



Electrolux

High Productivity Cooking Electric Tilting Boiling Pan, 60lt , Freestanding

ITEM # _____

MODEL # _____

NAME # _____

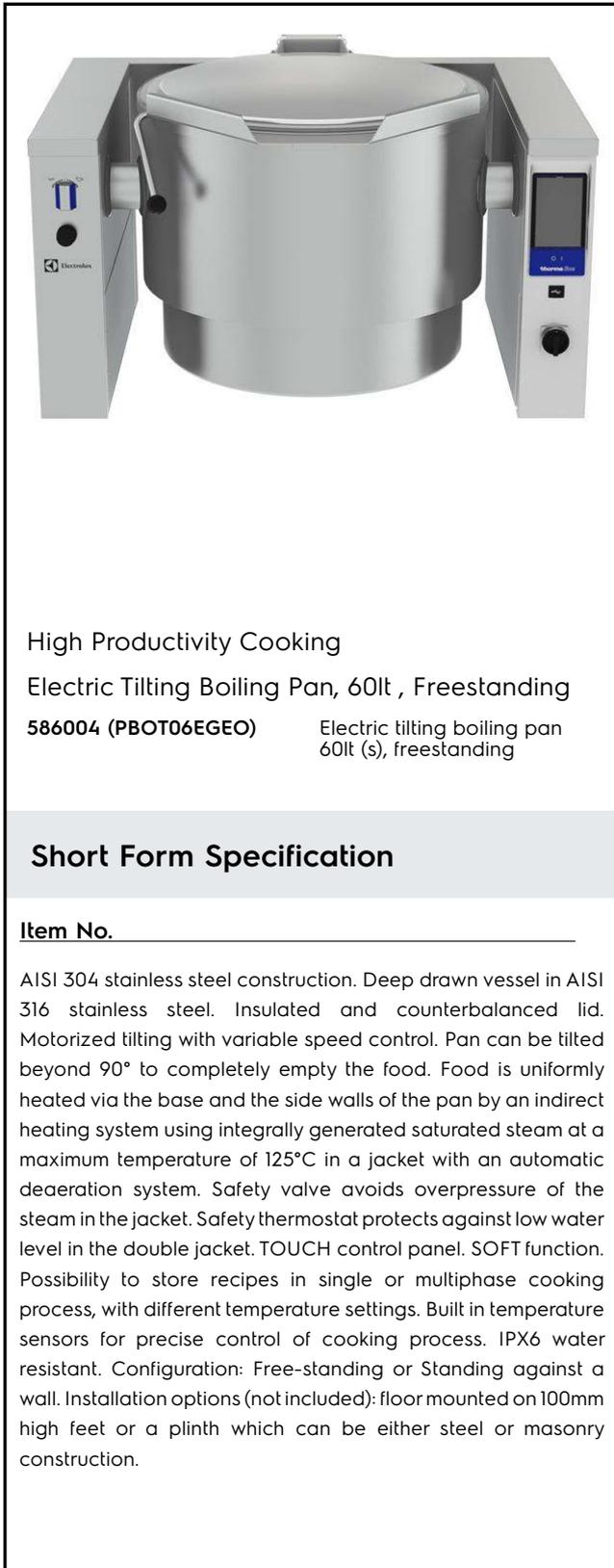
SIS # _____

AIA # _____



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High Productivity Cooking
Electric Tilting Boiling Pan, 60lt , Freestanding



High Productivity Cooking
Electric Tilting Boiling Pan, 60lt , Freestanding
586004 (PBOT06EGEO) Electric tilting boiling pan
60lt (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. 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.

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- 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 0.1 bar. Allows temperature control between 50 and 110°C.
- 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.
- Safety thermostat protects against low water level in the double jacket.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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.

