

## High Productivity Cooking Gas Tilting Boiling Pan 300lt, Freestanding

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



586116 (PBOT30GHCO)

Gas Tilting Boiling Pan 300  
liter - Freestanding, 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 100mm 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.
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).
- 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. 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

APPROVAL: \_\_\_\_\_

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

### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Strainer for 300, 400 and 500lt tilting boiling pans                              | PNC 910006 | <input type="checkbox"/> |
| • Base plate for 300, 400 and 500lt boiling pans                                    | PNC 910036 | <input type="checkbox"/> |
| • Measuring rod for 300lt tilting boiling pans                                      | PNC 910047 | <input type="checkbox"/> |
| • Strainer for dumplings for 300, 400 and 500lt tilting boiling pans                | PNC 910057 | <input type="checkbox"/> |
| • Scraper for dumpling strainer for boiling and braising pans                       | PNC 910058 | <input type="checkbox"/> |
| • Food tap strainer rod for stationary round boiling pans                           | PNC 910162 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted | PNC 911478 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted          | PNC 911623 | <input type="checkbox"/> |

- |  |            |                          |
|--|------------|--------------------------|
| • Stainless steel plinth for tilting units - freestanding - factory fitted   | PNC 911624 | <input type="checkbox"/> |
| • FOOD TAP STRAINER - PBOT   | PNC 911966 | <input type="checkbox"/> |
| • C-board (length 1500mm) for tilting units - factory fitted   | PNC 912187 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted  | PNC 912468 | <input type="checkbox"/> |
| • Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted  | PNC 912469 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted  | PNC 912470 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted  | PNC 912471 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted  | PNC 912472 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted   | PNC 912473 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted   | PNC 912474 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted   | PNC 912475 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted  | PNC 912476 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted  | PNC 912477 | <input type="checkbox"/> |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | <input type="checkbox"/> |
| • Manometer for tilting boiling pans - factory fitted  | PNC 912490 | <input type="checkbox"/> |
| • Mainswitch 25A, 2.5mm <sup>2</sup> for gas units - factory fitted  | PNC 912702 | <input type="checkbox"/> |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted                                   | PNC 912735 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted   | PNC 912753 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted  | PNC 912759 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units with or without backsplash - factory fitted   | PNC 912771 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 800mm) - factory fitted   | PNC 912777 | <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"/> |



**Electrolux**  
PROFESSIONAL

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- 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 ☐

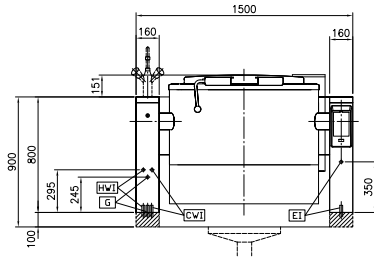


High Productivity Cooking  
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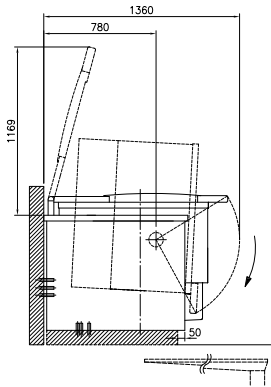
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.04.23

Front

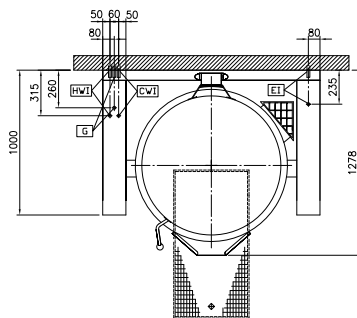


Side



CWI = Cold Water inlet 1 (cleaning)  
 EI = Electrical inlet (power)  
 G = Gas connection  
 HWI = Hot water inlet

Top



## Electric

Supply voltage:

586116 (PBOT30GHCO) 230 V/1N ph/50/60 Hz

Total Watts:

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:	Round; Tilting
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (round) diameter:	900 mm
Vessel (round) depth:	570 mm
External dimensions, Width:	1500 mm
External dimensions, Depth:	1000 mm
External dimensions, Height:	800 mm
Net weight:	390 kg
Net vessel useful capacity:	300 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect