Electrolux PROFESSIONAL

High Productivity Cooking Steam Tilting Boiling Pan, 150lt Freestanding, Hygienic profile with Stirrer



586089 (PBOT15QCEO)

Steam Tilting Boiling Pan 150 liter - Freestanding, Hygienic Profile, Depth 900 mm, with stirrer - 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: 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:

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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.
- 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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• Stainless steel plinth for tilting units - PNC 911425

"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 user friendly 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.
- 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 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
- 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).

Included Accessories

PNC 912784 1 of Emergency stop button factory fitted

Optional Accessories

- Strainer for 150lt tilting boiling PNC 910004 pans
- Measuring rod for 150lt tilting PNC 910045 boiling pans PNC 910064
- Grid stirrer for 150lt boiling pans Grid stirrer and scraper for 150lt PNC 910094
- boiling pans PNC 910162 Food tap strainer rod for stationary round boiling pans



 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 tilting units (height 700mm) - factory fitted 	PNC	911930	
 FOOD TAP STRAINER - PBOT C-board (length 1300mm) for tilting units - factory fitted 		911966 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	
 Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted 	PNC	912479	
 Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) 	PNC	912486	
• Manometer for tilting boiling pans - factory fitted	PNC	912490	
Connecting rail kit for appliances with backsplash, 900mm	PNC	912499	
Connecting rail kit, 900mm	PNC	912502	
Rear closing kit for tilting units -		912705	
 against wall - factory fitted 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	
 Rear closing kit for tilting units - island type - factory fitted 	PNC	912745	

High Productivity Cooking nding, Hygienic profile with Steam Tilting Boiling Pan, 150lt Freestanding, Hygienic profile Stirrer

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

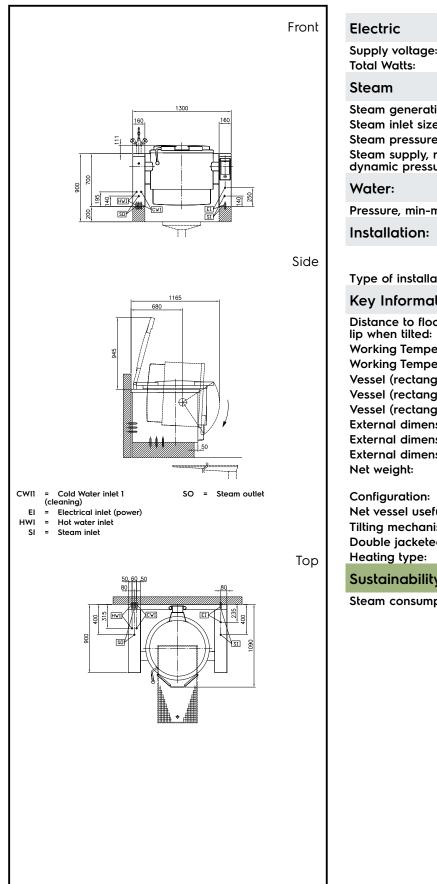


- Lower rear backpanel for tilting PNC 912769 units with or without backsplash factory fitted
- Spray gun for tilling units freestanding (height 700mm) factory fitted
- Food tap 2" for tilting boiling pNC 912779 pans (PBOT) - factory fitted
- Connecting rail kit: modular 90 PNC 912975 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- Connecting rail kit for appliances PNC 912981 with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit for appliances PNC 912982 with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- 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
 PNC 913556
- Mixing tap with drip stop, two PNC 913557 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 D
 Boiling and Braising Pans ECAP factory fitted



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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 0.6 kW
Steam	
iteam generation: iteam inlet size: iteam pressure Max: iteam supply, relative lynamic pressure:	External source 1" 1.5 bar 1 min bar, 1.5 max bar
Water:	
Pressure, min-max:	2-6 bar
nstallation:	
ype of installation:	FS on concrete base;FS on feet;On base;Standing against wall
Key Information:	
Distance to floor of pouring ip when tilted: Working Temperature MIN: Working Temperature MAX: Vessel (rectangle) width: Vessel (rectangle) height: Vessel (rectangle) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Net vessel useful capacity: Filting mechanism: Double jacketed lid: Heating type:	50 °C 110 °C 1300 mm 900 mm 700 mm 290 kg Round;Tilting;Pre-arranged for stirrer 150 lt Automatic ✓ Indirect
Sustainability	
iteam consumption:	65 kg/hr



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