



Electrolux

High Productivity Cooking Touchline tilting pressure braising pan, electric, 45 gal (170 lt)

ITEM #

MODEL #

NAME #

SIS #

AIA #



High Productivity Cooking

Touchline tilting pressure braising pan,
electric, 45 gal (170 lt)

587025 (PUET17ECUU)

Touchline tilting pressure
braising pan, electric, 45gal
capacity (170lt) -
208V/3p/60Hz

Short Form Specification

Item No.

AISI 304 stainless steel construction. GN compliant pan size; 0.7 " (18mm) thick pan bottom 0.6" (15mm) mild steel and 0.1" (3mm) 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. The electric heating elements are mounted under the well. 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 122 and 482°F (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. IPX6 water resistant. Configuration: Free-standing or

Standing against a wall. Installation options (not included): floor mounted on 8" (200mm) high feet or a plinth which can be either steel or masonry construction.



APPROVAL:



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High Productivity Cooking
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Electrolux Professional, Inc.

www.electroluxusa.com/professional

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Main Features

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Pan size is GN compliant.
- Easy to clean cooking surface due to large-radius edges and corners.
- Thermoblock heating system for optimal temperature distribution and high temperature stability.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Safety valve on the lid avoids overpressure in the food compartment.
- Cooking with a working pressure of 6.5psi (0.45 bar) reduces cooking times.
- IPX6 water resistant.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Overnight cooking: saving electricity and time.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 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.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload recipes and download HACCP data.

Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 0.75" (18 mm) thick compound: 0.1" (3 mm) shot-blasted 1.4404 (AISI 316L) stainless steel surface, 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.
- 0.6" (15 mm) thick heating layer concealed below the entire pan bottom, to provide high thermal diffusion and heat storage properties.

- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- "Boiling" or "Braising" mode functions.
- 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).
- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

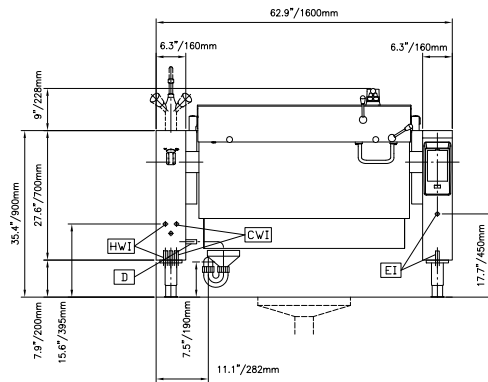
- | | | |
|--|------------|--------------------------|
| • Suspension frame for Pressurized Tilting Braising Pans | PNC 910191 | <input type="checkbox"/> |
| • Base plate, for pressure braising pans, half size | PNC 910201 | <input type="checkbox"/> |
| • Perforated container with handles, height 4" (102mm) | PNC 910211 | <input type="checkbox"/> |
| • Perforated container with handles, height 6" (152mm) | PNC 910212 | <input type="checkbox"/> |
| • Perforated container with handles, height 8" (203mm) | PNC 911673 | <input type="checkbox"/> |
| • Left cover plate and 35-7/16" dia. (900mm) water faucet | PNC 911819 | <input type="checkbox"/> |
| • Manometer for tilting pressure braising pans - factory fitted | PNC 912491 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 35 7/16" (900mm) | PNC 912499 | <input type="checkbox"/> |
| • Connecting rail kit, 35 7/16" (900mm) | PNC 912502 | <input type="checkbox"/> |
| • Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted | PNC 912776 | <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"/> |
| • 4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) | PNC 913438 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913567 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913568 | <input type="checkbox"/> |



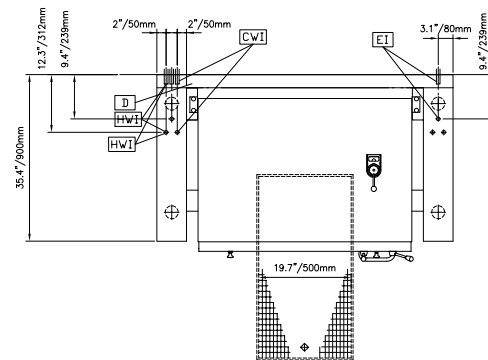
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Front



Top



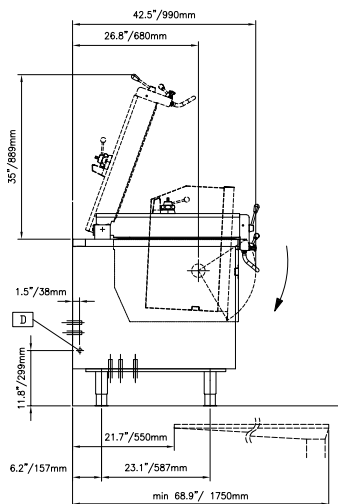
CWI

= Cold Water inlet

D = Drain

EI = Electrical connection

Side



Electric

Supply voltage:

587025 (PUET17ECUU)

208 V/3 ph/60 Hz

Total Watts:

20.6 kW

Gas

Gas Power:

Btu/hr (0 kW)

Water:

Pressure:

29-87 psi (2-6 bar)

Installation:

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

Type of installation:

Key Information:

Configuration:

Rectangular; Tilting

Working Temperature MIN:

122 °F (50 °C)

Working Temperature MAX:

482 °F (250 °C)

External dimensions, Width:

63 " (1600 mm)

External dimensions, Depth:

35 7/16" (900 mm)

External dimensions, Height:

27 9/16" (700 mm)

Net weight:

750 lbs (340 kg)

Shipping width:

66 15/16" (1700 mm)

Shipping depth:

49 3/16" (1250 mm)

Shipping height:

57 1/16" (1450 mm)

Shipping weight:

1283 lbs (582 kg)

Shipping volume:

108.8 ft³ (3.08 m³)

Heating type:

Direct

Tilting mechanism:

Automatic

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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.

2017.03.15