ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

586004 (PBOT06EGEO)   Electric tilting boiling pan 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. Food is uniformly heated via

APPROVAL:

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.
- [NOT TRANSLATED]

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.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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

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.
- 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 self-explanatory 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).

Optional Accessories

• Strainer for 40 and 60lt tilting boling pans	PNC 910001 ❑
• Basket for 40 and 60lt boiling pans (diam. 480mm)	PNC 910021 ❑
• Base plate for 60lt tilting boiling pans	PNC 910031 ❑
• Measuring rod for 60lt tilting boiling pans	PNC 910042 ❑
• Strainer for dumplings for 40 and 60lt tilting boiling pans	PNC 910052 ❑
• Scraper for dumpling strainer for boiling and braising pans	PNC 910058 ❑
• 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 ❑
• 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 ❑
• Emergency stop button - factory fitted	PNC 912784 ❑
• 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 ❑

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
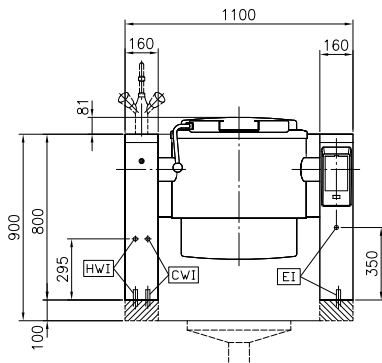
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- - NOT TRANSLATED -   PNC 913555 ❑
- - NOT TRANSLATED -   PNC 913556 ❑
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- - NOT TRANSLATED -   PNC 913567 ❑
- - NOT TRANSLATED -   PNC 913568 ❑
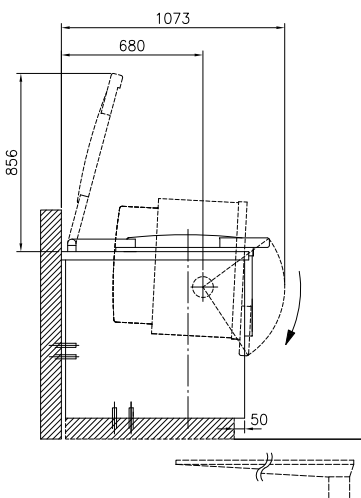- - NOT TRANSLATED -   PNC 913577 ❑

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ELECTROLUX PROFESSIONAL

Front

1100
160   160
81
900 800
295   HWI   CWI   EI   350
100

Side

1073
680
856
50

CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet

Top

50 60 50   80
315   HWI   CWI   EI   235
900   1008
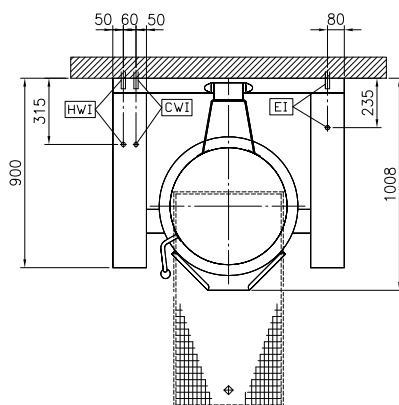
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	12.2 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:	170 kg
Configuration:	Round;Tilting
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 %

2025.04.24

DNV·GL
ISO 9001+ISO 14001
OHSAS 18001

CE

IEC

IECEE