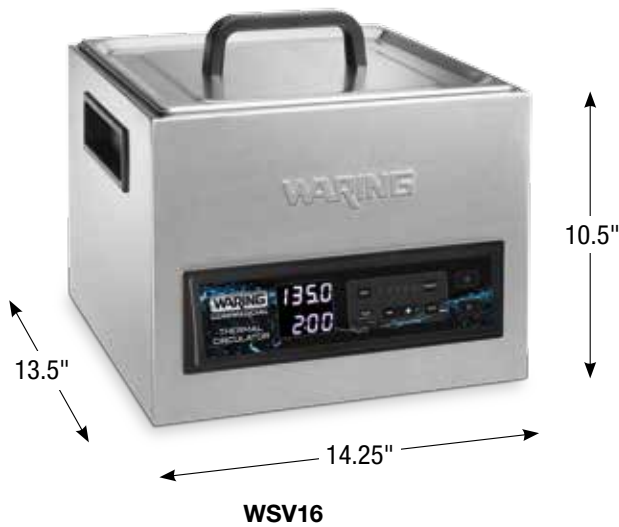
16 AND 25 LITER | THERMAL CIRCULATORS

INTEGRATED BATH SYSTEMS



POUCH RACK

FOR IDEAL POSITIONING



WSV16



WSV25

ITEM	ELECTRICAL	LISTINGS	OUT OF BOX WEIGHT	OUT OF BOX DIMENSIONS L x W x H	CORD LENGTH	WARRANTY
WSV16	120 V, 1560 W, 13 Amps	cETLus, ETL Sanitation	15.9 lb.	13.5" x 14.25" x 10.5"	3.5 Feet	Limited 1 Year Motor
WSV25	120 V, 1560 W, 13 Amps	cETLus, ETL Sanitation	20 lb.	23.5" x 14.25" x 10.5"	3.5 Feet	Limited 1 Year Motor

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS L x W x H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS L x W x H	MBC
WSV16 – 16L Sous Vide	1	18	1.16	18" x 16.875" x 13.125"	040072037634	1	22 lb.	18.375" x 17.5" x 13.875"	10040072037631
WSV25 – 25L Sous Vide	1	26	3.43	25" x 16.875" x 13.125"	040072037627	1	28 lb.	25.5" x 17.5" x 13.875"	10040072037624

ITEM	DESCRIPTION	UPC
WSV16DH	Drain Hose for WSV16 & WSV25	
WSV16BKT	Basket for WSV16	
WSV16RK	Rack for WSV16	
WSV16CVR	Cover for WSV16	
WSV25BKT	Basket for WSV25	
WSV25RK	Rack for WSV25	
WSV25CVR	Cover for WSV25	



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