Electrolux

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

ITEM #

MODEL #

NAME #

SIS #

AIA #



391127 (E9PCEH2MF0) 40+40-lt electric pasta cooker with 2 wells

Short Form Specification

Item No.

Infrared heating system. Constant starch removal during the cooking process. The 40 liter tanks are pressed in 316-L type Stainless steel to protect against corrosion. Safety thermostat and electromechanical sensor prevent the machine from working without

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 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.
- 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).
- 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.

APPROVAL:

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Included Accessories

- 2 of Door for open base cupboard PNC 206350

Optional Accessories

- Junction sealing kit PNC 206086 ❑
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/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 for concrete installation 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 ❑
- 4 feet for concrete installation PNC 206210 ❑
- Set of ergonomic baskets for 40lt pasta cookers PNC 206233 ❑
- 1 ERGONOMIC BASKET FOR 40L PASTA COOKER PNC 206237 ❑
- False bottom for 40lt pasta cooker square baskets PNC 206238 ❑
- Chimney upstand, 800mm PNC 206304 ❑
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ❑
- BACK HANDRAIL 1200 MM - MARINE 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 wheels (lateral) for 23lt fryers and pastacookers (900) PNC 206372 ❑
- Rear paneling - 800mm (700/900) PNC 206374 ❑
- Rear paneling - 1000mm (700/900) PNC 206375 ❑
- Rear paneling - 1200mm (700/900) PNC 206376 ❑
- - NOT TRANSLATED - PNC 206395 ❑
- Chimney grid net, 400mm PNC 206400 ❑
- 2BASKETS SQR L+R FOR 40L PASTA COOKER PNC 206433 ❑
- Side handrail-right/left hand 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 ❑
- Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) PNC 960644 ❑

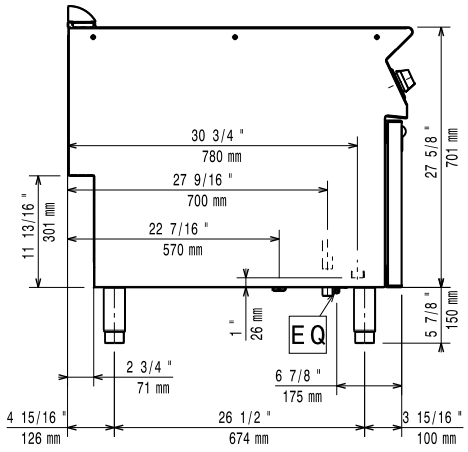
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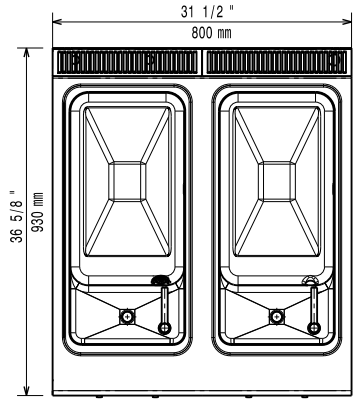
Front

Side



D = **Drain**
EI = **Electrical connection**
EQ = **Equipotential screw**
WI = **Water inlet**

Top



Electric

Supply voltage:	
391127 (E9PCEH2MF0)	380-400 V/3N ph/50/60 Hz
Electrical power, max:	20 kW
Total Watts:	20 kW

Water

Drain "D":	1"
Incoming Cold/hot 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 lt MAX
Shipping weight:	89 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m^3

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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