

900XP

Steam 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 steam 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 AISI 316-L 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

- Manometer to control steam pressure
- Steam supply pressure 0.5 bar
- Steam flow controlled by means of a ball valve
- Controls and safety unit consisting of safety valve, depressurising valve and pressure gauge
- A drainpipe for condensing water for steam appliances is compulsory
- 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 provided with transparent plexiglass protection.
- Well fitted with overflow pipe to eliminate foam.



Electrolux

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- Timer for programming cooking times.
- High productivity and quality due to high thermal efficiency and automatically controlled cooking times.

EASY ON THE ENVIRONMENT

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

EASY TO MAINTAIN

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

	E9PCSH1RF0 391132	E9PCSL1SF2 391133
TECHNICAL DATA		
Power supply	Steam & Electric	Steam & Electric
Installation	FS on floor	FS on floor
Configuration	Free Standing	Free Standing
Capacity - lt.	150	190
External dimensions - mm		
width	800	1200
depth	930	930
height	850	850
height adjustment	50	50
N° of wells	1	1
Usable well dimensions - mm		
width	530	740
depth	570	550
height	550	465
Number of baskets	1	2
Maximum Well Capacity -lt	150	190
Control Knob	Commutator; Lifting basket timer	Commutator
Power - kW		
installed-electric	0.3	0.5
Net weight - kg.	160	220
Supply voltage	230 V, 1N, 50	230 V, 1N, 50
ACCESSORIES		
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
4 WHEELS (2 WITH BRAKE)	206188	206188
FRONTAL KICKING STRIP 1200 MM		206178
FRONTAL KICKING STRIP 800 MM	206176	
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012
TROLLEY WITH LIFTING & REMOVABLE TANK	922403	922403
WATER COLUMN WITH SWIVEL ARM	206289	206289

