



# Modular Cooking Range Line Automatic Electric Pasta Cooker, 1 Well, 5.3 Gallons (24,5Lt)

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



Modular Cooking Range Line  
Automatic Electric Pasta Cooker, 1 Well, 5.3 Gallons (24,5Lt)



371174 (E7PCEDIKF1)

5.3 GAL ELECTRIC  
AUTOMATIC  
PROGRAMMABLE PASTA  
COOKER WITH 1 WELL, 2  
BASKETS AND RAPID  
SYSTEM

## Short Form Specification

### Item No. \_\_\_\_\_

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316 AISI stainless steel to protect against corrosion. Control panel with energy regulator to regulate working conditions. Height adjustable feet in stainless steel. Exterior panels in stainless steel with scotch brite finish. One piece pressed work top in 1.5mm thick stainless steel. Right angled side edges to allow flush fitting junction between units.

## Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system: two stainless steel basket supports, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (home-made fresh pasta) to full power (regular pasta).
- All major compartments located in front of unit for ease of maintenance.
- 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.
- One piece pressed 0.06" (1.5mm) work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX4 water resistance certification.



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



**Included Accessories**

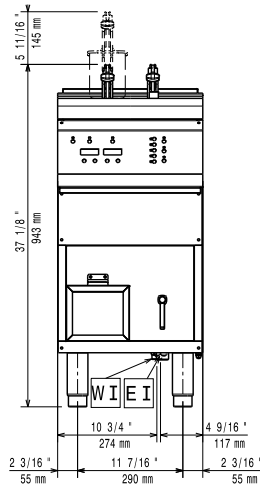
- 1 of Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 PNC 206312

**Optional Accessories**

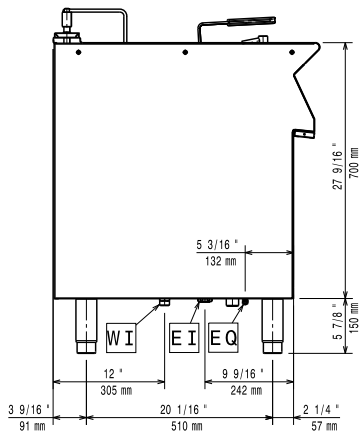
- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels. Suitable for pasta cookers, open bases and convection oven base PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip, 15 3/4" wide PNC 206175
- Frontal kicking 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
- 4 feet for concrete installation PNC 206210
- Chimney upstand, 16" (400mm) PNC 206303
- Right and left side handrails PNC 206307
- - NOT TRANSLATED - PNC 206308
- Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 PNC 206312
- Pair of double portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362 PNC 206314
- Support for baskets to be used with baskets for built-in lifting system in automatic programmable 5.3 gallon (20 Lt) pasta cooker PNC 206362
- Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135. PNC 206366
- Base support assembly 32" (800 mm) for wheels for pasta cookers. To be used with PNC 206135. 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
- Rear paneling - 600mm PNC 206373
- Rear paneling - 800mm PNC 206374
- Rear paneling - 1000mm PNC 206375
- Rear paneling - 1200mm PNC 206376
- 2 side covering panels for free standing appliances PNC 216000
- FRONTAL HANDRAIL 400 MM PNC 216046
- FRONTAL HANDRAIL 800 MM PNC 216047
- FRONTAL HANDRAIL 1200 MM PNC 216049
- FRONTAL HANDRAIL 1600 MM PNC 216050

- Large handrail - portioning shelf, W=15 3/4 PNC 216185
- Large handrail - portioning shelf, W=31 1/2" PNC 216186
- Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921020
- Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022 PNC 921021
- Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921022
- Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921610
- Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker PNC 921611

Front

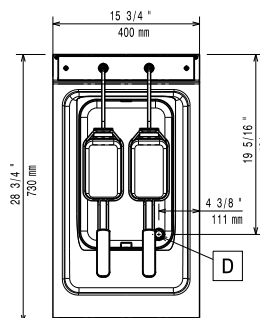


Side



- D = Drain
- EI = Electrical connection
- EQ = Equipotential screw
- WI = Water inlet

Top



### Electric

#### Supply voltage:

371174 (E7PCED1KF1) 208 V/3 ph/60 Hz

#### Rated amps:

23 A

#### Electrical power, max:

8.6 kW

#### Total Watts:

8.6 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): 9 13/16" (250 mm)

#### Usable well dimensions

(depth): 15 3/4" (400 mm)

#### Usable well dimensions

(height): 11 13/16" (300 mm)

**External dimensions, Width:** 15 3/4" (400 mm)

**External dimensions, Depth:** 28 3/4" (730 mm)

**External dimensions, Height:** 33 7/16" (850 mm)

**Net weight:** 121 lbs (55 kg)

**Shipping width:** 18 7/8" (480 mm)

**Shipping depth:** 32 1/4" (820 mm)

**Shipping height:** 44 1/16" (1120 mm)

**Shipping weight:** 157 lbs (71 kg)

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.