



# Electrolux

## Modular Cooking Range Line Pasta Cooker, gas, 10.5gal

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



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Modular Cooking Range Line  
 Pasta Cooker, gas, 10.5gal

**391201 (E9PCGD1MF2)** Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet & legs, 47,726 BTU

### Short Form Specification

**Item No.** \_\_\_\_\_  
 Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet & legs, 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.
- Thermocouple device for added safety.
- 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.
- 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

- Junction sealing kit PNC 206086
- Air-draft diverter, 4 23/32" diam. PNC 206126
- Matching ring for flue condenser, 4 23/32" diam. PNC 206127



APPROVAL: \_\_\_\_\_

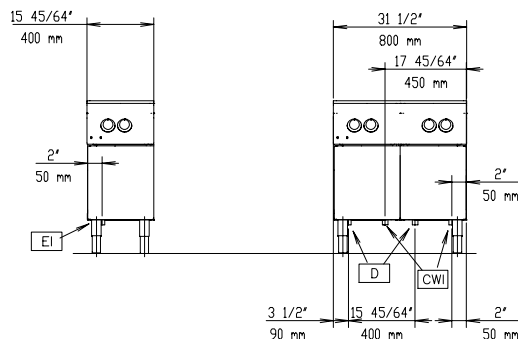
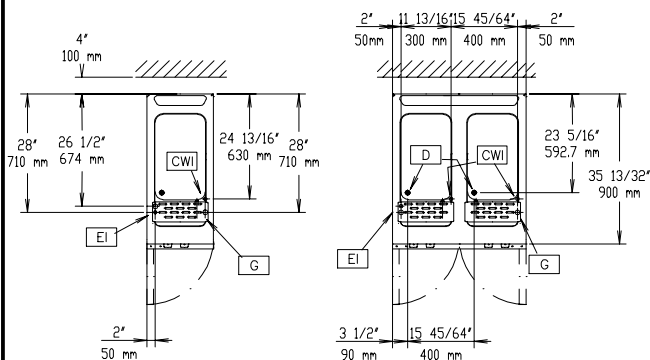
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Pasta Cooker, gas, 10.5gal



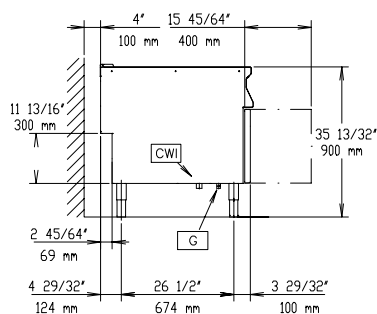
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- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 15 3/4" wide PNC 206147
- Frontal kicking strip for concrete installation 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 39 3/8" wide PNC 206150
- Frontal kicking strip for concrete installation, 47 1/4" wide PNC 206151
- Frontal kicking strip for concrete installation, 63" wide PNC 206152
- Frontal kicking strip, 15 3/4" wide PNC 206175
- Frontal kicking strip, 31 1/2" wide PNC 206176
- Frontal kicking strip, 39 3/8" wide PNC 206177
- Frontal kicking strip, 47 1/4" wide PNC 206178
- Frontal kicking strip, 63" wide PNC 206179
- Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker PNC 206190
- Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 PNC 206233
- Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 PNC 206237
- Support for 10.5 gallon (40 Lt) pasta cooker square baskets PNC 206238
- Chimney upstand, 16" (400mm) PNC 206303
- - NOT TRANSLATED - PNC 206308
- - NOT TRANSLATED - PNC 206309
- 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
- - NOT TRANSLATED - PNC 206353
- Base Support Assembly, 32" (800mm) wide, for feet/wheels PNC 206367
- Base Support Assembly, 48" (1200mm) wide, for feet/wheels PNC 206368
- Base Support Assembly, 64" (1600mm) wide, for feet/wheels PNC 206369
- Base Support Assembly, 80" (2000mm) wide, for feet/wheels PNC 206370
- Base support for feet or wheels (lateral) for pastacookers (900XP) PNC 206372
- Rear paneling - 600mm PNC 206373
- Rear paneling - 800mm PNC 206374
- Rear paneling - 1000mm PNC 206375
- Rear paneling - 1200mm PNC 206376
- - NOT TRANSLATED - PNC 206395
- CHIMNEY GRID NET, 400MM-700&900LINE PNC 206400
- - NOT TRANSLATED - PNC 206431
- 2 square baskets, left and right, for 10.5 gallon pasta cooker. 6 baskets can be fitted in 900 pasta cooker. To be used with support PNC 206238 PNC 206433
- 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
- Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker PNC 927210
- Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker PNC 927211
- Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219) PNC 927212
- Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644) PNC 927213
- Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker PNC 927216
- Support for 10.5 gallon (40 Lt) pasta cooker round basket PNC 927219
- Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used PNC 960644

**Front**

**Top**


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

**Side**

**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:**

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):**

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 ft<sup>3</sup> (0.53 m<sup>3</sup>)

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.