Electrolux PROFESSIONAL

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

**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:

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. 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.
- 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.

- 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 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).

Included Accessories
- 1 of Emergency stop button - factory fitted   PNC 912784

Optional Accessories

Strainer for 150lt tilting boiling pans	PNC 910004	❏
Measuring rod for 150lt tilting boiling pans	PNC 910045	❏
Grid stirrer for 150lt boiling pans	PNC 910064	❏
Grid stirrer and scraper for 150lt boiling pans	PNC 910094	❏
Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911425	❏
Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911455	❏
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted	PNC 911930	❏
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	❏
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 - against wall - factory fitted	PNC 912705	❏
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	❏
Lower rear backpanel for tilting units with or without backsplash - factory fitted	PNC 912769	❏

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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.
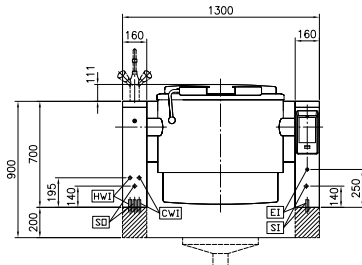
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- Spray gun for tilting units – freestanding (height 700mm) – factory fitted   PNC 912776 ❑
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted   PNC 912779 ❑
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)   PNC 912975 ❑
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (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 ❑
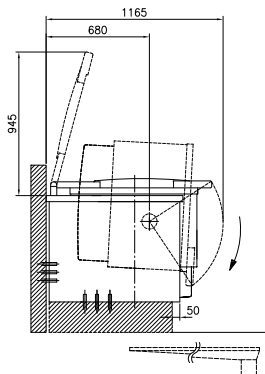
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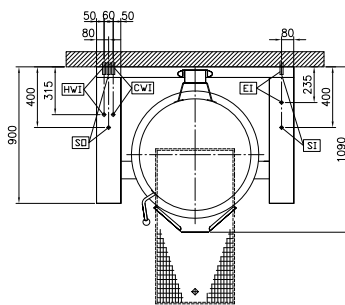2025.06.12

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Front

Side

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

Top

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	0.6 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:	FS on concrete base;FS on feet;On base;Standing against wall

Key Information:

Distance to floor of pouring lip when tilted:	
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (rectangle) width:	
Vessel (rectangle) height:	
Vessel (rectangle) depth:	
External dimensions, Width:	1300 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	290 kg
Configuration:	Round;Tilting;Pre-arranged for stirrer
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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