



**High Productivity Cooking  
Touchline tilting pressure braising  
pan, gas (98,948 BTU), 45 gal (170 lt)**

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



High Productivity Cooking  
Touchline tilting pressure braising pan, gas (98,948 BTU), 45 gal (170 lt)



**587028 (PUET17GCWU)** Touchline Tilting Pressure Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,948 BTU

**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. 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). It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid); pressure cooking of multiple produces possible thanks to the use of suspended GN 1/1 containers. TOUCH control panel. SOFT function. PRESSURE 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**

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- 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.
- Easy to clean cooking surface due to large-radius edges and corners.
- Cooking with a working pressure of 6.5psi (0.45 bar) reduces cooking times.
- Optimum heat distribution in the food provides best cooking results in terms of taste, color and consistency and in terms of vitamin preserving.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Overnight cooking: saving electricity and time.
- Safety valve on the lid avoids overpressure in the food compartment.
- 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.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- 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.

**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.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- 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 cooking time and remaining

**APPROVAL:** \_\_\_\_\_



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.

- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- "Boiling" or "Braising" mode functions.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.
- Model equipped with TDO valve available as special execution (S/code request)
- [NOT TRANSLATED]
- [NOT TRANSLATED]
- [NOT TRANSLATED]

- Spray gun kit for free-standing ProThermetic Tilting units H=700 - US - Field Mounted PNC 913579

### 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

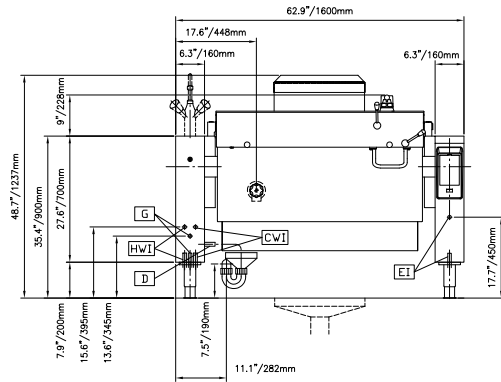


- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

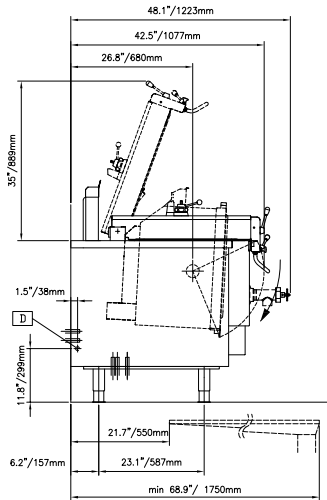
### Optional Accessories

- Suspension frame for Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587021, 587027) - 3 needed for 45 gallon units (587025, 587028) PNC 910191
- Base plate, for pressure braising pans and non-pressure braising pans, half size - 2 needed for 24 gallon units (587031, 587037, 587021, 587027) - 3 needed for 45 gallon units (587035, 587039, 587025, 587028) PNC 910201
- Perforated container with handles, height 4" (102mm) PNC 910211
- Perforated container with handles, height 6" (152mm) PNC 910212
- Perforated container with handles, height 8" (203mm) PNC 911673
- Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025) PNC 911819
- 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
- - NOT TRANSLATED - PNC 913574
- - NOT TRANSLATED - PNC 913577

Front

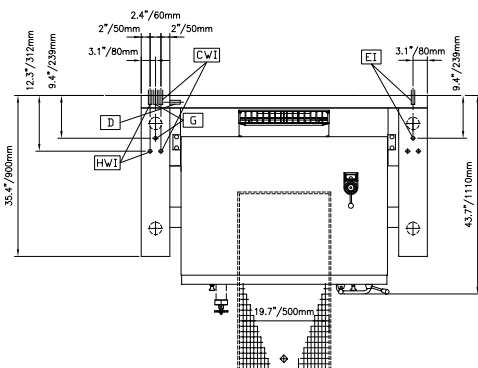


Side



- CWI** = Cold Water inlet      **G** = Gas connection  
**D** = Drain  
**EI** = Electrical connection

Top


**Electric**
**Supply voltage:**

587028 (PUET17GCWU) 120 V/1 ph/60 Hz

**Total Watts:**

0.25 kW

**Gas**
**Gas Power:**

98948 Btu/hr (29 kW)

**Standard gas delivery:**

Natural Gas

**Gas Type Option:**

Propane

**Gas Inlet:**

3/4"

**Water:**
**Pressure:**

29-87 psi (2-6 bar)

**Drain line size:**

1/2"

**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:**
**Configuration:**

Rectangular; Tilting

**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:**

750 lbs (340 kg)

**Shipping width:**

67 5/16" (1710 mm)

**Shipping depth:**

49 5/8" (1260 mm)

**Shipping height:**

58 1/4" (1480 mm)

**Shipping weight:**

1283 lbs (582 kg)

**Shipping volume:**

 112.6 ft<sup>3</sup> (3.19 m<sup>3</sup>)

**Heating type:**

Direct

**Tilting mechanism:**

Automatic