



# Electric Cookers

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

Pasta Magic Electric Cookers

## Models

8SMS

8C



8SMS

## 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
- Automatic timed basket lift (8SMS only)
- 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
- 8SMS - casters; 8C - legs

## Options & Accessories

- 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 8 kw of power means fast 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.

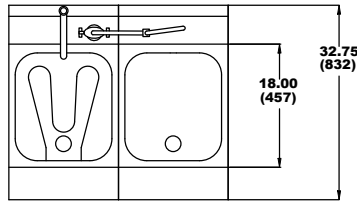


8700 Line Avenue  
 Shreveport, LA 71106-6800  
 USA

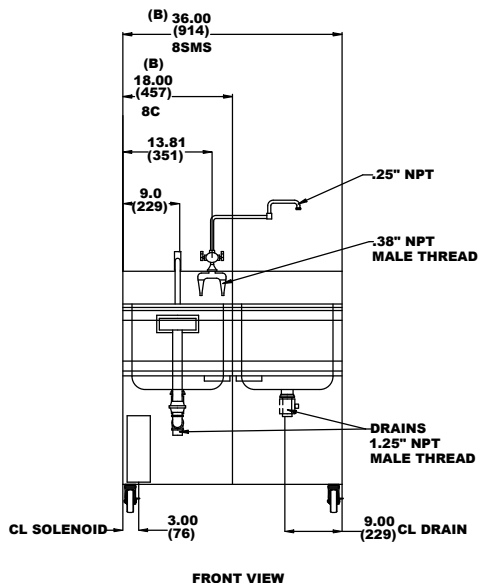
Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: info@frymaster.com

www.frymaster.com  
 Bulletin No. 818-0643  
 Revised 9/9/16

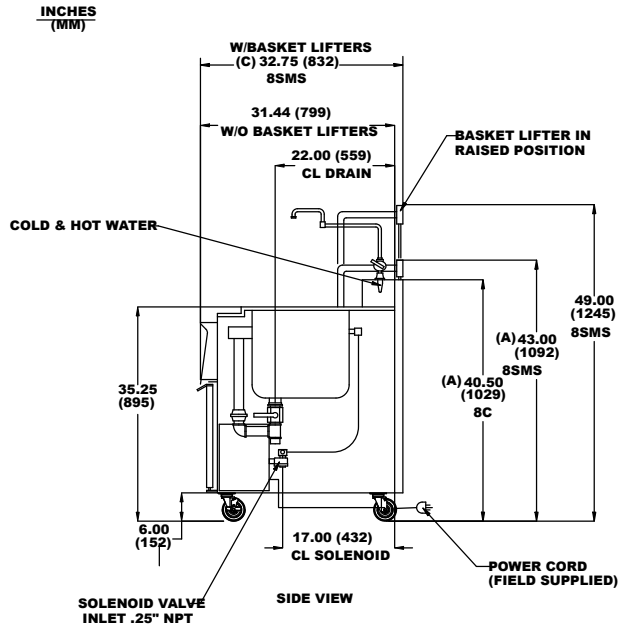




TOP VIEW



FRONT VIEW



SIDE VIEW

### 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" (91.4)	32-3/4" (83.2)	49" (124.5)	265 lbs. (121 kg)	299 lbs. (136 kg)	85	51.3	W 38" (96.5)	D 44" (111.8)	H 53" (135.6)	
8C		18" (45.7)	31-3/8" (79.9)	40-1/2" (102.9)	150 lbs. (68 kg)	192 lbs. (87 kg)	85	20	21" (53.3)	35" (88.9)	47" (119.4)	

### POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS			CONTROLS	BASKET LIFTS
		VOLTAGE	3 PHASE*	1 PHASE**		
8SMS/8C	8	208V 240V	23 A 20 A	39 A 34 A	1 A 1 A	2 A 2 A
BASIC EXPORT/CE						
8SMS/8C	8	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

+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

### HOW TO SPECIFY

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

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

8C Cooker, timer controller, auto-fill/skim and legs

### 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.