

ILLUSTRATED PARTS LIST AND SERVICE MANUAL

MODEL 6C-6BC-6SMS

*The Spaghetti
Magic*®

Frymaster®



Frymaster

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IMPORTANT READ THIS

DO NOT OPERATE KETTLE DRY
(PREVENTATIVE MAINTENANCE)

CLEAN KETTLES DAILY.

CLEAN HEATING ELEMENT DAILY.

PROPER CLEANING OF ELEMENT IS REQUIRED—TO KEEP THEM CLEAN AND FREE OF ACCUMULATED STARCH. A BUILD UP OF STARCH ON THE ELEMENT WILL SHORTEN THE ELEMENT LIFE AND CAUSE A MALFUNCTION OF THE UNIT.

FOR CLEANING USE A SCOTCHBRITE PAD OR MEDIUM GRIT SANDPAPER ON THE ELEMENTS. TAKE EXTREME CARE ON LEFT SIDE OF ELEMENT NOT TO DAMAGE HIGH LIMIT BULB. RINSE KETTLE THOROUGHLY BEFORE COOKING.

HOW TO ORDER PARTS

Dealers, customers and independent service agencies should order all parts from the Authorized U.S. Parts and Service Agency in their area. When ordering parts, be sure to include the following: an accurate description of the part, the model and serial number of the unit, the type of gas being used or the voltage, phase and total kw. In Canada—Garland Commercial Ranges, Ltd., 1177 Kamato, Mississauga, Ontario.

I. GETTING THE SPAGHETTI MAGIC SYSTEM READY TO INSTALL

Upon arrival, inspect the unit carefully for concealed damage. Immediately report any damage to the delivering freight line. Claims for shipping damages must be reported to the carrier within 15 days of receipt of merchandise. If equipment is not to be opened in the near future, have the driver note on the freight bill any visible damage to the carton.

Remove the Spaghetti Magic TM System from the crate and install the legs. Legs **must** be installed before operating. Install the basket lift arm onto the lift rod (located at top rear of cabinet) in such a manner that the lift arm is guided by the basket lift roller.

II. PROPER INSTALLATION IS ESSENTIAL FOR EFFICIENT, TROUBLE-FREE OPERATION

ANY ALTERATION OF THE EQUIPMENT VOIDS THE FRYMASTER WARRANTY.

FOR ELECTRICAL CONNECTIONS — remove the front control panel, open the door and remove the lower control box access panel cover. Attach a flexible metal conduit to the bottom side of the control box. Connect 40 AMP service for 208 volt, or 30 AMP service for 240 volt, to the line wiring of the machine. Incoming field wire size **MUST** be No. 8 AWG with No. 8 AWG ground.

Remount the control panel and access panel. **MAKE CERTAIN THE DISCONNECT PLUGS ARE FIRMLY CONNECTED.**

MODEL—ALL LIQUID CAPACITY (WATER) GAL. 8.5

WIRING REQUIREMENTS

MODEL	VOLTAGE	PHASE	WIRE SERVICE	AMPS PER LINE
All	208	1	2	40
All	240	1	2	30
Input—	6KW			

PLUMBING REQUIREMENTS

THE 6C, 6BC, and 6SMS SPAGHETTI MAGIC UNITS MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL PLUMBING CODES.

III. OPERATING PROCEDURES

CAUTION: DO NOT OPERATE WITH KETTLE DRY. Make certain the drain valve is closed and fill the kettle with water to the mark on rear of kettle wall. To place the unit in operation, depress the power switch (ON-OFF) on the control panel. Allow the water to come to the proper operating temperature, when the "SIMMER" cycle is used. When the "BOIL" cycle is used, the thermostat is bypassed and the heating elements will remain on and the water will boil continuously until the unit is switched to "SIMMER". The "BOIL" cycle is recommended only for bulk cooking. The thermostat is preset at the factory at a temperature just under boiling.

