

Commercial Food Processors – FP25, FP25C

WARING
COMMERCIAL



FP25C



FP25

Optional Accessories for both models:

- **Slice, Shred, Grate, Chop, Mix and Julienne** – With over 20 discs and a versatile S-Blade that works well for mixing too.

	Slicing Discs BFP 10 1/32" (0.8mm)	BFP 11 3/64" (2mm)	BFP12 1/8" (3mm)	BFP 13 1/16" (4mm)	BFP 14 3/16" (5mm)
	BFP 15 1/4" (6.5mm)	BFP 31 5/16" (8mm)	BFP 32 3/8" (10mm)		
	Waved Slicing Discs BFP 16 1/16" (1.5mm)				
	Julienne Discs BFP 25 5/64" x 5/64" (2 x 2mm)	BFP 26 5/64" x 5/32" (2 x 4mm)	BFP27 5/32" x 5/32" (4 x 4mm)	BFP 28 5/64" x 1/4" (2 x 6.5mm)	
	BFP 29 1/4" x 1/4" (6.5 x 6.5mm)	BFP 30 5/16" FF (8mm FF)			
	Shredding Discs BFP 22 5/32" (4mm)	BFP 23 1/4" (6.5mm)	BFP 24 5/16" (8mm)		
	Grating Discs BFP 19 1/64" (0.4mm)	BFP21 5/64" (2mm)			
	Pulping Disc BFP 17 1/64" (0.4mm)				
				Serrated "S" Blade FP251	

Specifications:

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
FP25	120 VAC, 60 Hz, 5.5 Amps	UL, NSF;	19" x 8.75" x 12.5"	Limited 5 Year Motor Warranty, 2 Year Parts and Labor
FP25C	5' cord	CUL	19" x 10" x 12.5"	

Ordering Information:

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Batch Bowl Commercial Food Processor 2.5 QT	FP25	1	24	2.4	040072103070
Batch Bowl and Continuous Feed Commercial Food Processor 2.5 QT	FP25C	1	25	3.6	040072103087

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Commercial Food Processors – FP25 and FP25C Hi-Performance for Commercial and Institutional Kitchens



Waring® by Cuisinart Commercial Food Processors.

This food processor line brings an established name in Food Service together with the best known and respected name in food processors. Waring has been in the commercial food service business since 1937. Cuisinart has been building and designing food processors since 1973. These food processors bring together Waring's expertise in food service and Cuisinart's expertise in food processors. Backed by 300 service centers and a growing list of accessories, Waring delivers value as well as great food results.

Important Features:

- **Slice, Shred, Grate and Julienne directly IN THE BATCH BOWL!** – While a continuous feed chute is appropriate for many applications, sometimes a bowlful is all you need. Just pull out the S-Blade, put in the processing disc, and go to work. No bins necessary.
- **Pulse Controls** – We don't make a food processor without one. All our models have them and you wouldn't want them any other way. Better than constantly pushing the START AND STOP buttons, the PULSE is perfect for fine-tuning the chop, or starting heavy loads.
- **Clear Bowls, Clear Covers** – You'll know when it's done because you'll see it. Our high impact, unbreakable polycarbonate lets you see into the bowl, and it's durable too. Put bowl in your dishwasher when you're done, or hand-wash it if you like. It's lighter than metal, but it's built for tough use.
- **Commercial Grade 1 HP High Performance Motor** – Developed especially for food service food processing, this motor delivers dependable, continuous duty service and is built to complete large jobs with ease.
- **Super Large Feed Tube** – A large tube reduces preparation time. With 10 square inches of feed space, Waring's feed tube keeps a steady supply of food coming down the chute. Waring's food processors use the same feed tube and pusher on both batch and continuous feed processors.

Feed Tube Includes: **Large Food Pusher** for large foods and horizontal cuts.
 Small Food Pusher for small foods and vertical cuts.

- **Easy Access Controls** – The large flat paddle controls are easy to reach, easy to use and easy to clean. ON and OFF /PULSE are the only two controls. They're all you need! It's that simple.
- **Safety Features**
 Safety Interlock – Prevents machine from operating unless correctly assembled.
 Safety Reset Button – Manual reset button for overload protection and safe controlled restarts.
- **Easy Cleanup** – Dishwasher-safe S-Blades and accessory discs are removable. Housing wipes clean with a damp cloth. Bowls, covers and food pushers can go in the dishwasher.
- **Standard Accessories** – Included with both models:
 FP251 - Serrated S-Blade
 BFP13 - 5/32" (4 mm) Slicing Disc
 BFP21 - 5/64" (2 mm) Grating Disc
 BFP29 - 1/4" (6.5 x 6.5 mm) Julienne Disc
- **Warranty** – Limited Five Year Motor Warranty, Two Year Parts and Labor
- **Optional Accessories for Both Models** – **Slice, Shred, Grate, Chop, Mix and Julienne** – With over 20 discs and a versatile S-Blade that works well for mixing too.

FP25 Batch Bowl:

- **Process in the bowl!** This commercial food processor allows you to slice, shred, grate and julienne directly into the work bowl.
- **Unique Batch Bowl Design** – Durable see-through polycarbonate construction – provides clear view while processing. Rugged polycarbonate is scratch and break resistant.
 Large Capacity – Holds 2.5 quarts (2.3 liters) of dry ingredients.
 Holds 1.5 quarts (1.4 liters) of wet ingredients.
 Single Handle – For easy lift and balance.
 Versatile – Works with any disc or blade to slice, shred, grate, chop, mix and julienne.

FP25C Continuous Feed and Batch Bowl Combination:

- **Process in the bowl! Process through the chute!** This commercial food processor allows you to slice, shred, grate and julienne directly into the work bowl or in continuous feed mode.
- **Durable Continuous Feed Chute** – Rugged gray polycarbonate chute is scratch and break resistant. Stands up to heavy use. Durable see-through cover provides clear view while processing.
 Volume Processing – Can process 700 servings in 2.5 hours. Can process up to 700 lbs. per hour with continuous feed attachment.
- **Unique Batch Bowl Design** – Includes same batch bowl as FP25.

