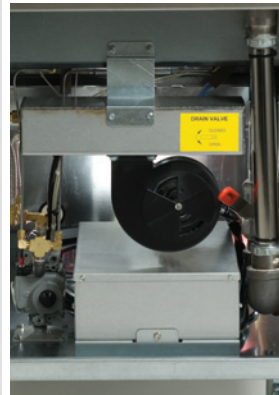


# Water Bath Cookers



# Why Frymaster?

Frymaster offers a variety of pasta cookers and rethermalizers for high-quality preparation of foods from pasta, vegetables and eggs to an endless array of cook-chill products. Each system is designed for dependability and ease of operation, and each features a variety of options and accessories for optimum productivity.



## Gas Cookers

Pasta Magic gas cookers have been redesigned both inside and out, and offer state-of-the-art features and benefits for quick, consistent, and perfect pasta preparation. The new and improved features of Frymaster's Pasta Magic gas cookers make them the most advanced and reliable pasta cookers on the market today.

- Open, easy-to-clean cookpot design
- High-efficiency infrared burners; 80,000 Btu/hr. (20,151 kcal/hr.) (23.4 kw/hr.) input; electronic ignition
- 18" x 24" x 8" (45.7 x 61.0 x 20.3 cm) cooking area
- 14 gallon (53 liter) water capacity
- Programmable timer controller
- Electrical components are separated from the heating source and protected from moisture
- Large overflow drain
- Auto-fill/skim
- Solid aluminized-steel bottom
- Stainless-steel cookpot, front, and door; enamel sides



Model GPC shown with optional casters

### GPCRB

- Cooker with separate rinse tank
- Automatic timed basket lifter
- Swing-away hot/cold rinse faucet

### GPCB

- Cooker with automatic timed basket lifter

### GPCR

- Cooker with separate rinse tank
- Swing-away hot/cold rinse faucet

### GPC

- Cooker



# Electric Cookers (8kw and 17kw)

Pasta Magic electric cookers incorporate all the features the industry has been looking for in a pasta cooker, whether cooking to serve or cooking to retherm: open cookpot, efficient heat transfer, programmable timer controller, and convenient options such as automatic basket lifts and companion rinse tank.

- Open, easy-to-clean cookpot design
- Incoloy heating elements (8 kw or 17kw) ensure fast preheats and recoveries
- 8-3/4 gallon (33.1 liter) water capacity (8kw)
- 19-1/2 gallon (73.8 liter) water capacity (17kw)
- 18" x 16" x 8" ( 45.7 x 40.6 x 20.3 cm) cooking area (8kw)
- 23" x 18" x 9" ( 58.4 x 45.7 x 22.8 cm) cooking area (17kw)
- Programmable timer controller
- Large overflow drain
- Auto-fill/skim
- Swing-away hot/cold rinse faucet
- Stainless steel cookpot, front and door; enamel sides
- 1-1/4" (3.2 cm) drain for quick, easy draining



Model 8SMS shown with optional casters

## 8SMS

- Cooker with separate rinse tank
- Automatic timed basket lifter
- 8 kw

## 8BC

- Cooker with automatic timed basket lifter
- 8 kw

## 8C

- Cooker
- 8 kw

## 17SMS

- Cooker with separate rinse tank
- Automatic timed basket lifter
- 17 kw

## 17BC

- Cooker with automatic timed basket lifter
- 17 kw

## 17C

- Cooker
- 17 kw

Whether cooking fresh foods, rethermalizing prepared refrigerated or bulk-frozen foods, or simply hot-holding cooked products, the Triton Rethermalizers are energy efficient, easy to use, and versatile.

## Triton Electric Rethermalizer - FE155

- Open, easy-to-clean cookpot design
- 16-1/2 gallon (62.5 liter) water capacity
- 14" x 19" x 10-1/2" (35.6 x 48.3 x 26.7 cm) cookpot
- Available in 208V, 220V and 240V single and three phase models
- Durable ribbon-design heating element
- Electronic timer controller
- Hot or cold water auto filler
- Water pressure regulator
- Low-water shut off
- Stainless steel cookpot, door, hinged tank cover, and cabinet
- 1" (2.5 cm) full port drain



Model FE155 SC shown with optional casters

## Triton Gas Rethermalizer - FGP55

- Tube-type cookpot design
- 15 gallon (56.8 liter) water capacity
- 14" x 18" x 13" (35.6 x 45.7 x 33 cm) cookpot
- Thermo-tube heat transfer system; 90,000 Btu/hr. (22,670 kcal/hr.)(26.4 kw/hr.) input; electronic ignition and 120V gas valve
- CM3.5 10-button cook controller
- Hot or cold water auto filler
- Water pressure regulator
- Low-water shut off
- Stainless-steel cookpot, door, hinged tank cover and cabinet
- 1-1/4" (3.2 cm) drain for quick, easy draining



Model FGP55 shown

## Triton High-Volume Gas Rethermalizer - FBR18

- Open, easy-to-clean cookpot design
- 22-1/2 gallon (85.2 liter) water capacity
- 18" x 24" x 13" (45.7 x 61 x 33 cm) cookpot
- Infrared burners ensure efficient heat transfer; 90,000 Btu/hr. (22,670 kcal/hr.)(26.4 kw/hr.) input; electronic ignition
- Electronic temperature controls with continuous temperature display
- Individual color-coded timer controls and 6 color-coded baskets
- Stainless steel cookpot and door, enamel sides
- 1-1/4" (3.2 cm) drain for quick, easy draining

