

900XP

Gas automatic 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 automatic pasta cookers.



EASY TO INSTALL

- Feet in stainless steel 50 mm adjustables in height.
- All models provided with service duct to facilitate installation.

EASY TO CLEAN

- Load bearing frame in stainless steel.
- Exterior panels in stainless steel with Scotch Brite finish.
- Well in 316-L AISI stainless steel thus guaranteeing high resistance to the corrosive action of salt and water. Rounded corners.
- The special design of the control knob system guarantees against water infiltration.

EASY TO USE

- Stainless steel burners, with combustion chamber in stainless steel, pilot light, safety valve and flame failure device.
- Automatic water filling and automatic water topping up.
- Automatic refilling of the evaporated water.
- Digital timer guaranteeing precise settings of cooking parameter.
- Elevating basket which is automatically tilted at the end of the cooking cycle by an electromechanic linear activator fed at low tension (24 V).
- Electrovalve with probe to prevent heating in the case of no water. Automatic ignition when water reaches minimum level.

- Electronic control end limit basket.
- Large drainage tap with insulated handle positioned on the front of the appliance.
- Insulated lid and handle in stainless steel fitted on hinges with counter-balancing springs.
- Simple and functional control panel.
- Well fitted with overflow pipe to eliminate foam.
- Timer for programming cooking times.
- High productivity and quality due to high thermal efficiency and automatically controlled cooking times.



Electrolux

900XP
Gas automatic pasta cookers

EASY TO MAINTAIN

- IPX5 water protection.
- Frontal access to all working components.

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 14kW), 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.

	E9PCGL1SF0 391115	E9PCGP2RF0 391114	E9PCGH1RF0 391113	E9PCGL1SF2 391116
TECHNICAL DATA				
Power supply	Gas	Gas	Gas	Gas
Installation	FS on floor	FS on floor	FS on floor	FS on floor
Configuration	Free Standing	Free Standing	Free Standing	Free Standing
Capacity - lt.	190	150	150	190
External dimensions - mm				
width	1200	1600	800	1200
depth	930	930	930	930
height	850	850	850	850
height adjustment	50	50	50	50
N° of wells	1	2	1	1
Usable well dimensions - mm				
width	740	625	530	740
depth	550	640	570	550
height	465	410	550	465
Number of baskets	1	2	1	2
Thermocouple safety valve	●	●	●	●
Maximum Well Capacity -lt	190	150, 150	150	190
Control Knob	Commutator; Gas cock; Lifting basket timer	Commutator; Gas cock; Lifting basket timer	Commutator; Gas cock; Lifting basket timer	Commutator; Gas cock; Lifting basket timer
Power - kW				
gas	30	46	23	30
installed-electric	0.3	0.5	0.3	0.5
Net weight - kg.	212	337	165	212
Supply voltage	230 V, 1N, 50	230 V, 1N, 50	230 V, 1N, 50	230 V, 1N, 50
ACCESSORIES				
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180	206180
4 WHEELS (2 WITH BRAKE)	206188	206188	206188	206188
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246		206246	206246
FRONTAL KICKING STRIP 1200 MM	206178			206178
FRONTAL KICKING STRIP 1600 MM		206179		
FRONTAL KICKING STRIP 800 MM			206176	
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133	206133
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012	921012	921012
TROLLEY WITH LIFTING & REMOVABLE TANK	922403	922403	922403	922403
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289

