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

ITE	EM #		
<u>M</u> (	ODEL#		
N/	AME #		
SIS	S #		
<u> </u>	<del></del>		



#### 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.

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

#### **Main Features**

AIA#

- 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.
- 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.
- 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.
- 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**

• 2 of Door for open base cupboard PNC 206350

#### **Optional Accessories**

• Junction sealing kit

•	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	

PNC 206086

APPROVAL:

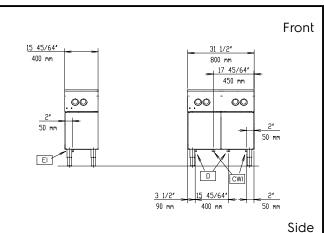


# Modular Cooking Range Line Pasta Cooker, gas, 2 well, 10.5gal

51	D) 10 00 (17 (			D)   C 01 / 10 /
Flanged feet kit	PNC 206136		• Large handrail - portioning shelf, W=31	PNC 216186
<ul> <li>Frontal kicking strip for concrete installation 800 mm</li> </ul>	PNC 206148		1/2" • Set of three baskets (11" x 6") for 10.5	PNC 927210
<ul> <li>Frontal kicking strip for concrete installation, 39 3/8" wide</li> </ul>	PNC 206150		gallon (40 Lt) pasta cooker • Pair of baskets (11" x 9") for 10.5 gallon	PNC 927211
<ul> <li>Frontal kicking strip for concrete installation, 47 1/4" wide</li> </ul>	PNC 206151		<ul><li>(40 Lt) pasta cooker</li><li>Set of three portion baskets for 10.5</li></ul>	PNC 927212
<ul> <li>Frontal kicking strip for concrete installation, 63" wide</li> </ul>	PNC 206152		gallon (40 Lt) pasta cooker - round (requires support for baskets PNC	
• Frontal kicking strip, 31 1/2" wide	PNC 206176		927219)	
• Frontal kicking strip, 39 3/8" wide	PNC 206177		Set of six single-portion baskets for	PNC 927213
• Frontal kicking strip, 47 1/4" wide	PNC 206178		10.5 gallon (40 Lt) pasta cooker -	
• Frontal kicking strip, 63" wide	PNC 206179	_	round - requires support rack (PNC 927219 or 960644)	
• 2 side kicking strips	PNC 206180		• Basket (11" x 18") for 10.5 gallon (40 Lt)	PNC 927216
<ul> <li>2 side kicking strips</li> <li>2 panels for service duct for single</li> </ul>	PNC 206181		pasta cooker	1110 727210
installation		_	<ul> <li>Support for 10.5 gallon (40 Lt) pasta cooker round basket</li> </ul>	PNC 927219
<ul> <li>Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker</li> </ul>			<ul> <li>Top support for set of six pasta cooker round baskets. An alternative to</li> </ul>	PNC 960644
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202		927219 when set of six round baskets used	
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210		0304	
<ul> <li>Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</li> </ul>	PNC 206233			
<ul> <li>Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</li> </ul>	PNC 206237			
<ul> <li>Support for 10.5 gallon (40 Lt) pasta cooker square baskets</li> </ul>	PNC 206238			
Flue condenser for 1 module, 150 mm diameter	PNC 206246			
Chimney upstand, 800mm	PNC 206304			
• - NOTTRANSLATED -	PNC 206308			
• - NOTTRANSLATED -	PNC 206309			
Energy saving device for pasta cookers	PNC 206344			
Door for open base cupboard	PNC 206350			
• - NOTTRANSLATED -	PNC 206353			
Base support assembly 32" (800 mm)	PNC 206367	_		
for wheels for pasta cookers. To be used with PNC 206135.	1110 20007	_		
<ul> <li>Base Support Assembly, 48" (1200mm) wide, for feet/wheels</li> </ul>	PNC 206368			
Base Support Assembly, 64" (1600mm) wide, for feet/wheels	PNC 206369			
<ul> <li>Base Support Assembly, 80" (2000mm) wide, for feet/wheels</li> </ul>	PNC 206370			
Rear paneling - 800mm	PNC 206374			
Rear paneling - 1000mm	PNC 206375			
Rear paneling - 1200mm	PNC 206376			
• - NOTTRANSLATED -	PNC 206395			
CHIMNEY GRID NET,	PNC 206400			
400MM-700&900LINE				
<ul> <li>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</li> </ul>	PINC 200433			
<ul> <li>Side handrail-right/left hand</li> </ul>	PNC 216044			
<ul> <li>FRONTAL HANDRAIL 800 MM</li> </ul>	PNC 216047			
<ul> <li>FRONTAL HANDRAIL 1200 MM</li> </ul>	PNC 216049			
<ul> <li>FRONTAL HANDRAIL 1600 MM</li> </ul>	PNC 216050			
<ul> <li>2 side covering panels for free</li> </ul>	PNC 216134			
standing appliances				



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



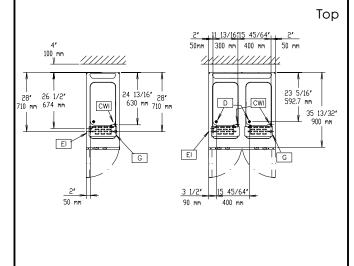
15 45/64\* 100 mm 400 mm 11 13/16 / 300 mm 35 13/325 900 mm CWI 2 45/64 G 4 29/32\* 26 1/2" 3 29/32 124 mm 674 mm 100 mm

WI = Water inlet

= Drain D

EI = Electrical connection = Equipotential screw

Gas connection



#### **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

300 mm (width):

Usable well dimensions

(height): 260 mm

Usable well dimensions

(depth): 520 mm 40 It MAX Well Capacity (MAX): Net weight: 115 kg Shipping weight: 108 kg Shipping height: 1120 mm

Shipping width: 1020 mm Shipping depth: 860 mm Shipping volume:  $1 \, \text{m}^3$ 

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.

