



# Electric Cookers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Pasta Magic Electric Cookers

## Models

- 8SMS
- 8BC

- 8C
- 17SMS

- 17BC
- 17C



Shown with optional casters

## Standard Features

- Controller with programmable timer
- Overflow drain
- Autofill sensor
- Push-button skimmer
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/skim
- Swing-away hot/cold rinse faucet
- Stainless steel cookpot, enamel cabinet
- 6" adjustable legs
- Bulk pasta basket
- Portion cup rack with 24 (10 oz.) cups or 3 round pasta baskets

### 8 kw Models

- 8 kw incoloy heating element -- faster preheat & recovery performance
- 8-3/4 gallon water capacity
- 18" x 16" x 8" (45.7 x 40.6 x 20.3 cm) cooking area

### 17 kw Models

- 17 kw incoloy heating element -- faster preheat & recovery performance
- 19-1/2 gallon water capacity
- 23" x 18" x 9" (58.4 x 45.7 x 22.8 cm) cooking area

## Options & Accessories

- Casters
- Stainless steel cabinet
- Round pasta baskets
- Rack support
- Rinse tank screen

## Specifications

The Pasta Magic® electric cookers incorporate all the features the industry has been looking for in a pasta cooker. Electronic, programmable controls make it easy to cook perfect pasta exactly as desired every time and do it all automatically and reliably. The electric cookers feature Frymaster's exclusive smooth-surfaced, easy-clean, touch-pad timer/controller and because it's electric it can be installed without hood venting in many markets.

The units are available in 8 kw or 17 kw of power, meaning faster preheat and recovery performance, which saves time and allows the operator to turn pasta orders faster.

To prevent boil-overs, the cookpot has the industry's largest overflow drain. This drain carries away any excess water that might be added to the cookpot and starch that might accumulate with repeated cooks. This large

drain also reduces the time needed to drain the system and virtually eliminates the chance of clogs, which is common in pasta cookers with smaller drain openings.

An auto-fill/starch skimmer keeps the water level at the correct height and removes excess starch residue from the water's surface. There is no need for refills, so the water is ready to cook, saving energy and time.

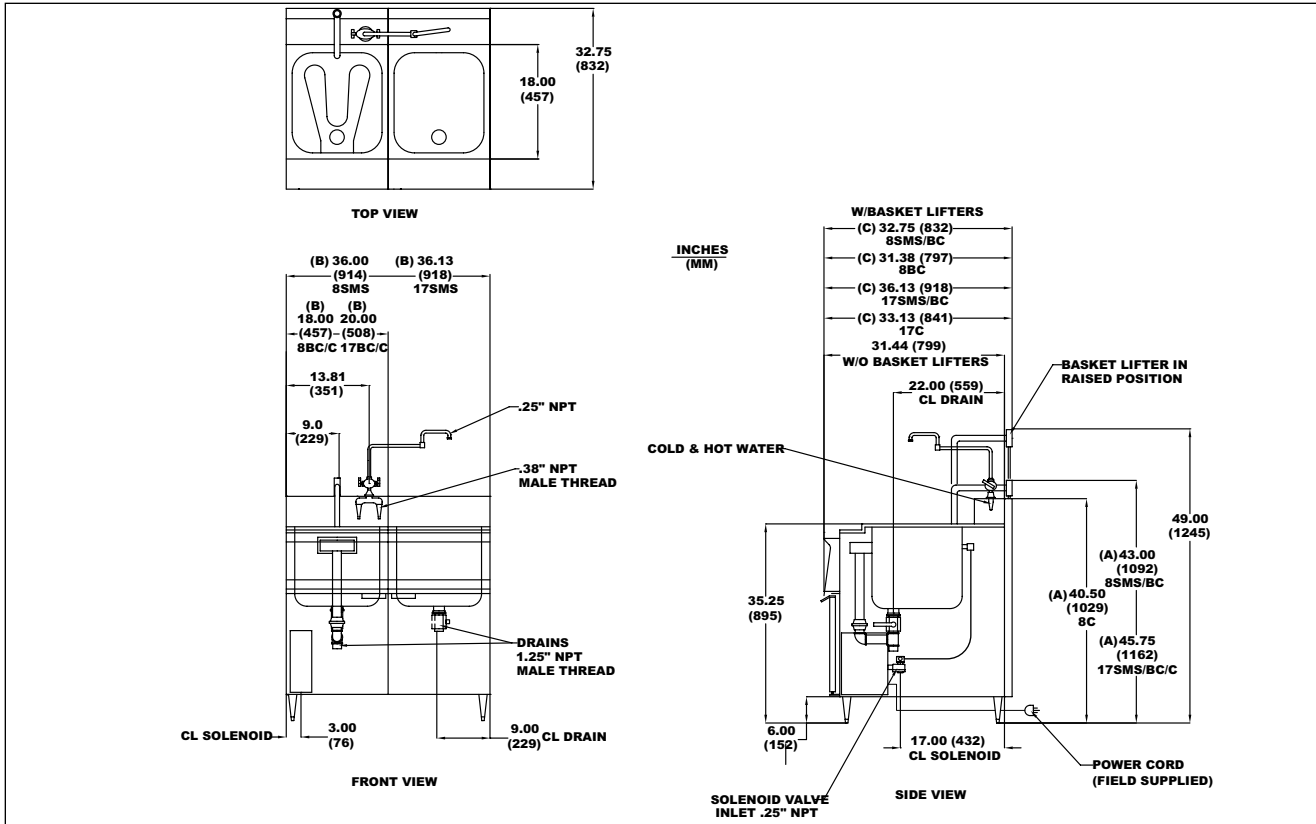
Frymaster's automatic timer and basket lift features ensure precise cook times without constant monitoring.

