

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391273 (E9PCEDIMFV)

40-It electric Pasta Cooker with 1 well and ESD

Short Form Specification

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

- 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.
- 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.
- IPX5 water resistance certification.

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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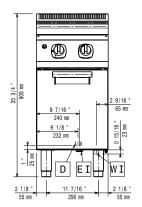
Included Accessories			 Chimney grid net, 400mm (700XP/900) PNC 206400 2 square baskets, left and right for 40lt PNC 206433 	
• 1 of Door for open base cupboard	PNC 206350		pasta cooker	_
Optional Accessories			• Side handrail-right/left hand (900XP) PNC 216044	
Junction sealing kit	PNC 206086		• Frontal handrail, 400mm PNC 216046	
• Kit 4 wheels - 2 swivelling with brake -	PNC 206135		• Frontal handrail, 800mm PNC 216047	
it is mandatory to install Base support			• Frontal handrail, 1200mm PNC 216049	
and wheels			• Frontal handrail, 1600mm PNC 216050	
 Flanged feet kit 	PNC 206136		• 2 side covering panels for free standing PNC 216134	
 Frontal kicking strip for concrete installation, 400mm 	PNC 206147		 appliances Large handrail - portioning shelf, 400mm 	
 Frontal kicking strip for concrete installation, 800mm 	PNC 206148		Large handrail - portioning shelf, PNC 216186	
 Frontal kicking strip for concrete installation, 1000mm 	PNC 206150		800mm • 3x1/3GN baskets for 40lt pasta cookers PNC 927210	
 Frontal kicking strip for concrete installation, 1200mm 	PNC 206151		 2x1/2GN baskets for 40lt pasta cookers PNC 927211 3 round baskets diam. 181mm for 40lt PNC 927212 	
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152		pasta cookers (927219 must be ordered together)	
 Pair of side kicking strips for concrete installation 	PNC 206157		 6 round baskets for 40-lt pasta cookers PNC 927213 (927219 must be ordered together) 	
 Frontal kicking strip, 400mm (not for refr-freezer base) 	PNC 206175		 1x1/1GN basket for 40lt pasta cookers Grid support for 40lt pasta cooker PNC 927216 PNC 927219 	
 Frontal kicking strip, 800mm (not for refr-freezer base) 	PNC 206176		 round baskets Upper support frame to hold 6 round PNC 960644 	
 Frontal kicking strip, 1000mm (not for refr-freezer base) 	PNC 206177		baskets for 40lt pasta cookers (alternative to 927219 for 6 round	
 Frontal kicking strip, 1200mm (not for refr-freezer base) 	PNC 206178		baskets)	
 Frontal kicking strip, 1600mm (not for refr-freezer base) 	PNC 206179			
 Pair of side kicking strips (not for refr- freezer base) 	PNC 206180			
 2 panels for service duct for single installation 	PNC 206181			
 Lid and lid holder for 40lt pasta cookers 	PNC 206190			
2 panels for service duct for back to back installation .	PNC 206202			
 Kit 4 feet for concrete installation (not for 900 line free standing grill) 	PNC 206210	_		
 Set of ergonomic baskets for 40lt pasta cookers 		_		
 1 ergonomic basket for 40lt pasta cookers 	PNC 206237			
 False bottom for 40lt pasta cooker square baskets 	PNC 206238			
Chimney upstand, 400mm	PNC 206303			
Back 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 		_		
 Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) 	PNC 206372			
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 basket (900XP) 	PNC 206395			



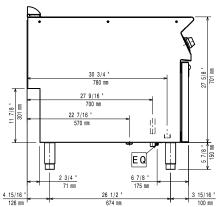


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Side



Drain

ΕI Electrical inlet (power)

EQ Equipotential screw

Water inlet





380-400 V/3N ph/50-60 Hz

Supply voltage:

Predisposed for:

Electrical power, max: 10 kW **Total Watts:** 10 kW

Water:

Total hardness: 5-50 ppm

Drain "D":

Incoming Cold/hot Water

3/4" line size:

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.

260 mm

Key Information:

Usable well dimensions 300 mm

Usable well dimensions

(height):

Usable well dimensions

(depth): 520 mm Well Capacity (MAX): 40 It MAX Net weight: 62 kg

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

