

Modular Cooking Range Line Pasta Cooker, gas, 10.5gal

ITEM #		
MODEL #		
NAME #		
SIS #		



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 & leas, 47,726 BTU

Short Form Specification

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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





APPROVAL:

Main Features

AIA#

- 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.
Matching ring for flue condenser, 4
PNC 206126 □
PNC 206127 □

23/32" diam.



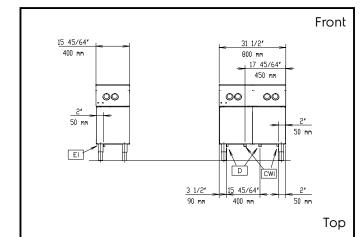
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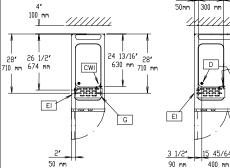
•	Kit 4 wheels - 2 swivelling with brake - it is	PNC 206135 🗆	• FRONTAL HANDRAIL 400 MM	PNC 216046 🗖
	mandatory to install base support and		 FRONTAL HANDRAIL 800 MM 	PNC 216047 🗆
	wheels	DVIC 00 (17 (D	 FRONTAL HANDRAIL 1200 MM 	PNC 216049 🗖
	Flanged feet kit	PNC 206136 🗅	 FRONTAL HANDRAIL 1600 MM 	PNC 216050 🗆
•	 Frontal kicking strip for concrete installation, 15 3/4" wide 	PNC 206147 □	 2 side covering panels for free standing appliances 	PNC 216134 🗆
•	 Frontal kicking strip for concrete installation 800 mm 	PNC 206148 □	Large handrail - portioning shelf, W=15 3/4	4 PNC 216185 🗆
•	 Frontal kicking strip for concrete installation, 39 3/8" wide 	PNC 206150 🗖	• Large handrail - portioning shelf, W=31 1/2	
•	 Frontal kicking strip for concrete installation, 47 1/4" wide 	PNC 206151 🗖	Set of three baskets (11" x 6") for 10.5 gallor (40 Lt) pasta cooker Pair of baskets (11" x 0") for 10.5 gallor (40).	
•	 Frontal kicking strip for concrete installation, 63" wide 	PNC 206152 🗖	Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker	
	Frontal kicking strip, 15 3/4" wide	PNC 206175 🗆	Set of three portion baskets for 10.5 gallon	PNC 92/212 🗖
	Frontal kicking strip, 31 1/2" wide	PNC 206176 □	(40 Lt) pasta cooker - round (requires support for baskets PNC 927219)	
	Frontal kicking strip, 39 3/8" wide	PNC 206177 🗖	• • • • • • • • • • • • • • • • • • • •	DNC 027217 D
	Frontal kicking strip, 47 1/4" wide	PNC 206177	• Set of six single-portion baskets for 10.5	PNC 927213 🗖
			gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or	
	Frontal kicking strip, 63" wide	PNC 206179 🗆	960644)	
•	 Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker 	PNC 206190 □	 Basket (11" x 18") for 10.5 gallon (40 Lt) 	PNC 927216 🗖
•	Set of three ergonomic baskets for 10.5	PNC 206233 🗆	pasta cooker	B) 10 007010 D
	gallon (40 Lt) pasta cooker. To be used with support PNC 206238		Support for 10.5 gallon (40 Lt) pasta cooker round basket	PNC 927219 🗖
•	 Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 	PNC 206237 □	 Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used 	PNC 960644 □
•	 Support for 10.5 gallon (40 Lt) pasta cooker square baskets 	PNC 206238 □		
•	Chimney upstand, 16" (400mm)	PNC 206303 ☐		
•	- NOTTRANSLATED -	PNC 206308 □		
•	- NOTTRANSLATED -	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 □		
•	- NOTTRANSLATED -	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) fo pastacookers (900XP)	rPNC 206372 🗖		
•	Rear paneling - 600mm	PNC 206373 🗖		
	Rear paneling - 800mm	PNC 206374 🗆		
	Rear paneling - 1000mm	PNC 206375 □		
	Rear paneling - 1200mm	PNC 206376 🖵		
	- NOTTRANSLATED -	PNC 206395 🗆		
	CHIMNEY GRID NET,	PNC 206400		
	400MM-700&900LINE			
	- NOTTRANSLATED -	PNC 206431 🗖		
•	2 square baskets, left and right, for 10.5	PNC 206433		
	gallon pasta cooker. 6 baskets can be fitted in 900 pasta cooker. To be used with support PNC 206238	1		
	Side handrail-right/left hand	PNC 216044 🗆		

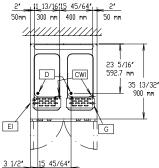
• Side handrail-right/left hand PNC 216044 □



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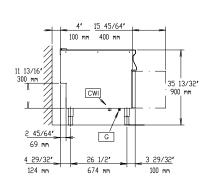
Side

D = Drain

WI = Water inlet

EI = Electrical connection
EQ = Equipotential screw

G = Gas connection



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":

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) 35 7/16" (900 mm) External dimensions, Depth: 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 ft³ (0.53 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.