



Gas Cookers

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

Pasta Magic Gas Cookers

Models

GPCRB

GPCR

GPCB

GPC



GPC
Shown with optional casters

Standard Features

- Open, easy-to-clean cookpot design
- High-efficiency infrared burners with electronic ignition – 80,000 Btu/hr (20,151 kcal/hr.) (23.4 kw/hr.)
- 15-gallon (56.8-liter) water capacity
- 18" x 24" x 6-3/4" (45.7 x 61 x 17.2 cm) cooking area
- Programmable timer controller
- Electronic components are separated from the heating source and protected from moisture
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/starch skimmer
- Solid aluminized-steel bottom
- Stainless steel cookpot, door and cabinet
- Bulk pasta basket and option of portion cup rack with 24 portion cups or 3 round pasta baskets

- Automatic timed basket lift (GPCRB and GPCB models only)
- Swing-away hot/cold rinse faucet (GPCRB and GPCR models only)
- 6" (15.2 cm) steel legs with 1" adjustment

Options & Accessories

- Portion cup rack
- Individual portion cups
- Round baskets
- Rinse tank screen (GPCRB and GPCR models only)
- Quick disconnect for hot and cold water lines
- Casters (required on basket lift models)

Specifications

The Pasta Magic gas cookers have been redesigned both outside and inside, and offer state-of-the-art features and benefits for quick, consistent, and perfect pasta preparation.

The controller times the cook operation and signals audibly when cooking is complete. Electrical components are separated from the heating system and shielded from moisture in an enclosed case located low in the cabinet for added reliability.

The Pasta Magic gas cookers feature high-efficiency infrared burners and electronic ignition. The sealed combustion system has industry-leading efficiency and ensures a prompt ignition, transition to full burn, and sustained combustion.

The proven heat transfer system generates 80,000 Btu/hr. (20,151 kcal/hr.). The burners quickly get the water up to the desired temperature and hold it there. Water heat-ups go from 60° F (15.5° C) to boiling in 24 minutes, 50% faster than previous models so you can meet high production demands with ease

while also saving energy. The Pasta Magic gas cookers can transform 30 lbs. of dry pasta into 136 perfectly prepared 8 oz. servings/hr.

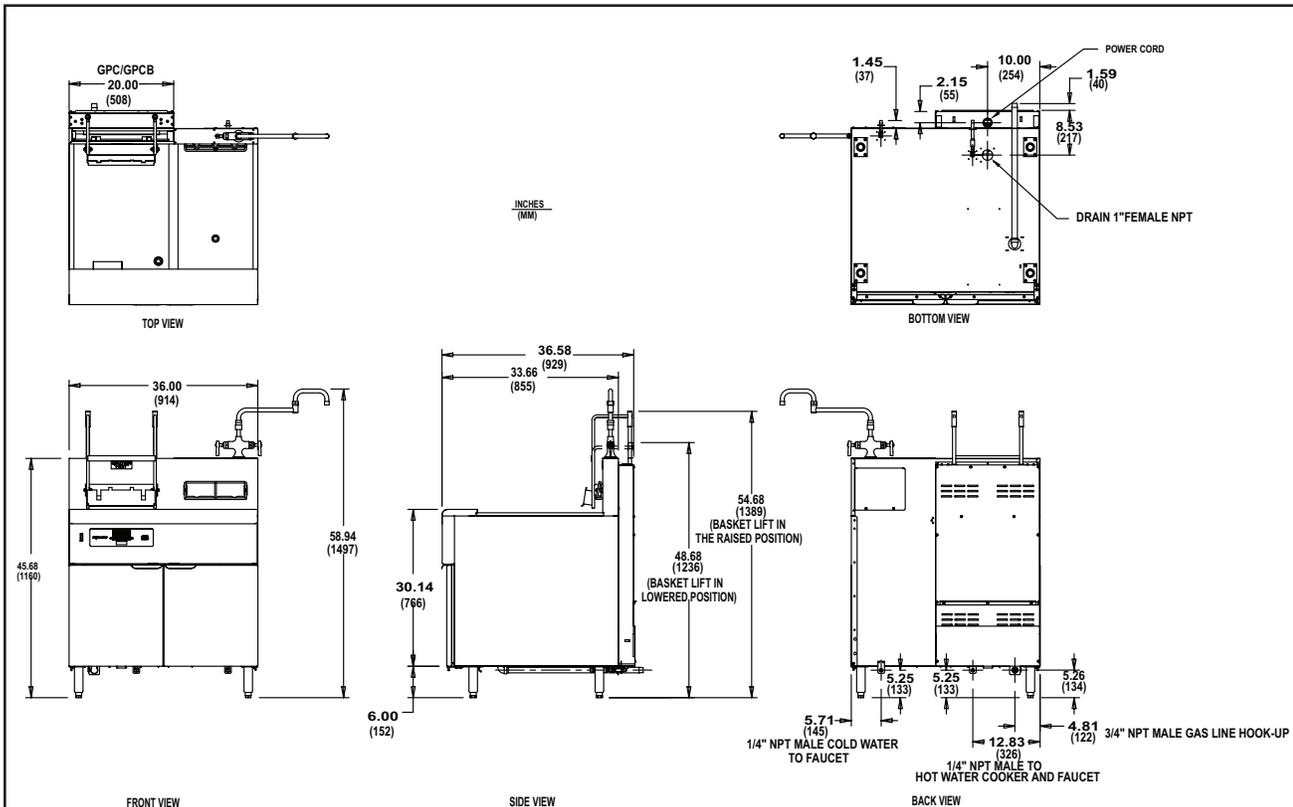
To prevent boil-overs, the cookpot has the industry's largest overflow drain. All plumbing on the unit is RoHs compliant.

