



FERMENTATION CHAMBER
by **WARING**®



*The health of our food system and our
planet won't happen by accident.*

WE HAVE TO PLAN IT.

PLANIT
PROTEIN

In partnership with Planit Protein®, Waring is launching a revolutionary, first-of-its-kind tool that will enable you to safely and consistently ferment foods, producing tempeh, koji, and many other ferments with the push of a button.

FRESH

Whole-ingredient,
fermented foods
made on-site;
no need for
preservatives

CLEAN

Plant protein with
NO binders or
fillers and NO
hyper-processed
chemical ingredients

FLEXIBLE

Makes vegan/
vegetarian
plant proteins as
meat alternatives

Improved nutrient
bioavailability,
gut health benefits,
focus on whole
plant foods

Pre-packaged whole food blends/mixes for convenient, fast preparation

Local production,
no cold transport,
dramatic water and
carbon savings
over meats

**...ALSO HIGHLY PROFITABLE
AND IN YOUR CONTROL!**



Unlock an expanding world of flavorful
ferments and fresh plant proteins.

PLANITPOD® A-FRAME

Durable stainless steel A-frame
is patented to create the perfect
environment for consistent growth

PLANITPOD® BAKING SHEET

Stainless steel tray ferments up to 8 lb. of protein per POD per day

DIGITAL CONTROL PANEL

Digital control panel with LEDs
preprogrammed with optimal
settings for successful
fermentation every time

REMOVABLE DOOR

Removable door for easy
cleaning and sanitizing

DRIP TRAY

Removable condensation
tray is dishwasher safe
for easy cleaning



WPP600

THE FERMENTATION UNLOCK

A vast domain of nutrition, flavor, and sustainability benefits found in fermented foods has been held back from commercial food practices due to a lack of broad fermentation know-how across the culinary trades and the absence of a validated, efficient, safe, and repeatable way to unlock it.

KOJI, REINVENTED
TEMPEHS & SAVORY
TEXTURE BLENDS

PREPROGRAMMED
AND VALIDATED
RECIPES*

INCLUDES
HACCP
DATA LOGGING



UP TO 8 LB.
OF PLANT PROTEIN
PER POD, PER DAY

*Validated by Cornell University Dept. of Food Science



THE SYSTEM:
TURNKEY, SAFE
& PROFITABLE



Mixes and Blends

Shelf-stable, super clean substrates



Starter Cultures

Healthy, organic, proprietary formulas



Ferments and pasteurizes
up to 8 lb. of food
per pod per day



THE PLANIT™ SYSTEM IS FERMENTATION MADE EASY

The PlanitPOD® is designed to regulate the delicate environmental factors (time, temp, humidity) required for repeatable and safe fermentation, requiring as little expertise as possible. Follow this simple process for consistently complex creations!

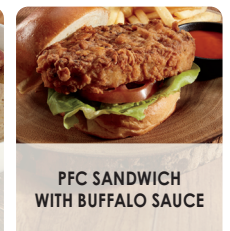


THE PLANIT™ SYSTEM GIVES CHEFS A WHOLE NEW TOOLBOX OF FLAVORS AND TEXTURES

From center-of-plate proteins to incredible ingredient applications!



PLANIT PROTEIN® TACOS



Empowers chefs to do more of what they do best!

POD[®]

PLANIT

FERMENTATION CHAMBER
by **WARING**

Ask Us Anything!

Visit planitpodbywarings.com to sign up for updates and recipes!

Contact your Waring Sales Manager today to learn more.

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A NEW WORLD OF FLAVOR AWAITS!



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