Pasta Magic electric cookers carry a warranty of 10 years on the cookpot and 1 year parts and labor.



CE Approval for 8SMS/8BC/8C only.





**DIMENSIONS**

| MODEL NO. | WATER CAPACITY (LITERS) | OVERALL SIZE (cm)   |                   |                   | COOKING AREA (CM)<br>W X L X H      | NET WEIGHT        | SHIPPING INFORMATION |       |         |                    |                 |                  |
|-----------|-------------------------|---------------------|-------------------|-------------------|-------------------------------------|-------------------|----------------------|-------|---------|--------------------|-----------------|------------------|
|           |                         | HEIGHT (A)          | WIDTH(B)          | LENGTH (C)        |                                     |                   | WEIGHT               | CLASS | CU. FT. | DIMENSIONS         |                 |                  |
| 8SMS      | 8.7 gal (33 liters)     | 43" (109.2 cm)*     | 36" (91.4 cm)     | 32-3/4" (83.2 cm) | 18" x 16" x 8" (45.7 x 40.6 x 20.3) | 265 lbs. (121 kg) | 299 lbs. (136 kg)    | 85    | 51.28   | H 53" (135.6 cm)   | W 38" (96.5 cm) | L 44" (111.8 cm) |
| 8BC       | 8.7 gal (33 liters)     | 43" (109.2 cm)*     | 18" (45.7 cm)     | 32-3/4" (83.2 cm) | 18" x 16" x 8" (45.7 x 40.6 x 20.3) | 160 lbs. (73 kg)  | 194 lbs. (88 kg)     | 85    | 21.31   | 46-1/2" (118.1 cm) | 22" (55.9 cm)   | 36" (91.4 cm)    |
| 8C        | 8.7 gal (33 liters)     | 40-1/2" (102.9 cm)* | 18" (45.7 cm)     | 31-3/8" (79.9 cm) | 18" x 16" x 8" (45.7 x 40.6 x 20.3) | 150 lbs. (68 kg)  | 192 lbs. (87 kg)     | 85    | 21.31   | 46-1/2" (118.1 cm) | 22" (55.9 cm)   | 36" (91.4 cm)    |
| 17SMS     | 19.5 gal. (73.8 liters) | 45-3/4" (116.2)     | 36-1/8" (91.8 cm) | 36-1/8" (91.7 cm) | 23 x 18 x 9 (58.4 x 45.7 x 22.8)    | 300 lbs. (136 kg) | 440 lbs. (200 kg)    | 85    | 75.57   | 56" (142.2cm)      | 44" (111.8 cm)  | 53" (135.6 cm)   |
| 17BC      | 19.5 gal. (73.8 liters) | 45-3/4" (116.2)     | 20" (50.8 cm)     | 36-1/8" (91.7 cm) | 23 x 18 x 9 (58.4 x 45.7 x 22.8)    | 194 lbs. (88 kg)  | 284 lb. (128 kg)     | 85    | 36.46   | 56" (142.2cm)      | 25" (63.5 cm)   | 45" (114.3 cm)   |
| 17C       | 19.5 gal. (73.8 liters) | 45-3/4" (116.2)     | 20" (50.8 cm)     | 33-1/8" (84.2)    | 23 x 18 x 9 (58.4 x 45.7 x 22.8)    | 192 lbs. (87 kg)  | 280 lbs. (127 kg)    | 85    | 36.46   | 56" (142.2cm)      | 25" (63.5 cm)   | 45" (114.3 cm)   |

\*without basket lifts

**POWER REQUIREMENTS**

| INPUT KW | NOMINAL AMPS PER LINE         |                         |                         |                         |                         |                                      | CE                                   |                             |                         |
|----------|-------------------------------|-------------------------|-------------------------|-------------------------|-------------------------|--------------------------------------|--------------------------------------|-----------------------------|-------------------------|
|          | 220 VAC 1 phase (50 or 60 Hz) | 208 VAC 1 phase (60 Hz) | 208 VAC 3 phase (60 Hz) | 240 VAC 1 phase (60 Hz) | 240 VAC 3 phase (60 Hz) | 220/380 VAC 3 phase (4 wire) (50 Hz) | 240/415 VAC 3 phase (4 wire) (50 Hz) | 230/400 VAC 3 phase (50 Hz) | 230 VAC 1 phase (50 Hz) |
| 8        | 31                            | 39                      | 23                      | 34                      | 20                      | 13                                   | 12                                   | 11.6                        | 35                      |
| 17       |                               |                         | 48                      |                         | 41                      | 26                                   |                                      |                             |                         |

-Maximum incoming water pressure 80 PSI  
 -Maximum incoming water temperature 180°F (82°C)

**HOW TO SPECIFY**

The following descriptions will assist with ordering the features desired for this equipment.

8SMS & 17SMS     Cooker and rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet

8BC & 17BC     Cooker and rinse tank, auto-fill skim, swing-away hot/cold rinse faucet

8C & 17C         Cooker, auto-fill/skim

SD                 Stainless steel cook pot and door -- enamel cabinet

SC                 Stainless steel cook pot, door and cabinet

**NOTES**

EACH UNIT MUST BE FIELD WIRED. NO CORDS OR PLUGS PROVIDED. Check electrical codes for proper supply line sizing. For electrical connection, use an approved flexible metallic or rubber covered electrical cable and plug with copper wire only.

**CLEARANCE INFORMATION**

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

Model #  
CSI Section 11400

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