

ANETS Pasta Pro



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**Anets Pasta Pro
Systems**



**Versatile.
Reliable.
Your Best
Value.**

ANETS

More Profits Cooked Up Your Way

There's never been a better time to capitalize on the popularity of pasta. With a custom Anets Pasta Pro System in your kitchen, it's easy to expand your menu and improve labor and energy efficiency for increased sales and profits that really cook.

Everyone's a Pro With Anets

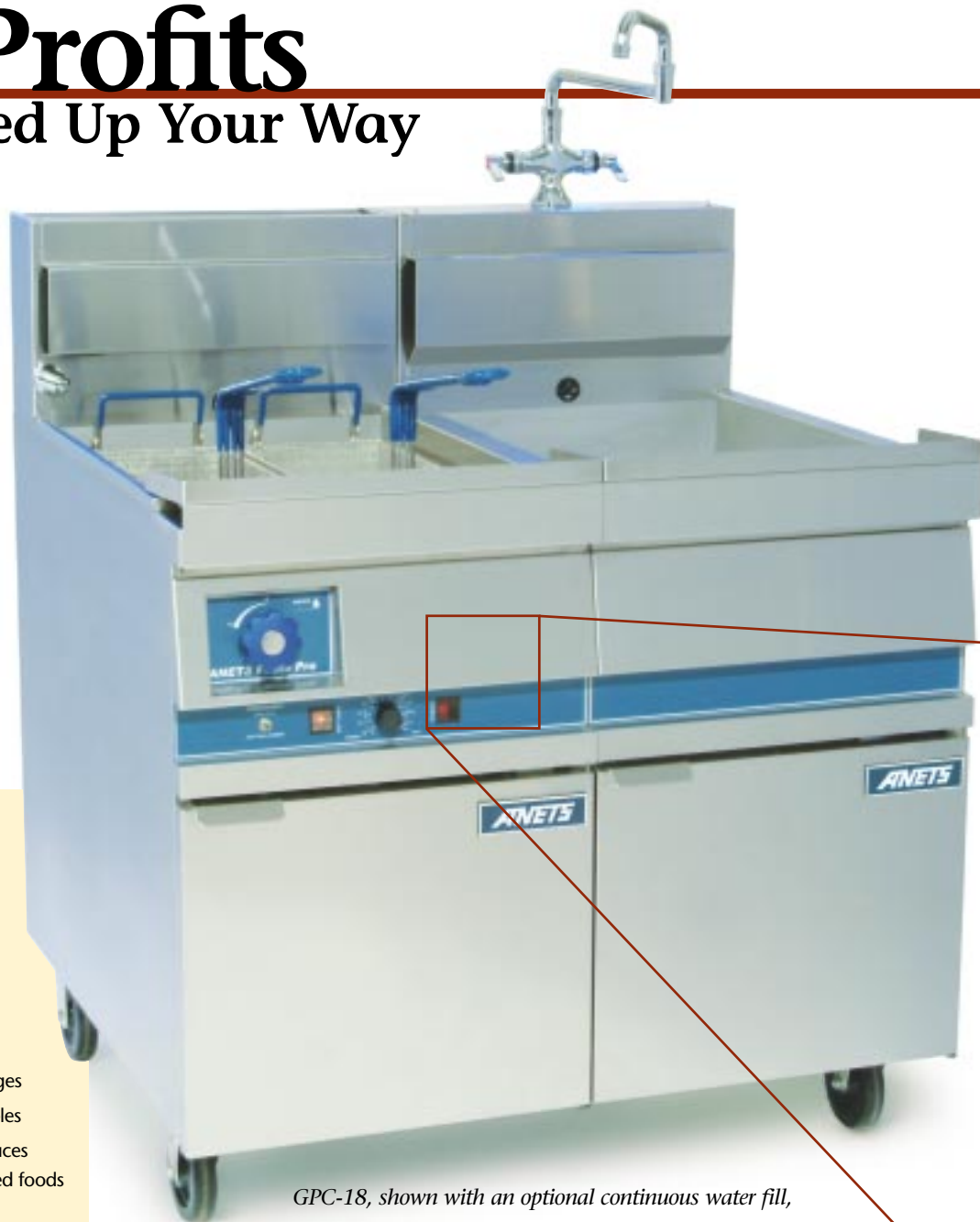
Brilliant in its simplicity, the Anets Pasta Pro System fits nicely into any application. It's perfect for even your most inexperienced staff because it's so easy to use.

No more pots of boiling water.
No more guesswork.
Little operator attention is required, and cleanup is a cinch!

Cooks More Than Pasta!

It's your all-purpose boiling machine!
Great for:

- Pasta
- Potatoes
- Seafood
- Hot dogs & sausages
- Blanching vegetables
- Rethermalizing sauces and other packaged foods
- Plus much more!