IMPORTANT: DO NOT allow water level to drop below fill line at rear of kettle wall.

To operate the basket lift, set the timer for the required time and depress the orange button on the timer knob. The basket will be lowered into the water and, at the end of the preset timing cycle, will be automatically raised to the "UP" position.

IV. HOW TO CHECK CALIBRATION

1. Place a good grade mercury thermometer in the center of the pot approximately 3" below the water line. Place the "SIMMER, BOIL" switch in the simmer position.
2. Allow enough time for the temperature to stabilize.
3. The temperature reading should be approximately 205° F., but not greater than 208°. Temperature may vary with altitude.
4. To recalibrate, remove the chrome plug from access panel and turn the adjusting shaft clockwise with a screwdriver to reduce the temperature and counterclockwise to increase the temperature.

CAUTION: DO NOT TURN ADJUSTING SHAFT MORE THAN TWO TURNS IN ANY DIRECTION.

V. NORMAL SERVICE REQUIRED

**Servicing of this equipment
should be performed only by
a qualified serviceman.**

**CAUTION: High voltage.
Extreme care must be taken
when servicing this equip-
ment.**

A piece of mechanical equipment which is used as hard as the Spaghetti MagicSM System will require service sooner or later.

The following chart shows some of the more common problems and remedies that could occur with your unit. We invite you, the customer and user, to forward any additional information you feel would be beneficial to others regarding problems you have had and that could be added to any subsequent manuals.

