

High Productivity Cooking Steam Tilting Boiling Pan, 200lt Wall mounted, Manual-Marine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


587193 (PBOT20TWJO)

 Steam tilting Boiling Pan
with manual steam control
200lt, wall mounted - Marine

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 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.
- 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.
- 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.

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.
- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features self-explanatory display functions

APPROVAL: _____

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.

- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 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 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 Rear closing kit for tilting units - PNC 912703 against wall - factory fitted

Optional Accessories

- | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <ul style="list-style-type: none"> • C-board (length 1400mm) for tilting units - factory fitted • Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted • Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted • Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted • Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted • Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted • Manometer for tilting boiling pans - factory fitted • Kit energy optimization and potential free contact - factory fitted • Spray gun for tilting units - against wall (height 400mm) - factory fitted | <table border="0"> <tr><td>PNC 912186</td><td>☐</td></tr> <tr><td>PNC 912468</td><td>☐</td></tr> <tr><td>PNC 912469</td><td>☐</td></tr> <tr><td>PNC 912470</td><td>☐</td></tr> <tr><td>PNC 912471</td><td>☐</td></tr> <tr><td>PNC 912472</td><td>☐</td></tr> <tr><td>PNC 912473</td><td>☐</td></tr> <tr><td>PNC 912474</td><td>☐</td></tr> <tr><td>PNC 912475</td><td>☐</td></tr> <tr><td>PNC 912476</td><td>☐</td></tr> <tr><td>PNC 912477</td><td>☐</td></tr> <tr><td>PNC 912490</td><td>☐</td></tr> <tr><td>PNC 912737</td><td>☐</td></tr> <tr><td>PNC 912775</td><td>☐</td></tr> </table> | PNC 912186 | ☐ | PNC 912468 | ☐ | PNC 912469 | ☐ | PNC 912470 | ☐ | PNC 912471 | ☐ | PNC 912472 | ☐ | PNC 912473 | ☐ | PNC 912474 | ☐ | PNC 912475 | ☐ | PNC 912476 | ☐ | PNC 912477 | ☐ | PNC 912490 | ☐ | PNC 912737 | ☐ | PNC 912775 | ☐ |
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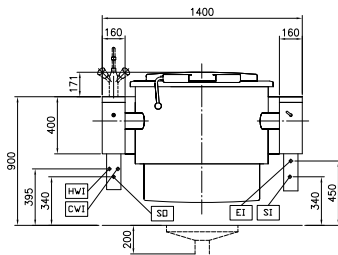
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| <ul style="list-style-type: none"> • Food tap 2" for tilting boiling pans (PBOT) - factory fitted • Emergency stop button - factory fitted • Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted • 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 • Mixing tap with drip stop, two 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 | <table border="0"> <tr><td>PNC 912779</td><td>☐</td></tr> <tr><td>PNC 912784</td><td>☐</td></tr> <tr><td>PNC 913554</td><td>☐</td></tr> <tr><td>PNC 913555</td><td>☐</td></tr> <tr><td>PNC 913556</td><td>☐</td></tr> <tr><td>PNC 913557</td><td>☐</td></tr> <tr><td>PNC 913567</td><td>☐</td></tr> <tr><td>PNC 913568</td><td>☐</td></tr> </table> | PNC 912779 | ☐ | PNC 912784 | ☐ | PNC 913554 | ☐ | PNC 913555 | ☐ | PNC 913556 | ☐ | PNC 913557 | ☐ | PNC 913567 | ☐ | PNC 913568 | ☐ |
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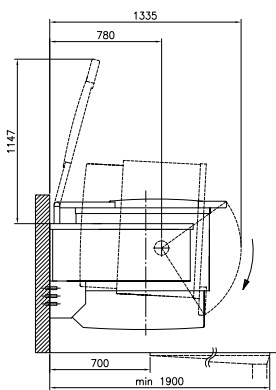
Electrolux
PROFESSIONAL

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Front

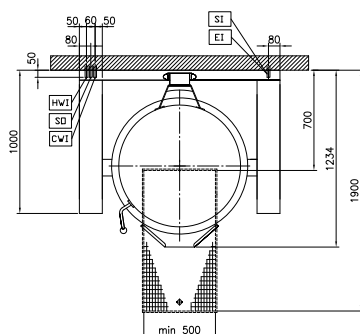


Side



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/1 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: 2-4 bar

Installation:

Type of installation: Wall mounted

Key Information:

Working Temperature MIN: 50 °C
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: 400 mm
Net weight: 360 kg
Configuration: Round;Tilting
Net vessel useful capacity: 200 lt
Tilting mechanism: Automatic
Double jacketed lid: ✓
Heating type: Indirect

Sustainability

Steam consumption: 85 kg/hr



High Productivity Cooking
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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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