



# 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
- Bulk pasta basket and option of portion cup rack with 24 portion cups or 3 round pasta baskets
- 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
- 18" x 16" x 8" (45.7 x 40.6 x 20.3 cm) cooking area

- **17 kw Models**
- 17 kw incoloy heating element ensures fast preheat and recoveries
- 19-1/2 gallon (73.8 liter) water capacity
- 23" x 18" x 9" (58.4 x 45.7 x 22.8 cm) cooking area

## Options & Accessories

- Casters
- 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.

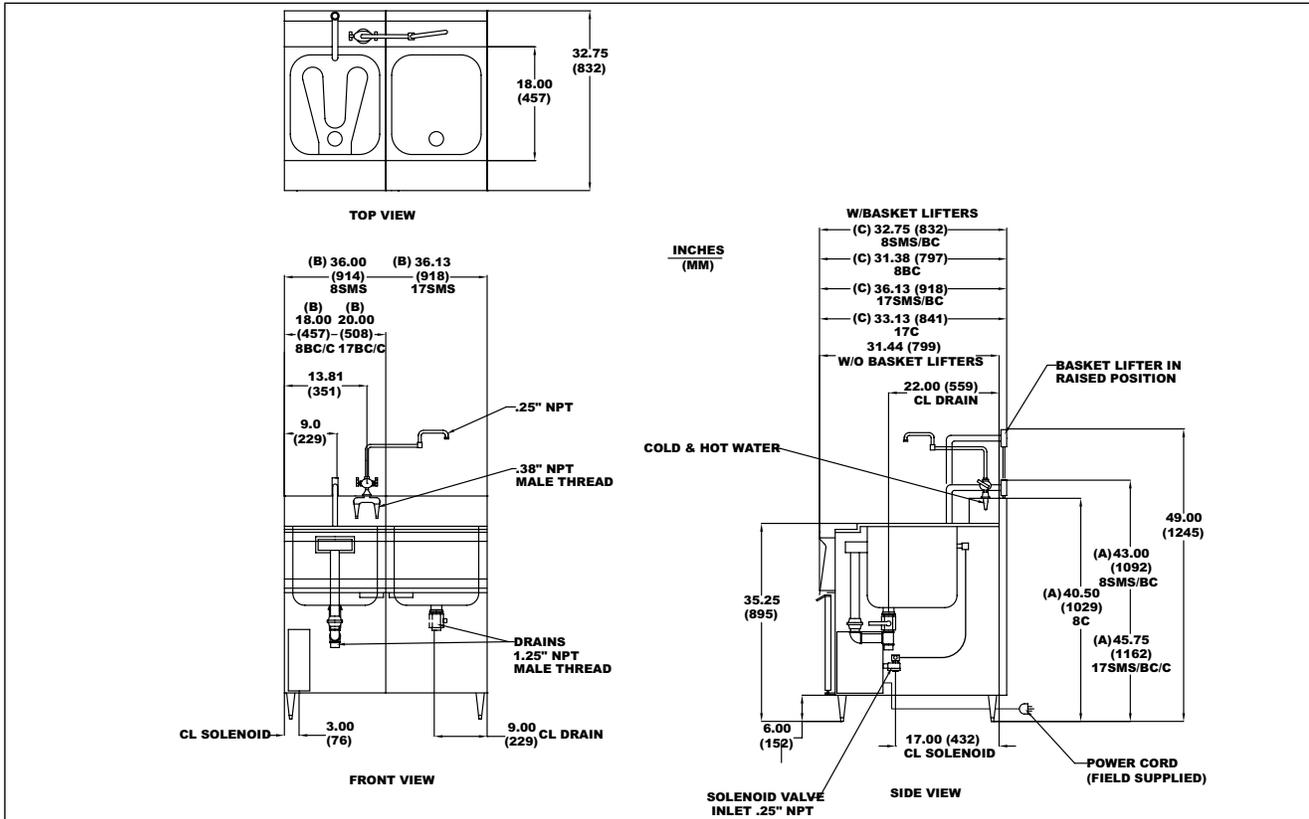
An auto-fill/starch skimmer keeps the water level at the correct height and removes excess starch residue from the water's surface. There is no need for refills, so the water is ready to cook, saving energy and time.

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



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





**DIMENSIONS**

MODEL NO.	WATER CAPACITY (LITERS)	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT (A)	WIDTH(B)	LENGTH (C)		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
8SMS	8-3/4 gal (33 liter)	49" (124.5)	36" (91.4)	32-3/4" (83.2)	265 lbs. (121 kg)	299 lbs. (136 kg)	85	51.28	H 53" (135.6)	W 38" (96.5)	L 44" (111.8)
8BC		49" (124.5)	18" (45.7)	32-3/4" (83.2)	160 lbs. (73 kg)	194 lbs. (88 kg)	85	21.31	46-1/2" (118.1)	22" (55.9)	36" (91.4)
8C		40-1/2" (102.9)	18" (45.7)	31-3/8" (79.9)	150 lbs. (68 kg)	192 lbs. (87 kg)	85	21.31	46-1/2" (118.1)	22" (55.9)	36" (91.4)
17SMS	16-1/2 gal. (62.5 liter)	49" (124.5)	36-1/8" (91.8)	36-1/8" (91.7)	300 lbs. (136 kg)	440 lbs. (200 kg)	85	75.57	56" (142.2)	44" (111.8)	53" (135.6)
17BC		49" (124.5)	20" (50.8)	36-1/8" (91.7)	194 lbs. (88 kg)	284 lb. (128 kg)	85	36.46	56" (142.2)	25" (63.5)	45" (114.3)
17C		40-1/2" (102.9)	20" (50.8)	33-1/8" (84.2)	192 lbs. (87 kg)	280 lbs. (127 kg)	85	36.46	56" (142.2)	25" (63.5)	45" (114.3)

**POWER REQUIREMENTS**

MODEL NO.	BASIC DOMESTIC			OPTIONS DOMESTIC	
	kw	ELEMENTS	CONTROLLER	BASKET LIFTS	
8SMS/8BC/8C	8	220V 1 Ph 31 A 208V 1 Ph 39 A 208V 3 Ph 23 A 240V 1 Ph 34 A 240V 3 Ph 20 A 220/230V 3 Ph 13 A 240/415 V 3 Ph 12 A	208V 1 A 240V 1 A 120V 1 A	208V 2 A 240V 2 A 120V 3 A	
17SMS/17BC/17C	17	208V 3 Ph 48 A 240V 3 Ph 41 A 220/380 V 3 Ph 26 A	208V 1 A 240V 1 A 120V 1 A	208V 2 A 240V 2 A 120V 3 A	
		BASIC EXPORT/CE		OPTIONS EXPORT/CE	
8SMS/8BC/8C	14	220V/380V 22 A 230V/400V 21 A 240V/415V 20 A	220V/380V 1 A 230V/400V 1 A 240V/415V 1 A	220V/380V 2 A 230V/400V 2 A 240V/415V 2 A	
17SMS/17BC/17C	7				

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

**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.

**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

Model #  
CSI Section 11400

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