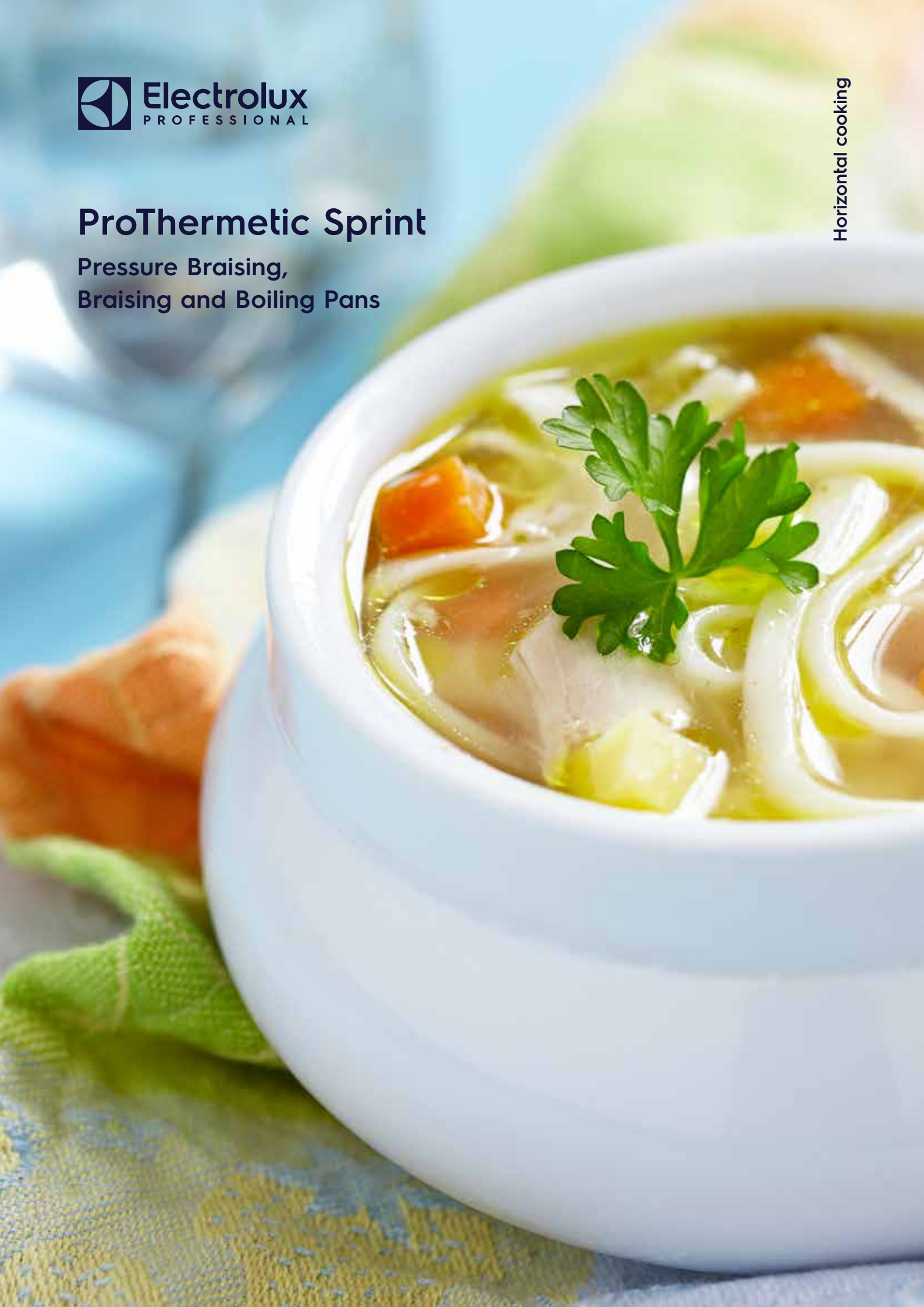# ProThermetic Sprint

Pressure Braising,
Braising and Boiling Pans

123°

therma*line*
ProThermetic Sprint

An exclusive range of tilting Pressure Braising, Braising and Boiling Pans in different sizes, including as standard various accessories, offering multiple benefits and features.

Overview

ProThermetic Sprint Braising Pans

Reliability and flexibility all in one. The therma*line* ProThermetic Sprint range offers the best solution for high productivity kitchens: central kitchens and airport catering, hospitals, school canteens, big hotels and restaurants.

Durable and Reliable

The ProThermetic Sprint braising pans and pressure braising pans deliver outstanding results **even in the toughest conditions.**

▸ Extremely robust, warp resistant and insensitive to thermal shocks, guaranteeing temperature stability with full loads of food, even with frozen products.

