

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



586017 (PBOT30EWEO)

Electric tilting Boiling Pan 300lt, 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. 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.

#### **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. 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 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.
- 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 timePre-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

#### Optional Accessories

- Strainer for 300, 400 and 500lt PNC 910006 🗆 tilting boiling pans ullet Base plate for 300, 400 and 500lt PNC 910036 ulletboiling pans
- Measuring rod for 300lt tilting PNC 910047 📮 boiling pans
- Strainer for dumplings for 300, PNC 910057 400 and 500lt tilting boiling pans
- Scraper for dumpling strainer for PNC 910058 📮 boiling and braising pans
- Food tap strainer rod for PNC 910162 📮 stationary round boiling pans
- PNC 911966 FOOD TAP STRAINER - PBOT
- C-board (length 1500mm) for PNC 912187 tilling units - factory fitted PNC 912468 📮
- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white factory fitted

•	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,	PNC 912471	

16A/230V, IP55, black - factory fitted		
<ul> <li>Power Socket, TYP25, built-in,</li> </ul>	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
- 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
- Manometer for tilting boiling pans -PNC 912490 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, 10mm<sup>2</sup> - factory PNC 912774 fitted
  - PNC 912775 Spray gun for tilting units - against wall (height 400mm) - factory fitted Food tap 2" for tilting boiling pans PNC 912779
- (PBOT) factory fitted • Emergency stop button - factory PNC 912784 fitted
- PNC 913554 Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with drip stop, two PNC 913555 knobs, 815mm height, 450mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with drip stop, two PNC 913556 knobs, 685mm height, 600mm swivelling depth for PBOT/PFET -
- factory fitted Mixing tap with drip stop, two PNC 913557 knobs, 685mm height, 450mm swivelling depth for PBOT/PFET -
- factory fitted Mixing tap with two knobs, 520mm PNC 913567 height, 600mm swivelling depth for
- PXXT- KWC factory fitted • Mixing tap with one lever, 564mm PNC 913568 height, 450mm swivelling depth for PXXT- KWC - factory fitted





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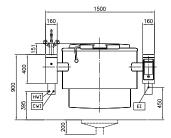
Connectivity kit for ProThermetic PNC 913577 D
 Boiling and Braising Pans ECAP - factory fitted



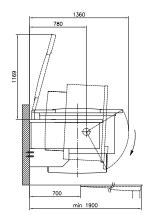


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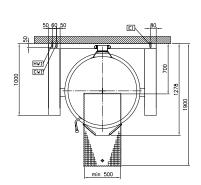
Side



CWI1 = Cold Water inlet 1 (cleaning) ΕI Electrical inlet (power)

Hot water inlet

Top



#### **Electric**

Supply voltage:

586017 (PBOT30EWEO) 400 V/3N ph/50/60 Hz

Total Watts: 36.2 kW

Installation:

Type of installation: Wall mounted

**Key Information:** 

Configuration: Round; Tilting Working Temperature MIN: 50 °C 110 °C Working Temperature MAX: Vessel (round) diameter: 900 mm 570 mm Vessel (round) depth: External dimensions, Width: 1500 mm External dimensions, Depth: 1000 mm External dimensions, Height: 400 mm Net weight: 390 kg Net vessel useful capacity: 300 lt Tilling mechanism: **Automatic** Double jacketed lid:

#### **Energy Consumption**

Standard:

Heating type:

0 It Item heated:

Heat up temperature: From 0°C to 0°C

Indirect

Heat up time: 0 min

#### Sustainability

Energy consumed in heat up

phase: **Energy efficiency:** 0 %







