



Electrolux

High Productivity Cooking Promix Electric Boiling Pan with Stirrer 200lt, 600mm tilting height

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Electrolux

Promix Electric Boiling Pan with Stirrer 200lt, 600mm tilting height



High Productivity Cooking

Promix Electric Boiling Pan with Stirrer 200lt, 600mm tilting height

232230 (SM6P200)

Electric boiling pan 200lt
with propeller, with 600mm
tilting height

Short Form Specification

Item No.

AISI 304 stainless steel construction; deep drawn pan with rounded edges manufactured from AISI 316 stainless steel. Pan can be tilted beyond 90° to completely empty the food. Motorised tilting with tilting axis located at the front of the pan to keep the pouring lip high and allow tall vessels to be filled. 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 temperature of 120°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. Max pressure at 1,5 bar. Programmable water filling system. High flow propeller mixes at speeds up to 170 rpm (100-150 litres) and up to 140 rpm (200-300 litres). Continuous rotating in one direction for easier use. Step program facilitates removal of food. High thermal input and fast heat up. Electronic SMART control with possibility to store 50 programs; error message facility; display with: cooking time and temperature, water filling. Heavy duty balanced stainless steel lid, easy to remove and turn to facilitate cleaning. The insulation allows a lower temperature on the outer panels. The foamed thermal insulation guarantees a cool upper edge of the cooking vessel surface. IPX5 water protection. For freestanding installation one left column is necessary for each unit. 600mm tilting height.

Main Features

- High thermal input and fast heat up.
- Curved pan base guarantees that the appliance is also suitable to prepare small quantities of food.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against low water level.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- Compliant to CE requirements for safety.
- Constructed to meet the highest hygiene standards.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.
- Isolated upper well rim avoids risk of harm for the user.
- Fast reaction, digital display and error-message facility.
- Electronic control with possibility to store up to 50 programs, large display for easy use and a complete control over the following functions: start, cooking time, temperature, water filling and mixing speed.
- Food is uniformly heated through the base and side walls of the pan by an indirect heating system which uses integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- OPTIONS (to be ordered with the machine and must be installed in the factory):
 - Automatic water filling - makes it possible to preset the desired quantity of water
 - Automatic cooling - allows cooling down of the food connecting the jacket to the tap network
 - Food sensor - placed on the bottom of the vessel, it provides efficient temperature control even with small amounts of food. Can be connected to HACCP integrated system
 - Spray gun - integrated spray unit
- 600 mm tilting height minimum.

Construction

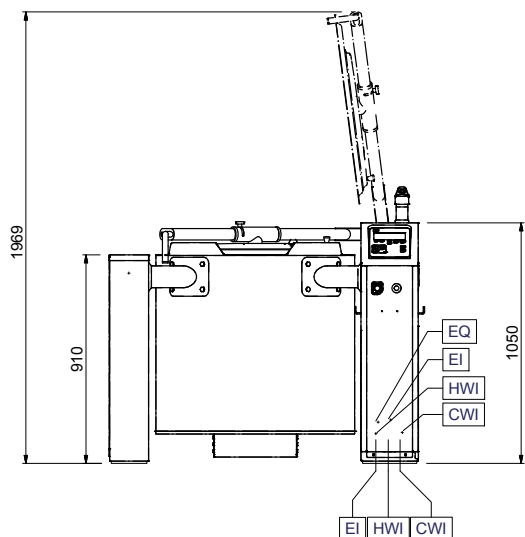
- AISI 304 stainless steel construction with AISI 316L stainless steel deep drawn pan with rounded edges.
- Vessel can be tilted beyond 90° to completely empty the food.
- Motorised tilting.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Variable speed agitator moves at up to 170 rpm (for 100 to 150 liters) and up to 140 rpm (for 200 to 300 liters) and is strong and fast enough to mix even compact food, such as mashed potatoes.
- Max pressure 1,5 bar.
- Heavy duty, balanced stainless steel lid with sliding plastic cover to insert ingredients. Easy to remove and turn to facilitate cleaning.

