



# 8SMS Spaghetti Magic<sup>®</sup> System

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

8SMS Spaghetti Magic<sup>®</sup> System

## Models

8SMS

8BC

8C



Shown with optional casters

## Standard Features

- 8 kW incoloy heating element -- faster preheat & recovery performance
- Swing away hot/cold rinse faucet
- Electronic Timer/Controller
- Autofill sensor
- Push-button skimmer
- Solid-state thermostat
- Stainless steel cookpot, enamel cabinet
- 1-1/4" (32 mm) drain valve
- Overflow drain
- 6" adjustable legs
- Bulk pasta basket
- Portion cup rack with 24 (10 oz.) cups

## Options & Accessories

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

## Specifications

The 8SMS Spaghetti Magic<sup>®</sup> 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 (1,080 10 oz. servings per hour), exactly as desired every time and do it all automatically and reliably. The 8SMS features Frymaster's exclusive smooth-surfaced, easy-clean, touch-pad timer/controller.

The unit delivers 8 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 a 1-1/4" (32 mm) overflow drain. This drain carries away any excess water that might be added to the cookpot and starch that might accumulate with repeated cooks.

Another labor-saver and performance feature is a large 1-1/4" (32 mm) drain, which 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.

Frymaster's automatic basket lift feature delivers precise cook times without constant monitoring.

The skim feature keeps the water surface free from excessive starch residue within the cookpot with the push of a button. Water sprayed from jets moves the starch across the surface water to the overflow drain. The starch skim feature eliminates lost cooking time draining the cookpot.

The autofill sensor keeps cooking water at the desired level by replacing water which is evaporated away during the cooking process. It also saves energy since there is no need to reheat a refilled cookpot.

All the many features of Frymaster's pasta cooker make it the most advanced, most automatic, most reliable cooker on the market today; and because it's electric, it can be installed without hood venting in many markets.

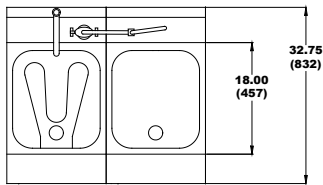


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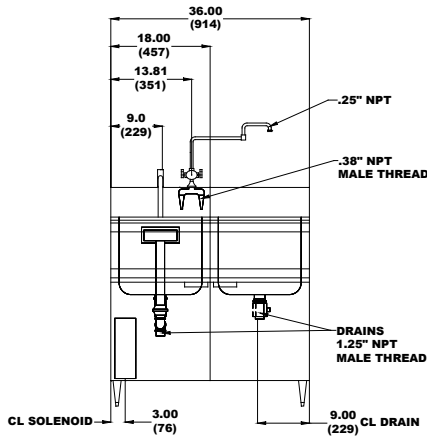
Enodis<sup>®</sup>



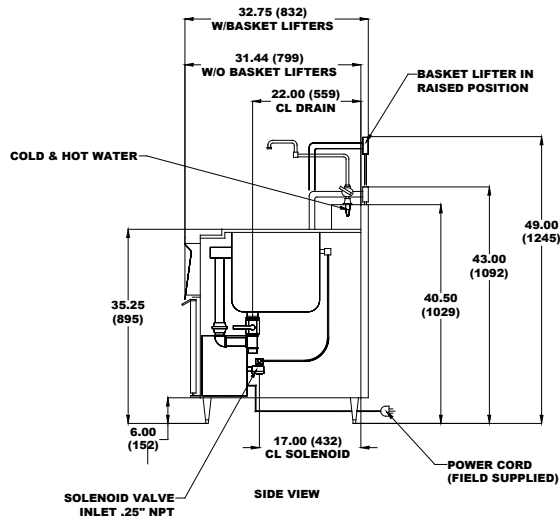
TOP VIEW

- SOLID STATE CONTROL FEATURES**
- SMOOTH, EASY-CLEAN, CONTROL PANEL
  - BRIGHT LED COOKTIME DISPLAY
  - DIGITAL ENTRY COOKING TIME
  - AUTOMATIC WATER FILL
  - SKIM
  - AUDIBLE ALARM END OF CYCLE
- 5 TACTILE FEEL MODE SWITCHES:**
- ON/OFF
  - BOIL
  - SIMMER
  - SKIM
  - TIME START

INCHES  
(MM)



FRONT VIEW



SIDE VIEW

**DIMENSIONS**

MODEL NO.	WATER CAPACITY	OVERALL SIZE (mm)			COOKING AREA W X L	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
8SMS	8.7 gal (33 liters)	43" (1092 mm)*	36" (914 mm)	32-3/4" (832 mm)	18-1/2" x 16"	265 lbs. (121 kg)	299 lbs. (136 kg)	85	51.28	H 53" (1356 mm)	W 38" (965 mm)	L 44" (1118 mm)
8BC	8.7 gal (33 liters)	43" (1092 mm)*	18" (457 mm)	32-3/4" (832 mm)	18-1/2" x 16"	160 lbs. (73 kg)	202 lbs. (92 kg)	85	21.31	46-1/2" (1181 mm)	22" (559 mm)	36" (914 mm)
8C	8.7 gal (33 liters)	40-1/2" (1029 mm)*	18" (457 mm)	31-1/2" (799 mm)	18-1/2" x 16"	150 lbs. (68 kg)	192 lbs. (87 kg)	85	21.31	46-1/2" (1181 mm)	22" (559 mm)	36" (914 m)

\*without basket lifts

**POWER REQUIREMENTS**

INPUT KW	NOMINAL AMPS PER LINE							CE
	200 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)	
8	37	39	23	34	20	13	12	11.6

- 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 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.
- 8BC Automatic timed basket lifter cooker only with hot and cold water filler, electronic programmable timer, bulk spaghetti basket, portion cup rack, 24 portion cups.
- 8C Cooker only with hot and cold water filler and electronic programmable timer, bulk spaghetti basket, portion cup rack, 24 portion cups.
- 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" (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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