

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

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

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

APPROVAL: _____

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 time CHAR(13)CHAR (

User Interface & Data Management

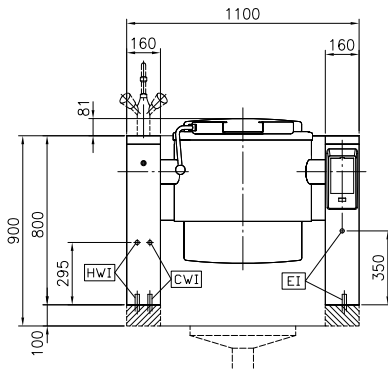
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Optional Accessories

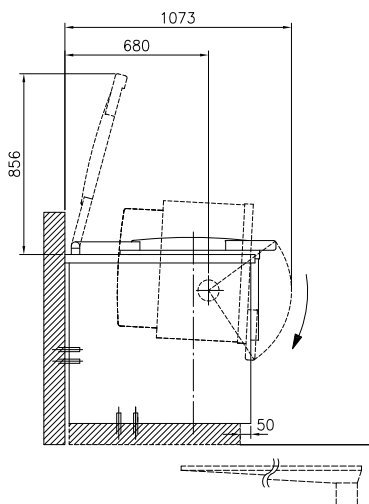
- | | | |
|---|------------|--------------------------|
| • Strainer for 40 and 60lt tilting boiling pans | PNC 910001 | <input type="checkbox"/> |
| • Basket for 40 and 60lt boiling pans (diam. 480mm) | PNC 910021 | <input type="checkbox"/> |
| • Base plate for 60lt tilting boiling pans | PNC 910031 | <input type="checkbox"/> |
| • Measuring rod for 60lt tilting boiling pans | PNC 910042 | <input type="checkbox"/> |
| • Strainer for dumplings for 40 and 60lt tilting boiling pans | PNC 910052 | <input type="checkbox"/> |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | <input type="checkbox"/> |
| • Strainer rod for stationary round boiling pans | PNC 910162 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911417 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911447 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 100mm (height 800mm). To be ordered as special - factory fitted | PNC 911929 | <input type="checkbox"/> |
| • Food tap strainer for tilting boiling pans | PNC 911966 | <input type="checkbox"/> |
| • C-board (length 1100mm) for tilting units - factory fitted | PNC 912183 | <input type="checkbox"/> |
| • POWER SOCKET CEE-16A / 380V BUILT-IN | PNC 912468 | <input type="checkbox"/> |
| • POWER SOCKET CEE-32A / 380V BUILT-IN | PNC 912469 | <input type="checkbox"/> |
| • Power socket Schuko typ-23, 16A/230V, built-in version | PNC 912470 | <input type="checkbox"/> |
| • Power socket Swiss typ-23, 16A/230V, built-in version | PNC 912471 | <input type="checkbox"/> |

- | | | |
|--|------------|--------------------------|
| • Power socket Swiss typ-23, 16A/380V, built-in version | PNC 912472 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted | PNC 912473 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted | PNC 912474 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912475 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912476 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted | PNC 912477 | <input type="checkbox"/> |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | <input type="checkbox"/> |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | <input type="checkbox"/> |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912749 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912755 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units, island type | PNC 912767 | <input type="checkbox"/> |
| • Mainswitch 25A, 4mm ² - factory fitted | PNC 912773 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 800mm) - factory fitted | PNC 912777 | <input type="checkbox"/> |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | <input type="checkbox"/> |
| • Emergency stop button - factory fitted | PNC 912784 | <input type="checkbox"/> |
| • Connecting rail kit, right | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit, left | PNC 912976 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, right | PNC 912981 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, left | PNC 912982 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913554 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913555 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913556 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913557 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913567 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913568 | <input type="checkbox"/> |
| • CONNECTIVITY KIT FOR PROTHERMETIC BOILING & BRAISING (ECAP) | PNC 913577 | <input type="checkbox"/> |

Front

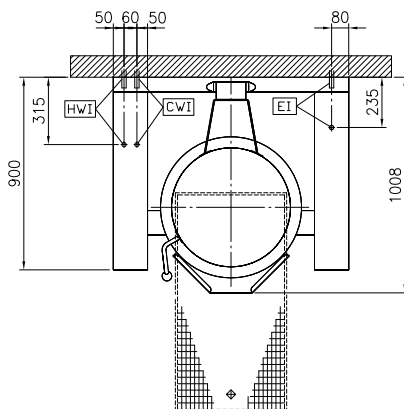


Side



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: 12.2 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 %