▸ Internal surface of the vessel is in DIN 1.4301/AISI 304 for greater resistance even with acidic products.

▸ With 33 mm thick bottom plate on electric versions and 18 mm thick on gas, for quick temperature recovery.

▸ Chassis, supporting frame and structure made of stainless steel (DIN 1.4301/AISI 304) 3mm thick.

Top performances

The high performance powerblock* heating system ensures precise temperature control as well as even heat distribution for more efficiency and excellent cooking results even with big loads, regardless low installation power required.
Thanks to minimal temperature drop and fast temperature recovery the consistent and high quality cooking results are guaranteed day after day.

* electric versions

High Flexibility

▸ **Pressure cooking*** ensures a dramatic reduction in the cooking time, providing high food quality and saving energy.

▸ **Braise and steam*** at the same time thanks to the possibility of using gastronorm containers on the top to steam vegetables or rice while braising below.

▸ **Multi-zone grilling****
Set different temperatures on the left and right zones and cook different foods at the same time or create a holding zone for the same product managing the preparation on a single plate.

▸ **Braising or boiling** mode are easily selected with the touch control.

▸ **In boiling mode** all the boiling pan functions are available.

▸ Power level control and soft function available in both boiling and braising modes for the best food quality and energy savings.

*   pressure braising pans
** electric versions

ProThermetic Sprint Boiling Pans

High performance and versatility at its best. Make your work day simple and profitable with therma*line* ProThermetic Sprint Boiling pans. The ideal choice to prepare large quantities while maintaining excellent quality.

Durable and Reliable

The ProThermetic Sprint boiling pans deliver outstanding results **even in the toughest conditions**

▸ Internal surface of the vessel is in DIN 1.4404 AISI 316L for greater resistance even with acidic products

▸ Heavy duty cooking well from 3 mm up to 5 mm thick (depending on capacity, top or bottom of the machine)

▸ Chassis, supporting frame and structure made of stainless steel (DIN 1.4301/AISI 304) 3mm thick.

Top performances

▸ **Perfect boiling** with the highest uniformity thanks to the indirect heating system which guarantees cooking quality without sticking.

▸ Thanks to the indirect heating system with steam at 1.5 bar (125°C) pressure, heating times are reduced automatically.

▸ The design of the pan ensures ideal heat distribution as well as an easy stirring process and the possibility to prepare small food quantities.

High Flexibility

The Chef's best friend
Ideal for any **creamy preparations** such as hummus, sauces, soups, purées and mashed vegetables.

Easy mixing and stirring
Electric boiling pans are equipped with a stirrer (specific models) offering the possibility of three stirring cycles: one direction, two directions with 4-second pause, two directions with 16-second pause.

Flexible and high performing with variable speed stirrer*
▸ Powerful variable speed stirrer 3,8 kW at 100 rpm
▸ Variable from 10 rpm up to 100 rpm
▸ Speed control via touch panel
▸ Specific stirrer for mashed potatoes

* on specific models

ProThermetic Sprint, the smart choice

A wide range, complete with all you need to start cooking right away.
Plug-in ready with a full set of included accessories

▸ **Core Temperature Sensor** on
Pressure Braising Pans, for very
precise cooking.
6-point probe for precise
temperature measurement, easily
managed via touch panel

▸ **Rear Closing Panel**

▸ **Automatic Water Filling** precise
to the liter with **swiveling arm.**
It fills up the appliance with a
volume of water set by the user.
The control of the mixing tap is
with the touch panel with precise
to the liter selection.

ONE body height
and ONE depth:

▸ **H=700** - body height 700 mm
▸ **D=900** - depth 900 mm. Depth
1000 mm - on specific boiling pan
models.

Units can be installed on:

▸ **Feet**
▸ **Stainless steel plinths**
▸ **On site concrete**
▸ Can be connected to Modular 90 and
ProThermetic tilting/stationary units
(900 mm depth)

▸ **Spray Gun** for fast cleaning.
Thanks to the high degree
of water protection, the
appliances can be quickly
cleaned by spraying water
directly onto the outer
surfaces, including the touch
screen display.

Intuitive GuideYou Panel

An easy to follow, step-by-step guide that assists operators during multiphase recipes, allowing a proper, controlled cooking process for the best appliance optimization.

Clear notifications on the display indicate the next actions to be performed such as **preheating**, **load food, water filling** and **change stirrer settings.** Receive reminders, in line with the **Essentia** program, to guarantee proper maintenance, avoiding downtimes.

Soft Cooking Function

The ideal choice for delicate food.

