



BOILING PAN 100 L, PREARRANGED FOR STIRRER, FLOORSTANDING

Model: PBOT10RC

Article no: 587158V400350

Power supply: 400V 3Ph ~50Hz

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

PBOT10RC, 587158V400350
16-01-24 (17:27)

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

TECHNICAL DATA

PBOT10RC, 587158V400350, 16-01-24 (17:27)

Model Number Specific	PBOT10RC
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	18,6
Max Amps in Phase (A)	26,6
IP Class	X6
Capacity (L)	100
Width, net (mm)	900
Depth, net (mm)	1200
Height, net (mm)	900
Weight, net (kg)	210
Weight, gross (kg)	222
Volume, net (m3)	0,97
Volume, gross (m3)	1,26
Connection Cable, length (m)	32
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.

Loipart AB (HQ), Sweden
Tel. +46 313 920 100, loipart@loipart.se

LMG Finland oy, Finland
+358 40 664 6680, lmg@lmg.fi

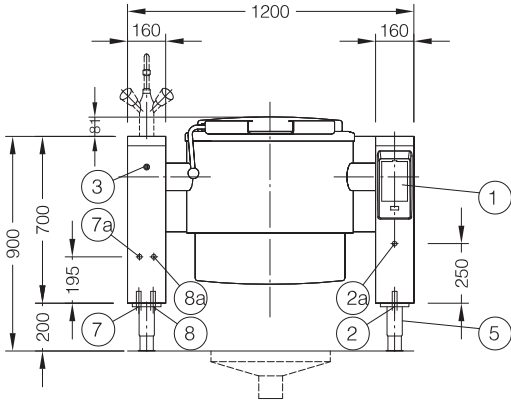


Loipart USA inc, USA
Tel. +1 954 530 5276, loipartusa@loipart.com

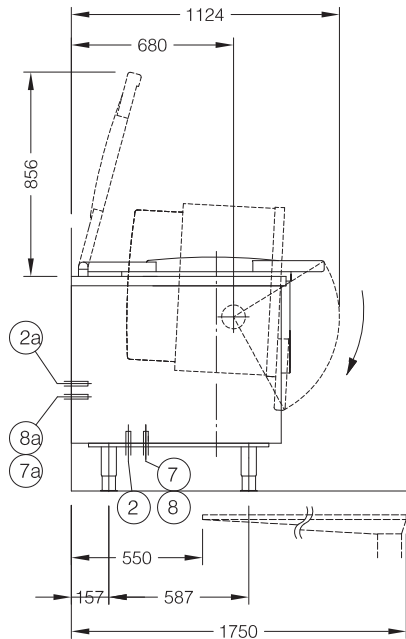
Loipart SEA Pte Ltd, Singapore
Tel. +65 674 99 100, contact@loipart.sg

Visit us at www.loipart.com

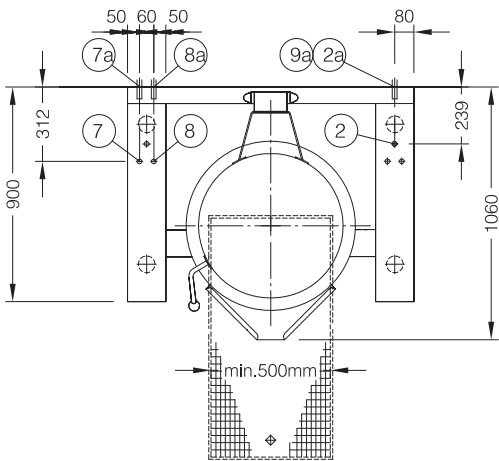
FRONT



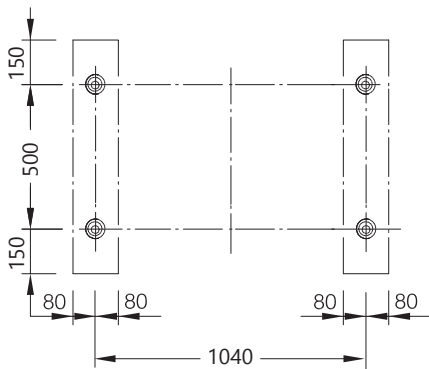
SIDE



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

