

Wear-Ever® Aluminum Double Boilers

- Ideal for delicate food preparation, reheating, preheating, and moisture-free cooking
- Solid-welded aluminum handles for durability and easy interior cleaning
- Eliminates the need for constant stirring
- Ships complete with pot, inset, and cover



| SET ITEM # | SECTION | CAPACITY: QT (L) | INSIDE DIAMETER: IN (CM) | INSIDE DEPTH: IN (CM) | CASE LOT | COMPONENT ITEM # |
|------------|---------|------------------|--------------------------|-----------------------|----------|------------------|
| 67708 | Inset | 8½ (8) | 10 (25.4) | 6¾ (17.5) | 1 | 43047-2 |
| | Pot | 10 (9.5) | 10 (25.4) | 7¾ (19.4) | — | 67510 |
| | Cover | — | — | — | — | 67509 |
| 67711 | Inset | 11 (10.4) | 10 (25.4) | 8¾ (22.4) | 1 | 43048-2 |
| | Pot | 12 (11.4) | 10 (25.4) | 9 (22.9) | — | 67512 |
| | Cover | — | — | — | — | 67509 |
| 67717 | Inset | 17½ (16.6) | 12 (30.5) | 9¾ (24) | 1 | 43049-2 |
| | Pot | 20 (18.9) | 12 (30.5) | 10½ (26.7) | — | 67520 |
| | Cover | — | — | — | — | 67521 |

Wear-Ever Pasta and Vegetable Cooker

- Set includes 18½ qt (17.5 L) 3004 aluminum pot and four perforated (¾" (0.5 cm) diameter holes) stainless steel inserts
- Baskets (3 qt/2.9 L) hold up to 3 servings of pasta
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- Pots feature welded handles for easy cleanup and durability



| ITEM # | DESCRIPTION | GAUGE | CASE LOT |
|--------------------------|---|-------|----------|
| 68127 | Pasta cooker set – complete | — | 1 |
| REPLACEMENT PARTS | | | |
| 68130 | Basket only | 24 | 1 |
| 68129 | Pot only – inside diameter 14" (35.6 cm), inside depth 7" (17.8 cm) | 8 | 1 |

Wear-Ever Boiler/Fryer Sets

- Set includes pot, perforated basket with bail handle, and cover
- Bail handle for easy removal from pot and quick draining
- Ideal for boiling lobster, clams, shrimp, or fish, as well as deep-frying turkeys
- Replacement baskets are 3004 aluminum with bail handle, ¾" (1 cm) embossed feet, and ½" (1.3 cm) holes



| SET ITEM # | CAPACITY QT (L) | POT INSIDE DIAMETER: IN (CM) | POT INSIDE DEPTH: IN (CM) | POT GAUGE | BASKET INSIDE DIAMETER: IN (CM) | BASKET INSIDE DEPTH: IN (CM) | BASKET MAX WIDTH AT BAIL: IN (CM) | COVER DIAMETER: IN (CM) | CASE LOT | REPLACEMENT BASKET ITEM # |
|------------|-----------------|------------------------------|---------------------------|-----------|---------------------------------|------------------------------|-----------------------------------|-------------------------|----------|---------------------------|
| 68271 | 20 (18.9) | 13¾ (33.2) | 9 (22.9) | 8 | 11¼ (28.6) | 7¼ (18.4) | 12½ (31.8) | 13¾ (34.6) | 1 | 68289* |
| 68269 | 32 (30.3) | 13¾ (33.2) | 14 (35.6) | 8 | 11¼ (28.6) | 10¾ (27.6) | 12½ (31.8) | 13¾ (34.6) | 1 | 68290* |
| 68270 | 40 (37.9) | 14 (35.6) | 15¾ (38.3) | 8 | 12½ (31.8) | 11¾ (29.8) | 13¾ (34.9) | 14¾ (37.8) | 1 | 68291* |
| 68272 | 60 (56.8) | 16¾ (42.5) | 15¾ (40.3) | 10 | 15½ (39.4) | 11¾ (29.8) | 16¾ (42.4) | 17¾ (45.1) | 1 | 68292* |
| 68273 | 80 (75.7) | 16¾ (42.5) | 21¼ (54) | 10 | 15½ (39.4) | 16¾ (42.5) | 16¾ (42.4) | 17¾ (45.1) | 1 | 68293* |

*Not recommended for use with stainless steel pots