



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

- Programmable timer controller
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/starch skimmer
- Swing-away hot/cold rinse faucet
- Stainless steel cookpot, door and cabinet
- 6" (15.2 cm) steel legs with 1" adjustment
- Automatic timed basket lift (8SMS, 8BC, 17SMS and 17BC)

8 kw Models

- 8 kw incoloy heating element ensures fast preheat and recoveries
- 8-3/4 gallon (33.1 liter) water capacity
- 16" x 18-3/4" x 6-1/4" (40.6 x 47 x 16 cm) cooking area
- Handle max load of 3 lbs. of dry pasta
- 9-cup portion cup rack with 18 portion cups
- Bulk pasta basket

17 kw Models

- 17 kw incoloy heating element ensures fast preheat and recoveries
- 19-1/2 gallon (73.8 liter) water capacity
- 18" x 24" x 8-3/4" (45.7 x 61 x 22.2 cm) cooking area
- Handle max load of 5 lbs. of dry pasta
- 12-cup portion cup rack with 24 portion cups
- Bulk pasta basket

Options & Accessories

- Casters
- Round pasta baskets (3 per bundle)
- 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.



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

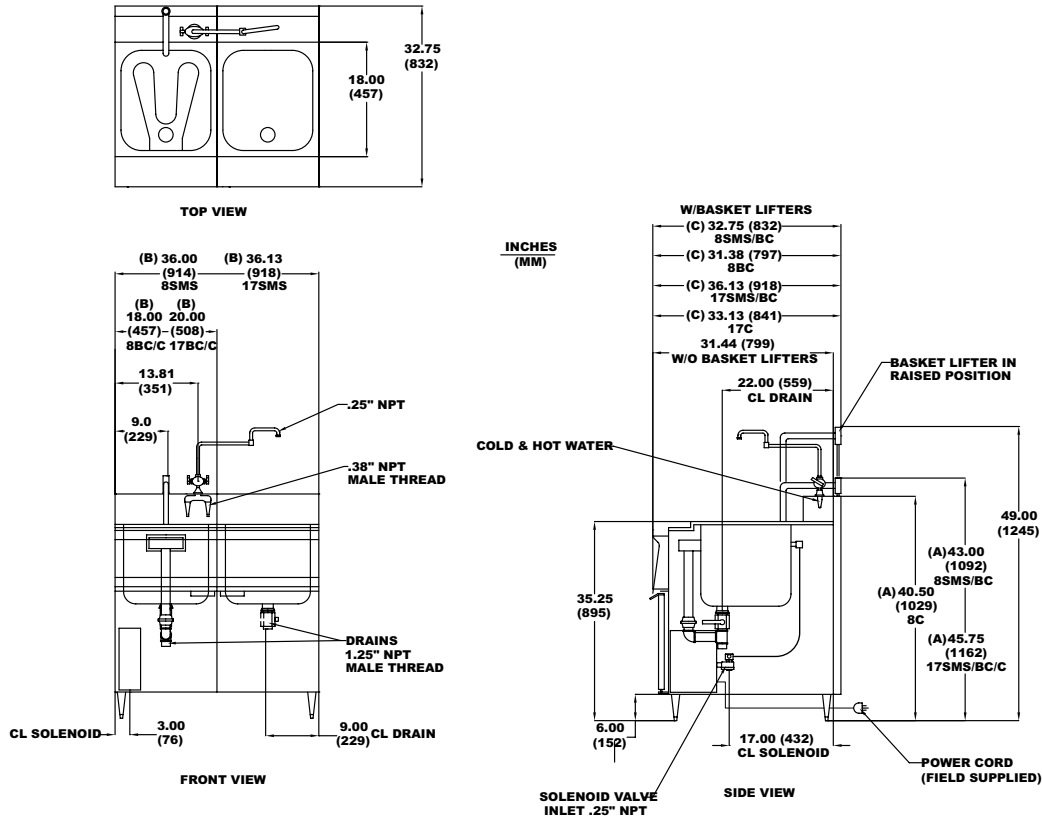


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DIMENSIONS

MODEL NO.	WATER CAPACITY (LITERS)	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		WIDTH (B)	DEPTH (C)	HEIGHT (A)		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
8SMS	8-3/4 gal (33 liter)	36"	32-3/4"	49"	265 lbs.	299 lbs. (136 kg)	85	51.28	W	D	H
8BC		18"	32-3/4"	49"	160 lbs. (73 kg)				22"	36"	46-1/2"
8C		18"	31-3/8"	40-1/2"	150 lbs. (68 kg)				22"	36"	46-1/2"
17SMS	19-1/2 gal. (73.8 liter)	36-1/8"	36-1/8"	49"	300 lbs. (136 kg)	440 lbs. (200 kg)	85	75.57	44"	53"	56"
17BC		20"	36-1/8"	49"	194 lbs. (88 kg)				25"	45"	56"
17C		20"	33-1/8"	40-1/2"	192 lbs. (87 kg)				25"	45"	56"

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS			CONTROLS	BASKET LIFTS
		VOLTAGE	3 PHASE*	1 PHASE**		
8SMS/8BC/8C	8	208V 240V	23 A 20 A	39 A 34 A	1 A 1 A	2 A 2 A
17SMS/17BC/17C	17	208V 240V	48 A 41 A	N/A	1 A 1 A	2 A 2 A
BASIC EXPORT/CE						
8SMS/8BC/8C	14	220/380V 230/400V 240/415V	22 A 21 A 20 A	220V 37 A 230V 35 A 240V 34 A	1 A	2 A
17SMS/17BC/17C	7			N/A		

-Maximum incoming water pressure 80 PSI
 -Maximum incoming water temperature 180°F (82°C)
 *3 PH/3 Wire/Plus Ground Wire
 ** 1 PH/2 Wire/Plus Ground Wire

NOTES

- Each unit must be field wired. No cord or plug 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.

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, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet
- 8BC & 17BC Cooker and automatic timed basket lifter, timer controller, auto-fill/skim
- 8C & 17C Cooker, timer controller, auto-fill/skim

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