In **Boiling Mode**, Soft Cooking is available **up to 100°C**

In **Braising Mode up to 120°C** (cooking surface temperature)
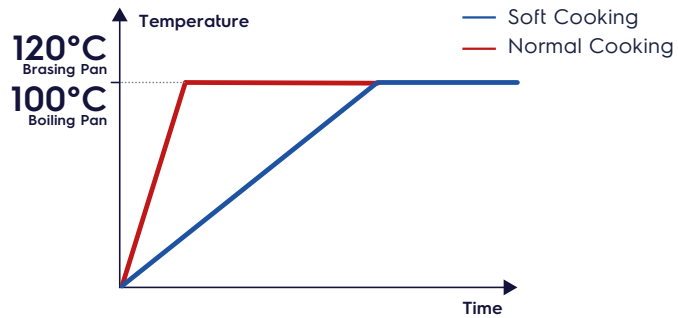
The Soft Cooking Function finely regulates the power to reach the set temperature. High quality of food is maintained as delicate/thick foods do not stick to the surface

Power Level Control

Cooking with the right degree of boiling.

The Power Level Control allows to set from soft to fierce boiling by adjusting the selected level of power (from 1 to 9)

In braising mode, the Power Level Control will limit the cooking surface temperature up to 140°C

Multiple benefits

Simple and Effective Control with the Touch Screen Panel

- ‣ Actual and set temperature
- ‣ Set and remaining cooking time
- ‣ Deferred start
- ‣ Pre-heating phase
- ‣ Soft function
- ‣ Pressure cooking (pressure braising pans)
- ‣ Power level control from simmering to strong boiling
- ‣ Stirrer (round boiling pans)
- ‣ Multi-phase cooking program
- ‣ GuideYou Panel
- ‣ Preventive maintenance alerts
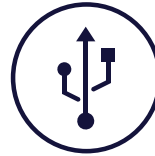
Easy Management of Recipes and HACCP Data with the USB Connection

By means of a simple USB connection, up to 1,000 personal recipes can be saved, stored and transferred to other appliances, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity in terms of quality and taste throughout different outlets. In addition, the USB key allows you to download HACCP data and upload it in your PC without the need for a specific software.

IPX6 End of the Day

Reliability in all conditions
The ProThermetic range is certified IPX6*, 8 times higher than market standard protection against strong jets of water on electric and gas heated appliances.

Connected solutions

Complete range is predisposed for remote monitoring system for better control, traceability of operating data and in-time service.

*The thermaline products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 100 litres/minute at 2,5 bar, at the distance of about three metres, lasting 4 minutes and reaching 400 litres of water.

Multiple savings

-20%
Up-front investment

-80%
Energy saving

-60%
Cooking time

*Calculations based on internal tests comparing the Pressure Braising Pan to the traditional system = Boiling + Braising Pan.

More space and lower running costs with ProThermetic Sprint Pressure Braising Pans

As kitchens are getting smaller and menus are growing larger, ProThermetic Sprint Pressure Braising Pans can replace a number of appliances, offering many advantages:

▸ Less space needed for the appliances **(-45%)**
▸ Lower cleaning costs **(-40%)**
▸ Lower investment **(-20%)**: 2 appliances in 1
▸ Lower labor costs due to easy and error-proof operations

Energy consumption is significantly reduced thanks to the optimized heating system, the precise temperature control and the high density insulation.

Excellent savings with the ProThermetic Sprint Boiling Pans

Do More in Less Time. Boiling 40% Faster

The therma*line* Boiling Pans are very high performing. The **closed double-wall indirect heating system** grants rapid heating and cooking times, thanks to the steam pressure at **1.5 bar**, generating 125 °C within the double jacket. **The heating time (20-90 °C) of 100 lt Electric Boiling Pan is less than 30 Minutes.**

Save Energy and Money

Benefit from higher energy savings and more pleasant working conditions thanks to the **insulated double-wall** and **double insulated lid** that keep all the heat in the units, providing less dispersion into the environment.

Pressure Braising Pans Electric

Tilting Pressure Braising Pans
Electric – 90 L

	586910 PUET09KCES	586911 PUET09KLES
External dim. - mm		
width	1200	1200
depth	900	900
height without plinth	700	700
overall height (lid open)	1791	1791
overall depth	950	950
Well capacity - L	90	90
Well depth - mm	274	274
Electric power - kW	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
GN Conformity	•	•
Splashback		•

Tilting Pressure Braising Pans
Electric – 170 L

	586935 PUET17KCES	586960 PUET17KLES
External dim. - mm		
width	1600	1600
depth	900	900
height without plinth	700	700
overall height (lid open)	1791	1791
overall depth	950	950
Well capacity - L	170	170
Well depth - mm	326	326
Electric power - kW	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
GN conformity	•	•
Splashback		•

