

High Productivity Cooking Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with Stirrer and Variable Speed

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
AIA #		



586887 (PBOT15WCEO)

\* NOT TRANSLATED \*

### **Main Features**

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- 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.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Mixing stirrer works at variable speed from 10 to 100 rpm with 3 rotation patterns.
- Kettle is jacketed up to 159 mm from upper rim.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Isolated upper well rim avoids risk of harm for the user.
- Edge of the large pouring lip can be equipped with a strainer (option).
- Built in temperature sensor to precisely control the cooking process.
- IPX6 water resistant.
- [NOT TRANSLATED]

#### Construction

- 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 ESSENTIA program, helping the user to properly take care of the product, avoiding downtimes.
- Highly-visible and bright led TOUCH control panel features user-friendly icons and intuitive selfexplanatory command options. Display visualizes: Actual and set temperatureSet and remaining cooking timePre-heating phase (if activated) GuideYou Panel (if activated)Deferred startSoft Function to reach the target temperature smoothly9 Power Control levels from simmering to fierce boiling Pressure mode (in pressure models) Stirrer ON/OFF settings (in round boiling models) Error codes for quick trouble-shootingMaintenance reminders
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- 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 time and remaining cooking time; real time clock; "SOFT" control for gentle heating up for delicate food; 9 power simmering levels from gentle to heavy boiling; timer for deferred start; error display for quick trouble-

APPROVAL:





# High Productivity Cooking Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with Stirrer and Variable

Power Socket, CEE16, built-in, 16A/230V, PNC 912474

IP67, blue-white - factory fitted

shooting.

- Safety thermostat protects against low water level in the double jacket.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- 98% recyclable by weight; packaging material free of toxic substances.
- 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.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 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.

## 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**

• 1 of Emergency stop button - factory PNC 912784

•	1 of - NOTTRANSLATED -	PNC 913543
•	101 HOTHANDLAICD	1110 /10070

#### Optional Accessories

Optional Accessories		
• Strainer for 150lt tilting boiling pans	PNC 910004	
<ul> <li>Measuring rod for 150lt tilting boiling pans</li> </ul>	PNC 910045	
<ul> <li>Grid stirrer for 150lt boiling pans</li> </ul>	PNC 910064	
<ul> <li>Grid stirrer and scraper for 150lt boiling pans</li> </ul>	PNC 910094	
<ul> <li>Strainer rod for stationary round boiling pans</li> </ul>	PNC 910162	
<ul> <li>Stainless steel plinth for tilting units - against wall - factory fitted</li> </ul>	PNC 911425	
• Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911455	
<ul> <li>Bottom plate with 2 feet, 200mm (height 700mm)</li> </ul>	PNC 911930	
• FOOD TAP STRAINER - PBOT	PNC 911966	
<ul> <li>C-board (length 1300mm) for tilting units - factory fitted</li> </ul>	PNC 912185	
POWER SOCKET CEE-16A / 380V BUILT-IN	PNC 912468	
POWER SOCKET CEE-32A / 380V BUILT-IN	PNC 912469	
<ul> <li>Power socket Schuko typ-23, 16A/230V, built-in version</li> </ul>	PNC 912470	
<ul> <li>Power socket Swiss typ-23,</li> </ul>	PNC 912471	

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•	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	
•	Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland)	PNC 912486	
•	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	
•	Rear closing kit for tilting units - against wall - factory fitted	PNC 912705	
•	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	
•	Rear closing kit for tilting units - island type - factory fitted	PNC 912745	
•	Lower rear backpanel for tilting units, island type	PNC 912769	
•	Mainswitch 60A, 10mm <sup>2</sup> - factory fitted	PNC 912774	
•	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	PNC 912776	
•	Food tap 2" for tilting boiling pans (PBOT) - factory fitted	PNC 912779	
•	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	
	- NOTTRANSLATED -	PNC 913554	
•	- NOTTRANSLATED -	PNC 913555	
•	- NOTTRANSLATED -	PNC 913556	
•	- NOTTRANSLATED -	PNC 913557	
•	- NOTTRANSLATED -	PNC 913567	
•	- NOTTRANSLATED -	PNC 913568	
•	- NOTTRANSLATED -	PNC 913578	



16A/230V, IP55, black - factory fitted

16A/230V, built-in version

Power socket Swiss typ-23,

16A/380V, built-in version

• Power Socket, SCHUKO, built-in,



PNC 912472

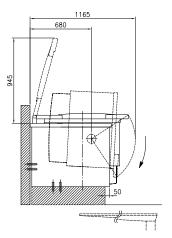
PNC 912473



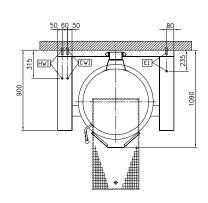
# High Productivity Cooking Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with Stirrer and Variable

Front

1300 .160 900



CWII Cold Water inlet 1 (cleaning) Electrical inlet (power) HWI Hot water inlet



**Electric** 

Side

Top

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 28 kW

Installation:

FS on concrete base;FS on

feet;On base;Standing

Type of installation: against wall

**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: 700 mm Net weight: 290 kg

Configuration: Round, tilting, with stirrer

Net vessel useful capacity: 150 lt Tilling mechanism: **Automatic** Double jacketed lid: Indirect Heating type:

**Energy Consumption** 

Standard: DIN18855-1: 2005-07

Item heated: 150 It 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 94.58 % **Energy efficiency:** 

