

High Productivity Cooking Electric Tilting Boiling Pan, 100lt Hygienic Profile, Freestanding - Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



587102 (PBOT10ECIO)

Electric tilting Boiling Pan 100lt, GuideYou panel, freestanding - Marine

Short Form Specification

Item No.

AISI 304 stainless steel construction. Deep drawn vessel in AISI 316 stainless steel Insulated and counterbalanced lid Motorized tilting with variable speed control. Pan can be tilted beyond 90° to completely empty the food. 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: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 200 mm 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.
- Kettle is jacketed up to 134 mm from upper rim.
- Isolated upper well rim avoids risk of harm for the user
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- IPX6 water resistant.
- Edge of the large pouring lip can be equipped with a strainer (option).
- Motorized, variable pan tilting with "SOFT STOP". Tilting and pouring speeds can be precisely adjusted. Pan can be tilted over 90° to facilitate pouring and cleaning operations.
- 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 featuring directional pouring lip. Doublejacket 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.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Front-mounted inclined led "TOUCH" control 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

APPROVAL:





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start; error display for quick trouble-shooting.

- Possibility to store recipes in single or multiphase cooking process, with different temperature
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene
- 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 uservia 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 timePre-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
 - 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).

Included Accessories

• 1 of Rear closing kit for tilting units - PNC 912704 against wall - factory fitted

Optional Accessories

with water mixer - factory fitted

• Strainer for 100lt tilting boiling pans	PNC 910003	
 Basket for 100lt boiling pans (diam. 600mm) 	PNC 910023	
 Base plate for 100lt boiling pans (diam. 628mm) 	PNC 910033	
 Measuring rod for 100lt tilting boiling pans 	PNC 910044	
 FOOD TAP STRAINER - PBOT 	PNC 911966	
 C-board (length 1200mm) for tilting units - factory fitted 	PNC 912184	
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499	
 Connecting rail kit, 900mm 	PNC 912502	
 Automatic water filling (hot and cold) for tilting units - to be ordered 	PNC 912735	

 Kit energy optimization and potential free contact - factory fitted 	PNC 912737	
 Mainswitch 60A, 6mm² - factory fitted 	PNC 912740	
 Rear closing kit for tilting units - island type - factory fitted 	PNC 912744	
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912768	
 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 	PNC 912776	
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
 Emergency stop button - factory fitted 	PNC 912784	
 Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted 	PNC 913556	
 Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted 	PNC 913577	





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Front 47.2"/1200mm 6.3"/160mm 35.4"/900mm HWI Side 44.3"/1124mm 26.8"/680mm 6.2"/157mm 23.1"/587mm 68.9"/ 1750mm CWII = Cold Water inlet 1 (cleaning) Electrical inlet (power) HWI Hot water inlet Top EIK HWI \$ 19.7"/500mm

Electric

Supply voltage:

587102 (PBOT10ECIO) 440 V/3 ph/50/60 Hz

Total Watts: 18.2 kW Also available with 400 V/3 ph/50 Hz

Installation:

FS on concrete base;FS on

feet;On base;Standing

Type of installation: against wall

Key Information:

Configuration: Round; Tilting

Working Temperature MIN: 50 °C Working Temperature MAX: 110 °C Vessel (round) diameter: 640 mm Vessel (round) depth: 395 mm External dimensions, Width: 1200 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 180 kg Net vessel useful capacity: 100 It Tilling mechanism: Automatic Double jacketed lid: Heating type: Indirect



