



High Productivity Cooking Electric Tilting Boiling Pan, 100lt , Freestanding with Stirrer

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



586026 (PBOT10RGE0) Electric tilting boiling pan
with stirrer 100lt (s),
freestanding

Short Form Specification

Item No. _____

AISI 304 stainless steel construction. Deep drawn vessel with rounded edges in AISI 316 stainless steel. Insulated and counterbalanced lid. Motorized tilting with variable speed control. Pan can be tilted beyond 90° to completely empty the food. Stirring rotation speed 21rpm. Stirrer drive shaft included, stirrer blades to be ordered separately. The electric heating elements are placed in the booster. Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a maximum temperature of 125°C in a jacket with an automatic deaeration system. Safety valve avoids overpressure of the steam in the jacket. Safety thermostat protects against low water level in the double jacket. TOUCH control panel. SOFT function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensor for precise control of cooking process. IPX6 water resistant controls. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 100mm high feet or a plinth which can be either steel or

masonry construction.

APPROVAL: _____



Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Kettle is jacketed up to 134 mm from upper rim.
- Isolated upper well rim avoids risk of harm for the user.
- IPX6 water resistant.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Edge of the large pouring lip can be equipped with a strainer (option).
- Motorized, variable pan tilting with "SOFT STOP". Tilting and pouring speeds can be precisely adjusted. Pan can be tilted over 90° to facilitate pouring and cleaning operations.
- Built in temperature sensor to precisely control the cooking process.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Max pressure of inner jacket at 1.7 bar; minimum working pressure at 1 bar. Allows temperature control between 50 and 110°C.

Construction

- Cooking vessel in 1.4435 (AISI 316L) stainless steel featuring directional pouring lip. Double-jacket in 1.4404 (AISI 316L) stainless steel designed to operate at a pressure of 1.5 bar.
- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Double-lined insulated lid in 1.4301 (AISI 304) stainless steel mounted on the cross beam of the unit, counterbalanced by a hinge that remains open in all positions.
- Safety valve avoids overpressure of the steam in the double jacket.
- Safety thermostat protects against low water level in the double jacket.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features self-explanatory display functions which guide operator throughout the cooking process: simultaneous display of actual and set temperature as well as set cooking ti
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.
- Stirrer with rotation speed of 21 RPMs.
- GuideYou Panel - activated by the user via settings - to easily follow the multiphase recipes, granting a proper and controlled cooking and a better appliance optimization.
The system will provide maintenance reminders, in line with ESSENTI
- Highly-visible and bright led TOUCH control panel features user-friendly icons and intuitive self-explanatory command options. Display visualizes:
 - Actual and set temperature
 - Set and remaining cooking timeCHAR(13)CHAR(

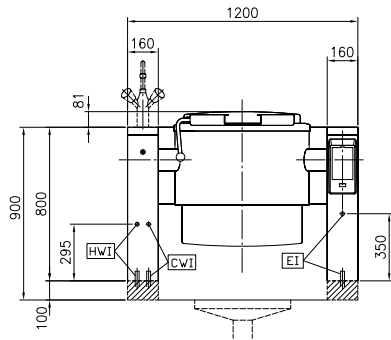
User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

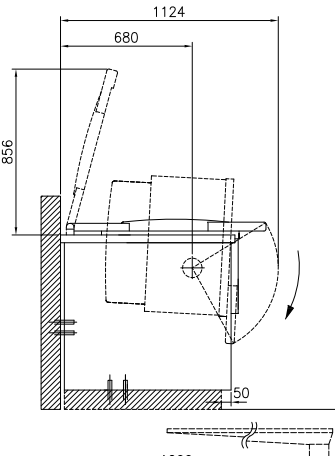
Included Accessories



Front

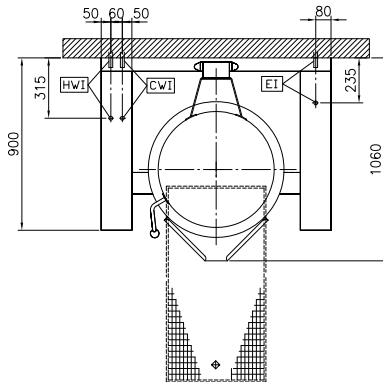


Side



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

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 18.6 kW

Installation:

Type of installation: FS on concrete base; FS on feet; On base; Standing against wall

Key Information:

Working Temperature MIN: 50 °C
Working Temperature MAX: 110 °C
Vessel (round) diameter: 640 mm
Vessel (round) depth: 395 mm
External dimensions, Width: 1200 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 800 mm
Net weight: 210 kg
Configuration: Round; Tilting; Pre-arranged for stirrer
Net vessel useful capacity: 100 lt
Tilting mechanism: Automatic
Double jacketed lid: ✓
Heating type: Indirect

Energy Consumption

Standard:
Item heated: 0 lt
Heat up temperature: From 0°C to 0°C
Heat up time: 0 min

Sustainability

Energy consumed in heat up phase: 0
Energy efficiency: 0 %