

EMPower Gas Pasta Cooker 6.5 gal.

ITEM #	_____
MODEL #	_____
NAME #	_____
SIS #	_____
AIA #	_____



169213 (E80OBSBAMC)

EM Series Restaurant Range gas Pasta Cooker 42,500 BTU, 6.5 gallon (25 lt) capacity with 6" adjustable, removable legs - AUS

Short Form Specification

Item No. _____

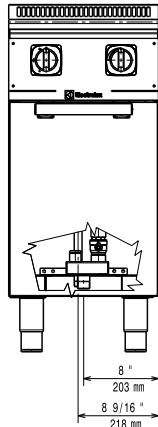
Unit to be Electrolux Gas Pasta Cooker with single high efficiency 12.5 kW burner and single well with maximum capacity of 24.5 l. Suitable for natural gas or propane gas. Control panel with gas cock and water tap. Door to protect gas and water connections and to provide access to gas ignition and water 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. Right-angled side edges to allow flush fitting joints between units. Supplied with 150mm height adjustable legs.

APPROVAL: _____

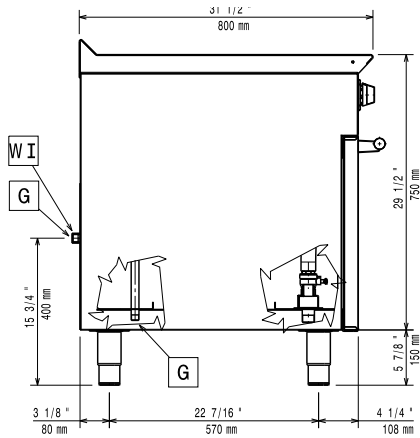
Optional Accessories

- Kit connecting Bases - 2 Plates and 2 wheels PNC 169041
- Backshelf for wall installation 16" Unit PNC 169097
- Portioning shelf 12" PNC 169173
- Portioning shelf 16" PNC 169174
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower PNC 921020
- 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower PNC 921021
- False bottom (230x350x60) for pasta cooker baskets - EVO700 PNC 921022
- Lid for pasta cookers PNC 921607
- 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower PNC 921610

Front

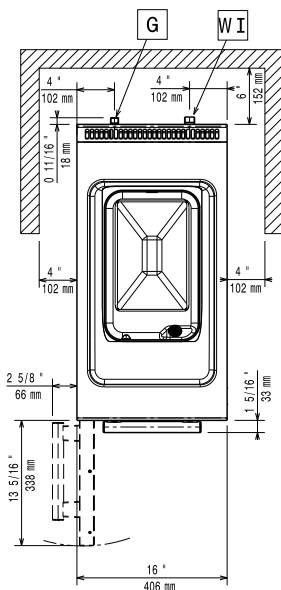


Side



- CWII = Cold Water inlet 1 (cleaning)
- D = Drain
- EQ = Equipotential screw
- G = Gas connection

Top



Gas**Gas Power:**

169213 (E80OBSBAMC) 42500 Btu/hr (12.5 kW)

Gas Inlet:

1/2"

Water:

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:**Net weight:** 84 lbs (38 kg)**Shipping width:** 18 1/4" (464 mm)**Shipping depth:** 36 1/8" (918 mm)**Shipping height:** 45 7/16" (1154 mm)**Shipping weight:** 99 lbs (45 kg)**Shipping volume:** 17.36 ft³ (0.49 m³)

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