



Modular Cooking Range Line Pasta Cooker, gas, 10.5gal

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



391201 (E9PCGD1MF2)

Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet & legs, 53,000 BTU

Short Form Specification

Item No.

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Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 16.5 kW burners in stainless steel with flame failure device and power settings for each well, located below the well.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 10.5gal (40 liters) water basin.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental over-heating.
- Easy-to-use control panel with gas cock and piezo ignition.
- All major compartments located in front of unit for ease of maintenance.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Thermocouple device for added safety.
- The special design of the control knob system guarantees against water infiltration.
- 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.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- One piece pressed 0.07" (2mm) work top in Stainless Steel.

Included Accessories

- 1 of Door for open base cupboard PNC 206350

Optional Accessories

- Junction sealing kit PNC 206086
- Air-draft diverter, 4 23/32" diam. PNC 206126
- Matching ring for flue condenser, 4 23/32" diam. PNC 206127
- Kit 4 wheels - 2 swiveling with brake PNC 206135

APPROVAL: _____

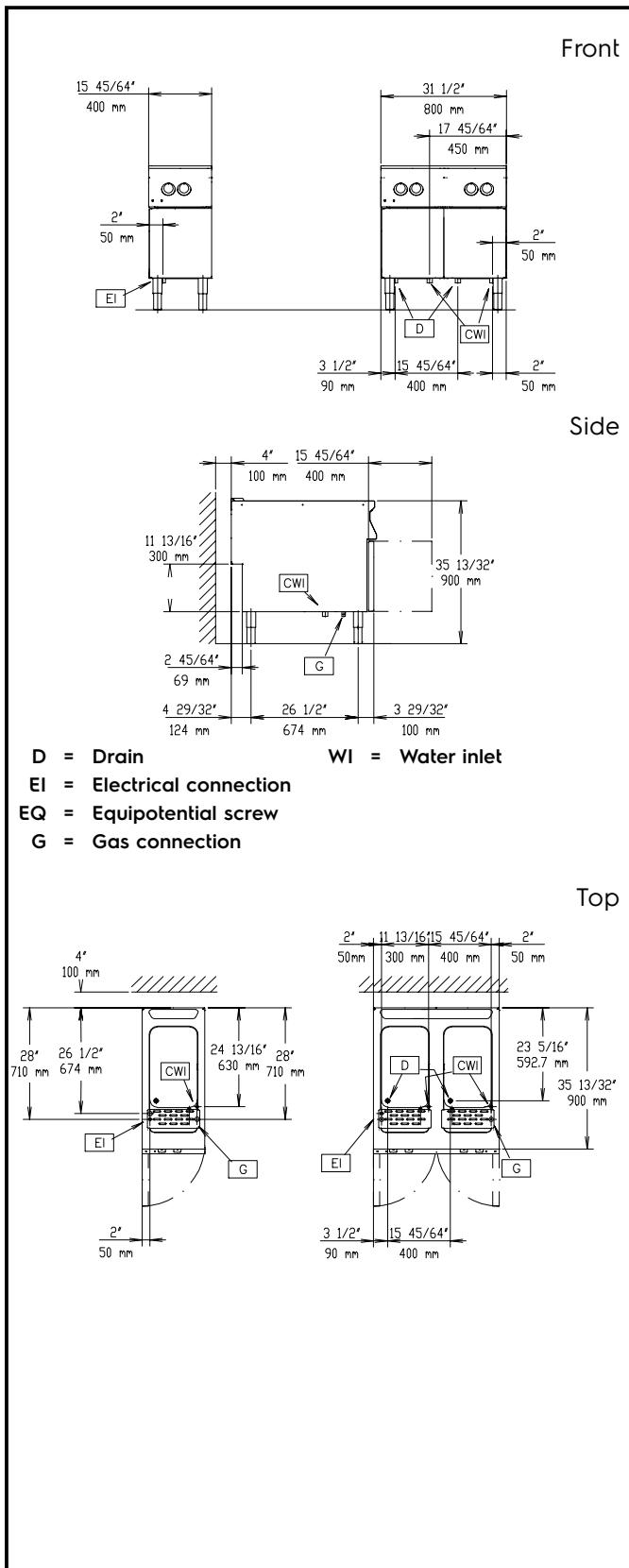


Modular Cooking Range Line
Pasta Cooker, gas, 10.5gal

Electrolux Professional, Inc.
www.electroluxprofessional.com

4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

• Flanged feet kit	PNC 206136	<input type="checkbox"/>	• FRONTAL HANDRAIL 1600 MM	PNC 216050	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 15 3/4" wide	PNC 206147	<input type="checkbox"/>	• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>
• Frontal kicking strip for concrete installation 800 mm	PNC 206148	<input type="checkbox"/>	• Large handrail - portioning shelf, W=15 3/4"	PNC 216185	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 39 3/8" wide	PNC 206150	<input type="checkbox"/>	• Large handrail - portioning shelf, W=31 1/2"	PNC 216186	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 47 1/4" wide	PNC 206151	<input type="checkbox"/>	• Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker	PNC 927210	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 63" wide	PNC 206152	<input type="checkbox"/>	• Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker	PNC 927211	<input type="checkbox"/>
• Frontal kicking strip, 15 3/4" wide	PNC 206175	<input type="checkbox"/>	• Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219)	PNC 927212	<input type="checkbox"/>
• Frontal kicking strip, 31 1/2" wide	PNC 206176	<input type="checkbox"/>	• Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644)	PNC 927213	<input type="checkbox"/>
