Electrolux PROFESSIONAL

High Productivity Cooking Gas Tilting Boiling Pan 300lt Freestanding, Hygienic Profile



586115 (PBOT30GDCO)

Gas Tilting Boiling Pan 300 liter – Freestanding, Hygienic Profile, depth 1000 mm - 230 V/1N/50-60Hz

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. Robust multiple burners with electronic ignition and monitoring. 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

APPROVAL:

TEM #	
10DEL #	
IAME #	
SIS #	
NA #	

Main Features

- 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.
- Robust, circular burner with electronic ignition and monitoring.
- 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.
- IPX6 water resistant.

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 start; error display for quick trouble-shooting.

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

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).

Optional Accessories

- Strainer for 300, 400 and 500lt PNC 910006 tilting boiling pans
- Base plate for 300, 400 and 500lt PNC 910036 □ boiling pans
- Measuring rod for 300lt tilting PNC 910047 boiling pans
- Strainer for dumplings for 300, PNC 910057 400 and 500lt tilting boiling pans
- Scraper for dumpling strainer for PNC 910058 boiling and braising pans
- Food tap strainer rod for PNC 910162 stationary round boiling pans
- Bottom plate with 2 feet, 200mm PNC 911475 for tilting units (height 700mm) factory fitted
- PNC 911812 Stainless steel plinth for tilting units - against wall - factory fitted

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• Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911813	
• FOOD TAP STRAINER - PBOT	PNC 911966	
 C-board (length 1500mm) for tilting units - factory fitted 	PNC 912187	
 Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted 	PNC 912468	
 Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted 	PNC 912469	
 Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted 	PNC 912470	
 Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted 	PNC 912471	
 Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted 	PNC 912472	
 Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted 	PNC 912473	
 Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted 	PNC 912474	
 Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted 	PNC 912475	
 Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted 	PNC 912476	
 Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted 	PNC 912477	
 Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted 	PNC 912479	
Manometer for tilting boiling pans - factory fitted	PNC 912490	
 Mainswitch 25A, 2.5mm² for gas units - factory fitted 	PNC 912702	
 Rear closing kit for tilting units - against wall - factory fitted 	PNC 912707	
 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 	PNC 912735	
Rear closing kit for tilting units - island type - factory fitted	PNC 912747	
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912771	
 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	

mergency stop button - factory PNC 912784 fitted



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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.



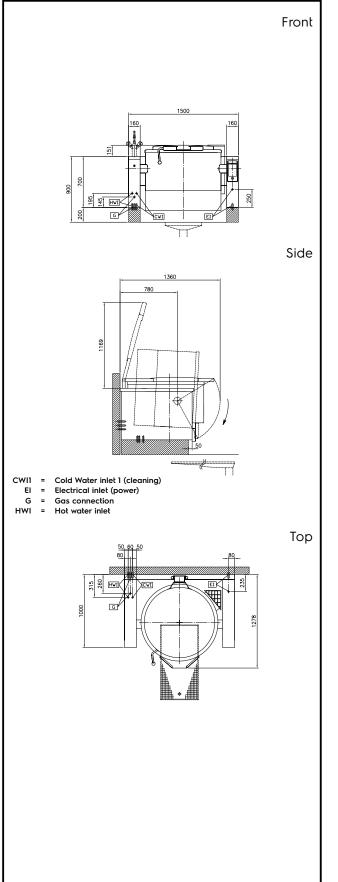
- Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET factory fitted
- Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted
- Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted
- Connectivity kit for ProThermetic PNC 913577 Boiling and Braising Pans ECAP factory fitted



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Electric	
Supply voltage: 586115 (PBOT30GDCO) Total Watts:	230 V/1N ph/50/60 Hz 0.2 kW
Gas	
Gas Power:	45 kW
Installation:	
Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall
Key Information:	
Configuration: Working Temperature MIN: Working Temperature MAX: Vessel (round) diameter: Vessel (round) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Net vessel useful capacity: Tilling mechanism: Double jacketed lid: Heating type:	Round;Tilting 50 °C 110 °C 900 mm 570 mm 1500 mm 1000 mm 700 mm 390 kg 300 lt Automatic ✓

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