

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. 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 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	CSA, NSF, ETL
■ BTUH	111,000
■ Gas Pressure	NG 3.5 WC, LP 10 WC
■ Gas Connection	3/4 NPT
■ Electrical Requirements	120V, 60Hz, 1PH, 2Amps 120V, 60Hz, 1PH, 5Amps
■ Thermostat	Solid state
■ Temperature Range	190°F to 212°F (88°C-100°C) 160°F to 212°F (71°C-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
■ Pulse Ignitor	Battery Powered Ignitor
■ Cookpot	Marine grade stainless steel
■ Cabinet	Stainless steel
■ Water Capacity	8.5 gallons
■ Water Drain Elbow	1-1/4" NPT Female Threads

## STANDARD ACCESSORIES

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

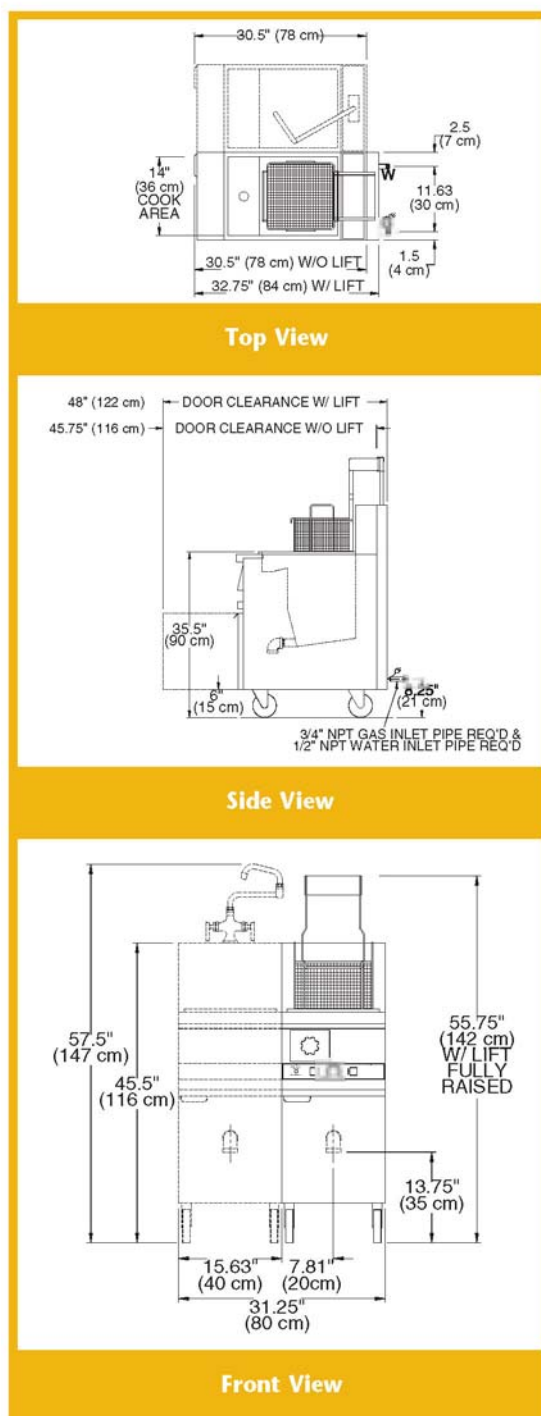
## OPTIONS AND ACCESSORIES

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

**NOTE: Baskets must be ordered separately**

## BASKETS

- Bulk
- Split bulk (Twin)
- 5<sup>3/4</sup> Round
- Portion rack with (9) 10oz plastic portion cups



**Warranty: 1 year Parts and Labor,  
5 years Frypot Part only.**