Electrolux PROFESSIONAL

High Productivity Cooking Electric Tilting Braising Pan, 90lt, Hygienic Profile, Freestanding-Marine



Short Form Specification

Item No.

AISI 304 stainless steel construction. GN compliant pan size; 18mm thick pan bottom (15mm mild steel and 3 mm 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. The electric heating elements are mounted under the well. Safety thermostat protects the pan from overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 50° and 250°C. 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.

APPROVAL:

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- Pan size is GN compliant.
- Easy to clean cooking surface due to largeradius edges and corners.
- Thermoblock heating system for optimal temperature distribution and high temperature stability.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- IPX6 water resistant.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- 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.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.

Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 18 mm thick compound: 3 mm shot-blasted 1.4404 (AISI 316L) stainless steel surface, seamlessly welded to the mild steel bottom.
- 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.
- 15 mm thick heating layer concealed below the entire pan bottom, to provide high thermal diffusion and heat storage properties.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Heatproof handle with non-slip surface.
- 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.

- 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.
- Lateral surface of the vessel in DIN 1.4301/AISI 304.

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).

Sustainability

• High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

Included Accessories

• 1 of Rear closing kit for tilting units - PNC 912704 against wall - factory fitted

Optional Accessories

•	Perforated container with handles 1/1GN (height 150mm) for boiling and	PNC 910212	
	braising pans		
٠	Small perforated shovel for braising	PNC 911577	

- pans (PFEN/PUEN)
 Small shovel for braising pans PNC 911578 (PFEN/PUEN)
 C-board (length 1200mm) for tilting PNC 912184 units factory fitted
- Connecting rail kit for appliances PNC 912499
 with backsplash, 900mm
 Connecting rail kit, 900mm
 PNC 912502
- Connecting rail kit, 900mm PNC 912502
 Suspension frame GN1/1 for tilting PNC 912709
 braising pans

- Automatic water filling (hot and pNC 912735 cold) for tilting units to be ordered with water mixer factory fitted
- Kit energy optimization and potential free contact factory fitted
- Rear closing kit for tilting units PNC 912744 island type - factory fitted
- Lower rear backpanel for tilting units PNC 912768 with or without backsplash - factory fitted
- Mainswitch 25A, 4mm² factory PNC 912773
 fitted

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 Spray gun for tilting units - freestanding PNC 912776 (height 700mm) - factory fitted • Food tap 2" for tilting braising pans PNC 912780 (PUET-PFET) - factory fitted • Emergency stop button - factory fitted PNC 912784 1 basket 1/1 GN for 40lt pasta cooker, PNC 913134 ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame) PNC 913431 Scraper without handle for braising pans (PFEX/PUEX) • Scraper with vertical handle for braising PNC 913432 pans (PFEX/PUEX) • Mixing tap with drip stop, two knobs, PNC 913556 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted Connectivity kit for ProThermetic Boiling PNC 913577 and Braising Pans ECAP - factory fitted

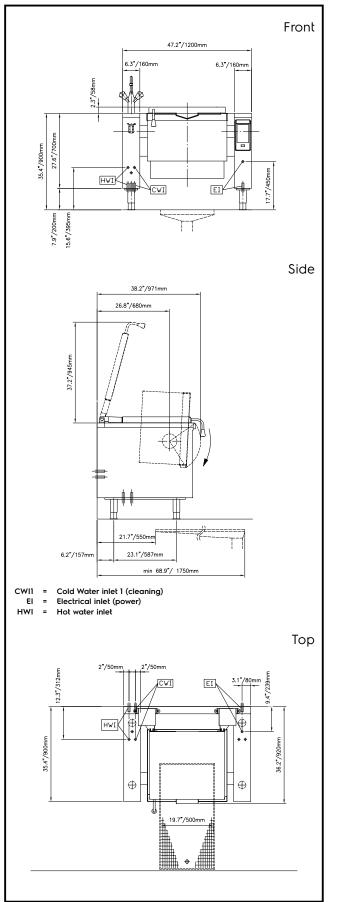
Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)

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

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CE

DNV-GL

Electric				
Also available with 400 V/3 p Supply voltage: Total Watts:	h/50 Hz 440 V/3 ph/50/60 Hz 15.5 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 (rectangle) width: Vessel (rectangle) height: Vessel (rectangle) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Net vessel useful capacity: Tilling mechanism: Double jacketed lid: Heating type:	50 °C 250 °C 680 mm 237 mm 558 mm 1200 mm 900 mm 700 mm 240 kg Rectangular;Tilting 75 It Automatic ✓ Direct			

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