



BOILING PAN 150 L, PREARRANGED FOR STIRRER, FLOORSTANDING

Model: PBOT15RC

Article no: 587160

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 stirrer drive shaft is included in this model, but the stirrer blade is available as an accessory.

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

- Prearranged for stirrer (blade is available as accessory)
- Motorized tilting with soft stop
- Working temperature control between 50°C and 110°C.
- 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

PBOT15RC, 587160

16-01-24 (17:32)

TECHNICAL DATA

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Model Number Specific	PBOT15RC
Voltage (V)	440
Phase	3
Frequency (Hz)	60
Loading (kW)	24,6
Max Amps in Phase (A)	31,8
IP Class	X6
Capacity (L)	150
Width, net (mm)	1300
Depth, net (mm)	900
Height, net (mm)	900
Weight, net (kg)	290
Weight, gross (kg)	303
Volume, net (m3)	1,05
Volume, gross (m3)	1,37
Connection Cable, length (m)	9
Plug type	None
Cold water inlet, diameter (")	G 1/2
Connection height, electric (mm)	200
Connection height, water (mm)	200
Energy consumption (kW/h)	13,5
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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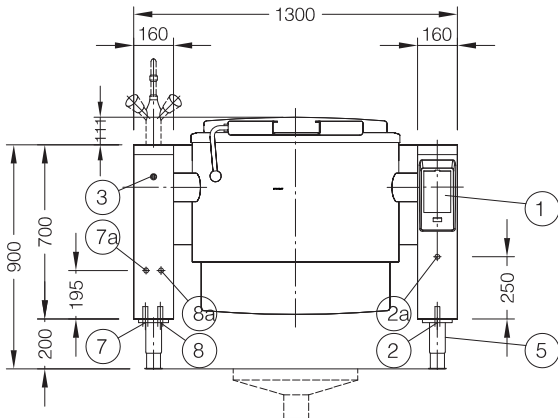


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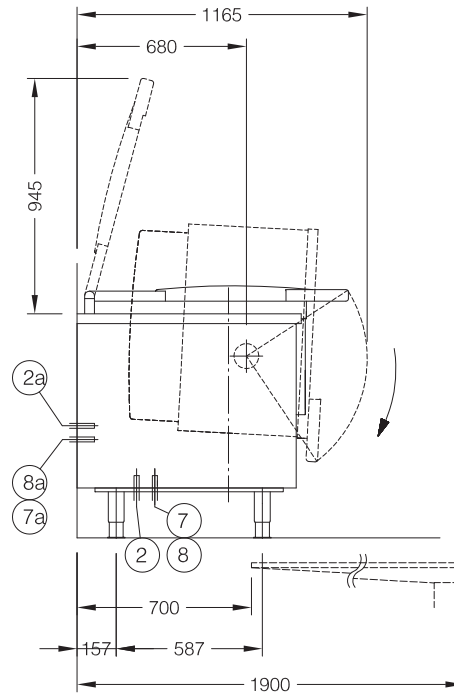
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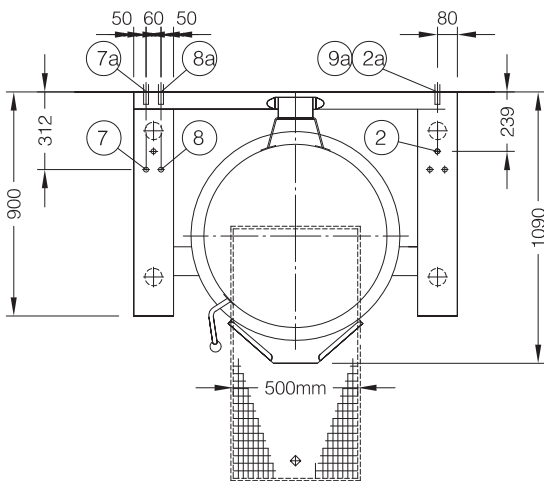
FRONT



SIDE

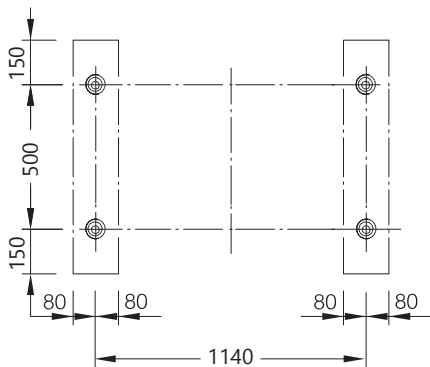


TOP

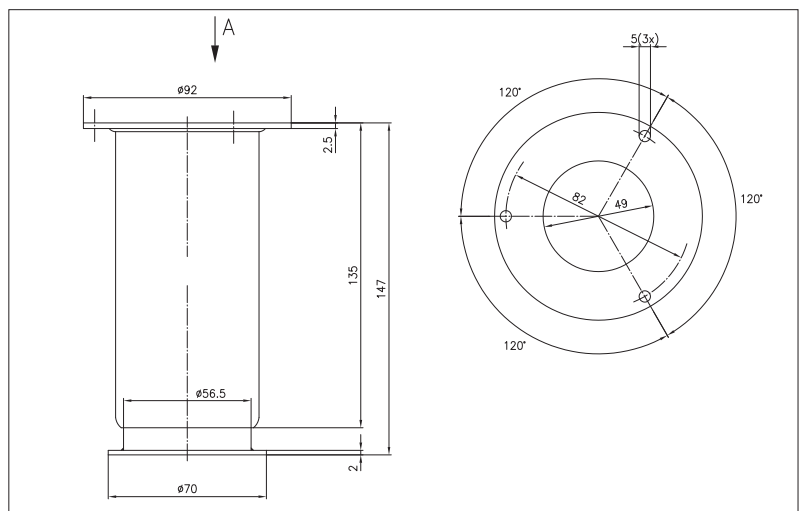


1. Control panel
2. Electrical connection
- 2a. Alt. electrical connection
3. Motor tilting control
4. Floor drain (optional)
5. Marine legs, adjustable
6. Mixing battery - not included. If supplied, following connections (water pressure 2-6 bar) are to be provided (see separate installation manual)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

BOTTOM



DETAIL MARINE FEET



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