



# Electrolux

## High Productivity Cooking Touchline tilting pressure braising pan, gas (98,861BTU), 45 gal (170 lt)

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

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

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

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

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



### High Productivity Cooking

Touchline tilting pressure braising pan, gas  
(98,861BTU), 45 gal (170 lt)

**587028 (PUET17GCWU)** Touchline tilting pressure  
braising pan, gas  
(98,861BTU), 45gal capacity  
(170lt) - 120V/1p/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. 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 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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Electrolux Professional, Inc.

[www.electroluxusa.com/professional](http://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.
- 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 6.5psi (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.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 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.
- 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.
- 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 troubleshooting.
- 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.

## Optional Accessories

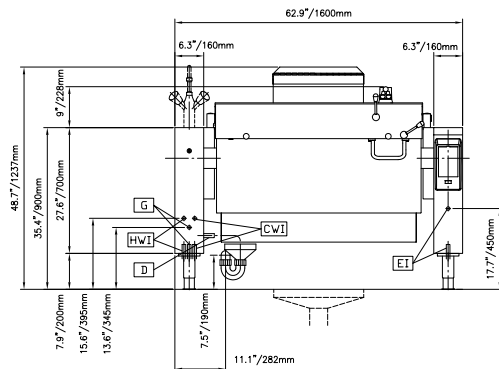
- Suspension Frame for braising & pressure braising pans PNC 910191 ☐
- Base Plate, for pressure braising pans, half size PNC 910201 ☐
- Perforated Container with handles, height 4" PNC 910211 ☐
- Perforated Container with handles, height 6" PNC 910212 ☐
- Perforated Container with handles, height 8" PNC 911673 ☐
- Left cover plate and 35-7/16" dia. water faucet PNC 911819 ☐
- - NOT TRANSLATED - PNC 912491 ☐
- - NOT TRANSLATED - PNC 912499 ☐
- - NOT TRANSLATED - PNC 912502 ☐
- Spray Gun for tilting units, height 27-1/2" PNC 912776 ☐
- External touch control device for tilting units - factory fitted PNC 912782 ☐
- Emergency stop button - factory fitted PNC 912784 ☐
- (4FEETFLAUL) 4 Flanged Feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) PNC 913438 ☐



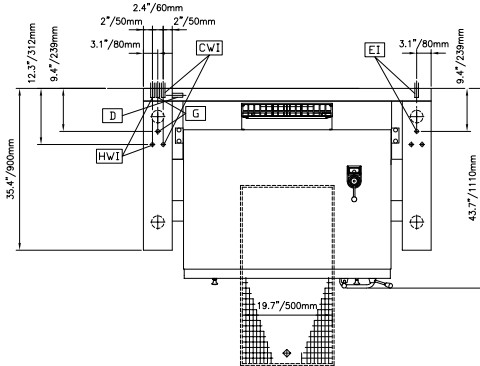
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Front

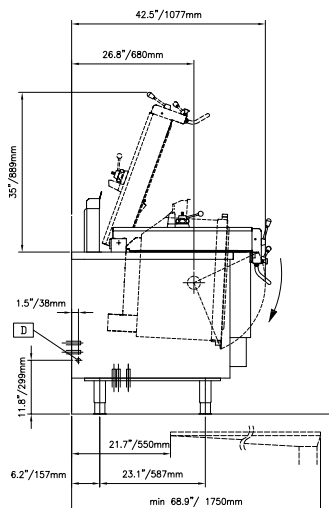


Top



CWI = Cold Water inlet      G = Gas connection  
D = Drain  
EI = Electrical connection

Side



### Electric

#### Supply voltage:

587028 (PUET17GCWU) 120 V/1 ph/60 Hz

#### Total Watts:

0.25 kW

### Gas

#### Gas Power:

98948 Btu/hr (29 kW)

#### Gas Type Option:

Propane

#### Gas Inlet:

1"

### 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:

47 1/4" (1200 mm)

#### Shipping depth:

66 15/16" (1700 mm)

#### Shipping height:

59 1/16" (1500 mm)

#### Shipping weight:

1213 lbs (550 kg)

#### Shipping volume:

108.05 ft<sup>3</sup> (3.06 m<sup>3</sup>)

#### 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.

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