Pressure Braising Pans Gas

Tilting Pressure Braising Pans
Gas – 90 L

	586934 PUET09LCCS	586959 PUET09LLCS
External dim. - mm		
width	1200	1200
depth	900	900
height without plinth	700	700
overall height (lid open)	1789	1789
overall depth	1077	1077
Well capacity - L	90	90
Well depth - mm	274	274
Gas Power - kW	18	18
Electric power - kW	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
GN Conformity	•	•
Splashback		•

Tilting Pressure Braising Pans
Gas – 170 L

	586936 PUET17LCCS	586961 PUET17LLCS
External dim. - mm		
width	1600	1600
depth	900	900
height without plinth	700	700
overall height (lid open)	1789	1789
overall depth	1077	1077
Well capacity - L	170	170
Well depth - mm	326	326
Gas Power - kW	29	29
Electric power - kW	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
GN Conformity	•	•
Splashback		•

Braising Pans Electric

Tilting Braising Pans
Electric – 80 L

	586929 PFET08ECES	586954 PFET08ELES
External dim. – mm		
width	1400	1400
depth	900	900
height without plinth	700	700
overall height (lid open)	1845	1845
overall depth	920	920
Well capacity – L	80	80
Well depth – mm	237	237
Electric power – kW	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Splashback		•

Tilting Braising Pans
Electric – 90 L

	586930 PFET09ECES	586955 PFET09ELES
External dim. – mm		
width	1200	1200
depth	900	900
height without plinth	700	700
overall height (lid open)	1845	1845
overall depth	920	920
Well capacity – L	90	90
Well depth – mm	237	237
Electric power – kW	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
GN conformity	•	•
Splashback		•

Tilting Braising Pans
Electric – 170 L

	586932 PFET17ERES	586957 PFET17ELES
External dim. – mm		
width	1600	1600
depth	900	900
height without plinth	700	700
overall height (lid open)	1845	1845
overall depth	920	920
Well capacity – L	170	170
Well depth – mm	287	287
Electric power – kW	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
GN conformity	•	•
Splashback		•

Braising Pans Gas

Tilting Braising Pans
Gas – 90 L

	586931 PFET09GCCS	586956 PFET09GLCS
External dim. – mm		
width	1200	1200
depth	900	900
height without plinth	700	700
overall height (lid open)	1865	1865
overall depth	971	971
Well capacity – L	90	90
Well depth – mm	237	237
Gas power – kW	20	20
Electric power – kW	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
GN conformity	•	•
Splashback		•

Tilting Braising Pans
Gas – 170 L

	586933 PFET17GCCS	586958 PFET17GLCS
External dim. – mm		
width	1600	1600
depth	900	900
height without plinth	700	700
overall height (lid open)	1875	1875
overall depth	971	971
Well capacity – L	170	170
Well depth – mm	287	287
Gas power – kW	29	29
Electric power – kW	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
GN conformity	•	•
Splashback		•

Boiling Pans Electric

Tilting Boiling Pans
Standard / Stirrer – Electric – 60 L

	586912 PBOT06ECES	586913 PBOT06RCES	586937 PBOT06ELES	586938 PBOT06RLES
External dim. - mm				
width	1100	1100	1100	1100
depth	900	900	900	900
height without plinth	700	700	700	700
overall height (lid open)	1756	1756	1756	1756
overall depth	1008	1008	1008	1008
Well capacity - L	60	60	60	60
Electric power - kW	12.2	12.5	12.2	12.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Stirrer 25rpm (*)		•		•
Splashback			•	•

* Prearranged for stirrer (stirrer not included, to be ordered separately)

Tilting Boiling Pans
Standard / Stirrer – Electric – 100 L

	586915 PBOT10ERES	586916 PBOT10RCES	586940 PBOT10ELES	586942 PBOT10RLES
External dim. - mm				
width	1200	1200	1200	1200
depth	900	900	900	900
height without plinth	700	700	700	700
overall height (lid open)	1756	1756	1756	1756
overall depth	1060	1060	1060	1060
Well capacity - L	100	100	100	100
Electric power - kW	18.2	18.5	18.2	18.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Stirrer 21rpm (*)		•		•
Splashback			•	•

* Prearranged for stirrer (stirrer not included, to be ordered separately)

Tilting Boiling Pans
Standard / Stirrer / Variable Speed Stirrer – Electric – 150 L

