

## 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

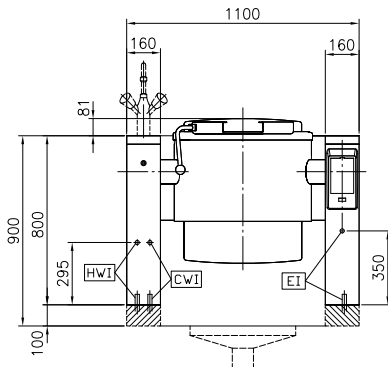
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

### Optional Accessories

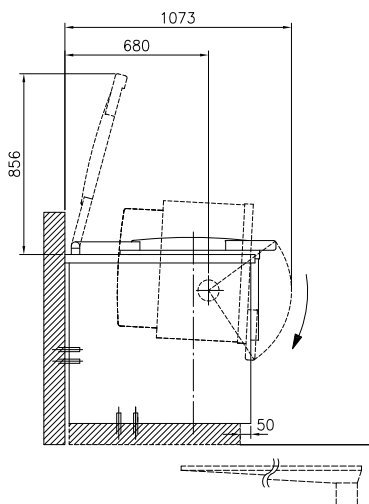
- |   |            |                          |
|---|------------|--------------------------|
| • Strainer for 40 and 60lt tilting boiling pans   | PNC 910001 | <input type="checkbox"/> |
| • Basket for 40 and 60lt boiling pans (diam. 480mm)   | PNC 910021 | <input type="checkbox"/> |
| • Base plate 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 <sup>2</sup> - 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

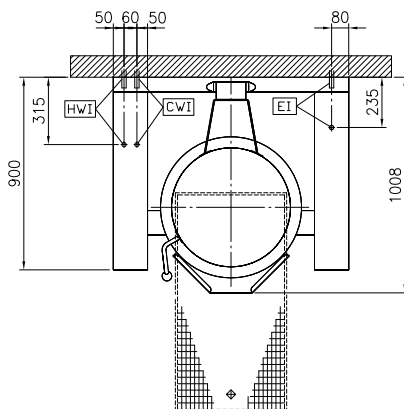


Side



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 %