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.

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.





DIMENSIONS **GPC WITH BASKET LIFT COOK RINSE**

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION								
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)					
GPCRB	15 gal (56.8 liters)	36" (91.4 cm)	36-5/8" (93.0 cm)	59" ** (149.9 cm)	350 lbs. (159 kg)	468 lbs. (212 kg)	85	76	W 53" (134.6 cm)	D 44" (111.8 cm)	H 56" (142.2 cm)			
GPCR	15 gal (56.8 liters)	36" (91.4 cm)	33-5/8" (85.4 cm)	59" * (149.9 cm)	350 lbs. (159 kg)	468 lbs. (212 kg)	85	76	53" (134.6 cm)	36" (91.4 cm)	56" (142.2 cm)			
GPCB	15 gal (56.8 liters)	20" (50.8 cm)	36-5/8" (93.0 cm)	54-3/4" ** (139.1 cm)	250 lbs. (114 kg)	345 lbs. (156 kg)	85	23	22" (55.9 cm)	44" (111.8 cm)	56" (142.2 cm)			
GPC	15 gal (56.8 liters)	20" (50.8 cm)	33-5/8" (85.4 cm)	45-5/8" (115.9 cm)	250 lbs. (114 kg)	331 lbs. (150 kg)	85	23	22" (55.9 cm)	36" (91.4 cm)				

*Swing-away hot/cold rinse faucet.
**Basket lifts in raised position.

POWER REQUIREMENTS, PER COOKPOT

MODEL NO.	BASIC DOMESTIC OPTIONS		BASIC EXPORT OPTIONS	
	CONTROLLER	BASKET LIFTS	CONTROLLER	BASKET LIFTS
GPCRB	120V 8 A		220V - 240V 6.5A	
GPCR	120V 2 A	N/A	220V - 240V 2.5 A	N/A
GPCB	120V 8 A		220V - 240V 6.5A	
GPC	120V 2 A	N/A	220V - 240V 2.5 A	N/A

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

- GPCRB Cooker with separate rinse tank, automatic timed basket lifter, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet
- GPCR Cooker with separate rinse tank, timer controller, auto-fill/skim, swing-away hot/cold rinse faucet,
- GPCB Cooker, automatic timed basket lifter, timer controller, auto-fill/skim
- GPC Cooker, timer controller, auto-fill/skim
- SC Stainless-steel cookpot and cabinet

NOTES

- 5 ft. (1.5 m) grounded cord set provided.
- Cooker requires 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.
- Maximum Rating: Incoming water pressure 80 PSI. Incoming water temp 180° F (82°C)
- Drain must be installed according to local plumbing codes.
- Specify natural or LP gas.

CLEARANCE INFORMATION

A minimum of 24" (61 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 cooker to any combustible material.

Model #
CSI Section 11400

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