



BOILING PAN 100 L, FLOORSTANDING

Model: PBOT10EC

Article no: 587102

Power supply: 440V 3Ph ~60Hz

A boiling pan suitable to boil, steam, poach, braise or simmer all kinds of produce. Ergonomic vessel dimensions, with a large diameter and shallow depth that facilitate stirring and gentle food handling. The pan has a motorized, variable pan tilting and "SOFT STOP." Tilting and pouring speeds can be precisely adjusted, and the pan can be tilted over 90° to facilitate pouring and cleaning operations.

The food is uniformly heated via the base and the side walls of the pan by an indirect heating system. The system uses integrally generated saturated steam at a maximum temperature of 125° C in a jacket with an automatic deaeration system. The safety valve avoids overpressure of the steam in the jacket, and the safety thermostat protects against low water level in the double jacket.

The pan has a touch control panel that can store recipes in the single or multiphase cooking process, with different temperature settings. The built-in temperature sensors enable precise control of the cooking process.

MAIN FEATURES

- Motorized tilting with soft stop
- IPX6 water-resistant
- Kettle is jacketed up to 134 mm from the upper rim
- Built-in temperature sensor
- USB connection to easily update the software, upload recipes and download HACCP data

PBOT10EC, 587102
16-01-24 (17:26)

Subject to change without notice
For correct installation, refer to the installation manual

TECHNICAL DATA

PBOT10EC, 587102, 16-01-24 (17:26)

| | |
|---|-------------|
| Model Number Specific | PBOT10EC |
| Voltage (V) | 440 |
| Phase | 3 |
| Frequency (Hz) | 60 |
| Loading (kW) | 18,2 |
| Max Amps in Phase (A) | 16 |
| IP Class | X6 |
| Capacity (L) | 100 |
| Width, net (mm) | 900 |
| Depth, net (mm) | 1200 |
| Height, net (mm) | 900 |
| Weight, net (kg) | 180 |
| Weight, gross (kg) | 205 |
| Volume, net (m3) | 0,97 |
| Volume, gross (m3) | 1,26 |
| Connection Cable, length (m) | 0 |
| Plug type | None |
| Cold water inlet, diameter (") | G 1/2 |
| Connection height, electric (mm) | 200 |
| Connection height, water (mm) | 200 |
| Hot water inlet, diameter (") | G 1/2 |
| Installation, type | Floor model |
| Marine feet | Yes |
| Noise level <(dB) | 70 |
| Pressure (Bar) | 0,1 |
| Pressure, max (Bar) | 1,5 |
| Tilting, type | Electric |
| USPH | Yes |
| Water pressure, max (Bar) | 6 |
| Water pressure, min (Bar) | 1,7 |

INCLUDED IN DELIVERY

1 pc of Emergency stop button - factory fitted.

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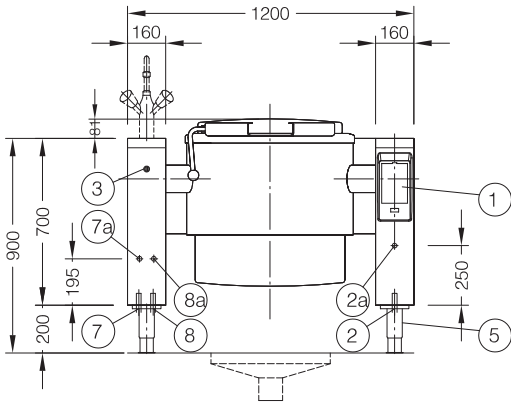


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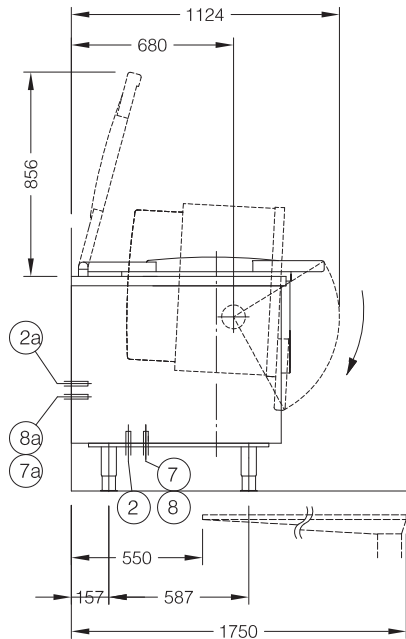
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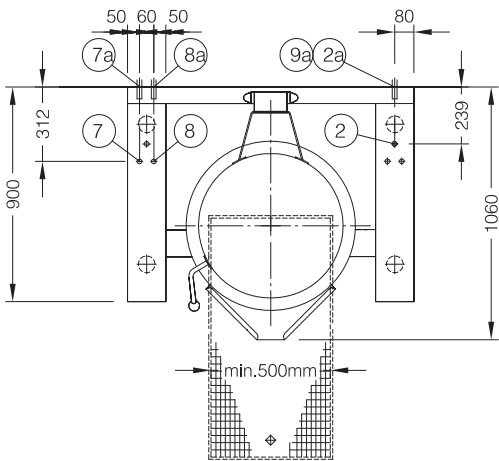
FRONT



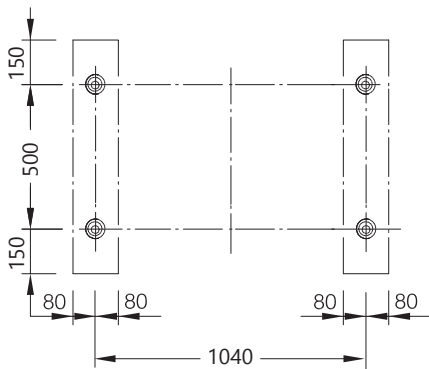
SIDE



TOP



BOTTOM



Marine feet must be welded to the floor.
Please see installation manual.

1. Control panel
2. Electrical connection
- 2a. Alt. electrical connection
3. Motor tilting control
4. Floor drain (optional)
5. Marine legs, adjustable
6. Mixing battery - not included. If supplied, following connections (water pressure 2-6 bar) are to be provided (see separate installation manual)
7. Hot water connection, G1/2" (NW15) 7a. Alt. hot water connection, G1/2" (NW15)
8. Cold water connection, G1/2" (NW15) 8a. Alt. cold water connection, G1/2" (NW15)
- 8a. Alt cold water connection, G1/2" (NW15)

DETAIL MARINE FEET

