

High Productivity Cooking Steam Tilting Boiling Pan, 200lt Freestanding, Hygienic profile with Stirrer and Variable Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


586897 (PBOT20VDEO)

 Steam tilting Boiling Pan
 200lt (h) with electronic
 steam control, variable
 speed, stirrer included,
 GuideYou panel,
 freestanding

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. Variable stirring rotation speed from 10 to 100 rpm. Stirrer drive shaft included, stirrer blades to be ordered separately. 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.
- Mixing stirrer works at variable speed from 10 to 100 rpm with 3 rotation patterns.
- 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.
- Built in temperature sensor to precisely control the cooking process.
- 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.
- 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.
- 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 troubleshooting.
- Ergonomic and user friendly thanks to the high

APPROVAL: _____

tilting position and the pouring lip design which allow to easily fill containers.

- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.
- GuideYou Panel - activated by the user via 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 self-explanatory 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

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

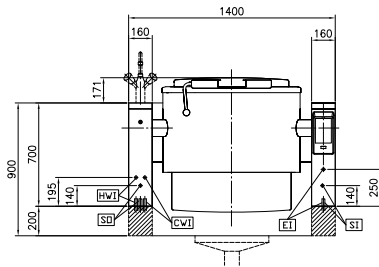
- 1 of Emergency stop button - factory fitted PNC 912784
- 1 of Variable stirrer for 200lt PNC 913544 boiling pans



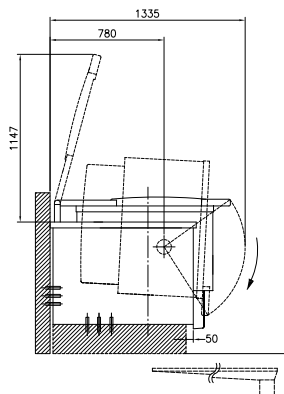
Electrolux
PROFESSIONAL

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Front

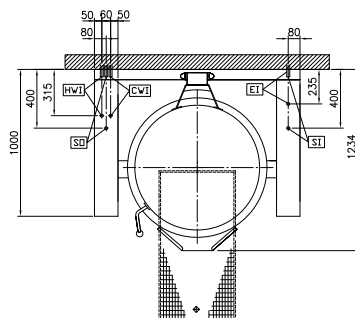


Side



CWI = Cold Water inlet 1
(cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet
SI = Steam inlet
SO = Steam outlet

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 4 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: 2-6 bar

Installation:

FS on concrete base; FS on feet; On base; Standing against wall

Type of installation:

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: 700 mm
Net weight: 400 kg
Configuration: Round, tilting, with stirrer
Net vessel useful capacity: 200 lt
Tilting mechanism: Automatic
Double jacketed lid: ✓
Heating type: Indirect

Sustainability

Steam consumption: 85 kg/hr



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Stirrer and Variable Speed
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.05.18