



High Productivity Cooking Touchline tilting braising pan, gas (88,634BTU), 26 gal (100 lt)



587038 (PFET10GCWU)

Touchline tilting braising pan, gas (88,634BTU),
26gal capacity (100lt) -
120V/1p/60Hz

Short Form Specification

Item No.

AISI 304 stainless steel construction. GN compliant pan size: 0.8" (18mm) thick pan bottom 0.7" (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.

APPROVAL:

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

Main Features

- 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 self-explanatory display functions which guide operator throughout the cooking process: simultaneous display of actual and set temperature as well as set

Touchline tilting braising pan, gas (88,634BTU), 26 gal (100 lt)



Electrolux Professional, Inc.

www.electroluxprofessional.com

4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

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).

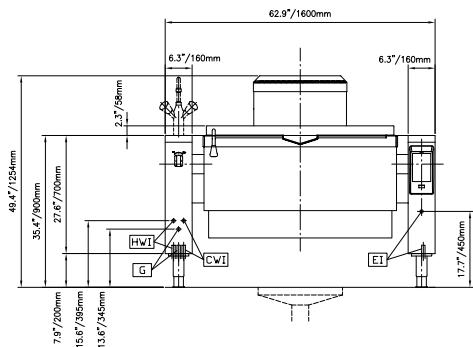
Sustainability



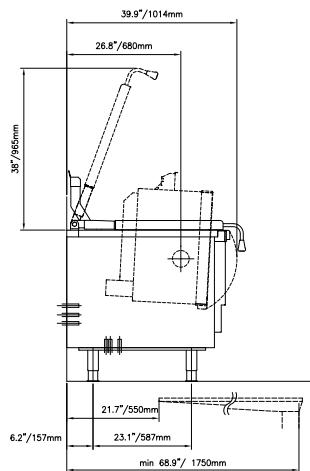
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

Optional Accessories

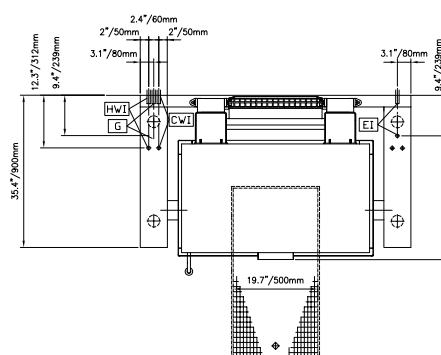
- Perforated container with handles, PNC 910211
 height 4" (102mm)
- Perforated container with handles, PNC 910212
 height 6" (152mm)
- Perforated container with handles, PNC 911673
 height 8" (203mm)
- Left cover plate and mixing faucet PNC 911819
 for kettle (587040), and all braising
 pans (587037, 587039, 587031,
 587035, 587027, 587028, 587021,
 and 587025)
- Suspension frame for Non-
 Pressurized Tilting Braising Pans - 2
 needed for 24 gallon units (587031,
 587037) - 3 needed for 45 gallon
 units (587035, 587039) PNC 912709
- Spray gun for tilting units, height
 27-1/2" (698.5mm) - factory fitted PNC 912776
- SCRAPER WITHOUT HANDLE (PFEX/PUEX) PNC 913431
- - NOT TRANSLATED - PNC 913432
- 4 flanged feet, 2", for prothermetic
 units (kettles, braising pans &
 pressure braising pans) PNC 913438



Front



Side



Top

Electric

Supply voltage: 120 V/1 ph/60 Hz
Total Watts: 0.25 kW

Gas

Gas Power: 88712 Btu/hr (26 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: 482 °F (250 °C)
External dimensions, Width: 63 " (1600 mm)
External dimensions, Depth: 35 7/16" (900 mm)
External dimensions, Height: 27 9/16" (700 mm)
Net weight: 595 lbs (270 kg)
Shipping width: 63 3/8" (1610 mm)
Shipping depth: 35 13/16" (910 mm)
Shipping height: 28 1/8" (715 mm)
Shipping weight: 595 lbs (270 kg)
Shipping volume: 36.99 ft³ (1.05 m³)
Configuration: Rectangular; Tilting
Heating type: Direct
Tilting mechanism: Automatic

CWII = Cold Water inlet

EI = Electrical connection

G = Gas connection