Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Electric Pasta Cooker, 1 Well with ESD, 40 litres



Item No.

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Safety thermostat and electromechanical sensor prevent 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 with Energy Saving Device installed.

Main Features

ITEM #

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<u>MODEL #</u> NAME #

- 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.
- 40 liters water basin.
- All major compartments located in front of unit for ease of maintenance.
- Automatic low-water level shut-off: no accidental over-heating.
- Automatic starch removal function during cooking: improved water quality over time.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- Easy-to-use control panel.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- 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).
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Water basin in 316-L type Stainless steel.
- One piece pressed 2 mm work top in Stainless steel.
- Unit to have infared heating system positioned beneath the base of the well.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Sustainability

• ESD is included (already installed): energy saving device uses heat produced by water drained through the overflow to pre-heat tapin water up to 60°C, for constant water boiling.

APPROVAL:



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		• Chim
Included Accessories		 2 squ
 1 of Door for open base cupboard 	PNC 206350	pasta
Optional Accessories		 Side I Fronte
 Junction sealing kit 	PNC 206086	Fronte
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support	PNC 206135	• Fronte
and wheels		• Fronte
 Flanged feet kit 	PNC 206136	• 2 side
 Frontal kicking strip for concrete installation, 400mm 	PNC 206147	applie • Large
Frontal kicking strip for concrete	PNC 206148	400m
installation, 800mm		 Large 800m
 Frontal kicking strip for concrete installation, 1000mm 	PNC 206150	• 3x1/3
Frontal kicking strip for concrete	PNC 206151	• 2x1/2
installation, 1200mm		• 3 rou
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152	pasta toget
Pair of side kicking strips for concrete	PNC 206157	• 6 rou
installation		(9272
 Frontal kicking strip, 400mm (not for refr-freezer base) 	PNC 206175	 1x1/10 Grid s
• Frontal kicking strip, 800mm (not for	PNC 206176	round
refr-freezer base)	PNC 206177	 Uppe baske
 Frontal kicking strip, 1000mm (not for refr-freezer base) 	PNC 200177	(alter
• Frontal kicking strip, 1200mm (not for	PNC 206178	baske
refr-freezer base) • Frontal kicking strip, 1600mm (not for	PNC 206179	
refr-freezer base)	1100 200177	
 Pair of side kicking strips (not for refr- freezer base) 	PNC 206180	
 2 panels for service duct for single 	PNC 206181	
installation		
 Lid and lid holder for 40lt pasta cookers 	PNC 206190	
• 2 panels for service duct for back to	PNC 206202	
back installation		
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
• Set of ergonomic baskets for 40lt pasta	PNC 206233	
cookers	PNC 206237	
 1 ergonomic basket for 40lt pasta cookers 	PINC 200237	
False bottom for 40lt pasta cooker	PNC 206238	
square baskets	PNC 206303	
Chimney upstand, 400mmBack handrail 800 mm	PNC 206308	
Back handrail 1200 mm	PNC 206309	
Energy saving device for pasta cookers		
 Door for open base cupboard 	PNC 206350	
 Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters 	FINC 200333	
• Base support for feet or wheels (lateral)	PNC 206372	
for 23lt fryers, pasta cookers and refrigerated bases (900XP)		
• Rear paneling - 600mm (700/900XP)	PNC 206373	
 Rear paneling - 800mm (700/900) 	PNC 206374	
 Rear paneling - 1000mm (700/900) 		
	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
 Support frame for 2 pasta cooker 	PNC 206395	

[•] Support frame for 2 pasta cooker PNC 206395 Dasket (900XP)

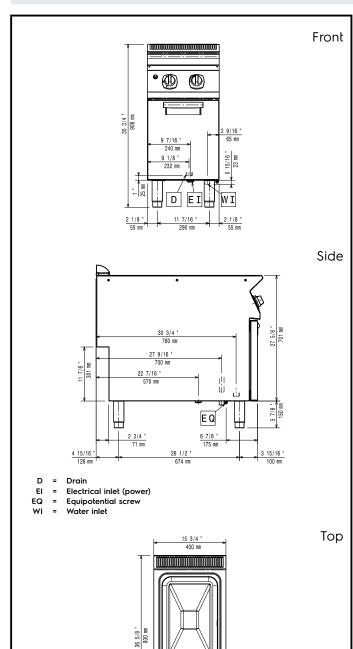
 Chimney grid net, 400mm (700XP/900) 2 square baskets, left and right for 40lt 	PNC 206400 PNC 206433	
 Side handrail-right/left hand (900XP) 	PNC 216044	
• Frontal handrail, 400mm	PNC 216046	
Frontal handrail, 800mmFrontal handrail, 1200mm	PNC 216047 PNC 216049	
Frontal handrail, 1600mm2 side covering panels for free standing	PNC 216050 PNC 216134	
appliancesLarge handrail - portioning shelf,	PNC 216185	
400mm • Large handrail - portioning shelf,	PNC 216186	
 800mm 3x1/3GN baskets for 40lt pasta cookers 	PNC 927210	
• 2x1/2GN baskets for 40lt pasta cookers	PNC 927211	
 3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together) 	PNC 927212	
• 6 round baskets for 40-lt pasta cookers (927219 must be ordered together)	PNC 927213	
 1x1/1GN basket for 40lt pasta cookers 	PNC 927216	
 Grid support for 40lt pasta cooker round baskets 	PNC 927219	
Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round	PNC 960644	

baskets)

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Electric

Supply voltage:				
	380-400 V/3N ph/50/60 Hz			
391273 (E9PCED1MFV)				
Electrical power max.:	ISO 9001; ISO 14001 kW			
Total Watts:	ISO 9001; ISO 14001 kW			
	380-400V 3N~ 50/60Hz			
Predisposed for:	9-10kW			
Marke w				
Water:				
Drain "D":]"			
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 information.	detailed water quality			

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:	62 kg
Shipping weight:	57 kg
Shipping height:	1070 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.5 m³
Certification group:	EPC91S

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.