# FROFESSIONAL

# High Productivity Cooking Touchline tilting braising pan, gas (61,416BTU), 24 gal (90 lt)



overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 122 and 482°F (50° and 250°C). TOUCH control panel. SOFT function. IPX6 water resistant. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 8" (200mm)high feet or a plinth which can be either steel or masonry construction.

MODEL #	 	
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## **Main Features**

ITEM #

- Pan size is GN compliant.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Optimum heat distribution in the food provides best cooking results in terms of taste, color and consistency and in terms of vitamin preserving.
- Easy to clean cooking surface due to large-radius edges and corners.
- IPX6 water resistant.
- 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.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.

# Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 0.75" (18 mm) thick compound: 0.1" (3 mm) shot-blasted 1.4404 (AISI 316L) stainless steel surface, seamlessly welded to the mild steel bottom.
- 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.
- Gas appliance has robust multiple burners with electronic ignition and monitoring for a safer operation. Operation with natural gas and LPG (on request).
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Heatproof handle with non-slip surface.
- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features selfexplanatory display functions which guide operator throughout the cooking process: simultaneous display of actual and set temperature as well as set

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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.

- 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]
- [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).

## Sustainability



• High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

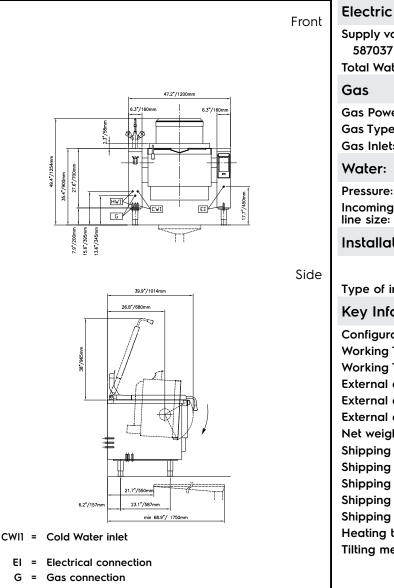
## **Optional Accessories**

<ul> <li>Perforated container with handles, height 4" (102mm)</li> </ul>	PNC 910211	
• Perforated container with handles, height 6" (152mm)	PNC 910212	
• Perforated container with handles, height 8" (203mm)	PNC 911673	
<ul> <li>Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025)</li> </ul>	PNC 911819	
<ul> <li>Suspension frame for Non- Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587031, 587037) - 3 needed for 45 gallon units (587035, 587039)</li> </ul>	PNC 912709	

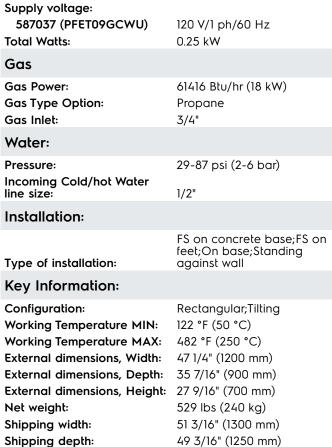
- Spray gun for tilting units, height PNC 912776 □ 27-1/2" (698.5mm) - factory fitted
- SCRAPER WITHOUT HANDLE PNC 913431 (PFEX/PUEX)
- - NOTTRANSLATED PNC 913432
- 4 flanged feet, 2", for prothermetic PNC 913438 units (kettles, braising pans & pressure braising pans)



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Top



Shipping width:S1 3/16" (1300 mm,Shipping depth:49 3/16" (1250 mm)Shipping height:57 7/8" (1470 mm)Shipping weight:822 lbs (373 kg)Shipping volume:84.35 ft³ (2.39 m³)Heating type:DirectTilting mechanism:Automatic



HW:

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19.7\*/500n

2.3 /31

15.4"/900

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.