• Frontal kicking strip, 39 3/8" wide	PNC 206177	<input type="checkbox"/>	• Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker	PNC 927216	<input type="checkbox"/>
• Frontal kicking strip, 47 1/4" wide	PNC 206178	<input type="checkbox"/>	• Support for 10.5 gallon (40 Lt) pasta cooker round basket	PNC 927219	<input type="checkbox"/>
• Frontal kicking strip, 63" wide	PNC 206179	<input type="checkbox"/>	• Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used	PNC 960644	<input type="checkbox"/>
• Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker	PNC 206190	<input type="checkbox"/>			
• Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238	PNC 206233	<input type="checkbox"/>			
• Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238	PNC 206237	<input type="checkbox"/>			
• Support for 10.5 gallon (40 Lt) pasta cooker square baskets	PNC 206238	<input type="checkbox"/>			
• Chimney upstand, 16" (400mm)	PNC 206303	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206308	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206309	<input type="checkbox"/>			
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	<input type="checkbox"/>			
• Energy saving device for pasta cookers	PNC 206344	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206353	<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"/>			
• - NOT TRANSLATED -	PNC 206395	<input type="checkbox"/>			
• CHIMNEY GRID NET, 400MM-700&900LINE	PNC 206400	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206431	<input type="checkbox"/>			
• 2 square baskets, left and right, for 10.5 gallon pasta cooker. 6 baskets can be fitted in 900 pasta cooker. To be used with support PNC 206238	PNC 206433	<input type="checkbox"/>			
• Base support for feet or wheels (lateral) 900mm, only for US pasta cookers	PNC 206470	<input type="checkbox"/>			
• Side handrail-right/left hand	PNC 216044	<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"/>			


Electric

Convertible to: 120V/1Ph/60Hz

Rated Amps:	0.15A (0.3A/120V)
Supply voltage:	208/120 V/1 ph/60 Hz
Total Watts:	0.03 kW

Gas

Natural gas - Pressure:	4" w.c. (10 mbar)
Gas Power:	15.5 kW
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	3/4"

Water:

Total hardness:	5-50 ppm
Drain "D":	1"
Incoming Cold/hot Water line size:	3/4"
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):	11 13/16" (300 mm)
Usable well dimensions (depth):	20 1/2" (520 mm)
Usable well dimensions (height):	10 1/4" (260 mm)
Well capacity:	8.45 gal (32 liters) MIN; 10.57 gal (40 liters) MAX
Well Capacity (MAX):	10.57 gal (40 litres) MAX
External dimensions, Width:	15 3/4" (400 mm)
External dimensions, Depth:	35 7/16" (900 mm)
External dimensions, Height:	33 7/16" (850 mm)
Net weight:	137 lbs (62 kg)
Shipping width:	18 1/8" (460 mm)
Shipping depth:	40 3/16" (1020 mm)
Shipping height:	42 1/2" (1080 mm)
Shipping weight:	148 lbs (67 kg)
Shipping volume:	17.89 ft ³ (0.51 m ³)

Certification group:

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.