



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



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.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### 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).
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- 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.
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Water basin in 316-L type Stainless steel.
- One piece pressed 2 mm work top in Stainless steel.

### 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:



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**Included Accessories**

- 1 of Door for open base cupboard

PNC 206350

- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 square baskets, left and right for 40lt pasta cooker PNC 206433

**Optional Accessories**

- Junction sealing kit
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels

PNC 206086

- Side handrail-right/left hand (900XP) PNC 216044

PNC 206135

- Frontal handrail, 400mm PNC 216046

- Flanged feet kit

PNC 206136

- Frontal handrail, 800mm PNC 216047

- Frontal kicking strip for concrete installation, 400mm

PNC 206147

- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050

- Frontal kicking strip for concrete installation, 800mm

PNC 206148

- 2 side covering panels for free standing appliances PNC 216134

- Frontal kicking strip for concrete installation, 1000mm

PNC 206150

- Large handrail - portioning shelf, 400mm PNC 216185

- Frontal kicking strip for concrete installation, 1200mm

PNC 206151

- Large handrail - portioning shelf, 800mm PNC 216186

- Frontal kicking strip for concrete installation, 1600mm

PNC 206152

- 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

- Pair of side kicking strips for concrete installation

PNC 206157

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

- Frontal kicking strip, 400mm (not for refr-freezer base)

PNC 206175

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

- Frontal kicking strip, 800mm (not for refr-freezer base)

PNC 206176

- Grid support for 40lt pasta cooker round baskets PNC 927219

- Frontal kicking strip, 1000mm (not for refr-freezer base)

PNC 206177

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

- Frontal kicking strip, 1200mm (not for refr-freezer base)

PNC 206178

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

- Frontal kicking strip, 1600mm (not for refr-freezer base)

PNC 206179

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

- Pair of side kicking strips (not for refr-freezer base)

PNC 206180

- Grid support for 40lt pasta cooker round baskets PNC 927219

- 2 panels for service duct for single installation

PNC 206181

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

- Lid and lid holder for 40lt pasta cookers

PNC 206190

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

- 2 panels for service duct for back to back installation

PNC 206202

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

- Kit 4 feet for concrete installation (not for 900 line free standing grill)

PNC 206210

- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206233

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

PNC 206237

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

- 1 ergonomic basket for 40lt pasta cookers

PNC 206238

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

PNC 206238

- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206303

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

PNC 206308

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

PNC 206309

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

PNC 206344

- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206350

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

PNC 206353

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

PNC 206372

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

PNC 206372

- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206373

- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

PNC 206374

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213

PNC 206375

- 1x1/1GN basket for 40lt pasta cookers PNC 927216

PNC 206376

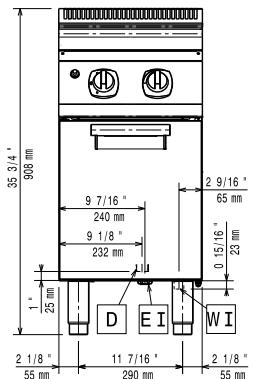
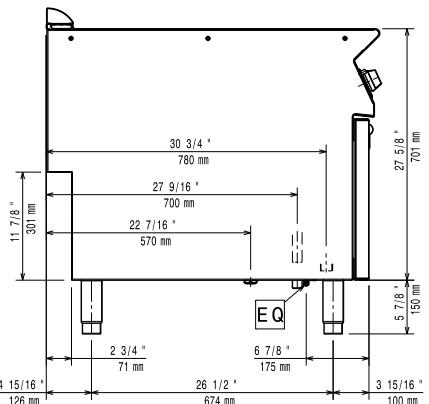
- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206395

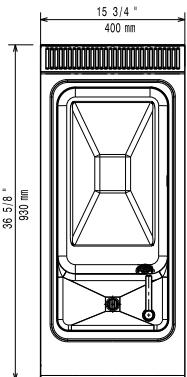
- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644

- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213



**Front**

**Side**


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

**Top**

**Electric**

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":** 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.