



# Electrolux

## High Productivity Cooking Steam Tilting Boiling Pan, 300lt Freestanding, Hygienic profile - Electronic

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

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

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

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

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



Electrolux

High Productivity Cooking  
Steam Tilting Boiling Pan, 300lt Freestanding, Hygienic profile -  
Electronic



High Productivity Cooking

Steam Tilting Boiling Pan, 300lt Freestanding,  
Hygienic profile - Electronic

**586069 (PBOT30SDCO)**

Steam Tilting Boiling Pan  
300 liter - Freestanding,  
Hygienic Profile, Electronic,  
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. 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. 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.
- Produce is uniformly heated in the vessel by an indirect heating system using saturated steam.
- 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.
- 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.
- 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



**Electrolux**

**High Productivity Cooking  
Steam Tilting Boiling Pan, 300lt  
Freestanding, Hygienic profile - Electronic**

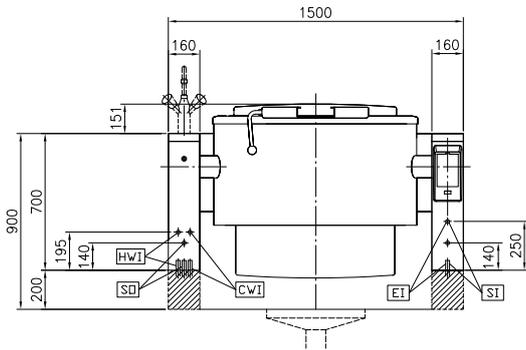
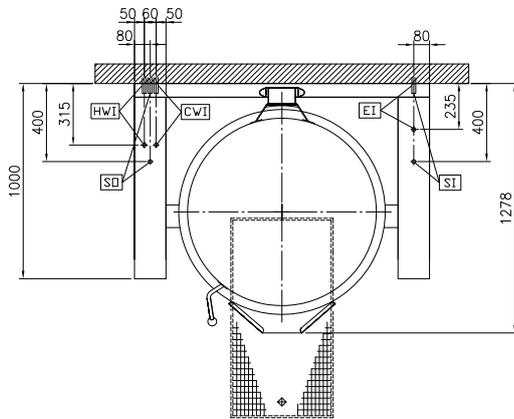
delicate food; 9 power simmering levels from gentle to heavy boiling; timer for deferred start; error display for quick trouble-shooting.

- 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.

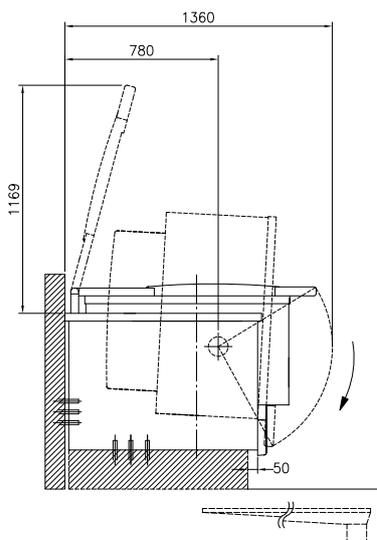


**High Productivity Cooking  
Steam Tilting Boiling Pan, 300lt Freestanding, Hygienic profile -  
Electronic**  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2016.03.02

**Front**

**Top**


**CWI** = Cold Water inlet 1                      **SO** = Steam outlet  
**EI** = Electrical inlet (power)  
**HWI** = Hot water inlet  
**SI** = Steam inlet

**Side**


### Electric

**Supply voltage:**

**586069 (PBOT30SDCO)**      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:**

105 kg\hr

**Steam supply, relative dynamic pressure:**

1 min bar, 1.5 max bar

### Water:

**Pressure, bar min/max:**

2-6 bar

### Installation:

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

**Type of installation:**

### Key Information:

**Configuration:**

Round; Tilting

**Working Temperature MIN:**

50 °C

**Working Temperature MAX:**

110 °C

**Vessel (round) diameter:**

900 mm

**Vessel (round) depth:**

570 mm

**External dimensions, Height:**

700 mm

**External dimensions, Width:**

1500 mm

**External dimensions, Depth:**

1000 mm

**Net weight:**

390 kg

**Net vessel useful capacity:**

300 lt

**Tilting mechanism:**

Automatic

**Double jacketed lid:**

✓

**Heating type:**

Indirect

### Optional Accessories

- Water mixer for tilting boiling and braising pans - factory fitted  PNC 581911
- Strainer for 300, 400 and 500lt tilting boiling pans  PNC 910006
- Base plate for 300, 400 and 500lt boiling pans  PNC 910036
- Measuring rod for 300lt tilting boiling pans  PNC 910047
- Strainer for dumplings for 300, 400 and 500lt tilting boiling pans  PNC 910057
- Scraper for dumpling strainer for boiling and braising pans  PNC 910058
- Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted  PNC 911475
- Stainless steel plinth for tilting units - against wall - factory fitted  PNC 911812
- Stainless steel plinth for tilting units - freestanding - factory fitted  PNC 911813
- C-board (length 1500mm) for tilting units - factory fitted  PNC 912187
- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted  PNC 912468
- Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted  PNC 912469
- Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted  PNC 912470
- Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted  PNC 912471
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted  PNC 912472
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted  PNC 912473
- Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted  PNC 912474
- Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted  PNC 912475
- Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted  PNC 912476
- Power Socket, TYP25, built-in, 16A/400V, 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
- Rear closing kit for tilting units - against wall - factory fitted  PNC 912707
- 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 25A, 2.5mm<sup>2</sup> - factory fitted  PNC 912739
- Rear closing kit for tilting units - island type - factory fitted  PNC 912747
- 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 700mm) - factory fitted  PNC 912776
- 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