

Item No.

■ The Anets Pasta Pro Is A Safe, Simple Way To Make Perfectly Cooked Pasta

Anets offers a safe, consistent and easy way to make traditional pasta. This self-contained system eliminates handling heavy pots and hot water. Quick, efficient heating system brings fresh water to a boil in less than 10 minutes. Super sensitive thermostats accurately control the boil from a soft simmer to a hard boil. Cook more than just pasta, blanch vegetables, boil seafood or reheat sauces in this all-purpose water cooker. Add features like timers, automatic lifts and computer controls to assure product consistency. Attach a rinse station and faucet for a complete pasta station.

■ STANDARD FEATURES

- Cook pot is made of special marine grade stainless steel specifically for water applications
- Open vat design is easy to clean
- Unique cross fire burners provide a 4 sided heating system
- Special copper flashed heat exchangers transfer heat directly into the cookpot for maximum efficiency and instant recovery
- Super sensitive thermostat maintains water temperature within +/-1°F
- Built-in manual water-fill enables the operator to adjust water input for continuous refill (option). Manual water control eliminates the need for complicated floats and costly components
- Overflow area safeguards against accidental overflow
- Skimming area provides a place to continuously remove starch build up



GPC-14 shown with optional rinse station, hot and cold faucet, split bulk baskets and casters.



SPECIFICATIONS

- | | |
|---------------------------|--|
| ■ Model | GPC-14, Basic
GPC-14A, Fully automatic single lift |
| ■ Certification | UL, NSF |
| ■ BTUH | 111,000 |
| ■ Gas Pressure | NG 3.5" WC, LP 10" WC |
| ■ Gas Connection | 3/4" NPT |
| ■ Electrical Requirements | 120V, 60HZ, 1PH, 2Amps
GPC-14
GPC-14AA
120V, 60HZ, 1PH, 5Amps |
| ■ Thermostat | Solid state |
| ■ Temperature Range | 190° to 212°F (88°-100°C)
160° to 212°F (71°-100°C) (optional) |
| ■ Burners | Atmospheric pre-mix |
| ■ Hi-Limit | Safety control turns off main gas supply at 250°F (121°C) |
| ■ Safety Pilot | 100% gas shut off valve |
| ■ Spark Ignitor | Piezo electric |
| ■ Cookpot | Marine grade stainless steel |
| ■ Cabinet | Door, trim, sides, backsplash: stainless steel |
| ■ Water Capacity | 7 gallons |

STANDARD ACCESSORIES

- Rack type basket support
- Front drain tray
- 6" Adjustable chrome plated legs

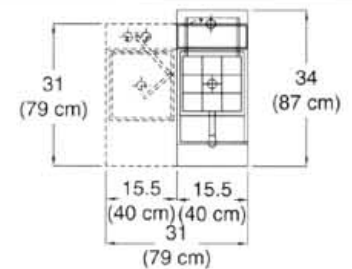
OPTIONS AND ACCESSORIES

- Adjoining rinse station (RSF14)
- Hot and cold water faucets
- Adjustable continuous water fill
- Fully automatic single lift
- 15 minute timer with buzzer
- Batch and single portion baskets
- Low temperature thermostat for rethermalizing or blanching (160° to 212°F) (71°-100°C)
- 6" Casters

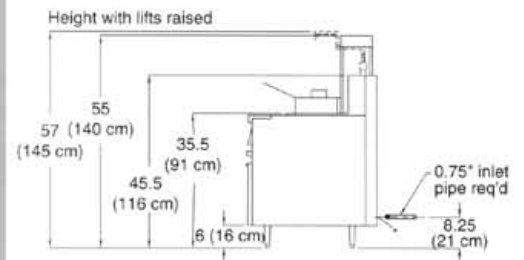
NOTE: Baskets must be ordered separately

BASKETS

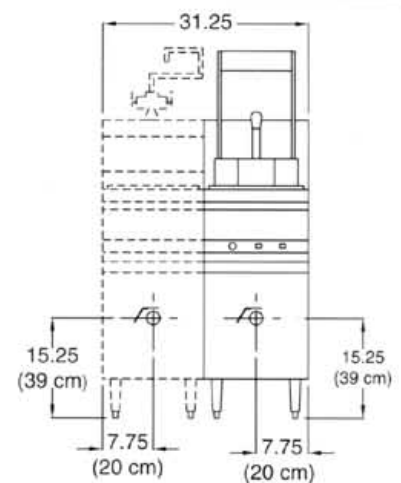
- Bulk
- Split bulk (Twin)
- 5³/₄" Round
- Portion rack with (9) 10oz plastic portion cups



Top View



Side View



Front View

Note: Diagrams include optional rinse station with faucet (RSF14)

Specifications subject to change without notice.
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