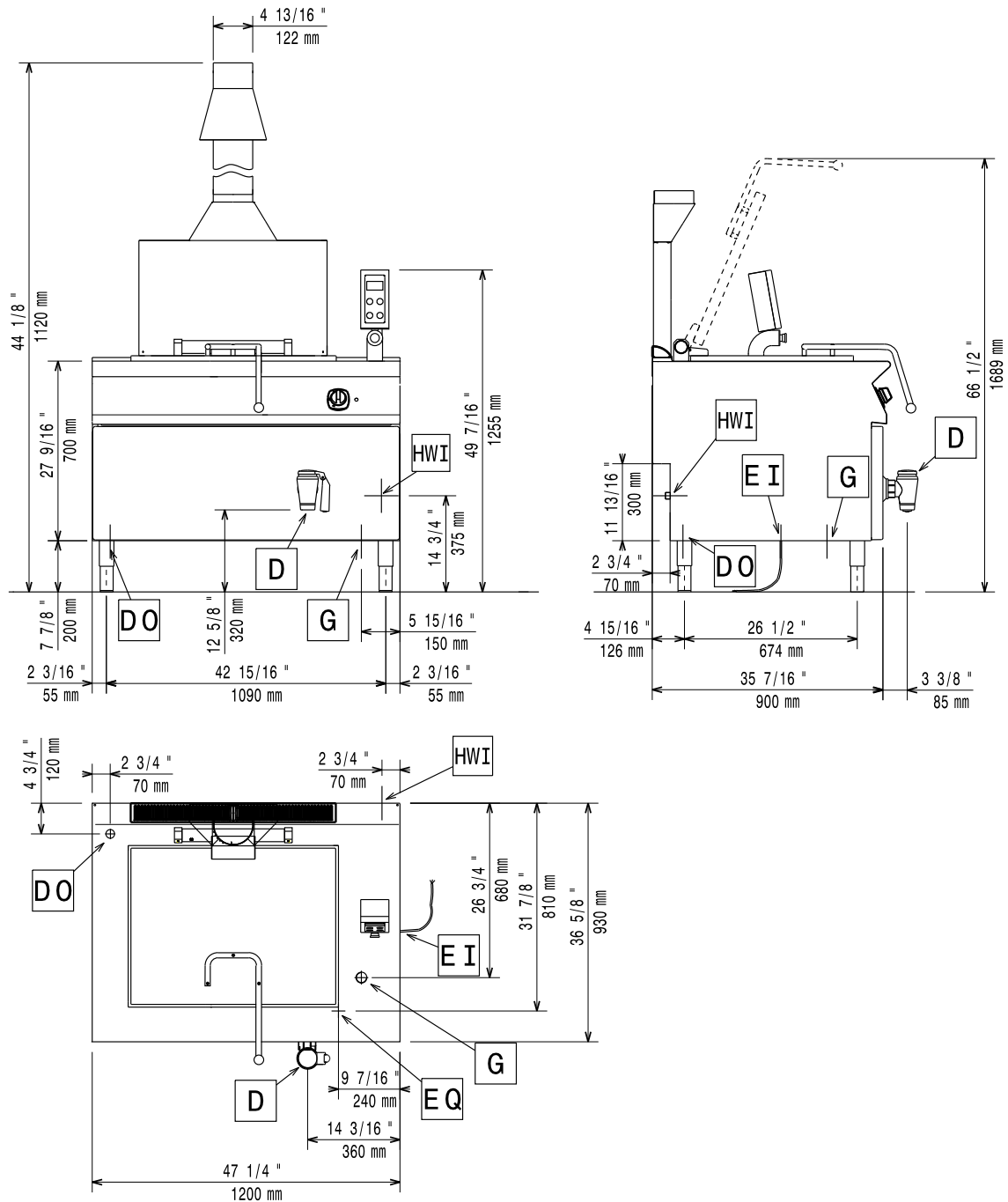
CIOB010

2012-07-26

Subject to change without notice

900XP
Gas automatic pasta cookers

391115, 391116



CIOB010

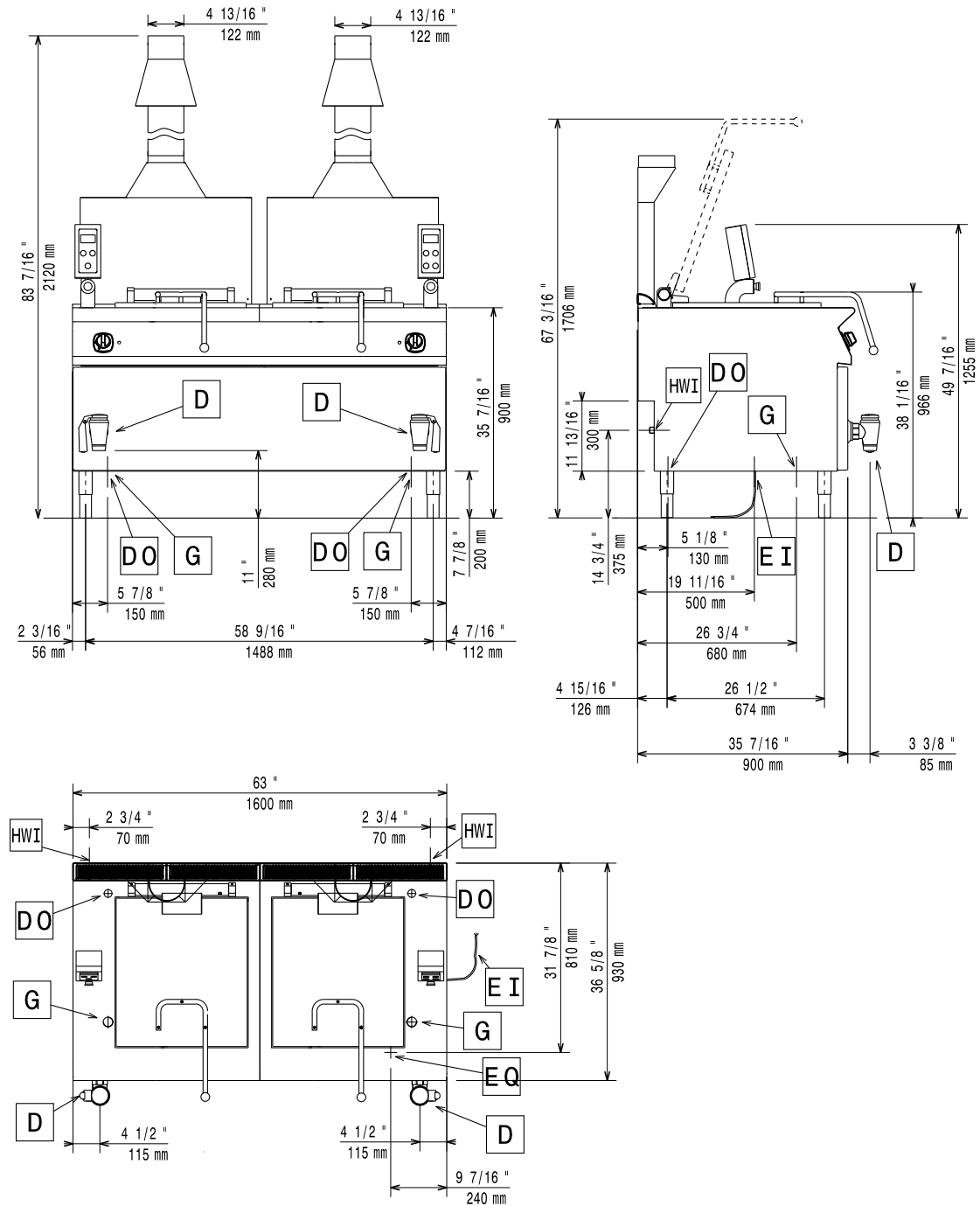
2012-07-26

Subject to change without notice

LEGEND	E9PCGL1SF0 391115	E9PCGL1SF2 391116
	3/4"	3/4"
CWI - Cold water inlet	2"	2"
D - Water drain	230 V, 1N, 50	230 V, 1N, 50
EI - Electrical connection	3/4"	3/4"
G - Gas connection		

