



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



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

### 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.
- 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 waterfilling 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

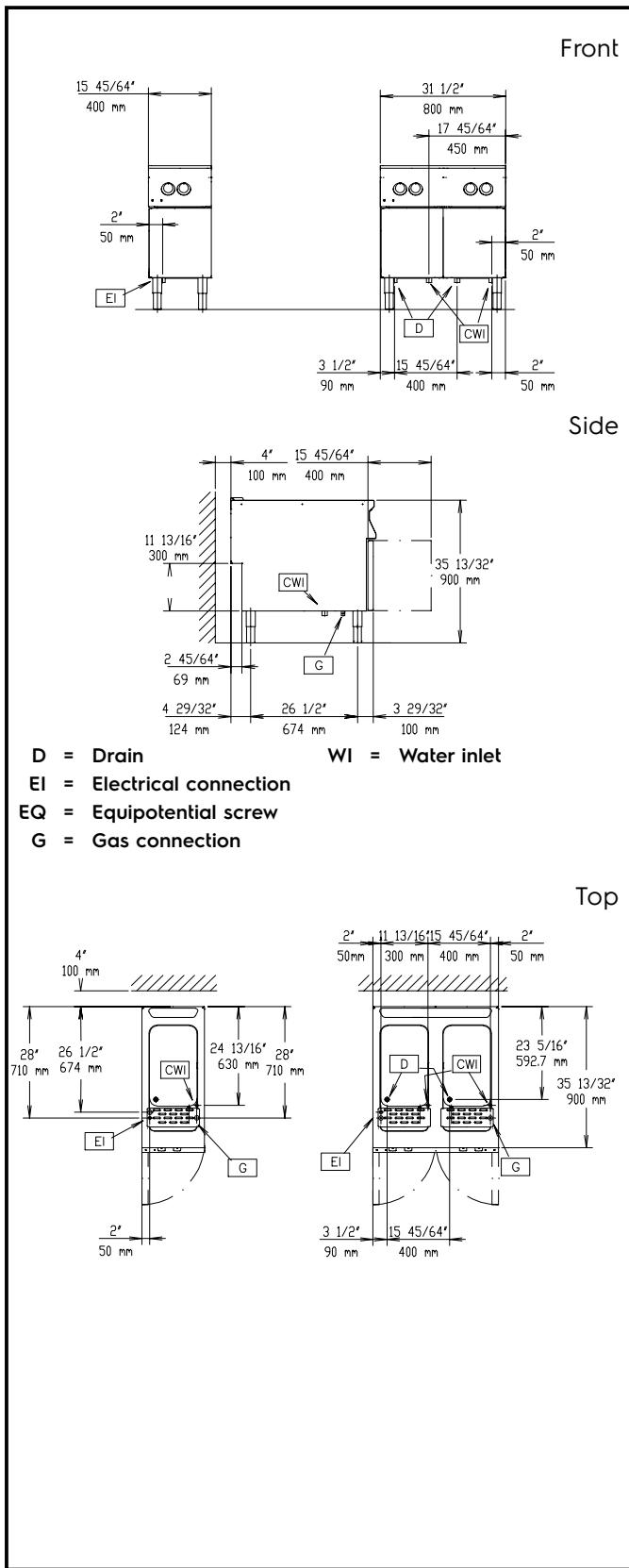
- Junction sealing kit PNC 206086
- Air-draft diverter, 5 29/32" diam. PNC 206132
- Matching ring for flue condenser, 5 29/32" diam. PNC 206133
- Kit 4 wheels - 2 swiveling with brake PNC 206135

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



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

|   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • Flanged feet kit  | PNC 206136 | <input type="checkbox"/> | • Large handrail - portioning shelf, W=31 1/2"  | PNC 216186 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation 800 mm  | PNC 206148 | <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, 39 3/8" wide   | PNC 206150 | <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 for concrete installation, 47 1/4" wide   | PNC 206151 | <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 for concrete installation, 63" wide   | PNC 206152 | <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, 31 1/2" wide   | PNC 206176 | <input type="checkbox"/> | • Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker   | PNC 927216 | <input type="checkbox"/> |
| • Frontal kicking strip, 39 3/8" wide   | PNC 206177 | <input type="checkbox"/> | • Support for 10.5 gallon (40 Lt) pasta cooker round basket   | PNC 927219 | <input type="checkbox"/> |
| • Frontal kicking strip, 47 1/4" wide   | PNC 206178 | <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"/> |
| • Frontal kicking strip, 63" wide   | PNC 206179 | <input type="checkbox"/> |   |            |                          |
| • 2 side kicking strips   | PNC 206180 | <input type="checkbox"/> |   |            |                          |
| • 2 panels for service duct for single installation   | PNC 206181 | <input type="checkbox"/> |   |            |                          |
| • Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker   | PNC 206190 | <input type="checkbox"/> |   |            |                          |
| • 2 panels for service duct for back to back installation   | PNC 206202 | <input type="checkbox"/> |   |            |                          |
| • 4 feet for concrete installation  | PNC 206210 | <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"/> |   |            |                          |
| • Flue condenser for 1 module, 150 mm diameter  | PNC 206246 | <input type="checkbox"/> |   |            |                          |
| • Chimney upstand, 800mm  | PNC 206304 | <input type="checkbox"/> |   |            |                          |
| • - NOT TRANSLATED -  | PNC 206308 | <input type="checkbox"/> |   |            |                          |
| • - NOT TRANSLATED -  | PNC 206309 | <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 - 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"/> |   |            |                          |
| • 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"/> |   |            |                          |
| • Side handrail-right/left hand   | PNC 216044 | <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"/> |   |            |                          |
| • 2 side covering panels for free standing appliances   | PNC 216134 | <input type="checkbox"/> |   |            |                          |


**Electric**

Convertible to: 120V/1Ph/60Hz

|                        |                      |
|------------------------|----------------------|
| <b>Rated amps:</b>     | 0.3A (0.6A/120V)     |
| <b>Supply voltage:</b> | 208/120 V/1 ph/60 Hz |
| <b>Total Watts:</b>    | 0.05 kW              |

**Gas**

|                                |                   |
|--------------------------------|-------------------|
| <b>Natural gas - Pressure:</b> | 4" w.c. (10 mbar) |
| <b>Gas Power:</b>              | 31 kW             |
| <b>Gas Type Option:</b>        | LPG;Natural Gas   |
| <b>Gas Inlet:</b>              | 3/4"              |

**Water:**

|  |          |
|--|----------|
| <b>Total hardness:</b>   | 5-50 ppm |
| <b>Drain "D":</b>  | 1"       |
| <b>Incoming Cold/hot Water line size:</b>  | 3/4"     |
| <b>Electrolux Professional</b> 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:**

|   |                  |
|---|------------------|
| <b>Usable well dimensions (width):</b>  | 300 mm           |
| <b>Usable well dimensions (height):</b> | 260 mm           |
| <b>Usable well dimensions (depth):</b>  | 520 mm           |
| <b>Well Capacity (MAX):</b>             | 40 lt MAX        |
| <b>Net weight:</b>                      | 115 kg           |
| <b>Shipping weight:</b>                 | 108 kg           |
| <b>Shipping height:</b>                 | 1120 mm          |
| <b>Shipping width:</b>                  | 1020 mm          |
| <b>Shipping depth:</b>                  | 860 mm           |
| <b>Shipping volume:</b>                 | 1 m <sup>3</sup> |

**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.