

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

| ITEM # | |
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| MODEL # | |
| NAME # | |
| | |
| SIS # | |
| AIA # | |



586022 (PBOT06RCEO)

Electric tilting Boiling Pan 60lt (h) prearranged for stirrer, 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. Stirring rotation speed 25rpm. 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: Freestanding 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 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.
- Stirrer with rotation speed of 25 RPMs.
- 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

- 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 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

PNC 912784 • 1 of Emergency stop button factory fitted

Optional Accessories

- Strainer for 40 and 60lt tilting PNC 910001 📮 boling pans Measuring rod for 60lt tilting PNC 910042 🔲 boiling pans
- PNC 910061 📮 Grid stirrer for 60lt boiling pans
- Grid stirrer and scraper for 60lt PNC 910091 boiling pans
- PNC 910162 Food tap strainer rod for stationary round boiling pans PNC 911425 🔲
- Stainless steel plinth for tilting units - against wall - factory fitted

| • | Stainless steel plinth for tilting units - | PNC 911455 | |
|---|--|------------|--|
| | freestanding - factory fitted | | |
| • | Bottom plate with 2 feet 200mm for | PNC 011030 | |

- BOLLOM DIGLE WILL 2 LEEL, 200MM FOR PNC 911930 tilling units (height 700mm) - factory fitted
- FOOD TAP STRAINER PBOT PNC 911966 PNC 912183 C-board (length 1100mm) for tilting
- units factory fitted
- MOBILE KIT TxxT/PxxT (VAR.width= PNC 912460 S-Code)
- Power Socket, CEE16, built-in, PNC 912468 16A/400V, IP67, red-white - factory
- Power Socket, CEE32, built-in, PNC 912469 32A/400V, IP67, red-white - factory
- PNC 912470 Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted
- Power Socket, TYP23, built-in, PNC 912471 16A/230V, IP55, black - factory fitted
- PNC 912472 Power Socket, TYP25, built-in, 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 fitted
- 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
- Panelling for plinth recess (depth PNC 912479 from 70 to 270mm) for tilting units factory fitted (Deutschland, Austria, Switzerland) - factory fitted
- Additional panelling plinth for tilting PNC 912486 units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland)
- Manometer for tilting boiling pans -PNC 912490 factory fitted
- Connecting rail kit for appliances PNC 912499 with backsplash, 900mm
- Connecting rail kit, 900mm PNC 912502 • Rear closing kit for tilting units -PNC 912703
- against wall 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
- Rear closing kit for tilting units -PNC 912743 island type - factory fitted





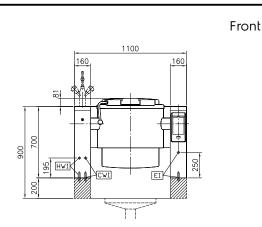
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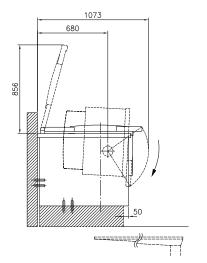
| • | Lower rear backpanel for tilting units with or without backsplash - factory fitted | PNC | 912767 | |
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| • | Mainswitch 25A, 4mm² - factory fitted | PNC | 912773 | |
| • | Spray gun for tilting units - freestanding (height 700mm) - factory fitted | PNC | 912776 | |
| • | Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC | 912779 | |
| • | Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC | 912975 | |
| • | Connecting rail kit: modular 80 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the left) | PNC | 912976 | |
| • | Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilling (on the right), ProThermetic stationary (on the left) to ProThermetic tilling (on the right) | PNC | 912981 | |
| • | Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC | 912982 | |
| • | 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 Boiling and Braising Pans ECAP - factory fitted | PNC | 913577 | |





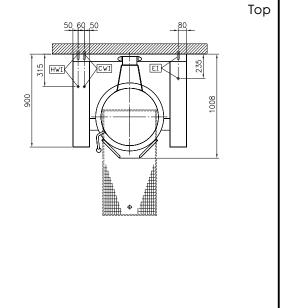
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CWII Cold Water inlet 1 (cleaning) Electrical inlet (power)

HWI Hot water inlet



Electric

Supply voltage:

586022 (PBOT06RCEO) 400 V/3N ph/50/60 Hz

Total Watts: 12.5 kW

Installation:

FS on concrete base;FS on

feet;On base;Standing

Type of installation: against wall

Key Information:

Round; Tilling; Pre-arranged Configuration:

for stirrer

Indirect

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 700 mm External dimensions, Height: Net weight: 200 kg Net vessel useful capacity: 60 It Tilting mechanism: **Automatic** Double jacketed lid:

Energy Consumption

Standard:

Heating type:

Side

Item heated: O It

From 0°C to 0°C Heat up temperature:

Heat up time: 0 min

Sustainability

Energy consumed in heat up

0 phase:

0 % **Energy efficiency:**