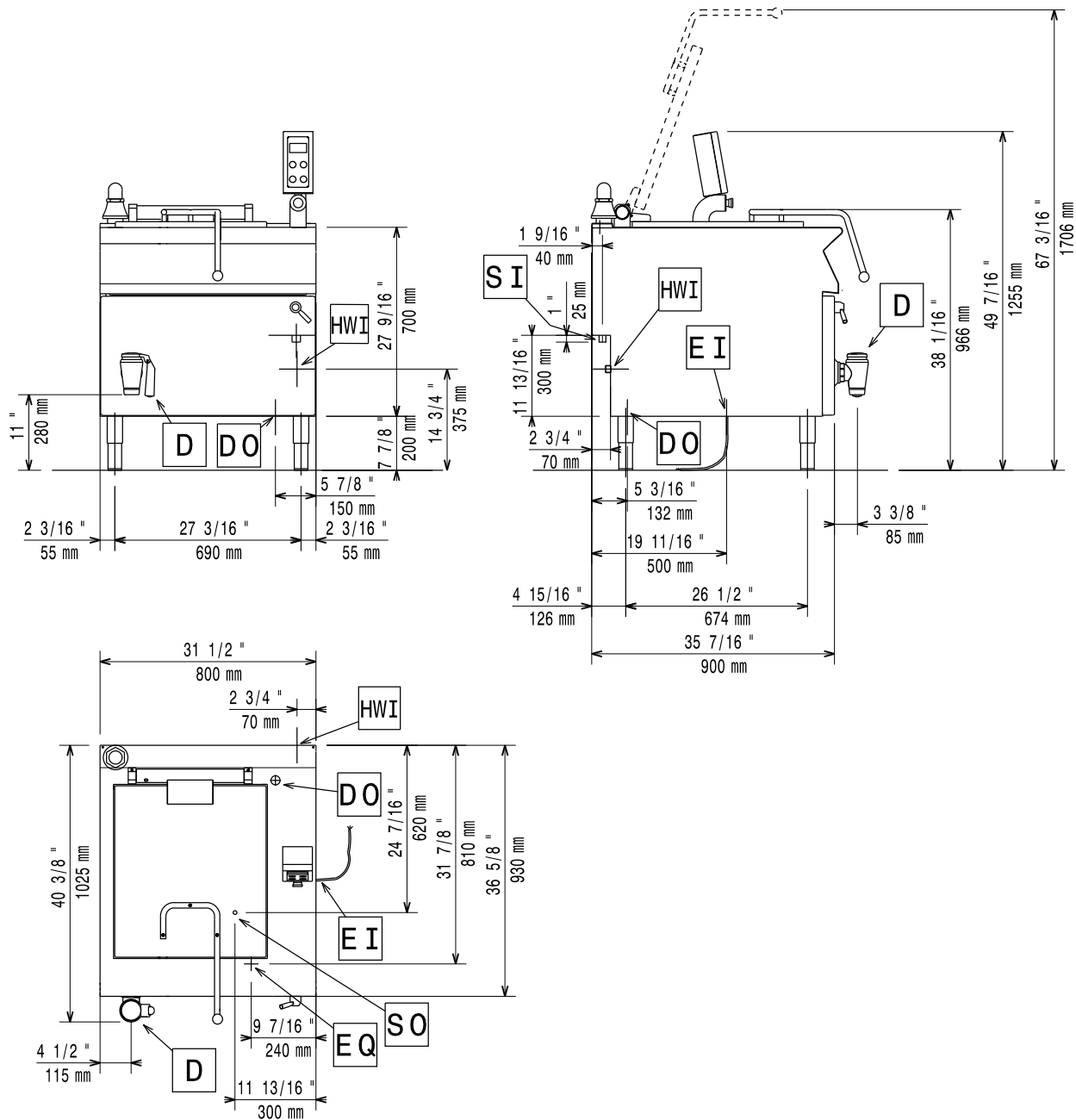
CIOE010

2012-07-26

Subject to change without notice

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

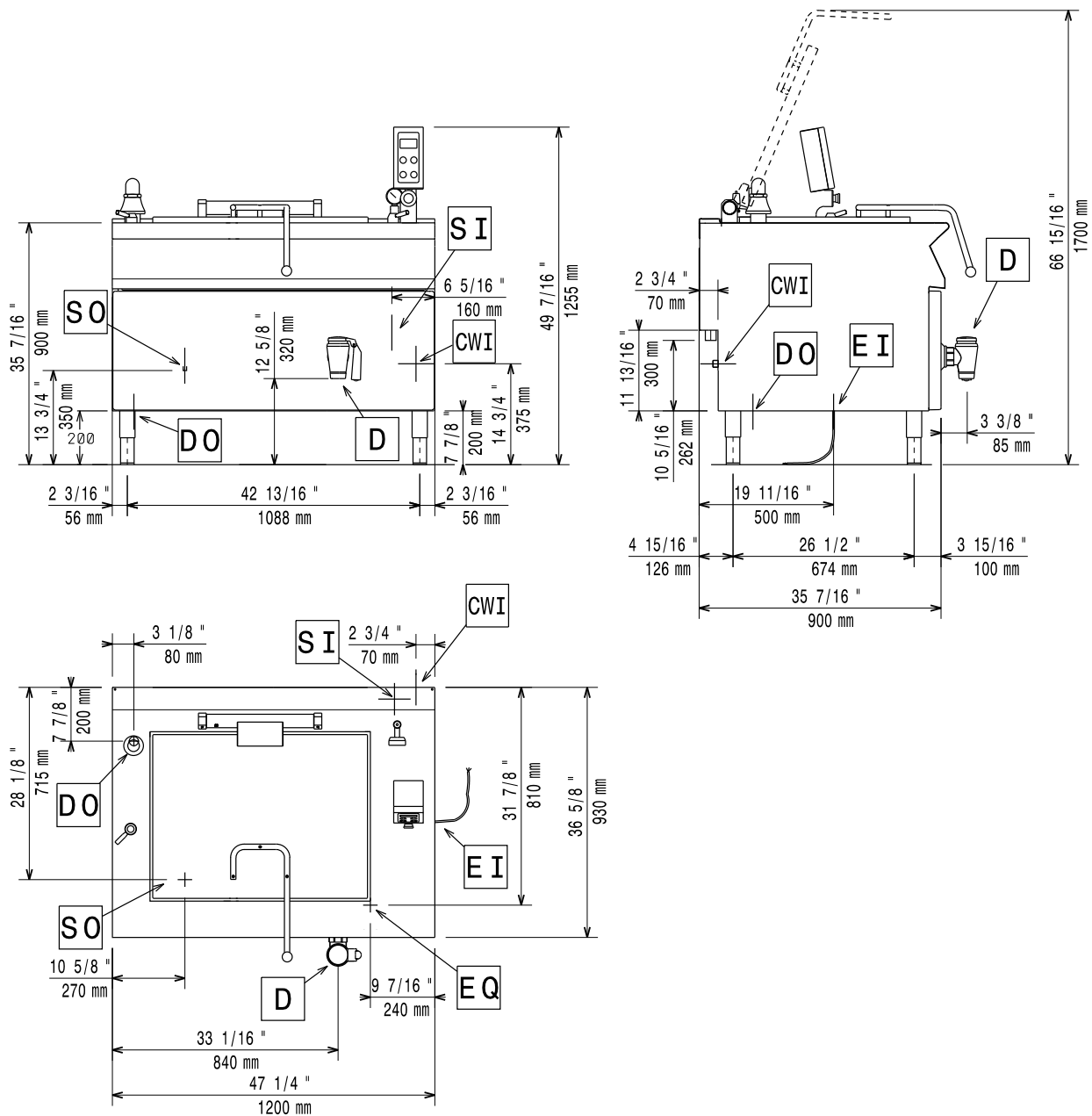
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