

Thermaline Elektro Kippbratpfanne, 100lt, Wandmontage

Technisches Datenblatt

ARTIKEL #

MODELL #

NAME #

SIS #

AIA #

**586138 (PFET10ETEO)**Electric Tilting Braising Pan,
100 liter, Compound, Wall
mounted, depth 800 mm –
400 V/3N/50-60Hz

Kurzbeschreibung

Artikel Nr.

AISI 304 stainless steel construction. Pan in AISI 304 stainless steel, GN compliant; 18mm thick pan bottom (15mm mild steel and 3 mm 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. Water mixing unit incorporated on top. Unit to include food tap. The electric heating elements are attached under the well. Fast warming and even temperature distribution over the entire base. Safety thermostat protects the pan from overheating in case of malfunction. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 50° and 250°C. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid). Fast warming and even temperature distribution over the whole base. TOUCH control panel. SOFT function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensor for precise control of cooking process. Core Temperature Sensor provides efficient temperature control. IPX6 water resistant controls. Configuration: wall mounted.

Hauptmerkmale

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Easy to clean cooking surface due to large-radius edges and corners.
- Thermoblock heating system for optimal temperature distribution, high temperature stability and precise temperature control.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- Controls are IPX6 water resistance certified.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 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.
- Built in temperature sensor to precisely control the cooking process.
- Thanks to the square inner cooking well and the suspension frame (accessory), it is possible to work directly with GN containers.
- No overshooting of cooking temperatures, fast reaction.
- USB connection for easy update of software, uploading of recipes and downloading of HACCP data.

Konstruktion

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose cooking surface: compound in special 18 mm thickness, plated with 3 mm 1.4404 (AISI 316L) stainless steel, seamlessly welded to the bottom. Surface is warp resistant and insensitive to thermal shocks.
- Entire pan tub made in 1.4301 (AISI 304) stainless steel, single-piece deep drawn with hygienic large rounded base and corner radius. Shot blasted with non-stick surface.
- Double-lined insulated lid in 1.4301 (AISI 304) stainless steel mounted on the cross beam of the unit, shall be counterbalanced by a special hinge that remains open in all positions.
- Pan base made in AISI 316L stainless steel, 18 mm compound plus 15 mm thick heating block, seamlessly welded to the pan bottom. Surface is warp resistant and insensitive to thermal shocks.
- Integrated water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Heatproof handle with non-slip surface.

Genehmigung: _____

- 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.
- 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 eventual energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

Benutzeroberfläche und Datenmanagement

- Bereit für Konnektivität: Ermöglicht Datenüberwachung in Echtzeit für angeschlossene Geräte (erfordert optionales Zubehör - kontaktieren Sie uns für weitere Details).

Nachhaltigkeit



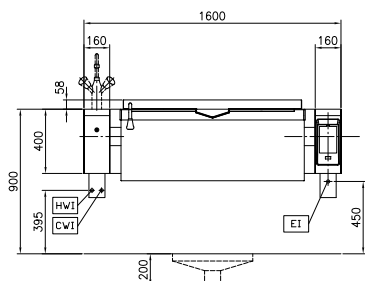
- Kessel mit hochqualitativer Wärmeisolierung für Energieeinsparung und niedrige Umgebungstemperatur.

Optionales Zubehör

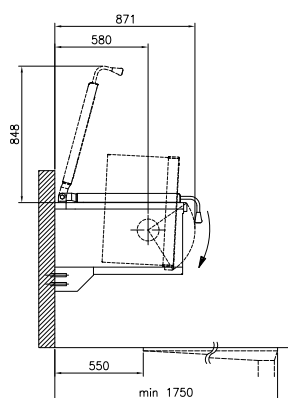
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|---|------------|--------------------------|
| • Spätzlesieb für 80- und 100-Liter-
Standbratpfannen (Länge 530
mm) | PNC 910053 | ☐ |
| • Schaber für Spätzlesieb | PNC 910058 | ☐ |
| • Behälter GN 1/1-150, gelocht | PNC 910212 | ☐ |
| • Kleine gelochte Schöpfschaufel
(FEN/UEN-PFEN/PUEN) | PNC 911577 | ☐ |
| • Kleine Schöpfschaufel für FEN/
UEN-PFEN/PUEN | PNC 911578 | ☐ |
| • C-Board (Aufkantung Länge 1600
mm, Höhe 40 mm) für Kippgeräte -
werksseitig mitbestellen (nicht
nachträglich montierbar) | PNC 912188 | ☐ |
| • Steckdose CEE-16A/400V/IP67 | PNC 912468 | ☐ |
| • Steckdose CEE-32A/400V/IP67 | PNC 912469 | ☐ |
| • Schukosteckdose Typ-23,
16A/230V, eingebaut | PNC 912470 | ☐ |
| • Steckdose, Schweizausführung,
Typ-23, 16A/230V, eingebaut | PNC 912471 | ☐ |
| • Steckdose, Schweizausführung
Typ-23, 16A/380V, eingebaut | PNC 912472 | ☐ |
| • Eingebaute Netzsteckdose
(Schuko), 16A, IP55, schwarz | PNC 912473 | ☐ |
| • Eingebaute Netzsteckdose (Cee),
16A, IP67, blau/weiß | PNC 912474 | ☐ |
| • Eingebaute Netzsteckdose
(Schweiz - 23), 16A, IP54, blau | PNC 912475 | ☐ |
| • Eingebaute Netzsteckdose
(Schuko), 16A, IP54, blau | PNC 912476 | ☐ |
| • Eingebaute Netzsteckdose
(Schweiz - 25), 16A, IP54, rot/weiß | PNC 912477 | ☐ |
| • Verbindungsschiene für Geräte mit
Aufkantung | PNC 912497 | ☐ |
| • GN1/1-Einhängerahmen für FET | PNC 912709 | ☐ |
| • Wasserfüllautomatik (Warm- und
Kaltwasser) für Kippgeräte | PNC 912735 | ☐ |

