

## High Productivity Cooking Steam Tilting Boiling Pan, 150lt Wall mounted, Manual

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



**586062 (PBOT15TVCO)**

Steam Tilting Boiling Pan 150  
liter – Wall mounted, Manual,  
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. 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. 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.

### 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 159 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 booster feeds steam directly into the double jacket.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Edge of the large pouring lip can be equipped with a strainer (option).
- Built in temperature sensor to precisely control the cooking process.
- 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.
- 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.
- 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.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- 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

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

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 150lt tilting boiling pans PNC 910004 ☐
- Basket for 150lt boiling pans (diam. 670mm) PNC 910024 ☐
- Base plate for 150lt boiling pans PNC 910034 ☐
- Measuring rod for 150lt tilting boiling pans PNC 910045 ☐
- Strainer for dumplings for 150lt boiling pans PNC 910055 ☐
- Scraper for dumpling strainer for boiling and braising pans PNC 910058 ☐
- Food tap strainer rod for stationary round boiling pans PNC 910162 ☐
- FOOD TAP STRAINER - PBOT PNC 911966 ☐
- C-board (length 1300mm) for tilting units - factory fitted PNC 912185 ☐
- 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 ☐
- Manometer for tilting boiling pans - factory fitted PNC 912490 ☐
- Connecting rail kit for appliances with backsplash, 900mm PNC 912499 ☐

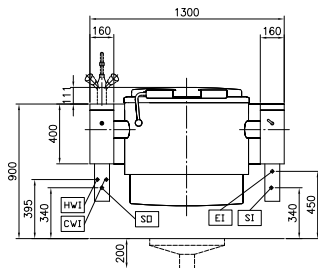
- Kit energy optimization and potential free contact - factory fitted PNC 912737 ☐
- Spray gun for tilting units - against wall (height 400mm) - factory fitted PNC 912775 ☐
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted PNC 912779 ☐
- Emergency stop button - factory fitted PNC 912784 ☐
- 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 ☐



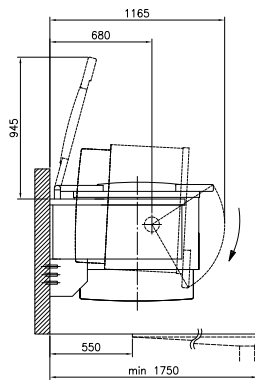
**Electrolux**  
PROFESSIONAL

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Front

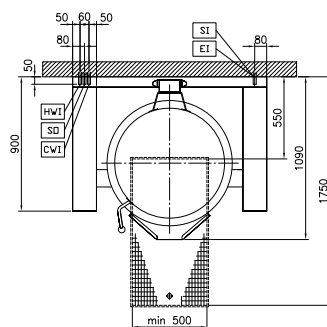


Side



CWI1 = Cold Water inlet 1 (cleaning)      SO = Steam outlet  
EI = Electrical inlet (power)  
HWI = Hot water inlet  
SI = Steam inlet

Top



### Electric

Supply voltage: 230 V/1N ph/50/60 Hz  
Total Watts: 0.2 kW

### Steam

Steam generation: External source  
Steam inlet size: 1"  
Steam pressure Max: 1.5 bar  
Steam supply, relative dynamic pressure: 1 min bar, 1.5 max bar

### Water:

Pressure, min-max: 2-6 bar

### Installation:

Type of installation: Wall mounted

### Key Information:

Working Temperature MIN: 50 °C  
Working Temperature MAX: 110 °C  
Vessel (round) diameter: 710 mm  
Vessel (round) depth: 465 mm  
External dimensions, Width: 1300 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 400 mm  
Net weight: 260 kg  
Configuration: Round;Tilting  
Net vessel useful capacity: 150 lt  
Tilting mechanism: Automatic  
Double jacketed lid: ✓  
Heating type: Indirect

### Sustainability

Steam consumption: 65 kg/hr



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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.

2025.04.18