

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
- 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.**



# ANETS

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We reserve the right to change specifications without notice and without incurring any Obligation for equipment previously or subsequently sold.

## 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  
GPC-14 120V, 60Hz, 1PH, 2Amps  
GPC-14A 120V, 60Hz, 1PH, 5Amps
- Thermostat Solid state
- Temperature Range 140°F to 212°F (60°C-100°C)
- Burners Atmospheric pre-mix
- Hi-Limit Safety control turns off main gas supply
- 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

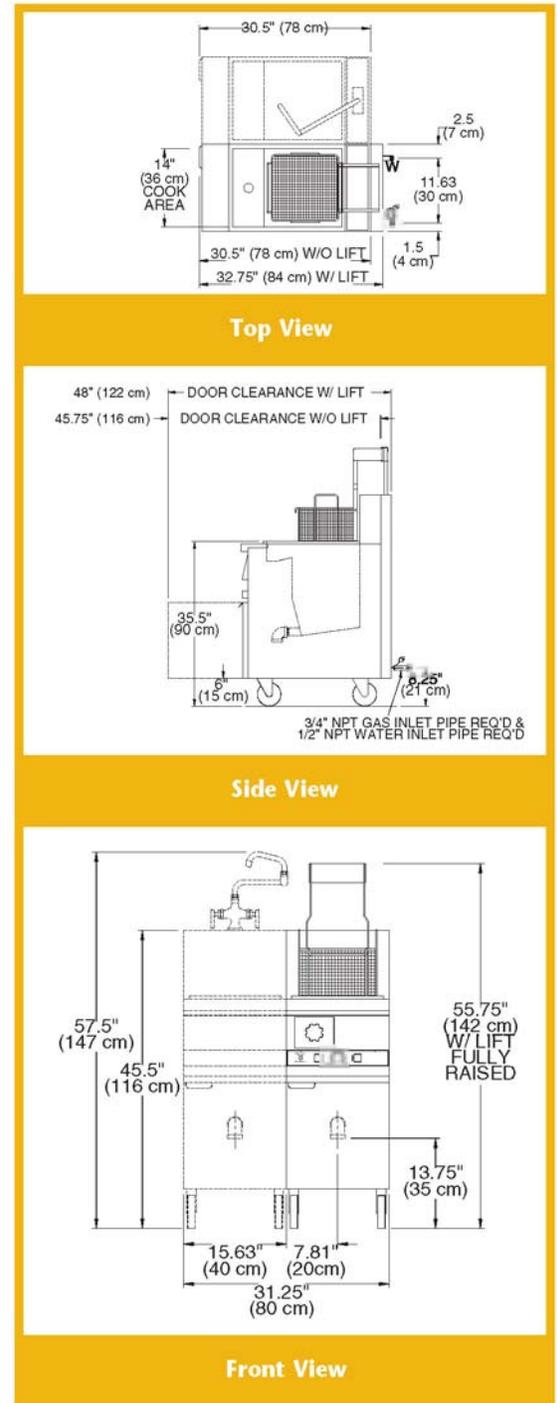
## OPTIONS AND ACCESSORIES

- Adjoining rinse station (RSF14)
- Hot and cold water faucets
- Fully automatic single lift
- 15 minute timer with buzzer
- Digital Thermostat 145° - 205°F (63°C- 96°C)
- Batch and single portion baskets
- 6" Casters

**NOTE: Baskets must be ordered separately**

## BASKETS

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



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