

**Modular Cooking Range Line  
EVO900 Electric Pasta  
Cooker, 2 Wells, 40 litres**

392127 (Z9PCEH2MF0)

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:**

Part of

Electrolux  
Professional  
Group**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

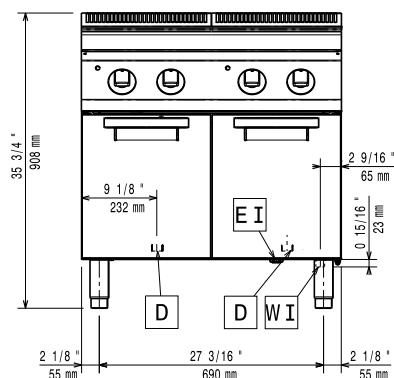
## Included Accessories

- 2 of Door for open base cupboard

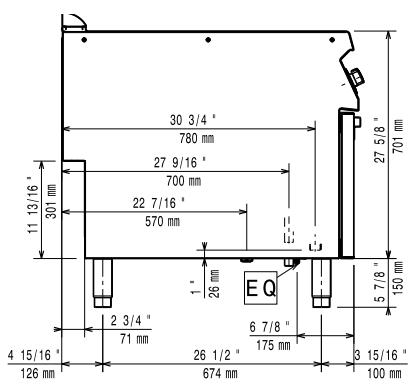
## Optional Accessories

- Junction sealing kit
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
- Flanged feet kit
- Frontal kicking strip for concrete installation, 800 mm
- Frontal kicking strip for concrete installation, 1000 mm
- Frontal kicking strip for concrete installation, 1200 mm
- Frontal kicking strip for concrete installation, 1600 mm
- Pair of side kicking strips for concrete installation
- Side handrail for right/left hand
- Frontal handrail 800 mm
- Frontal kicking strip, 800 mm
- Frontal kicking strip, 1000 mm
- Frontal kicking strip, 1200 mm
- Frontal kicking strip, 1600 mm
- Pair of side kicking strips
- 2 panels for service duct (single installation)
- Large handrail (portioning shelf) 800 mm
- Lid and lid holder for 40lt pasta cookers
- Frontal handrail 1200 mm
- Frontal handrail 1600 mm
- 2 panels for service duct (back to back installation)
- 4 feet for concrete installation (not for 900 line freestanding grill)
- Set of ergonomic baskets for 40lt pasta cookers
- 1 ergonomic basket for 40lt pasta cooker
- False bottom for 40lt pasta cooker square baskets
- Chimney upstand, 800 mm
- 2 side covering panels, height 700 mm, depth 900 mm
- Door for open base cupboard
- Energy saving device for pasta cookers
- Automatic programmable basket lifting system for 40lt pasta cookers, 3 lifters
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)
- Rear paneling - 800mm (EVO700/900)
- Rear paneling - 1000mm (EVO700/900)
- Rear paneling - 1200mm (EVO700/900)
- Frame for 2 pasta cooker basket (900)
- Chimney grid net, 400mm
- 2 square baskets, left and right for 40lt pasta cooker

PNC 206342	• 3x1/3GN baskets for 40lt pasta cookers	PNC 927210	<input type="checkbox"/>
	• 2x1/2GN baskets for 40lt pasta cookers	PNC 927211	<input type="checkbox"/>
	• 3 round baskets diam. 181 mm for 40lt pasta cookers (927219 must be ordered together)	PNC 927212	<input type="checkbox"/>
	• 6 round baskets for 40lt pasta cookers (927219 must be ordered together)	PNC 927213	<input type="checkbox"/>
PNC 206086	• 1x1/1GN basket for 40lt pasta cookers	PNC 927216	<input type="checkbox"/>
PNC 206135	• Grid support for 40lt pasta cooker round baskets	PNC 927219	<input type="checkbox"/>
PNC 206136	• Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)	PNC 960644	<input type="checkbox"/>
PNC 206148			
PNC 206150			
PNC 206151			
PNC 206152			
PNC 206157			
PNC 206165			
PNC 206167			
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PNC 206210			
PNC 206233			
PNC 206237			
PNC 206238			
PNC 206304			
PNC 206335			
PNC 206342			
PNC 206344			
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PNC 206395			
PNC 206400			
PNC 206433			

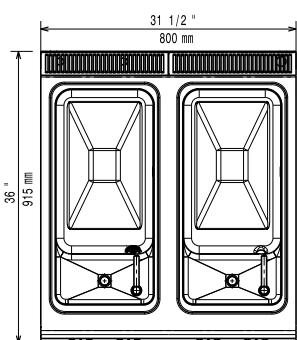


**Front**



**Side**

- D** = Drain
- EI** = Electrical inlet (power)
- EQ** = Equipotential screw
- WI** = Water inlet



**Top**

## Electric

**Supply voltage:** 380-400 V/3N ph/50-60 Hz

**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

ISO 9001; ISO 14001; ISO 45001; ISO 50001 kg

1120 mm

1020 mm

860 mm

0.98 m<sup>3</sup>

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.



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

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