



**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.
- [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).

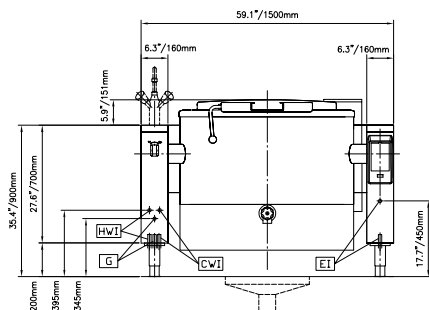
### Included Accessories

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

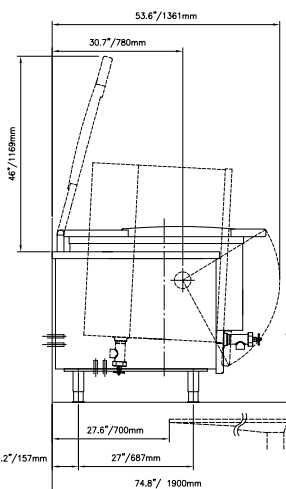
### Optional Accessories

- |                                                                                               |            |                          |
|-----------------------------------------------------------------------------------------------|------------|--------------------------|
| • Strainer for 80 gallon kettles                                                              | PNC 910006 | <input type="checkbox"/> |
| • Base plate, 80 gallon (300 liter) for<br>kettles                                            | PNC 910036 | <input type="checkbox"/> |
| • Food Tap Strainer Rod                                                                       | PNC 910162 | <input type="checkbox"/> |
| • Left cover plate and mixing faucet for<br>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<br>" (698.5mm) - factory fitted                  | PNC 912776 | <input type="checkbox"/> |
| • Measuring rod for tilting kettle 80<br>gallon                                               | PNC 913505 | <input type="checkbox"/> |
| • - NOT TRANSLATED -                                                                          | PNC 913577 | <input type="checkbox"/> |
| • Spray gun kit for free-standing<br>ProThermatic Tilting units H=700 - US -<br>Field Mounted | PNC 913579 | <input type="checkbox"/> |

Front



Side

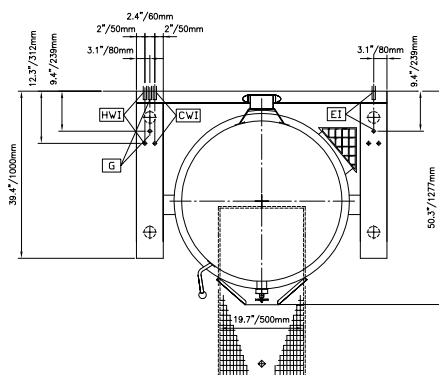


CWI = Cold Water inlet      HWI = Hot water inlet

EI = Electrical connection

G = Gas connection

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 ft<sup>3</sup> (3.25 m<sup>3</sup>)

Configuration: Round; Tilting

Heating type: Indirect

Tilting mechanism: Automatic