

## High Productivity Cooking Electric Tilting Boiling Pan, 60lt Hygienic Profile, Freestanding

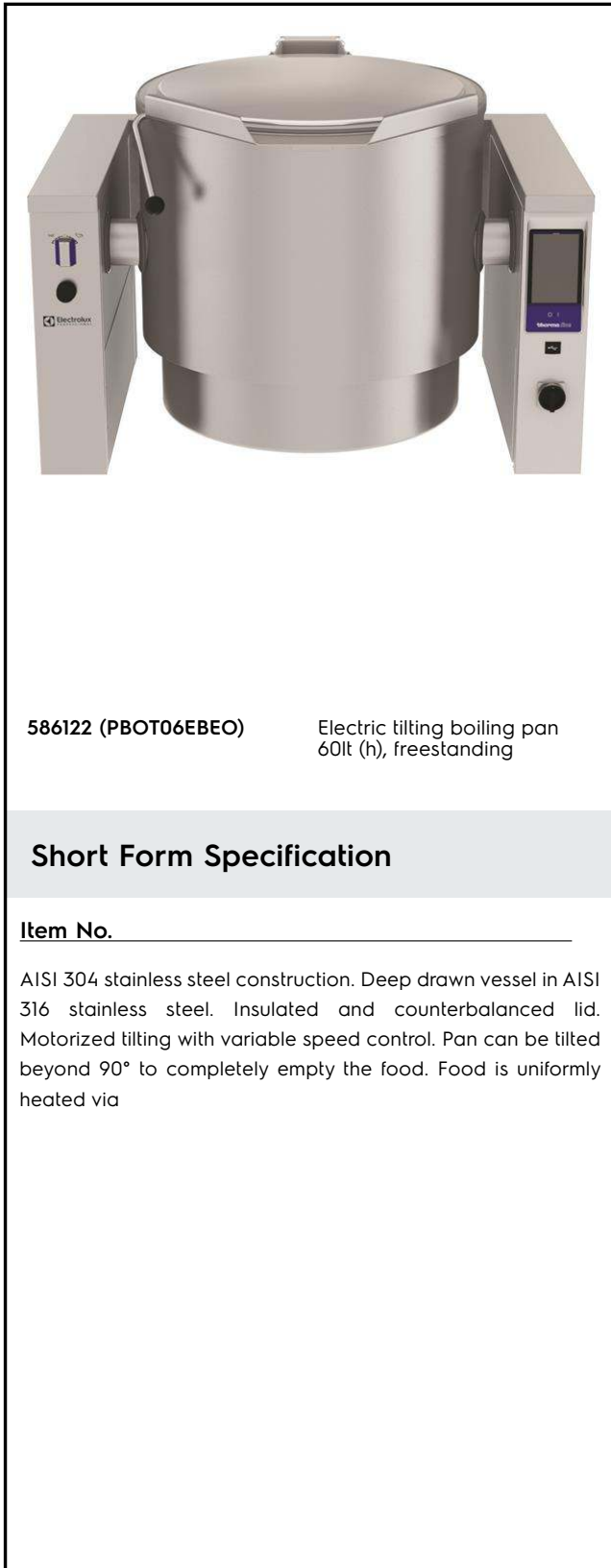
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**586122 (PBOT06EBEO)** Electric tilting boiling pan  
 60lt (h), 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.
- [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

**APPROVAL:** \_\_\_\_\_

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 temperature Set and remaining cooking time Pre-heating phase (if activated) GuideYou Panel (if activated) Deferred start Soft Function to reach the target temperature smoothly 9 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-shooting Maintenance 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 boiling 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
- FOOD TAP STRAINER - PBOT PNC 911966
- C-board (length 1100mm) for tilting units - factory fitted PNC 912183
- MOBILE KIT TxxT/PxxT (VAR. width=S-Code) PNC 912460
- POWER SOCKET CEE-16A / 380V BUILT-IN PNC 912468
- POWER SOCKET CEE-32A / 380V BUILT-IN PNC 912469

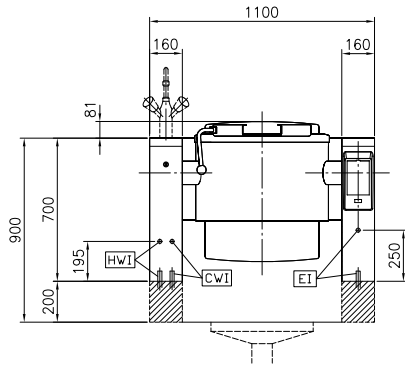
- Power socket Schuko typ-23, 16A/230V, built-in version PNC 912470
- Power socket Swiss typ-23, 16A/230V, built-in version PNC 912471
- Power socket Swiss typ-23, 16A/380V, built-in version PNC 912472
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted PNC 912473
- Power Socket, 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
- Bottom plate with 2 feet, 200mm for tilting units - factory fitted PNC 912488
- Manometer for tilting boiling pans - factory fitted PNC 912490
- Stainless steel plinth for tilting units - against wall - factory fitted PNC 912494
- Stainless steel plinth for tilting units - freestanding - factory fitted PNC 912496
- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
- Rear closing kit for tilting units - against wall - factory fitted PNC 912703
- 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 - island type - factory fitted PNC 912743
- Lower rear backpanel for tilting units, island type PNC 912767
- Mainswitch 25A, 4mm<sup>2</sup> - factory fitted PNC 912773
- Spray gun for tilting units - freestanding (height 700mm) - factory fitted PNC 912776
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted PNC 912779
- Emergency stop button - factory fitted PNC 912784
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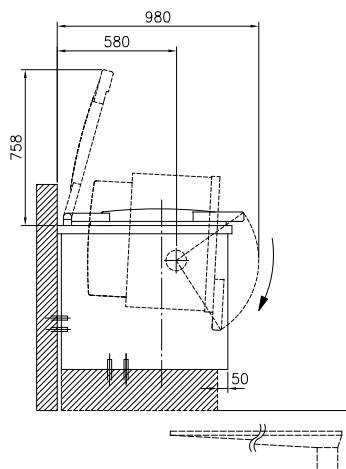
PNC 913577 □



Front

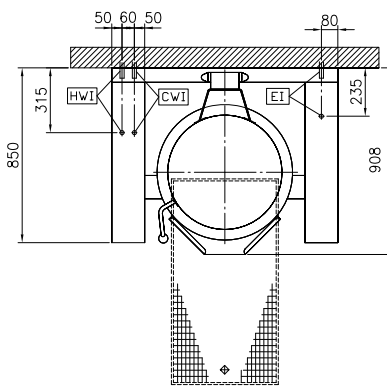


Side



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

Top



## Electric

Supply voltage:

586122 (PBOT06EBEO)

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:

Configuration:	Round; Tilting
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:	850 mm
External dimensions, Height:	700 mm
Net weight:	170 kg
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 %