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

ITEM #	
MODEL #	
NAME #	
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### **Modular Cooking Range Line**

# 900XP Electric Pasta Cooker, 1 Well, 40 litres

391126 (E9PCED1MF0)

40-lt electric pasta cooker with 1 well

# **Short Form Specification**

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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.

#### **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 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 overheating.
- 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.
- 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.
- 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.
- 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.

#### **Included Accessories**

• 1 of Door for open base cupboard

PNC 206350

900XP Electric Pasta Cooker, 1 Well





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# **Optional Accessories**

Optional Accessories	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 □
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is</li> </ul>	PNC 206135 □
mandatory to install base support and wheels	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136 □
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	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,	PNC 206152 🗖
<ul><li>Pair of side kicking strips for concrete</li></ul>	PNC 206157 🗅
<ul><li>installation</li><li>Frontal kicking strip, 400mm (not for refr-</li></ul>	PNC 206175 🗅
freezer base) • Frontal kicking strip, 800mm (not for refr-	PNC 206176 □
freezer base)	
<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 □
Pair of side kicking strips (not for refr-freezer base)	PNC 206180 🗅
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181 🗆
Lid and lid holder for 40lt pasta cookers	PNC 206190 □
2 panels for service duct for back to back	PNC 206202 □
installation	
Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210 □
Set of ergonomic baskets for 40lt pasta cookers	PNC 206233 🗆
<ul> <li>1 single portion square basket for 40lt pasta cookers (max. 6 each 40lt well) 206238 must be ordered together</li> </ul>	PNC 206236 □
1 ergonomic basket for 40lt pasta cookers	PNC 206237 □
False bottom for 40lt pasta cooker square baskets	PNC 206238 □
Water column with swivel arm (water column extension not included)	PNC 206289 □
Chimney upstand, 400mm	PNC 206303 🗆
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	PNC 206353 □
Base support for feet or wheels - 400mm (700/900)	PNC 206366 □
<ul> <li>Side handrail-right/left hand (900XP)</li> </ul>	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 🗆
<ul> <li>2 side covering panels for free standing</li> </ul>	PNC 216134 🗆
appliances	DNIQ 046:55
Large handrail - portioning shelf, 400mm	PNC 216185 🗅
Large handrail - portioning shelf, 800mm	PNC 216186 🗆
• 3x1/3GN baskets for 40lt pasta cookers	PNC 927210 □

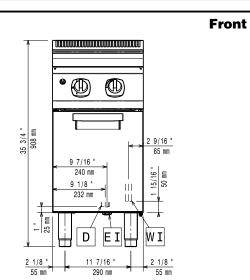
<ul> <li>2x1/2GN baskets for 40lt pasta cookers</li> </ul>	PNC 927211 □
<ul> <li>3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)</li> </ul>	PNC 927212 □
<ul> <li>6 round baskets for 40-lt pasta cookers (927219 must be ordered together)</li> </ul>	PNC 927213 □
<ul> <li>1x1/1GN basket for 40lt pasta cookers</li> </ul>	PNC 927216 🗆
<ul> <li>Grid support for 40lt pasta cooker round baskets</li> </ul>	PNC 927219 🗆
<ul> <li>Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)</li> </ul>	PNC 960644 □



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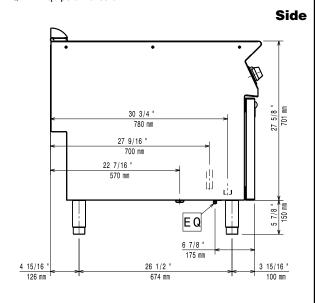
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15 3/4 \* 400 mm

**D** = Drain

EQ = Electrical connection EQ = Equipotential screw





Supply voltage:

**391126 (E9PCED1MF0)** 400 V/3N ph/50/60 Hz

**Electrical power:** 10 kW **Total Watts:** 10 kW

Water:

Top

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: 60 kg Shipping height: 1120 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.53 m<sup>3</sup>

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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