Electrolux
PROFESSIONAL

High Productivity Cooking Steam Tilting Boiling Pan, 100lt Wall mounted, Manual-Marine

587189 (PBOT10TVJO) — Steam tilting Boiling Pan 100lt with manual steam control, wall mounted - Marine

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.

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.
- 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/download recipes and download HACCP data.
- IPX6 water resistant.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

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 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.

Included Accessories
- 1 of Rear closing kit for tilting units - against wall - factory fitted PNC 912703
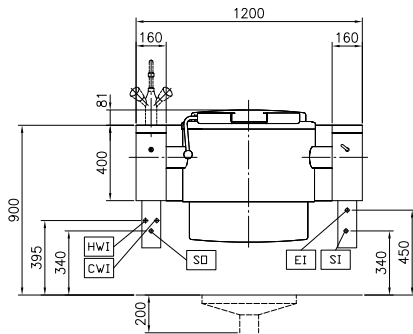
Optional Accessories

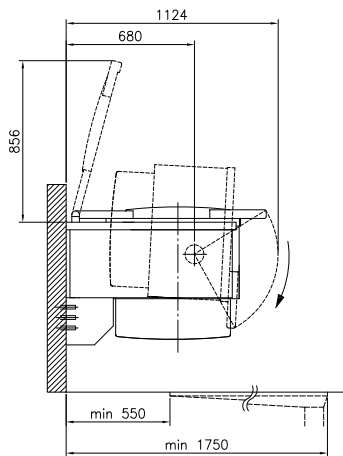|		
• Strainer for 100lt tilting boiling pans	PNC 910003	❑
• Basket for 100lt boiling pans (diam. 600mm)	PNC 910023	❑
• Base plate for 100lt boiling pans (diam. 628mm)	PNC 910033	❑
• Measuring rod for 100lt tilting boiling pans	PNC 910044	❑
• Strainer for dumplings for 100lt boiling pans	PNC 910054	❑
• Scraper for dumpling strainer for boiling and braising pans	PNC 910058	❑
• Food tap strainer rod for stationary round boiling pans	PNC 910162	❑
• FOOD TAP STRAINER - PBOT	PNC 911966	❑
• C-board (length 1200mm) for tilting units - factory fitted	PNC 912184	❑
• 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	❑
• Manometer for tilting boiling pans - factory fitted	PNC 912490	❑
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	❑
• Kit energy optimization and potential free contact - factory fitted	PNC 912737	❑
• Spray gun for tilting units - against wall (height 400mm) - factory fitted	PNC 912775	❑
• Food tap 2" for tilting boiling pans (PBOT) - factory fitted	PNC 912779	❑
• External touch control device for tilting units - factory fitted	PNC 912782	❑
• Emergency stop button - factory fitted	PNC 912784	❑
• 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	❑
• 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 with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913554	❑
• Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted	PNC 913555	❑
• Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913556	❑
• Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted	PNC 913557	❑
• Mixing tap with drip stop, one lever, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted	PNC 913558	❑

![DNV-GL certification, CE mark]

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Steam Tilting Boiling Pan, 100lt Wall mounted, Manual-Marine**

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

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- Mixing tap with drip stop, one lever, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted   PNC 913559 ❑

- Mixing tap with drip stop, one lever, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted   PNC 913560 ❑

- Mixing tap with drip stop, one lever, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted   PNC 913561 ❑

- Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted   PNC 913567 ❑

- Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted   PNC 913568 ❑
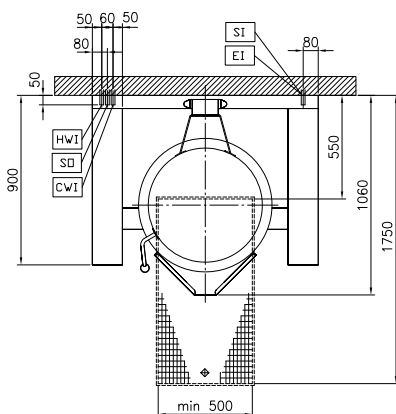
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Front

1200
160 | 160
81
400
900
395 | 340
HWI | CWI
SD
EI | SI
340 | 450
200

Side

1124
680
856
min 550
min 1750

CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
HWI = Hot water inlet
SI = Steam inlet
SO = Steam outlet

Top

50, 60, 50
80
SI
EI
80
50
HWI
SD
CWI
900
550
1060
1750
min 500

Electric

Supply voltage:	
587189 (PBOT10TVJO)	230 V/1 ph/50/60 Hz
Total Watts:	0.2 kW

Steam

Steam generation:	External source
Steam inlet size:	1"
Steam consumption:	45 kg/hr
Steam pressure Max:	1.5 bar
Steam supply, relative dynamic pressure:	1 min bar, 1.5 max bar

Water:

Pressure, bar min/max:	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:	640 mm
Vessel (round) depth:	395 mm
External dimensions, Width:	1200 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	400 mm
Net weight:	180 kg
Net vessel useful capacity:	100 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect

2022.12.12

DNV·GL
ISO 9001+ISO 14001
OHSAS 18001

CE