APPROVAL: _____

- 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 | <input type="checkbox"/> |
| • Strainer for 40 and 60lt tilting boiling pans | PNC 910001 | <input type="checkbox"/> |
| • Basket for 60lt stationary boiling pans (diam. 480mm) | PNC 910021 | <input type="checkbox"/> |
| • Base plate for 60lt tilting boiling pans | PNC 910031 | <input type="checkbox"/> |
| • Measuring rod for 60lt tilting boiling pans | PNC 910042 | <input type="checkbox"/> |
| • Strainer for dumplings for 40 and 60lt tilting boiling pans | PNC 910052 | <input type="checkbox"/> |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911417 | <input type="checkbox"/> |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911447 | <input type="checkbox"/> |
| • Connecting rail, 900mm, for ProThermetic Tilting to ProThermetic Tilting | PNC 911731 | <input type="checkbox"/> |
| • Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted | PNC 911929 | <input type="checkbox"/> |
| • Drip stop KWC | PNC 911933 | <input type="checkbox"/> |
| • C-board (length 1100mm) for tilting units - factory fitted | PNC 912183 | <input type="checkbox"/> |
| • Power socket CEE-16A/400V/IP67 - factory fitted | PNC 912468 | <input type="checkbox"/> |
| • Power socket CEE-32A/400V/IP67 | PNC 912469 | <input type="checkbox"/> |
| • Power socket Schuko typ-23, 16A/230V, built-in version - factory fitted | PNC 912470 | <input type="checkbox"/> |
| • Power socket Swiss typ-23, 16A/230V, built-in version - factory fitted | PNC 912471 | <input type="checkbox"/> |
| • Power socket Swiss typ-23, 16A/380V, built-in version - factory fitted | PNC 912472 | <input type="checkbox"/> |
| • Power socket built -in (Schuko), 16A, IP55, black - factory fitted | PNC 912473 | <input type="checkbox"/> |
| • Power socket built -in (Cee), 16A, IP67, blue/white - factory fitted | PNC 912474 | <input type="checkbox"/> |
| • Power socket built -in (Swiss type - 23), 16A, IP54, blue - factory fitted | PNC 912475 | <input type="checkbox"/> |
| • Power socket built -in (Shuko), 16A, IP54, PNC 912476 | blue - factory fitted | <input type="checkbox"/> |
| • Power socket built -in (Swiss type-25), 16A, IP54, red/white - factory fitted | PNC 912477 | <input type="checkbox"/> |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | <input type="checkbox"/> |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted | PNC 912733 | <input type="checkbox"/> |
| • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 | <input type="checkbox"/> |
| • Kit energy optimization and potential free contact - factory fitted | PNC 912737 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - against wall - factory fitted | PNC 912749 | <input type="checkbox"/> |
| • Rear closing kit for tilting units - island type - factory fitted | PNC 912755 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units, against wall - factory fitted | PNC 912761 | <input type="checkbox"/> |
| • Lower rear backpanel for tilting units, island type - factory fitted | PNC 912767 | <input type="checkbox"/> |
| • Mainswitch 25A, 4mm ² - factory fitted | PNC 912773 | <input type="checkbox"/> |
| • Spray gun for tilting units - freestanding (height 800mm) - factory fitted | PNC 912777 | <input type="checkbox"/> |
| • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 | <input type="checkbox"/> |
| • Integrated HACCP kit - factory fitted | PNC 912781 | <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"/> |
| • Water mixer (one lever) for tilting and stationary units - factory fitted | PNC 912790 | <input type="checkbox"/> |
| • Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912976 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 | <input type="checkbox"/> |



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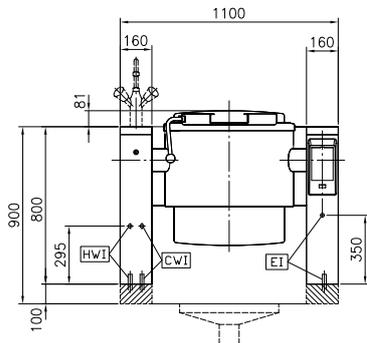
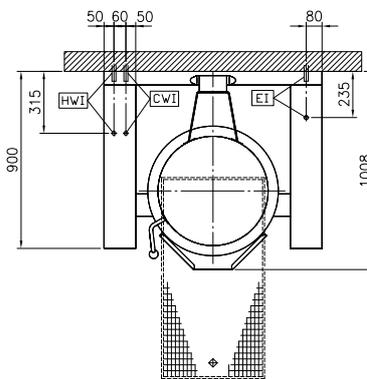
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912982
- Mixing tap, two knobs PNC 913554
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- Mixing 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



