



**Electrolux**  
PROFESSIONAL

## High Productivity Cooking Smart Electric Boiling Pan 100lt, 600mm tilting height

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

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

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

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

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



232219 (SM6B100)

\* NOT TRANSLATED \*

### Main Features

- Curved pan base guarantees that the appliance is also suitable to prepare small quantities of food.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against low water level.
- Compliant to CE requirements for safety.
- Constructed to meet the highest hygiene standards.
- Safe thanks to the higher water protection IPX5 and the lower temperature outside the panels.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.
- High thermal input and fast heat up.
- Isolated upper well rim avoids risk of harm for the user.
- Food is uniformly heated through the base and side walls of the pan by an indirect heating system which uses integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- 600 mm tilting height minimum.
- Electronic control with possibility to store up to 50 programs, large display for easy use and a complete control over the following functions: start, cooking time, temperature and water filling.
- OPTIONS (to be ordered with the machine and must be installed in the factory): CHAR(13)CHAR(10)-Spray gun - integrated spray unit

### Construction

- Vessel can be tilted beyond 90° to completely empty the food.
- Motorised tilting.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Max pressure 1,5 bar.
- Heavy duty, balanced stainless steel lid with sliding plastic cover to insert ingredients. Easy to remove and turn to facilitate cleaning.
- Tilting axis located at the front and upper position of the pan to keep the pouring path short when filling different types of vessels.
- AISI 304 stainless steel construction with AISI 316 stainless steel deep drawn pan with rounded edges. CHAR(13)CHAR(10)

### Sustainability



- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

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



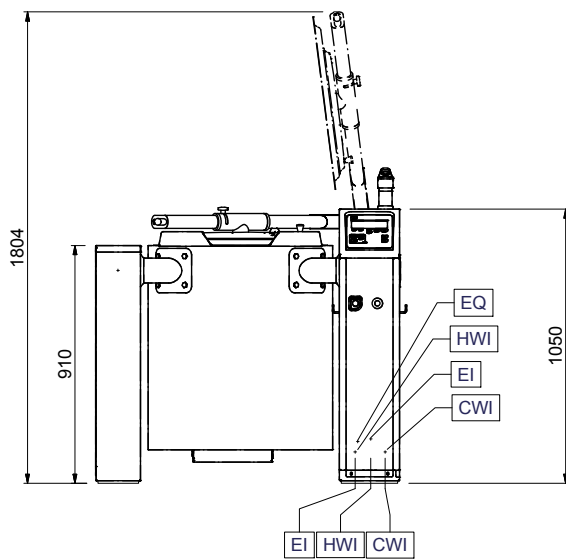
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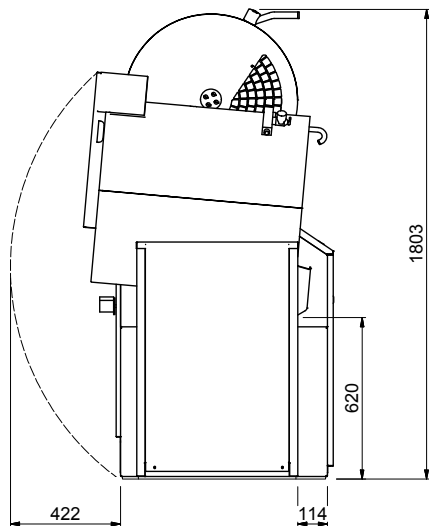
### Optional Accessories

- Strainer 100lt PNC 928025 ☐
- Kit for a correct and easy positioning and installation of 50-100 lt pan (for a correct installation you need 2 for each pan) PNC 928029 ☐
- Floor fastening kit for left leg/column (fastening is integrated in the floor) PNC 928031 ☐
- Floor fastening kit for 50-100 lt right leg/column (fastening is integrated in the floor) PNC 928032 ☐
- Floor fastening kit for left leg/column (fastening on the floor surface) PNC 928034 ☐
- Floor fastening kit for 50-100 lt right leg/column (fastening on the floor surface) PNC 928035 ☐
- Trolley to store tools for 5 boiling pans PNC 928043 ☐
- Trolley to store tools for 2 boiling pans PNC 928044 ☐
- Distance ring for connection (to previous version of pan) PNC 928049 ☐
- Short brush for connection to boiling pan spray unit PNC 928082 ☐
- Long brush for connection to boiling pan spray unit PNC 928083 ☐
- - NOT TRANSLATED - PNC 928150 ☐
- - NOT TRANSLATED - PNC 928151 ☐

Front

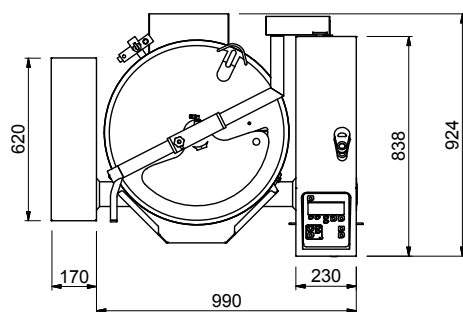


Side



CWI = Cold Water inlet 1  
 EI = Electrical inlet (power)  
 HWI = Hot water inlet

Top



## Electric

Supply voltage: 400 V/3N ph/50-60 Hz  
 Electrical power max.: 22.5 kW

## Installation:

Distance back floor tilted: 620 mm

## Key Information:

Working Temperature MIN: 30 °C  
 Working Temperature MAX: 121 °C  
 Vessel (round) diameter: 580 mm  
 Vessel (round) depth: 464 mm  
 External dimensions, Width: 1160 mm  
 External dimensions, Depth: 925 mm  
 External dimensions, Height: 1050 mm  
 Net vessel useful capacity: 100 lt  
 Tilting mechanism: Automatic  
 Bearing: Front