



Electrolux

High Productivity Cooking Steam Tilting Boiling Pan, 60lt Wall mounted, Manual

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



High Productivity Cooking

Steam Tilting Boiling Pan, 60lt Wall
mounted, Manual

586050 (PBOT06TVCO)

Steam Tilting Boiling Pan 60
liter – Wall mounted, Manual,
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. 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: wall mounted.

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Produce is uniformly heated in the vessel by an indirect heating system using saturated steam.
- Kettle is jacketed up to 134 mm from upper rim.
- Isolated upper well rim avoids risk of harm for the user.
- Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.5 bar.
- Self-contained steam-source: a booster feeds steam directly into the double jacket.
- 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).
- Built in temperature sensor to precisely control the cooking process.
- 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.
- 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.
- External steam feeding; 1,5 bars working pressure.
- Safety thermostat protects against low water level in the double jacket.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.

APPROVAL: _____



Electrolux

High Productivity Cooking Steam Tilting Boiling Pan, 60lt Wall mounted, Manual

- 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.

**High Productivity Cooking
Steam Tilting Boiling Pan, 60lt Wall mounted, Manual**

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

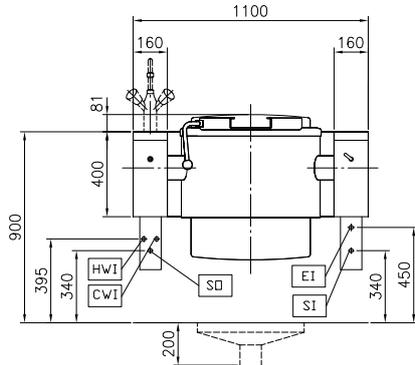
2012.09.28



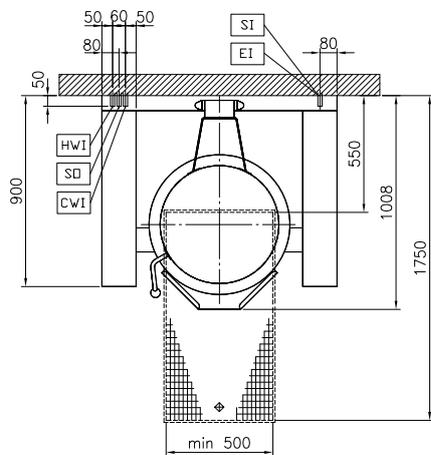
Electrolux

High Productivity Cooking Steam Tilting Boiling Pan, 60lt Wall mounted, Manual

Front

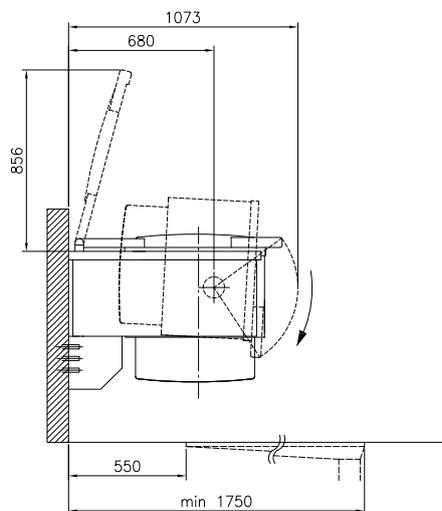


Top



- CWI** = Cold Water inlet **SO** = Steam outlet
- EI** = Electrical connection
- HWI** = Hot water inlet
- SI** = Steam inlet

Side



Electric

Supply voltage:	
586050(PBOT06TVCO)	230 V/1N ph/50/60 Hz
Total Watts:	0.2 kW

Steam

Steam generation:	External source
Steam inlet size:	1"
Steam pressure Max:	1.5 bar
Steam consumption:	40 kg/hr
Steam supply, relative dynamic pressure:	1 min bar, 1.5 max bar

Water:

Pressure:	2-6 bar
------------------	---------

Installation:

Type of installation:	Wall mounted
------------------------------	--------------

Key Information:

Configuration:	Round; Tilting
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (round) diameter:	579 mm
Vessel (round) depth:	385 mm
External dimensions, Height:	400 mm
External dimensions, Width:	1100 mm
External dimensions, Depth:	900 mm
Net weight:	170 kg
Net vessel useful capacity:	60 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect

High Productivity Cooking
Steam Tilting Boiling Pan, 60lt Wall mounted, Manual

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





Optional Accessories

- Water mixer for tilting boiling and braising pans PNC 581911
- Strainer for 40 and 60lt tilting boiling pans PNC 910001
- Basket for 40 and 60lt boiling pans (diam. 480mm) PNC 910021
- Base plate for 60lt tilting boiling pans PNC 910031
- Measuring rod for 60lt tilting boiling pans PNC 910042
- Strainer for dumplings for 40 and 60lt tilting boiling pans PNC 910052
- Scraper for dumplings with strainer for boiling and braising pans PNC 910058
- C-board (length 1100mm) for tilting units - factory fitted PNC 912183
- Manometer for tilting boiling pans PNC 912490
- Rear closing kit for tilting units - against wall PNC 912703
- Automatic water filling for tilting units (cold) - factory fitted PNC 912733
- Automatic water filling (hot and cold) for tilting units - factory fitted PNC 912735
- Kit energy optimization and potential free contact PNC 912737
- Mainswitch 25A, 2.5mm² - factory fitted PNC 912739
- Spray gun for tilting units - against wall (height 400mm) - factory fitted PNC 912775
- Food tap 2" for tilting boiling pans (PBOT) PNC 912779
- Integrated HACCP kit PNC 912781
- External touch control device for tilting units PNC 912782
- Emergency stop button PNC 912784
- Water mixer (one lever) for tilting and stationary units PNC 912790
- Connecting rail kit, right PNC 912975
- Connecting rail kit, left PNC 912976
- Connecting rail kit with backsplash, right PNC 912981
- Connecting rail kit with backsplash, left PNC 912982