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|--|------------|--------------------------|
| • Anschlussset
Energieoptimierungsanlage
potentialfreier Kontakt
ProThermetik | PNC 912737 | ☐ |
| • Hauptschalter 60A (werksseitig
anzugeben) | PNC 912740 | ☐ |
| • Schlauchbrause für Kippgeräte -
wandstehend | PNC 912775 | ☐ |
| • Auslaufhahn 2" für ProThermetic
Kipp-Druckgarbraisiere | PNC 912780 | ☐ |
| • Notausschalter ProThermetik | PNC 912784 | ☐ |
| • Verbindungsschiene für Geräte mit
rückseitiger Aufkantung: modular
80 (links), ProThermetic Kippgerät
(rechts), ProThermetic Standgerät
(links) ProThermetic Kippgerät
(rechts) | PNC 912977 | ☐ |
| • Verbindungsschiene für Geräte mit
rückseitiger Aufkantung: modular
80 (rechts), ProThermetic
Kippgerät (links), ProThermetic
Standgerät (rechts)
ProThermetic Kippgerät (links) | PNC 912978 | ☐ |
| • Schaber ohne Griff für Bratpfannen
(PFEX/PUEX) | PNC 913431 | ☐ |
| • Schaber mit vertikalem Griff für
Bratpfannen (PFEX/PUEX) | PNC 913432 | ☐ |
| • Mischbatterie zwei Knebel | PNC 913554 | ☐ |
| • Mischbatterie zwei Knebel | PNC 913555 | ☐ |
| • Mischbatterie zwei Knebel | PNC 913556 | ☐ |
| • Mischbatterie zwei Knebel | PNC 913557 | ☐ |
| • Mischbatterie mit zwei Knebeln,
520mm Höhe, 600mm
Schwenktiefe für PXXT - werkseitig
montiert | PNC 913567 | ☐ |
| • Mischbatterie mit einem Hebel,
564mm Höhe, 450mm
Schwenktiefe für PXXT- KWC -
werkseitig montiert | PNC 913568 | ☐ |

Front

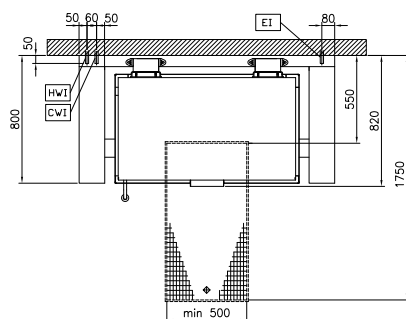


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CWI1 = Kaltwasserzulauf
EI = Elektroanschluss
HWI = Warmwasserzulauf

oben



Elektrisch

Netzspannung:	400 V/3N ph/50/60 Hz
Gesamt-Watt	20.6 kW

Installation

Installationsart:	Wandmontage
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Schlüsselinformation

Betriebstemperatur MIN.:	50 °C
Betriebstemperatur MAX.:	250 °C
Länge Rechteckkochkessel:	1050 mm
Höhe Rechteckkochkessel:	169 mm
Tiefe Rechteckkochkessel:	558 mm
Außenabmessungen, Länge:	1600 mm
Außenabmessungen, Tiefe:	800 mm
Außenabmessungen, Höhe:	400 mm
Nettogewicht:	270 kg
Konfiguration	rechteckig;kipubar
Kessel-Netto-Nutzhalt	76 lt
Kippmechanismus:	automatisch
Doppelwandiger Deckel:	✓
Heizungsart:	direkt



Electrolux
PROFESSIONAL

Thermaline
Elektro Kippbratpfanne, 100lt,
Wandmontage



Thermaline
Elektro Kippbratpfanne, 100lt, Wandmontage

Das Unternehmen behält sich das Recht auf Änderungen der Spezifikation vor.

2025.04.23