	586918 PBOT15ECES	586919 PBOT15RCES	586921 PBOT15WCES	586943 PBOT15ELES	586945 PBOT15RLES	586946 PBOT15WLES
External dim. - mm						
width	1300	1300	1300	1300	1300	1300
depth	900	900	900	900	900	900
height without plinth	700	700	700	700	700	700
overall height (lid open)	1845	1845	1845	1845	1845	1845
overall depth	1090	1090	1090	1090	1090	1090
Well capacity - L	150	150	150	150	150	150
Electric power - kW	24.2	24.6	28	24.2	24.6	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Stirrer 21rpm (*)		•			•	
Stirrer 10-100 rpm (**)			•			•
Splashback				•	•	•

* Prearranged for stirrer (stirrer not included, to be ordered separately)   ** Special stirrer for variable speed included

Boiling Pans Electric

Tilting Boiling Pans
Standard / Stirrer / Variable Speed Stirrer - Electric - 200 L

	586922 PBOT20EDES	586923 PBOT20RDES	586924 PBOT20WDES	586947 PBOT20EQES	586948 PBOT20RQES	586949 PBOT20WQES
External dim. - mm						
width	1400	1400	1400	1400	1400	1400
depth	1000	1000	1000	1000	1000	1000
height without plinth	700	700	700	700	700	700
overall height (lid open)	2047	2047	2047	2047	2047	2047
overall depth	1234	1234	1234	1234	1234	1234
Well capacity - L	200	200	200	200	200	200
Electric power - kW	30.2	30.6	34	30.2	30.6	34
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N
Stirrer 21rpm (*)		•			•	
Stirrer 10-100 rpm (**)			•			•
Splashback				•	•	•

* Prearranged for stirrer (stirrer not included, to be ordered separately)   ** Special stirrer for variable speed included

Tilting Boiling Pans
Standard / Stirrer / Variable Speed Stirrer - Electric - 300 L

	586925 PBOT30EDES	586926 PBOT30RDES	586928 PBOT30WDES	586950 PBOT30EQES	586952 PBOT30RQES	586953 PBOT30WQES
External dim. - mm						
width	1500	1500	1500	1500	1500	1500
depth	1000	1000	1000	1000	1000	1000
height without plinth	700	700	700	700	700	700
overall height (lid open)	2069	2069	2069	2069	2069	2069
overall depth	1278	1278	1278	1278	1278	1278
Well capacity - L	300	300	300	300	300	300
Electric power - kW	36.2	36.6	40	36.2	36.6	40
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Stirrer 21rpm (*)		•			•	
Stirrer 10-100 rpm (**)			•			•
Splashback				•	•	•

* Prearranged for stirrer (stirrer not included, to be ordered separately)   ** Special stirrer for variable speed included

Boiling Pans Gas

Tilting Boiling Pans
Gas – 60 and 100 L

	586914 PBOT06GCCS	586939 PBOT06GLCS	586917 PBOT10GCCS	586941 PBOT10GLCS
External dim. – mm				
width	1100	1100	1200	1200
depth	900	900	900	900
height without plinth	700	700	700	700
overall height (lid open)	1756	1756	1756	1756
overall depth	1008	1008	1060	1060
Well capacity – L	60	60	100	100
Gas Power – kW	15	15	21	21
Electric power – kW	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Splashback		•		•

Tilting Boiling Pans
Gas – 150 and 300 L

	586920 PBOT15GDCS	586944 PBOT15GQCS	586927 PBOT30GDCS	586951 PBOT30GQCS
External dim. – mm				
width	1300	1300	1500	1500
depth	1000	1000	1000	1000
height without plinth	700	700	700	700
overall height (lid open)	1845	1845	2069	2069
overall depth	1090	1090	1278	1278
Well capacity – L	150	150	300	300
Gas Power – kW	27	27	45	45
Electric power – kW	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Splashback		•		•

Accessories

Strainers for dumplings

Strainers for dumplings

Range	Tilting Boiling Pans		
Appliance typology	60 L	100 L	150 L
Size WxDxH	545x220x60 mm	675x220x60 mm	750x220x60 mm
Hole diameter	10 mm		
PNC	**910052**	**910054**	**910055**
Material	Stainless Steel AISI 304 – DIN 1.4301		

Strainers for dumplings

Range	Tilting Boiling Pans	
Appliance typology	200 L	300 L
Size WxDxH	844x220x60 mm	932x220x60 mm
Hole diameter	7 mm	10 mm
PNC	**910056**	**910057**
Material	Stainless Steel AISI 304 – DIN 1.4301	

Strainer for dumplings

Range	Tilting Braising and Pressure Braising Pans
Appliance typology	All models*
Size WxDxH	610x220x60 mm
Hole diameter	10 mm
PNC	**910053**
Material	Stainless Steel AISI 304 – DIN 1.4301