GPC-18, shown with an optional continuous water fill, a rinse station with faucet, a split bulk basket set, and casters.

Reliability Makes the Most of Your Investment

If you know Anets, you know reliability. Like the entire Anets commercial food equipment line, your Pasta Pro System—featuring a marine-grade stainless steel frypot—is built for lasting performance so you get the very best equipment value over time.

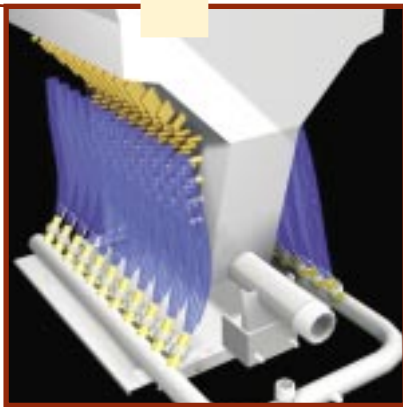


It's Easy to Build Your Own System

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1. Determine Your Capacity Needs

It's simple. How much pasta do you want to make? Anets offers two base model cookers with very distinctive features.

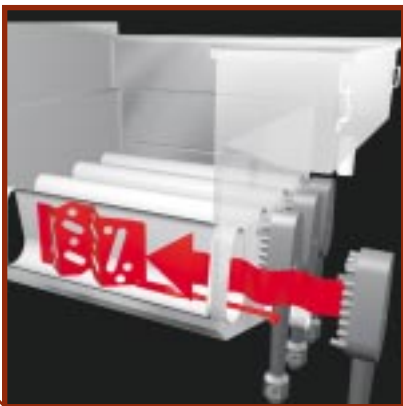


Model GPC-14 Open vat design

The Perfect Starter System

If you're looking to add a few pasta dishes to your menu, the Anets Pasta Pro base model GPC-14 delivers the performance you need and the ultimate in cleanup convenience.

- Boils 7 gallons of water to cook up to 5 lbs. of dry pasta per batch.
- Four-sided heating system (shown) features crossfire burners and a cookpot with copper-flashed heat exchangers for quick, efficient heating and fast recovery.
- Open vat design provides convenient access to the entire cookpot for easier cleaning.
- Sediment tray keeps loose pasta from clogging the drain.



Model GPC-18 Tube-type burner design

The Heavy-Demand System— With a "Power Burst" Advantage

When pasta gets top billing in your establishment, step up productivity and satisfy those hungry crowds with the Anets Pasta Pro base model GPC-18.

- Boils 17 gallons of water for up to 10 lbs. of dry pasta per batch.
- Tube-type burner design (shown) delivers maximum heat input evenly across a larger cooking zone for more thorough heating and faster recovery.
- The "Power Burst" feature gives you optimum energy input control. Turn the "burst" on to fire all four burners at 150,000 Btu for superfast heatup and recovery. Then, to instantly go from a rapid to a gentle boil, the switch turns off two of the burners and cuts the Btu input to 75,000. Ideal for fresh pasta, such as tortellini, ravioli and angel hair. During slow times, keeping the "burst" off also helps you conserve energy and reduce water evaporation.

2. Choose Your Water-Fill Option

Continuous water fill is a real key to cleaner, fresher, better-tasting pasta because it removes starch buildup and keeps the water level from being depleted by evaporation and absorption.

Anets offers two manual fill options to give your cook more control and to eliminate the maintenance problems so commonly associated with the floats, valves and sensors of an autofill design.



Adjustable Continuous Water Fill

Set your water fill at a trickle for steady, consistent water replacement. Or, crank it up for fast refill of the tank.



Faucet Fill

Specify an optional faucet right over the cookpot or over an adjacent rinse station (see below).

3. Select Your Cooking Features

Choose from a variety of added features that help improve kitchen efficiency and ensure consistent food quality.

Rinse Station (With or Without Faucet)

A must for any pasta operation, especially when food quality and fast service are a premium. Like a sink, the adjacent rinse station with a hot and cold faucet allows for immediate slowdown of the cooking process and simultaneous starch washoff to keep pasta from sticking. Specify your rinse station on the left or right of cooker.



Model GPC-18AA
(GPC-14A has only one autolift basket)

Autolift

With 15-Minute Timer/Buzzer

It doesn't take much to overcook pasta, veggies or seafood. Timers are great for a busy kitchen—especially when experienced cooks are in short supply.

Really busy? Add an autolift feature. When the timer goes off, the baskets automatically remove the food from the water to ensure precise cook time.

