

## ProThermetic Sprint

### Electric Tilting Boiling Pan, 300lt

### Hygienic Profile, Freestanding

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

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

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

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

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


**586925 (PBOT30EDES)**

Electric tilting Boiling Pan 300lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding

**586950 (PBOT30EQES)**

Electric tilting Boiling Pan 300lt (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. 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 deaeration 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 user.
- 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 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.

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

- 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.
- 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).
- 98% recyclable by weight; packaging material free of toxic substances.

- Power Socket, TYP25, built-in, 16A/400V, PNC 912472 ☐  
IP55, black - factory fitted
- Kit energy optimization and potential PNC 912737 ☐  
free contact - factory fitted
- Rear closing kit for tilting units - island PNC 912747 ☐  
type - factory fitted
- Mainswitch 60A, 10mm<sup>2</sup> - factory fitted PNC 912774 ☐
- Food tap 2" for tilting boiling pans PNC 912779 ☐  
(PBOT) - factory fitted
- Emergency stop button - factory fitted PNC 912784 ☐
- Connectivity kit for ProThermetic Boiling PNC 913577 ☐  
and Braising Pans ECAP - factory fitted

### 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 1500mm) for PNC 912187  
tilting units - factory fitted (only for 586950)
- 1 of Rear closing kit for tilting units - PNC 912707  
against wall - factory fitted
- 1 of Automatic water filling (hot and PNC 912735  
cold) for tilting units - to be ordered with water mixer - factory fitted
- 1 of Spray gun for tilting units - PNC 912776  
freestanding (height 700mm) - factory fitted

### Optional Accessories

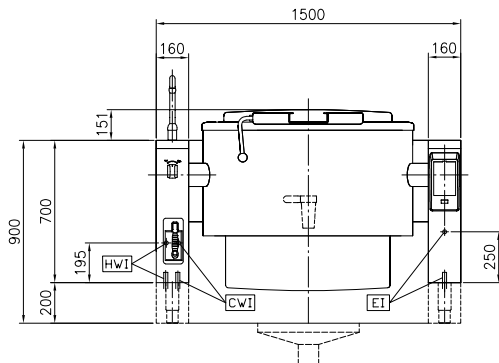
- Strainer for 300, 400 and 500lt tilting PNC 910006 ☐  
boiling pans
- Base plate for 300, 400 and 500lt PNC 910036 ☐  
boiling pans
- Measuring rod for 300lt tilting boiling PNC 910047 ☐  
pans
- Strainer for dumplings for 300, 400 PNC 910057 ☐  
and 500lt tilting boiling pans
- Scraper for dumpling strainer for PNC 910058 ☐  
boiling and braising pans
- Food tap strainer rod for stationary PNC 910162 ☐  
round boiling pans
- Bottom plate with 2 feet, 200mm for PNC 911475 ☐  
tilting units (height 700mm) - factory fitted
- Stainless steel plinth for tilting units - PNC 911812 ☐  
against wall - factory fitted
- FOOD TAP STRAINER - PBOT PNC 911966 ☐
- Power Socket, CEE16, built-in, PNC 912468 ☐  
16A/400V, IP67, red-white - factory fitted
- Power Socket, CEE32, built-in, PNC 912469 ☐  
32A/400V, IP67, red-white - factory fitted
- Power Socket, SCHUKO, built-in, PNC 912470 ☐  
16A/230V, IP68, blue-white - factory fitted
- Power Socket, TYP23, built-in, PNC 912471 ☐  
16A/230V, IP55, black - factory fitted



