



17SMS Spaghetti Magic[®] System

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

17SMS Spaghetti Magic System

Models

17SMS

17BC

17C



17SMS
Shown with optional casters

Standard Features

- Smooth, easy-clean control panel
- 17 kW of power - faster preheat & recovery performance
- Stainless steel cookpot
- Enamel cabinet
- Overflow drain
- Solid state thermostat
- 1-1/4" (32 mm) drain valve
- Automatic basket lift (17SMS/17BC)
- 6" adjustable legs
- Auto-fill/skim
- Swing-away hot/cold rinse faucet
- Bulk cooking basket
- Portion cup rack (12 cups)
- 24 (10 oz.) portion cups

Options & Accessories

- Stainless steel cabinet
- Automatic basket lift (17C)
- Dormont quick-connect hot and cold water line kit
- Casters

Specifications

The 17SMS Spaghetti Magic incorporates all the features the industry has been looking for in a pasta cooker. Electronic, programmable controls make it easy to turn 6 lbs. (3 kg) of dry pasta into 15 lbs. (7 kg) of cooked pasta, exactly as desired every time; and do it all automatically and reliably.

The unit delivers 17 kW of power, meaning faster preheat and recovery performance, which saves time and allows the operator to turn pasta orders faster. The system is safeguarded against boil-over by an overflow drain, the largest overflow in the industry, which carries away any excess water and starch that might be added to the cookpot.

The large 1-1/4" (32 mm) drain reduces the time needed to drain the system and virtually eliminates clogs.

The auto-fill/skim feature keeps the water surface free from excessive starch residue within the cookpot. Water sprayed from jets moves the starch across the surface water to the overflow drain. Evaporated water is replenished automatically, keeping water at the desired level and preventing downtime to drain the cookpot. Frymaster's automatic basket lift feature makes it easy to achieve precise cook times without constant monitoring, saving the operator additional time.

All the many features of Frymaster's pasta cooker, make it the most advanced, most automatic and most reliable cooker on the market today.

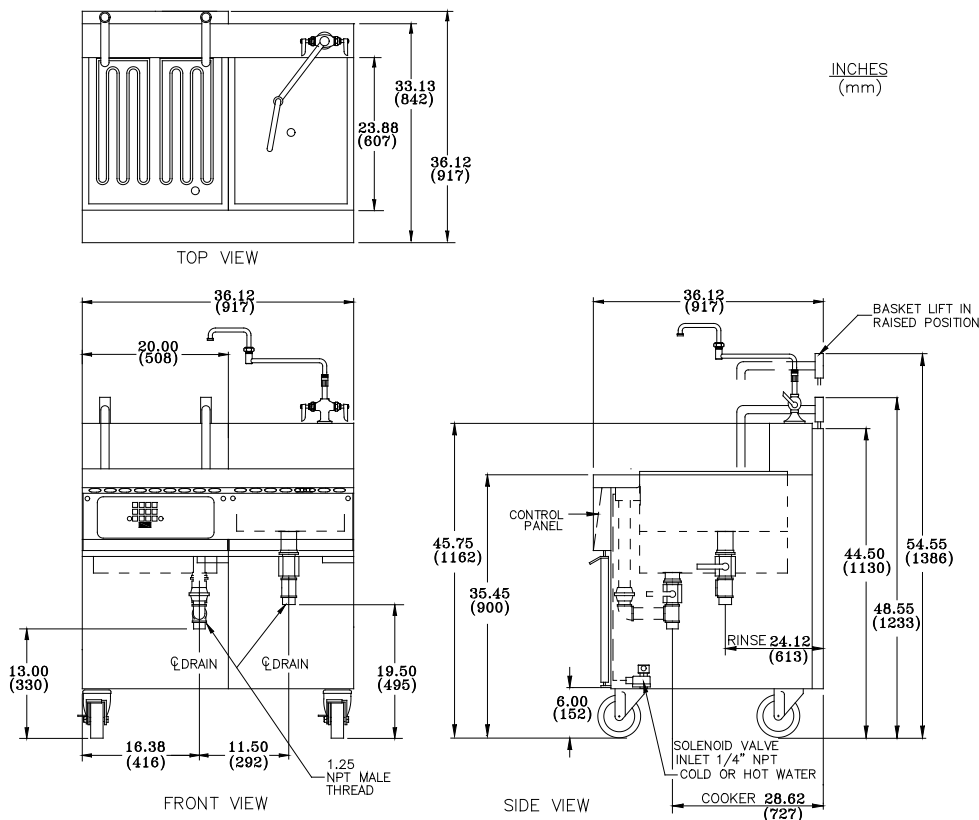


8700 Line Avenue 71106
 P. O. Box 51000 71135-1000
 Shreveport, LA USA

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

www.frymaster.com
 Bulletin No. 818-0551 3/08

Enodis[®]



DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
17SMS	16.5 gal (73.8 liters)	45.75" (1162 mm)	36.12" (917 mm)	36.12" (917 mm)	6" (152 mm)	300 lbs. (136 kg)	440 lbs. (92 kg)	85	71.53	H 53" (1346 mm)	W 44" (1118 mm)	L 53" (1346 mm)
17BC	16.5 gal (73.8 liters)	45.75" (1162 mm)	20" (508)	36.12" (917 mm)	6" (152 mm)	194 lbs. (88 kg)	284 lbs. (128 kg)	85	36.46	56" (1422 mm)	25" (635 mm)	45" (1143 mm)
17C	16.5 gal (73.8 liters)	45.75" (1162 mm)	20" (508)	33.13" (842 mm)	6" (152 mm)	192 lbs. (87 kg)	280 lbs. (128 kg)	85	36.46	56" (1422 mm)	25" (635 mm)	45" (1143 mm)

POWER REQUIREMENTS

INPUT KW	NOMINAL AMPS PER LINE		
	208 VAC 3 phase (60 Hz)	240 VAC 3 phase (60 Hz)	220/380 VAC 3 phase (4 wire) (50 Hz)
17	48	41	26

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

HOW TO SPECIFY

- 17SMS Automatic timed basket lifter cooker with separate rinse tank, hot and cold water filler, electronic programmable timer, bulk spaghetti basket, portion cup rack, 24 portion cups.
- 17BC Automatic timed basket lifter cooker only with hot and cold water filler, electronic programmable timer, bulk spaghetti basket, portion cup rack, 24 portion cups.
- 17C Cooker only with hot and cold water filler and electronic programmable timer, bulk spaghetti basket, portion cup rack, 24 portion cups.
- SD Stainless steel pot and door -- enamel cabinet
- SC Stainless steel 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" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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