

Item #: 177pc102 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco PC102 Countertop Double Tank 2 Gallon / 8 Liter Electric Pasta Cooker / Rethermalizer - 120V, 3000W

Item #177PC102



### Technical Data

|                        |                           |
|------------------------|---------------------------|
| Width                  | 15 1/2 Inches             |
| Depth                  | 16 1/2 Inches             |
| Height                 | 11 3/8 Inches             |
| Cord Length            | 4 9/16 Inches             |
| Amps                   | 20 Amps                   |
| Hertz                  | 60 Hertz                  |
| Phase                  | 1 Phase                   |
| Voltage                | 120 Volts                 |
| Wattage                | 3000 Watts                |
| Color                  | Silver                    |
| Control Type           | Thermostatic              |
| Installation Type      | Countertop                |
| Material               | Stainless Steel           |
| Number of Compartments | 2 Compartments            |
| Plug Type              | NEMA 5-15P                |
| Power Type             | Electric                  |
| Type                   | Cookers<br>Rethermalizers |
| Water Capacity         | 2.1 Gallons               |

### Features

- Durable stainless steel construction
- (2) 1 gallon / 4 liter water tanks are removable for easy cleaning
- Non-slip feet prevent unit from moving around
- Easy-to-use thermostatic knob controls with red indicator light
- Includes (4) round pasta baskets

### Certifications



5-15P



ETL Sanitation



ETL US & Canada

Avantco Equipment



## Notes & Details

Maximize your pasta output with this Avantco PC102 countertop double-tank electric pasta cooker. This unit has what it takes to prepare a multitude of pasta and noodle styles simultaneously with its 4 single-serving baskets. The baskets sit in 2 removable 1 gallon / 4 liter water tanks that are incredibly easy to clean! You can also add versatility with the removable cutout lid to transition into rectangle baskets (sold separately). A simple thermostatic knob controls the temperature of the heating element up to 230 degrees Fahrenheit and will prevent water from getting too hot or not hot enough.

The sides of the unit each have a built in handle for easy transportation. Constructed from stainless steel, this unit is designed to live up to your commercial kitchen needs. Four support legs each with non-slip feet will ensure there is no unwanted sliding during operation. A 4 9/16" power cord makes powering this cooker simple. This pasta cooker requires a 120V electrical connection for operation of each tank.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).