High Productivity Cooking
Electric Pressure Braising Pan, 110lt Freestanding with CTS & Tap

586809 (PUEN11KGEM)

Electric Pressure Braising Pan 110lt (s) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, freestanding

Short Form Specification

Item No.

AISI 304 stainless steel construction. Pan in AISI 304 stainless steel; 18mm thick pan bottom (15mm mild steel and 3 mm AISI 316 stainless steel). Insulated and counterbalanced lid. Water mixing unit included. Unit to include food tap. 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. The steam condensation function automatically nullifies the steam pressure after cooking is completed at the end of the cooking cycle. 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. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensors for precise control of cooking process. Core Temperature Sensor provides efficient temperature control. IPX6 water resistant. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 100mm high feet or a plinth which can be either steel or masonry construction.

APPROVAL:

Main Features

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Square inner kettle allows working with stacked Gastronorm containers, which facilitate loading and unloading operations.
- Thermoblock heating system for optimal temperature distribution and high temperature stability.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- Large capacity food tap enables safe and effortless discharging of contents.
- Easy to clean cooking surface due to large-radius edges and corners.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Discharge tap is very easy to disassemble and clean.
- Overnight cooking: saving electricity and time.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Safety valve on the lid avoids overpressure in the food compartment.
- IPX6 water resistant.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Built in temperature sensor to precisely control the cooking process.
- 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.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.

Construction

- Minimised presence of narrow gaps for easier

boiling
- Pressure mode (in pressure models)
- Stirrer ON/OFF settings (in round boiling models)
- Error codes for quick trouble-shooting
- Maintenance reminders

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

• 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	❏
• Small perforated shovel for braising pans (PFEN/PUEN)	PNC 911577	❏
• Small shovel for braising pans (PFEN/PUEN)	PNC 911578	❏
• Scraper with horizontal handle for braising pans (PFEN/PUEN)	PNC 911579	❏
• Perforated container with handles 1/1GN (height 200mm) for boiling and braising pans	PNC 911673	❏
• 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	❏

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• Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted	PNC 912473	❏
• Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted	PNC 912474	❏
• Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted	PNC 912475	❏
• Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted	PNC 912476	❏
• Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted	PNC 912477	❏
• Drain standpipe for 110/170lt stationary braising pans and stationary pressure braising pans	PNC 912478	❏
• Measuring rod and strainer for 110lt stationary braising pans	PNC 912484	❏
• Manometer for stationary pressure braising pans and rectangular pressure stationary boiling pans - factory fitted	PNC 912492	❏
• Connecting rail kit, 900mm	PNC 912502	❏
• Set of 4 feet for stationary units (height 100mm) - factory fitted	PNC 912701	❏
• Stainless steel plinth for stationary units - freestanding - factory fitted	PNC 912713	❏
• Automatic water filling (hot and cold) for stationary units (width 700-1000mm): rectangular pressure boiling and braising pans - factory fitted	PNC 912736	❏
• Kit energy optimization and potential free contact - factory fitted	PNC 912737	❏
• Mainswitch 25A, 4mm² - factory fitted	PNC 912773	❏
• External touch control device for stationary units - factory fitted	PNC 912783	❏
• Emergency stop button - factory fitted	PNC 912784	❏
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	❏
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	❏
• 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	❏
• Kit endrail and side panels, flush-fitting, left - factory fitted	PNC 913400	❏
• Kit endrail and side panels, flush-fitting, right - factory fitted	PNC 913401	❏

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- Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 800 mm high with ProThermetic stationary, left – factory fitted · PNC 913424 ❑
- Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 800 mm high with ProThermetic stationary, right – factory fitted · PNC 913425 ❑
- Scraper without handle for braising pans (PFEX/PUEX) · PNC 913431 ❑
- Scraper with vertical handle for braising pans (PFEX/PUEX) · PNC 913432 ❑
- Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted · PNC 913489 ❑
- Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted · PNC 913490 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted · PNC 913501 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted · PNC 913502 ❑
- Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted · PNC 913577 ❑
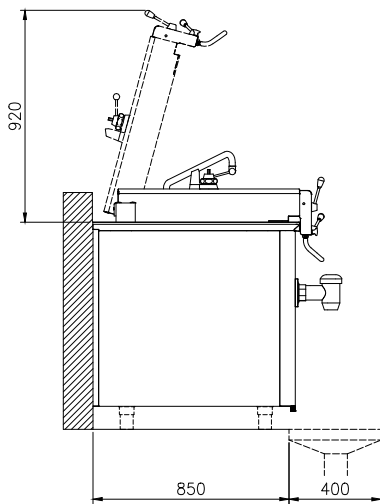
Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) · PNC 0S2292 ❑

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Front
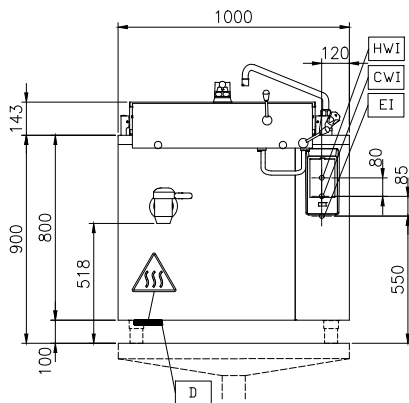
Side

CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet

Top
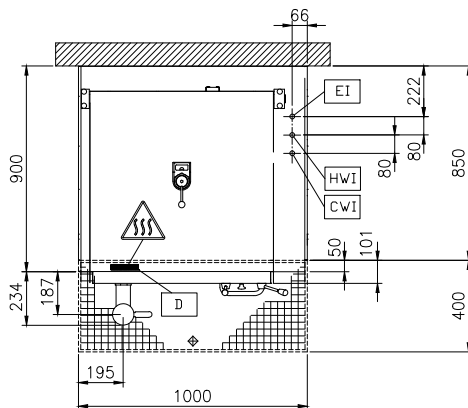
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.5 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:	680 mm
Vessel (rectangle) height:	340 mm
Vessel (rectangle) depth:	550 mm
External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Net weight:	200 kg
Configuration:	Rectangular;Fixed
Net vessel useful capacity:	110 lt
Double jacketed lid:	✓
Heating type:	Direct

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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