



Electrolux

Modular Cooking Range Line Pasta Cooker, gas, 10.5gal

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



Electrolux



Modular Cooking Range Line
 Pasta Cooker, gas, 10.5gal

391201 (E9PCGD1MF2) (E9PCGD1MF2) Pasta Cooker, gas, (1) 10.5 gallon tank, 66 lbs/hour capacity, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet & legs, 120v/60/1-ph, 0.9 amps, 47,726 BTU

Short Form Specification

Item No. _____
 E9PCGD1MF2 Pasta Cooker, gas, (1) 10.5 gallon tank, 66lb/hour capacity, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet & legs, 120V/60/1-ph, 0.9 amps, 47,726 BTU

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 zone 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 0.07" (2mm) work top in Stainless Steel.
- Unit delivered with four 2" (50mm) 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.



APPROVAL: _____

Modular Cooking Range Line
Pasta Cooker, gas, 10.5gal



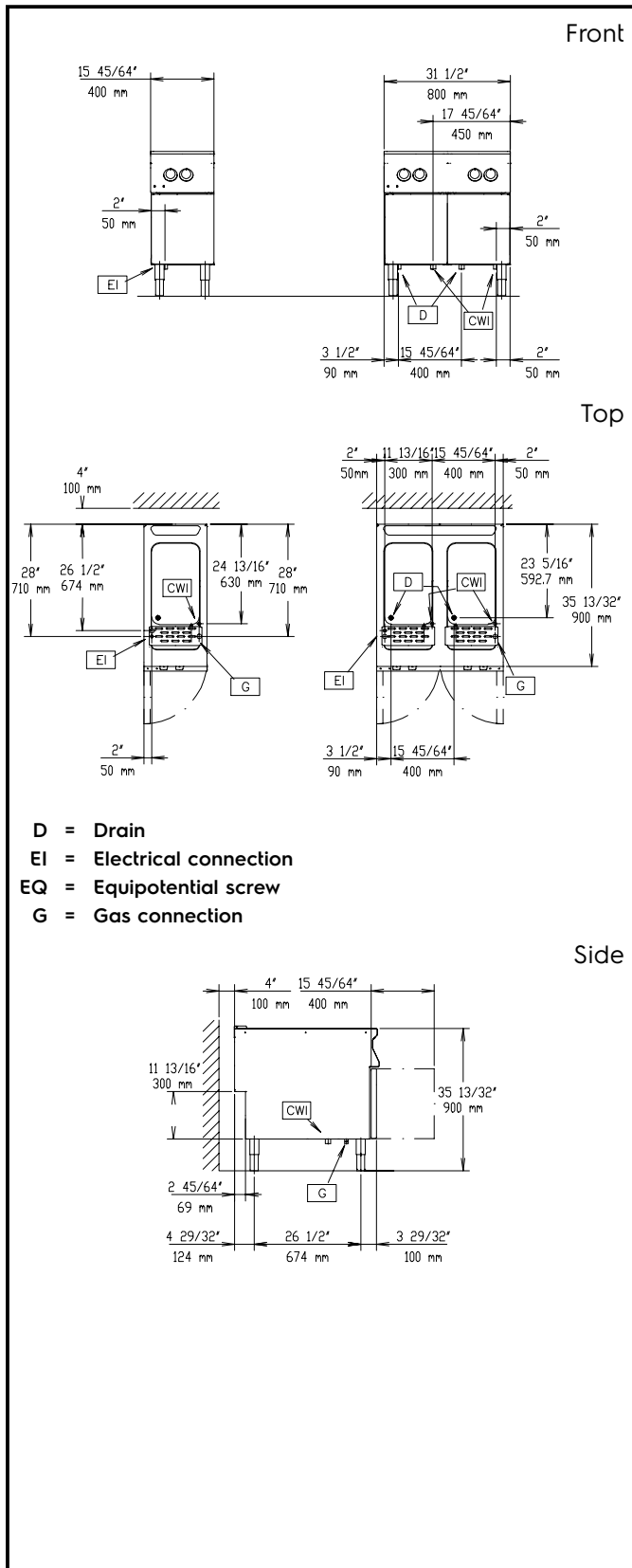
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Included Accessories

- 1 of Door for open base cupboard PNC 206350

Optional Accessories

- Air-draft diverter, 4 23/32" diam. PNC 206126
- Matching ring for flue condenser, 4 23/32" diam. PNC 206127
- Kit of 4 wheels (2 swivel) with brake PNC 206135
- Flanged feet kit PNC 206136
- (NCOCP) Lid and lid holder for pasta cookers PNC 206190
- Water column with swivel arm (water column extension not included) PNC 206289
- Chimney upstand, 16" (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
- Base Support Assembly, 16" (400mm) wide, for feet/wheels PNC 206366
- - NOT TRANSLATED - PNC 206400
- Side handrail-right/left hand PNC 216044
- FRONTAL HANDRAIL 400 MM PNC 216046
- FRONTAL HANDRAIL 800 MM PNC 216047
- FRONTAL HANDRAIL 1200 MM PNC 216049
- FRONTAL HANDRAIL 1600 MM PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, W=15 3/4" PNC 216185
- Large handrail - portioning shelf, W=31 1/2" PNC 216186
- Baskets (3) (11" x 6") for 10.5 gallon pasta cooker PNC 927210
- Baskets (2) (11" x 9") for 10.5 gallon pasta cooker PNC 927211
- Single-portion baskets (6), round - requires support rack for pasta cookers (PNC 927219) PNC 927213
- Basket (11" x 18") for 10.5 gallon pasta cooker PNC 927216
- Support rack for single portion pasta baskets PNC 927219



Gas

Gas Power:

391201 (E9PCGD1MF2) 53000 Btu/hr (15.5 kW)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

3/4"

Natural gas - Pressure:

7" w.c. (17.4 mbar)

LPG Gas Pressure:

11" w.c. (27.7 mbar)

Water:

Drain "D":

1"

Incoming Cold/hot Water

line size:

1/2"

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):

11 13/16" (300 mm)

Usable well dimensions

(depth):

20 1/2" (520 mm)

Usable well dimensions

(height):

10 1/4" (260 mm)

Well capacity:

8.45 gal (32 liters) MIN;
10.57 gal (40 liters) MAX

Well Capacity (MAX):

10.57 gal (40 litres) MAX

External dimensions, Width:

15 3/4" (400 mm)

External dimensions, Depth:

35 7/16" (900 mm)

External dimensions, Height:

33 7/16" (850 mm)

Net weight:

137 lbs (62 kg)

Shipping width:

18 1/8" (460 mm)

Shipping depth:

40 3/16" (1020 mm)

Shipping height:

44 1/16" (1120 mm)

Shipping weight:

170 lbs (77 kg)

Shipping volume:

18.56 ft³ (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.