Electrolux PROFESSIONAL

High Productivity Cooking Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding



586009 (PBOT15ECEO)

Electric tilting Boiling Pan 150lt (h), GuideYou panel, freestanding

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 200mm high feet or a plinth which can be either steel or masonry construction.

ITEM # MODEL # NAME # SIS # AIA

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Kettle is jacketed up to 159 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.
- 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.
- IPX6 water resistant.
- 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:



start; error display for quick trouble-shooting.

- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 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 selfexplanatory 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).

Optional Accessories

 Strainer for 150lt tilting boiling pans 	PNC 910004	
 Basket for 150lt boiling pans (diam. 670mm) 	PNC 910024	
• Base plate for 150lt boiling pans	PNC 910034	
 Measuring rod for 150lt tilting boiling pans 	PNC 910045	
 Strainer for dumplings for 150lt boiling pans 	PNC 910055	
• Scraper for dumpling strainer for boiling and braising pans	PNC 910058	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	
 Stainless steel plinth for tilting units - against wall - factory fitted 	1110 /11120	
 Stainless steel plinth for tilting 	PNC 911455	

units - freestanding - factory fitted

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- Bottom plate with 2 feet, 200mm for PNC 911930 tilling units (height 700mm) - factory fitted FOOD TAP STRAINER - PBOT PNC 911966 C-board (length 1300mm) for tilting PNC 912185 units - factory fitted MOBILE KIT TxxT/PxxT (VAR.width= PNC 912460 S-Code) 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 PNC 912470 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, PNC 912472 16A/400V, IP55, black - factory fitted PNC 912473 Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted • Power Socket, CEE16, built-in, PNC 912474 16A/230V, IP67, blue-white - factory fitted Power Socket, TYP23, built-in, PNC 912475 16A/230V, IP54, blue - factory fitted Power Socket, SCHUKO, built-in, PNC 912476 16A/230V, IP54, blue - factory fitted Power Socket, TYP25, built-in, PNC 912477 16A/400V, IP54, red-white - factory fitted PNC 912479 Panelling for plinth recess (depth) from 70 to 270mm) for tilting units factory fitted (Deutschland, Austria, Switzerland) - factory fitted PNC 912486 Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) PNC 912490 Manometer for tilting boiling pans -factory fitted • Connecting rail kit for appliances PNC 912499 with backsplash, 900mm Connecting rail kit, 900mm PNC 912502 Rear closing kit for tilting units -PNC 912705 against wall - factory fitted • Automatic water filling (hot and PNC 912735 cold) for tilting units - to be ordered with water mixer - factory fitted PNC 912737 Kit energy optimization and potential free contact - factory fitted • Mainswitch 60A, 6mm² - factory PNC 912740 fitted
- Rear closing kit for tilting units PNC 912745 island type - factory fitted



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

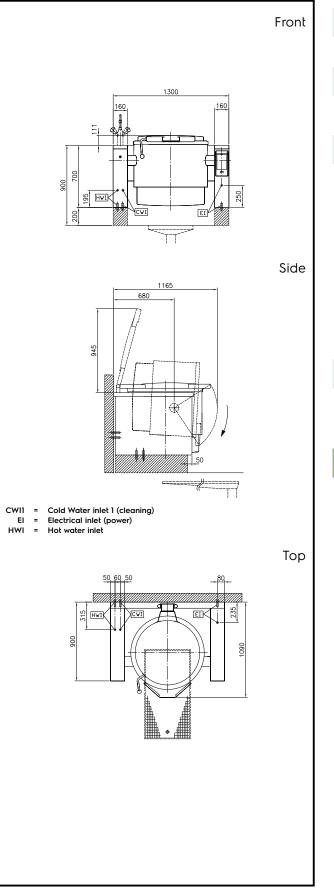


 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912769	
 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 	PNC 912776	
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
Emergency stop button - factory fitted	PNC 912784	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	PNC 912975	
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	
 Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to 	PNC 912981	
 ProThermetic tilting (on the right) Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 	PNC 912982	
 ProThermetic tilting (on the left) Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted 	PNC 913554	
 Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted 	PNC 913555	
• Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913556	
• Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted	PNC 913557	
 Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted 	PNC 913567	
• Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted	PNC 913568	
Connectivity kit for ProThermetic Boiling and Braising Pans ECAP -	PNC 913577	



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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 24.2 kW
Installation:	
Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall
Key Information:	
Working Temperature MIN: Working Temperature MAX: Vessel (round) diameter: Vessel (round) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Net vessel useful capacity: Tilting mechanism: Double jacketed lid: Heating type:	50 °C 110 °C 710 mm 465 mm 1300 mm 900 mm 700 mm 260 kg Round;Tilting 150 lt Automatic ✓ Indirect
Energy Consumption	
Standard: Item heated: Heat up temperature: Heat up time:	DIN18855-1: 2005-07 150 It Water From 20°C to 90°C 32.6 min
Sustainability	
Energy consumed in heat up phase: Energy efficiency:	12.91 kWh 94.58 %



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