Electrolux

High Productivity Cooking
Electric Tilting Boiling Pan, 400lt , Freestanding with Stirrer

High Productivity Cooking

Electric Tilting Boiling Pan, 400lt , Freestanding with Stirrer

586038 (PBOT40RHEO)   Electric tilting boiling pan prearranged for stirrer 400lt (s), freestanding

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. Stirring rotation speed 21rpm. Stirrer drive shaft included, stirrer blades to be ordered separately. 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 100mm 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 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 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.
- Stirrer with rotation speed of 22 RPMs.
- 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.
- 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

Electrolux Professional
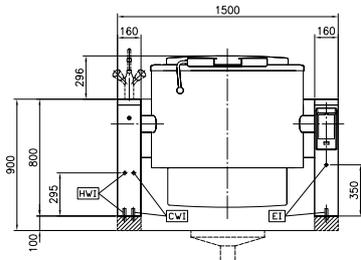www.electrolux.com/professional
professional@electrolux.com

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.
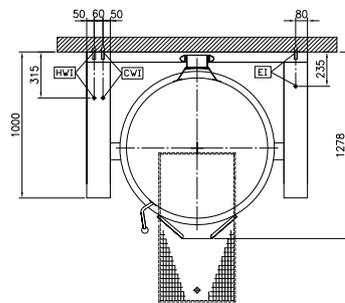- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

- Water mixer for tilting boiling and braising pans - factory fitted — PNC 581911 ❑
- Measuring rod for 400lt tilting boiling pans — PNC 910048 ❑
- Grid stirrer for 400 and 500lt boiling pans — PNC 910067 ❑
- Grid stirrer and scraper for 400 and 500lt boiling pans — PNC 910097 ❑
- Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted — PNC 911478 ❑
- Stainless steel plinth for tilting units - against wall - factory fitted — PNC 911623 ❑
- Stainless steel plinth for tilting units - freestanding - factory fitted — PNC 911624 ❑
- Drip stop KWC — PNC 911933 ❑
- C-board (length 1500mm) for tilting units - factory fitted — PNC 912187 ❑
- Power socket CEE-16A/400V/IP67 - factory fitted — PNC 912468 ❑
- Power socket CEE-32A/400V/IP67 — PNC 912469 ❑
- Power socket Schuko typ-23, 16A/230V, built-in version - factory fitted — PNC 912470 ❑
- Power socket Swiss typ-23, 16A/230V, built-in version - factory fitted — PNC 912471 ❑
- Power socket Swiss typ-23, 16A/380V, built-in version - factory fitted — PNC 912472 ❑
- Power socket built -in (Schuko), 16A, IP55, black - factory fitted — PNC 912473 ❑
- Power socket built -in (Cee), 16A, IP67, blue/white - factory fitted — PNC 912474 ❑
- Power socket built -in (Swiss type - 23), 16A, IP54, blue - factory fitted — PNC 912475 ❑
- Power socket built -in (Shuko), 16A, IP54, blue - factory fitted — PNC 912476 ❑
- Power socket built -in (Swiss type-25), 16A, 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 ❑

- Manometer for tilting boiling pans - factory fitted — PNC 912490 ❑
- Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted — PNC 912733 ❑
- Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted — PNC 912735 ❑
- Kit energy optimization and potential free contact - factory fitted — PNC 912737 ❑
- Mainswitch 80A, 16mm² - factory fitted — PNC 912741 ❑
- Rear closing kit for tilting units - against wall - factory fitted — PNC 912753 ❑
- Rear closing kit for tilting units - island type - factory fitted — PNC 912759 ❑
- Lower rear backpanel for tilting units, against wall - factory fitted — PNC 912765 ❑
- Lower rear backpanel for tilting units, island type - factory fitted — PNC 912771 ❑
- Spray gun for tilting units - freestanding (height 800mm) - factory fitted — PNC 912777 ❑
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted — PNC 912779 ❑
- Integrated HACCP kit - factory fitted — PNC 912781 ❑
- External touch control device for tilting units - factory fitted — PNC 912782 ❑
- Emergency stop button - factory fitted — PNC 912784 ❑
- Water mixer (one lever) for tilting and stationary units - factory fitted — PNC 912790 ❑
- Endrail kit for tilting units, 1000mm — PNC 913440 ❑
- Connecting kit d=1000 — PNC 913442 ❑
- Mixing tap, two knobs — PNC 913554 ❑
- Mixing tap, two knobs — PNC 913555 ❑
- Mixing tap, two knobs — PNC 913556 ❑
- Mixing tap, two knobs — PNC 913557 ❑
- Mixing tap, one lever with drip stop included — PNC 913558 ❑
- Mixing tap, one lever with drip stop included — PNC 913559 ❑
- Mixing tap, one lever with drip stop included — PNC 913560 ❑
- Mixing tap, one lever with drip stop included — PNC 913561 ❑

