Electrolux
P R O F E S S I O N A L

One expert in every harbour

**Pressure Braising,
Braising and Boiling Pans**

t
therma*line*
Swiss Design

Since 1871

Production, Precision and Tradition for over 150 years

Swiss Design delivered around the world from a world class factory based in Switzerland. Made for your Excellence

Boiling pans line 1930

First generation of tilting boiling pans 1934

Cooking installation in Kloster 1960

A strong passion for innovation, special attention to customers, and a genuine belief in sustainability are the core values that inspire Electrolux Professional and support its vision.

A story dating back to 1871 continues today with Electrolux Professional's Swiss-designed products, closely linked to the therma*line* product family, a global player in the market. therma*line* offers state-of-the-art technology, high quality, innovative design, and easy-to-use appliances, drawing on over a hundred years of expertise.

therma*line*
ProThermetic

The exclusive range includes tilting Pressure Braising Pans, Braising Pans, and Boiling Pans in **various sizes**, each coming standard with a **variety of accessories**.

This offers multiple benefits and features. All models are equipped with Marine flanged feet and a rear closing panel, ensuring **safety** and **stability** for marine installations.

ProThermetic Braising Pans

Reliability and flexibility all in one. The therma*line* ProThermetic range offers the best solution for high productivity kitchens.

The therma*line* Pressure Braising Pans and Braising Pans can operate as Braising Pan and Boiling Pan for the Highest Multifunctionality.

Durable and Reliable

The ProThermetic 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.

▸ Lateral surface of the vessel in DIN 1.4301/AISI 304 and bottom plate in DIN 1.4404/AISI316L for greater resistance even with acidic products.

▸ 33 mm thick bottom plate for quick temperature recovery.

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

▸ Thanks to the optimized heating system, the precise temperature control and the high density insulation, therma*line* Braising and Pressure Braising Pans **reduce** significantly **the energy consumption**.

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.

High Flexibility

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

▸ **Multi-layer cooking*** at the same time thanks to the possibility of using gastronorm containers on the top to steam vegetables or rice while braising below, during the pressure cycle.

▸ **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.

▸ Rear closing kit and Marine flanged feet, delivered with the appliance, assure stability and safety.

* pressure braising pans

ProThermetic Boiling Pans

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

Durable and Reliable

The ProThermetic 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.

▸The therma*line* ProThermetic appliances save energy also thanks to the insulation system which keeps the heat inside the cooking vessel.

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 in the double jacket, 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 fruit jams, sauces, soups, purées and mashed vegetables.

Easy mixing and stirring
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.

Perfect cooking results also with large productions
Boiling pans are available up to 300 Lt, delivering perfect results with the highest uniformity with the indirect heating.
High quality boiling also with delicate food, thanks to 9 power levels and the soft cooking function.

Double-wall insulation of the boiling tank and boiler.

Rear Closing Kit and Flanged Feet
Rear closing kit and Marine flanged feet, delivered with the appliance, assure stability and safety.

Multiple benefits

Simple and Effective Control with the Touch Screen Panel

The touch panel makes the use straightforward.

The electronic control monitors continuously the temperature and reacts instantaneously at the need of the chef, delivering the power much faster and more precise compared to traditional electromechanical system.

Full Hygiene, Inside and Outside the Cooking Vessel

The ProThermetic range is certified IPX6*, 8 times higher than market standard protection against strong jets of water. Thanks to the high degree of water protection, the appliances can be quickly cleaned by spraying water directly onto the outer surfaces.

Comfortable and Precise Operation with the Variable Speed Motor Tilting.

Variable speed tilting system regulates the tilting speed so that food does not spill over, whatever the angle of inclination. Tilting axis reaches more than 90° allowing the complete emptying and eliminates residue and therefore corrosion over time.

Connected solutions and USB connection

Update with OnE Connected, your digital assistant, helps you get top performances from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment.
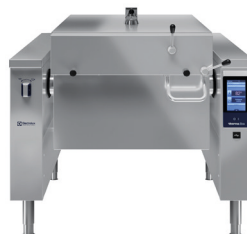
*The therma*line* products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 100 litres/minute at 2,5 bar, at the distance of about three metres, lasting 4 minutes and reaching 400 litres of water.

Multiple savings

up to **20%** less
Up-front investment

up to **80%** less
Energy saving

up to **60%** less
Cooking time

More space and lower running costs with ProThermetic Pressure Braising Pans

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

- Less space needed for the appliances **(up to 45 less)**
- Lower cleaning costs **(up to 40 less)**
- Lower investment **(up to 20 less)**: 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.

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

Excellent savings with the ProThermetic Boiling Pans

Do More in Less Time. Boiling up to 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.**

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

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.

