



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



586023 (PBOT06RGE0)

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 25rpm

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.
- 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.
- 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.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for energy optimisation

APPROVAL: _____



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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 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).

Included Accessories

- 1 of Emergency stop button - factory fitted PNC 912784

Optional Accessories

- Measuring rod for 60lt tilting boiling pans PNC 910042 ☐
- 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 for tilting boiling pans PNC 911966 ☐
- C-board (length 1100mm) for tilting units - factory fitted PNC 912183 ☐
- 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 ☐

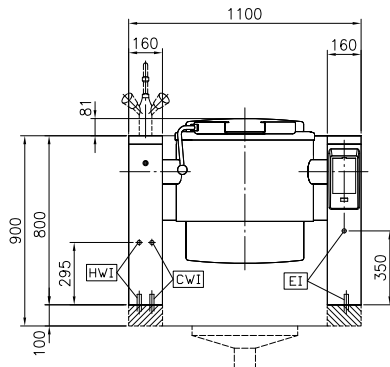
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted PNC 912473 ☐
- Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted PNC 912474 ☐
- Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted PNC 912475 ☐
- Power Socket, SCHUKO, built-in, 16A/230V, 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 ☐
- 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 ☐
- 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 ☐
- - NOT TRANSLATED - PNC 913554 ☐
- - NOT TRANSLATED - PNC 913555 ☐
- - NOT TRANSLATED - PNC 913556 ☐
- MIXING TAP KLARCO, DRIP STOP (KNOBS) PBOT/PFET-H=685MM, DEPTH OF SWIVELLING 450MM PNC 913557 ☐
- - NOT TRANSLATED - PNC 913567 ☐
- - NOT TRANSLATED - PNC 913568 ☐
- CONNECTIVITY KIT FOR PROTHERMETIC BOILING & BRAISING (ECAP) PNC 913577 ☐



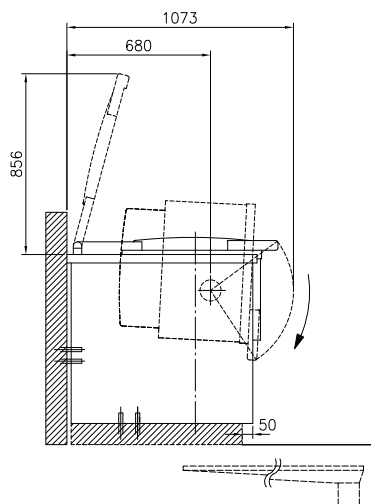
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Front

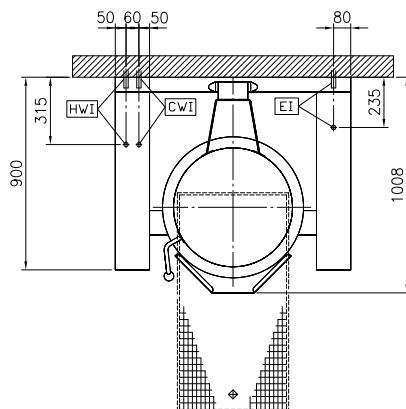


Side



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: 12.5 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: 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
Configuration: Round; Tilting; Pre-arranged for stirrer
Net vessel useful capacity: 60 lt
Tilting mechanism: Automatic
Double jacketed lid: ✓
Heating type: Indirect

Energy Consumption

Standard:
Item heated: 0 lt
Heat up temperature: From 0°C to 0°C
Heat up time: 0 min

Sustainability

Energy consumed in heat up phase: 0
Energy efficiency: 0 %



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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.

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