

WPC100



Pasta Cooker/Rethermalizer



MAIN FEATURES

- Durable stainless steel construction
- 12.4L (13.1 qt.) maximum water capacity
- Stainless steel heating elements for easy cleaning
- Four small, round, ½ lb. baskets and two rectangular, 2 lb. baskets are included
- Reaches a rolling boil in under 20 minutes
- Cook up to 4 pounds of fresh or frozen pasta in minutes
- Drain and refill valves located in front for easy access
- Can be used as stand-alone or connected to plumbing
- Limited One Year Warranty

ELECTRICAL

Voltage: 208/240V

Frequency: 60Hz

Watts: 2700/3600

Plug Type: NEMA 6-20 🕩

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Cord Length: 3 feet



SALES FEATURES

Cooking perfect pasta is easy with the Waring[®] Pasta Cooker/Rethermalizer. Make individual orders from al dente to soft using the 4 small, round baskets, or prepare batches by the pound with the large rectangular baskets. The refill and drain valves are easily accessible inside a panel on the front of the cooker, and there is an overflow water outlet on the back, so the unit can be used as stand-alone or plumbed in.

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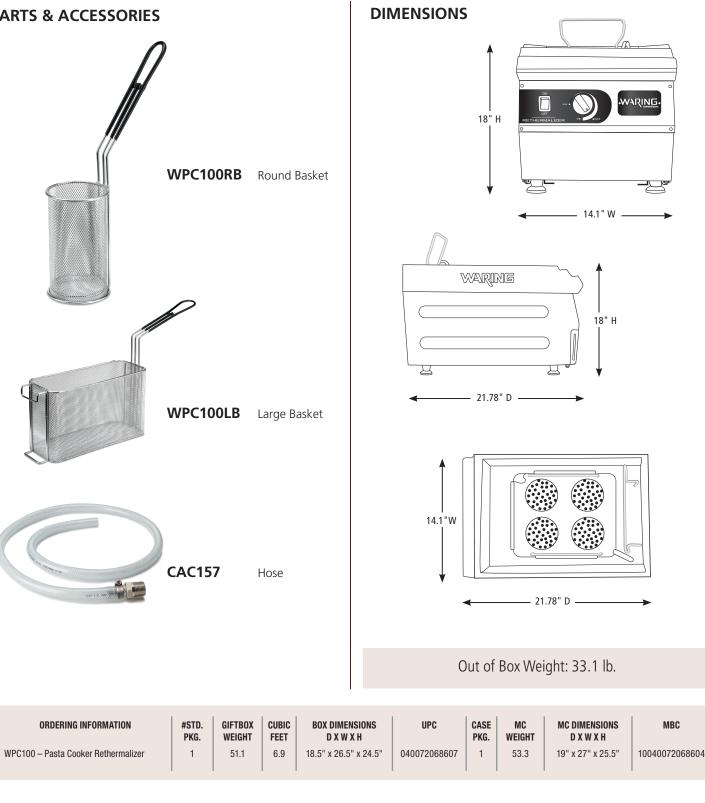
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