Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Gas Pasta Cooker, 2 Wells, 40 litres

ITEM #

MODEL #

NAME #

SIS #

AIA #



391112 (E9PCGH2MF0) 900XP GAS PASTA COOKER, 40LT WELL, 2 WELLS

Short Form Specification

Item No.

High efficiency 32 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 32 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 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 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.
- 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).
- 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.

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,

APPROVAL:

for constant water boiling.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

Included Accessories

• 2 of Door for open base cupboard	PNC 206350	

Optional Accessories

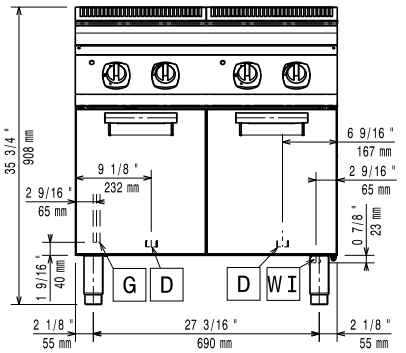
• Junction sealing kit	PNC 206086	❑
• Draught diverter, 150 mm diameter	PNC 206132	❑
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	❑
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels	PNC 206135	❑
• Flanged feet kit	PNC 206136	❑
• Frontal kicking 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-CONCRETE INST-900	PNC 206157	❑
• 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	❑
• 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	❑
• 1 ergonomic basket for 40lt pasta cookers	PNC 206237	❑
• False bottom for 40lt pasta cooker square baskets	PNC 206238	❑
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	❑
• Chimney upstand, 800mm	PNC 206304	❑
• - NOT TRANSLATED -	PNC 206308	❑
• - NOT TRANSLATED -	PNC 206309	❑
• 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 (lateral) for 23lt fryers, pastacookers (900XP) and refrigerated bases	PNC 206372	❑
• Rear paneling - 800mm (700/900)	PNC 206374	❑
• Rear paneling - 1000mm (700/900)	PNC 206375	❑
• Rear paneling - 1200mm (700/900)	PNC 206376	❑
• Support frame for 2 pasta cooker basket (900XP)	PNC 206395	❑
• Chimney grid net, 400mm (700XP/900)	PNC 206400	❑
• 2 square baskets, left and right for 40lt pasta cooker	PNC 206433	❑
• Side handrail-right/left hand (900XP)	PNC 216044	❑
• 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, 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	❑

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

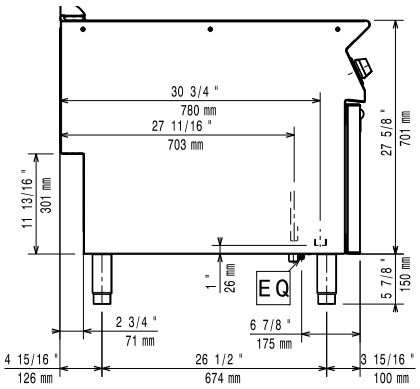
2023.04.21

Modular Cooking Range Line 900XP Gas Pasta Cooker, 2 Wells, 40 litres

Front

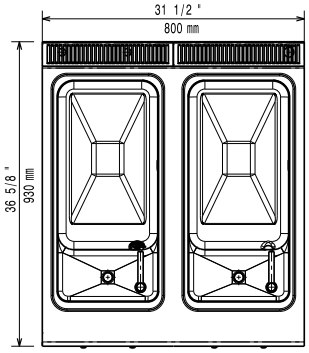


Side



D = Drain
EQ = Equipotential screw
G = Gas connection
WI = Water inlet

Top



Gas

Gas Power:	
391112 (E9PCGH2MF0)	33 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"
LPG Gas Pressure:	11" w.c. (27.7 mbar)

Water:

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

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:	115 kg
Shipping weight:	95 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m³
Certification group:	N9ECPG

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.

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

2023.04.21