Tilting Braising Pans / Skillets

Electric - 60 L and 90 L - 900 mm Depth - 2 GN

	587120 PFET06ECIO	**587121** PFET06EVIO	**587122** PFET09ECIO	**587123** PFET09EVIO
External dim. - mm				
width	1200	1200	1200	1200
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1845	1845	1845	1845
overall depth (tilting movement)	941	941	971	971
Well capacity - L	60	60	90	90
Well depth - mm	207	207	237	237
Electric power - kW	15.5	15.5	15.5	15.5
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Braising Pans / Skillets

Electric - 100 L and 170 L - 900 mm Depth - 3 GN

	587124 PFET10ECIO	**587125** PFET10EVIO	**587126** PFET17ECIO	**587127** PFET17EVIO
External dim. - mm				
width	1600	1600	1600	1600
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1845	1845	1845	1845
overall depth (tilting movement)	971	971	971	971
Well capacity - L	100	100	170	170
Well depth - mm	169	169	287	287
Electric power - kW	20.6	20.6	20.6	20.6
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Pressure Braising Pans / Pressure Skillets
Electric - 60 L and 90 L - 900 mm Depth - 2 GN

	587140 PUET06ECIO	587141 PUET06EVIO	587142 PUET09ECIO	587143 PUET09EVIO
External dim. - mm				
width	1200	1200	1200	1200
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth (tilting movement)	952	952	952	952
Well capacity - L	60	60	90	90
Well depth - mm	196	196	274	274
Electric power - kW	15.5	15.5	15.5	15.5
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted
Core Temperature Sensor	●	●	●	●

Tilting Pressure Braising Pans / Pressure Skillets
Electric - 100 L and 170 L - 900 mm Depth - 3 GN

	587144 PUET10ECIO	587145 PUET10EVIO	587146 PUET17ECIO	587147 PUET17EVIO
External dim. - mm				
width	1600	1600	1600	1600
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth (tilting movement)	950	950	950	950
Well capacity - L	100	100	170	170
Well depth - mm	209	209	326	326
Electric power - kW	20.6	20.6	20.6	20.6
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted
Core Temperature Sensor	●	●	●	●

Tilting Boiling Pans / Kettles
Electric - 60 and 100 L

	587100 PBOT06ECIO	587101 PBOT06EVIO	587102 PBOT10ECIO	587103 PBOT10EVIO
External dim. - mm				
width	1100	1100	1200	1200
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1756	1756	1756	1756
overall depth (tilting movement)	1073	1073	1124	1124
Well capacity - L	60	60	100	100
Electric power - kW	12.2	12.2	18.2	18.2
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Electric - 150 and 200 L

	587104 PBOT15ECIO	587105 PBOT15EVIO	587106 PBOT20EDIO	587107 PBOT30EDIO
External dim. - mm				
width	1300	1300	1400	1400
depth	900	900	1000	1000
height without plinth	700	400	700	400
overall height (lid open)	1845	1845	2047	2047
overall depth (tilting movement)	1165	1165	1335	1335
Well capacity - L	150	150	200	200
Electric power - kW	24.2	24.2	30.2	30.2
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Electric - 300 L

	587108 PBOT30EDIO	587109 PBOT30EWIO
External dim. - mm		
width	1500	1500
depth	1000	1000
height without plinth	700	400
overall height (lid open)	2069	2069
overall depth (tilting movement)	1360	1360
Well capacity - L	300	300
Electric power - kW	36.2	36.2
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Electric - Stirrer* - 60 and 100 L

	587156 PBOT06RCIO	**587157** PBOT10RVIO	**587158** PBOT10RCIO	**587159** PBOT10RVIO
External dim. - mm				
width	1100	1100	1200	1200
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1756	1756	1756	1756
overall depth (tilting movement)	1073	1073	1124	1124
Well capacity - L	60	60	100	100
Electric power - kW	12.5	12.5	18.5	18.5
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

* Stirrer not included and to be ordered separately

Tilting Boiling Pans / Kettles
Electric - Stirrer* - 150 and 200 L

	587160 PBOT15RCIO	**587161** PBOT15RVIO	**587162** PBOT20RDIO	**587163** PBOT20RWIO
External dim. - mm				
width	1300	1300	1400	1400
depth	900	900	1000	1000
height without plinth	700	400	700	400
overall height (lid open)	1845	1845	2047	2047
overall depth (tilting movement)	1165	1165	1335	1335
Well capacity - L	150	150	200	200
Electric power - kW	24.6	24.6	30.6	30.6
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