APPROVAL: _____

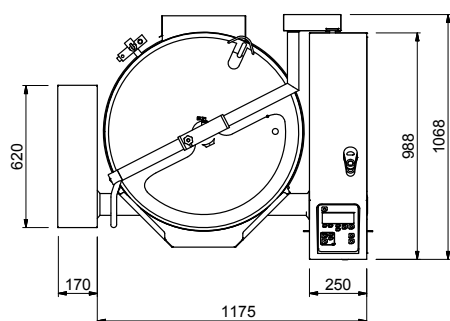
Optional Accessories

- | | |
|--|--|
| • Strainer 200lt | PNC 928027
<input type="checkbox"/> |
| • Kit for a correct and easy positioning and installation of 150-300 lt pan (for a correct installation you need 2 for each pan) | PNC 928030
<input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening is integrated in the floor) | PNC 928031
<input type="checkbox"/> |
| • Floor fastening kit for 150-300 lt right leg/column (fastening is integrated in the floor) | PNC 928033
<input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening on the floor surface) | PNC 928034
<input type="checkbox"/> |
| • Floor fastening kit for 150-300 lt right leg/column (fastening on the floor surface) | PNC 928036
<input type="checkbox"/> |
| • Trolley to store tools for 5 boiling pans | PNC 928043
<input type="checkbox"/> |
| • Trolley to store tools for 2 boiling pans | PNC 928044
<input type="checkbox"/> |
| • Distance ring for connection (to previous version of pan) | PNC 928049
<input type="checkbox"/> |
| • Short brush for connection to boiling pan spray unit | PNC 928082
<input type="checkbox"/> |
| • Long brush for connection to boiling pan spray unit | PNC 928083
<input type="checkbox"/> |
| • Food temperature, 200/300lt, HACCP | PNC 928101 <input type="checkbox"/> |
| • Automatic water filling | PNC 928102 <input type="checkbox"/> |
| • Spray unit | PNC 928108
<input type="checkbox"/> |
| • Cleaning tool for Promix boiling pans, 150lt | PNC 928126 <input type="checkbox"/> |
| • Automatic cooling for electric boiling pan, 200lt, with 600mm tilting height | PNC 928132 <input type="checkbox"/> |
| • Level control for 200lt boiling pan without jacket cooling | PNC 928142 <input type="checkbox"/> |
| • Level control for 200lt boiling pan with jacket cooling | PNC 928147 <input type="checkbox"/> |
| • Left column including with bearing and cover for boiling pans, with 600mm tilting height | PNC 928150
<input type="checkbox"/> |
| • Cover plate on the right side for 150-300lt pans, with 400mm tilting height | PNC 928152 <input type="checkbox"/> |
| • Automatic ice cooling system for electrical heated smart boiling pan 200lt with 600mm tilting height | PNC 928156
<input type="checkbox"/> |
| • Dual installation feeding cable for 200 and 300lt boiling pans smart variomix and smart promix with 600 mm tilting height | PNC 928160
<input type="checkbox"/> |

Front

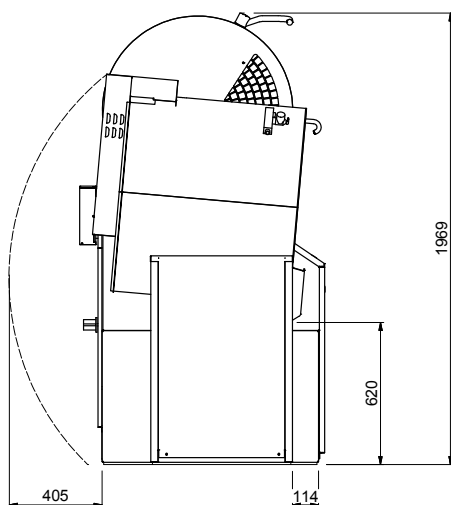


Top



CWI = Cold Water inlet
EI = Electrical connection
EQ = Equipotential screw

Side



Electric

Supply voltage:
232230 (SM6P200) 400 V/3N ph/50 Hz
Electrical power: 40.5 kW

Installation:

Distance back floor tilted: 620 mm

Key Information:

Working Temperature MIN: 30 °C
Working Temperature MAX: 121 °C
Vessel (round) diameter: 742 mm
Vessel (round) depth: 555 mm
External dimensions, Height: 1050 mm
External dimensions, Width: 1345 mm
External dimensions, Depth: 1070 mm
Net vessel useful capacity: 200 lt
Tilting mechanism: Automatic
Bearing: Front