

# High Productivity Cooking Electric Rectangular Boiling Pan, 300lt Hygienic Profile, Backsplash + Tap

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



586555 (PBEN30EKEM)

Electric Boiling Pan 300lt (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. 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 boil, steam, poach, braise or simmer all kinds of produce.
- Square inner kettle allows working with stacked Gastronorm containers, which facilitate loading and unloading operations.
- Large capacity food tap enables safe and effortless discharging of contents.
- Isolated upper well rim avoids risk of harm for the user.
- Discharge tap is very easy to disassemble and clean.
- IPX6 water resistant.
- Built in temperature sensor to precisely control the cooking process.
- USB connection to easily update the software, upload/download recipes and download HACCP data.

#### 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.
- Safety valve avoids overpressure of the steam in the double jacket.
- 2" diameter discharge tap for rapid emptying of the well.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Integrated water mixing tap to make water filling and pan cleaning operations easier.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 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

#### APPROVAL:





# High Productivity Cooking Electric Rectangular Boiling Pan, 300lt Hygienic Profile, Backsplash + Tap

• External touch control device for

 $\Box$ 

- 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 & PNC 910053 stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans
- Scraper for dumpling strainer for boiling PNC 910058 and braising pans
- Base plate for 300lt rectangular boiling PNC 910183 pans
- Suspension frame GN1/1 for rectangular PNC 910191 boiling and braising pans
   Manometer kit for stationary boiling PNC 912120
- pans long factory fitted

   Power Socket, CEE16, built-in, 16A/400V, PNC 912468
- Power Socket, CEE32, built-in, PNC 912469 32A/400V, IP67, red-white factory
- Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted
- Power Socket, TYP23, built-in, PNC 912471 16A/230V, IP55, black factory fitted
- Power Socket, TYP25, built-in, 16A/400V, IP55, black factory fitted
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black factory fitted
   Power Socket, CEE16, built-in, 16A/230V, PNC 912474
- IP67, blue-white factory fitted
  Power Socket, TYP23, built-in, 16A/230V, IP54, blue factory fitted
  PNC 912475 □
- Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted
- Measuring rod and strainer for 300lt stationary rectangular boiling pans
   Connecting rail kit for appliances with PNC 912498
- Connecting rail kit for appliances with PNC 912498 backsplash, 850mm
   Set of 4 feet for stationary units (height PNC 912732 200mm) for tary fitted
- Set of 4 feet for stationary units (height 200mm) factory fitted
   Automatic water filling (hot and cold) PNC 912736 for stationary units (width 700-1000mm): rectangular pressure boiling and
- braising pans factory fitted
   Kit energy optimization and potential PNC 912737 pree contact factory fitted
- Mainswitch 60A, 10mm² factory fitted PNC 912774

	stationary units - factory fitted		
•	Wall mounting kit for stationary units - factory fitted	PNC 912788	
•	Rear closing kit for stationary units with backsplash - factory fitted	PNC 912992	
•	Stainless steel plinth for stationary units - against the wall - factory fitted	PNC 913322	
•	Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted	PNC 913380	
•	Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted	PNC 913381	
•	Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted	PNC 913404	
•	Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted	PNC 913405	
•	Drain standpipe for boiling pans (PBEN20/30/40 & PPEN20/30)	PNC 913429	
•	Connectivity kit for ProThermetic Boiling	PNC 913577	

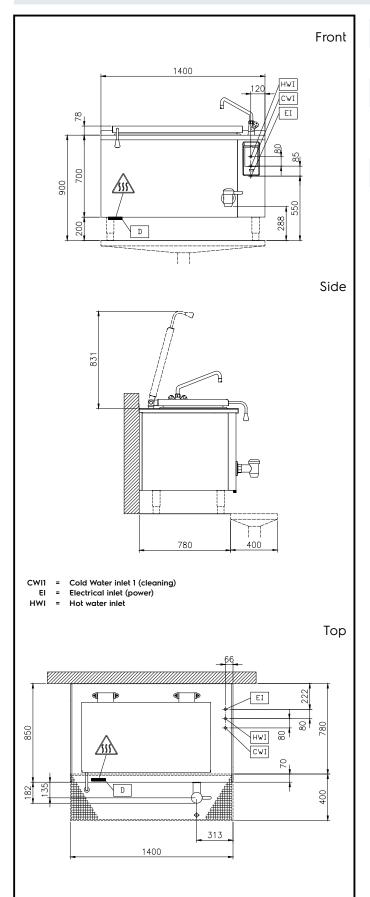
and Braising Pans ECAP - factory fitted

PNC 912783





## High Productivity Cooking Electric Rectangular Boiling Pan, 300lt Hygienic Profile, Backsplash + Tap



Electric
Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 36.2 kW

Installation:

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

Type of installation: (with wall-kit)

**Key Information:** 

Working Temperature MIN: 50 °C **Working Temperature MAX:** 110 °C Vessel (rectangle) width: 1056 mm Vessel (rectangle) height: 571 mm Vessel (rectangle) depth: 556 mm External dimensions, Width: 1400 mm External dimensions, Depth: 850 mm External dimensions, Height: 700 mm 285 kg Net weight:

Rectangular; Fixed; With

Configuration: splashback

Net vessel useful capacity: 300 lt

Double jacketed lid: ✓

Heating type: Indirect

