



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Gas Automatic Pasta Cooker 150 litres

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391113 (E9PCGH1RF0)

Automatic Pasta Cooker -
direct gas 150lt with 1x15kg
tilting basket

Short Form Specification

Item No. _____

High efficiency 23 kW burners. Suitable for natural gas or LPG. Constant water level refill and water topping up. The 150 liter tank is pressed in 316-L type stainless steel and features only rounded corners. Adjustable stainless steel feet, 50 mm in height. Body and base of unit entirely in stainless steel. Heavy duty stainless steel internal frame. Insulated lid and counter-balancing springs to simplify use.

Main Features

- High productivity and quality thanks to the high thermal efficiency and automatic cooking time control.
- Water basin fitted with overflow pipe to eliminate foam.
- Large drainage tap is provided on which baskets can be placed for draining purposes.
- 150 liters water basin in 316-L AISI Stainless Steel.
- Constant water level refill.
- Automatic water topping.
- Automatic ignition when water reaches minimum level and probe with electrovalve to protect from overheating in case of water absence.
- Digital timer guarantees precise settings of cooking parameters.
- Simple and functional control panel.
- The special design of the control knob system guarantees against water infiltration.
- Elevating basket is automatically tilted at the end of the cooking cycle.
- Combustion chamber and load bearing frame in stainless steel.
- Burners in stainless steel with pilot light, safety valve and flame failure device.
- Piezo spark ignition with thermocouple for added safety.
- Heavy duty internal frame in Stainless steel and external panelling with satin finish.
- IPX5 water protection.

APPROVAL: _____

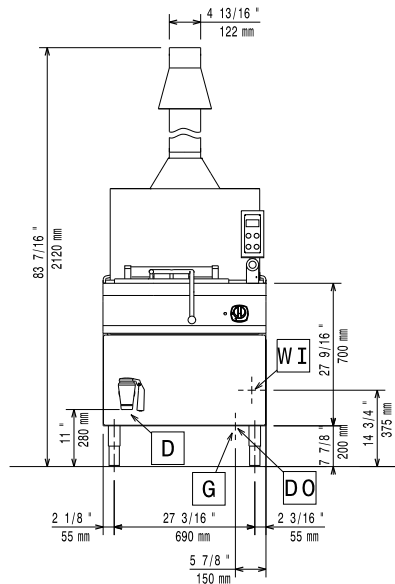


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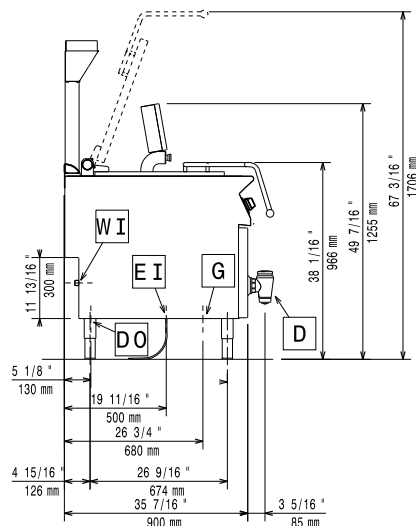
Optional Accessories

• Draught diverter, 150 mm diameter	PNC 206132	☐
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	☐
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	☐
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	☐
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	☐
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	☐
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	☐
• Rear paneling - 1000mm (700/900)	PNC 206375	☐
• Rear paneling - 1200mm (700/900)	PNC 206376	☐
• 2 side covering panels for free standing appliances	PNC 216134	☐
• Trolley with lifting & removable tank	PNC 922403	☐

Front

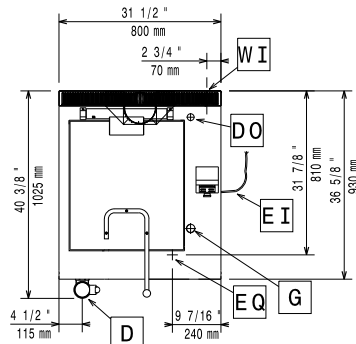


Side



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

Top



Electric

Supply voltage: 230 V/1N ph/50 Hz
 Electrical power, max: 0.15 kW

Gas

Gas Power: 23 kW
 Standard gas delivery: Natural Gas G20 (20mbar)
 Gas Type Option: LPG; Natural Gas
 Gas Inlet: 3/4"

Water:

Total hardness: 5-50 ppm
 Drain "D": 2"
 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:

Number of wells: 1
 Usable well dimensions (width): 530 mm
 Usable well dimensions (height): 550 mm
 Usable well dimensions (depth): 570 mm
 Well Capacity (MAX): 150 lt MAX
 Net weight: 165 kg
 Shipping weight: 174 kg
 Shipping height: 1500 mm
 Shipping width: 1100 mm
 Shipping depth: 900 mm
 Shipping volume: 1.49 m³
 Certification group: GGPC15

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.