

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



586028 (PBOT15RCEO)

Electric tilting Boiling Pan 150lt (h) prearranged for stirrer, 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. Stirring rotation speed 21rpm. 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: Freestanding 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.

APPROVAL:

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.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- 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



• Stainless steel plinth for tilting units - PNC 911455

start; error display for quick trouble-shooting.

- 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).
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.
- Stirrer with rotation speed of 21 RPMs.
- 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 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

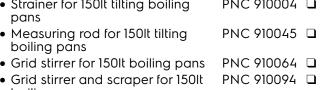
Included Accessories

PNC 912784 • 1 of Emergency stop button factory fitted

Optional Accessories

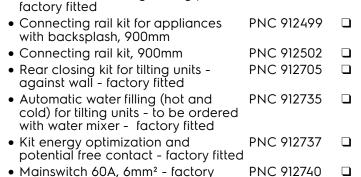
- Strainer for 150lt tilting boiling PNC 910004 📮 pans Measuring rod for 150lt tilting boiling pans • Grid stirrer for 150lt boiling pans • Grid stirrer and scraper for 150lt boiling pans
- Food tap strainer rod for stationary round boiling pans
- Stainless steel plinth for tilting units - against wall - factory fitted

freestanding - factory fitted	PNC 911455	
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted	PNC 911930	
• FOOD TAP STRAINER - PBOT	PNC 911966	
 C-board (length 1300mm) for tilting units - factory fitted 	PNC 912185	
 MOBILE KIT TxxT/PxxT (VAR.width= S-Code) 	PNC 912460	
 Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted 	PNC 912468	
 Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted 	PNC 912469	
 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 I	
 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 	PNC 912477	
 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 write (width 120mm) factory fitted	PNC 912486	





fitted



units (width 120mm) - factory fitted

(Deutschland, Austria, Switzerland)

Manometer for tilting boiling pans -

Rear closing kit for tilting units -

island type - factory fitted



PNC 912490

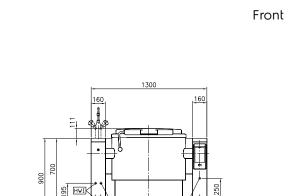
PNC 912745



 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC	912769	
 Spray gun for tilling 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	
 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 and Braising Pans ECAP - factory fitted 	PNC	913577	

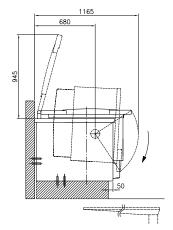




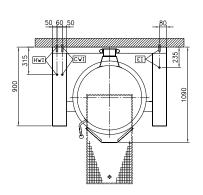


Side

Top



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



Electric

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

Total Watts: 24.6 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

Round; Tilling; Pre-arranged

Configuration: for 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 Water

Heat up temperature: From 20°C to 90°C

Heat up time: 32.6 min

Sustainability

Energy consumed in heat up

12.91 kWh phase: Energy efficiency: 94.58 %







