

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391126 (E9PCED1MF0)

40-It 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 infared heating system positioned beneath the base of the well.
- 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.
- 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.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- One piece pressed 2 mm work top in Stainless steel.

## 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.

#### APPROVAL:



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Included Accessories			pasta cooker	
<ul> <li>1 of Door for open base cupboard</li> </ul>	PNC 206350		9 , , , ,	
Optional Accessories			,	
Junction sealing kit	PNC 206086			
<ul> <li>Kit 4 wheels - 2 swivelling with brake -</li> </ul>	PNC 206135	_	• Frontal handrail, 1200mm PNC 216049	
it is mandatory to install Base support	FINC 200133	_	• Frontal handrail, 1600mm PNC 216050	
and wheels			3 1 2 2 3 1 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
Flanged feet kit	PNC 206136		appliances	
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC 206147		400mm	
Frontal kicking strip for concrete installation, 800mm	PNC 206148		<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150		- ,	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151		•	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152		together)	
Pair of side kicking strips for concrete installation	PNC 206157		(927219 must be ordered together)	_
<ul> <li>Frontal kicking strip, 400mm (not for</li> </ul>	PNC 206175		•	
refr-freezer base)  • Frontal kicking strip, 800mm (not for	PNC 206176		• Upper support frame to hold 6 round PNC 960644	
refr-freezer base)  • Frontal kicking strip, 1000mm (not for	PNC 206177		baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)	
refr-freezer base)  • Frontal kicking strip, 1200mm (not for	PNC 206178			
refr-freezer base)  • Frontal kicking strip, 1600mm (not for	PNC 206179			
<ul><li>refr-freezer base)</li><li>Pair of side kicking strips (not for refr-freezer base)</li></ul>	PNC 206180			
<ul> <li>2 panels for service duct for single</li> </ul>	PNC 206181			
<ul><li>installation</li><li>Lid and lid holder for 40lt pasta cookers</li></ul>	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	PNC 206233			
<ul> <li>1 ergonomic basket for 40lt pasta cookers</li> </ul>	PNC 206237			
<ul> <li>False bottom for 40lt pasta cooker square baskets</li> </ul>	PNC 206238			
<ul><li>Chimney upstand, 400mm</li></ul>	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			
<ul> <li>Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters</li> </ul>		_		
<ul> <li>Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)</li> </ul>	PNC 206372			
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374			
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375			
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376			
Support frame for 2 pasta cooker basket (900XP)	PNC 206395			
• Chimney grid net, 400mm (700XP/900)	PNC 206400			











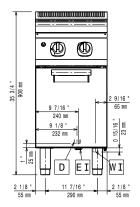


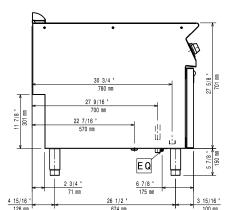
# **Modular Cooking Range Line** 900XP Electric Pasta Cooker, 1 Well, 40 litres



Side

Top

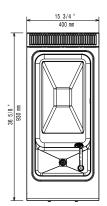




Drain

ΕI Electrical inlet (power) EQ Equipotential screw

Water inlet



## **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":

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.

## **Key Information:**

Usable well dimensions 300 mm Usable well dimensions (height): 260 mm

Usable well dimensions (depth): 520 mm 40 It MAX Well Capacity (MAX): Net weight: 44 kg 55 kg Shipping weight: 1080 mm Shipping height: 460 mm Shipping width: 1020 mm Shipping depth:

0.51 m<sup>3</sup> 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.







