



**Electrolux**  
PROFESSIONAL

**High Productivity Cooking**  
Touchline tilting kettle, gas (88712 BTU), 40 gal (150 lt) with 2" TDO valve

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



587041 (PBOT15GDWF)

Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU

### Short Form Specification

**Item No.** \_\_\_\_\_

Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU

### Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Kettle is jacketed up to 6" (159mm) 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- [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 22 psi (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.
- 2" tangent draw-off valve.
- 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

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

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.
- [NOT TRANSLATED]
- [NOT TRANSLATED]

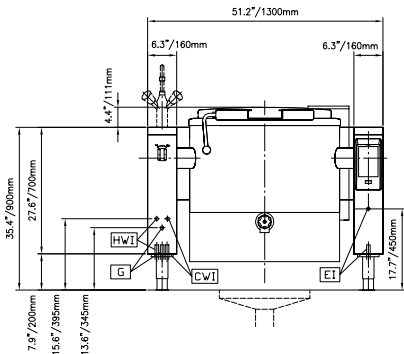
### Included Accessories

- 1 of Food Tap Strainer Rod PNC 910162
- 1 of Food Tap Strainer PNC 911966
- 1 of 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time PNC 913571

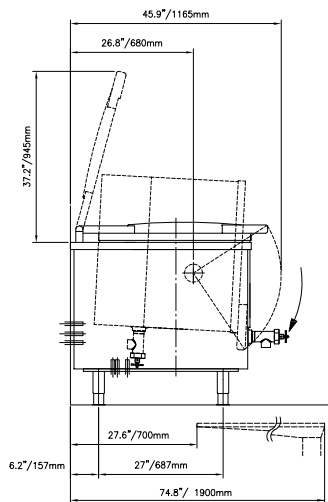
### Optional Accessories

- Strainer for 40 gallon kettles PNC 910004
- Basket, for 40 gallon kettles PNC 910024
- Base plate, 40 gallon (150 liter) for kettles PNC 910034
- Food Tap Strainer Rod PNC 910162
- Left cover plate and mixing faucet for kettles (587041 and 587042) PNC 911821
- Food Tap Strainer PNC 911966
- Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted PNC 912776
- 4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) PNC 913438
- Measuring rod for tilting kettle 40 gallon PNC 913504
- - NOT TRANSLATED - PNC 913577
- Spray gun kit for free-standing ProThermetic Tilting units H=700 - US - Field Mounted PNC 913579

Front



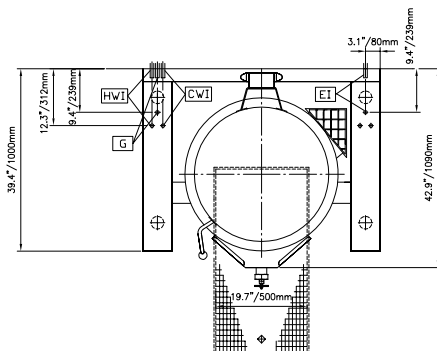
Side



CWII = Cold Water inlet      HWI = Hot water inlet

EI = Electrical connection  
 G = Gas connection

Top



## Electric

### Supply voltage:

587041 (PBOT15GDWF)      120 V/1 ph/60 Hz

### Total Watts:

0.2 kW

## Gas

### Gas Power:

88712 Btu/hr (26 kW)

### Gas Type Option:

Propane

### Gas Inlet:

3/4"

## Water:

### Pressure:

29-87 psi (2-6 bar)

## Installation:

### Type of installation:

FS on concrete base; FS on feet; On base; Standing against wall

## Key Information:

### Configuration:

Round; Tilting

### Working Temperature MIN:

122 °F (50 °C)

### Working Temperature MAX:

230 °F (110 °C)

### External dimensions, Width:

51 3/16" (1300 mm)

### External dimensions, Depth:

39 3/8" (1000 mm)

### External dimensions, Height:

27 9/16" (700 mm)

### Net weight:

595 lbs (270 kg)

### Shipping width:

61 1/32" (1550 mm)

### Shipping depth:

55 1/8" (1400 mm)

### Shipping height:

51 3/16" (1300 mm)

### Shipping weight:

944 lbs (428 kg)

### Shipping volume:

99.61 ft<sup>3</sup> (2.82 m<sup>3</sup>)

### Heating type:

Indirect

### Tilting mechanism:

Automatic