



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP Gas Automatic Pasta Cooker 190 litres with 2 Baskets

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

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

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

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

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



391116 (E9PCGL1SF2)

Automatic Pasta Cooker-  
direct gas 160/190lt with  
2x10kg tilting baskets

### Short Form Specification

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

High efficiency 30 kW burners. Suitable for natural gas or LPG. Constant water level refill and water topping up. The 190 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 basins fitted with overflow pipe to eliminate foam.
- Large drainage tap is provided on which baskets can be placed for draining purposes.
- 190 liters water basins 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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**900XP Gas Automatic Pasta Cooker**  
**190 litres with 2 Baskets**

**Optional Accessories**

- |   |            |                          |
|---|------------|--------------------------|
| • Draught diverter, 150 mm diameter                         | PNC 206132 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter         | PNC 206133 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> |
| • Pair of side kicking strips (not for refr-freezer base)   | PNC 206180 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter              | PNC 206246 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900)                          | PNC 206376 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances       | PNC 216134 | <input type="checkbox"/> |
| • Trolley with lifting & removable tank                     | PNC 922403 | <input type="checkbox"/> |

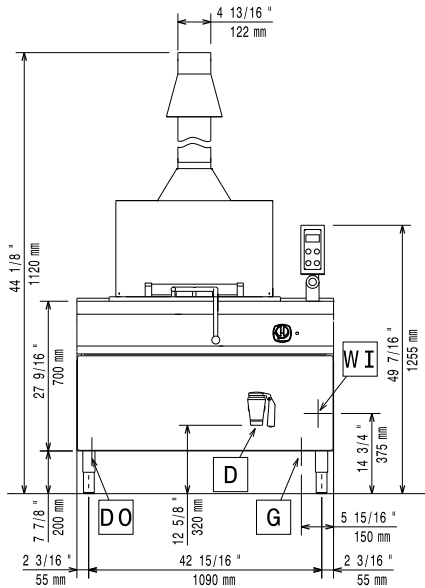


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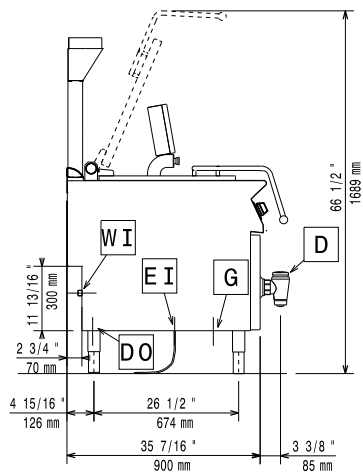
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2024.01.08

Front

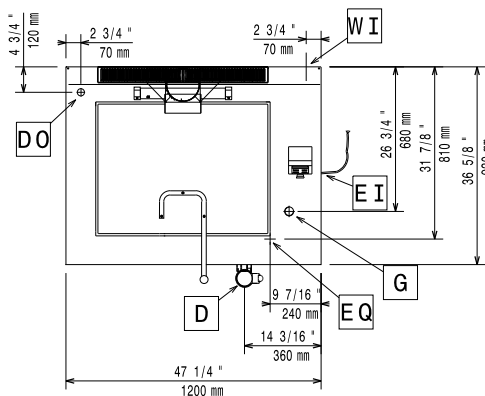


Side



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

Top



### Gas

<b>Gas Power:</b>	391116 (E9PCGL1SF2)	30 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)	
<b>Gas Type Option:</b>	LPG; Natural Gas	
<b>Gas Inlet:</b>	3/4"	

### Water:

<b>Drain "D":</b>	2"
<b>Incoming Cold/hot Water line size:</b>	3/4"
<b>Total hardness:</b>	5-50 ppm
<b>Electrolux Professional</b> 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:

<b>Number of wells:</b>	1
<b>Usable well dimensions (width):</b>	740 mm
<b>Usable well dimensions (height):</b>	465 mm
<b>Usable well dimensions (depth):</b>	550 mm
<b>Well Capacity (MAX):</b>	190 lt MAX
<b>Net weight:</b>	212 kg
<b>Shipping weight:</b>	235 kg
<b>Shipping height:</b>	1500 mm
<b>Shipping width:</b>	1300 mm
<b>Shipping depth:</b>	1100 mm
<b>Shipping volume:</b>	2.15 m <sup>3</sup>
<b>Certification group:</b>	GGPC22

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.