

## Modular Cooking Snack Line Freestanding Electric Pasta Cooker, 1 Well 24 litres

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

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

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

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

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



285758 (SCPE350)

 24-lt electric pasta cooker with  
1 well

### Short Form Specification

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

Constructed completely in 304 AISI stainless steel. Rounded edges, rear splashback and height adjustable feet. Stainless steel pressed well, 1,5mm in thickness, for use with 2/3GN baskets. Overflow and water drain by means of a tap with valve. Well filling by means of a tap. Heating via incoloy armoured steel elements placed under the well. Thermostatic temperature control. High limit safety thermostat. Supplied with n.1 false bottom to support the baskets (not included).

### Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 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.
- 24.5 liters water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- **ESD** available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- **Automatic lifting system** (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

### Construction

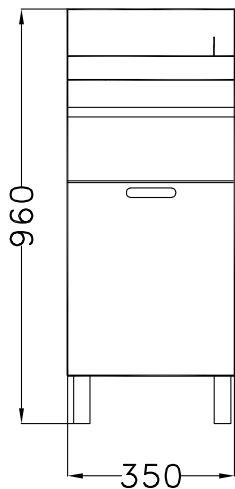
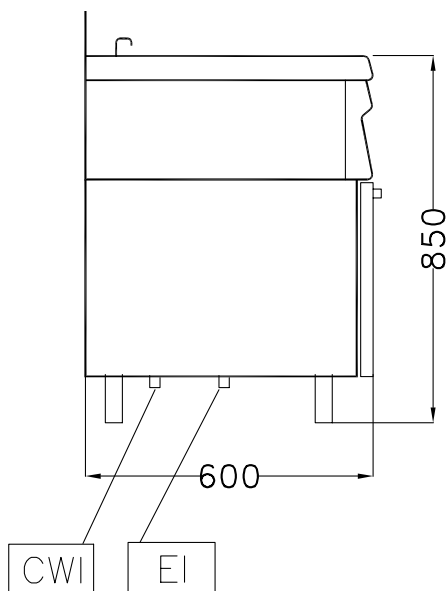
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### Optional Accessories

- |                                     |                          |
|-------------------------------------|--------------------------|
| • 2/3 GN basket for pasta cooker    | PNC 285796               |
|                                     | <input type="checkbox"/> |
| • Gully with joining panel          | PNC 285798               |
|                                     | <input type="checkbox"/> |
| • 2 1/3 GN baskets for pasta cooker | PNC 285804               |
|                                     | <input type="checkbox"/> |
| • 4 1/6 GN baskets for pasta cooker | PNC 285805               |
|                                     | <input type="checkbox"/> |

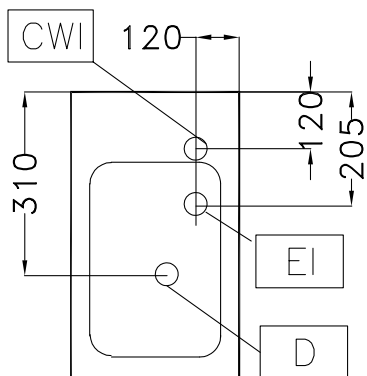
APPROVAL: \_\_\_\_\_

# Modular Cooking Snack Line Freestanding Electric Pasta Cooker, 1 Well 24 litres

**Front**

**Side**


**EI** = Electrical inlet (power)

**EQ** = Equipotential screw

**Top**


## Electric

Supply voltage:

285758 (SCPE350) 400 V/3N ph/50/60 Hz

Electrical power max.:

5 kW

Total Watts:

5 kW

## Water:

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:

Net weight: 33 kg

Shipping weight: 41 kg

Shipping height: 1100 mm

Shipping width: 400 mm

Shipping depth: 700 mm

Shipping volume: 0.31 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.