Electrolux **EM Series**

Gas Pasta Cooker 6.5 gal.

ITEM #	
MODEL #	
PROJECT NAME #	
SIS #	



Short Form Specification

Item No.

Unit to be Electrolux Gas Pasta Cooker with single high efficiency 42,500 BTU (12.5 kW) burner and single well with maximum capacity of 6.5 gal. (24.5 I). Suitable for natural gas or propane gas. Control panel with gas cock and water tap. Door to protect gas and water connections and to provide access to gas ignition and water drain valve. The tank is pressed in AISI 316 stainless steel to protect against corrosion. Worktop in AISI 304 stainless steel. Front and side panels in stainless steel with Scotch Brite finish. Special heavy duty chrome plated knobs for durability and easy cleaning. The configuration of bezels and knobs provides high level of protection against water infiltrations. Rightangled side edges to allow flush fitting joints between units. Supplied with 6" (150mm) height adjustable legs

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Main Features

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- Single high efficiency gas 42,500 BTU (12.5 kW) burner.
- · Burner with optimized combustion and protected pilot light.
- Flame failure device to protect against accidental extinguishing of the flame.
- Insulated cooktop to conserve energy.
- Easy-to-use control panel with gas cock and water tap.
- Door to protect gas and water connections and to provide access to gas ignition and water drain valve.
- All major components can be accessed from the front for ease of maintenance.
- In addition to cooking pasta, the appliance may be used for noodles of every kind, rice, dumplings, vegetables and soups for large or small servings
- Water basin in AISI 316 stainless steel has a maximum capacity of 6.5 gal. (24.5 I) and is seamlessly welded into the top of the appliance.
- Worktop in AISI 304 stainless steel.
- Front and side panels in stainless steel with Scotch Brite finish.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Right-angled side edges to allow flush fitting between units.
- Provided with kit for side-by-side connection between units for minimizing gaps and possible dirt traps.
- Supplied with 6" (150mm) height adjustable legs.
- Included accessories: propane converter kit, pressure regulator . and main shut off valve.

Optional Accessories

- Support rack for 4 -single portion baskets for PNC 921606 automatic lifting pasta cookers
- 2 baskets (6 11/16" x 8 11/16") for 5.3 gallon PNC 921610 pasta cookers
- 4 baskets (4.1" x 6.3") for pasta cooker PNC 921618

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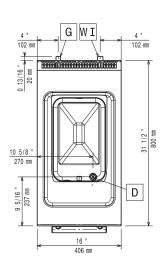


Approval:

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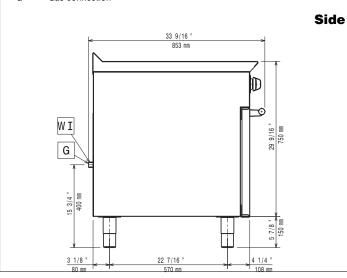
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911 L2 2 9/16 ¹ 65 mm 276 mm 29/16 ¹ 2 9/16 ¹ 65 mm 276 mm 65 mm



CWI = Cold Water inlet

- **D** = Drain
- **DO** = Overflow drain pipe
- **G** = Gas connection



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Gas

Front

Тор

Gas power:	42500 Btu/hr (12.5 kW)	
Gas inlet:	3/4" NPT	
Natural gas pressure:	3'' w.c. (7 mbar)	
LPG gas pressure:	7" w.c. (18 mbar)	
Water		
Drain "D":	1" connection	
Incoming cold 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 inforamtion.		

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)
Well capacity:	6.47 gal (24.5 litres) MAX
Net weight:	84 lbs (38 kg)
Shipping width:	18 11/16" (474 mm)
Shipping depth:	36 1/8" (918 kg)
Shipping height:	45 7/16" (1154 mm)
Shipping weight:	99 lbs (45 kg)
Shipping volume:	17.73 ft ³ (0.5 m ³)

* The rear and side clearances shown on the diagram indicate the minimum distances recommended from the appliance to combustible surfaces.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.