* Stirrer not included and to be ordered separately

Tilting Boiling Pans / Kettles
Electric - Stirrer* - 300 L

	587164 PBOT30RDIO	**587165** PBOT30RWIO
External dim. - mm		
width	1500	1500
depth	1000	1000
height without plinth	700	400
overall height (lid open)	2069	2069
overall depth (tilting movement)	1360	1360
Well capacity - L	300	300
Electric power - kW	36.6	36.6
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Installation	flanged feet	wall mounted

* Stirrer not included and to be ordered separately

Tilting Boiling Pans / Kettles
Steam - 60 L

	587176 PBOT06SCJO	**587177** PBOT06SVJO
External dim. - mm		
width	1100	1100
depth	900	900
height without plinth	700	400
overall height (lid open)	1756	1756
overall depth (tilting movement)	1073	1073
Well capacity - L	60	60
Steam consumption - kg/h	34	34
Electric power - kW	0.2	0.2
Electrical connection	230V 1 50/60Hz	230V 1 50/60Hz
Installation	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Steam - 100 L and 150 L

	587178 PBOT10SCJO	**587179** PBOT10SVJO	**587180** PBOT15SCJO	**587181** PBOT15SVJO
External dim. - mm				
width	1200	1200	1300	1300
depth	900	900	900	900
height without plinth	700	400	700	400
overall height (lid open)	1756	1756	1845	1845
overall depth (tilting movement)	1124	1124	1165	1165
Well capacity - L	100	100	150	150
Steam consumption - kg/h	46	46	63	63
Electric power - kW	0.2	0.2	0.2	0.2
Electrical connection	230V 1 50/60Hz	230V 1 50/60Hz	230V 1 50/60Hz	230V 1 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Steam - 200 L and 300 L

	587182 PBOT20SDJO	**587183** PBOT20SWJO	**587184** PBOT30SDJO	**587185** PBOT30SWJO
External dim. - mm				
width	1400	1400	1500	1500
depth	1000	1000	1000	1000
height without plinth	700	400	700	400
overall height (lid open)	2047	2047	2069	2069
overall depth (tilting movement)	1335	1335	1360	1360
Well capacity - L	200	200	300	300
Steam consumption - kg/h	78	78	101	101
Electric power - kW	0.2	0.2	0.2	0.2
Electrical connection	230V 1 50/60Hz	230V 1 50/60Hz	230V 1 50/60Hz	230V 1 50/60Hz
Installation	flanged feet	wall mounted	flanged feet	wall mounted

Tilting Boiling Pans / Kettles
Steam - Stirrer* - 300 L

	587214 PBOT30QDIO
External dim. - mm	
width	1500
depth	900
height without plinth	700
overall height (lid open)	2069
overall depth (tilting movement)	1360
Well capacity - L	300
Steam consumption - kg/h	101
Electric power - kW	0.6
Electrical connection	440V 3 50/60Hz
Installation	flanged feet

* Stirrer not included and to be ordered separately

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 - 60 L	170 L - 100 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		
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	
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			
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	60/90 L - 2 pcs 100/170 L - 3 pcs	60/90 L - 2 pcs 100/170 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	60/90 L - 2 pcs 100/170 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.

Water mixing taps, Automatic water filling, Spray gun, Food taps

Manual water mixing taps Klarco

Factory fitted

Range	Tilting Pressure Braising Pans, factory fitted	
Type	with knobs	
Height	685 mm	
Swivelling depth	600 mm	
PNC	913565	

- ▸ Installed on the left side on tilting units
- ▸ These versions, with swivelling arms of depth 600 mm, can serve two appliances
- ▸ Drip-stop included.

Manual water mixing taps Klarco

Factory fitted

Range	Tilting Braising Pans and Boiling Pans, factory fitted	
Type	with knobs	
Height	685 mm	
Swivelling depth	600 mm	
PNC	913556	

- ▸ Installed on the left side.
- ▸ Versions, with swivelling arms of depth 600 mm, can serve two appliances
- ▸ Drip-stop included.

Spray guns

Factory fitted

Range	All Tilting, factory fitted	
Height	400 mm	700 mm
PNC	912775	912776

- ▸ Installed on the left side.
- ▸ One spray gun can serve more appliances.
- ▸ Comes without mixing tap.

Food taps 2"

Factory fitted

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

Automatic water filling

Range	All Tilting, factory fitted
Type	cold and hot water
PNC	912735

▸ Tilting appliances require a mixing tap to be ordered separately.
▸ Operated with the touch control. Quantity with 1 liter step.

Shovels & 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		

Stirrers & Measuring rods
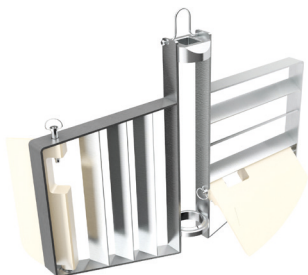
Stirrers with scrapers

Range	Tilting, Electric and Steam Powered Round Boiling Pans				
Appliance typology	60 L	100 L	150 L	200 L	300 L
PNC	910091	910093	910094	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.

