Electrolux PROFESSIONAL

ProThermetic Sprint Gas Tilting Pressure Braising Pan, 170lt Hygienic Profile, External control panel, Freestanding with CTS

ITEM #

MODEL #

NAME #

SIS #

AIA #

586293 (PUET17LLCX) Gas tilting Pressure Braising Pan 170lt (h), splashback, steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, external touch control panel, freestanding

Short Form Specification

Item No.

AISI 304 stainless steel construction. GN compliant pan size; 18mm thick pan bottom (15mm mild steel and 3 mm 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 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, thanks to the use of suspended GN 1/1 containers. Automatic steam elimination at the end of the cooking cycle. TOUCH control panel. GuideYou Panel easily guides the user during multiphase recipes. Built in temperature sensors for precise control of cooking process. Core Temperature Sensor (CTS): multi-sensor food probe ensures exact core temperature measurement with optimum cooking results and reduced weight loss. Machine configuration including external touch panel, swivel arm with automatic water filling, spray gun and rear closing panel. IPX6 water resistant. Installation: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 200mm high feet or a plinth which can be either steel or masonry construction. Dedicated model equipped with splashback as standard. Connectivity available.

APPROVAL:

Main Features

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.
- Pan size is GN compliant.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- Safety valve on the lid avoids overpressure in the food compartment.
- Core Temperature Sensor (CTS): multi-sensor food probe, 6 sensors, 0,5 °C accuracy, provides efficient temperature control. The power is supplied as and when required to keep the set temperature value without exceeding it and once reached, the food is ready to be served.
- 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.
- Easy to clean cooking surface due to large-radius edges and corners.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Built-in temperature sensor provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Connectivity ready, to connected appliances from remote via cable and data monitoring, including HACCP (requires optional accessory).
- IPX6 water resistant.
- Delivered with:
  - swivel arm with automatic hot/cold water filling
  - spray gun
  - rear closing panel

Construction

- Multipurpose non-stick cooking surface in 18 mm thick compound: 3 mm shot-blasted 1.4404 (AISI 316L) stainless steel surface, seamlessly welded to 15 mm mild steel bottom.
- Gas appliance has robust multiple burners with electronic ignition and monitoring for a safer operation. Operation with natural gas and LPG (on request).
- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Heatproof handle with non-slip surface.
- 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.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation. Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Highly-visible and bright led TOUCH control panel features user-friendly icons and intuitive self-explanatory command options. Display visualizes:
  - Actual and set temperature
  - Set and remaining cooking time
  - Pre-heating phase (if activated)
  - GuideYou Panel (if activated)
  - Deferred start
  - Soft Function to reach the target temperature smoothly
  - 9 Power Control levels from simmering to fierce boiling
  - Pressure mode (in pressure models)
  - Stirrer ON/OFF settings (in round boiling models)
  - Error codes for quick trouble-shooting
  - Maintenance reminders
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- GuideYou Panel - activated by the user via settings – to easily follow the multiphase recipes, granting a proper and controlled cooking and a better appliance optimization.
  The system will provide maintenance reminders, in line with ESSENTIA program, helping the user to properly take care of the product, avoiding downtimes.
- Both "Boiling" or "Braising" mode functions available.
- 98% recyclable by weight; packaging material free of toxic substances.

Sustainability

- Overnight cooking: saving energy and time.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

Included Accessories

- 1 of C-board (length 1600mm) for tilting units - factory fitted — PNC 912188
- 1 of Rear closing kit for tilting units - against wall - factory fitted — PNC 912708
- 1 of Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted — PNC 912735
- 1 of Spray gun for tilting units - freestanding (height 700mm) - factory fitted — PNC 912776
- 1 of External touch control device for tilting units - factory fitted — PNC 913699

