

## Modular Cooking Range Line EVO900 Electric Automatic Pasta Cooker 150 litres

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

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

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

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

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


**392128 (Z9PCEH1RF0)**

 150-lt electric automatic pasta  
cooker, direct gas, with 1x15  
kg basket

### Short Form Specification

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

Constant water level refill and water topping up. The 150 liter tank is pressed in 316-L type stainless steel and features only rounded corners. Adjustable stainless steel feet, 50 mm in height. Body and base of unit entirely in stainless steel. Heavy duty stainless steel internal frame. Insulated lid and counter-balancing springs to simplify use.

### Main Features

- High productivity and quality thanks to the high thermal efficiency and automatic cooking time control.
- Water basin fitted with overflow pipe to eliminate foam.
- Large drainage tap is provided on which baskets can be placed for draining purposes.
- 150 liters water basin in 316-L AISI Stainless Steel.
- Constant water level refill.
- Automatic water topping.
- Automatic ignition when water reaches minimum level and probe with electrovalve to protect from overheating in case of water absence.
- Digital timer guarantees precise settings of cooking parameters.
- Simple and functional control panel.
- The special design of the control knob system guarantees against water infiltration.
- Elevating basket is automatically tilted at the end of the cooking cycle.
- Heavy duty internal frame in Stainless steel and external panelling with satin finish.
- IPX5 water protection.
- Heating via armoured stainless steel elements.

### Optional Accessories

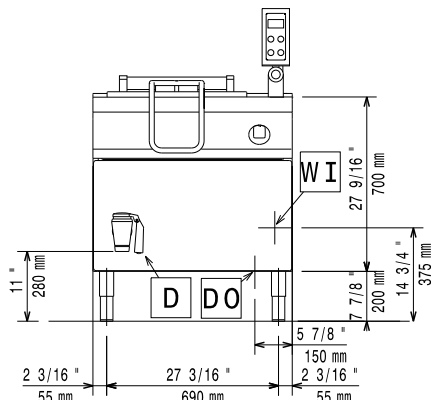
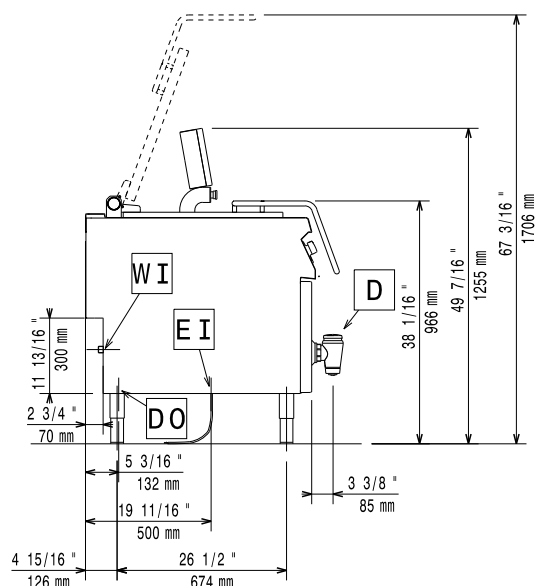
- |                                                            |            |                          |
|------------------------------------------------------------|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 800 mm  | PNC 206148 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000 mm | PNC 206150 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200 mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600 mm | PNC 206152 | <input type="checkbox"/> |
| • Frontal kicking strip, 800 mm                            | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000 mm                           | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200 mm                           | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600 mm                           | PNC 206179 | <input type="checkbox"/> |
| • Pair of side kicking strips                              | PNC 206180 | <input type="checkbox"/> |
| • 2 side covering panels, height 700 mm, depth 900 mm      | PNC 206335 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1200mm (EVO700/EVO900) | PNC 206368 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1600mm (EVO700/900)    | PNC 206369 | <input type="checkbox"/> |
| • Base support for feet or wheels - 2000mm (EVO700/900)    | PNC 206370 | <input type="checkbox"/> |
| • Rear paneling - 1000mm (EVO700/900)                      | PNC 206375 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (EVO700/900)                      | PNC 206376 | <input type="checkbox"/> |
| • Trolley with lifting and removable tank                  | PNC 922403 | <input type="checkbox"/> |

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

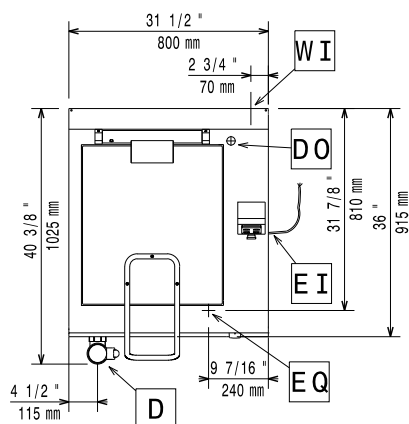
# Modular Cooking Range Line

## EVO900 Electric Automatic

### Pasta Cooker 150 litres

**Front**

**Side**


**D** = Drain  
**EI** = Electrical inlet (power)  
**EQ** = Equipotential screw  
**WI** = Water inlet

**Top**


### Electric

**Supply voltage:** 400 V/3N ph/50 Hz

**Predisposed for:**

**Electrical power, max:** 15 kW

**Total Watts:** 15 kW

### Water:

**Total hardness:** 5-50 ppm

**Drain "D":** 2"

**Incoming Cold/hot Water line size:** 3/4"

*Electrolux Professional 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:

**Number of wells:** 1  
**Usable well dimensions (width):** 530 mm  
**Usable well dimensions (height):** 550 mm  
**Usable well dimensions (depth):** 570 mm  
**Well Capacity (MAX):** 150 lt MAX  
**Net weight:** 165 kg  
**Shipping weight:** 157 kg  
**Shipping height:** 1500 mm  
**Shipping width:** 900 mm  
**Shipping depth:** 1100 mm  
**Shipping volume:** 1.49 m<sup>3</sup>

### Certification group:

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.