

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



586913 (PBOT06RCES)

Electric tilting Boiling Pan prearranged for stirrer 60lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding

586938 (PBOT06RLES)

Electric tilting Boiling Pan prearranged for stirrer 60lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding

Short Form Specification

Item No.

AISI 304 stainless steel construction. Deep drawn vessel in 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. Stirrer drive shaft included, stirrer blades to be ordered separately. Fixed stirring rotation speed 25rpm. Food is uniformly heated via the base and the side walls by an indirect heating system using saturated steam at a maximum temperature of 125°C, generated in the double jacket, equipped with an automatic degeration system. Safety valve avoids steam overpressure and safety thermostat protects against low water level in the double jacket.. TOUCH 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. Dedicated model equipped with splashback as standard. Connectivity available

Main Features

- Kettle is suitable to boil, steam, poach, pan fry or simmer all kinds of produce.
- Delivered with:
 - swivel arm with automatic hot/cold water filling
 - spray gun
 - rear closing panel
- C-board (backsplash for the relevant model)
- 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.
- Kettle is jacketed up to 159 mm from upper rim.
- Built in temperature sensor to precisely control the cooking process.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Isolated upper well rim avoids risk of harm for the
- Edge of the large pouring lip can be equipped with a strainer (option).
- USB connection to easily update the software, upload/download recipes and download HACCP data
- IPX6 water resistant.
- Max pressure of inner jacket at 1.7 bar; minimum working pressure at 1 bar. Allows temperature control between 50 and 110°C.

Construction

- Cooking vessel in 1.4435 (AISI 316L) stainless steel featuring directional pouring lip. Double-jacket in 1.4404 (AISI 316L) stainless steel designed to operate at a pressure of 1.5 bar.
- 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.
- 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 timePre-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.

APPROVAL:





•		eYou Panel						
	easily	follow the	multiphase	e recip	oes,	grantin	ig a prope	er
	and	controlled	cooking	and	а	better	applianc	е
	optim	nization.						

The system will provide maintenance reminders, in line with ESSENTIA program, helping the user to properly take care of the product, avoiding downtimes.

- Safety thermostat protects against low water level in the double jacket.
- Safety valve avoids overpressure of the steam in the double jacket.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Stirrer with rotation speed of 25 RPMs, available as optional accessory.
- 98% recyclable by weight; packaging material free of toxic substances.

User Interface & Data Management

 Connectivity ready, to connected appliances from remote via cable and data monitoring, including HACCP (requires optional accessory).

Included Accessories

- 1 of C-board (length 1100mm) for tilting units factory fitted (only for 586938)
- 1 of Rear closing kit for tilting units PNC 912703 against wall - factory fitted
- 1 of Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted
- 1 of Spray gun for tilting units freestanding (height 700mm) factory fitted
 PNC 912776
- 1 of Emergency stop button factory PNC 912784 fitted

Optional Accessories

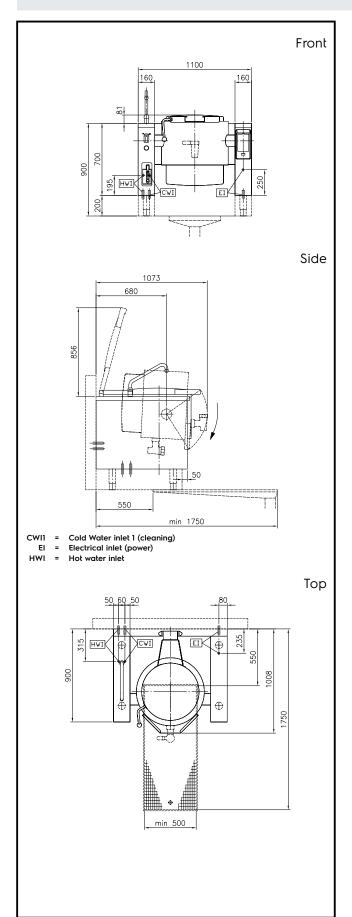
fitted

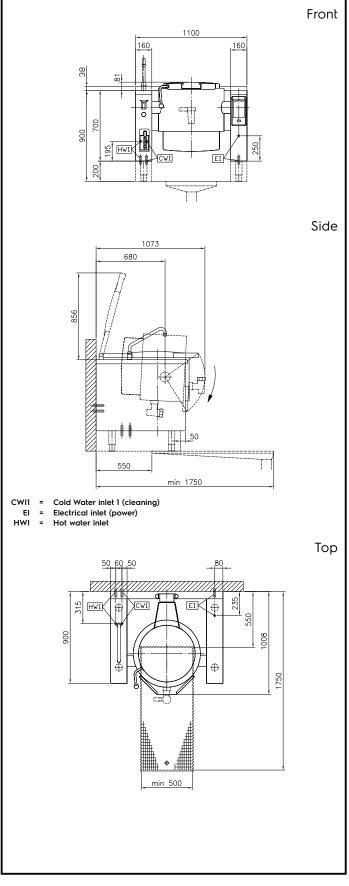
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• Strainer for 40 and 60lt tilting boling pans	PNC 910001	
 Measuring rod for 60lt tilting boiling pans 	PNC 910042	
Grid stirrer for 60lt boiling pans	PNC 910061	
 Grid stirrer and scraper for 60lt boiling pans 	PNC 910091	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	
• Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911425	
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted	PNC 911930	
• FOOD TAP STRAINER - PBOT	PNC 911966	
 MOBILE KIT TxxT/PxxT (VAR.width=S- Code) 	PNC 912460	
 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	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	
 Manometer for tilting boiling pans - factory fitted 	PNC 912490	
 Kit energy optimization and potential free contact - factory fitted 	PNC 912737	
• Mainswitch 25A, 4mm² - factory fitted	PNC 912773	
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
• Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted	PNC 913577	



















Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 12.5 kW

Installation:

FS on concrete base;FS

on feet;On base;Standing

Type of installation: against wall

Key Information:

Working Temperature MIN: 50 °C

Working Temperature

110 °C MAX:

Vessel (round) diameter: 579 mm Vessel (round) depth: 385 mm

External dimensions,

Width:

External dimensions, Depth: 900 mm

External dimensions,

Height: 700 mm 200 kg

Net weight: Configuration:

> Round; Tilling; Pre-586913 (PBOT06RCES) arranged for stirrer

Round;Tilling;Pre-

1100 mm

arranged for stirrer; With

586938 (PBOT06RLES) splashback

Net vessel useful capacity: 60 It

Tilting mechanism: **Automatic**

Double jacketed lid: 1

Heating type: Indirect

