



PASTA COOKER, 40L

Model: L9PCED1MF0

Article no: 391126V440360

Power supply: 440V 3Ph ~60Hz

The L900 pasta cooker guarantees the highest performance, reliability, energy saving, safety standards, and ergonomic operation. As well as pasta, the appliance can cook noodles, rice, dumplings, and vegetables.

The model has an infrared heating system positioned beneath the base of the well. The well is seamlessly welded to the appliance's top and is made of stainless steel 316-L.

Water quality improves over time as starch is automatically removed during cooking. Overheating is avoided by the automatic shut-off when the water level drops below the preset amount. Continuous water filling is regulated through a manual water tap, and there is a large drain with a manual ball valve for fast emptying of the well. The model has an integrated drip tray where baskets can be placed for draining purposes.

With an easy-to-use control panel and EnergyControl, this pasta cooker allows fine power adjustment to control boiling levels and optimize energy consumption.

MAIN FEATURES

- Overheating protection with the automatic shut-off
- Seamlessly welded well of 40 L
- · Automatic removal of starch
- · Integrated drip tray

L9PCED1MF0, 391126V440360 18-01-24 (17:32)

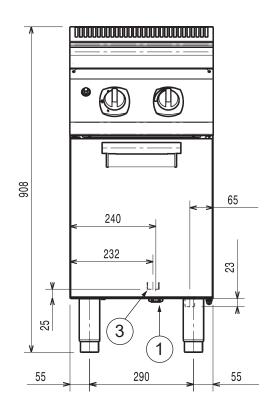
Model Number Specific	L9PCED1MF0
Voltage (V)	440
Phase	3
Frequency (Hz)	60
Loading (kW)	10
IP Class	X5
Capacity (L)	40
Width, net (mm)	400
Depth, net (mm)	930
Height, net (mm)	850
Weight, net (kg)	44
Weight, gross (kg)	57
Volume, net (m3)	0,32
Volume, gross (m3)	0,41
Connection Cable, length (m)	0
Plug type	None
Certifications	CE
Cold water inlet, diameter (")	3/4
Drain pipe, diameter (mm)	1
Installation, type	Floor model
Marine feet	Yes
Noise level <(dB)	70
Well dimension (mm)	300x520
Well height (mm)	260
Wells, qty (pcs)	1

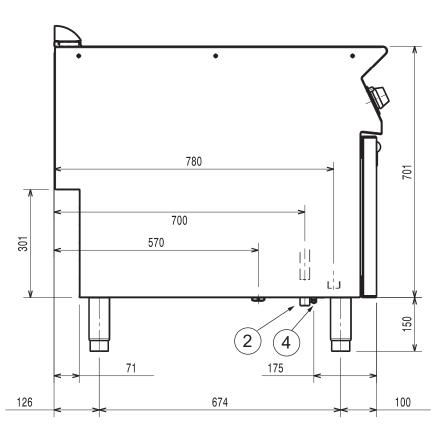
INCLUDED IN DELIVERY

One door for the open base cupboard.

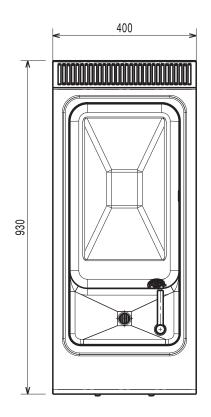


FRONT SIDE





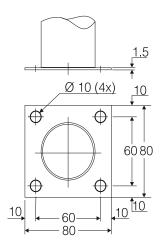




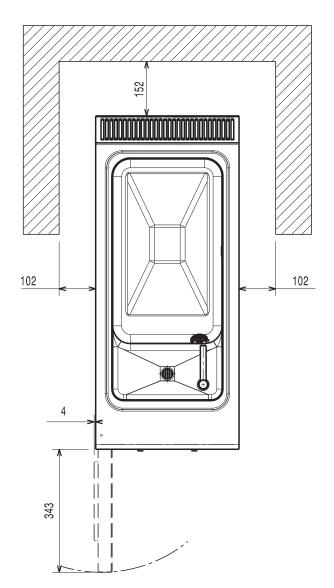
- 1. Electrical connection
- 2. Water inlet 3/4"
- 3. Drain 1"
- 4. Equipotential screw



DETAIL MARINE FEET



POSITIONING OF APPLIANCE



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.

