

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

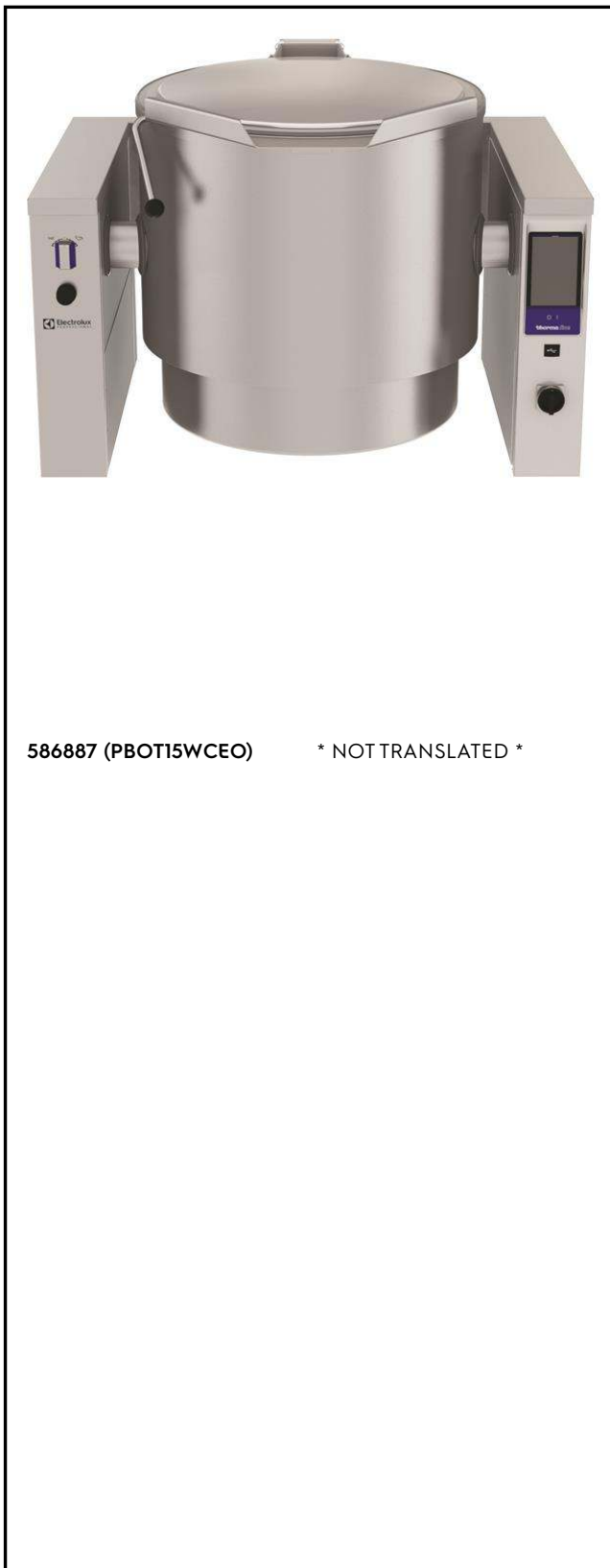
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

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.
- Max pressure of inner jacket at 1.7 bar; minimum working pressure at 1 bar. Allows temperature control between 50 and 110°C.

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. CHAR(13)CHAR(10) 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: CHAR(13)CHAR(10) - Actual and set temperature CHAR(13)CHAR(10) - Set and remaining cooking time CHAR(13)CHAR(
- 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 ti
- 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.

APPROVAL: _____

- 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 fitted PNC 912784
- 1 of - NOT TRANSLATED - PNC 913543

Optional Accessories

- Strainer for 150lt tilting boiling pans PNC 910004 ☐
- Measuring rod for 150lt tilting boiling pans PNC 910045 ☐
- Grid stirrer for 150lt boiling pans PNC 910064 ☐
- Grid stirrer and scraper for 150lt boiling pans PNC 910094 ☐
- Strainer rod for stationary round boiling pans PNC 910162 ☐
- Stainless steel plinth for tilting units - against wall - factory fitted PNC 911425 ☐
- Stainless steel plinth for tilting units - freestanding - factory fitted PNC 911455 ☐
- Bottom plate with 2 feet, 200mm (height 700mm) PNC 911930 ☐
- FOOD TAP STRAINER - PBOT 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 ☐
- 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 ☐

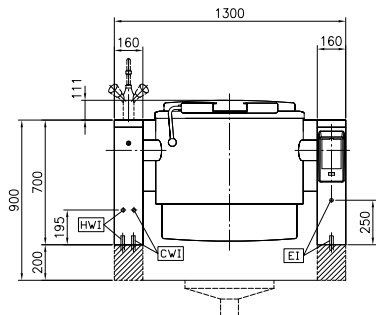
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted PNC 912477 ☐
- Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted PNC 912479 ☐
- Additional panelling plinth for tilting units (width 120mm) - 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, 10mm² - 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 ☐
- - NOT TRANSLATED - PNC 913554 ☐
- - NOT TRANSLATED - PNC 913555 ☐
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- - NOT TRANSLATED - PNC 913568 ☐
- - NOT TRANSLATED - PNC 913578 ☐



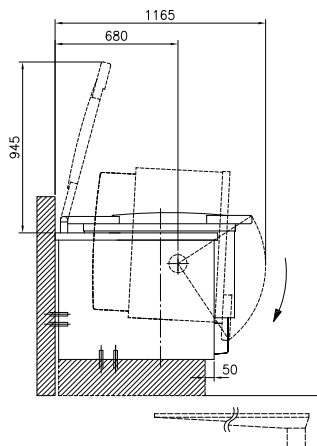
Electrolux
PROFESSIONAL

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

Front

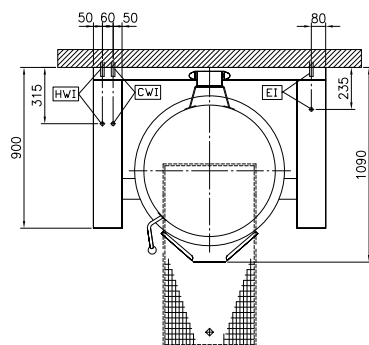


Side



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: 28 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: 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
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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Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with
Stirrer and Variable Speed
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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