



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



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.

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

### 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.
- 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:



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

**Included Accessories**

- 2 of Door for open base cupboard

PNC 206350

- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 2 side covering panels for free standing appliances PNC 216134

**Optional Accessories**

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

PNC 206086

- Large handrail - portioning shelf, 800mm PNC 216186

PNC 206135

- 3x1/3GN baskets for 40lt pasta cookers PNC 927210

PNC 206136

- 2x1/2GN baskets for 40lt pasta cookers PNC 927211

PNC 206148

- 3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together) PNC 927212

PNC 206150

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

PNC 206151

- 1x1/1GN basket for 40lt pasta cookers PNC 927216
- Grid support for 40lt pasta cooker round baskets PNC 927219

PNC 206152

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

PNC 206157

- Pair of side kicking strips for concrete installation PNC 206176

PNC 206177

- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206177

PNC 206178

- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206178

PNC 206179

- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206179

PNC 206180

- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206180

PNC 206181

- Pair of side kicking strips (not for refr-freezer base) PNC 206181

PNC 206190

- 2 panels for service duct for single installation PNC 206190

PNC 206202

- Lid and lid holder for 40lt pasta cookers PNC 206202

PNC 206210

- 2 panels for service duct for back to back installation PNC 206210

PNC 206233

- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206233

PNC 206237

- Set of ergonomic baskets for 40lt pasta cookers PNC 206237

PNC 206238

- 1 ergonomic basket for 40lt pasta cookers PNC 206238

PNC 206304

- False bottom for 40lt pasta cooker square baskets PNC 206304

PNC 206308

- Chimney upstand, 800mm PNC 206308

PNC 206309

- Back handrail 800 mm PNC 206309

PNC 206344

- Back handrail 1200 mm PNC 206344

PNC 206350

- Energy saving device for pasta cookers PNC 206350

PNC 206353

- Door for open base cupboard PNC 206353

PNC 206372

- Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters PNC 206372

PNC 206374

- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206374

PNC 206375

- Rear paneling - 800mm (700/900) PNC 206375

PNC 206376

- Rear paneling - 1000mm (700/900) PNC 206376

PNC 206395

- Rear paneling - 1200mm (700/900) PNC 206395

PNC 206400

- Support frame for 2 pasta cooker basket (900XP) PNC 206400

PNC 206433

- 2 square baskets, left and right for 40lt pasta cooker PNC 206433

PNC 216044

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

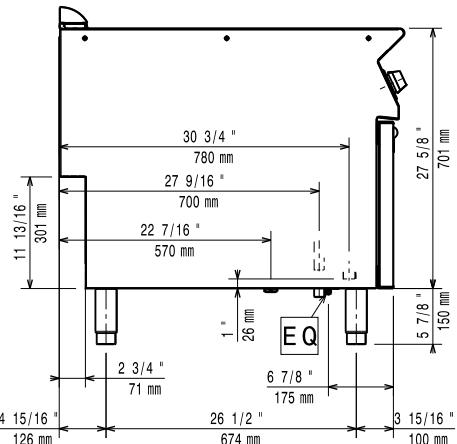
PNC 216047

- Frontal handrail, 800mm PNC 216047

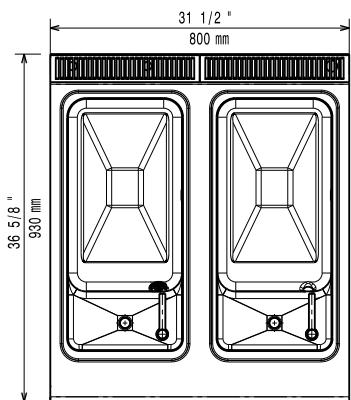

**Modular Cooking Range Line**  
**900XP Electric Pasta Cooker, 2 Wells, 40 litres**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.01.11

**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:** 20 kW

**Total Watts:** 20 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:** 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.