

#### High Productivity Cooking Electric Pressure Braising Pan, 110lt Hygienic Profile with Backsplash, CTS & Tap

ITEM #	
MODEL #	
NAME #	
SIS #	
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 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

Main Features



586795 (PUEN11KKEM)

Electric Pressure Braising Pan 110lt (h) with steam condensation function, core temprature sensor and mixing tap, GuideYou panel, backsplash

# **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: 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.

# 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 largeradius 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







#### **High Productivity Cooking** Electric Pressure Braising Pan, 110lt Hygienic Profile with Backsplash, CTS & Tap

PNC 912473

PNC 912474

PNC 912475

PNC 912476

PNC 912477

PNC 912478

PNC 912484

PNC 912492

PNC 912736

#### 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 energy and keeps operating ambient tempe

## **Optional Accessories**

- Strainer for dumplings for all tilling & stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans
- PNC 910058 📮 Scraper for dumpling strainer for boiling and braising pans
- PNC 910191 • Suspension frame GN1/1 for rectangular boiling and braising
- Base plate 1/1 GN for braising PNC 910201 🔲 pans
- PNC 910211 Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans
- Perforated container with PNC 910212 handles 1/1GN (height 150mm) for boiling and braising pans
- Small perforated shovel for PNC 911577 braising pans (PFEN/PUEN)
- Small shovel for braising pans PNC 911578 (PFEN/PUEN)
- Scraper with horizontal handle PNC 911579 for braising pans (PFEN/PUEN)
- Perforated container with PNC 911673 handles 1/1GN (height 200mm) for boiling and braising pans
- 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, 16A/230V, IP55, black - factory
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted



PNC 910053 🔲

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saves erature	•

PNC 912471 🔲

PNC 912472 🔲

fitted

- 16A/400V, IP54, red-white factory fitted Drain standpipe for 110/170lt stationary braising pans and
- stationary pressure braising pans Measuring rod and strainer for 110lt stationary braising pans

Power Socket, SCHUKO, built-in,

• Power Socket, CEE16, built-in,

Power Socket, TYP23, built-in,

Power Socket, SCHUKO, built-in,

Power Socket, TYP25, built-in,

16A/230V, IP55, black - factory fitted

16A/230V, IP67, blue-white - factory

16A/230V, IP54, blue - factory fitted

16A/230V, IP54, blue - factory fitted

- Manometer for stationary pressure braising pans and rectangular pressure stationary boiling pans factory fitted
- Connecting rail kit for appliances PNC 912498 with backsplash, 850mm • Set of 4 feet for stationary units PNC 912732
- (height 200mm) factory fitted • Automatic water filling (hot and cold) for stationary units (width 700-1000mm): reclangular pressure boiling and braising pans - factory
- fitted Kit energy optimization and PNC 912737 potential free contact - factory fitted
- Mainswitch 25A, 4mm<sup>2</sup> factory PNC 912773 fitted
- External touch control device for PNC 912783 stationary units - factory fitted • Emergency stop button - factory PNC 912784
- fitted Wall mounting kit for stationary units PNC 912787 factory fitted
- Rear closing kit for stationary units PNC 912991 with backsplash - factory fitted
- 1 basket 1/1 GN for 40lt pasta PNC 913134 cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame)
- Stainless steel plinth for stationary PNC 913321 units - against the wall - factory
- PNC 913380 Kit endrail and side panels, flushfitting, for installation with backsplash, left - factory fitted
- Kit endrail and side panels, flush-PNC 913381 fitting, for installation with backsplash, right - factory fitted
- Kit endrail and side panel (12.5mm), PNC 913404 for installation with backsplash, left factory fitted







<ul> <li>Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted</li> </ul>	PNC 913405	
<ul> <li>Scraper without handle for braising pans (PFEX/PUEX)</li> </ul>	PNC 913431	
<ul> <li>Scraper with vertical handle for braising pans (PFEX/PUEX)</li> </ul>	PNC 913432	
<ul> <li>Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted</li> </ul>	PNC 913577	

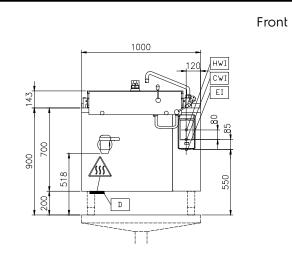
### **Recommended Detergents**

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



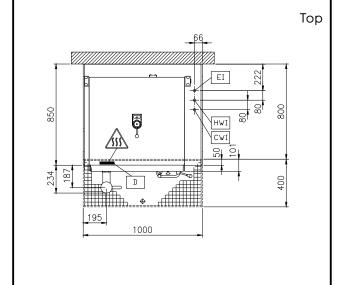


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920 800

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



**Electric** 

Side

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

Total Watts: 15.5 kW

Installation:

FS on concrete base;FS on

feet;On base;Standing against wall;Wall mounted (with wall-kit)

Type of installation:

**Key Information:** 

50 °C Working Temperature MIN: 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: 850 mm External dimensions, Height: 700 mm Net weight: 200 kg

Rectangular;Fixed;With

splashback

Configuration: Net vessel useful capacity: Double jacketed lid: Heating type:

110 It 1 Direct







