

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 thermostat accurately controls the temperature 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 a timer, and automatic lift. 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
- Front drain tray



GPC-14 shown with optional adjustable continuous water fill, 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
 - GPC-14
 - 120V, 60HZ, 1PH, 2Amps
 - GPC-14A
 - 120V, 60HZ, 1PH, 5Amps
- Thermostat
 - Solid state
 - 190° to 212°F (88°-100°C)
 - 160° to 212°F (71°-100°C) (optional)
- Temperature Range
 - Atmospheric pre-mix
 - Safety control turns off main gas supply at 250°F (121°C)
 - 100% gas shut off valve
- Burners
 - Piezo electric
- Hi-Limit
 - Marine grade stainless steel
- Safety Pilot
 - Door, trim, sides, backsplash: stainless steel
- Spark Ignitor
 - 7 gallons
- Cookpot
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- Cabinet
 -
- Water Capacity
 -

STANDARD ACCESSORIES

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

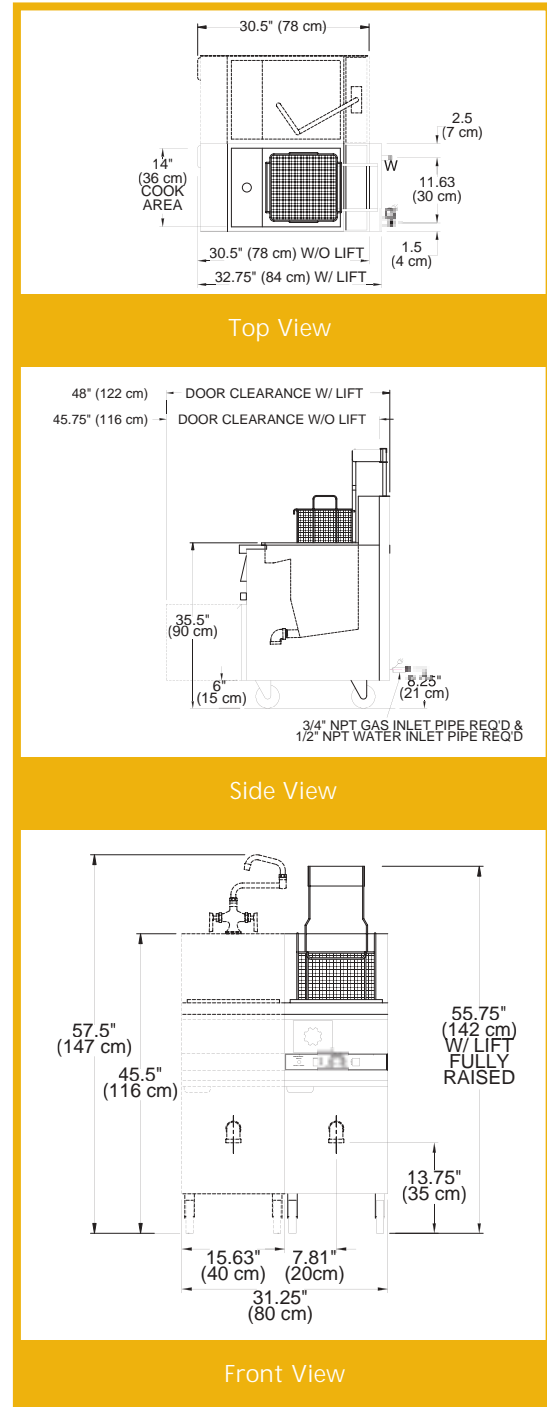
OPTIONS AND ACCESSORIES

- 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



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

Specifications subject to change without notice.
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