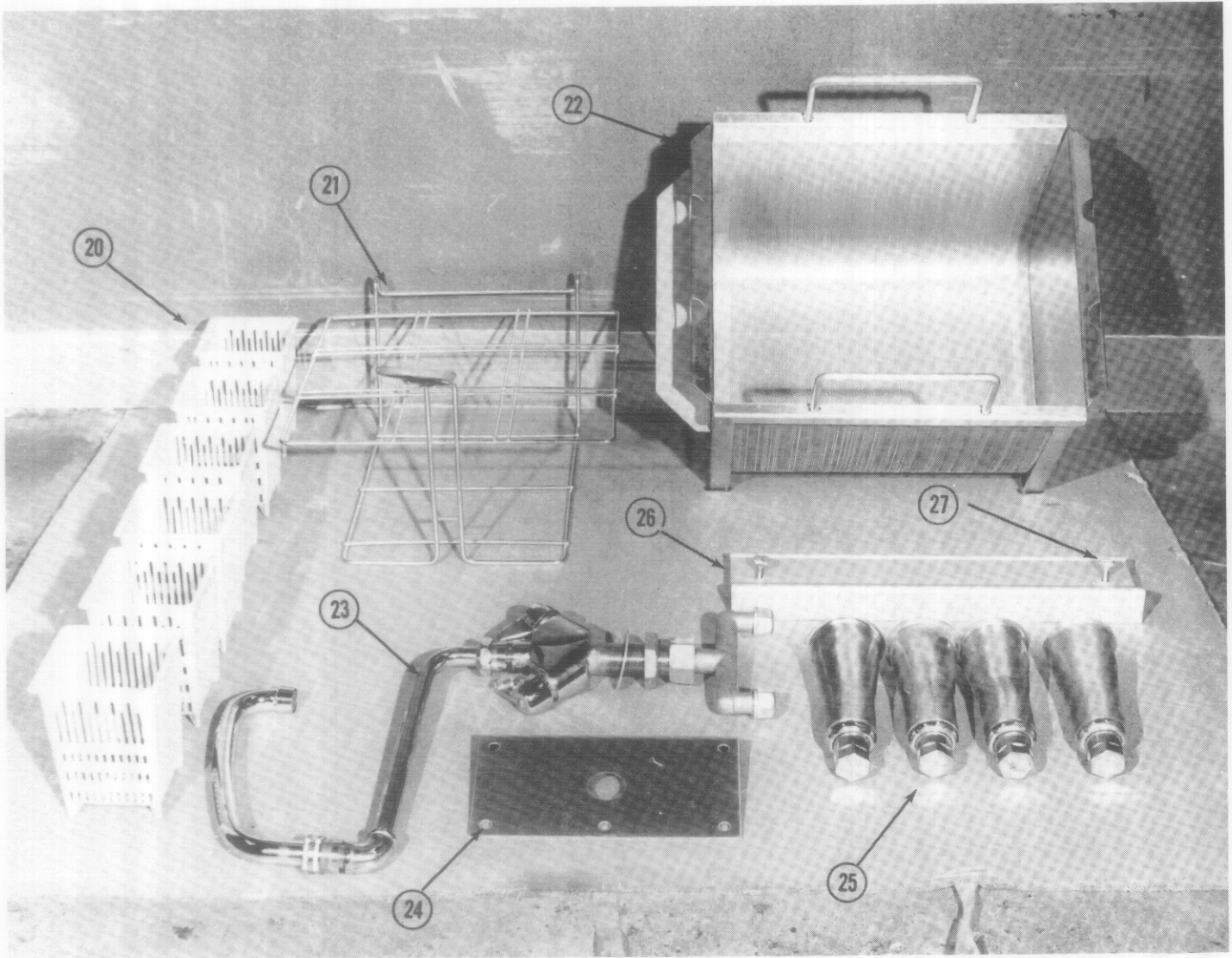
PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION BY OWNER	CORRECTIVE ACTION BY SERVICE MAN
1. Thermostat does not call for heat (does not close contactor)	a. Out of calibration	a. None	a. Recalibrate
	b. Thermostat lead wires damaged	b. None	b. Repair wires or replace thermostat as necessary
	c. Thermostat defective	c. None	c. Replace and recalibrate
	d. Power switch "OFF"	d. Turn "ON"	d. Same
	e. Defective Contactor	e. None	e. Replace
2. Thermostat does not control at set point	a. Out of calibration	a. None	a. Recalibrate
	b. Defective thermostat	b. None	b. Replace and recalibrate
3. Water boils constantly	a. Thermostat set too high	a. None	a. Recalibrate
	b. Capacitor shorted out	b. None	b. Replace
	c. Defective contactor	c. None	c. Replace
	d. Defective boil simmer switch	d. None	d. Replace
4. Timer does not operate	a. Circuit breaker tripped	a. Reset	a. Same
	b. Loose or broken wire	b. None	b. Repair or replace as necessary
	c. Timer knob loose	c. Tighten	c. Same
	d. Defective timer	d. None	d. Replace
5. Basket lift travels continuously	a. Micro switch out of adjustment	a. None	a. Adjust roller arm on switch
	b. Micro switch defective	b. None	b. Same
	c. Bell crank loose on shaft	c. None	c. Tighten
	d. Gearmotor loose on mounting plate	d. None	d. Tighten.
	e. Defective gearmotor	e. None	e. Replace
6. Water will not boil	a. Blown fuse(s)	a. Replace	a. Same
	b. Defective on/off switch	b. None	b. Replace
	c. Open Hi-limit	c. Reset	c. Reset or replace
	d. Defective boil-simmer switch	d. None	d. Replace
	e. Defective contactor(s)	e. None	e. Replace
	f. Defective element	f. None	f. Replace

