



Modular Cooking Range Line Pasta Cooker, electric, 10.5gal (2 wells)

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



Modular Cooking Range Line
Pasta Cooker, electric, 10.5gal (2 wells)



391204 (E9PCEH2MF2) Electric Pasta Cooker,
10.5gal (40LT) 2 WELLS -
208V/3ph/60Hz

Short Form Specification

Item No. _____

Pasta Cooker, electric, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tank, stainless steel cabinet & legs

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.
- 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.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- One piece pressed 0.07" (2mm) work top in Stainless Steel.
- Unit delivered with four 2" (50mm) legs in stainless steel as standard (all round Stainless steel kick plates as option).
- 10.5gal (40lt) 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.

Included Accessories

- 2 of Door for open base cupboard PNC 206350

Optional Accessories

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swiveling with brake PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 39 3/8" wide PNC 206150
- Frontal kicking strip for concrete installation, 47 1/4" wide PNC 206151
- Frontal kicking strip for concrete installation, 63" wide PNC 206152



APPROVAL: _____

Electrolux Professional, Inc.

www.electroluxprofessional.com

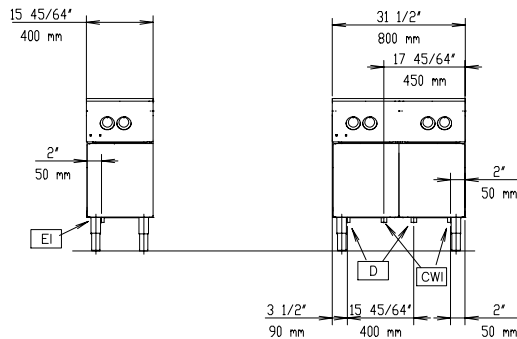
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228



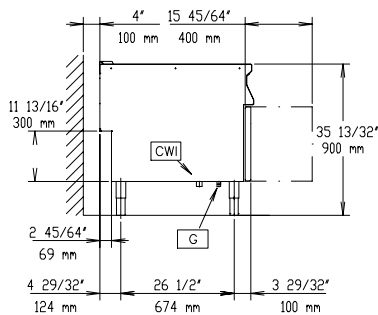
- 2 SIDE KICKING STRIPS, CONCRETE INSTALL. PNC 206157
- Frontal kicking strip, 31 1/2" wide PNC 206176
- Frontal kicking strip, 39 3/8" wide PNC 206177
- Frontal kicking strip, 47 1/4" wide PNC 206178
- Frontal kicking strip, 63" wide PNC 206179
- 2 side kicking strips PNC 206180
- 2 panels for service duct for single installation PNC 206181
- Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker PNC 206190
- 2 panels for service duct for back to back installation PNC 206202
- 4 feet for concrete installation PNC 206210
- Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 PNC 206233
- Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 PNC 206237
- Support for 10.5 gallon (40 Lt) pasta cooker square baskets PNC 206238
- Chimney upstand, 800mm PNC 206304
- Energy saving device for pasta cookers PNC 206344
- Door for open base cupboard PNC 206350
- Base Support Assembly, 48" (1200mm) wide, for feet/wheels PNC 206368
- Base Support Assembly, 64" (1600mm) wide, for feet/wheels PNC 206369
- Base Support Assembly, 80" (2000mm) wide, for feet/wheels PNC 206370
- Rear paneling - 800mm PNC 206374
- Rear paneling - 1000mm PNC 206375
- Rear paneling - 1200mm PNC 206376
- CHIMNEY GRID NET, 400MM-700&900LINE PNC 206400
- 2 square baskets, left and right, for 10.5 gallon pasta cooker. 6 baskets can be fitted in 900 pasta cooker. To be used with support PNC 206238 PNC 206433
- Side handrail-right/left hand PNC 216044
- FRONTAL HANDRAIL 800 MM PNC 216047
- FRONTAL HANDRAIL 1200 MM PNC 216049
- FRONTAL HANDRAIL 1600 MM PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, W=31 1/2" PNC 216186
- Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker PNC 927210
- Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker PNC 927211
- Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219) PNC 927212
- Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644) PNC 927213
- Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker PNC 927216
- Support for 10.5 gallon (40 Lt) pasta cooker round basket PNC 927219
- Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used PNC 960644

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Front

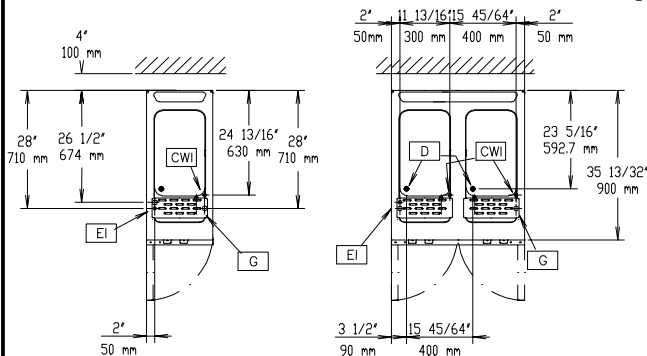


Side



- D = Drain
- EI = Electrical connection
- EQ = Equipotential screw
- WI = Water inlet

Top



Electric

Supply voltage:

391204 (E9PCEH2MF2) 208 V/3 ph/50/60 Hz

Rated amps:

56 A

Electrical power, max:

20 kW

Total Watts:

20 kW

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:

Well Capacity (MAX): 10.57 gal (40 litres) MAX

External dimensions, Width: 31 1/2" (800 mm)

External dimensions, Depth: 35 7/16" (900 mm)

External dimensions, Height: 33 7/16" (850 mm)

Net weight: 170 lbs (77 kg)

Shipping width: 40 3/16" (1020 mm)

Shipping depth: 33 7/8" (860 mm)

Shipping height: 44 1/16" (1120 mm)

Shipping weight: 201 lbs (91 kg)

Shipping volume: 34.69 ft³ (0.98 m³)

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.