Low-Temperature Thermostat

The solid-state thermostat in every Anets Pasta Pro System effectively regulates the water within $\pm 1^\circ\text{F}$. If you use sous vide products or plan to reheat foods, you'll want to specify an optional low-temperature thermostat that will hold temperatures at an optimum 160°F .

Casters

For added unit mobility, choose 6" casters.



4. Pick Your Baskets

Select the basket options that best fit your unique operation. Each offers a distinct advantage based on your cooking needs.

Every basket is constructed of fine-mesh stainless steel, specifically designed for pasta applications.

The **split bulk basket set** is ideal for versatile batch production of all your boiled foods. You can simultaneously cook two different types of pasta, or any combination of foods, in the same pot for different lengths of time.



The **bulk basket** is essential for heavy batch cooking in preparation for peak meal times. In the 18" model, load as much as 10 lbs. (5 lbs. in the 14" model) of dry pasta at any one time. Then cook, preportion and refrigerate until ready to reheat.

The **portion rack**, complete with nine plastic 10-oz. basket cups, is a perfect companion to the bulk basket. Use these individual baskets for easy preportioning and rethermalizing of all sorts of foods.



Round baskets are the cook-to-order specialists. Each 5 $\frac{3}{4}$ "-diameter basket is sized to hold one pound of dry pasta. Just load and drop as many as nine in the 18" cookpot (four in the 14" model), boil, rinse and serve.



ANETS pasta Pro

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Anets Pasta Pro System

Features and Specifications

Model GPC-14 Dimensions

Width: 15 $\frac{5}{8}$ " (31 $\frac{1}{4}$ " with optional rinse station)
 Height: 45 $\frac{1}{2}$ " (55 $\frac{3}{4}$ " when basket lifts are up)
 Depth: 30 $\frac{1}{2}$ " (32 $\frac{3}{4}$ " with autolift feature)

Model GPC-18 Dimensions

Width: 19 $\frac{5}{8}$ " (39 $\frac{1}{4}$ " with optional rinse station)
 Height: 45 $\frac{1}{2}$ " (55 $\frac{3}{4}$ " when basket lifts are up)
 Depth: 35 $\frac{1}{2}$ " (37 $\frac{3}{4}$ " with autolift feature)

Anets Pasta Pro Standard Features

- Cookpot is constructed of special marine-grade stainless steel specifically for water applications
- Overflow safeguards against accidental water overflow
- Skimming area collects starch buildup
- Rack-type basket support promotes water flow throughout the basket
- Safety pilot automatically shuts off gas valve if pilot goes out
- 6" adjustable chrome-plated legs
- Front drain tray
- Removable basket hanger for easy cleaning

Anets Pasta Pro Options

- Adjustable Continuous Water Fill
- Single-Handed Fill Faucet (for use with cooker only)
- Rinse Station
- Rinse Station With Hot and Cold Faucet
- 15-Minute Timer With Buzzer
- Single Autolift (model GPC-14A only)
- Twin Autolifts (model GPC-18AA only)
- Low-Temperature Thermostat for Rethermalizing Applications
- Casters

Anets Pasta Pro Basket Accessories

	GPC-14	GPC-14A*	GPC-18	GPC-18AA**
Split Bulk Baskets	Yes	No	Yes	Yes
How many per cooker?	Two	N/A	Two	Two
Per-basket dry pasta capacity?	2.5 lbs.	N/A	5 lbs.	5 lbs.
How many round baskets fit in a split bulk basket?	Two	N/A	Four	Four
Bulk Basket	Yes	Yes	Yes	No
How many per cooker?	One	One	One	N/A
Per-basket dry pasta capacity?	5 lbs.	5 lbs.	10 lbs.	N/A
How many round baskets fit in the bulk basket?	Four	Four	Six	N/A
Portion Rack	Yes	Yes	Yes	No
How many per cooker?	One rack/nine 10-oz. cups	One rack/nine 10-oz. cups	One rack/nine 10-oz. cups	N/A
Round Baskets	Yes	Yes	Yes	Yes
How many per cooker?	Four	Four	Nine	Nine
Per-basket dry pasta capacity?	1 lb.	1 lb.	1 lb.	1 lb.

** A=autolift **AA=twin autolift

Outstanding Warranty and Service Support

You can always count on Anets for long-lasting, reliable foodservice equipment and the most responsive service support. Every cookpot in the Anets Pasta Pro System is made of durable marine-grade stainless steel.

Call today for more comprehensive warranty and service information.

Anetsberger Brothers Offers a Wide Range of Foodservice Equipment

- Anets GoldenFRY™ Series Fryers
- Anets GoldenGRILL™ Series Grills
- Counter Fryers
- Over-Under Broilers
- Dough Rollers
- Bakery Equipment

For more information or for an authorized Anets dealer near you, call us at:

800~837~2638

Visit our website at www.anetsberger.com

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