



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



391273 (E9PCED1MFV)

40-lt 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 infrared 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 tap-in water up to 60°C, for constant water boiling.

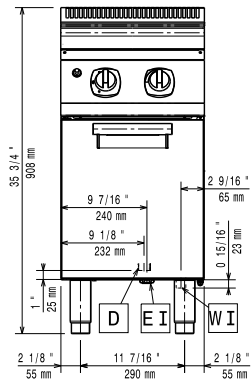
APPROVAL: \_\_\_\_\_



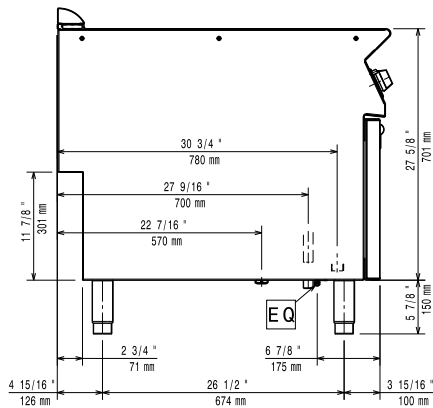
Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)



Front

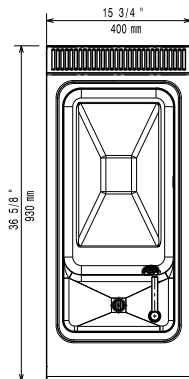


Side



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

Top



### Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
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 m <sup>3</sup>
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.