Electrolux PROFESSIONAL

High Productivity Cooking Steam Tilting Boiling Pan, 60lt Wall mounted, Manual



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.

ITEM #			
MODEL #			_
NAME #			_
SIS #	 		_
AIA #			

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 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).
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory contact the Company for more details).
- 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

APPROVAL:



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or external surveillance systems (optional).

 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

Optional Accessories		
 Strainer for 40 and 60lt tilting boling pans 	PNC 910001	
• Basket for 60lt stationary boiling pans (diam. 480mm)	PNC 910021	
Base plate for 60lt tilting boiling pans	PNC 910031	
 Measuring rod for 60lt tilting boiling pans 	PNC 910042	
Strainer for dumplings for 40 and 60lt tilting boiling pans	PNC 910052	
 Scraper for dumpling strainer for boiling and braising pans 	PNC 910058	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	
• FOOD TAP STRAINER - PBOT	PNC 911966	
 C-board (length 1100mm) for tilting units - factory fitted 	PNC 912183	
 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	
Manometer for tilting boiling pans - factory fitted	PNC 912490	
Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	
 Kit energy optimization and potential free contact - factory fitted 	PNC 912737	

 Spray gun for tilting units - against wall (height 400mm) - factory fitted 	PNC 912775	
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
 Emergency stop button - factory fitted 	PNC 912784	
 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 	PNC 913568	

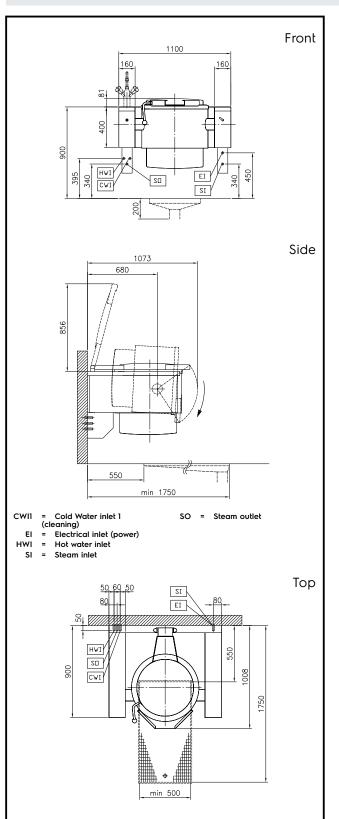
height, 450mm swivelling depth for PXXT- KWC - factory fitted



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Electric	
Supply voltage: 586050 (PBOT06TVCO) Total Watts:	230 V/1N ph/50/60 Hz 0.2 kW
Steam	
Steam generation: Steam inlet size: Steam pressure Max: Steam supply, relative dynamic pressure:	External source 1" 1.5 bar 1 min bar, 1.5 max bar
Water:	
Pressure, bar min/max:	2-6 bar
Installation:	
Type of installation:	Wall mounted
Key Information:	
Configuration: Working Temperature MIN: Working Temperature MAX: Vessel (round) diameter: Vessel (round) depth: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Net vessel useful capacity: Tilling mechanism: Double jacketed lid: Heating type:	Round;Tillting 50 °C 110 °C 579 mm 385 mm 1100 mm 900 mm 400 mm 170 kg 60 lt Automatic ✓ Indirect
Sustainability	

Steam consumption:

40 kg/hr

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