

High Productivity Cooking Gas Tilting Pressure Braising Pan, 170lt Hygienic Profile, Freestanding with CTS

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


586260 (PUET17LCCO)

Gas tilting Pressure Braising Pan 170lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding

Short Form Specification

Item No. _____

AISI 304 stainless steel construction. GN compliant pan size; 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. Robust multiple burners with electronic ignition and monitoring. Safety thermostat protects the pan from overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 50° and 250°C. Automatic steam elimination at the end of the cooking cycle. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid); pressure cooking of multiple produces possible thanks to the use of suspended GN 1/1 containers. TOUCH control panel. SOFT function. PRESSURE function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensors for precise control of cooking process. Core Temperature Sensor provides efficient temperature control. 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

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Pan size is GN compliant.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Easy to clean cooking surface due to large-radius edges and corners.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Overnight cooking: saving electricity and time.
- Safety valve on the lid avoids overpressure in the food compartment.
- IPX6 water resistant.
- 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.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Built in temperature sensor to precisely control the cooking process.
- Core Temperature Sensor (CTS): multi-sensor food probe, 6 sensors, 0,5 °C accuracy, provides efficient temperature control. The power is supplied as and when required to keep the set temperature value without exceeding it and once reached, the food is ready to be served.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload/download recipes and download HACCP data.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 18 mm thick compound: 3 mm shot-blasted 1.4404 (AISI 316L) stainless steel surface,

APPROVAL: _____

seamlessly welded to the mild steel bottom.

- Entire pan tub made in 1.4301 (AISI 304) stainless steel, single-piece deep drawn.
- 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.
- Gas appliance has robust multiple burners with electronic ignition and monitoring for a safer operation. Operation with natural gas and LPG (on request).
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- Heatproof handle with non-slip surface.
- 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.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- "Boiling" or "Braising" mode functions.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 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

energy and keeps operating ambient temperature low.

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Strainer for dumplings for all tilting & stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans | PNC 910053 | <input type="checkbox"/> |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | <input type="checkbox"/> |
| • Suspension frame GNI/1 for rectangular boiling and braising pans | PNC 910191 | <input type="checkbox"/> |
| • Base plate 1/1 GN for braising pans | PNC 910201 | <input type="checkbox"/> |
| • Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans | PNC 910211 | <input type="checkbox"/> |
| • Perforated container with handles 1/1GN (height 150mm) for boiling and braising pans | PNC 910212 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911425 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911455 | <input type="checkbox"/> |
| • Small perforated shovel for braising pans (PFEN/PUEN) | PNC 911577 | <input type="checkbox"/> |
| • Small shovel for braising pans (PFEN/PUEN) | PNC 911578 | <input type="checkbox"/> |
| • Perforated container with handles 1/1GN (height 200mm) for boiling and braising pans | PNC 911673 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted | PNC 911930 | <input type="checkbox"/> |
| • C-board (length 1600mm) for tilting units - factory fitted | PNC 912188 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted | PNC 912468 | <input type="checkbox"/> |
| • Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted | PNC 912469 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted | PNC 912470 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted | PNC 912471 | <input type="checkbox"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted | PNC 912472 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted | PNC 912473 | <input type="checkbox"/> |
| • Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted | PNC 912474 | <input type="checkbox"/> |
| • Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912475 | <input type="checkbox"/> |
| • Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted | PNC 912476 | <input type="checkbox"/> |

Sustainability



- High-quality thermal insulation of the pan saves

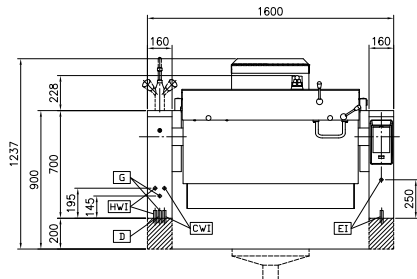
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|---|------------|--------------------------|--|------------|--------------------------|
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted | PNC 912477 | <input type="checkbox"/> | • Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PUET - factory fitted | PNC 913565 | <input type="checkbox"/> |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | <input type="checkbox"/> | • Mixing tap with drip stop, one lever, 685mm height, 600mm swivelling depth for PUET - factory fitted | PNC 913566 | <input type="checkbox"/> |
| • Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) | PNC 912486 | <input type="checkbox"/> | • Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted | PNC 913567 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> | • Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted | PNC 913568 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> | • Strainer for tilting pressure braising pan, 3 GN (10/170l) | PNC 913574 | <input type="checkbox"/> |
| • Mainswitch 25A, 2.5mm ² for gas units - factory fitted | PNC 912702 | <input type="checkbox"/> | • Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted | PNC 913577 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912708 | <input type="checkbox"/> | | | |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | <input type="checkbox"/> | | | |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912748 | <input type="checkbox"/> | | | |
| • Lower rear backpanel for tilting units with or without backsplash - factory fitted | PNC 912772 | <input type="checkbox"/> | | | |
| • Spray gun for tilting units - freestanding (height 700mm) - factory fitted | PNC 912776 | <input type="checkbox"/> | | | |
| • Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted | PNC 912780 | <input type="checkbox"/> | | | |
| • Emergency stop button - factory fitted | PNC 912784 | <input type="checkbox"/> | | | |
| • Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912975 | <input type="checkbox"/> | | | |
| • Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912976 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • Scraper without handle for braising pans (PFEX/PUEX) | PNC 913431 | <input type="checkbox"/> | | | |
| • Scraper with vertical handle for braising pans (PFEX/PUEX) | PNC 913432 | <input type="checkbox"/> | | | |



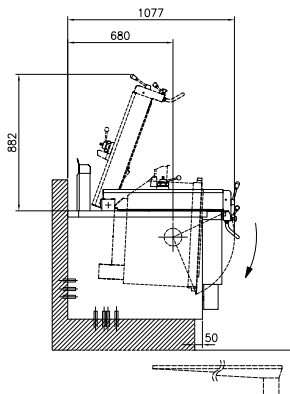
Electrolux
PROFESSIONAL

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Front

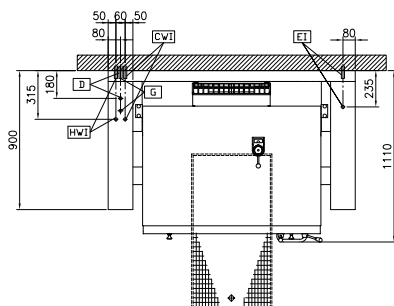


Side



CWI = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
G = Gas connection
HWI = Hot water inlet

Top



Electric

Supply voltage:

586260 (PUETI7LCCO) 230 V/1N ph/50/60 Hz

Total Watts:

0.2 kW

Gas

Gas Power:

29 kW

Installation:

Type of installation:

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

Key Information:

Configuration: Rectangular; Tilting

Working Temperature MIN: 50 °C

Working Temperature MAX: 250 °C

Vessel (rectangle) width: 1050 mm

Vessel (rectangle) height: 326 mm

Vessel (rectangle) depth: 558 mm

External dimensions, Width: 1600 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 700 mm

Net weight: 340 kg

Net vessel useful capacity: 170 lt

Tilting mechanism: Automatic

Double jacketed lid: ✓

Heating type: Direct



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

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