

### High Productivity Cooking Electric Tilting Pressure Braising Pan, 100lt Hygienic Profile, Freestanding with CTS-Marine

ITEM #	
MODEL #	
NAME #	
SIS #	_
AIA #	_



587144 (PUET10ECIO)

Electric tilting Pressure Braising Pan 100lt with steam condensation function, GuideYou panel, 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. Automatic steam elimination at the end of the cooking cycle. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid); pressure cooking of multiple produces possible thanks to the use of suspended GN 1/1 containers. TOUCH control panel. SOFT function. PRESSURE 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. Core Temperature Sensor provides efficient temperature control. 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.

# APPROVAL:

#### **Main Features**

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- 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
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Safety valve on the lid avoids overpressure in the food compartment.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- IPX6 water resistant.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Overnight cooking: saving electricity and time.
- 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.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Built in temperature sensor to precisely control the cooking process.
- Core Temperature Sensor (CTS): multi-sensor food probe, 6 sensors, 0,5 °C accuracy, provides efficient temperature control. The power is supplied as and when required to keep the set temperature value without exceeding it and once reached, the food is ready to be served.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.

#### Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 18





#### High Productivity Cooking Electric Tilting Pressure Braising Pan, 100lt Hygienic Profile, Freestanding with CTS-Marine

PNC 910212

Perforated container with handles

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.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- "Boiling" or "Braising" mode functions.
- 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 912708
 - against wall - factory fitted

# **Optional Accessories**

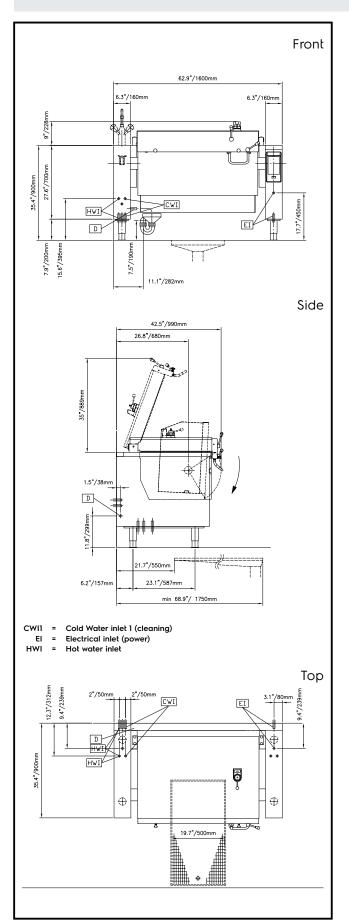
- Suspension frame GN1/1 for rectangular boiling and braising pans
   PNC 910191
- Base plate 1/1 GN for braising PNC 910201 pans
- Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans

1/1GN (height 150mm) for boiling and braising pans	PNC 910212	_
<ul> <li>Small perforated shovel for braising pans (PFEN/PUEN)</li> </ul>	PNC 911577	
<ul> <li>Small shovel for braising pans (PFEN/PUEN)</li> </ul>	PNC 911578	
<ul> <li>Perforated container with handles 1/1GN (height 200mm) for boiling and braising pans</li> </ul>	PNC 911673	
<ul> <li>C-board (length 1600mm) for tilting units - factory fitted</li> </ul>	PNC 912188	
<ul> <li>Connecting rail kit for appliances with backsplash, 900mm</li> </ul>	PNC 912499	
<ul> <li>Connecting rail kit, 900mm</li> </ul>	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	
<ul> <li>Mainswitch 60A, 6mm² - factory fitted</li> </ul>	PNC 912740	
Rear closing kit for tilting units - island type - factory fitted	PNC 912748	
Lower rear backpanel for tilting units with or without backsplash - factory fitted	PNC 912772	
<ul> <li>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</li> </ul>	PNC 912776	
<ul> <li>Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted</li> </ul>	PNC 912780	
<ul> <li>Emergency stop button - factory fitted</li> </ul>	PNC 912784	
1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame)	PNC 913134	
<ul> <li>Scraper without handle for braising pans (PFEX/PUEX)</li> </ul>	PNC 913431	
<ul> <li>Scraper with vertical handle for braising pans (PFEX/PUEX)</li> </ul>	PNC 913432	
Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PUET - factory fitted	PNC 913565	
• Strainer for tilting pressure braising pan, 3 GN (10/1701)	PNC 913574	
Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted	PNC 913577	
Recommended Detergents  • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	





# High Productivity Cooking Electric Tilting Pressure Braising Pan, 100lt Hygienic Profile, Freestanding with CTS-Marine



#### **Electric**

Also available with 400 V/3 ph/50 Hz

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

**Total Watts:** 20.6 kW

Installation:

FS on concrete base;FS on

feet;On base;Standing

Type of installation: against wall

**Key Information:** 

Working Temperature MIN: 50 °C **Working Temperature MAX:** 250 °C Vessel (rectangle) width: 1050 mm Vessel (rectangle) height: 209 mm Vessel (rectangle) depth: 558 mm External dimensions, Width: 1600 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 320 kg

Configuration: Rectangular; Tilting

Net vessel useful capacity: 110 It Tilling mechanism: Automatic

Double jacketed lid: Heating type: Direct