900XP
Gas automatic pasta cookers

391114



CIOB010

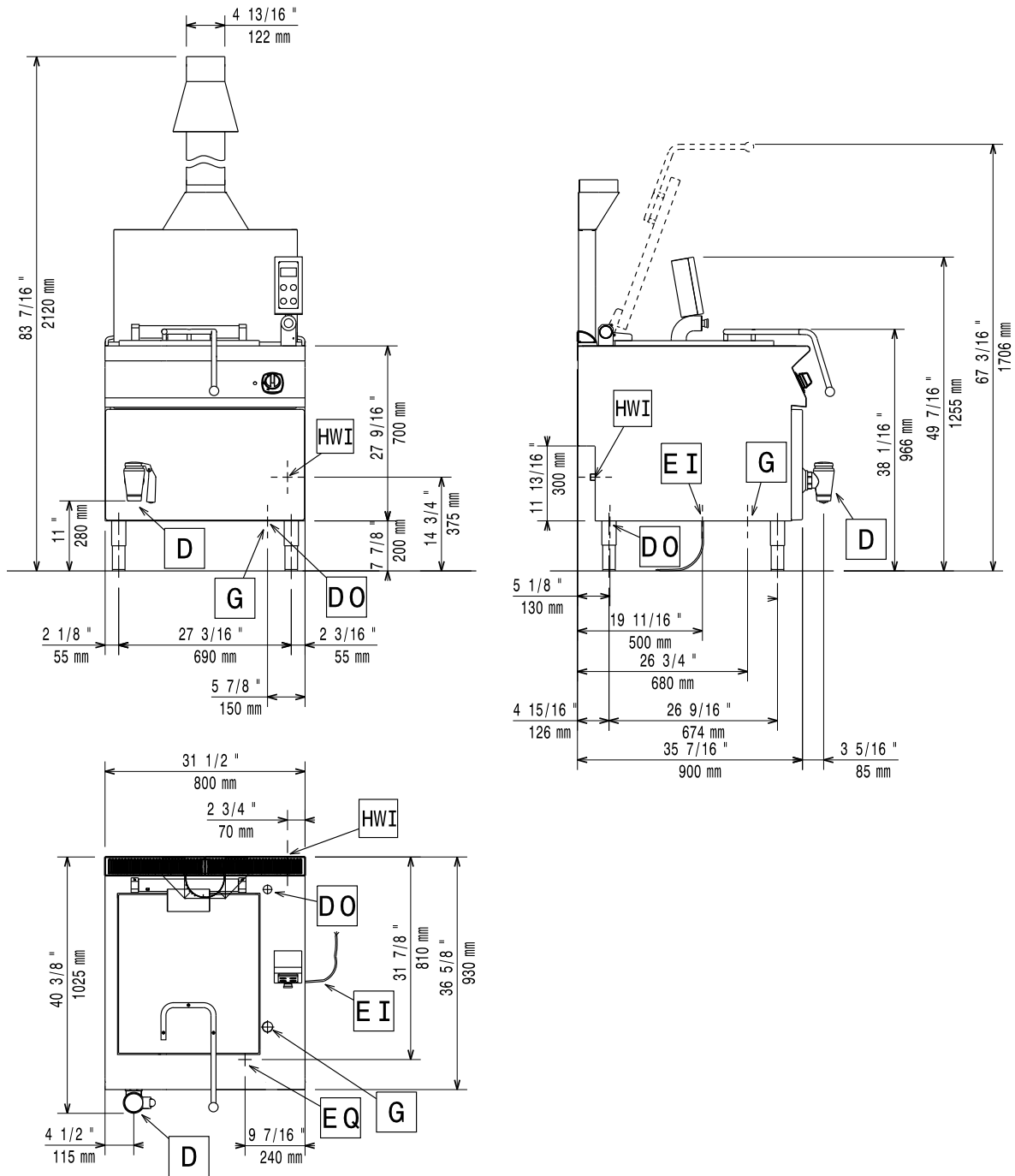
2012-07-26

Subject to change without notice

E9PCGP2RF0 391114	
LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50
G - Gas connection	3/4"

900XP
Gas automatic pasta cookers

391113



CIOB010

2012-07-26

Subject to change without notice

LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50
G - Gas connection	3/4"