

## 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. 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
- 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
- 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 ☐

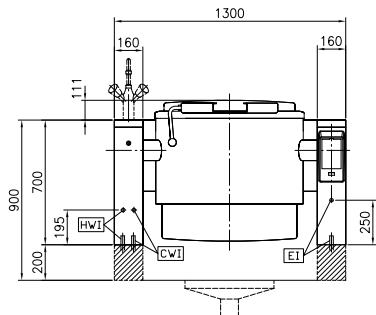
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted PNC 912477 ☐
- Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted PNC 912479 ☐
- Additional panelling plinth for tilting units (width 120mm)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



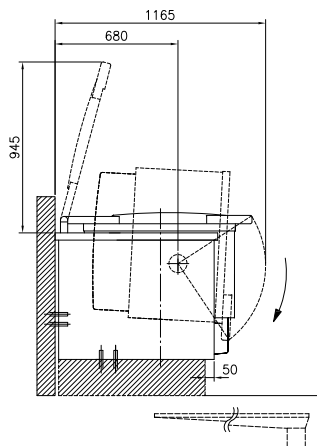
**Electrolux**  
PROFESSIONAL

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

Front

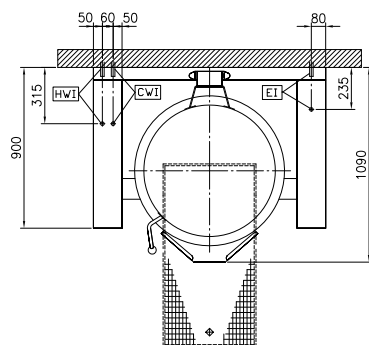


Side



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 %



**High Productivity Cooking**  
**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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