

### **Modular Cooking Range Line** 900XP Electric Pasta Cooker, 1 Well, 40 litres

Modular Cooking Range Line         900XP Electric Pasta Cooker, 1 Well, 40         itres         391126 (E9PCED1MF0)         900XP ELECTRIC PASTA COOKER, 40LT WELL, 1         WELL - 400Y	<ul> <li>Ma</li> <li>In a use veg</li> <li>Uni ben</li> <li>Wa'</li> <li>Wa' app</li> <li>Procan</li> <li>40  </li> <li>Aut imp</li> <li>Aut ove</li> <li>Eas</li> <li>Cor wat</li> <li>Larrof v</li> <li>ES ene dra up f</li> <li>En adju ene</li> <li>All eas</li> </ul>
Item No. Infrared heating system. Constant starch removal during the cooking process. The 40 liter tank is 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.	<ul> <li>Au 200 sup plaa aut ord coor</li> <li>IPX</li> <li>The gua</li> <li>One</li> <li>Uni as s opt</li> </ul>
APPROVAL:	All Brit Mo fitti pos     Inc     1 of

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

## in Features

- ddition to cooking pasta, the appliance can be d for noodles of every kind, rice, dumplings and etables
- to have infared heating system positioned eath the base of the well.
- er basin in 316-L type Stainless steel.
- er basin is seamlessly welded into the top of the liance.
- vided with integrated drip tray on which baskets be placed for draining purposes.
- iters water basin.
- omatic starch removal function during cooking: roved water quality over time.
- omatic low-water level shut-off: no accidental -heating.
- y-to-use control panel.
- tinuous water filling regulated through a manual er tap.
- ge drain with manual ball-valve for fast emptying ell.
- **D** available as accessory (installed separately): gy saving device uses heat produced by water ned through the overflow to pre-heat tap-in water o 60°C, for constant water boiling.
- ergyControl: unique feature for fine power stment to control boiling level and optimize rgy consumption.
- major compartments located in front of unit for e of maintenance.
- tomatic lifting system (optional accessory): Imm wide unit with three stainless steel basket ports, holding one GN 1/3 basket each, to be ed on either or both sides of machine to provide omatic lifting for six small portion baskets (to be ered separately). Possibility to memorize nine king times through digital control.
- 5 water resistance certification.
- special design of the control knob system rantees against water infiltration.
- piece pressed 2 mm work top in Stainless steel.
- delivered with four 50 mm legs in stainless steel tandard (all round Stainless steel kick plates as on).

### nstruction

- exterior panels in Stainless Steel with Scotch e finishing.
- del has right-angled side edges to allow flush ng joints between units, eliminating gaps and sible dirt traps.

### uded Accessories

Door for open base cupboard

900XP Electric Pasta Cooker, 1 Well, 40 litres

**Modular Cooking Range** 

#### Electrolux Professional www.electrolux.com/foodservice foodservice@electrolux.com



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

<b>Optional Accessories</b>	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗆
<ul> <li>4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.</li> </ul>	
Flanged feet kit	PNC 206136 🗅
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC 206147 🗅
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148 🗅
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150 🗅
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151 🗅
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152 🗅
• 2 side kicking strips for concrete installation	PNC 206157 🗅
<ul> <li>Frontal kicking strip, 400mm (not for refr- freezer base)</li> </ul>	PNC 206175 🗅
<ul> <li>Frontal kicking strip, 800mm (not for refr- freezer base)</li> </ul>	PNC 206176 🗅
<ul> <li>Frontal kicking strip, 1000mm (not for refr- freezer base)</li> </ul>	PNC 206177 🗅
<ul> <li>Frontal kicking strip, 1200mm (not for refr- freezer base)</li> </ul>	PNC 206178 🗅
<ul> <li>Frontal kicking strip, 1600mm (not for refr- freezer base)</li> </ul>	PNC 206179 🗅
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	PNC 206180 🗅
• 2 panels for service duct for single installation	PNC 206181 🗅
<ul> <li>Lid and lid holder for 40lt pasta cookers</li> </ul>	PNC 206190 🗅
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202 🗅
<ul> <li>4 feet for concrete installation</li> </ul>	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 🗅
<ul> <li>False bottom for 40lt pasta cooker square baskets</li> </ul>	PNC 206238 🗅
• Water coulumn with swivel arm (water column extension not included)	PNC 206289 🗅
<ul> <li>Chimney upstand, 400mm</li> </ul>	PNC 206303 🗅
<ul> <li>Energy saving device for pasta cookers</li> </ul>	PNC 206344 🗅
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350 🗅
• Automatic programmable basket lifting system for 40lt pasta cookers, 3 lifters	PNC 206353 🗅
<ul> <li>Base support for feet or wheels - 400mm (700/900XP)</li> </ul>	PNC 206366 🗅
Side handrail-right/left hand	PNC 216044 🗅
<ul> <li>Frontal handrail 400mm</li> </ul>	PNC 216046 🗅
<ul> <li>Frontal handrail 800mm</li> </ul>	PNC 216047 🗅
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC 216049 🗅
<ul> <li>Frontal handrail 1600mm</li> </ul>	PNC 216050 🗅
• 2 side covering panels for free standing	PNC 216134 🗅
appliances	
Large handrail - portioning shelf, 400mm	PNC 216185
Large handrail - portioning shelf, 800mm     2x1/2CN backets for 40lt pasta cookers	PNC 216186
3x1/3GN baskets for 40lt pasta cookers	PNC 927210 🗅

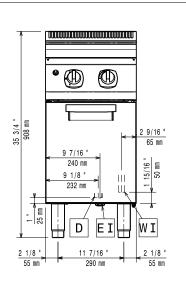
•	2x1/2GN baskets for 40lt pasta cookers	PNC 927211 🗅
•	3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)	PNC 927212 🗅
•	6 round baskets for 40-lt pasta cookers (927219 must be ordered together)	PNC 927213 🗅
•	1x1/1GN basket for 40lt pasta cookers	PNC 927216 🗅
•	Grid support for 40lt pasta cooker round baskets	PNC 927219 🗅

• Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)

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

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

# Electrolux



15 3/4 " 400 mm 

36 5/8 " 930 mm

D

EI

= Drain

= Electrical connection

Front

Top

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

### Electric

Supply voltage:	
391126 (E9PCED1MF0)	400 V/3N ph/50/60 Hz
Connected load:	10 kW
Total Watts:	10 kW
Water	

Drain "D":	1"	
Incoming Cold Water line size:	3/4"	
Total hardness:	5-50 ppm	
Flectrolux recommends the use	of treated water based o	

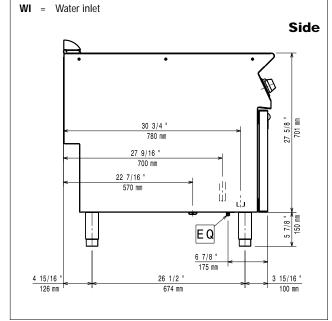
ated water, based on ot tre testing of specific water conditions.

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:	60 kg
Shipping height:	1120 mm
Shipping width:	460 mm
Shipping depth:	1040 mm
Shipping volume:	0.54 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.



<u>iå</u>

F

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

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

### 2014.06.23