



**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.
- [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 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

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



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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.
- 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]

### User Interface & Data Management

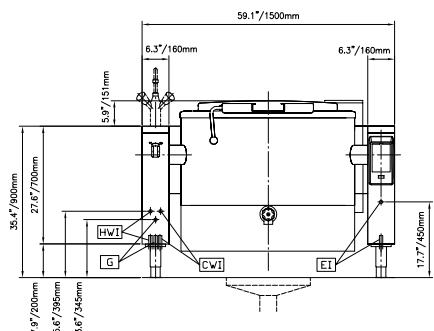
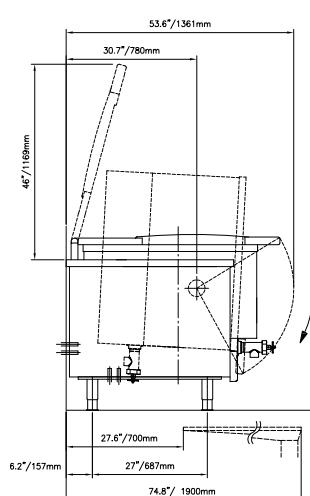
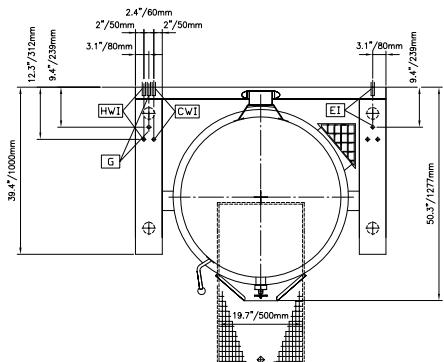
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

### 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
- Base plate, 80 gallon (300 liter) for kettles PNC 910036
- 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 prothermic units (kettles, braising pans & pressure braising pans) PNC 913438
- Measuring rod for tilting kettle 80 gallon PNC 913505
- - NOT TRANSLATED - PNC 913577
- Spray gun kit for free-standing ProThermic Tilting units H=700 - US - Field Mounted PNC 913579


**Front**

**Side**

**Top**
**Electric**
**Supply voltage:** 120 V/1 ph/60 Hz

**Total Watts:** 0.25 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:**
**Type of installation:** FS on concrete base; FS on feet; On base; Standing against wall

**Key Information:**
**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)

**Configuration:** Round; Tilting

**Heating type:** Indirect

**Tilting mechanism:** Automatic

**CWI** = Cold Water inlet

**HWI** = Hot water inlet

**EI** = Electrical connection

**G** = Gas connection