



## High Productivity Cooking Electric Tilting Boiling Pan, 300lt , Wall mounted with Stirrer



586036 (PBOT30RWE0)

Electric tilting Boiling Pan  
300lt prearranged for stirrer,  
GuideYou panel, wall  
mounted

### 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: wall mounted.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- 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. Double-jacket 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 start; error display for quick trouble-shooting.

### APPROVAL:



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- 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.
- Stirrer with rotation speed of 21 RPMs.
- 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

### 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

### Optional Accessories

• Strainer for 300, 400 and 500lt tilting boiling pans	PNC 910006	<input type="checkbox"/>
• Measuring rod for 300lt tilting boiling pans	PNC 910047	<input type="checkbox"/>
• Grid stirrer for 300lt boiling pans	PNC 910066	<input type="checkbox"/>
• Grid stirrer and scraper for 300lt boiling pans	PNC 910096	<input type="checkbox"/>
• Food tap strainer rod for stationary round boiling pans	PNC 910162	<input type="checkbox"/>
• FOOD TAP STRAINER - PBOT	PNC 911966	<input type="checkbox"/>
• C-board (length 1500mm) for tilting units - factory fitted	PNC 912187	<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"/>
• Manometer for tilting boiling pans - factory fitted	PNC 912490	<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"/>
• Mainswitch 60A, 10mm <sup>2</sup> - factory fitted	PNC 912774	<input type="checkbox"/>
• Spray gun for tilting units - against wall (height 400mm) - factory fitted	PNC 912775	<input type="checkbox"/>
• Food tap 2" for tilting boiling pans (PBOT) - factory fitted	PNC 912779	<input type="checkbox"/>
• Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913554	<input type="checkbox"/>
• Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted	PNC 913555	<input type="checkbox"/>
• Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913556	<input type="checkbox"/>
• Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted	PNC 913557	<input type="checkbox"/>
• Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted	PNC 913567	<input type="checkbox"/>



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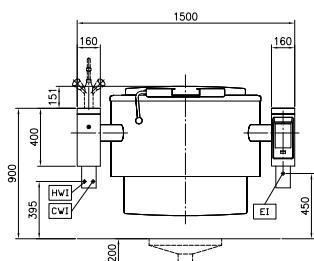
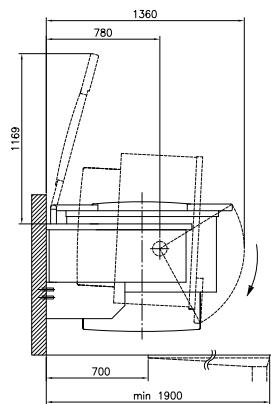
- Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted PNC 913568 □
- Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted PNC 913577 □



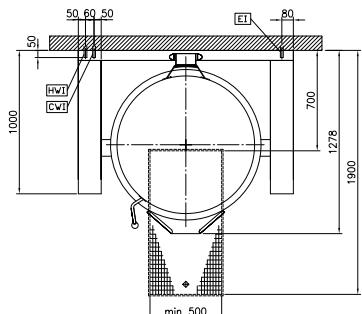
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.02.11

**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:** 36.6 kW

**Installation:**

**Type of installation:** Wall mounted

**Key Information:**

**Working Temperature MIN:** 50 °C  
**Working Temperature MAX:** 110 °C  
**Vessel (round) diameter:** 900 mm  
**Vessel (round) depth:** 570 mm  
**External dimensions, Width:** 1500 mm  
**External dimensions, Depth:** 1000 mm  
**External dimensions, Height:** 400 mm  
**Net weight:** 430 kg  
 Round;Tilting;Pre-arranged for stirrer

**Configuration:**

**Net vessel useful capacity:** 300 lt  
**Tilting mechanism:** Automatic  
**Double jacketed lid:** ✓  
**Heating type:** Indirect

**Energy Consumption**
**Standard:**

**Item heated:** 0 lt  
**Heat up temperature:** From 0°C to 0°C  
**Heat up time:** 0 min

**Sustainability**

**Energy consumed in heat up phase:** 0  
**Energy efficiency:** 0 %