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

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.
- 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.
- 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 ti
- 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 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 timeCHAR(13)CHAR (

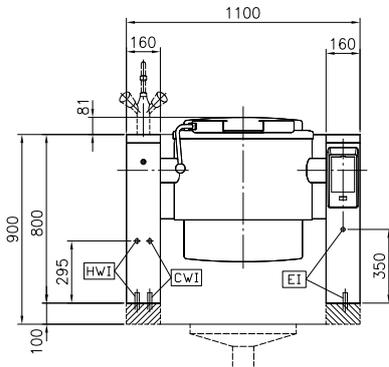## User Interface & Data Management

- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).
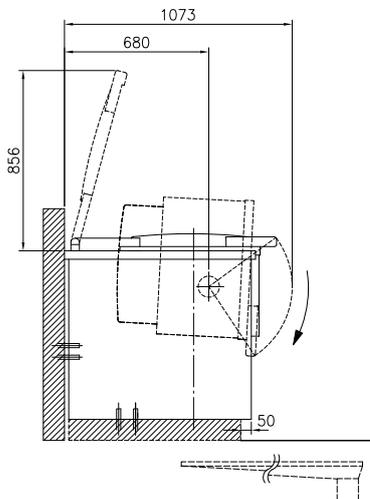
Optional Accessories

• 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 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	❏

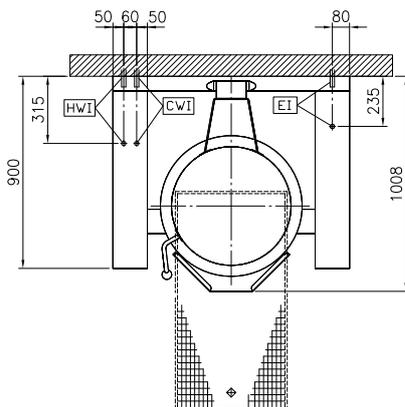|		
• Power socket Swiss typ-23, 16A/380V, built-in version	PNC 912472	❏
• Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted	PNC 912473	❏
• Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted	PNC 912474	❏
• Power Socket, TYP23, built-in, 16A/230V, IP54, blue - 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	❏
• 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	❏
• - NOT TRANSLATED -	PNC 913555	❏
• - NOT TRANSLATED -	PNC 913556	❏
• - NOT TRANSLATED -	PNC 913557	❏
• - NOT TRANSLATED -	PNC 913567	❏
• - NOT TRANSLATED -	PNC 913568	❏
• CONNECTIVITY KIT FOR PROTHERMETIC BOILING & BRAISING (ECAP)	PNC 913577	❏

ELECTROLUX PROFESSIONAL

Front

Side

CWI1 = 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:	12.2 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 %

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