Electrolux PROFESSIONAL

High Productivity Cooking Gas Tilting Boiling Pan 100lt Freestanding, Hygienic Profile



586109 (PBOT10GCCO)

Gas Tilling Boiling Pan 100 liter - Freestanding, Hygienic Profile, depth 900 mm - 230 V/1N/50-60Hz

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. Pressure burners. 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. SOFT 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. IPX6 water resistant. Configuration: Freestanding 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.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar. Allows temperature control between 50 and 110°C.
- Kettle is jacketed up to 134 mm from upper rim.
- Isolated upper well rim avoids risk of harm for the user.
- 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.
- Built in temperature sensor to precisely control the cooking process.
- 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).
- 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.
- Safety thermostat protects against low water level in the double jacket.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- 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

APPROVAL:

Excelence



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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.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 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 selfexplanatory 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

- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

fitted

 Strainer for 100lt tilting boiling pans 	PNC 910003	
 Basket for 100lt boiling pans (diam. 600mm) 	PNC 910023	
 Base plate for 100lt boiling pans (diam. 628mm) 	PNC 910033	
 Measuring rod for 100lt tilting boiling pans 	PNC 910044	
 Strainer for dumplings for 100lt boiling pans 	PNC 910054	
 Scraper for dumpling strainer for boiling and braising pans 	PNC 910058	
 Food tap strainer rod for stationary round boiling pans 	PNC 910162	
• Stainless steel plinth for tilting units - against wall - factory fitted	PNC 911425	
Stainless steel plinth for tilting units - freestanding - factory	PNC 911455	

 Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted 	PNC 911930	
 FOOD TAP STRAINER - PBOT C-board (length 1200mm) for tilting units - factory fitted 	PNC 911966 PNC 912184	
 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,	PNC 912475	
16A/230V, IP54, blue - factory fitted • Power Socket, SCHUKO, built-in,	PNC 912476	
 16A/230V, IP54, blue - factory fitted Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted 	PNC 912477	
 Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted 	PNC 912479	
 Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) 	PNC 912486	
 Manometer for tilting boiling pans - factory fitted 	PNC 912490	
Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	
Connecting rail kit, 900mm	PNC 912502	
 Mainswitch 25A, 2.5mm² for gas units - factory fitted 	PNC 912702	
 Rear closing kit for tilting units - against wall - factory fitted 	PNC 912704	
 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 	PNC 912735	
Rear closing kit for tilting units - island type - factory fitted	PNC 912744	
 Lower rear backpanel for tilting units with or without backsplash - factory fitted 	PNC 912768	
 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 	PNC 912776	

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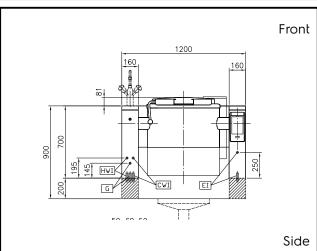


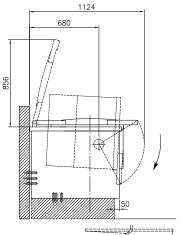
 Food tap 2" for tilting boiling pans (PBOT) - factory fitted 	PNC 912779	
Emergency stop button - factory fitted	PNC 912784	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	1110/12//0	
 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	
 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 PXXT- KWC - factory fitted 	PNC 913568	
Connectivity kit for ProThermetic Boiling and Braising Pans ECAP -	PNC 913577	

Boiling and Braising Pans ECAP - factory fitted



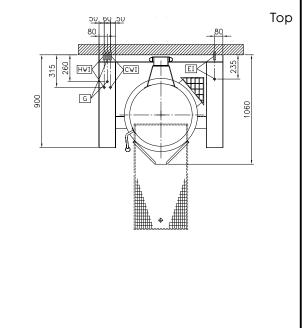
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- CWI1 = Cold Water inlet 1 (cleaning)
- EI = Electrical inlet (power)
- G = Gas connection
- HWI = Hot water inlet



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Electric	
Supply voltage: 586109 (PBOT10GCCO) Total Watts:	230 V/1N ph/50/60 Hz 0.2 kW
Gas	
Gas Power:	21 kW
Installation:	
Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall
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;Tilting 50 °C 110 °C 640 mm 395 mm 1200 mm 900 mm 700 mm 230 kg 100 It Automatic ✓ Indirect

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