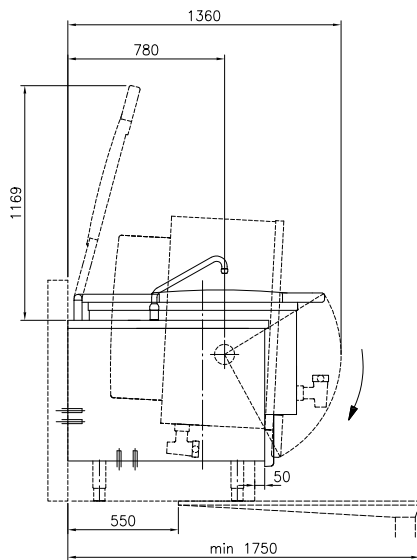
**Electrolux**  
PROFESSIONAL

## ProThermetic Sprint Electric Tilting Boiling Pan, 300lt Hygienic Profile, Freestanding

Front

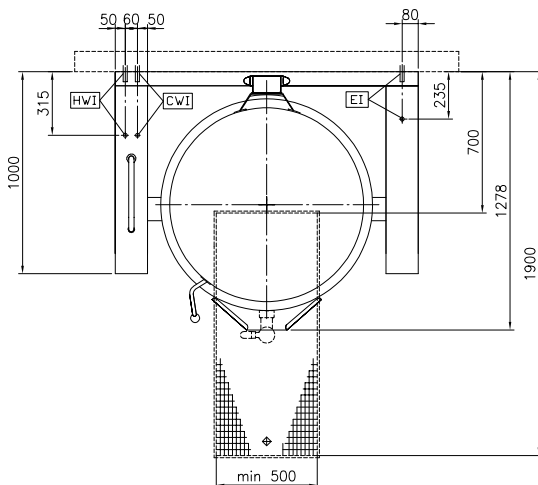


Side

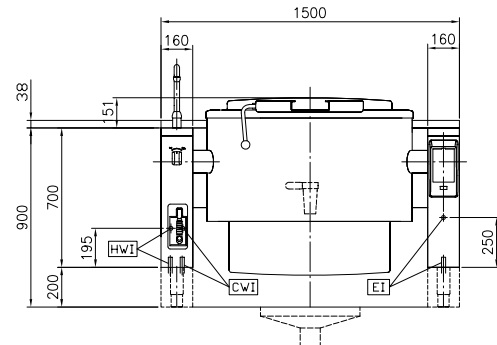


CWI = Cold Water inlet 1 (cleaning)  
EI = Electrical inlet (power)  
HWI = Hot water inlet

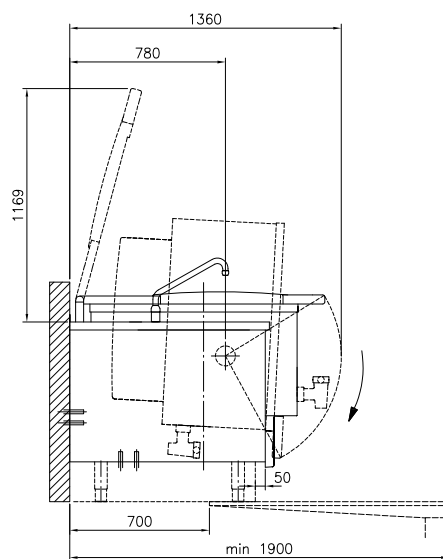
Top



Front

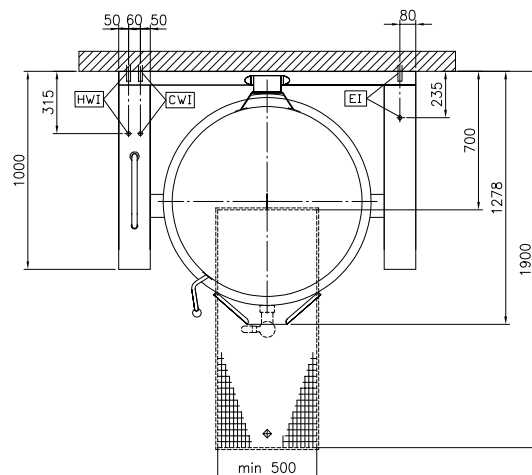


Side



CWI = Cold Water inlet 1 (cleaning)  
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Top



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



**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 36.2 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: 110 °C  
Vessel (round) diameter: 900 mm  
Vessel (round) depth: 570 mm  
External dimensions,  
Width: 1500 mm  
External dimensions,  
Depth: 1000 mm  
External dimensions,  
Height: 700 mm  
Net weight: 390 kg  
Configuration:  
586925 (PBOT30EDES) Round;Tilting  
Round;Tilting;With  
splashback  
586950 (PBOT30EQES)  
Net vessel useful capacity: 300 lt  
Tilting mechanism: Automatic  
Double jacketed lid: ✓  
Heating type: Indirect