



## 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

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Electrolux Professional, Inc.

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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).

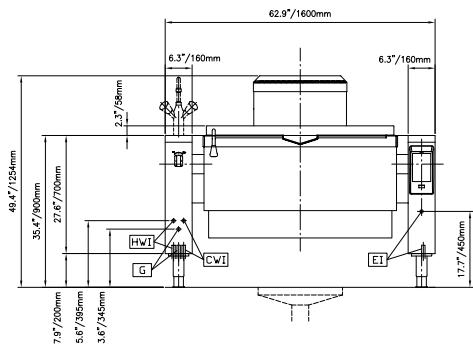
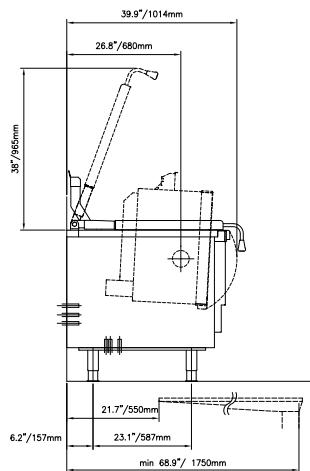
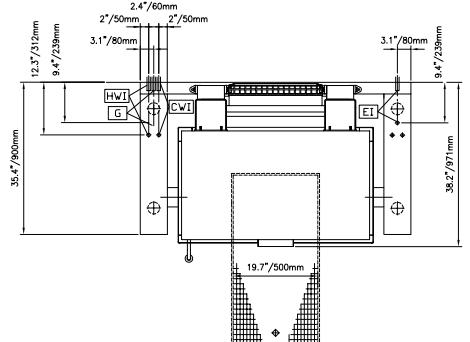
### Sustainability



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

### Optional Accessories

- 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