



Electrolux
PROFESSIONAL

**High Productivity Cooking
Touchline tilting kettle, gas (153540
BTU), 80 gal (300 lt) with 2" TDO valve**

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



587042 (PBOT30GDWF)

Touchline Tilting Kettle, gas, 80 gallon (300 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 153540 BTU

Short Form Specification

Item No. _____

Touchline Tilting Kettle, gas, 80 gallon (300 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 153540 BTU

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- 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.
- Robust, circular burner with electronic ignition and monitoring.
- IPX6 water resistant.
- 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.
- 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

APPROVAL: _____

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 troubleshooting.

- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.
- [NOT TRANSLATED]
- [NOT TRANSLATED]

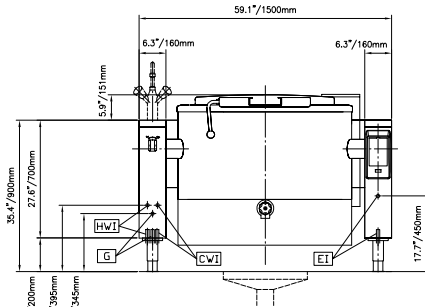
Included Accessories

- | | |
|---|------------|
| • 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 |

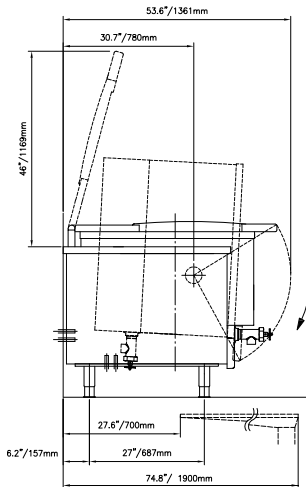
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Strainer for 80 gallon kettles | PNC 910006 | <input type="checkbox"/> |
| • Base plate, 80 gallon (300 liter) for kettles | PNC 910036 | <input type="checkbox"/> |
| • Food Tap Strainer Rod | PNC 910162 | <input type="checkbox"/> |
| • Left cover plate and mixing faucet for kettles (587041 and 587042) | PNC 911821 | <input type="checkbox"/> |
| • Food Tap Strainer | PNC 911966 | <input type="checkbox"/> |
| • Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted | PNC 912776 | <input type="checkbox"/> |
| • 4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) | PNC 913438 | <input type="checkbox"/> |
| • Measuring rod for tilting kettle 80 gallon | PNC 913505 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913577 | <input type="checkbox"/> |
| • Spray gun kit for free-standing ProThermetic Tilting units H=700 - US - Field Mounted | PNC 913579 | <input type="checkbox"/> |

Front



Side

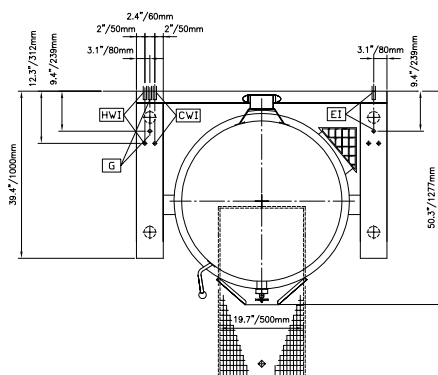


CWII = Cold Water inlet HWI = Hot water inlet

EI = Electrical connection

G = Gas connection

Top


Electric
Supply voltage:

587042 (PBOT30GDWF) 120 V/1 ph/60 Hz

Total Watts:

0.2 kW

Gas
Gas Power:

153540 Btu/hr (45 kW)

Gas Type Option:

Propane

Gas Inlet:

3/4"

Water:
Pressure:

29-87 psi (2-6 bar)

Installation:

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

Type of installation:
Key Information:
Configuration:

Round; Tilting

Working Temperature MIN:

122 °F (50 °C)

Working Temperature MAX:

230 °F (110 °C)

External dimensions, Width:

59 1/16" (1500 mm)

External dimensions, Depth:

39 3/8" (1000 mm)

External dimensions, Height:

27 9/16" (700 mm)

Net weight:

860 lbs (390 kg)

Shipping width:

63 " (1600 mm)

Shipping depth:

57 1/16" (1450 mm)

Shipping weight:

1168 lbs (530 kg)

Shipping volume:

 114.69 ft³ (3.25 m³)

Heating type:

Indirect

Tilting mechanism:

Automatic