CAUTION: DISCONNECT OR SHUT OFF ELECTRICAL POWER BEFORE ATTEMPTING TO SERVICE THE UNIT



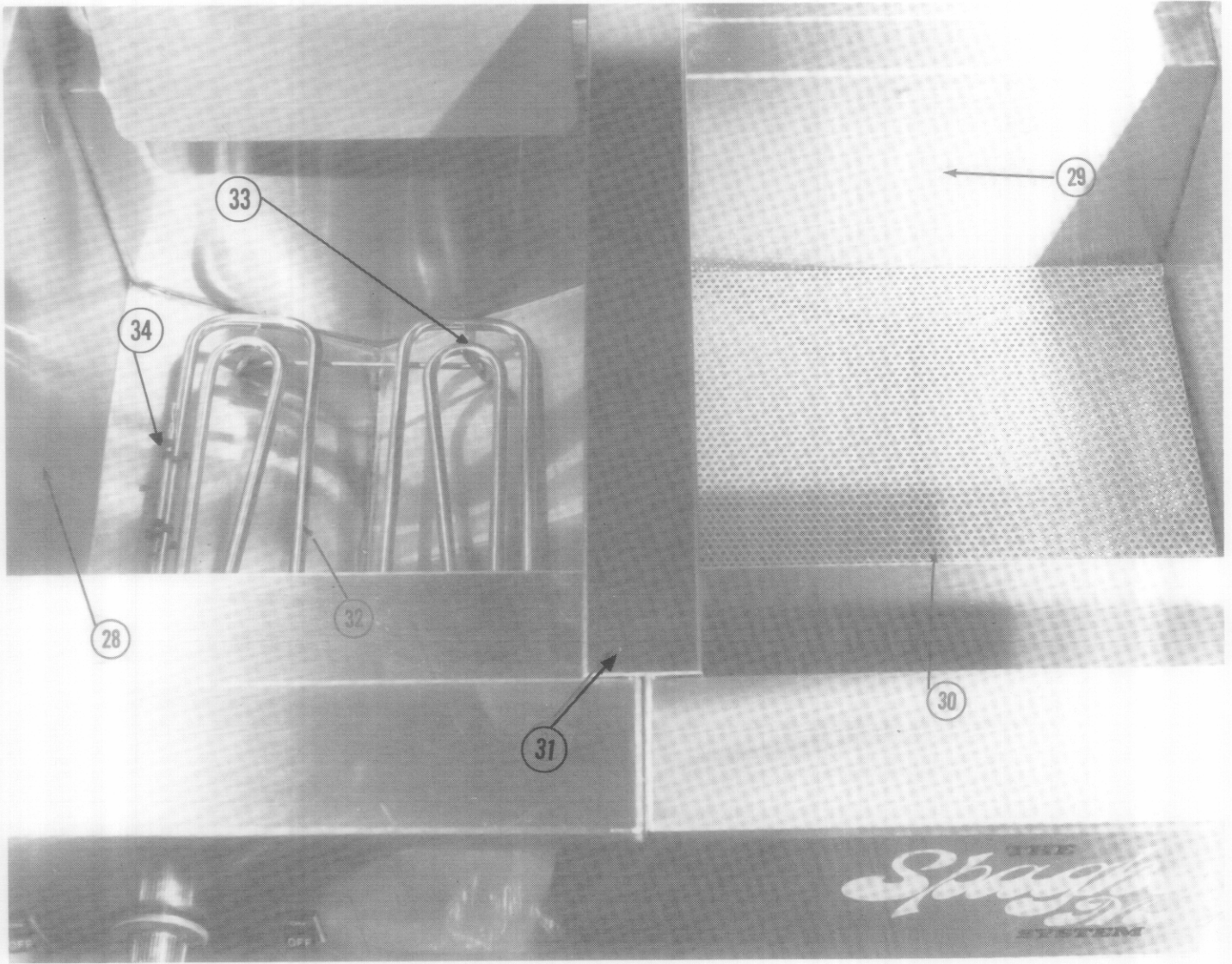
KEY NO.	PART NO.	DESCRIPTION
8	823-0218	Lift arm assembly
9	806-1689	Basket lift roller bracket assembly
*	910-0291	Roller bracket
*	810-0194	Roller
*	810-0374	Roller spacer bearing
*	809-0291	Screw ¼"X1"
*	809-0190	Flat washer ¼"
*	809-0059	Lock nut
*	900-0317	Roller bracket nut plate
10	806-1332	Control panel only 6SMS
*	806-1266	Control panel only 6BC
*	806-1318	Control panel only 6C
*	910-6196	Control panel only ST
*	806-1961	Door assembly enameled
11	806-1962	Door assembly S/S
*	910-3672	Door Handle (New) Located at top of door
*	900-0734	Hinge (New)
*	809-0361	Screw for door hinge and door handle
12	820-0005	Insignia Frymaster
13	810-0180	Door pull (Old) located at side of door
*	809-0103	Screw for door pull
14	807-0044	Boil Simmer Switch
15	807-0044	On/Off Power Switch
*	807-0105	Timer 0-5 minute Paragon 208/240V
*	820-0027	Knob 0-5 minute Paragon
*	807-0106	Timer 0-15 minute Paragon 208/240V
16	820-0025	Knob 0-15 minute Paragon
17	814-0033	Push button, timer knob (Paragon)

