

High Productivity Cooking Steam Tilting Boiling Pan, 100lt Freestanding, Hygienic profile with Stirrer

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



586086 (PBOT10QCEO)

Steam Tilting Boiling Pan 100 liter – Freestanding, Hygienic Profile, with stirrer, Depth 900 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. Stirring rotation speed 21rpm. 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. 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: wall mounted. 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.
- Produce is uniformly heated in the vessel by an indirect heating system using saturated steam.
- Kettle is jacketed up to 134 mm from upper rim.
- Isolated upper well rim avoids risk of harm for the user.
- Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.5 bar.
- Self-contained steam-source: a boosterfeeds steam directly into the double jacket.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Built in temperature sensor to precisely control the cooking process.
- 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.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- 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.
- External steam feeding; 1,5 bars working pressure.
- 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.
- 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;







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"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.

- Ergonomic and userfriendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.
- 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 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

• 1 of Emergency stop button - PNC 912784 factory fitted

Optional Accessories

stationary round boiling pans

- Strainer for 100lt tilting boiling pans
 Measuring rod for 100lt tilting boiling pans
 PNC 910003 □
 PNC 910044 □
- Grid stirrer for 100lt boiling pans PNC 910063

 Crid stirrer and assure on fan 100lt PNC 910007
- Grid stirrer and scraper for 100lt boiling pans
 Food tap strainer rod for
 PNC 910093
 PNC 910162
 P

	Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911425	
•	Stainless steel plinth for tilting units -	PNC 911455	

- freestanding factory fitted

 Bottom plate with 2 feet, 200mm for PNC 911930
- Bottom plate with 2 feet, 200mm for PNC 911930 lilling units (height 700mm) factory
- FOOD TAP STRAINER PBOT
 PNC 911966
 C-board (length 1200mm) for tilting
 PNC 912184
- units factory fitted

 Power Socket, CEE16, built-in, PNC 912468 □ 16A/400V, IP67, red-white factory
- fitted

 Power Socket, CEE32, built-in, PNC 912469 □ 32A/400V, IP67, red-white factory
- 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
- Power Socket, TYP25, built-in, PNC 912472 16A/400V, IP55, black factory fitted
- Power Socket, SCHUKO, built-in, PNC 912473 16A/230V, IP55, black factory fitted
- Power Socket, CEE16, built-in, 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, 16A/230V, IP54, blue - factory fitted
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white factory fitted
- Panelling for plinth recess (depth 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 with backsplash, 900mm
- Connecting rail kit, 900mm
 Rear closing kit for tilting units against wall factory fitted
 PNC 912502
 PNC 912704
- Automatic water filling (hot and 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





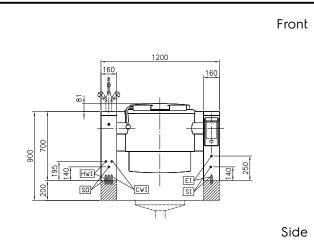


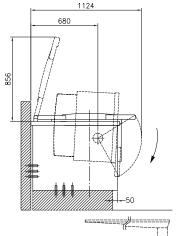
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC	912768	
 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 	PNC	912776	
Food tap 2" for tilting boiling pans (PBOT) - factory fitted	PNC	912779	
Connecting rail kit: modular 90 (on the left) 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 tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (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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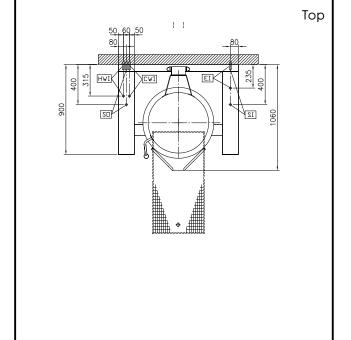


= Cold Water inlet 1 (cleaning) CWII

Electrical inlet (power) FI

HWI Hot water inlet

Steam inlet SI



Electric Supply voltage: 400 V/3N ph/50/60 Hz Total Watts: 0.6 kW Steam Steam generation: External source Steam inlet size: Steam pressure Max: 1.5 bar

Steam supply, relative 1 min bar, 1.5 max bar dynamic pressure:

Pressure, min-max: 2-6 bar

Installation: FS on concrete base;FS on

feet;On base;Standing Type of installation: against wall

Key Information:

Water:

50 °C **Working Temperature MIN:** 110 °C **Working Temperature MAX:** Vessel (round) diameter: 640 mm Vessel (round) depth: 395 mm External dimensions, Width: 1200 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 210 kg

Round; Tilling; Pre-arranged

Configuration: for stirrer Net vessel useful capacity: 100 It Tilling mechanism: **Automatic** Double jacketed lid:

Heating type: Indirect

Sustainability

Steam consumption: 45 kg/hr









Steam outlet