

**391662 (E9OOCDBAMCV)**

e-XP Auto-refill Pasta Cooker, 40-lt, electric, 1 well

Main Features

- [b]Automatic lifting system[/b] (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.
- Large visible digital display showing power settings, on/off status of the appliance and on/off status of the heating elements.
- 40 liters water basin.
- All major compartments located in front of unit for ease of maintenance.
- Automatic refill keeps the optimal water level, ensuring consistent results and uninterrupted productivity.
- Two-speed water refill regulated by water level sensor at maximum or minimum water flow intensity.
- Automatic low-water level shut-off: no accidental over-heating.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Large drain with manual ball-valve for fast emptying of well.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- Unit to be mounted on height adjustable feet in stainless steel.
- Unit to have infrared heating system positioned beneath the base of the well.
- Unit to feature skimming zone for starch removal: improved water quality over time.

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.
- One piece pressed 2 mm work top in Stainless steel.
- Water basin in 316-L type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Unit is 930 mm deep to give a larger working surface area.
- IPX5 water resistance certification.



Sustainability

- [b]ESD[/b] 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.
- Standby function for energy saving and fast recovery of maximum power.

Included Accessories

PNC Code	Description	Quantity
206350	Door for open base cupboard	1

Optional Accessories

PNC Code	Description
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Bases & base accessories

206350	Door for open base cupboard
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Baskets

206233	Set of ergonomic baskets for 40lt pasta cookers
206237	1 ergonomic basket for 40lt pasta cookers
206238	False bottom for 40lt pasta cooker square baskets
206353	Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters
206395	Support frame for 2 pasta cooker basket (900XP)
206433	2 square baskets, left and right for 40lt pasta cooker
927210	3x1/3GN baskets for 40lt pasta cookers
927211	2x1/2GN baskets for 40lt pasta cookers
927212	3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)
927213	6 round baskets for 40-lt pasta cookers (927219 must be ordered together)
927216	1x1/1GN basket for 40lt pasta cookers
927219	Grid support for 40lt pasta cooker round baskets
960644	Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)

Chimney upstands

206303	Chimney upstand, 400mm
206400	Chimney grid net, 400mm (700XP/900)

Feet, wheels and ramps

206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206372	Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)



PNC Code	Description
Handrails	
206308	Back handrail 800 mm
206309	Back handrail 1200 mm
216044	Side handrail-right/left hand (900XP)
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206157	Pair of side kicking strips for concrete installation
206175	Frontal kicking strip, 400mm (not for refr-freezer base)
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206180	Pair of side kicking strips (not for refr-freezer base)
Lids	
206190	Lid and lid holder for 40lt pasta cookers
Other accessories	
206344	Energy saving device for pasta cookers
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances



Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeedDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Electrical power max.:	10 kW
Total Watts:	10 kW

Water:

Drain "D":	1"
Incoming Cold/hot Water line size:	3/4"

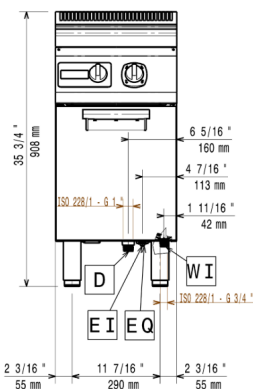
Key Information:

Usable well dimensions (width):	305 mm
Usable well dimensions (height):	315 mm
Usable well dimensions (depth):	515 mm
Well Capacity (MAX):	40 lt MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	48 kg
Shipping weight:	55 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m ³
Certification group:	eXPEPC91

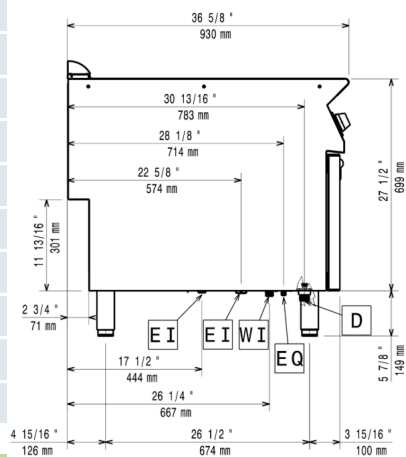
ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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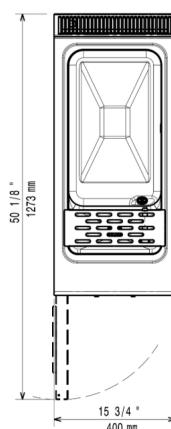
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe



Find out more: ISO Certificates Electrolux Professional Recognitions

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

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5/5