Optional Accessories

- Strainer for dumplings for all tilting & stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans — PNC 910053 ❑
- Scraper for dumpling strainer for boiling and braising pans — PNC 910058 ❑
- Suspension frame GN1/1 for rectangular boiling and braising pans — PNC 910191 ❑
- Base plate 1/1 GN for braising pans — PNC 910201 ❑
- Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans — PNC 910211 ❑
- Perforated container with handles 1/1GN (height 150mm) for boiling and braising pans — PNC 910212 ❑
- Stainless steel plinth for tilting units - against wall - factory fitted — PNC 911425 ❑
- Small perforated shovel for braising pans (PFEN/PUEN) — PNC 911577 ❑
- Small shovel for braising pans (PFEN/PUEN) — PNC 911578 ❑
- Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted — PNC 911930 ❑
- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted — PNC 912468 ❑
- Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted — PNC 912469 ❑
- Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted — PNC 912470 ❑
- Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted — PNC 912471 ❑
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted — PNC 912472 ❑
- Mainswitch 25A, 2.5mm² for gas units - factory fitted — PNC 912702 ❑
- Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted — PNC 912780 ❑
- Emergency stop button - factory fitted — PNC 912784 ❑
- 1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame) — PNC 913134 ❑
- Scraper without handle for braising pans (PFEX/PUEX) — PNC 913431 ❑
- Scraper with vertical handle for braising pans (PFEX/PUEX) — PNC 913432 ❑
- Strainer for tilting pressure braising pan, 3 GN (10/170l) — PNC 913574 ❑
- Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted — PNC 913577 ❑

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

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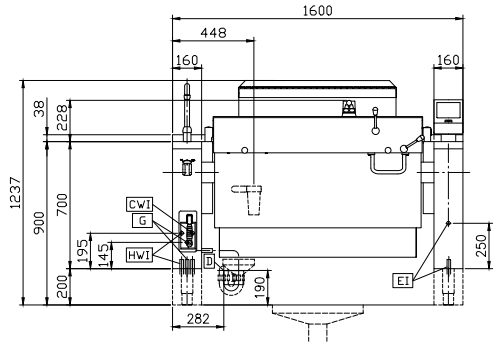
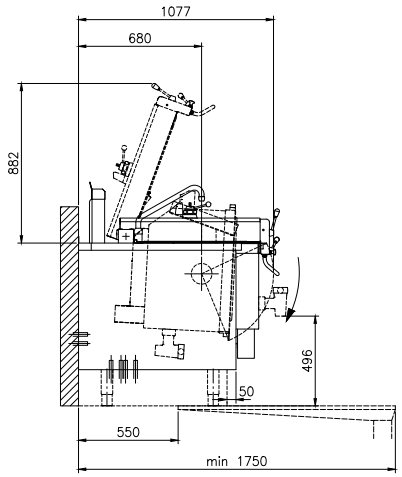
Front

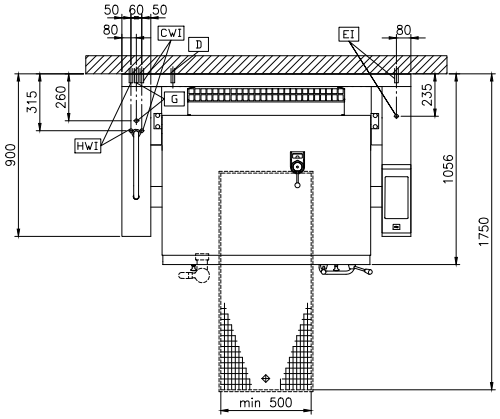


Side



CWI1 = Cold Water inlet 1 (cleaning)
G = Gas connection
D = Drain
HWI = Hot water inlet
EI = Electrical inlet (power)

Top



Electric

Supply voltage:	230 V/1N ph/50/60 Hz
Total Watts:	0.2 kW

Gas

Gas Power:	29 kW

Installation:

Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall

Key Information:

Working Temperature MIN:	50 °C
Working Temperature MAX:	250 °C
Vessel (rectangle) width:	1050 mm
Vessel (rectangle) height:	326 mm
Vessel (rectangle) depth:	558 mm
External dimensions, Width:	1600 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	340 kg
Configuration:	Rectangular;Tilting;With splashback
Net vessel useful capacity:	170 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Direct

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