

## High Productivity Cooking Steam Tilting Boiling Pan, 150lt Freestanding, with Stirrer and Variable Speed

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

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

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

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

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


**586896 (PBOT15VGEO)**

 Steam tilting Boiling Pan  
 150lt (s) with electronic  
 steam control, variable  
 speed, stirrer included,  
 GuideYou panel,  
 freestanding

### 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. Variable stirring rotation speed from 10 to 100 prm. 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 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.
- Mixing stirrer works at variable speed from 10 to 100 rpm with 3 rotation patterns.
- 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.
- IPX6 water resistant.
- 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.

### 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

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

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 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

## 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
- 1 of Variable stirrer for 150lt boiling pans PNC 913543

## 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 ☐
- Food tap strainer rod for stationary round boiling pans PNC 910162 ☐
- Stainless steel plinth for tilting units - against wall - factory fitted PNC 911417 ☐
- Stainless steel plinth for tilting units - freestanding - factory fitted PNC 911447 ☐
- Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted PNC 911929 ☐
- 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 ☐
- Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted PNC 912479 ☐
- 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 ☐
- 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 - against wall - factory fitted PNC 912751 ☐
- Rear closing kit for tilting units - island type - factory fitted PNC 912757 ☐
- Lower rear backpanel for tilting units with or without backsplash - factory fitted PNC 912769 ☐
- Spray gun for tilting units - freestanding (height 800mm) - factory fitted PNC 912777 ☐
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted PNC 912779 ☐
- Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) PNC 912975 ☐
- Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) PNC 912976 ☐
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) PNC 912981 ☐
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) PNC 912982 ☐



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- Mixing tap with drip stop, two knobs, PNC 913554 ☐  
815mm height, 600mm swivelling  
depth for PBOT/PFET - factory fitted
- Mixing tap with drip stop, two knobs, PNC 913555 ☐  
815mm height, 450mm swivelling  
depth for PBOT/PFET - factory fitted
- Mixing tap with drip stop, two knobs, PNC 913556 ☐  
685mm height, 600mm swivelling  
depth for PBOT/PFET - factory fitted
- Mixing tap with drip stop, two knobs, PNC 913557 ☐  
685mm height, 450mm swivelling  
depth for PBOT/PFET - factory fitted
- Mixing tap with two knobs, 520mm PNC 913567 ☐  
height, 600mm swivelling depth for  
PXXT- KWC - factory fitted
- Mixing tap with one lever, 564mm PNC 913568 ☐  
height, 450mm swivelling depth for  
PXXT- KWC - factory fitted
- Connectivity kit for ProThermetic PNC 913578 ☐  
Boiling Pans with variable stirrer  
(ECAP)



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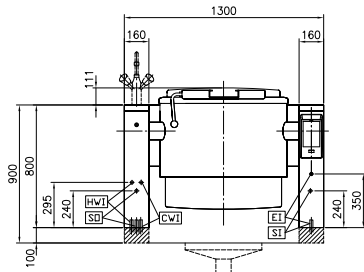
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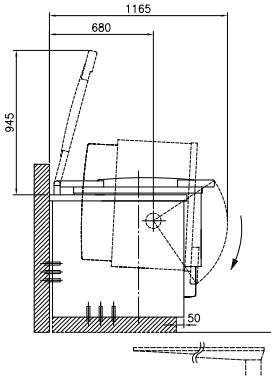
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Front

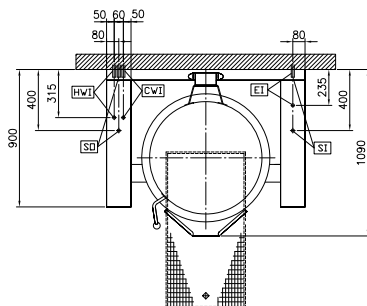


Side



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

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 4 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:

FS on concrete base; FS on feet; On base; Standing against wall

### Type of installation:

### 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: 800 mm  
Net weight: 290 kg  
Configuration: Round, tilting, with 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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