High Productivity Cookin



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

| ITEM #  |
|---------|
| MODEL # |
| NAME #  |
| SIS #   |
|         |



587037 (PFET09GCWU)

Touchline tilting braising pan, gas (61,416 BTU), 24gal capacity (90lt) -120V/1p/60Hz

# **Short Form Specification**

#### Item No.

AISI 304 stainless steel construction. GN compliant pan size: 0.7 " (18mm) thick pan bottom 0.6" (15mm) mild steel and 0.1" (3mm) AISI 316 stainless steel. Insulated and counterbalanced lid. Motorized tilting with variable speed control. Pan can be tilted beyond 90° to completely empty the food. Robust multiple burners with electronic ignition and monitoring. Safety thermostat protects the pan from 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.

### **Main Features**

AIA#

- 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

APPROVAL:



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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.
- [NOTTRANSLATED]
- [NOTTRANSLATED]
- [NOTTRANSLATED]

#### 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



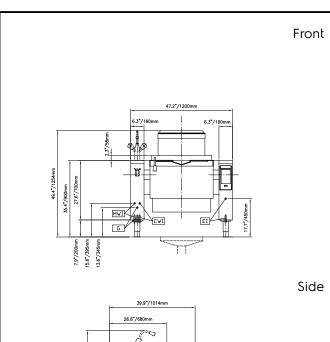
 High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

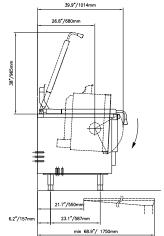
# **Optional Accessories**

| Optional Accessories   |            |  |
|--|------------|--|
| <ul> <li>Perforated container with handles,<br/>height 4" (102mm)</li> </ul>   | PNC 910211 |  |
| • Perforated container with handles, height 6" (152mm)   | PNC 910212 |  |
| <ul> <li>Perforated container with handles,<br/>height 8" (203mm)</li> </ul>   | PNC 911673 |  |
| <ul> <li>Left cover plate and mixing faucet<br/>for kettle (587040), and all braising<br/>pans (587037, 587039, 587031,<br/>587035, 587027, 587028, 587021,<br/>and 587025)</li> </ul> | PNC 911819 |  |
| • Suspension frame for Non-<br>Pressurized Tilting Braising Pans - 2<br>needed for 24 gallon units (587031,<br>587037) - 3 needed for 45 gallon<br>units (587035, 587039)              | PNC 912709 |  |
| <ul> <li>Spray gun for tilting units, height<br/>27-1/2" (698.5mm) - factory fitted</li> </ul>   | PNC 912776 |  |
| <ul> <li>SCRAPER WITHOUT HANDLE<br/>(PFEX/PUEX)</li> </ul>   | PNC 913431 |  |
| • - NOTTRANSLATED -  | PNC 913432 |  |
| <ul> <li>4 flanged feet, 2", for prothermetic<br/>units (kettles, braising pans &amp;<br/>pressure braising pans)</li> </ul>   | PNC 913438 |  |



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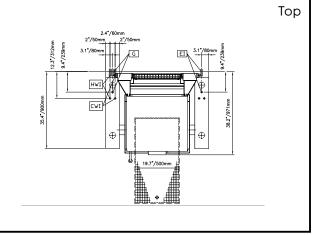




CWI1 = Cold Water inlet

EI = Electrical connection

G = Gas connection



**Electric** 

Supply voltage: 120 V/1 ph/60 Hz

Total Watts: 0.25 kW

Gas

**Gas Power:** 61416 Btu/hr (18 kW)

Gas Type Option: Propane Gas Inlet: 3/4"

Water:

**Pressure:** 29-87 psi (2-6 bar)

Incoming Cold/hot Water

line size: 1/2"

Installation:

FS on concrete base;FS on

feet;On base;Standing

against wall

Type of installation: Key Information:

Working Temperature MIN: 122 °F (50 °C) Working Temperature MAX: 482 °F (250 °C) External dimensions, Width: 47 1/4" (1200 mm) External dimensions, Depth: 35 7/16" (900 mm) External dimensions, Height: 27 9/16" (700 mm) Net weight: 529 lbs (240 kg) Shipping width: 51 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 ft<sup>3</sup> (2.39 m<sup>3</sup>) Configuration: Rectangular; Tilting

Heating type: Direct
Tilting mechanism: Automatic





