

High Productivity Cooking Electric Tilting Boiling Pan, 150lt , Freestanding

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



586010 (PBOT15EGEO)

Electric tilting boiling pan
150lt (s), freestanding

Short Form Specification

Item No.

AISI 304 stainless steel construction. Deep drawn vessel 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. Food is uniformly heated via

Main Features

- Kettle is jacketed up to 159 mm from upper rim.
- 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.
- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Isolated upper well rim avoids risk of harm for the user.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- IPX6 water resistant.
- Edge of the large pouring lip can be equipped with a strainer (option).
- 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.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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.
- 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

APPROVAL: _____

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.
- 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 time

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).

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Strainer for 150lt tilting boiling pans | PNC 910004 | ☐ |
| • Basket for 150lt boiling pans (diam. 670mm) | PNC 910024 | ☐ |
| • Base plate for 150lt boiling pans | PNC 910034 | ☐ |
| • Measuring rod for 150lt tilting boiling pans | PNC 910045 | ☐ |
| • Strainer for dumplings for 150lt boiling pans | PNC 910055 | ☐ |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | ☐ |
| • Strainer rod for stationary round boiling pans | PNC 910162 | ☐ |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911417 | ☐ |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911447 | ☐ |
| • Bottom plate with 2 feet, 100mm (height 800mm). To be ordered as special - factory fitted | PNC 911929 | ☐ |
| • Food tap strainer for tilting boiling pans | PNC 911966 | ☐ |
| • C-board (length 1300mm) for tilting units - factory fitted | PNC 912185 | ☐ |
| • POWER SOCKET CEE-16A / 380V BUILT-IN | PNC 912468 | ☐ |
| • POWER SOCKET CEE-32A / 380V BUILT-IN | PNC 912469 | ☐ |
| • Power socket Schuko typ-23, 16A/230V, built-in version | PNC 912470 | ☐ |
| • Power socket Swiss typ-23, 16A/230V, built-in version | PNC 912471 | ☐ |

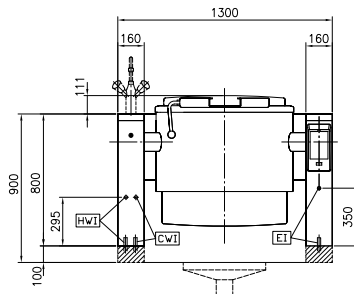
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|--|------------|--------------------------|
| • Power socket Swiss typ-23, 16A/380V, built-in version | PNC 912472 | ☐ |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted | PNC 912473 | ☐ |
| • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted | PNC 912474 | ☐ |
| • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912475 | ☐ |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912476 | ☐ |
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted | PNC 912477 | ☐ |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | ☐ |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | ☐ |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | ☐ |
| • Connecting rail kit, 900mm | PNC 912502 | ☐ |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | ☐ |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | ☐ |
| • Mainswitch 60A, 6mm ² - factory fitted | PNC 912740 | ☐ |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912751 | ☐ |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912757 | ☐ |
| • Lower rear backpanel for tilting units, island type | PNC 912769 | ☐ |
| • Spray gun for tilting units - freestanding (height 800mm) - factory fitted | PNC 912777 | ☐ |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | ☐ |
| • Emergency stop button - factory fitted | PNC 912784 | ☐ |
| • Connecting rail kit, right | PNC 912975 | ☐ |
| • Connecting rail kit, left | PNC 912976 | ☐ |
| • Connecting rail kit for appliances with backsplash, right | PNC 912981 | ☐ |
| • Connecting rail kit for appliances with backsplash, left | PNC 912982 | ☐ |
| • - NOT TRANSLATED - | PNC 913554 | ☐ |
| • - NOT TRANSLATED - | PNC 913555 | ☐ |
| • - NOT TRANSLATED - | PNC 913556 | ☐ |
| • - NOT TRANSLATED - | PNC 913557 | ☐ |
| • - NOT TRANSLATED - | PNC 913567 | ☐ |
| • - NOT TRANSLATED - | PNC 913568 | ☐ |
| • CONNECTIVITY KIT FOR PROTHERMETIC BOILING & BRAISING (ECAP) | PNC 913577 | ☐ |



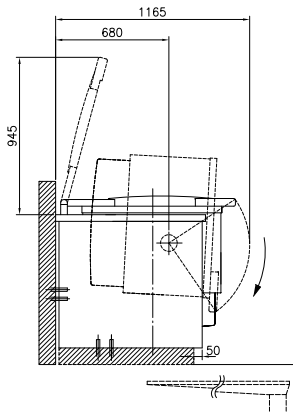
Electrolux
PROFESSIONAL

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Front

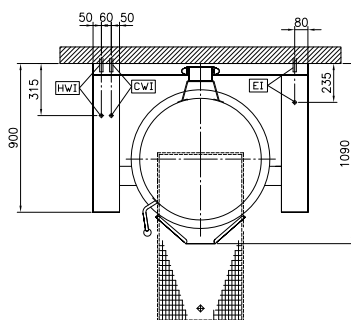


Side



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: 24.2 kW

Installation:

FS on concrete base; FS on feet; On base; Standing against wall

Type of installation:

Key Information:

Working Temperature MIN: 50 °C
Working Temperature MAX: 110 °C
Vessel (round) diameter: 710 mm
Vessel (round) depth: 465 mm
External dimensions, Width: 1300 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 800 mm
Net weight: 260 kg
Configuration: Round; Tilting
Net vessel useful capacity: 150 lt
Tilting mechanism: Automatic
Double jacketed lid: ✓
Heating type: Indirect

Energy Consumption

Standard: DIN18855-1: 2005-07
Item heated: 150 lt Water
Heat up temperature: From 20°C to 90°C
Heat up time: 32.6 min

Sustainability

Energy consumed in heat up phase: 12.91 kWh
Energy efficiency: 94.58 %



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.08.26