Note: excluding 80 liters tilting braising pans

Scraper for dumplings strainer

Range	All ProThermetic
Appliance typology	For all Strainers
Size WxDxH	214x120x1.5 mm
PNC	**910058**
Material	Stainless Steel AISI 304 – DIN 1.4301

Drain strainers

Drain strainers

Range	Tilting Boiling Pans		
Appliance typology	60 L	100 L	150 L
Size WxDxH	580x325x45 mm	700x405x45 mm	760x435x45 mm
Hole diameter	4.5 mm		
PNC	**910001**	**910003**	**910004**
Material	Stainless Steel AISI 304 - DIN 1.4301		

Drain strainers

Range	Tilting Boiling Pans	
Appliance typology	200 L	300 L
Size WxDxH	830x460x45 mm	940x505x45 mm
Hole diameter	4.5 mm	
PNC	**910005**	**910006**
Material	Stainless Steel AISI 304 - DIN 1.4301	

Drain strainers

Range	Tilting Pressure Braising Pans	
Appliance typology	90 L	170 L
Size WxD	700x270 mm	1070x270 mm
Hole diameter	5.5 mm	
PNC	**913575**	**913574**
Material	Stainless Steel AISI 304 - DIN 1.4301	

Base plates and baskets

Base plates for boiling pans

Range	Tilting Boiling Pans (without stirring device)		
Appliance typology	60 L	100 L	150 L
Size WxDxH	507x507x25 mm	628x628x25 mm	698x698x25 mm
PNC	**910031**	**910033**	**910034**
Material	Stainless Steel AISI 304 – DIN 1.4301		

Base plates for boiling pans

Range	Tilting Boiling Pans (without stirring device)	
Appliance typology	200 L	300 L
Size WxDxH	788x788x25 mm	888x888x25 mm
PNC	**910035**	**910036**
Material	Stainless Steel AISI 304 – DIN 1.4301	

Baskets for boiling pans

Range	Tilting Boiling Pans (without stirring device)			
Appliance typology	60 L	100 L	150 L	200 L
Size WxDxH	507x507x124 mm	628x628x124 mm	698x698x124 mm	788x788x124 mm
Hole diameter	8 mm			
PNC	**910021**	**910023**	**910024**	**910025**
Material	Stainless Steel AISI 304 – DIN 1.4301			

▸ Baskets for 300 liters boiling pans are available on request with S-code

Suspension frames, GN containers, false bottoms
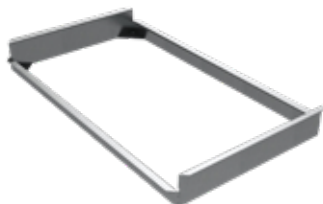
Suspension frames GN 1/1

Range	Tilting Pressure Braising Pans	Tilting Braising Pans
Appliance typology	90 L - 2 pcs 170 L - 3 pcs	90 L - 2 pcs 170 L - 3 pcs
PNC	**910191**	**912709**
Material	Stainless Steel AISI 304 - DIN 1.4301	

▸ Needed in order to accommodate GN 1/1 containers inside the cooking vessel.
▸ According to the capacity of the cooking vessel, the optimal number of pieces is showed.

Perforated GN 1/1 containers with handles

Range	Braising and Pressure Braising Pans		
Height	100 mm	150 mm	200 mm
PNC	**910211**	**910212**	**911673**
Material	Stainless Steel AISI 304 - DIN 1.4301		

False bottom GN 1/1

Range	Tilting Braising and Pressure Braising Pans
Appliance typology	80/90 L - 2 pcs 170 L - 3 pcs
Size WxDxH	535x335x30 mm
PNC	**910201**
Material	Stainless Steel AISI 304 - DIN 1.4301

▸ According to the capacity of the cooking vessel, the optimal number of pieces is showed.

Shovels and scrapers

911577

911578

Shovels

Range	Braising and Pressure Braising Pans	
Type	Perforated	Not Perforated
Size WxDxH	150x331x168 mm	
PNC	911577	911578
Material	Stainless Steel AISI 304 – DIN 1.4301	

911579

913431

913432

Scrapers

Range	Braising and Pressure Braising Pans		
Type	With horizontal handle	Without handle	With vertical handle
Size WxDxH	200x135x125 mm	545x4x150 mm	545x4x600 mm
PNC	911579	913431	913432
Material	Stainless Steel AISI 304 – DIN 1.4301		

Food taps and measuring rods

Food taps 2"

Factory fitted

Range	Tilting Braising and Pressure Braising Pans, factory fitted	Tilting Boiling Pans, factory fitted
PNC	912780	912779

▸ Units to be ordered as S-codes

Measuring rods

Range	Tilting Boiling Pans		
Appliance typology	60 L	100 L	150 L
PNC	910042	910044	910045
Material	Stainless Steel AISI 304 - DIN 1.4301		

