

WCM6





6kg Chocolate Melter



MAIN FEATURES

• Two sizes:

WCM3 3kg/6.61 lb. (65W/120V) WCM6 6kg/13.23 lb. (130W/120V)

- Probe ensures most accurate temperature reading (included)
- Temperature range from 68° F/20° C to 140° F/60° C
- Accurate temperature control with LCD digital screen display
- Housing rim designed to prevent chocolate from seeping under the pan
- Lid cutouts accommodate a ladle and probe
- Limited One Year Warranty

Voltage: 120

Frequency: 60 Hz

Watts: 125

Amps: 1.08

Plug Type: 5-15 🛈

Cord Length: 3 feet



SALES FEATURES

The perfect temperature for the ideal consistency, the Waring[®] Chocolate Melter liquefies pure chocolate for dipping, candy making or ladling over your signature desserts. The melter features water-resistant touch controls and an LCD digital screen with readout in Celsius or Fahrenheit. It shows you the set temperature and the probe temperature—a Ready indicator appears when the temperatures match. The unit heats up gently and holds its temperature with no hotspots. It's easy to clean and available in two sizes.



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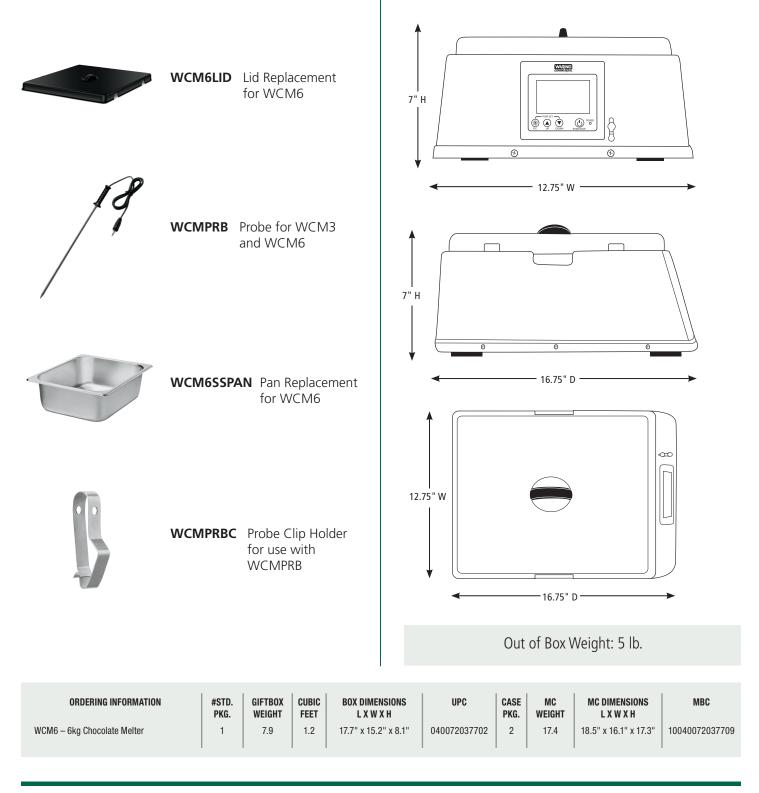
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PARTS & ACCESSORIES

DIMENSIONS





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