



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line Gas Automatic Pasta Cooker 2x190lt

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



291161 (CR42G)

380-lt gas automatic Pasta  
Cooker with 2 wells and 2  
baskets

### Short Form Specification

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

External panelling and load bearing frame in 304 AISI stainless steel. Cooking wells, baskets and all other parts in contact with water are in 316 AISI stainless steel. Counter-balanced, insulated, lid and handle in 304 AISI stainless steel. Automatic lid and baskets lift at the end of the cooking cycle. Motorized basket tilting. Wells with overflow pipe. Drainage tap with insulated handle. Automatic water filling and topping up. Control panel with timer for programming cooking times and with transparent pexiglass protection. IPX5 water protection. Gas heating, via stainless steel burners, with combustion chamber in 309 AISI stainless steel; pilot light; safety valve; flame failure device; automatic electronic ignition. Electrovalve with probe to prevent heating in the case of no water. Automatic ignition when water reaches minimum level. Suitable for the cooking in water of pasta, rice, minestrone, meat, vegetables, etc.

Well capacity: 2x190/160 litres -Basket capacity: 2x20 Kg.

### Main Features

- Electrovalve with probe prevents heating when there is no water in the well.
- Simple and functional control panel equipped with transparent plexiglass cover for additional protection.
- Steam flow controlled through ball valve.
- ON/OFF switch with indicator light to show machine is on.
- Automatic ignition integrated in the electronic board.
- Safety valve and flame failure device to cut off the gas flow if the pilot light is accidentally extinguished.
- Automatic water filling and automatic water topping up by electrovalves and electronic switchboard.
- Elevating baskets automatically tilted at the end of the cooking cycle by an electro mechanic linear activator fed at low tension (24 V).
- High productivity cooking machine for pasta, rice and vegetables. Ideal solution for cooking centers, hospitals, schools canteens, deli, hotels. It is also used in the food industry and in production laboratories.

### Construction

- Electronic control for end limit of the baskets.
- Steam supply pressure 0.5 bar.
- Controls and safety unit consist of safety valve, depressurising valve and pressure gauge.
- Cooking basket and all other parts in contact with water made from 316 AISI stainless steel.
- Large drainage tap sized 2" with insulated handle positioned on the front of the appliance.
- All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- Heating by stainless steel burners.

### Optional Accessories

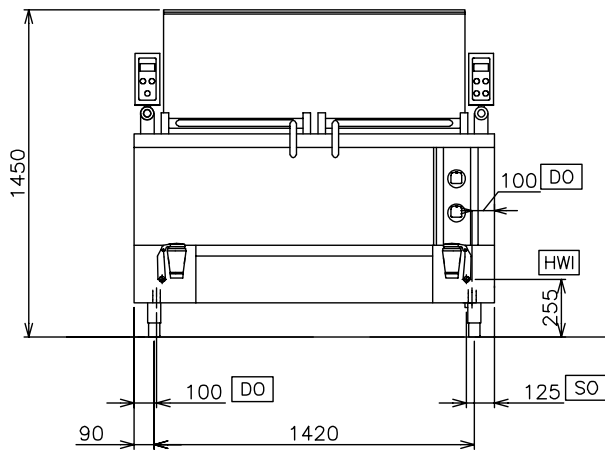
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, PNC 206133 ☐ 150 mm diameter

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

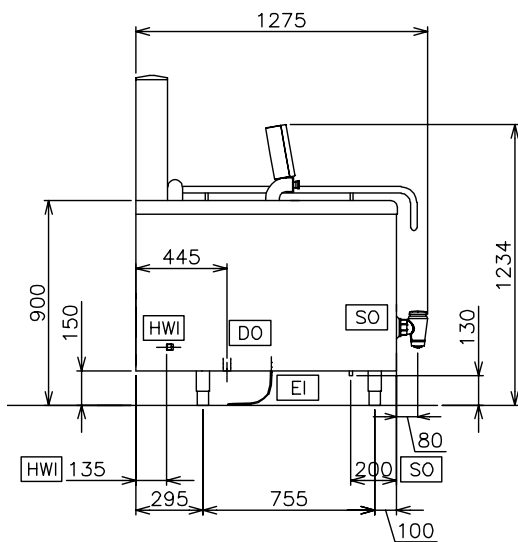


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Front

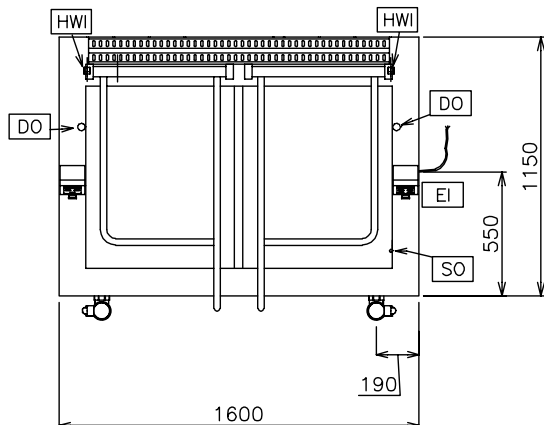


Side



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

Top



**Electric**

Supply voltage: 230 V/1N ph/50 Hz

**Gas**

Gas Power: 60 kW  
Gas Type Option: LPG; Natural Gas  
Gas Inlet: 1"1/4

**Key Information:**

Number of wells: 2  
Usable well dimensions (width): 625 mm  
Usable well dimensions (height): 410 mm  
Usable well dimensions (depth): 640 mm  
Well capacity: 190 lt MIN; 190 lt MAX  
External dimensions, Width: 1600 mm  
External dimensions, Depth: 1280 mm  
External dimensions, Height: 850 mm  
Net weight: 386 kg  
Number of baskets: 2