



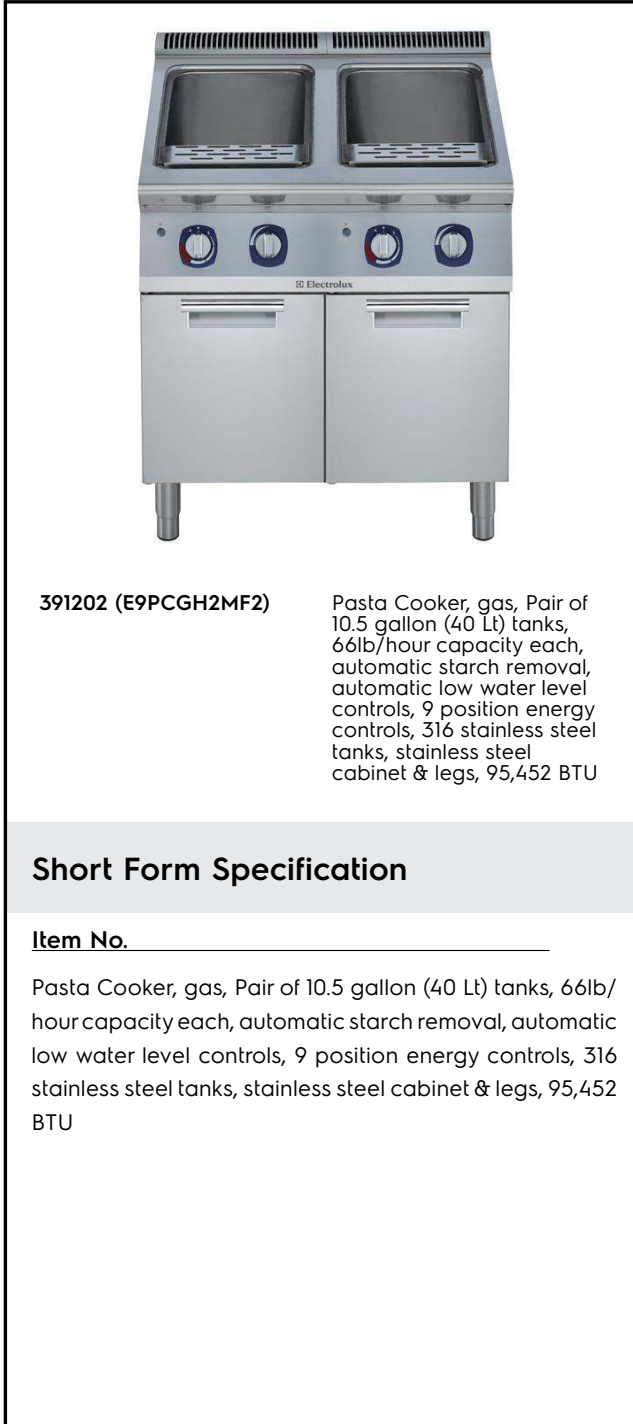
Electrolux

Modular Cooking Range Line Pasta Cooker, gas, 2 well, 10.5gal

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



Electrolux



391202 (E9PCGH2MF2)

Pasta Cooker, gas, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tanks, stainless steel cabinet & legs, 95,452 BTU

Short Form Specification

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Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 32 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.
- 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).
- 10.5gal (40lt) water basins.

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

- 2 of Door for open base cupboard PNC 206350

Optional Accessories

- Junction sealing kit PNC 206086
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- Air-draft diverter, 5 29/32" diam. PNC 206132
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- Matching ring for flue condenser, 5 29/32" diam. PNC 206133
-



APPROVAL: _____

Electrolux Professional, Inc.

www.electroluxusa.com/professional

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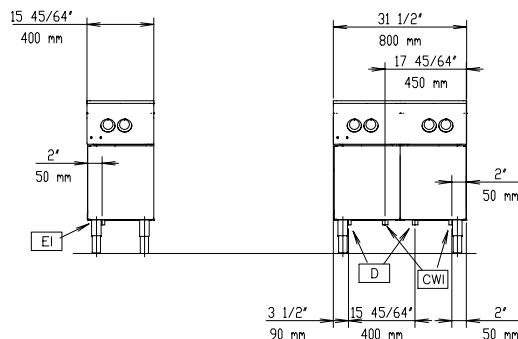
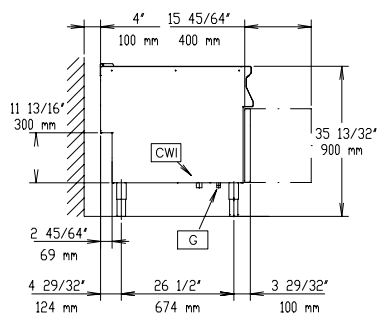
Modular Cooking Range Line
Pasta Cooker, gas, 2 well, 10.5gal



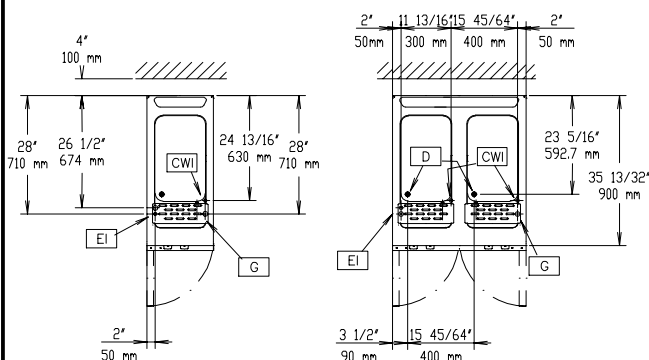
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- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 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, 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
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800mm PNC 206304
- - 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, 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 - 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
- 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 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=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

Side


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

Top


Electric

Supply voltage: 208/120 V/1 ph/60 Hz
 Convertible to: 120V/1Ph/60Hz

Rated amps: 0.3A (0.6A/120V)
Total Watts: 0.05 kW

Gas

Gas Power: 106000 Btu/hr (31 kW)
Gas Type Option: LPG; Natural Gas (**special order**)
Gas Inlet: 3/4"
Natural gas - Pressure: 4" w.c. (10 mbar)
LPG Gas Pressure: 10" w.c. (25 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): 300 mm
Usable well dimensions (height): 260 mm
Usable well dimensions (depth): 520 mm
Well Capacity (MAX): 40 lt MAX
Net weight: 115 kg
Shipping weight: 140 kg
Shipping height: 1120 mm
Shipping width: 1020 mm
Shipping depth: 860 mm
Shipping volume: 0.98 m³

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.