

High Productivity Cooking Electric Tilting Boiling Pan, 60lt , Freestanding with Stirrer

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



586023 (PBOT06RGEO)

Electric tilting boiling pan with stirrer 60lt (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. Stirring rotation speed 25rp

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
- 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.
- IPX6 water resistant.
- [NOTTRANSLATED]

Construction

- Cooking vessel in 1.4435 (AISI 316L) stainless steel featuring directional pouring lip. Doublejacket 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 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-shooting.
- Minimised presence of narrow gaps for easier

APPROVAL:





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PNC 912468

• POWER SOCKET CEE-16A / 380V

- cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.
- Stirrer with rotation speed of 25 RPMs.
- GuideYou Panel activated by the uservia 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

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 -	PNC 912784
factory fitted	

PNC 910001 📮

PNC 910042 📮

PNC 912183 🔲

Optional Accessories • Strainer for 40 and 60lt tilting

• Measuring rod for 60lt tilting

• C-board (length 1100mm) for

tilling units - factory fitted

boling pans

	boiling pans			
•	Grid stirrer for 60lt boiling pans	PNC	910061	
•	Grid stirrer and scraper for 60lt boiling pans	PNC	910091	
•	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 - PBOT	PNC	911966	

BUILI-IN		
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	
 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)	PNC 912735	
cold) for tilting units - to be ordered with water mixer - factory fitted	1110 712700	_
Kit energy optimization and potential free contact - factory fitted	PNC 912737	
Rear closing kit for tilting units - against wall - factory fitted	PNC 912749	
Rear closing kit for tilting units - island type - factory fitted	PNC 912755	
Lower rear backpanel for tilting units, island type	PNC 912767	
 Mainswitch 25A, 4mm² - factory fitted 	PNC 912773	
 Spray gun for tilting units - freestanding (height 800mm) - factory fitted 	PNC 912777	
 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	





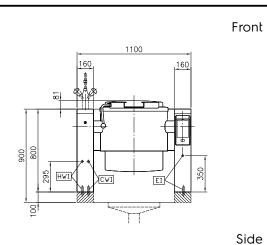
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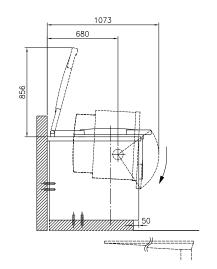
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 NOTTRANSLATED - PNC 913577 □



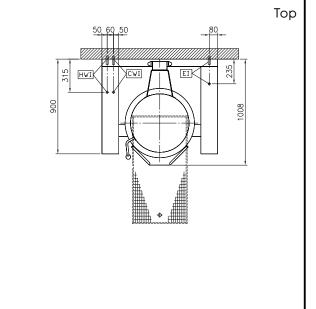


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CWII Cold Water inlet 1 (cleaning) Electrical inlet (power) HWI Hot water inlet



Electric

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

Total Watts: 12.5 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: 579 mm Vessel (round) depth: 385 mm External dimensions, Width: 1100 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 200 kg

Round;Tilting;Pre-arranged

Configuration: for stirrer Net vessel useful capacity: 60 It Tilting mechanism: **Automatic**

Double jacketed lid: Heating type: Indirect

Energy Consumption

Standard:

Item heated: O It

From 0°C to 0°C Heat up temperature:

Heat up time: 0 min

Sustainability

Energy consumed in heat up

0 phase: Energy efficiency: 0 %