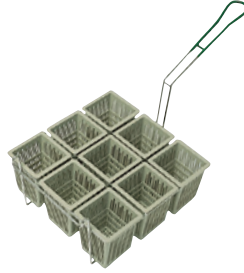


Model FBR18 shown

# Accessories



Bulk Pasta Basket  
823-1910 &  
823-6290



Pasta Portion Cups/Rack  
803-0155 - 9 Portion Cups  
803-0200 - 12 Portion Cups



Round Pasta Baskets  
803-0238



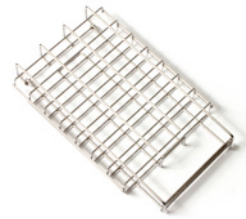
FGP55 Food Basket  
Holder Rack  
803-0324



FGP55 Food Basket  
803-0325



FE155 Food Basket  
Holder Rack  
803-0385



FE155 Food Basket  
803-0386

# Specifications

Model Number	Description	Energy Requirements	Capacity	Cooking Area inches (cm)	Width inches (cm)	Depth inches (cm)	Height inches (cm)	Cubic Feet Approx. Shipping Wt.
8SMS	Electric Pasta Cooker System (cooker and rinse tank)	8 kw	8-3/4 gal. (33 liters)	18 x 16 x 8 (45.7 x 40.6 x 20.3)	36 (91.4)	32-3/4 (83.2)	43 (109.2)	52 cu. ft. 299 lbs. (136 kg)
8BC	Single Electric Pasta Cooker with basket lifts	8 kw	8-3/4 gal. (33 liters)	18 x 16 x 8 (45.7 x 40.6 x 20.3)	18 (45.7)	32-3/4 (83.2)	43 (109.2)	22 cu. ft. 202 lbs. (92 kg)
8C	Single Electric Pasta Cooker	8 kw	8-3/4 gal. (33 liters)	18 x 16 x 8 (45.7 x 40.6 x 20.3)	18 (45.7)	31-3/8 (79.9)	40-1/2 (102.9)	22 cu. ft. 192 lbs. (87 kg)
17SMS	Electric Pasta Cooker System (cooker and rinse tank)	17 kw	19-1/2 gal. (73.8 liters)	23 x 18 x 9 (58.4 x 45.7 x 22.8)	36-1/8 (91.8)	36-1/8 (91.7)	45-3/4 (116.2)	71.53 cu. ft. 440 lbs. (92 kg)
17BC	Single Electric Pasta Cooker with basket lifts	17 kw	19-1/2 gal. (73.8 liters)	23 x 18 x 9 (58.4 x 45.7 x 22.8)	20 (50.8)	36-1/8 (91.7)	45-3/4 (116.2)	36.46 cu. ft. 284 lbs. (128 kg)
17C	Single Electric Pasta Cooker	17 kw	19-1/2 gal. (73.8 liters)	23 x 18 x 9 (58.4 x 45.7 x 22.8)	20 (50.8)	33-1/8 (84.2)	45-3/4 (116.2)	36.46 cu. ft. 280 lbs. (128 kg)
FE155	Electric Rethermalizer	208V 1PH 208V 3PH 220V 1PH 220V 3PH 240V 1PH 240V 3PH	16-1/2 gal. (62.5 liters)	14 x 19 x 10-1/2 (35.6 x 48.3 x 26.7)	15-1/2 (39.4)	35 (88.9)	44-1/4 (112.4)	31.95 cu. ft. 247 lbs. (112 kg)
GPCRB	Gas Pasta Cooker with rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	36 (91.4)	37 (94.1)	54-7/8 (139.0)	76 cu. ft. 468 lbs. (212 kg)
GPCR	Gas Pasta Cooker with rinse tank, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	36 (91.4)	33-5/8 (85.5)	48-3/4 (123.8)	76 cu. ft. 468 lbs. (212 kg)
GPCB	Gas Pasta Cooker with automatic timed basket lifter, auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 345 lbs. (156 kg)
GPC	Gas Pasta Cooker with auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	14 gal. (53 liters)	18 x 24 x 8 (45.7 x 60.9 x 20.8)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 331 lbs. (150 kg)
FGP55	Rethermalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	15 gal. (57 liters)	14 x 18 x 13 (35.6 x 45.7 x 33)	15.5 (39.4)	34-7/8 (88.4)	40-7/8 (103.6)	15 cu. ft. 180 lbs. (82 kg)
FBR18	Rethermalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	22-1/2 gal. (85 liters)	18 x 24 x 13 (45.7 x 61.0 x 33)	20 (50.8)	33 (83.8)	45-3/8 (115.0)	31.96 cu. ft. 335 lbs. (152 kg)



Call 1-800-221-4583 (US only) or your local KES/Distributor  
or visit [www.frymaster.com](http://www.frymaster.com)

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Outside U.S.: +1-318-865-1711  
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Bulletin No. 818-0417 5/11

Frymaster Service Hotline 1-800-551-8633 or +1-318-865-1711



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## About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 75 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.



### SOLUTIONS

*Frymaster provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.*

### SERVICE

*Frymaster products are backed worldwide by a network of certified service agents that provide a fast response with factory-trained experts to assure your equipment will be fixed right the first time. Frymaster agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.*