Measuring rods

Range	Tilting Boiling Pans	
Appliance typology	200 L	300 L
PNC	910046	910047
Material	Stainless Steel AISI 304 - Din 1.4301	

Stirrers
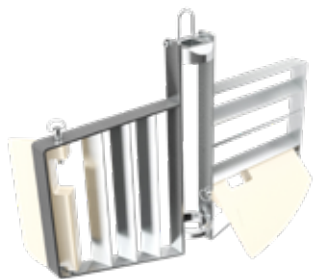
Stirrers with scrapers

Range	Tilting, Electric Round Boiling Pans		
Appliance typology	60 L	100 L	150 L
PNC	**910091**	**910093**	**910094**
Material	Stainless Steel AISI 304 - DIN 1.4301		

Range	Tilting, Electric Round Boiling Pans	
Appliance typology	200 L	300 L
PNC	**910095**	**910096**
Material	Stainless Steel AISI 304 - DIN 1.4301	

▸ Not included with the boiling pan, must be ordered separately
▸ To be ordered for boiling pans predisposed for stirrer only
▸ Scrapers can be removed
▸ Can also be used in boiling pans with variable speed stirrer

Stirrers without scrapers

Range	Tilting, Electric Round Boiling Pans		
Appliance typology	60 L	100 L	150 L
PNC	**910061**	**910063**	**910064**
Material	Stainless Steel AISI 304 - Din 1.4301		

Range	Tilting, Electric Round Boiling Pans	
Appliance typology	200 L	300 L
PNC	**910065**	**910066**
Material	Stainless Steel AISI 304 - Din 1.4301	

▸ Not included with the boiling pan, must be ordered separately
▸ To be ordered for boiling pans predisposed for stirrer only.
▸ Can also be used in boiling pans with variable speed stirrer

Mashing stirrers

Range	Tilting, Electric Round Boiling Pans		
Appliance typology	150 L	200 L	300 L
PNC	**913543**	**913544**	**913545**
Material	Stainless Steel AISI 304 - DIN 1.4301		

▸ Included in Boiling pans with variable speed stirrer.
▸ Recommended for mashing cooked vegetables, preparing puree, or mixing dense products.
▸ Cannot be used in boiling pans with standard stirrer

Energy optimizer, connectivity kit, power sockets

Kit energy optimizer / Potential free contact

Range	All ProThermetic, factory fitted
PNC	912737

▸ The kit is used to prearrange ProThermetic electric appliances of standard voltage 400V 3N for energy optimization or external surveillance systems

Connectivity kit

Range	All ProThermetic, factory fitted	
PNC	913577	913578*

▸ Kit to connect the units to the network via cable
▸ Suitable for HACCP data collection (replacing the previous 912781)
▸ These kits are not required to download HACCP log to a USB drive
*Specific version for boiling pans with variable speed stirrer

Power sockets built in

Range	All ProThermetic, factory fitted				
Type	CEE	CEE	Schuko	CH Typ 23	CH Typ 25
Voltage	400	400	230	230	400
Ampere	16	32	16	16	16
IP Rate	IP67	IP67	IP68	IP55	IP55
Picture					
PNC	912468	912469	912470	912471	912472

▸ Units to be ordered as S-codes

Main switches, emergency stop

Main switches

Range	All ProThermetic, factory fitted	
Ampere	25	
Section	2.5 mm²	4 mm²
Type	All Gas	Electric PBOT06 PFET09 PUET09
PNC	912702	912773

| Range	All ProThermetic, factory fitted	
Ampere	60	
Section	6 mm²	10 mm²
Type	Electric PBOT10 PBOT15 PFET08 PFET17 PUET17	Electric PBOT20 PBOT30
PNC	912740	912774

‣ Units to be ordered as S-codes
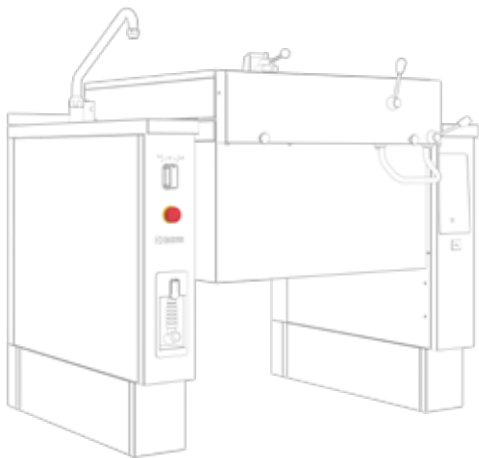
Emergency stop

