

**High Productivity Cooking** Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with Stirrer and Variable Speed

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



586887 (PBOT15WCEO)

Electric tilting Boiling Pan 150lt (h) with variable speed, stirrer included, 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. Variable stiriring rotation speed from 10 to 100 prm. Stirrer drive shaft included, stirrer blades to be ordered separately. 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.

#### APPROVAL:

### **Main Features**

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- 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.
- Max pressure of inner jacket at 1.7 bar; minimum working pressure at 1 bar. Allows temperature control between 50 and 110°C.
- USB connection to easily update the software, upload/download recipes and download HACCP
- Mixing stirrer works at variable speed from 10 to 100 rpm with 3 rotation patterns.
- Kettle is jacketed up to 159 mm from upper rim.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Isolated upper well rim avoids risk of harm for the
- Edge of the large pouring lip can be equipped with a strainer (option).
- Built in temperature sensor to precisely control the cooking process.
- IPX6 water resistant.

### Construction

- 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
  - Pressure mode (in pressure models)
  - Stirrer ON/OFF settings (in round boiling models)
  - Error codes for quick trouble-shooting
  - Maintenance reminders
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Possibility to store recipes in single or multiphase process, with different temperature cooking settings.
- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features self-explanatory display functions which guide





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• Power Socket, CEE32, built-in,

PNC 912469

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.

- Safety thermostat protects against low water level in the double jacket.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers
- 98% recyclable by weight; packaging material free of toxic substances.
- 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.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Cooking vessel in 1.4435 (AISI 316L) stainless steel featuring directional pouring lip. Double-jacket in 1.4404 (AISI 316L) stainless steel designed to operate at a pressure of 1.5 bar.

### 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 Emergency stop button factory PNC 912784 fitted
- 1 of Variable stirrer for 150lt boiling PNC 913543 pans

• Measuring rod for 150lt tilting boiling PNC 910045

PNC 910004

PNC 912468

## Optional Accessories

• Power Socket, CEE16, built-in,

fitted

16A/400V, IP67, red-white - factory

• Strainer for 150lt tilting boiling pans

	pans		
•	Grid stirrer for 150lt boiling pans	PNC 910064	
•	Grid stirrer and scraper for 150lt boiling pans	PNC 910094	
•	Food tap strainer rod for stationary round boiling pans	PNC 910162	
•	Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911425	
•	Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911455	
•	Bottom plate with 2 feet, 200mm for tilling units (height 700mm) - factory fitted	PNC 911930	
•	FOOD TAP STRAINER - PBOT	PNC 911966	
•	C-board (length 1300mm) for tilting units - factory fitted	PNC 912185	
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	32A/400V, IP67, red-white - factory fitted		_
•	Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted	PNC 912470	
•	Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted	PNC 912471	
•	Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted	PNC 912472	
•	Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted	PNC 912473	
•	Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted	PNC 912474	
•	Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted	PNC 912475	
•	Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted	PNC 912476	
•	Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted		
•	Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted	PNC 912479	
•	Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland)	PNC 912486	
•	Manometer for tilting boiling pans - factory fitted	PNC 912490	
•	Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	
•	Connecting rail kit, 900mm	PNC 912502	
•	Rear closing kit for tilting units - against wall - factory fitted	PNC 912705	
•	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory filted	PNC 912735	
•	Kit energy optimization and potential free contact - factory fitted	PNC 912737	
•	Rear closing kit for tilting units - island type - factory fitted	PNC 912745	
•	Lower rear backpanel for tilting units with or without backsplash - factory fitted	PNC 912769	
•	Mainswitch 60A, 10mm <sup>2</sup> - factory fitted	PNC 912774	
•	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	PNC 912776	
•	Food tap 2" for tilting boiling pans (PBOT) - factory fitted	PNC 912779	
	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 tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (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 ProThermetic tilting (on the right)	PNC 912981	







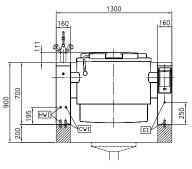
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</li> </ul>	PNC 912982	
<ul> <li>Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC 913554	
<ul> <li>Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC 913555	
<ul> <li>Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory filted</li> </ul>	PNC 913556	
<ul> <li>Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC 913557	
<ul> <li>Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted</li> </ul>	PNC 913567	
<ul> <li>Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted</li> </ul>	PNC 913568	
<ul> <li>Connectivity kit for ProThermetic Boiling Pans with variable stirrer (ECAP)</li> </ul>	PNC 913578	



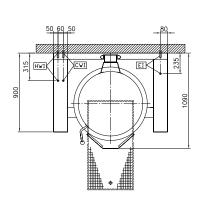


### High Productivity Cooking Electric Tilting Boiling Pan, 150lt Hygienic Profile, Freestanding with Stirrer and Variable Speed

Front



CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet



**Electric** 

Side

Top

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

Total Watts: 28 kW

Installation:

FS on concrete base;FS on

feet;On base;Standing

Type of installation: against wall

**Key Information:** 

Working Temperature MIN: 50 °C Working Temperature MAX: 110 °C Vessel (round) diameter: 710 mm Vessel (round) depth: 465 mm External dimensions, Width: 1300 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 290 kg

Configuration: Round, tilting, with stirrer

Net vessel useful capacity: 150 lt

Tilting mechanism: Automatic

Double jacketed lid: 

Heating type: Indirect

**Energy Consumption** 

**Standard:** DIN18855-1: 2005-07

Item heated:150 It WaterHeat up temperature:From 20°C to 90°C

Heat up time: 32.6 min

Sustainability

Energy consumed in heat up

phase: 12.91 kWh Energy efficiency: 94.58 %

