

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391127 (E9PCEH2MF0)

40+40-It 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 infared heating system positioned beneath the base of the well.
- 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.
- 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.
- 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		
• 2 of Door for open base cupboard	PNC 206350	
Optional Accessories		_
Junction sealing kit      With Authority 2 and a sealing like a with branches	PNC 206086	
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels</li> </ul>	PNC 206135	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
Pair of side kicking strips for concrete installation	PNC 206157	
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC 206176	
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC 206180	
2 panels for service duct for single installation	PNC 206181	
<ul> <li>Lid and lid holder for 40lt pasta cookers</li> </ul>	PNC 206190	
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
• Set of ergonomic baskets for 40lt pasta cookers	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, 800mm</li> </ul>	PNC 206304	
Back handrail 800 mm	PNC 206308	
Back handrail 1200 mm	PNC 206309	
Energy saving device for pasta cookers     Deer for open base supposed.		
<ul> <li>Door for open base cupboard</li> <li>Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters</li> </ul>	PNC 206350 PNC 206353	
<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	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
Support frame for 2 pasta cooker basket (900XP)     (700XP)(200XP)	PNC 206395	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> <li>2 square baskets, left and right for 40lt</li> </ul>	PNC 206400 PNC 206433	
<ul><li>pasta cooker</li><li>Side handrail-right/left hand (900XP)</li></ul>	PNC 216044	
Frontal handrail, 800mm	PNC 216044 PNC 216047	

<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>3x1/3GN baskets for 40lt pasta cookers</li> </ul>	PNC 927210	
• 2x1/2GN baskets for 40lt pasta cookers	PNC 927211	
<ul> <li>3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)</li> </ul>	PNC 927212	
<ul> <li>6 round baskets for 40-lt pasta cookers (927219 must be ordered together)</li> </ul>	PNC 927213	
<ul> <li>1x1/1GN basket for 40lt pasta cookers</li> </ul>	PNC 927216	
<ul> <li>Grid support for 40lt pasta cooker round baskets</li> </ul>	PNC 927219	
<ul> <li>Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)</li> </ul>	PNC 960644	









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

Front

Side

**Electric** 

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

Supply voltage:

Predisposed for:

20 kW

Electrical power, max: **Total Watts:** 

20 kW

Water:

**Total hardness:** 

5-50 ppm

Drain "D":

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

300 mm

Usable well dimensions (height):

260 mm

Usable well dimensions

(depth): Well Capacity (MAX): 520 mm 40 It MAX

Net weight: Shipping weight: 77 kg 93 kg

Shipping height: Shipping width: Shipping depth:

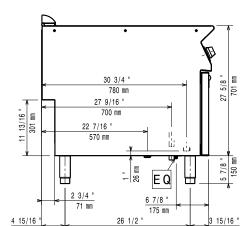
1120 mm 1020 mm 860 mm

Shipping volume:

0.98 m<sup>3</sup>

EPC92S Certification group: If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately

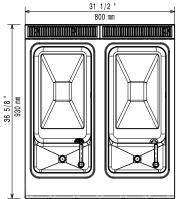
150 mm should be maintained or some form of heat insulation fitted.



EI = Electrical inlet (power)

EQ Equipotential screw Water inlet

126 mm



Top





