

# High Productivity Cooking Electric Pressure Braising Pan, 125lt with Backsplash, CTS & Tap

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



586827 (PUEN12KPEM)

Electric Pressure Braising Pan 125It (s) with steam condensation function, core temperature 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 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 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





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### 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**

- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white factory fitted
- Power Socket, CEE32, built-in, 32A/400V, IP67, red-white factory fitted
- Power Socket, SCHUKO, built-in, PNC 912470 
   16A/230V, IP68, blue-white factory fitted

PNC 912471 🔲

PNC 912472 🔲

PNC 912473 🔲

PNC 912474 🔲

PNC 912475 🔲

PNC 912477

PNC 912492 🔲

PNC 912737 🔲

- Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted
- Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white factory fitted
- Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory
- fitted
   Power Socket, SCHUKO, built-in, PNC 912476 ☐ 16A/230V, IP54, blue factory
- fitted
   Power Socket, TYP25, built-in, 16A/400V, IP54, red-white -
- factory fitted
   Manometer for stationary pressure braising pans and rectangular pressure stationary
- rectangular pressure stationary boiling pans - factory fitted

  Kit energy optimization and
- potential free contact factory fitted
- External touch control device for PNC 912783 
   stationary units factory fitted
- Emergency stop button factory PNC 912784 
   fitted

- Automatic water filling (hot/cold) for PNC 912797 round stationary boiling pans (width 1400-1700mm) - factory fitted
- Connectivity kit for ProThermetic Boiling and Braising Pans ECAP factory fitted

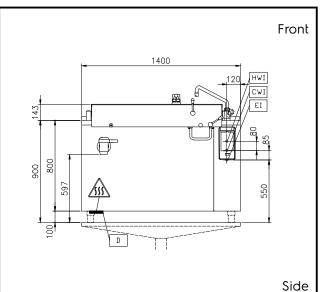
## **Recommended Detergents**

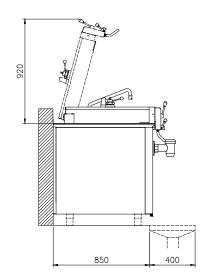
C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 
pack of six 1 lt. bottles (trigger incl.)



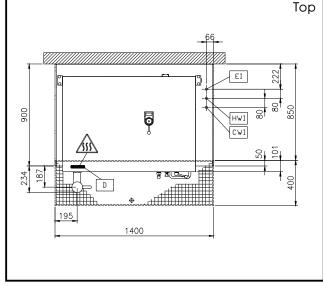


# **High Productivity Cooking** Electric Pressure Braising Pan, 125lt with Backsplash, CTS & Tap





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





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

**Total Watts:** 20.6 kW

Installation:

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

Type of installation:

**Key Information:** 

Configuration:

**Working Temperature MIN:** 50 °C Working Temperature MAX: 250 °C Vessel (rectangle) width: 1080 mm 260 mm Vessel (rectangle) height: Vessel (rectangle) depth: 550 mm External dimensions, Width: 1400 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 280 kg

Reclangular; Fixed; With

splashback

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

1 Direct

125 lt