*NOT SHOWN



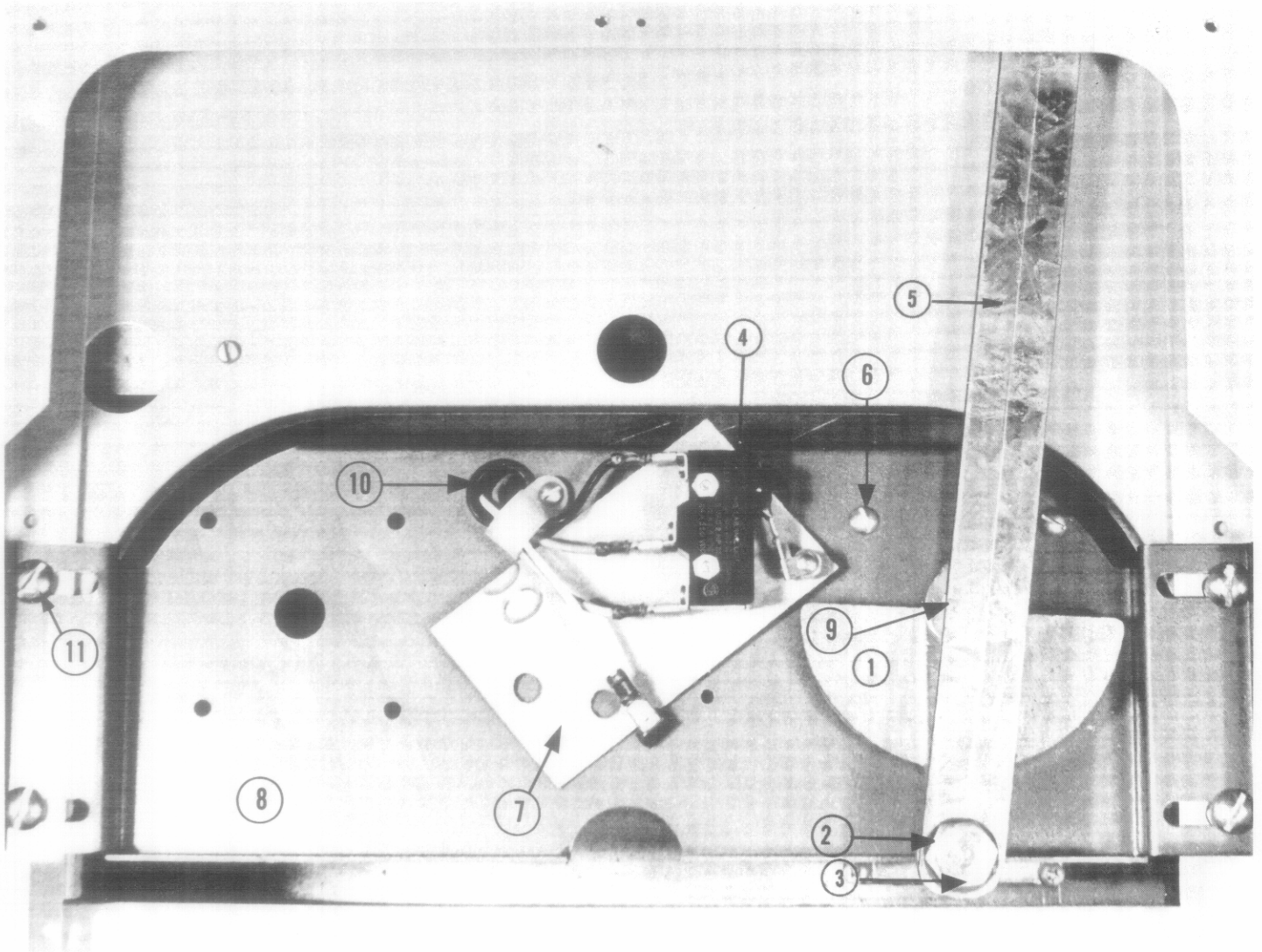
KEY NO.	PART NO.	DESCRIPTION
SALES 20	803-0018	Portion cups
SALES 21	803-0026	Portion cups holder
22	823-0217	Bulk spaghetti basket
23	813-0076	Faucet and risor, hot and cold water
*	813-0075	Faucet and risor, cold water
24	910-0207	Faucet mounting plate
25	803-0051	Legs, chrome, adjustable
26	803-0028	Basket hanger
27	809-0171	Basket hanger screw

