Electrolux PROFESSIONAL

# High Productivity Cooking Electric Tilting Boiling Pan, 400lt , Wall mounted with Stirrer

ITEM #

MODEL #

NAME #

SIS #

AIA #

**586884 (PBOT40RWEO)** Electric tilting Boiling Pan 400lt 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.

**APPROVAL:**

## Main Features

- Built in temperature sensor to precisely control the cooking process.
- IPX6 water resistant.
- 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.
- Edge of the large pouring lip can be equipped with a strainer (option).
- 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.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Max pressure of inner jacket at 1.7 bar; minimum working pressure at 1 bar. Allows temperature control between 50 and 110°C.

## Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- 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.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Safety thermostat protects against low water level in the double jacket.
- Safety valve avoids overpressure of the steam in the double jacket.

- 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.
- 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 ❑
- Measuring rod for 400lt tilting boiling pans — PNC 910048 ❑
- Grid stirrer for 400 and 500lt boiling pans — PNC 910067 ❑
- Grid stirrer and scraper for 400 and 500lt boiling pans — PNC 910097 ❑
- Food tap strainer rod for stationary round boiling pans — PNC 910162 ❑
- Food tap strainer for tilting boiling pans — PNC 911966 ❑
- C-board (length 1500mm) for tilting units - factory fitted — PNC 912187 ❑
- 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 ❑
- 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 ❑
- Manometer for tilting boiling pans - factory fitted — PNC 912490 ❑
- Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted — PNC 912735 ❑
- Kit energy optimization and potential free contact - factory fitted — PNC 912737 ❑
- Mainswitch 80A, 16mm² - factory fitted — PNC 912741 ❑
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted — PNC 912779 ❑
- 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 ❑



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

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



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# High Productivity Cooking
# Electric Tilting Boiling Pan, 400lt , Wall mounted with Stirrer

Front

Side

CWI1 = 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:** | 48.2 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:** | 900 mm |
| **Vessel (round) depth:** | 720 mm |
| **External dimensions, Width:** | 1500 mm |
| **External dimensions, Depth:** | 1000 mm |
| **External dimensions, Height:** | 400 mm |
| **Net weight:** | 450 kg |
| **Configuration:** | Round;Tilting;Pre-arranged for stirrer |
| **Net vessel useful capacity:** | 400 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 % |




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