

## High Productivity Cooking 60 lt electric boiling pan

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**232166 (PE060)**

60 lt electric boiling pan

### Short Form Specification

**Item No.** \_\_\_\_\_

Constructed from AISI 304 stainless steel. Acidproof pan manufactured in AISI 304 stainless steel with radiused internal corners. Fixed swiveling lid in AISI 304 stainless steel. Beyond 90° tiltable pan. Motorised tilting with tilting axis located in the middle of the pan thus allowing to fill tall vessels. Insulated pan to have outside temperature below 40°C. Indirect heating system using integrally generated saturated steam in a jacket with automatic deaeration system. Electric heating elements positioned on the water in the jacket. Safety valve controlling the pressure of the steam inside the jacket (max pressure at 0,5 bar). Safety thermostat checking water level. Depressurising valve to allow the escape of air from the jacket. Electromechanical control. Water tap. IPX5 water protection.

### Main Features

- Curved pan base guarantees that the appliance is also suitable to prepare small quantities of food.
- IPX5 water protection.
- Safety thermostat to avoid operation without water.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Food is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 108° C in the jacket with an automatic deaeration system.
- Depressurising valve to allow the escape of air from the jacket.
- Safety valve set at 0,5 bar, for the discharging of steam when the pressure in the jacket exceeds this limit.

### Construction

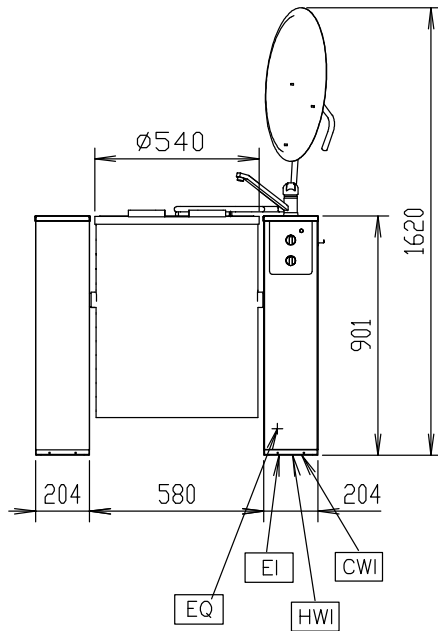
- Constructed from AISI 304 Stainless steel throughout to meet the highest hygiene standards.
- Motorised tilting.
- Electromechanical control.

### Optional Accessories

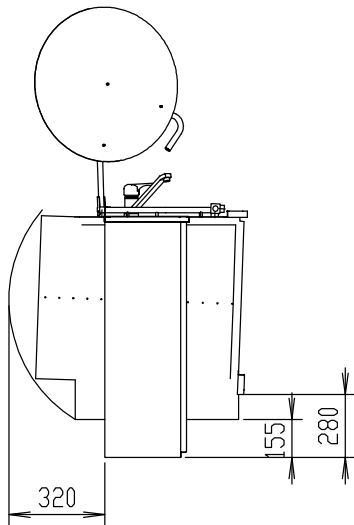
- Left leg/column (to be ordered always one unit for single or multiple installation) PNC 928000
- Floor fastening kit (fastening is integrated in the floor - for a correct installation you need 1 for each pan plus 1 for the left column) PNC 928001
- Kit for a correct and easy positioning and installation of the pan (for a correct installation you need 1 for each pan) PNC 928002
- Floor fastening kit (fastening on the floor surface) PNC 928003
- Measure rod for 60 lt boiling pan PNC 928006
- Strainer with 8 mm hole for 60 lt boiling pan PNC 928010
- False bottom for 60 lt boiling pan PNC 928014
- Vegetable basket for 60 lt pan (2 needed for each pan) PNC 928018
- Lifting hook for vegetable basket (2 needed for each pan) PNC 928021

**APPROVAL:** \_\_\_\_\_

**Front**

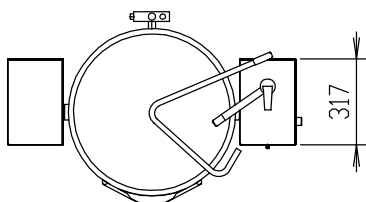


**Side**



- CW11** = Cold Water inlet 1  
(cleaning)  
**EI** = Electrical inlet (power)  
**HWI** = Hot water inlet

**Top**



**Electric**

**Supply voltage:**

**232166 (PE060)**

400 V/3N ph/50 Hz

**Total Watts:**

12 kW

**Key Information:**

**Working Temperature**

**MIN:**

30 °C

**Working Temperature**

**MAX:**

108 °C

**External dimensions,**

**Width:**

988 mm

**External dimensions,**

**Depth:**

700 mm

**External dimensions,**

**Height:**

900 mm

ISO 9001; ISO 14001; ISO 45001; ISO 50001 kg

**Net weight:**

**Net vessel useful capacity:**

60 lt

**Tilting mechanism:**

Automatic