

Gas pasta cookers

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are gas pasta cookers, with one or two wells.



391111

EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front.
- Provided with a service duct to facilitate installation and can be mounted on feet or castors.
- ESD available as accessory to be installed separately: the energy saving device uses the heat still present in the water drained through the overflow to pre-heat the tap-in water up to 60°C, thus ensuring constant water boiling.

EASY TO CLEAN

- Boiling well in AISI 316-L stainless steel is seamlessly welded into the top of the appliance and guarantees high resistance against the aggressive

environment caused by the salty hot water.

- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- The freestanding gas pasta cooker is the ideal appliance for restaurants and large institutions needing high power and productivity. The pasta cooker may also be used to steam small quantities of food

with the use of optional accessories: perforated GN containers and lids.

- This unit does not require electrical connection.
- Unique **EnergyControl** feature: precisely regulates the boiling level and optimizes energy consumption.
- Individually controlled high-power burner (one for each well) positioned below the base of the well, pilot light and flame failure device for comfortable and safe operation.
- Easy to use control panel with safety gas cock, piezo ignition and water tap.
- Safety Thermostat to prevent the machine from running without water.



Electrolux

900XP
Gas pasta cookers

- The overflow guarantees the skimming of the foam and starches through the continuous water filling which is regulated through the manual water tap.
- Large drain controlled through a manual ball-valve for fast emptying of the well.
- Optional accessory: automatic basket lifting system through push button function allows to transform a regular pasta cooker into one with automatic basket lifting (upon termination of cooking cycle the basket is automatically lifted from the water). The electronic programmable functionalities make this unit a must for any kitchen wanting to standardize its cooking procedures. The unit consists of three stainless steel basket supports, each capable of holding one GN 1/3 basket, which may be placed individually on either the left or the right side of the pasta cooker or in combination with another unit on the opposite side to provide lifting for six single portion baskets (optional baskets to be ordered separately). Possibility to choose between the

manual lifting or the programmable timed mode and to set up to nine cooking times through the digital control.

- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

EASY TO MAINTAIN

- The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

	E9PCGD1MF0 391111	E9PCGH2MF0 391112
TECHNICAL DATA		
Power supply	Gas	Gas
Installation	FS on concrete base; FS on feet	FS on concrete base; FS on feet
Configuration	Free Standing	Free Standing
Capacity - lt.	40	40
External dimensions - mm		
width	400	800
depth	930	930
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	300	300
depth	520	520
height	260	260
Thermocouple safety valve	●	●
Temperature limiter	●	●
Maximum Well Capacity -lt	32, 40	32, 40
Power - kW		
gas	16.5	33
Net weight - kg.	62	115

900XP
Gas pasta cookers

	E9PCGD1MF0 391111	E9PCGH2MF0 391112
INCLUDED ACCESSORIES		
DOOR FOR OPEN BASE CUPBOARD-ELUX	1	2
ACCESSORIES		
1 ERGONOMIC BASKET FOR 40L PASTA COOKER	206237	206237
1 SQUARE BASKET FOR 40L PASTA COOKER	206236	206236
2 GN 1/2 BASKETS FOR PASTA COOKERS	927211	927211
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
3 ERGONOMIC BASKETS FOR PASTA COOKER	206233	206233
3 ROUND BASKETS FOR PASTA COOKERS	927212	927212
3-GN 1/3 BASKETS FOR PASTA COOKERS	927210	927210
4 FEET FOR CONCRETE INSTALLATION	206210	206210
4 WHEELS (2 WITH BRAKE)		206188
6 ROUND BASKETS FOR PASTA COOKERS	927213	927213
AUTO.LIFTING(200MM)PASTA COOKER 900 ELUX	206353	206353
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132
ENERGY SAVING DEVICE-PASTA COOK. 700/900	206344	206344
FALSE BOTTOM FOR 40L PASTA COOKER BASKET	206238	206238
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
FRONTAL HANDRAIL 400 MM	216046	
FRONTAL HANDRAIL 800 MM	216047	216047
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 400 MM	206175	
FRONTAL KICKING STRIP 800 MM	206176	206176
GN 1/1 BASKET FOR PASTA COOKER	927216	927216
GRID SUPPORT FOR ROUND BASKETS	927219	927219
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186
LID AND LID HOLDER FOR PASTA COOKERS	206190	206190
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
SUPPORT FRAME TO HOLD 6 ROUND BASKETS	960644	960644
WATER COLUMN WITH SWIVEL ARM	206289	206289