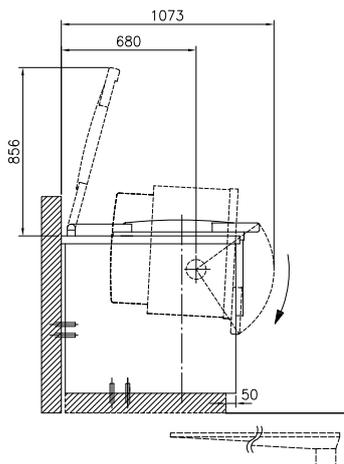
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2015.11.27

Front

Top


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

Side


Electric

Supply voltage:
 586004 (PBOT06EGEO) 400 V/3N ph/50/60 Hz
Total Watts: 12.2 kW

Installation:

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

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: 800 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

Energy Consumption

Standard:
Item heated: 0 lt
Heat up temperature: From 0°C to 0°C
Heat up time: 0 min
Energy consumed in heat up phase: 0
Energy efficiency: 0 %

Optional Accessories

- | | | | |
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| • Water mixer for tilting boiling and braising pans - factory fitted | PNC 581911 | • Connecting rail kit, 900mm | PNC 912502 |
| • Strainer for 40 and 60lt tilting boiling pans | PNC 910001 | • Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted | PNC 912733 |
| • Basket for 60lt stationary boiling pans (diam. 480mm) | PNC 910021 | • Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted | PNC 912735 |
| • Base plate for 60lt tilting boiling pans | PNC 910031 | • Kit energy optimization and potential free contact - factory fitted | PNC 912737 |
| • Measuring rod for 60lt tilting boiling pans | PNC 910042 | • Rear closing kit for tilting units - against wall - factory fitted | PNC 912749 |
| • Strainer for dumplings for 40 and 60lt tilting boiling pans | PNC 910052 | • Rear closing kit for tilting units - island type - factory fitted | PNC 912755 |
| • Scraper for dumpling strainer for boiling and braising pans | PNC 910058 | • Lower rear backpanel for tilting units, against wall - factory fitted | PNC 912761 |
| • Stainless steel plinth for tilting units - against wall - factory fitted | PNC 911417 | • Lower rear backpanel for tilting units, island type - factory fitted | PNC 912767 |
| • Stainless steel plinth for tilting units - freestanding - factory fitted | PNC 911447 | • Mainswitch 25A, 4mm ² - factory fitted | PNC 912773 |
| • Connecting rail, 900mm, for ProThermetic Tilting to ProThermetic Tilting | PNC 911731 | • Spray gun for tilting units - freestanding (height 800mm) - factory fitted | PNC 912777 |
| • Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted | PNC 911929 | • Food tap 2" for tilting boiling pans (PBOT) - factory fitted | PNC 912779 |
| • Drip stop KWC | PNC 911933 | • Integrated HACCP kit - factory fitted | PNC 912781 |
| • C-board (length 1100mm) for tilting units - factory fitted | PNC 912183 | • External touch control device for tilting units - factory fitted | PNC 912782 |
| • Power socket CEE-16A/400V/IP67 - factory fitted | PNC 912468 | • Emergency stop button - factory fitted | PNC 912784 |
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| • Power socket Schuko typ-23, 16A/230V, built-in version - factory fitted | PNC 912470 | • Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912975 |
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| • Power socket Swiss typ-23, 16A/380V, built-in version - factory fitted | PNC 912472 | • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 |
| • Power socket built -in (Schuko), 16A, IP55, black - factory fitted | PNC 912473 | • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912982 |
| • Power socket built -in (Cee), 16A, IP67, blue/white - factory fitted | PNC 912474 | • Mixing tap, two knobs | PNC 913554 |
| • Power socket built -in (Swiss type - 23), 16A, IP54, blue - factory fitted | PNC 912475 | • Mixing tap, two knobs | PNC 913555 |
| • Power socket built -in (Shuko), 16A, IP54, blue - factory fitted | PNC 912476 | • Mixing tap, two knobs | PNC 913556 |
| • Power socket built -in (Swiss type-25), 16A, IP54, red/white - factory fitted | PNC 912477 | • Mixing tap, two knobs | PNC 913557 |
| • Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted | PNC 912479 | • Mixing tap, one lever with drip stop included | PNC 913558 |
| • Manometer for tilting boiling pans - factory fitted | PNC 912490 | | |
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | | |



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- 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



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