Front

Top

CWI
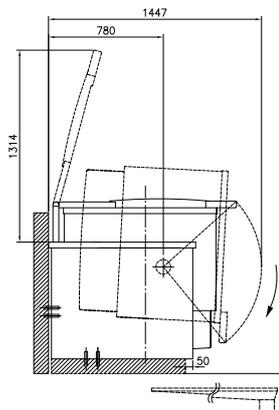 = **Cold Water inlet**
EI = **Electrical connection**
EQ = **Equipotential screw**
HWI
  = **Hot water inlet**

Side

Electric

Supply voltage:
586038 (PBOT40RHEO)   400 V/3N ph/50/60 Hz
Total Watts: 48.6 kW

Installation:

Type of installation: FS on concrete base;FS on feet;On base;Standing against wall

Key Information:

Configuration:	Round;Tilting;With Stirrer
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (round) diameter:	900 mm
Vessel (round) depth:	720 mm
External dimensions, Height:	800 mm
External dimensions, Width:	1500 mm
External dimensions, Depth:	1000 mm
Net weight:	490 kg
Net vessel useful capacity:	400 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect

CE

2015.11.27

Optional Accessories

- Water mixer for tilting boiling and braising pans - factory fitted — PNC 581911 ❏
- Measuring rod for 400lt tilting boiling pans — PNC 910048 ❏
- Grid stirrer for 400 and 500lt boiling pans — PNC 910067 ❏
- Grid stirrer and scraper for 400 and 500lt boiling pans — PNC 910097 ❏
- Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted — PNC 911478 ❏
- Stainless steel plinth for tilting units - against wall - factory fitted — PNC 911623 ❏
- Stainless steel plinth for tilting units - freestanding - factory fitted — PNC 911624 ❏
- Drip stop KWC — PNC 911933 ❏
- C-board (length 1500mm) for tilting units - factory fitted — PNC 912187 ❏
- Power socket CEE-16A/400V/IP67 - factory fitted — PNC 912468 ❏
- Power socket CEE-32A/400V/IP67 — PNC 912469 ❏
- Power socket Schuko typ-23, 16A/230V, built-in version - factory fitted — PNC 912470 ❏
- Power socket Swiss typ-23, 16A/230V, built-in version - factory fitted — PNC 912471 ❏
- Power socket Swiss typ-23, 16A/380V, built-in version - factory fitted — PNC 912472 ❏
- Power socket built -in (Schuko), 16A, IP55, black - factory fitted — PNC 912473 ❏
- Power socket built -in (Cee), 16A, IP67, blue/white - factory fitted — PNC 912474 ❏
- Power socket built -in (Swiss type - 23), 16A, IP54, blue - factory fitted — PNC 912475 ❏
- Power socket built -in (Shuko), 16A, IP54, blue - factory fitted — PNC 912476 ❏
- Power socket built -in (Swiss type-25), 16A, 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 ❏
- Manometer for tilting boiling pans - factory fitted — PNC 912490 ❏
- Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted — PNC 912733 ❏
- Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted — PNC 912735 ❏
- Kit energy optimization and potential free contact - factory fitted — PNC 912737 ❏
- Mainswitch 80A, 16mm² - factory fitted — PNC 912741 ❏

- Rear closing kit for tilting units - against wall - factory fitted — PNC 912753 ❏
- Rear closing kit for tilting units - island type - factory fitted — PNC 912759 ❏
- Lower rear backpanel for tilting units, against wall - factory fitted — PNC 912765 ❏
- Lower rear backpanel for tilting units, island type - factory fitted — PNC 912771 ❏
- Spray gun for tilting units - freestanding (height 800mm) - factory fitted — PNC 912777 ❏
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted — PNC 912779 ❏
- Integrated HACCP kit - factory fitted — PNC 912781 ❏
- External touch control device for tilting units - factory fitted — PNC 912782 ❏
- Emergency stop button - factory fitted — PNC 912784 ❏
- Water mixer (one lever) for tilting and stationary units - factory fitted — PNC 912790 ❏
- Endrail kit for tilting units, 1000mm — PNC 913440 ❏
- Connecting kit d=1000 — PNC 913442 ❏
- Mixing tap, two knobs — PNC 913554 ❏
- Mixing tap, two knobs — PNC 913555 ❏
- Mixing tap, two knobs — PNC 913556 ❏
- Mixing tap, two knobs — PNC 913557 ❏
- Mixing tap, one lever with drip stop included — PNC 913558 ❏
- Mixing tap, one lever with drip stop included — PNC 913559 ❏
- Mixing tap, one lever with drip stop included — PNC 913560 ❏
- Mixing tap, one lever with drip stop included — PNC 913561 ❏