

# New Products

## Pasta Magic™ Gas Cookers



Endless Pastabilities for Your Operation



**Infrared Burners**

50% faster heat-ups than previous models



Perfect pasta time after time



Controls are protected from heat and moisture



## And Dazzling Performance That Will Amaze You and Your Customers



Frymaster's "NEW" Pasta Magic Gas Cookers make the challenge of preparing perfect pasta disappear before your customers' eyes. But there's more magic than preparing perfect pasta: these totally redesigned pasta cookers also pull a rabbit out of the hat with an easy-to-clean, open cookpot and enhanced reliability. At the end of the day, operators have satisfied customers, happy work crews, and profits on the bottom line. And, for encore presentations, the Pasta Magic cookers repeat their outstanding performance hour after hour and day after day.

### The Pasta Magic Gas Cookers Have a Full Array of Tricks Up Their Sleeves:

**ELECTRICAL COMPONENTS** are separated from the heating system and shielded from moisture in an enclosed case located low in the cabinet.

- Air circulation from the blower cools the components in this position.
- Less moisture and heat means longer product life and less maintenance.

**SEALED BOTTOM** protects against vented steam and moisture re-entering the cabinet and damaging components.

**COMPUTER CONTROLLER** times the cook operation and signals audibly when cooking is complete.

**OVERFLOW DRAIN** is the largest in the industry and protects against boil-over.

**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 cooker remains ready to cook, saving energy and time.

**HIGH-EFFICIENCY INFRARED BURNERS AND ELECTRONIC IGNITION MODULE** have outstanding reliability and performance.

- 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 to boiling in 24 minutes, **50% faster** than previous models so you can meet high-production demands with ease while saving energy.

**DESIGN CHANGES** give the pasta cookers a new look, signaling they have been redesigned to fulfill your wish for performance and reliability that will not disappear.



Open cookpot is easy to clean



Produces great-tasting food



Steam-proof cabinet keeps moisture out

### A Master Wizard Could Not Have Made Them Better

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. They are ready to take their show on the road and into your operation.



For more information, contact customer service at 1-800-221-4583

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