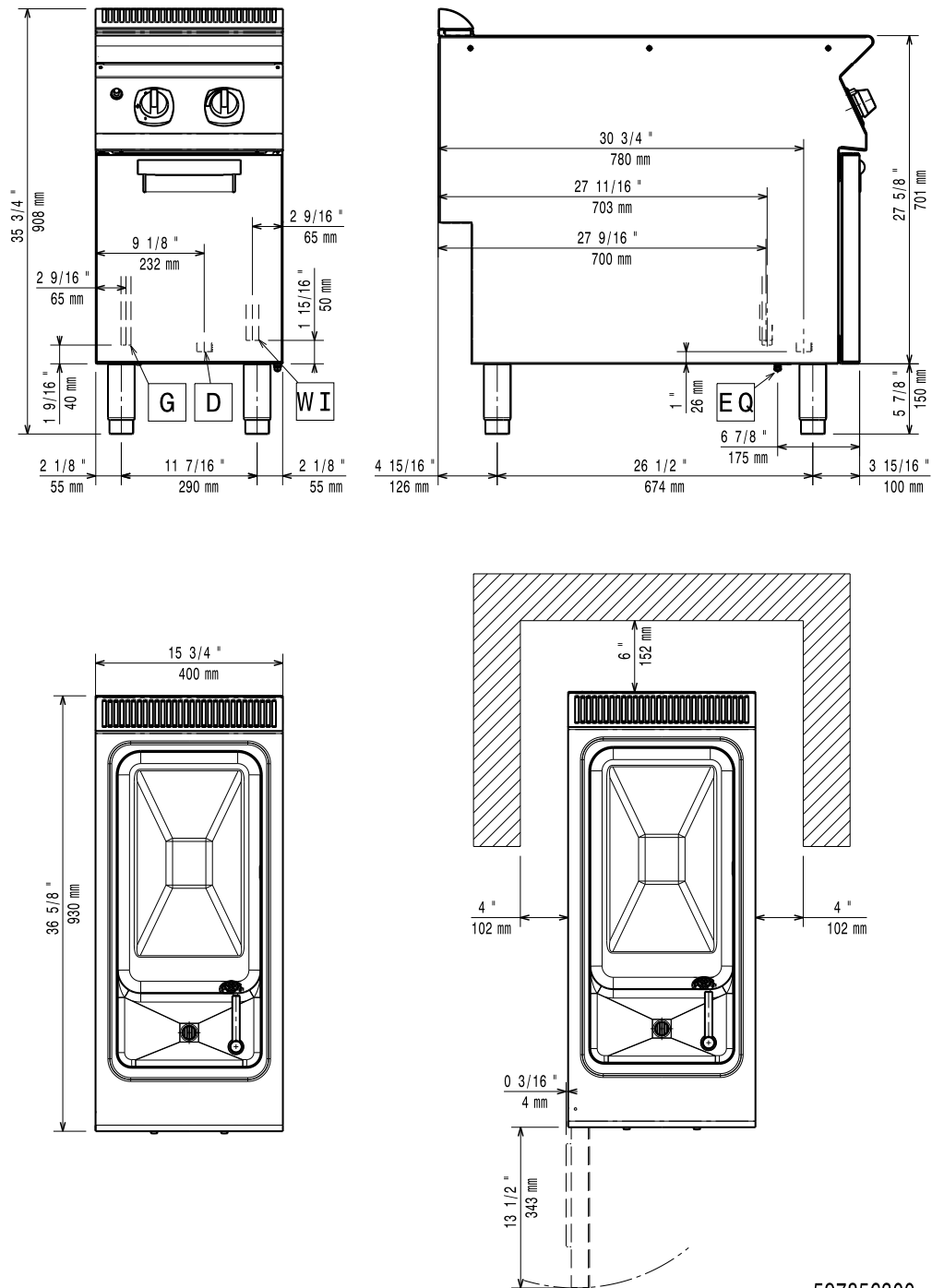
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2012-07-26

Subject to change without notice

900XP
Gas pasta cookers

391111



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LEGEND		E9PCGD1MF0 391111
CWI - Cold water inlet		3/4"
D - Water drain		1"
G - Gas connection		1/2"