*NOT SHOWN



KEY NO.	PART NO.	DESCRIPTION
28	823-0438	Cooking kettle s/s only
29	823-0176	Rinse kettle s/s only
30	910-3145	Rinse kettle screen
31	910-6529	Top connecting channel
32	807-0204	Heating element 208 volt
*	807-0399	Heating element 240 volt
*	809-0204	Packing for heating element
*	809-0348	Brass nut for heating element
33	823-0439	Heating element support bracket
34	809-0044	Clamp for hi limit temperature bulb

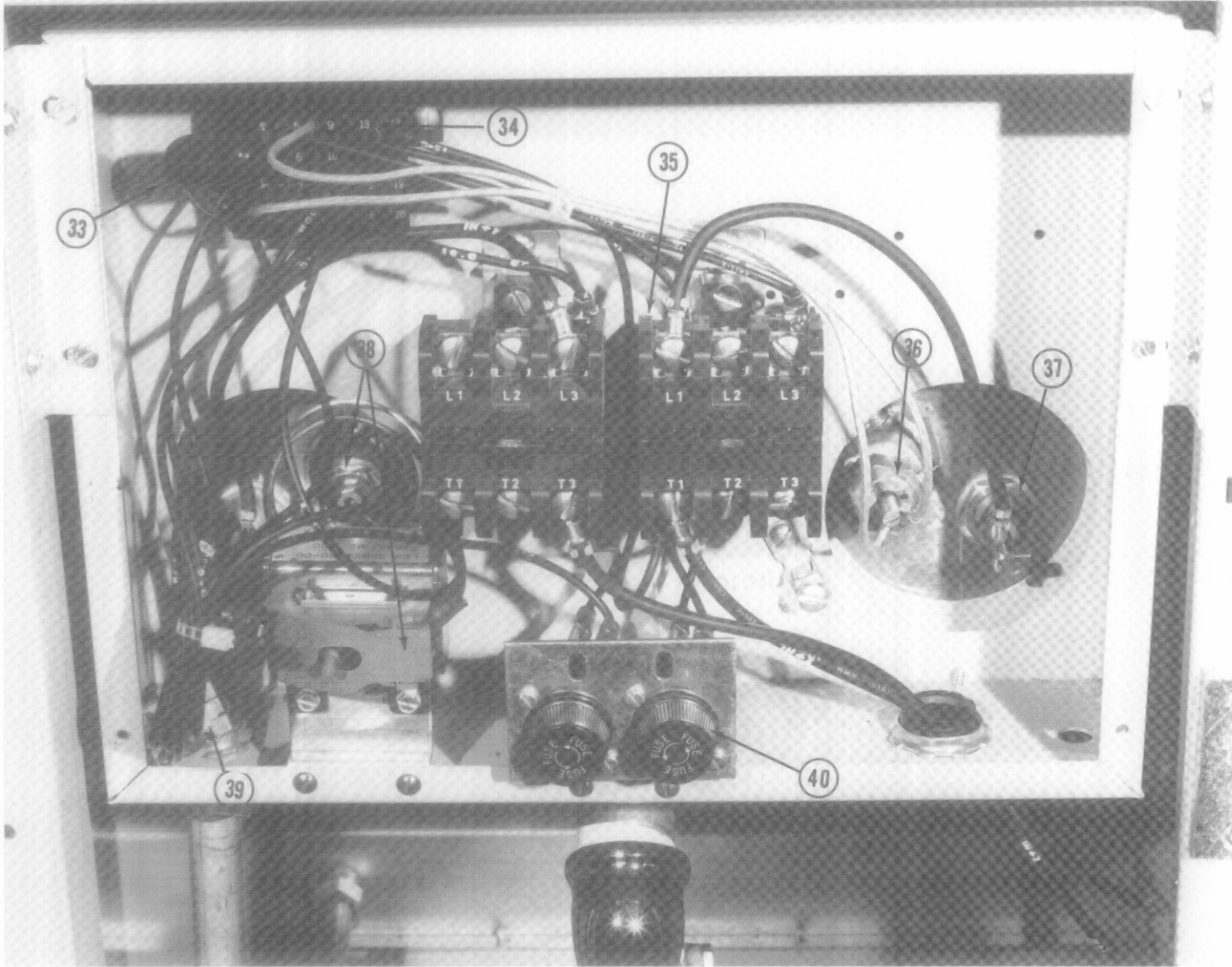
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LIFT ASSEMBLY AND RELATED PARTS

KEY NO.	PART NO.	DESCRIPTION
1	810-0052	Bell crank
2	809-0203	Nylatron washer
3	809-0155	Leveling screw, 5/16NC
*	810-0220	Tubular spacer, brass
4	807-0240	Micro switch
*	806-0934	Gearmotor
*	813-0035	Bronze bushing for basket lift rod
*	810-0192	Basket lift rod
5	920-3190	Basket lift link
6	809-0196	Motor mount screw
*	809-0050	Motor mount nut
7	812-0138	Insulator paper
8	920-3095	Motor mount bracket
9	809-0063	Bell crank jam nut
10	807-0124	Wire insulator bushing
*	910-3177	Motor access cover SS
*	900-3177	Motor access cover painted
11	809-0127	Motor bracket mount screw

