

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



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 # SIS # AIA

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Kettle is jacketed up to 134 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.
- IPX6 water resistant.
- 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.
- 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

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start; error display for quick trouble-shooting.

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

- 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 Rear closing kit for tilting units PNC 912703 - against wall - factory fitted

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	
 FOOD TAP STRAINER - PBOT 	PNC 911966	
 C-board (length 1100mm) for tilting units - factory fitted 	PNC 912183	
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	
 Connecting rail kit, 900mm 	PNC 912502	

 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	
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC	912779	
• Emergency stop button - factory	PNC	912784	

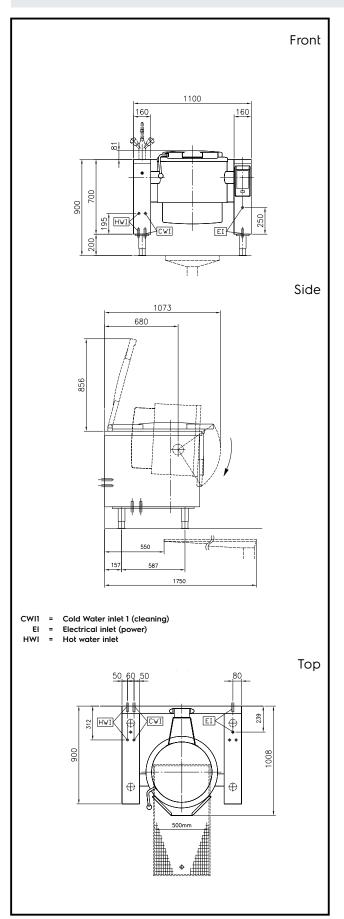
- fitted PNC 913556
- Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET factory fitted
- Connectivity kit for ProThermetic PNC 913577 Boiling and Braising Pans ECAP factory fitted

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Electrolux PROFESSIONAL

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CE

DNV.GL

Electric

440 V/3 ph/50/60 Hz		
12.2 kW		
Also available with 400 V/3 ph/50 Hz		

Installation:

FS on concrete base;FS on feet;On base;Standing Type of installation: against wall Key Information: Configuration: Round;Tilting Working Temperature MIN: 50 °C Working Temperature MAX: 110 °C Vessel (round) diameter: 579 mm Vessel (round) depth: 385 mm External dimensions, Width: 1100 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 170 kg Net vessel useful capacity: 60 lt Tilting mechanism: Automatic Double jacketed lid: 1 Heating type: Indirect

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