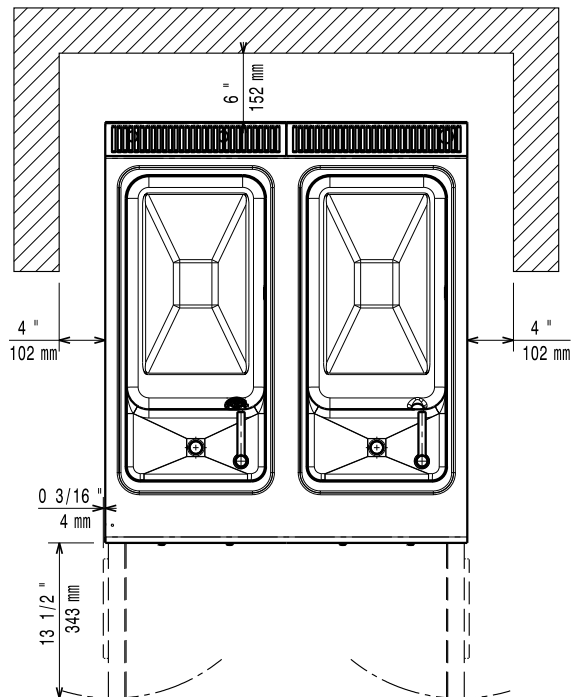
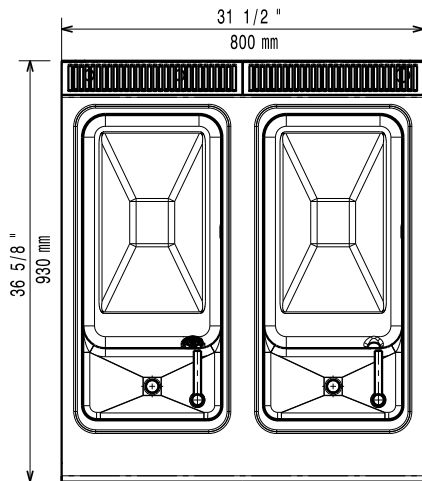
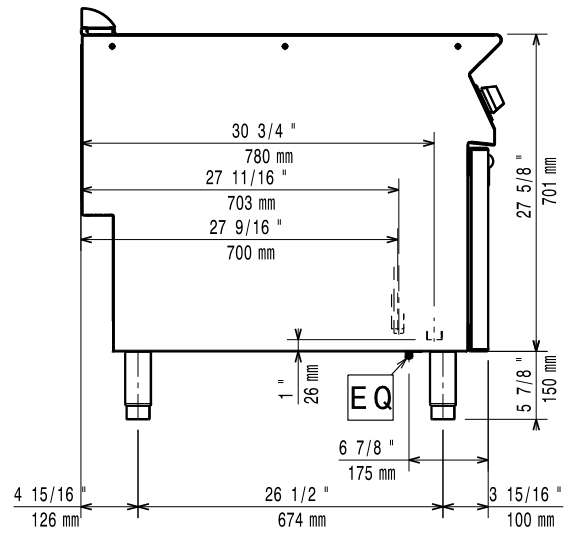
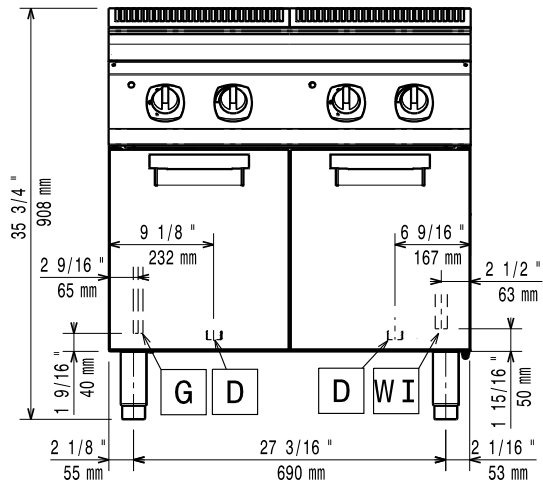
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900XP
Gas pasta cookers

391112



LEGEND

CWI - Cold water inlet

D - Water drain

D - Water drain
G - Gas connection

E9PCGH2MF0
391112

3/4"

1"

$$\frac{1}{1/2''}$$

C10A010

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