

**ProThermetic Sprint**  
**Electric Tilting Braising Pan, 170lt,**  
**Hygienic Profile, Freestanding, external**  
**control panel**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**586296 (PFET17ELEX)**

Electric tilting Braising Pan  
 170lt (h), splashback,  
 compound bottom, 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. The electric heating elements are mounted under the well. 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. TOUCH external control panel. GuideYou Panel easily guides the user during multiphase recipes. Built in temperature sensors for precise control of cooking process. Machine configuration including 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. Connectivity available.

### Main Features

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.
- Delivered with:
  - swivel arm with automatic hot/cold water filling
  - spray gun
  - rear closing panel
  - C-board (backsplash)
- Pan size is GN compliant.
- 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.
- Thermoblock heating system for even temperature distribution and high temperature stability.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- 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.

### Construction

- Lateral surface of the vessel in DIN 1.4301/AISI 304.
- 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.
- 15 mm thick heating layer concealed below the entire pan bottom, to provide high thermal diffusion and heat storage properties.
- 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.
- 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

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

- 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.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

### Sustainability



- 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

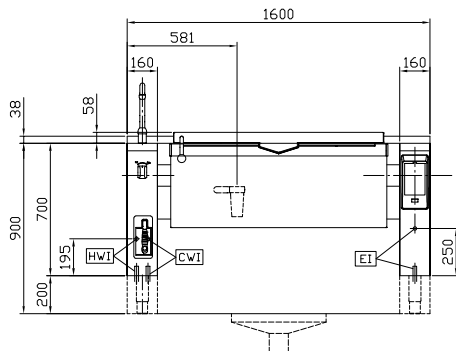
### Optional Accessories



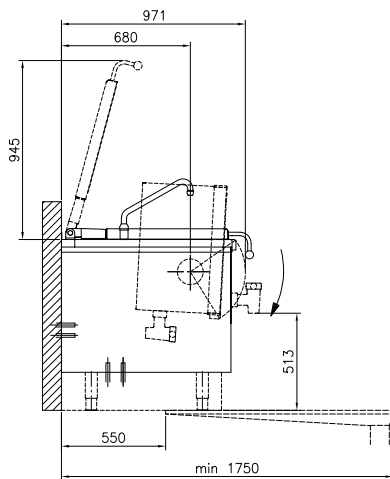
**Electrolux**  
PROFESSIONAL

**ProThermetic Sprint**  
**Electric Tilting Braising Pan, 170lt, Hygienic**  
**Profile, Freestanding, external control panel**

Front

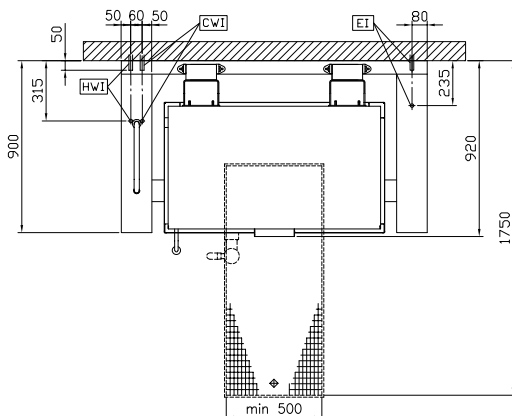


Side



CWI = Cold Water inlet 1 (cleaning)  
EI = Electrical inlet (power)  
HWI = Hot water inlet

Top



**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 20.6 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: 287 mm  
Vessel (rectangle) depth: 558 mm  
External dimensions, Width: 1600 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 700 mm  
Net weight: 300 kg  
Configuration: Rectangular; Tilting; With splashback  
Net vessel useful capacity: 146 lt  
Tilting mechanism: Automatic  
Double jacketed lid: ✓  
Heating type: Direct



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Electric Tilting Braising Pan, 170lt, Hygienic Profile, Freestanding,  
external control panel  
The company reserves the right to make modifications to the products  
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