

Electrolux

Modular Cooking Range Line S90 Gas Pasta Cooker, 10.5 gal, Island, 1 Side

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line S90 Gas Pasta Cooker, 10.5 gal, Island, 1 Side

584139 S90 GAS PASTA COOKER, 10.5 GAL WELL,
ISLAND, 1 SIDE OPERATION.

Short Form Specification

Item No. _____

Unit to be Electrolux S90 Gas Pasta Cooker, 10.5 gal (40 liters) well. Unit to have high efficiency 49,000 BTU (14.3kW) burners. Unit to be installed in central island type installations with operation from one side. The unit shall feature constant water level refill and starch removal during cooking process. The 10.5 gallon tank is pressed in 316 type Stainless steel and features only rounded corners. Body and base of unit entirely in 304 type Stainless steel. Unit shall have heavy duty 304 type Stainless steel internal frame. "Lasertec" connection system permits units to be connected to each other creating a seamless work top.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

Main features

- Unit for island type installation with operations by chef from one side.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings, vegetables and soups for large or small servings.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Water temperature controlled by an energy controller.
- Drainage surface is provided on which baskets can be placed for draining purposes.
- 10.5 gal (40 liters) water basin.
- 9-position energy regulator.
- 3-position water fill regulator.
- Constant water level refill.
- Automatic starch removal function during cooking: improved water quality over time.
- Automatic low-water level shut-off: no accidental over-heating.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition with thermocouple for added safety.
- Heavy duty internal frame 304 type Stainless steel.
- "Lasertec connection system" creates seamless work top when units are connected to each other.
- Unit delivered with four 7-7/8" (200 mm) legs as standard (all round Stainless steel kick plates as option).

Optional Accessories

- Left side Stainless steel 0.118" (3 mm) panel.
- Right side Stainless steel 0.118" (3 mm) panel.
- 5" (130 mm) Portioning Shelf.
- 7.8" (200 mm) Portioning Shelf.
- All round Stainless steel kick plates.
- Round baskets for pasta cookers.
- Bottom plate for round basket support.
- Basket (11" x 18") for pasta cookers.
- Basket (11" x 9") for pasta cookers.
- Basket (11" x 6") for pasta cookers.
- Closing cover for pasta cookers.



Approval: _____

Electrolux Professional, Inc.

www.electroluxusa.com/professional

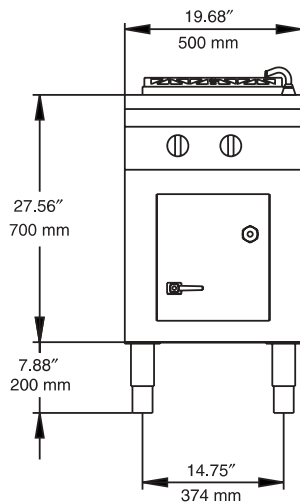
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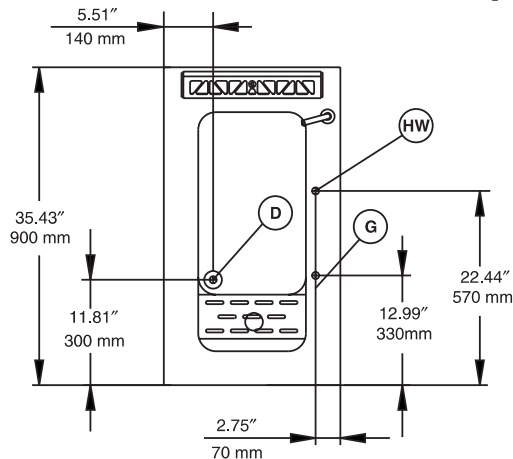
Electrolux

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S90 Gas Pasta Cooker, 10.5 gal, Island, 1 Side

Front View

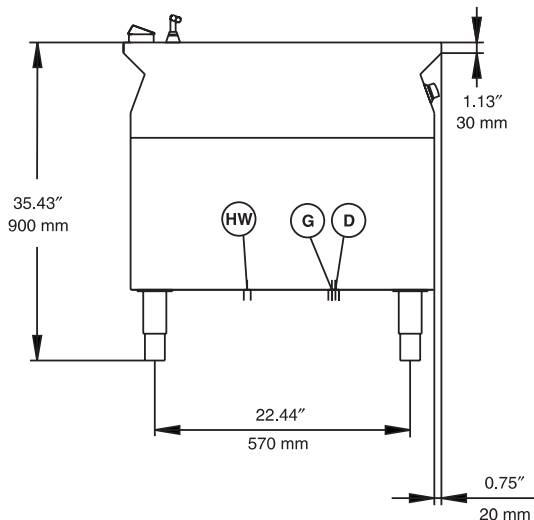


Top View



G = Gas connection
D = Water drain
HW = Hot Water Inlet

Side View



Gas

Gas Power:	49,000 Btu/hr (14.3 kW)
Gas Type Option:	Butane, Natural Gas, Propane (must be specified when ordered)
Natural Gas Pressure:	7" w.c. (17.7 mbar)
LPG Gas Pressure:	11" w.c. (27.7 mbar)
Gas Inlet:	3/4" NPT

Water

Hot Water Inlet:	1/2"
Total hardness:	5-50 ppm
Water Drain:	1"

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 (height):	10-1/4" (260 mm)
Usable well dimensions (depth):	20-1/4" (515 mm)
Well capacity:	10.5 gal (40 liters) MIN
Thermostat Range:	122 °F (50 °C) MIN 212 °F (100 °C) MIN
Net weight:	220 lb (100 kg)
Shipping weight:	265 lb (120 kg)
Shipping width:	27-9/16" (700 mm)
Shipping height:	43-5/16" (1100 mm)
Shipping depth:	43-5/16" (1100 mm)
Shipping volume:	30.01 cu.ft (0.85 m ³)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6" (150 mm) should be maintained or some form of heat insulation fitted.