

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



587100 (PBOT06ECIO)

Electric tilting Boiling Pan
60lt, GuideYou panel,
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.

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. 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.
- 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

APPROVAL: _____

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

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Strainer for 40 and 60lt tilting boiling pans | PNC 910001 | <input type="checkbox"/> |
| • Basket for 60lt stationary boiling pans (diam. 480mm) | PNC 910021 | <input type="checkbox"/> |
| • Base plate for 60lt tilting boiling pans | PNC 910031 | <input type="checkbox"/> |
| • Measuring rod for 60lt tilting boiling pans | PNC 910042 | <input type="checkbox"/> |
| • FOOD TAP STRAINER - PBOT | PNC 911966 | <input type="checkbox"/> |
| • C-board (length 1100mm) for tilting units - factory fitted | PNC 912183 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |

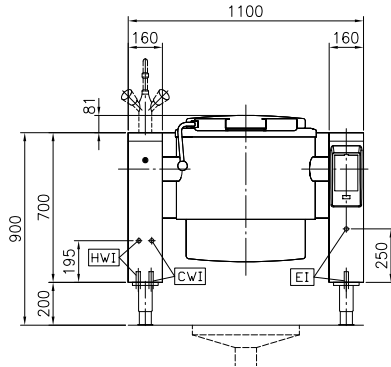
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|--|------------|--------------------------|
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | <input type="checkbox"/> |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912743 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units with or without backsplash - factory fitted | PNC 912767 | <input type="checkbox"/> |
| • Mainswitch 25A, 4mm ² - factory fitted | PNC 912773 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 700mm) - factory fitted | PNC 912776 | <input type="checkbox"/> |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | <input type="checkbox"/> |
| • Emergency stop button - factory fitted | PNC 912784 | <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"/> |
| • Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted | PNC 913577 | <input type="checkbox"/> |



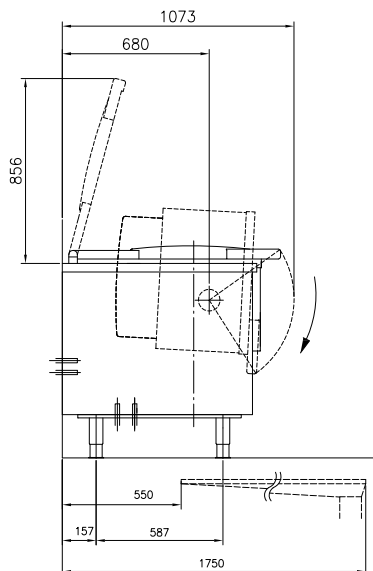
Electrolux
PROFESSIONAL

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

Front

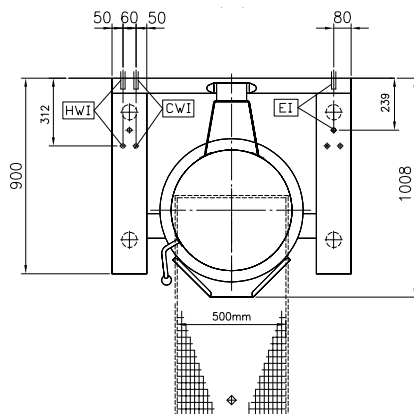


Side



CwI = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet

Top



Electric

Also available with 400 V/3 ph/50 Hz

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 12.2 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:	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
Configuration:	Round; Tilting
Net vessel useful capacity:	60 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect

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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.

2025.06.30