Range	All ProThermetic, factory fitted
PNC	912784

‣ Already included in units with stirrer device.
‣ Installed on the left side
‣ Units to be ordered as S-codes

External touch control, manometer
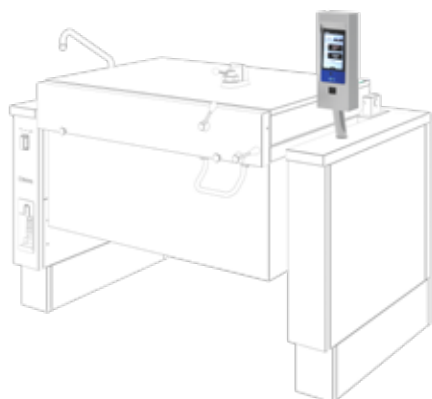
External touch control devices

Factory fitted

Range	All Tilting, factory fitted
PNC	912782

‣ Installed on the right side.
‣ Units to be ordered as S-codes

Manometer

Factory fitted

Range	Tilting Boiling Pans, factory fitted
Appliance typology	all
PNC	912490

‣ Mainly for Hong Kong
‣ Boiling pans to be ordered as S-Codes. For gas boiling pans, also 912490 to be ordered as S-Code

Stainless steel plinths, bottom plates with feet
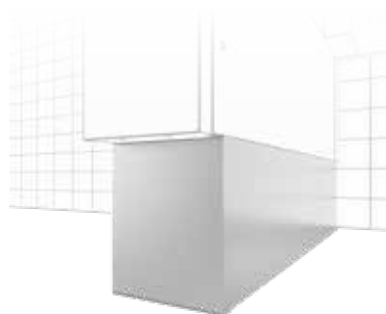
Stainless steel plinths

Range	All Tilting, factory fitted	
Depth	900 mm	1000 mm
Height	200 mm	200 mm
PNC	911425	911812
Material	Stainless Steel AISI 304 – DIN 1.4301	

‣ ProThermetic Sprint range is supplied without feet or plinths.
‣ Without feet or plinths can only be installed on concrete.
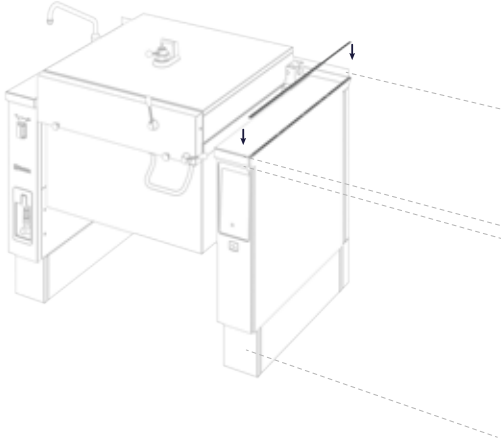‣ Each appliance requires two plinths (quantity 2).

Bottom plates with 2 feet

| Range	All Tilting, factory fitted	
Depth	900 mm	1000 mm
Height	200 mm	200 mm
PNC	911930	911475
Material	Stainless Steel AISI 304 – DIN 1.4301	

‣ Each appliance requires two bottom plates (quantity 2).

Connection kits

Connection kits - therma*line* ProThermetic Sprint, ProThermetic standard and Modular 90

Depth	900 mm	
Width	25 mm	
Splashback	Yes	No
PNC	**912499**	**912502**
Material	Stainless Steel AISI 304 - DIN 1.4301	

‣ Kit contains: one adapter rail, one connecting rail, screws.
‣ Units to be ordered as S-codes
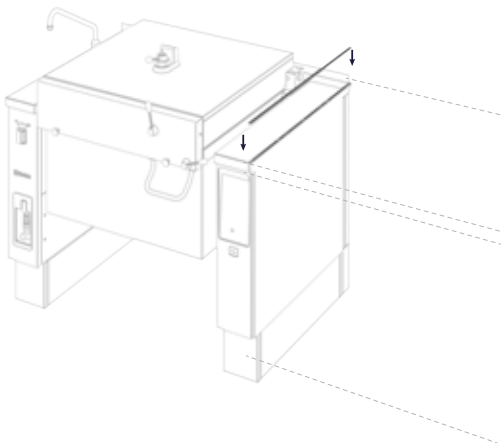
Connection kits - therma*line* ProThermetic Sprint to Modular C90

Depth	900 mm			
Width	42.5 mm			
Splashback	Yes		No	
Side	C90 on the right	C90 on the left	C90 on the right	C90 on the left
PNC	**912981**	**912982**	**912975**	**912976**
Material	Stainless Steel AISI 304 - DIN 1.4301			

‣ Kit contains: one adapter rail, one connecting rail, screws.
‣ Units to be ordered as S-codes

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