

High Productivity Cooking Steam Tilting Boiling Pan, 200lt Freestanding, Hygienic profile -Electronic

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



586063 (PBOT20SDCO)

Steam Tilting Boiling Pan 200 liter – Freestanding, Hygienic Profile, Electronic, Depth 1000 mm - 230 V/IN/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. 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.

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.
- 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.
- 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.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- 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







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Bottom plate with 2 feet, 200mm for PNC 911475

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.

- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 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
- 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).

Optional Accessories

 Strainer for 200lt round tilting boiling pans 	PNC 910005	
 Basket for 200lt round boiling pans (diam. 760mm) 	PNC 910025	
• Base plate for 2001t boiling pans	PNC 910035	
 Measuring rod for 200lt tilting boiling pans 	PNC 910046	
 Strainer for dumplings for 200lt tilting boiling pans 	PNC 910056	
 Scraper for dumpling strainer for boiling and braising pans 	PNC 910058	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	

tilling units (height 700mm) - factory	PNC 911475	_
Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911812	
Stainless steel plinth for tilting units - freestanding - factory fitted	PNC 911813	
• FOOD TAP STRAINER - PBOT	PNC 911966	
 C-board (length 1400mm) for tilting units - factory fitted 	PNC 912186	
 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	
Rear closing kit for tilting units - against wall - factory fitted	PNC 912706	
Automatic water filling (hot and cold) for tilling units - to be ordered with water mixer - factory fitted	PNC 912735	
Kit energy optimization and potential free contact - factory fitted	PNC 912737	
 Mainswitch 25A, 2.5mm² - factory fitted 	PNC 912739	
 Rear closing kit for tilting units - island type - factory fitted 	PNC 912746	
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912770	
Spray gun for tilting units - freestanding (height 700mm)	PNC 912776	



freestanding (height 700mm) -

factory fitted





 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
• Emergency stop button - factory fitted	PNC 912784	
 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	





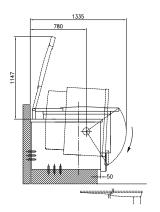
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Side

Top

Front



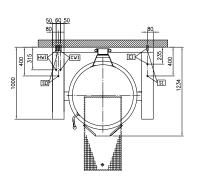
= Steam outlet

CWII = Cold Water inlet 1 (cleaning)

Electrical inlet (power)

HWI Hot water inlet

SI Steam inlet



Electric

Supply voltage:

586063 (PBOT20SDCO) 230 V/1N ph/50/60 Hz

Total Watts: 0.2 kW

Steam

Steam generation: External source

Steam inlet size: Steam pressure Max: 1.5 bar

Steam supply, relative

dynamic pressure: 1 min bar, 1.5 max bar

Water:

Pressure, bar min/max: 2-6 bar

Installation:

FS on concrete base;FS on

feet;On base;Standing

Indirect

Type of installation: against wall

Key Information:

Configuration: Round; Tilting

50 °C **Working Temperature MIN: Working Temperature MAX:** 110 °C Vessel (round) diameter: 800 mm Vessel (round) depth: 490 mm External dimensions, Width: 1400 mm External dimensions, Depth: 1000 mm External dimensions, Height: 700 mm Net weight: 360 kg Net vessel useful capacity: 200 It Tilling mechanism: **Automatic** Double jacketed lid:

Heating type: Sustainability

Steam consumption: 85 kg/hr







