



# Electrolux

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



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

**391203 (E9PCED1MF2)** Pasta Cooker, electric, Single 10.5 gallon (40L) 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

### Short Form Specification

**Item No.** \_\_\_\_\_

Pasta Cooker, electric, Single 10.5 gallon (40L) 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

### Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infared heating system positioned beneath the base of 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.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- All major compartments located in front of unit for ease of maintenance.
- 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.



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

**Electrolux Professional, Inc.**

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

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Modular Cooking Range Line  
Pasta Cooker, electric, 10.5gal



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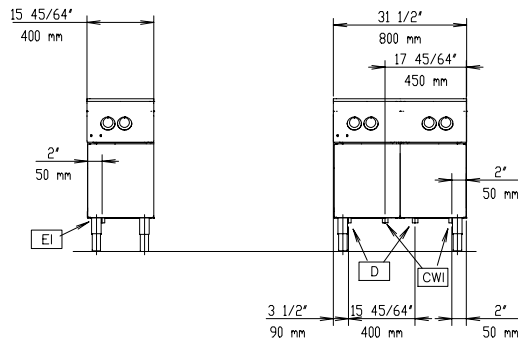
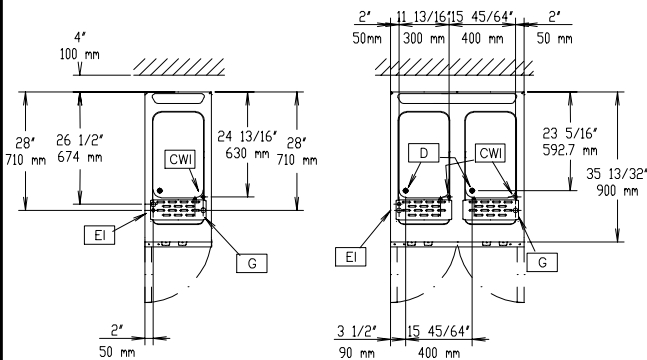
### Included Accessories

- 1 of Door for open base cupboard PNC 206350

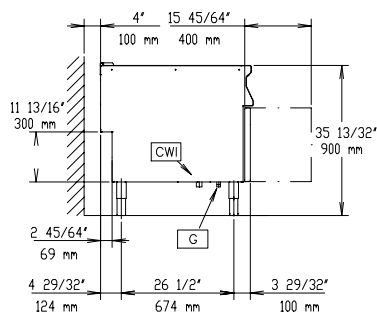
### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- 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 ☐
- 2 side kicking strips PNC 206180 ☐
- 2 panels for service duct for single installation PNC 206181 ☐
- Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker PNC 206190 ☐
- 2 panels for service duct for back to back installation PNC 206202 ☐
- 4 feet for concrete installation PNC 206210 ☐
- 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 ☐
- 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
- EI** = Electrical connection
- EQ** = Equipotential screw
- WI** = Water inlet

**Side**

**Electric**
**Supply voltage:**

391203 (E9PCED1MF2) 208 V/3 ph/50/60 Hz

**Electrical power, max:**

10 kW

**Total Watts:**

10 kW

**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 (MAX):** 10.57 gal (40 litres) MAX
- 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.