



GSMS Spaghetti Magic[®] System

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

GSMS Spaghetti Magic[®] System

Models

GSMS

GBC

GC



Shown with optional casters

Standard Features

- Smooth, easy-clean control panel
- High efficiency infrared burners
- 80,000 Btu/hr. (20,151 kcal) (23.4 kW)
 - faster preheat & recovery performance
- 18" x 24" x 8" (457 x 610 x 203 mm) cooking volume
- Cooks 10 lbs. (5 kg) dry pasta per basket
- Rethermalizes 1,440 - 10 oz. servings of pasta per hour
- Stainless-steel cookpot and door
- Enamel cabinet
- Solid-state controls
- Overflow drain
- 1-1/4" (32 mm) drain valve
- 6" adjustable legs

- Auto-fill/skim
- Bulk pasta basket
- Portion cup rack with 24 cups

Options & Accessories

- Casters
- Stainless-steel cabinet
- Round pasta baskets

Specifications

The GSMS Spaghetti Magic incorporates all the features the industry has been looking for in a pasta cooker. Advanced, electronic, programmable controls make it simple to cook pasta exactly as desired every time, and do it all automatically and reliably.

Featuring high-efficiency, infrared burners the GSMS delivers 80,000 Btu/hr. (20,151 kcal/hr.) (23.4 kW), 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.

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 auto-fill/starch skimmer will keep 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. The starch-skim feature eliminates the loss of cooking time that would be incurred in draining the cookpot when starch buildup becomes too great and keeps cooking water at the desired level by replacing water evaporated away during the cooking process. It also saves on 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.

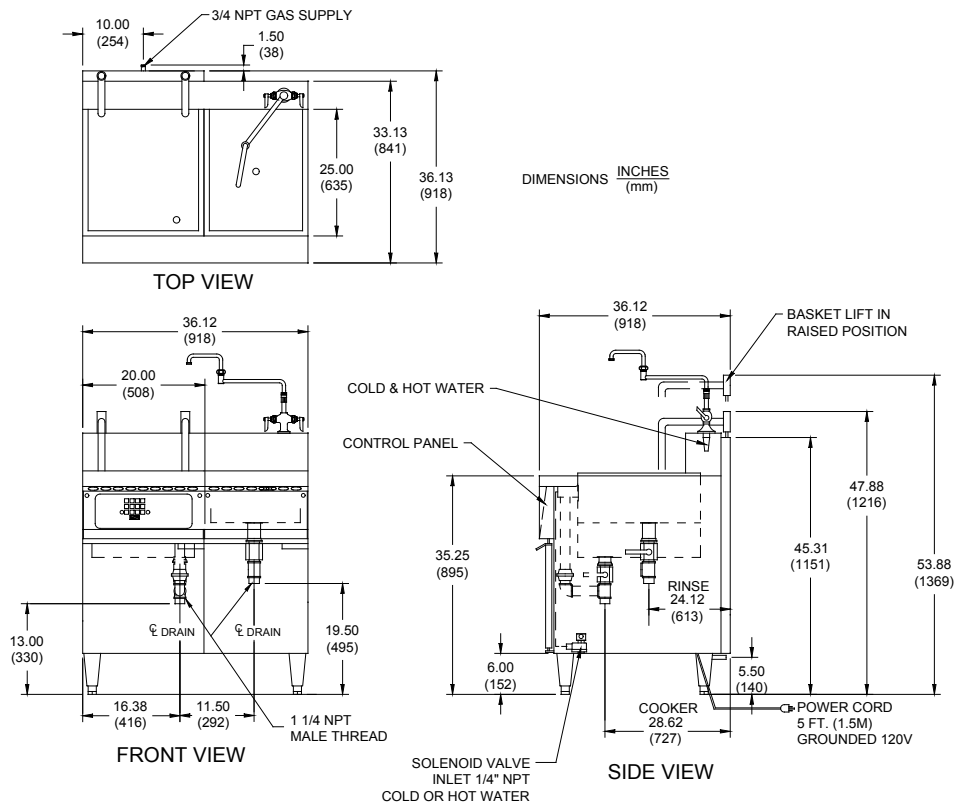


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DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
GSMS	12.7 gal (48 liters)	47.88" (1216 mm)*	36.12" (918 mm)	36.13" (918 mm)	280 lbs. (127 kg)	468 lbs. (212 kg)	85	46.44	H 48" (1219 mm)	W 38" (965 mm)	L 44" (1118 mm)
GBC	12.7 gal (48 liters)	47.88" (1216 mm)*	20" (508 mm)	36.13" (918 mm)	115 lbs. (52 kg)	345 lbs. (156 kg)	85	22.00	48" (1219 mm)	22" (559 mm)	36" (914 mm)
GC	12.7 gal (48 liters)	45.31" (1151 mm)*	20" (508 mm)	33.13" (841 mm)	90 lbs. (41 kg)	331 lbs. (150 kg)	85	22.00	48" (1219 mm)	22" (559 mm)	36" (914 mm)

*without basket lifts

POWER REQUIREMENTS

NAT/LP GAS	ELECTRICAL	MAXIMUM RATING
80,000 Btu/hr. input (20,151 kcal/hr.) (23.4 kW)	** Supply Voltage 120V 60 Hz 5.0 Amps	Incoming water pressure 80 PSI Incoming water temp 180° F (82°C)

**Electronic control models

HOW TO SPECIFY

- GSMS Cooker with separate rinse tank, automatic timed basket lifter, hot and cold water filler, swing-away hot/cold rinse faucet, electronic programmable timer, bulk pasta basket, portion cup rack, 24 portion cups
- GBC Cooker only with automatic timed basket lifter, electronic programmable timer, bulk pasta basket, portion cup rack, 24 portion cups
- GC Cooker only with electronic programmable timer, bulk pasta basket, portion cup rack, 24 portion cups
- SD Stainless-steel pot and door, enamel cabinet
- SC Stainless-steel pot, door and cabinet

NOTES

Export supply voltage - 220V/230V/240V 50 Hz (2.5 Amps) - Control Voltage 24VAC 5 ft. (1.5 m) grounded cord set. Single cookers require 3/4" (minimum) supply line. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 6" W.C. natural or 11" W.C. L.P.

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 cooker to any combustible material.

STANDARD ACCESSORIES

- Swing-away hot/cold rinse faucet (GSMS only)
- Bulk cooking basket
- Portion cup rack (holds 12 cups)
- 24 (10 oz.) individual portion cups

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