

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 stirring rotation speed from 10 to 100 rpm. 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 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.
- 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 data.
- 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 user.
- 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 boiling
 - 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 cooking process, with different temperature 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

APPROVAL: _____

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 fitted PNC 912784
- 1 of Variable stirrer for 150lt boiling pans PNC 913543

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Strainer for 150lt tilting boiling pans | PNC 910004 | <input type="checkbox"/> |
| • Measuring rod for 150lt tilting boiling pans | PNC 910045 | <input type="checkbox"/> |
| • Grid stirrer for 150lt boiling pans | PNC 910064 | <input type="checkbox"/> |
| • Grid stirrer and scraper for 150lt boiling pans | PNC 910094 | <input type="checkbox"/> |
| • Food tap strainer rod for stationary round boiling pans | PNC 910162 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911425 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911455 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted | PNC 911930 | <input type="checkbox"/> |
| • FOOD TAP STRAINER - PBOT | PNC 911966 | <input type="checkbox"/> |
| • C-board (length 1300mm) for tilting units - factory fitted | PNC 912185 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted | PNC 912468 | <input type="checkbox"/> |

- | | | |
|---|------------|--------------------------|
| • Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted | PNC 912469 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted | PNC 912470 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted | PNC 912471 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted | PNC 912472 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted | PNC 912473 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted | PNC 912474 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912475 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912476 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted | PNC 912477 | <input type="checkbox"/> |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | <input type="checkbox"/> |
| • Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) | PNC 912486 | <input type="checkbox"/> |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912705 | <input type="checkbox"/> |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | <input type="checkbox"/> |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912745 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units with or without backsplash - factory fitted | PNC 912769 | <input type="checkbox"/> |
| • Mainswitch 60A, 10mm ² - factory fitted | PNC 912774 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 700mm) - factory fitted | PNC 912776 | <input type="checkbox"/> |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | <input type="checkbox"/> |
| • Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) | PNC 912976 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912981 | <input type="checkbox"/> |



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- 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 ☐
- 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 Pans with variable stirrer (ECAP) PNC 913578 ☐



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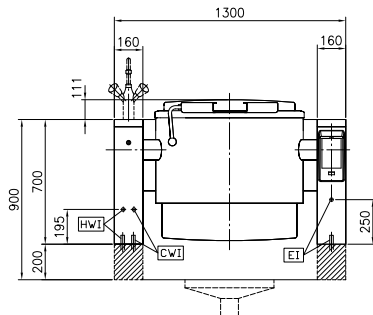
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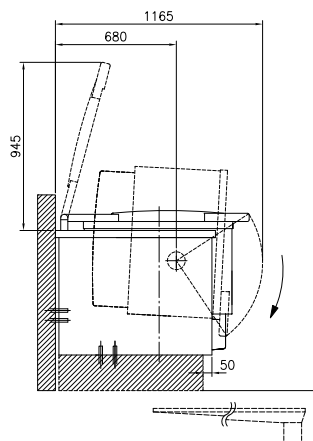
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Front

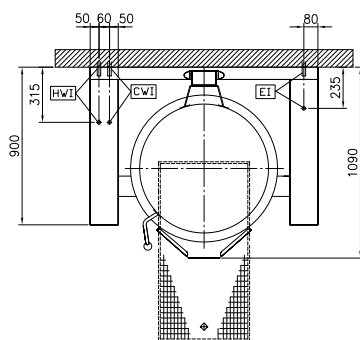


Side



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: 28 kW

Installation:

Type of installation: FS on concrete base; FS on feet; On base; Standing 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 lt Water
Heat 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 %



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