



PASTA PRO SYSTEM

VARIATION FOR YOUR APPLICATION



Pasta Pro System

- Marine grade stainless steel pot
- Stainless steel sides, front, door
- Rack type basket support
- Battery spark ignitor
- 6" Adjustable legs
- Front drain tray
- Solid state thermostat (140°-212°F)
- Adjustable continuous water fill
- Order baskets separately

Fast-paced commercial kitchens with a penchant for quality appreciate the ANETS line of Pasta Pro Pasta Cookers.

Consistent and easy-to-use, these self-contained units offer safety, efficiency and automatic features that allow operators to boil to perfection while tending to other tasks. With the option of available rinse stations and many different baskets to accommodate your method of cooking, the opportunity to create a complete pasta cooking system is here.

When perfect pasta is in high demand, ANETS 14" & 18" Pasta Pro pasta cookers deliver batch orders in a snap. Versatile power settings allow you to maintain a rapid or gentle boil for fast or slow cooking and reheating. Plus, when times really get busy, optional auto features help take the heat off the operator.

GPC-14

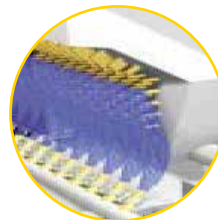
Brings fresh water to a boil in less than 10 minutes and regulates for exceptional control.

GPC-18

A larger cooking basin, unique "power burst" heating feature and reliable boil control accommodate batch orders.



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



Model GPC-14
Open vat design



Model GPC-18
Tube-type burner design

COOKS
**MORE
THAN**
PASTA

IT'S YOUR ALL-PURPOSE
BOILING MACHINE
GREAT FOR:
PASTA
POTATOES

SEAFOOD
HOT DOGS & SAUSAGES
BLANCHING VEGETABLES
RETHEMALIZING SAUCES
& OTHER PACKAGED FOODS

Build Your Own System

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.

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 8.5 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.

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 16.5 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 160,000 Btu for superfast heat up 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 80,000. 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.

No more pots of boiling water.

No more guesswork.

Little operator attention is required & cleanup is a cinch!



Build Your Own System

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 Choose Your Accessories

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.



Autolift

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.



Pick Your Baskets

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.

Split Bulk Basket

The split 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.



Bulk Basket

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, proportion and refrigerate until ready to reheat.

Portion Rack

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 proportioning and rethermalizing of all sorts of foods.



Round Baskets

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.

Build Your Own System

Model GPC-14 Dimensions

Width: 1558" (31 $\frac{1}{4}$ " with optional rinse station)

Height: 4512" (553 $\frac{4}{4}$ " when basket lifts are up)

Depth: 3012" (323 $\frac{4}{4}$ " with Autolift feature)

Model GPC-18 Dimensions

Width: 1958" (391 $\frac{4}{4}$ " with optional rinse station)

Height: 4512" (553 $\frac{4}{4}$ " when basket lifts are up)

Depth: 3512" (373 $\frac{4}{4}$ " with Autolift feature)

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

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



Pick Your Baskets

BASKET ACCESSORIES				
	GPC-14	GPC-14A*	GPC-18	GPC-18AA*
Split Bulk Baskets	YES	NO	YES	NO
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.	10lbs.	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?	1lb.	1lb.	1lb.	1lb.

PASTA PRO COOKERS & RINSE STATIONS				
MODEL	DESCRIPTION	WATER CAPACITY GALLONS	POWER BTUs	SHIPPING WEIGHT (LBS)
GPC-14	Pasta Pro Cooker	8.5	111,000	178
RSF-14	Rinse Station with Rinse/fill Faucet			150
GPC-18	Pasta Pro Cooker	16.5	160,000	240
RSF-18	Rinse Station with Rinse/fill Faucet			160
Single Basket Lift-GPC14 - Must have digital control - adds 2-1/2" to depth of unit				100
Dual Basket Lift-GPC18 - Must have digital control - adds 2-1/2" to depth of unit				100

OPTIONS & ACCESSORIES	
DESCRIPTION	PART NO.
Cover-GPC14	D5276-04
Cover-GPC18	D5538-00
Sediment Tray (GPC-14 only)	D5751-00
Casters, 2 Stationary-2 Locking (Per Set)	N/A
Bulk Basket-GPC14 - Stainless steel (12" x 12" x 9" D) (Holds 5 lbs. of dry pasta)	P9800-79
Split Bulk Basket-GPC14 - Stainless steel (each)	P9800-91
Bulk Basket-GPC18 - Stainless steel - (16" x 13" x 10" D) (Holds 12 lbs. of dry pasta)	P9800-88
Split Bulk Basket-GPC18 - stainless steel (ea) (15-1/4" x 8" x 8-1/2" D)	P9800-93
Round Baskets (5 3/4" X 9") ea (4) per GPC14, (9) per GPC18 5-3/4" x 9" D)(Each) GPC-14 holds (4) / GPC-18 holds (9)	P9800-92
Rack with 9 Individual 10oz Baskets with Rack	C10693-00
Individual 10 oz. portion cups (4" x 4" x 5" D) (for replacement)	P6071998



PASTA PRO SYSTEM

VERSATILE. RELIABLE. YOUR BEST VALUE.



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