



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
900XP Electric Automatic Pasta  
Cooker, 150 litres**

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

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

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

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

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



391128 (E9PCEHIRF0)

900XP ELECTRIC  
AUTOMATIC PASTA  
COOKER, 150 LITERS 1 WELL

**Short Form Specification**

**Item No.** \_\_\_\_\_

Constant water level refill and water topping up. The 150 liter tank is pressed in 316-L type stainless steel and features only rounded corners. Adjustable stainless steel feet, 50 mm in height. Body and base of unit entirely in stainless steel. Heavy duty stainless steel internal frame. Insulated lid and counter-balancing springs to simplify use.

**Main Features**

- High productivity and quality thanks to the high thermal efficiency and automatic cooking time control.
- Water basin fitted with overflow pipe to eliminate foam.
- Large drainage tap is provided on which baskets can be placed for draining purposes.
- 150 liters water basin in 316-L AISI Stainless Steel.
- Constant water level refill.
- Automatic water topping.
- Automatic ignition when water reaches minimum level and probe with electrovalve to protect from overheating in case of water absence.
- Digital timer guarantees precise settings of cooking parameters.
- Simple and functional control panel.
- The special design of the control knob system guarantees against water infiltration.
- Elevating basket is automatically tilted at the end of the cooking cycle.
- Heating via armoured stainless steel elements.
- Heavy duty internal frame in Stainless steel and external panelling with satin finish.
- IPX5 water protection.

**Optional Accessories**

- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- 2 side covering panels for free standing appliances PNC 216134
- Frontal kicking strip for freezer/refrigerated base PNC 880336

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



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- Trolley with lifting & removable tank PNC 922403

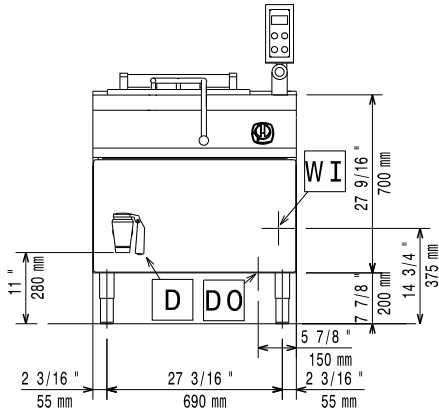


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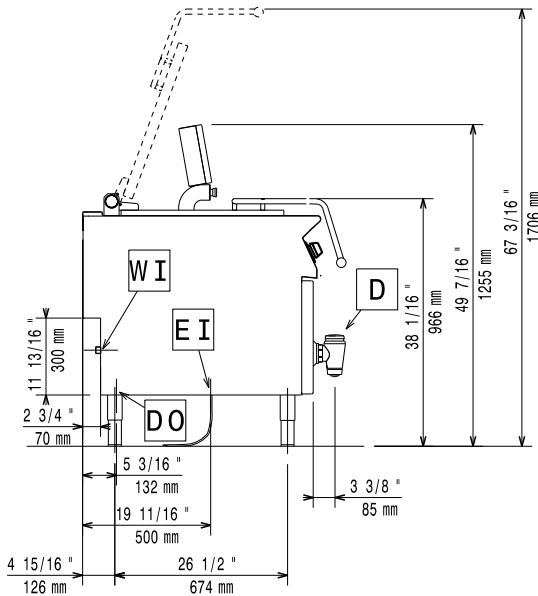
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2024.04.23

Front

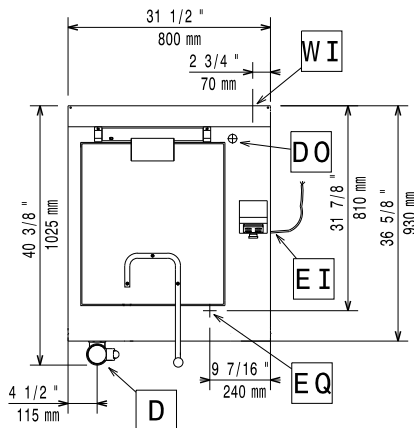


Side



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

Top



## Electric

### Supply voltage:

391128 (E9PCEH1RF0) 400 V/3N ph/50 Hz

### Electrical power max.:

15 kW

### Total Watts:

15 kW

### Predisposed for:

## Water:

### Drain "D":

2"

### Incoming Cold/hot Water line size:

3/4"

### Total hardness:

5-50 ppm

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:

### Number of wells:

1

### Usable well dimensions (width):

530 mm

### Usable well dimensions (height):

550 mm

### Usable well dimensions (depth):

570 mm

### Well Capacity (MAX):

150 lt MAX

### Net weight:

165 kg

### Shipping weight:

159 kg

### Shipping height:

1500 mm

### Shipping width:

900 mm

### Shipping depth:

1100 mm

### Shipping volume:

1.49 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.