



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
900XP Electric Pasta Cooker, 2  
Wells, 40 litres**

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

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

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

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

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



391127 (E9PCEH2MF0)

40+40-lt electric Pasta  
Cooker with 2 wells

**Short Form Specification**

Item No. \_\_\_\_\_

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tanks are 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.
- 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).
- 40 liters water basins.

**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.

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



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### Included Accessories

- 2 of Door for open base cupboard PNC 206350

### Optional Accessories

- |   |            |                          |  |
|---|------------|--------------------------|--|
| • Junction sealing kit  | PNC 206086 | <input type="checkbox"/> |  |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels             | PNC 206135 | <input type="checkbox"/> |  |
| • Flanged feet kit  | PNC 206136 | <input type="checkbox"/> |  |
| • Frontal kicking strip for concrete installation, 800mm  | PNC 206148 | <input type="checkbox"/> |  |
| • Frontal kicking strip for concrete installation, 1000mm   | PNC 206150 | <input type="checkbox"/> |  |
| • Frontal kicking strip for concrete installation, 1200mm   | PNC 206151 | <input type="checkbox"/> |  |
| • Frontal kicking strip for concrete installation, 1600mm   | PNC 206152 | <input type="checkbox"/> |  |
| • Pair of side kicking strips for concrete installation   | PNC 206157 | <input type="checkbox"/> |  |
| • Frontal kicking strip, 800mm (not for refr-freezer base)  | PNC 206176 | <input type="checkbox"/> |  |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)   | PNC 206177 | <input type="checkbox"/> |  |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)   | PNC 206178 | <input type="checkbox"/> |  |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)   | PNC 206179 | <input type="checkbox"/> |  |
| • Pair of side kicking strips (not for refr-freezer base)   | PNC 206180 | <input type="checkbox"/> |  |
| • 2 panels for service duct for single installation   | PNC 206181 | <input type="checkbox"/> |  |
| • Lid and lid holder for 40lt pasta cookers   | PNC 206190 | <input type="checkbox"/> |  |
| • 2 panels for service duct for back to back installation   | PNC 206202 | <input type="checkbox"/> |  |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)                             | PNC 206210 | <input type="checkbox"/> |  |
| • Set of ergonomic baskets for 40lt pasta cookers   | PNC 206233 | <input type="checkbox"/> |  |
| • 1 ergonomic basket for 40lt pasta cookers   | PNC 206237 | <input type="checkbox"/> |  |
| • False bottom for 40lt pasta cooker square baskets   | PNC 206238 | <input type="checkbox"/> |  |
| • Chimney upstand, 800mm  | PNC 206304 | <input type="checkbox"/> |  |
| • Back handrail 800 mm  | PNC 206308 | <input type="checkbox"/> |  |
| • Back handrail 1200 mm   | PNC 206309 | <input type="checkbox"/> |  |
| • Energy saving device for pasta cookers  | PNC 206344 | <input type="checkbox"/> |  |
| • Door for open base cupboard   | PNC 206350 | <input type="checkbox"/> |  |
| • Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters                          | PNC 206353 | <input type="checkbox"/> |  |
| • Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) | PNC 206372 | <input type="checkbox"/> |  |
| • Rear paneling - 800mm (700/900)   | PNC 206374 | <input type="checkbox"/> |  |
| • Rear paneling - 1000mm (700/900)  | PNC 206375 | <input type="checkbox"/> |  |
| • Rear paneling - 1200mm (700/900)  | PNC 206376 | <input type="checkbox"/> |  |
| • Support frame for 2 pasta cooker basket (900XP)   | PNC 206395 | <input type="checkbox"/> |  |
| • Chimney grid net, 400mm (700XP/900)   | PNC 206400 | <input type="checkbox"/> |  |
| • 2 square baskets, left and right for 40lt pasta cooker  | PNC 206433 | <input type="checkbox"/> |  |
| • Side handrail-right/left hand (900XP)   | PNC 216044 | <input type="checkbox"/> |  |
| • Frontal handrail, 800mm   | PNC 216047 | <input type="checkbox"/> |  |
|   |            |                          | • Frontal handrail, 1200mm PNC 216049 <input type="checkbox"/>   |
|   |            |                          | • Frontal handrail, 1600mm PNC 216050 <input type="checkbox"/>   |
|   |            |                          | • 2 side covering panels for free standing appliances PNC 216134 <input type="checkbox"/>  |
|   |            |                          | • Large handrail - portioning shelf, 800mm PNC 216186 <input type="checkbox"/>   |
|   |            |                          | • 3x1/3GN baskets for 40lt pasta cookers PNC 927210 <input type="checkbox"/>   |
|   |            |                          | • 2x1/2GN baskets for 40lt pasta cookers PNC 927211 <input type="checkbox"/>   |
|   |            |                          | • 3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together) PNC 927212 <input type="checkbox"/>                           |
|   |            |                          | • 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213 <input type="checkbox"/>                                      |
|   |            |                          | • 1x1/1GN basket for 40lt pasta cookers PNC 927216 <input type="checkbox"/>  |
|   |            |                          | • Grid support for 40lt pasta cooker round baskets PNC 927219 <input type="checkbox"/>   |
|   |            |                          | • Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644 <input type="checkbox"/> |

Front

### Electric

Supply voltage:

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

391127 (E9PCEH2MF0)

Electrical power max.:

20 kW

Total Watts:

20 kW

380-400V 3N- 50/60Hz

Predisposed for:

18-20kW

### 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:

77 kg

Shipping weight:

93 kg

Shipping height:

1120 mm

Shipping width:

1020 mm

Shipping depth:

860 mm

Shipping volume:

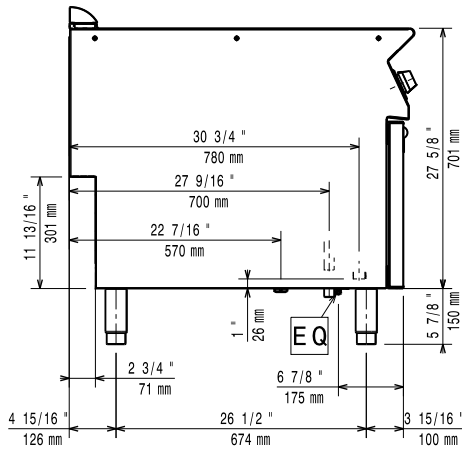
0.98 m<sup>3</sup>

Certification group:

EPC92S

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.

Side



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

Top