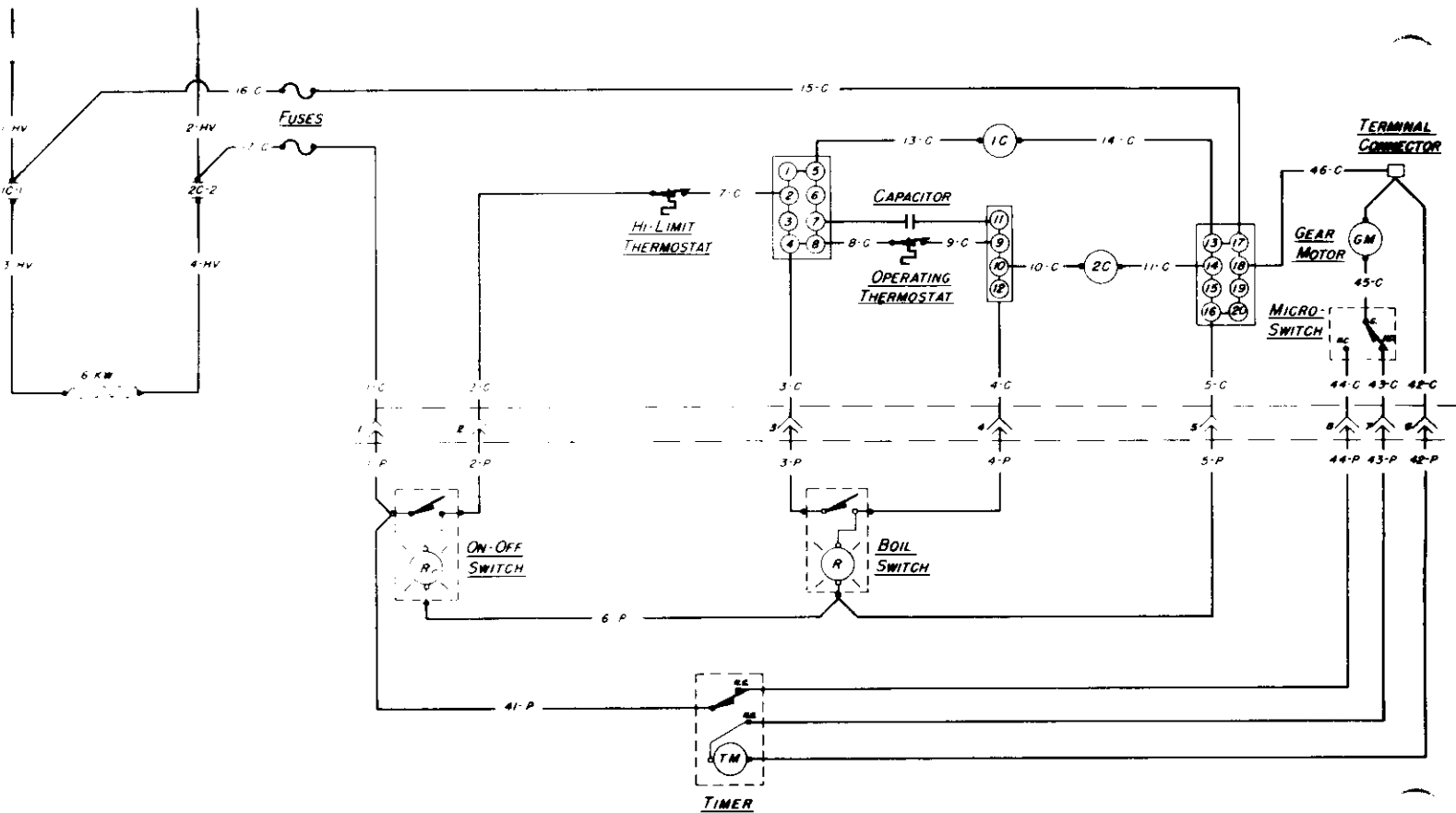
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KEY NO.	PART NO.	DESCRIPTION
33	806-0316	Capacitor
34	807-0066	Terminal Block
35	807-0074	Contactor
36	806-0181	Operating thermostat
37	807-0204	Heating element 208 volt
*	807-0399	Heating element 240 volt
38	810-0257	Hi-limit thermostat LCH 400°
*	809-0044	Clamp for hi-limit temperature bulb
39	807-0155	Quick connect plug
*	807-0156	Quick connect cap
*	810-0241	Drain valve
40	807-0922	Fuse holder
*	807-0921	Fuse SC3

*NOT SHOWN

PLAN WIRING DIAGRAM FOR 6SMS & 6BC 208 OR 240 V, 60 HZ, 1 Ø, 2 WIRE SERVICE



PLAN WIRING DIAGRAM FOR 6C 208 OR 240 V, 60 HZ, 1 Ø, 2 WIRE SERVICE

