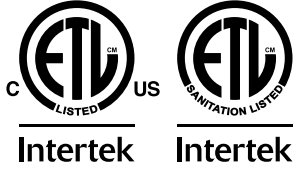




PROJECT _____
 ITEM # _____
 QUANTITY _____



SEAMLESS INNER TANK
 Corrosion resistant • easy cleaning round edge • hygienic design & construction



AX-GPC-1

AX-GPC-2

* Optional baskets shown. Baskets 116-0090 included.

Our pasta cookers are among the industry's most reliable and trusted equipment with highly efficient burners and a variety of basket configurations. They can be used to cook fresh or dry pasta or just to rethermalize.

GAS PASTA COOKER - STANDARD FEATURES

- ★ All heavy-duty stainless steel construction
- ★ One piece deep drawn inner tank for ease of maintenance
- ★ Inner tank of AISI 316 stainless steel is corrosion-resistant from the effects of salt water
- ★ Piezo-electric burner ignition
- ★ Safety thermocouple shutoff
- ★ Individual controls for gas, water & drain on double tank unit
- ★ Easy access manual water fill control on front panel
- ★ Starch skimming drain
- ★ Overflow area safeguards against accidental overflow
- ★ High efficiency burner technology shortens cook times by concentrating greater heat at the rear, creating a convective flow of water, eliminating the need for stirring
- ★ Stainless steel mesh baskets with ergonomic positioned handles (6 per tank)
- ★ Front drain tray
- ★ 1" full port drain valve
- ★ 6" adjustable stainless steel legs
- ★ The pasta cooker is shipped ready for natural gas installation. An LP conversion kit is included with each unit

AXIS SINGLE & DOUBLE GAS PASTA COOKER



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