



Electrolux

High Productivity Cooking Gas Tilting Boiling Pan 150lt Freestanding, Hygienic Profile

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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High Productivity Cooking
Gas Tilting Boiling Pan 150lt Freestanding, Hygienic Profile



High Productivity Cooking

Gas Tilting Boiling Pan 150lt Freestanding,
Hygienic Profile

586112 (PBOT15GDGO)

Gas Tilting Boiling Pan 150
liter - Freestanding,
Hygienic Profile, depth 1000
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: 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.

APPROVAL: _____

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 159 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 recipes and download HACCP data.
- IPX6 water resistant.

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.
- 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 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).
- 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

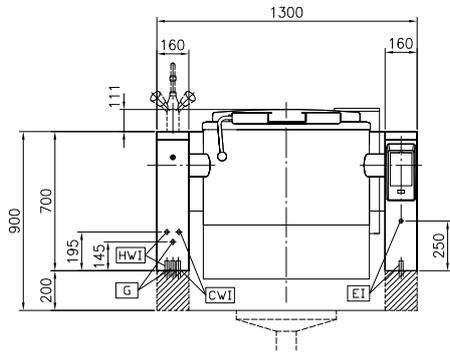
- | | | |
|--|------------|--------------------------|
| • Water mixer for tilting boiling and braising pans - factory fitted | PNC 581911 | <input type="checkbox"/> |
| • Strainer for 150lt tilting boiling pans | PNC 910004 | <input type="checkbox"/> |
| • Basket for 150lt boiling pans (diam. 670mm) | PNC 910024 | <input type="checkbox"/> |
| • Base plate for 150lt boiling pans | PNC 910034 | <input type="checkbox"/> |
| • Measuring rod for 150lt tilting boiling pans | PNC 910045 | <input type="checkbox"/> |
| • Strainer for dumplings for 150lt boiling pans | PNC 910055 | <input type="checkbox"/> |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted | PNC 911475 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911812 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911813 | <input type="checkbox"/> |
| • C-board (length 1300mm) for tilting units - factory fitted | PNC 912185 | <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"/> |
| • Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted | PNC 912477 | <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"/> |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | <input type="checkbox"/> |
| • Mainswitch 25A, 2.5mm ² for gas units - factory fitted | PNC 912702 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912705 | <input type="checkbox"/> |
| • Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted | PNC 912733 | <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"/> |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912745 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units, against wall - factory fitted | PNC 912763 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units, island type - factory fitted | PNC 912769 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 700mm) - factory fitted | PNC 912776 | <input type="checkbox"/> |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | <input type="checkbox"/> |
| • Integrated HACCP kit - factory fitted | PNC 912781 | <input type="checkbox"/> |
| • External touch control device for tilting units - factory fitted | PNC 912782 | <input type="checkbox"/> |
| • Emergency stop button - factory fitted | PNC 912784 | <input type="checkbox"/> |
| • Water mixer (one lever) for tilting and stationary units - factory fitted | PNC 912790 | <input type="checkbox"/> |
| • Potential free contact for ProThermetic gas units | PNC 913436 | <input type="checkbox"/> |
| • Endrail kit for tilting units, 1000mm | PNC 913440 | <input type="checkbox"/> |
| • Connecting kit d=1000 | PNC 913442 | <input type="checkbox"/> |
| • Mixing tap, two knobs | PNC 913554 | <input type="checkbox"/> |
| • Mixing tap, two knobs | PNC 913555 | <input type="checkbox"/> |
| • Mixing tap, two knobs | PNC 913556 | <input type="checkbox"/> |
| • Mixing tap, two knobs | PNC 913557 | <input type="checkbox"/> |
| • Mixing tap, one lever with drip stop included | PNC 913558 | <input type="checkbox"/> |
| • Mixing tap, one lever with drip stop included | PNC 913559 | <input type="checkbox"/> |
| • Mixing tap, one lever with drip stop included | PNC 913560 | <input type="checkbox"/> |
| • Mixing tap, one lever with drip stop included | PNC 913561 | <input type="checkbox"/> |



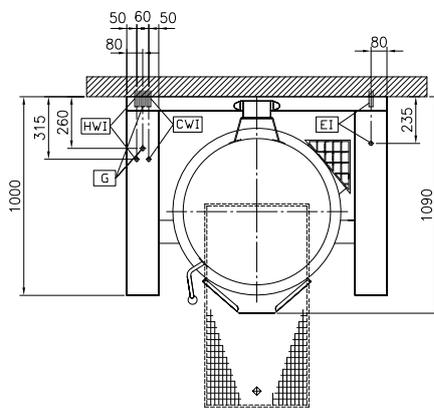
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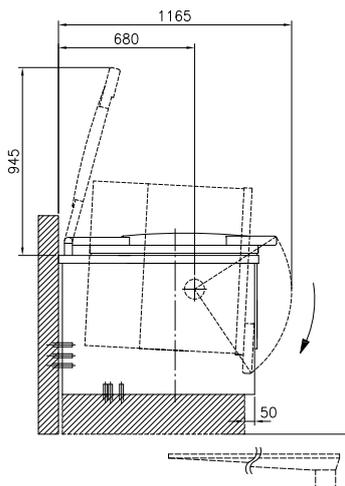
Front



Top



Side



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

Electric

Supply voltage:

586112 (PBOT15GDCO) 230 V/1N ph/50/60 Hz

Total Watts:

0.2 kW

Gas

Gas Power:

88634 Btu/hr (26 kW)

Installation:

Type of installation:

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

Key Information:

Configuration:	Round; Tilting
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (round) diameter:	710 mm
Vessel (round) depth:	465 mm
External dimensions, Height:	700 mm
External dimensions, Width:	1300 mm
External dimensions, Depth:	1000 mm
Net weight:	300 kg
Net vessel useful capacity:	150 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect



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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.