



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line Automatic Electric Pasta Cooker, 1 Well, 5.3 Gallons (24,5Lt)

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



371174 (E7PCEDIKF1)

5.3 GAL ELECTRIC  
AUTOMATIC  
PROGRAMMABLE PASTA  
COOKER WITH 1 WELL, 2  
BASKETS AND RAPID  
SYSTEM

### Short Form Specification

#### Item No. \_\_\_\_\_

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316 AISI stainless steel to protect against corrosion. Control panel with energy regulator to regulate working conditions. Height adjustable feet in stainless steel. Exterior panels in stainless steel with scotch brite finish. One piece pressed work top in 1.5mm thick stainless steel. Right angled side edges to allow flush fitting junction between units.

### Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system: two stainless steel basket supports, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (home-made fresh pasta) to full power (regular pasta).
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 2" (50mm) legs in stainless steel as standard (all round Stainless steel kick plates as option).

### Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 0.06" (1.5mm) work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPx4 water protection.

APPROVAL: \_\_\_\_\_

#### Included Accessories

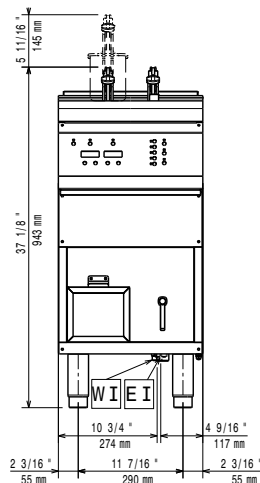
- 1 of Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 PNC 206312

#### Optional Accessories

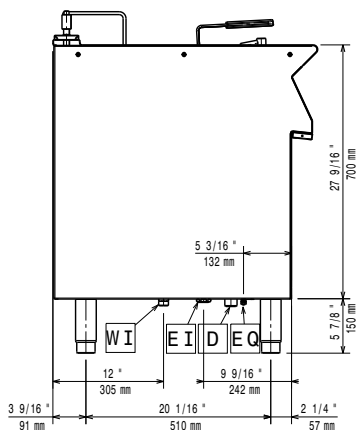
- |  |            |                          |
|--|------------|--------------------------|
| • Junction sealing kit   | PNC 206086 | <input type="checkbox"/> |
| • Kit 4 wheels - 2 swiveling with brake  | PNC 206135 | <input type="checkbox"/> |
| • Flanged feet kit   | PNC 206136 | <input type="checkbox"/> |
| • Frontal kicking strip, 15 3/4" wide  | PNC 206175 | <input type="checkbox"/> |
| • Frontal kicking strip, 31 1/2" wide  | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 39 3/8" wide  | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 47 1/4" wide  | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 63" wide  | PNC 206179 | <input type="checkbox"/> |
| • 4 feet for concrete installation   | PNC 206210 | <input type="checkbox"/> |
| • Chimney upstand, 16" (400mm)   | PNC 206303 | <input type="checkbox"/> |
| • Right and left side handrails  | PNC 206307 | <input type="checkbox"/> |
| • - NOT TRANSLATED -   | PNC 206308 | <input type="checkbox"/> |
| • Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 | PNC 206312 | <input type="checkbox"/> |
| • Pair of double portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 | PNC 206314 | <input type="checkbox"/> |
| • Support for baskets to be used with baskets for built-in lifting system in automatic programmable 5.3 gallon (20 Lt) pasta cooker  | PNC 206362 | <input type="checkbox"/> |
| • Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135.   | PNC 206366 | <input type="checkbox"/> |
| • Base support assembly 32" (800 mm) for wheels for pasta cookers. To be used with PNC 206135.   | PNC 206367 | <input type="checkbox"/> |
| • Base Support Assembly, 48" (1200mm) wide, for feet/wheels  | PNC 206368 | <input type="checkbox"/> |
| • Base Support Assembly, 64" (1600mm) wide, for feet/wheels  | PNC 206369 | <input type="checkbox"/> |
| • Base Support Assembly, 80" (2000mm) wide, for feet/wheels  | PNC 206370 | <input type="checkbox"/> |
| • Rear paneling - 600mm  | PNC 206373 | <input type="checkbox"/> |
| • Rear paneling - 800mm  | PNC 206374 | <input type="checkbox"/> |
| • Rear paneling - 1000mm   | PNC 206375 | <input type="checkbox"/> |
| • Rear paneling - 1200mm   | PNC 206376 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances  | PNC 216000 | <input type="checkbox"/> |
| • FRONTAL HANDRAIL 400 MM  | PNC 216046 | <input type="checkbox"/> |
| • FRONTAL HANDRAIL 800 MM  | PNC 216047 | <input type="checkbox"/> |
| • FRONTAL HANDRAIL 1200 MM   | PNC 216049 | <input type="checkbox"/> |
| • FRONTAL HANDRAIL 1600 MM   | PNC 216050 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, W=15 3/4"   | PNC 216185 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, W=31 1/2"   | PNC 216186 | <input type="checkbox"/> |
- Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921022 PNC 921020 ☐
  - Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022 PNC 921021 ☐
  - Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921022 ☐
  - Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921610 ☐
  - Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921611 ☐

## Modular Cooking Range Line Automatic Electric Pasta Cooker, 1 Well, 5.3 Gallons (24,5Lt)

Front

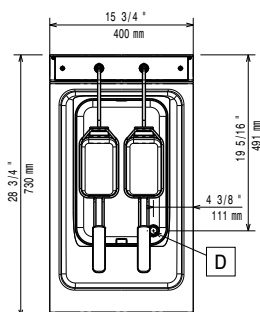


Side



D = Drain  
 EI = Electrical connection  
 EQ = Equipotential screw  
 WI = Water inlet

Top



### Electric

#### Supply voltage:

371174 (E7PCED1KF1) 208 V/3 ph/60 Hz

#### Rated amps:

23 A

#### Electrical power, max:

8.6 kW

#### Total Watts:

8.6 kW

### Water:

#### Drain "D":

1"

#### Incoming Cold/hot Water

##### line size:

3/4"

#### Total hardness:

5-50 ppm

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

### Key Information:

#### Usable well dimensions

##### (width):

9 13/16" (250 mm)

#### Usable well dimensions

##### (depth):

15 3/4" (400 mm)

#### Usable well dimensions

##### (height):

11 13/16" (300 mm)

#### External dimensions, Width:

15 3/4" (400 mm)

#### External dimensions, Depth:

28 3/4" (730 mm)

#### External dimensions, Height:

33 7/16" (850 mm)

#### Net weight:

121 lbs (55 kg)

#### Shipping width:

18 7/8" (480 mm)

#### Shipping depth:

32 1/4" (820 mm)

#### Shipping height:

44 1/16" (1120 mm)

#### Shipping weight:

157 lbs (71 kg)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.