	Electrolux
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Modular Cooking Range Line 900XP Gas Pasta Cooker, 1 Well, 40 litres

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Modular Cooking Range Line 900XP Gas Pasta Cooker, 1 Well, 40 litres

391111 (E9PCGD1MF0)

900XP GAS PASTA COOKER, 40LT WELL, 1 WELL

Short Form Specification

Item No.

High efficiency 16.5 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The 40 liter tank is pressed in 316-L type stainless steel to protect against corrosion. Control panel with gas cock and piezo ignition. Safety thermostat prevents 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.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 16.5 kW burners in stainless steel with flame failure device and power settings for each well, located below 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 tray on which baskets can be placed for draining purposes.
- 40 liters water basin.
- 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 with gas cock and piezo ignition.
- All major compartments located in front of unit for ease of maintenance.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- 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.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- Thermocouple device for added safety.
- 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.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- One piece pressed 2 mm work top in Stainless steel.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

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.

APPROVAL	Ŀ
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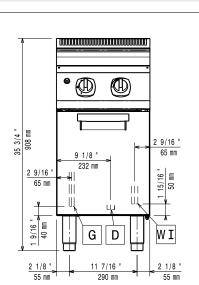
Included Accessories	
 1 of Door for open base cupboard 	PNC 206350
Optional Accessories	
 Junction sealing kit 	PNC 206086 □
 Draught diverter 	PNC 206126 □
 Matching ring for flue condenser 	PNC 206127 □
 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. 	
 Flanged feet kit 	PNC 206136 □
 Frontal kicking strip for concrete installation, 400mm 	PNC 206147 □
Frontal kicking strip for concrete installation, 800mm	PNC 206148 🗆
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 🗆
2 side kicking strips for concrete installation	PNC 206157 🗅
 Frontal kicking strip, 400mm (not for refr- freezer base) 	PNC 206175 🗆
 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 □
2 panels for service duct for single installation	PNC 206181 🗅
Lid and lid holder for 40lt pasta cookers	PNC 206190 🗆
2 panels for service duct for back to back installation	PNC 206202 PNC 206202
4 feet for concrete installation	PNC 206210 🗅
Set of ergonomic baskets for 40lt pasta cookers	
 1 single portion square basket for 40lt pasta cookers (max. 6 each 40lt well) 206238 must be ordered together 	PNC 206236 □
1 ERGONOMIC BASKET FOR 40L PASTA COOKER	PNC 206237 🗆
False bottom for 40lt pasta cooker square baskets	PNC 206238 🗖
Water coulumn with swivel arm (water column extension not included)	
Chimney upstand, 400mm	PNC 206303 🗅
 Flue condenser for 1/2 module, 120 mm diameter 	PNC 206310 🗆
Energy saving device for pasta cookers	PNC 206344 🗆
Door for open base cupboard	PNC 206350 🗆
Automatic programmable basket lifting system for 40lt pasta cookers, 3 lifters	
Base support for feet or wheels - 400mm (700/900XP)	PNC 206366 □
Side handrail-right/left hand	PNC 216044 🗆
Frontal handrail 400mm	PNC 216046 □

•	Frontal handrail 800mm	PNC 216047 🗆
•	Frontal handrail 1200mm	PNC 216049 🗆
•	Frontal handrail 1600mm	PNC 216050 🗆
•	2 side covering panels for free standing appliances	PNC 216134 🗖
•	Large handrail - portioning shelf, 400mm	PNC 216185 🖵
•	Large handrail - portioning shelf, 800mm	PNC 216186 🖵
•	3x1/3GN baskets for 40lt pasta cookers	PNC 927210 🗆
•	2x1/2GN baskets for 40lt pasta cookers	PNC 927211 🗖
•	3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)	PNC 927212 🗖
•	6 round baskets for 40-lt pasta cookers (927219 must be ordered together)	PNC 927213 🗖
•	1x1/1GN basket for 40lt pasta cookers	PNC 927216 🗆
•	Grid support for 40lt pasta cooker round baskets	PNC 927219 🗖
•	Pressure regulator for gas units	PNC 927225 🗖
•	Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)	PNC 960644 □





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Gas

Front

Top

Gas Power:

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Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure: 7" w.c. (17.4 mbar)

LPG Gas Pressure: 11" w.c. (27.7 mbar)

Water

Drain "D": 1"
Incoming Cold Water line size: 3/4"
Total hardness: 5-50 ppm

Electrolux recommends the use of treated water, based on

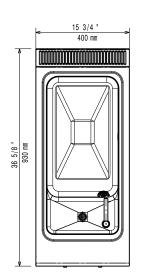
testing of specific water conditions.

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 It MAX Net weight: 62 kg Shipping weight: 65 kg Shipping height: 1080 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.53 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.



D = Drain

G = Gas connectionWI = Water inlet

