Electrolux PROFESSIONAL

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



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

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.
- 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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			Chimney
Included Accessories1 of Door for open base cupboard	PNC 206350		• 2 square
	FINC 200330		 pasta coo Side hand
Optional AccessoriesJunction sealing kit	PNC 206086		• Frontal ho
• Kit 4 wheels - 2 swivelling with brake -	PNC 206135		 Frontal has
it is mandatory to install Base support and wheels	1110 200100	-	 Frontal ho Frontal ho
 Flanged feet kit 	PNC 206136		 2 side cor appliance
Frontal kicking strip for concrete installation, 400mm	PNC 206147		 Large hai 400mm
Frontal kicking strip for concrete installation, 800mm	PNC 206148		 Large hai 800mm
 Frontal kicking strip for concrete installation, 1000mm 	PNC 206150		• 3x1/3GN
 Frontal kicking strip for concrete installation, 1200mm 	PNC 206151		 2x1/2GN 3 round b
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152		pasta coo together)
 Pair of side kicking strips for concrete installation 	PNC 206157		 6 round b (927219 m
 Frontal kicking strip, 400mm (not for refr-freezer base) 	PNC 206175		lxl/lGN bGrid supp
 Frontal kicking strip, 800mm (not for refr-freezer base) 	PNC 206176		round ba • Upper su
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177		baskets fo (alternativ
• 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	PNC 206233		
 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	PNC 206395		

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

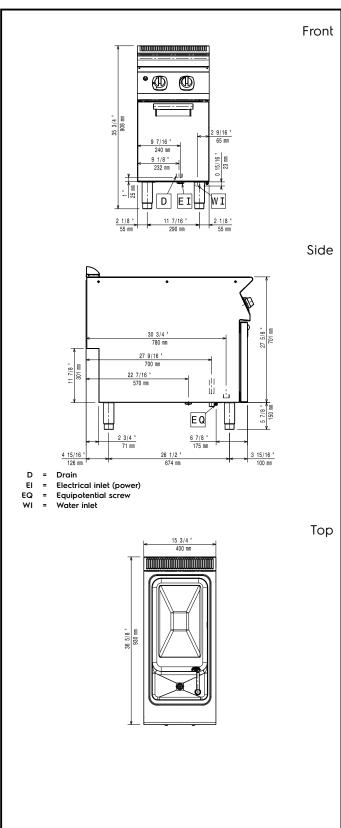
· · · · · · · · · · · · · · · · · · ·	-		
 Chimney grid net, 400mm (700XP/900) 		206400	
		206433	
• 2 square baskets, left and right for 40lt pasta cooker	PINC	200455	
• Side handrail-right/left hand (900XP)	PNC	216044	
 Frontal handrail, 400mm 	PNC	216046	
 Frontal handrail, 800mm 	PNC	216047	
Frontal handrail, 1200mm		216049	
• Frontal handrail, 1600mm		216050	
• 2 side covering panels for free standing		216134	
appliances	inc	210104	9
 Large handrail - portioning shelf, 400mm 	PNC	216185	
 Large handrail - portioning shelf, 800mm 	PNC	216186	
• 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	PNC	927212	
pasta cookers (927219 must be ordered together)			
• 6 round baskets for 40-lt pasta cookers (927219 must be ordered together)	PNC	927213	
 1x1/1GN basket for 40lt pasta cookers 		927216	
· · ·		927210	
 Grid support for 40lt pasta cooker round baskets 	PINC	921219	
Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round	PNC	960644	

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Electric

Supply voltage: Predisposed for:	380-400 V/3N ph/50-60 Hz			
Electrical power, max:	10 kW			
Total Watts:	10 kW			
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:	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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