Stirrers without scrapers

Range	Tilting, Electric and Steam Powered Round Boiling Pans				
Appliance typology	60 L	100 L	150 L	200 L	300 L
PNC	910061	910063	910064	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.

Measuring rods

Range	Tilting Boiling Pans				
Appliance typology	60 L	100 L	150 L	200 L	300 L
PNC	910042	910044	910045	910046	910047
Material	Stainless Steel AISI 304 - DIN 1.4301				

Additional factory fitted accessories

Kit energy optimizer / Potential free contact

Factory fitted

Range	All ProThermetic, factory fitted
PNC	912737

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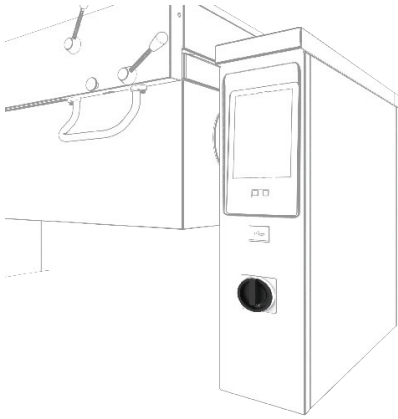
Connectivity kit

Factory fitted

Range	All ProThermetic, factory fitted
PNC	913577

‣ Kit to connect the units to the network via cable
‣ Suitable for HACCP data collection (replacing the previous 912781)
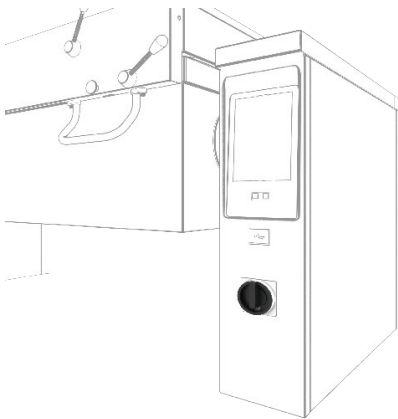‣ These kits are not required to download HACCP log to a USB drive

Additional factory fitted accessories

Main switches

Factory fitted

Range	All ProThermetic, factory fitted	
Ampere	25	
Section	2.5 mm²	4 mm²
Type	All Steam	Electric PBOT06 PFET06/09 PUET06/09
PNC	912739	912773

Main switches

Factory fitted

Range	All ProThermetic, factory fitted	
Ampere	60	
Section	6mm²	10 mm²
Type	Electric PBOT10 PBOT15 PFET10/17 PUET10/17	Electric PBOT20 PBOT30
PNC	912740	912774

Emergency stop

Factory fitted

Range	All ProThermetic, factory fitted
PNC	912784

‣ Already included in units with stirrer device.
‣ Installed on the left side in tilting units.
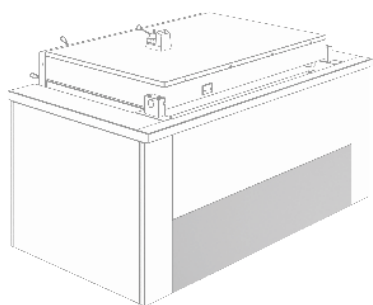
Additional factory fitted accessories

External touch control devices

[Factory fitted]

Range	All Tilting, factory fitted
PNC	913699

▸ Installed on the right side.

Lower back panels

Lower Back Panels - Tilting appliances

[Factory fitted]

Range	All Tilting, factory fitted		
Size DxH	80x300 mm		
Width / PNC	1100 mm	1200 mm	1300 mm
	912767	912768	912769
Width / PNC	1400 mm	1500 mm	1600 mm
	912770	912771	912772
Material	Stainless Steel AISI 304 - DIN 1.4301		

C-Boards (Backsplash)
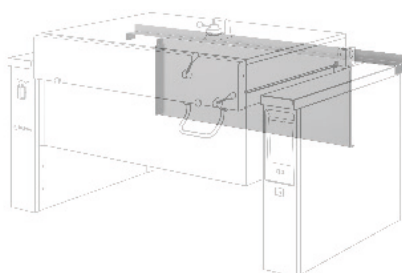
C-Boards (USPH C-Board on request)

[Factory fitted]

Range	All Tilting, factory fitted		
Size DxH	1,5x40 mm		
Width / PNC	1100 mm	1200 mm	1300 mm
	912183	912184	912185
Width / PNC	1400 mm	1500 mm	1600 mm
	912186	912187	912188
Material	Stainless Steel AISI 304 - DIN 1.4301		

▸ Bended in one piece with crossbeam, 40 mm high.

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