



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



391126 (E9PCEDIMF0)

40-lt electric Pasta Cooker  
with 1 well

**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.

**Main Features**

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 40 liters water basin.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental over-heating.
- Easy-to-use control panel.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- All major compartments located in front of unit for ease of maintenance.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- One piece pressed 2 mm work top in Stainless steel.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

**Construction**

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.

**Sustainability**



- ESD available as accessory (installed separately): 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.

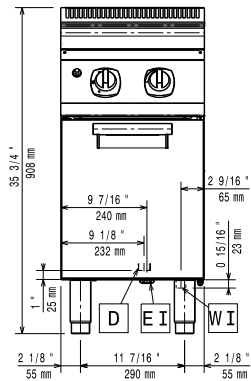
**Included Accessories**

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

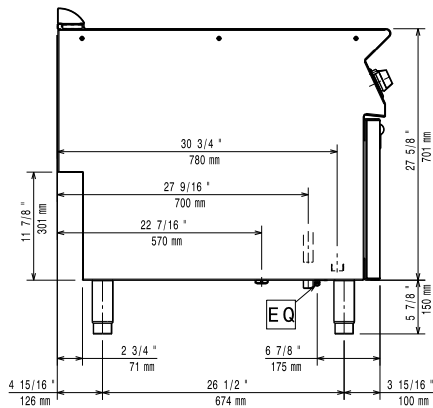


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Front

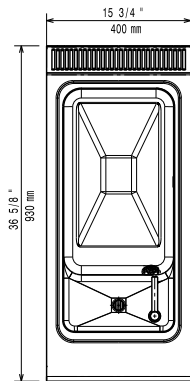


Side



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

Top



### Electric

#### Supply voltage:

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

391126 (E9PCED1MF0)

#### Electrical power max.:

10 kW

#### Total Watts:

10 kW

#### Predisposed for:

 380-400V 3N- 50/60Hz  
 9-10kW

### Water:

#### Drain "D":

1"

#### 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 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:

44 kg

#### Shipping weight:

56 kg

#### Shipping height:

1080 mm

#### Shipping width:

460 mm

#### Shipping depth:

1020 mm

#### Shipping volume:

 0.51 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.