

High Productivity Cooking Electric Rectangular Pressure Boiling Pan, 200lt Hygienic Profile with Backsplash & Tap

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


586671 (PPEN20EKEM)

 Electric Pressure Boiling Pan
 200lt (h), rectangular with
 mixing tap, GuideYou panel,
 backsplash

Short Form Specification

Item No.

AISI 304 stainless steel construction. Vessel with rounded edges in AISI 316 stainless steel. Insulated and counterbalanced lid. Water mixing unit included. Unit to include food tap. Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a maximum temperature of 125°C in a jacket with an automatic deaeration system. Safety valve avoids overpressure of the steam in the jacket. Safety thermostat protects against low water level in the double jacket. 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. 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.

Main Features

- Kettle is suitable to cook, sauté, poach, pressure cook or steam all kinds of produce.
- Square inner kettle allows working with stacked Gastronorm containers, which facilitate loading and unloading operations.
- Isolated upper well rim avoids risk of harm for the user.
- Large capacity food tap enables safe and effortless discharging of contents.
- Discharge tap is very easy to disassemble and clean.
- IPX6 water resistant.
- 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.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Built in temperature sensor to precisely control the cooking process.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- 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. 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.
- 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.
- Safety valve avoids overpressure of the steam in the double jacket.
- Safety thermostat protects against low water level in the double jacket.
- 2" diameter discharge tap for rapid emptying of the well.
- Integrated water mixing tap to make water filling and pan cleaning operations easier.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Front-mounted inclined led "TOUCH" control

APPROVAL: _____

panel with recessed deep drawn casing, features self-explanatory display functions which guide operator throughout the cooking process: simultaneous display of actual and set temperature as well as set cooking time and remaining cooking time; real time clock; "SOFT" control for gentle heating up for delicate food; 9 power simmering levels from gentle to heavy boiling; timer for deferred start; error display for quick trouble-shooting.

- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.
- 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.

- 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

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

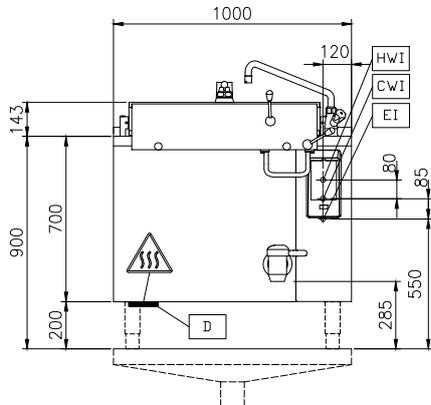


- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

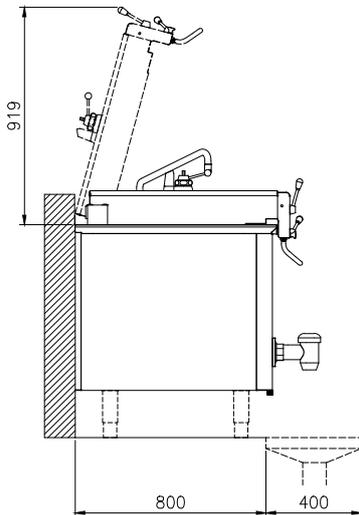
Optional Accessories

- 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

Front

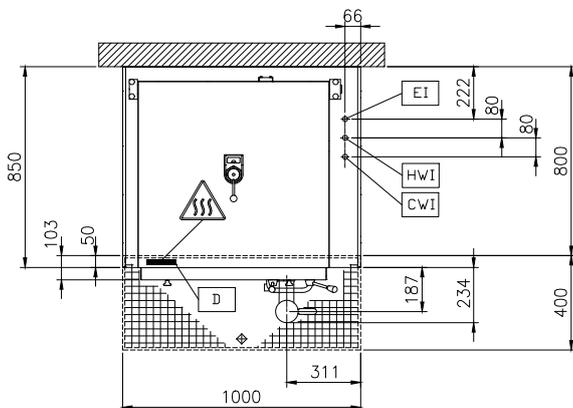


Side



CWI = 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: 30.2 kW

Installation:

Type of installation:

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

Key Information:

Working Temperature MIN: 50 °C
Working Temperature MAX: 110 °C
Vessel (rectangle) width: 686 mm
Vessel (rectangle) height: 571 mm
Vessel (rectangle) depth: 556 mm
External dimensions, Width: 1000 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 700 mm
Net weight: 260 kg
Configuration: Rectangular; Fixed; With splashback
Net vessel useful capacity: 200 lt
Double jacketed lid: ✓
Heating type: Indirect

Energy Consumption

Standard: DIN18855-1: 2005-07
Item heated: 193 lt Water
Heat up temperature: From 20°C to 90°C
Heat up time: 33.55 min

Sustainability

Energy consumed in heat up phase: 16.69 kWh
Energy efficiency: 94.15 %