Electrolux PROFESSIONAL

High Productivity Cooking Electric Tilting Boiling Pan, 60lt Hygienic Profile, Freestanding



586000 (PBOT06EAEO)

Electric tilting Boiling Pan 60lt (h), 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. 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.

ITEM #
MODEL #
NAME #
<u>SIS #</u>
AIA #

Main Features

- Kettle is jacketed up to 134 mm from upper rim.
- 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.
- 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.
- 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.
- 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.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design

APPROVAL:



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which allow to easily fill containers.

- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features selfexplanatory 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 troubleshooting.
- 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).

Optional Accessories

 Strainer for 40 and 60lt tilting boling pans 	PNC 910001	
• Basket for 60lt stationary boiling pans (diam. 480mm)	PNC 910021	
 Base plate for 60lt tilting boiling pans 	PNC 910031	
 Measuring rod for 60lt tilting boiling pans 	PNC 910042	
• Strainer for dumplings for 40 and 60lt tilting boiling pans	PNC 910052	
• Scraper for dumpling strainer for boiling and braising pans	PNC 910058	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	
 Stainless steel plinth for tilting 	PNC 011/30	

 Stainless steel plinth for tilting PNC 911439 🛛 units - against wall - factory fitted

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• Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911469	
 FOOD TAP STRAINER - PBOT C-board (length 1100mm) for tilting units - factory fitted 	PNC 911966 PNC 912183	
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	
 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	
• Manometer for tilting boiling pans - factory fitted	PNC 912490	
• Connecting rail kit for appliances with backsplash, 800mm	PNC 912497	
 Connecting rail kit, 800mm 	PNC 912500	
 Rear closing kit for tilting units - against wall - factory fitted 	PNC 912703	
 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	
 Rear closing kit for tilting units - island type - factory fitted 	PNC 912743	
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912767	
 Mainswitch 25A, 4mm² - factory fitted 	PNC 912773	
 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 	PNC 912776	



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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.



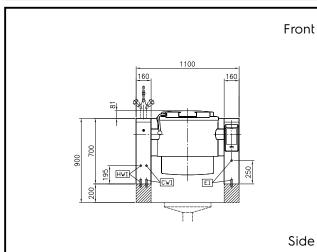
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
Emergency stop button - factory fitted	PNC 912784	
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) 	PNC 912971	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972	
• Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912977	
• Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912978	
 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 	PNC 913577	

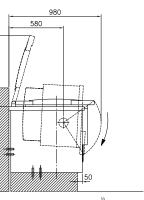
Connectivity kit for ProThermetic PNC 913577 D
 Boiling and Braising Pans ECAP - factory fitted



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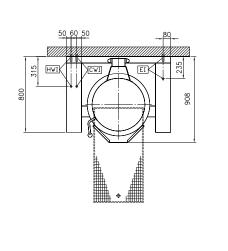
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CWI1 = Cold Water inlet 1 (cleaning)

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- EI = Electrical inlet (power) HWI = Hot water inlet



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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 12.2 kW
Installation:	
Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall
Key Information:	
Working Temperature MIN: Working Temperature MAX: Vessel (round) diameter: Vessel (round) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Net vessel useful capacity: Tilting mechanism: Double jacketed lid: Heating type:	50 °C 110 °C 579 mm 385 mm 1100 mm 800 mm 700 mm 170 kg Round;Tilling 60 lt Automatic ✓ Indirect
Energy Consumption	
Standard: Item heated: Heat up temperature: Heat up time:	0 lt From 0°C to 0°C 0 min
Sustainability	
Energy consumed in heat up phase: Energy efficiency:	0 0 %



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