

Modular Cooking Range Line 900XP Gas Pasta Cooker, 2 Wells, 40 litres

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



391625 (E9OODTBAMEI)

40+40-lt gas Pasta Cooker
with 2 wells, Q Mark

Short Form Specification

Item No. _____

High efficiency 32 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Control panel with gas cock and piezo ignition. Safety thermostat prevents the machine from working without water. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

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 water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Thermocouple device for added safety.
- Automatic lifting system (optional accessory): 200mm wide unit with three stainless steel basket supports, holding one GN 1/3 basket each, to be placed on either or both sides of machine to provide automatic lifting for six small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- 40 liters 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.
- Q Mark model delivered with nozzles for G30-50 mbar.
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- One piece pressed 2 mm work top in Stainless steel.

Sustainability



- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

Included Accessories

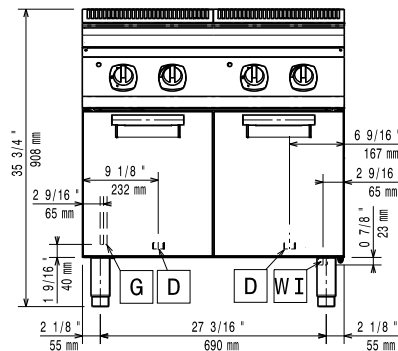
APPROVAL: _____



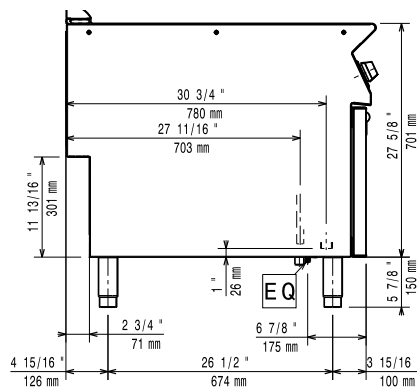
Electrolux
PROFESSIONAL

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Front

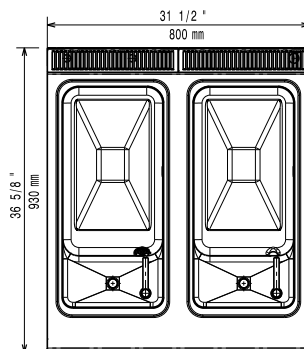


Side



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

Top



Gas

| | |
|------------------------|---------------|
| Gas Power: | 32 kW |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option: | G31 37 mbar |
| Gas Inlet: | 1/2" |

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: | 95 kg |
| Shipping height: | 1080 mm |
| Shipping width: | 1020 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.95 m ³ |
| Certification group: | N9ECPG |

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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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