

### High Productivity Cooking Steam Tilting Boiling Pan, 400lt Freestanding, Hygienic profile - Manual

ITEM #	
MODEL #	
NAME #	
SIS #	
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AIA#	



586077 (PBOT40TDCO)

Steam Tilting Boiling Pan 400 liter – Freestanding, Hygienic Profile, Manual, Depth 1000 mm – 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. 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: 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.
- Self-contained steam-source: a boosterfeeds 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).
- 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.
- 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.
- 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.

#### APPROVAL:





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## 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**

Optional Accessories		
<ul> <li>Strainer for 300, 400 and 500lt tilting boiling pans</li> </ul>	PNC 910006	
• Base plate for 300, 400 and 500lt boiling pans	PNC 910036	
<ul> <li>Measuring rod for 400lt tilting boiling pans</li> </ul>	PNC 910048	
<ul> <li>Strainer for dumplings for 300, 400 and 500lt tilting boiling pans</li> </ul>	PNC 910057	
<ul> <li>Scraper for dumpling strainer for boiling and braising pans</li> </ul>	PNC 910058	
<ul> <li>Food tap strainer rod for stationary round boiling pans</li> </ul>	PNC 910162	
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted	PNC 911475	
• Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911812	
<ul> <li>Stainless steel plinth for tilting units - freestanding - factory fitted</li> </ul>	PNC 911813	
• FOOD TAP STRAINER - PBOT	PNC 911966	
<ul> <li>C-board (length 1500mm) for tilting units - factory fitted</li> </ul>	PNC 912187	
<ul> <li>Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted</li> </ul>	PNC 912468	
<ul> <li>Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted</li> </ul>	PNC 912469	
<ul> <li>Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted</li> </ul>	PNC 912470	
<ul> <li>Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted</li> </ul>	PNC 912471	
<ul> <li>Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted</li> </ul>	PNC 912472	
<ul> <li>Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted</li> </ul>	PNC 912473	
<ul> <li>Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted</li> </ul>	PNC 912474	
<ul> <li>Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted</li> </ul>	PNC 912475	
<ul> <li>Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory filted</li> </ul>	PNC 912476	

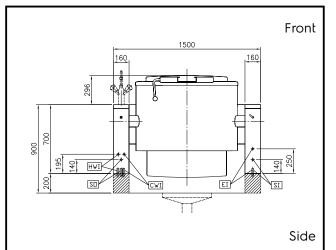
<ul> <li>Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted</li> </ul>	PNC	912477	
<ul> <li>Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted</li> </ul>	PNC	912479	
<ul> <li>Manometer for tilting boiling pans - factory fitted</li> </ul>	PNC	912490	
<ul> <li>Rear closing kit for tilting units - against wall - factory fitted</li> </ul>	PNC	912707	
<ul> <li>Kit energy optimization and potential free contact - factory fitted</li> </ul>	PNC	912737	
<ul> <li>Rear closing kit for tilting units - island type - factory fitted</li> </ul>	PNC	912747	
<ul> <li>Lower rear backpanel for tilting units with or without backsplash - factory fitted</li> </ul>	PNC	912771	
<ul> <li>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</li> </ul>	PNC	912776	
<ul> <li>Food tap 2" for tilting boiling pans (PBOT) - factory fitted</li> </ul>	PNC	912779	
<ul> <li>Emergency stop button - factory fitted</li> </ul>	PNC	912784	
<ul> <li>Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC	913554	
<ul> <li>Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC	913555	
<ul> <li>Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC	913556	
<ul> <li>Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted</li> </ul>	PNC	913557	
<ul> <li>Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted</li> </ul>	PNC	913567	
<ul> <li>Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted</li> </ul>	PNC	913568	

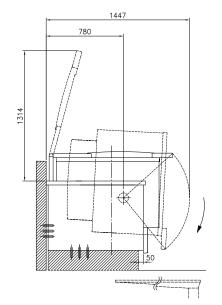


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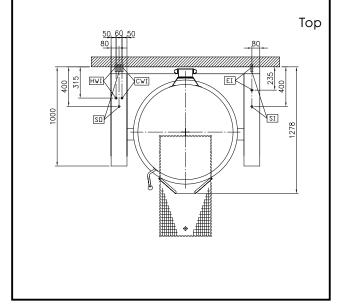
= Steam outlet

CWII Cold Water inlet 1

ΕI Electrical inlet (power)

HWI Hot water inlet

Steam inlet





Supply voltage:

586077 (PBOT40TDCO) 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

Type of installation: against wall

**Key Information:** 

Configuration: Round; Tilting

50 °C **Working Temperature MIN:** 110 °C **Working Temperature MAX:** Vessel (round) diameter: 900 mm Vessel (round) depth: 720 mm External dimensions, Width: 1500 mm External dimensions, Depth: 1000 mm External dimensions, Height: 700 mm Net weight: 450 kg Net vessel useful capacity: 400 It Tilling mechanism: **Automatic** Double jacketed lid:

Heating type: Sustainability

Steam consumption: 125 kg/hr

Indirect

