



Electrolux
PROFESSIONAL

Modular Cooking Range Line Pasta Cooker, gas, 2 well, 10.5gal

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391202 (E9PCGH2MF2)

Pasta Cooker, gas, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tanks, stainless steel cabinet & legs, 106,000 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 32 kW burners in stainless steel with flame failure device and power settings for each well, located below the well.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 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.
- One piece pressed 0.07" (2mm) work top in Stainless Steel.
- Unit delivered with four 2" (50mm) legs in stainless steel as standard (all round Stainless steel kick plates as option).
- 10.5gal (40lt) water basins.

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.
- IPX5 water resistance certification.

Included Accessories

- 2 of Door for open base cupboard PNC 206350

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Air-draft diverter, 5 29/32" diam. PNC 206132 ☐
- Matching ring for flue condenser, 5 29/32" diam. PNC 206133 ☐
- Kit 4 wheels - 2 swiveling with brake PNC 206135 ☐

APPROVAL: _____

Electrolux Professional, Inc.

www.electroluxprofessional.com

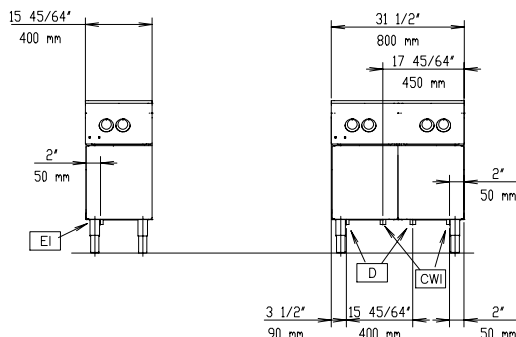
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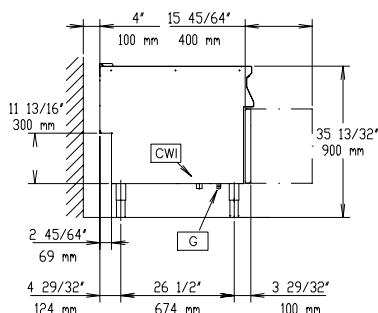
Modular Cooking Range Line
Pasta Cooker, gas, 2 well, 10.5gal

• Flanged feet kit	PNC 206136	☐	• Large handrail - portioning shelf, W=31 1/2"	PNC 216186	☐
• Frontal kicking strip for concrete installation 800 mm	PNC 206148	☐	• Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker	PNC 927210	☐
• Frontal kicking strip for concrete installation, 39 3/8" wide	PNC 206150	☐	• Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker	PNC 927211	☐
• Frontal kicking strip for concrete installation, 47 1/4" wide	PNC 206151	☐	• Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219)	PNC 927212	☐
• Frontal kicking strip for concrete installation, 63" wide	PNC 206152	☐	• Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644)	PNC 927213	☐
• Frontal kicking strip, 31 1/2" wide	PNC 206176	☐	• Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker	PNC 927216	☐
• Frontal kicking strip, 39 3/8" wide	PNC 206177	☐	• Support for 10.5 gallon (40 Lt) pasta cooker round basket	PNC 927219	☐
• Frontal kicking strip, 47 1/4" wide	PNC 206178	☐	• Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used	PNC 960644	☐
• Frontal kicking strip, 63" wide	PNC 206179	☐			
• 2 side kicking strips	PNC 206180	☐			
• 2 panels for service duct for single installation	PNC 206181	☐			
• Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker	PNC 206190	☐			
• 2 panels for service duct for back to back installation	PNC 206202	☐			
• 4 feet for concrete installation	PNC 206210	☐			
• Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238	PNC 206233	☐			
• Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238	PNC 206237	☐			
• Support for 10.5 gallon (40 Lt) pasta cooker square baskets	PNC 206238	☐			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	☐			
• Chimney upstand, 800mm	PNC 206304	☐			
• - NOT TRANSLATED -	PNC 206308	☐			
• - NOT TRANSLATED -	PNC 206309	☐			
• Energy saving device for pasta cookers	PNC 206344	☐			
• Door for open base cupboard	PNC 206350	☐			
• - NOT TRANSLATED -	PNC 206353	☐			
• Base support assembly 32" (800 mm) for wheels for pasta cookers. To be used with PNC 206135.	PNC 206367	☐			
• Base Support Assembly, 48" (1200mm) wide, for feet/wheels	PNC 206368	☐			
• Base Support Assembly, 64" (1600mm) wide, for feet/wheels	PNC 206369	☐			
• Base Support Assembly, 80" (2000mm) wide, for feet/wheels	PNC 206370	☐			
• Rear paneling - 800mm	PNC 206374	☐			
• Rear paneling - 1000mm	PNC 206375	☐			
• Rear paneling - 1200mm	PNC 206376	☐			
• - NOT TRANSLATED -	PNC 206395	☐			
• CHIMNEY GRID NET, 400MM-700&900LINE	PNC 206400	☐			
• 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	☐			
• Side handrail-right/left hand	PNC 216044	☐			
• FRONTAL HANDRAIL 800 MM	PNC 216047	☐			
• FRONTAL HANDRAIL 1200 MM	PNC 216049	☐			
• FRONTAL HANDRAIL 1600 MM	PNC 216050	☐			
• 2 side covering panels for free standing appliances	PNC 216134	☐			

Front

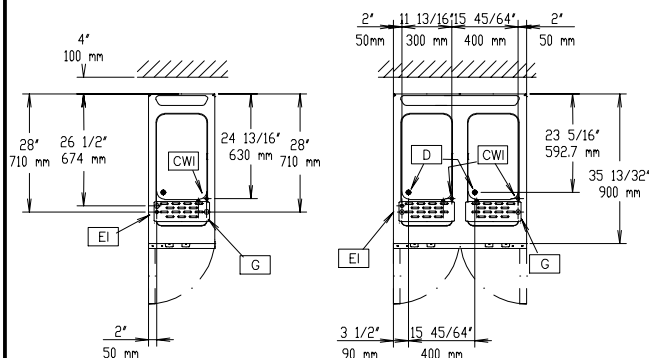


Side



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

Top



Electric

Convertible to: 120V/1Ph/60Hz

Rated amps: 0.3A (0.6A/120V)

Supply voltage: 208/120 V/1 ph/60 Hz

Total Watts: 0.05 kW

Gas

Natural gas - Pressure: 4" w.c. (10 mbar)

Gas Power: 31 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): 300 mm

Usable well dimensions

(height): 260 mm

Usable well dimensions

(depth): 520 mm

Well Capacity (MAX): 40 lt MAX

Net weight: 115 kg

Shipping weight: 108 kg

Shipping height: 1120 mm

Shipping width: 1020 mm

Shipping depth: 860 mm

Shipping volume: 1 m³

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.