



## BOILING PAN 60 L, PREARRANGED FOR STIRRER, FLOORSTANDING

**Model: PBOT06RC**

**Article no: 587156**

**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

PBOT06RC, 587156  
16-01-24 (17:24)

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

## TECHNICAL DATA

PBOT06RC, 587156, 16-01-24 (17:24)

<b>Model Number Specific</b>	PBOT06RC
<b>Voltage (V)</b>	440
<b>Phase</b>	3
<b>Frequency (Hz)</b>	60
<b>Loading (kW)</b>	12,5
<b>Max Amps in Phase (A)</b>	17,6
<b>IP Class</b>	X6
<b>Capacity (L)</b>	60
<b>Width, net (mm)</b>	1100
<b>Depth, net (mm)</b>	900
<b>Height, net (mm)</b>	900
<b>Weight, net (kg)</b>	200
<b>Weight, gross (kg)</b>	211
<b>Volume, net (m3)</b>	0,89
<b>Volume, gross (m3)</b>	1,16
<b>Connection Cable, length (m)</b>	5
<b>Plug type</b>	None
<b>Cold water inlet, diameter (")</b>	G 1/2
<b>Connection height, electric (mm)</b>	200
<b>Connection height, water (mm)</b>	200
<b>Energy consumption (kW/h)</b>	5,58
<b>Hot water inlet, diameter (")</b>	G 1/2
<b>Installation, type</b>	Floor model
<b>Marine feet</b>	Yes
<b>Noise level &lt;(dB)</b>	70
<b>Pressure (Bar)</b>	0,1
<b>Pressure, max (Bar)</b>	1,5
<b>Tilting, type</b>	Electric
<b>USPH</b>	Yes
<b>Water pressure, max (Bar)</b>	6
<b>Water pressure, min (Bar)</b>	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

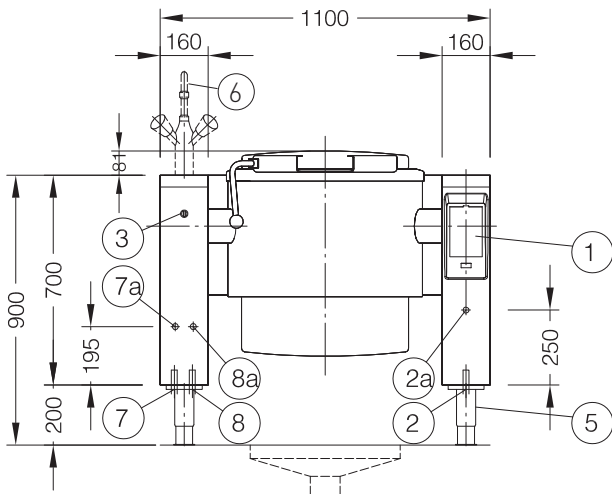
Loipart SEA Pte Ltd, Singapore  
Tel. +65 674 99 100, contact@loipart.sg

Visit us at [www.loipart.com](http://www.loipart.com)

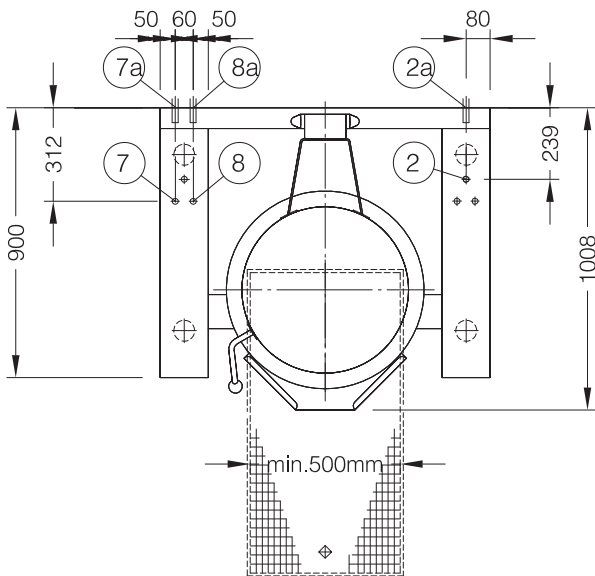
# DIMENSIONS

Model: PBOT06RC Rev. 1

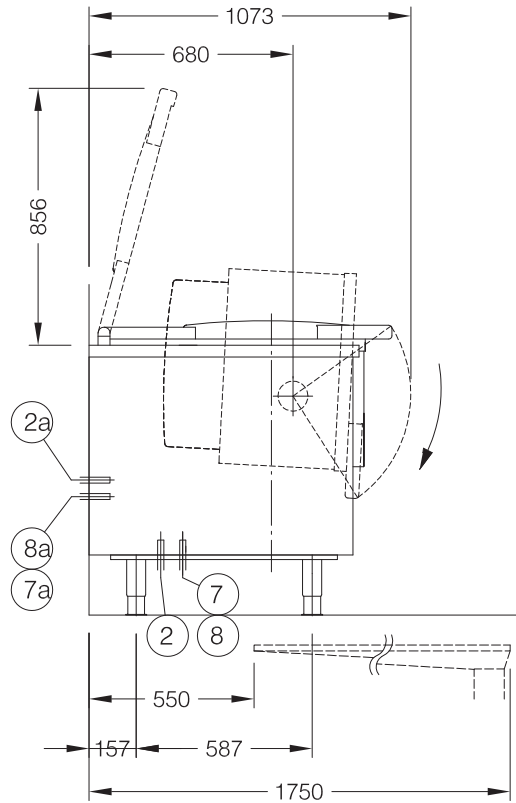
FRONT



TOP

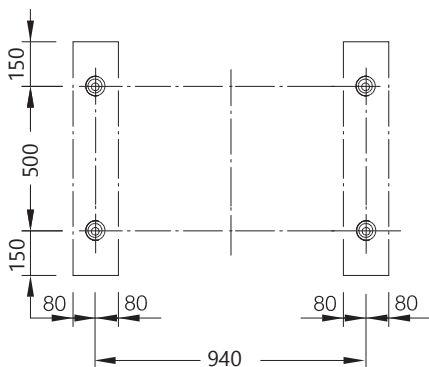


SIDE

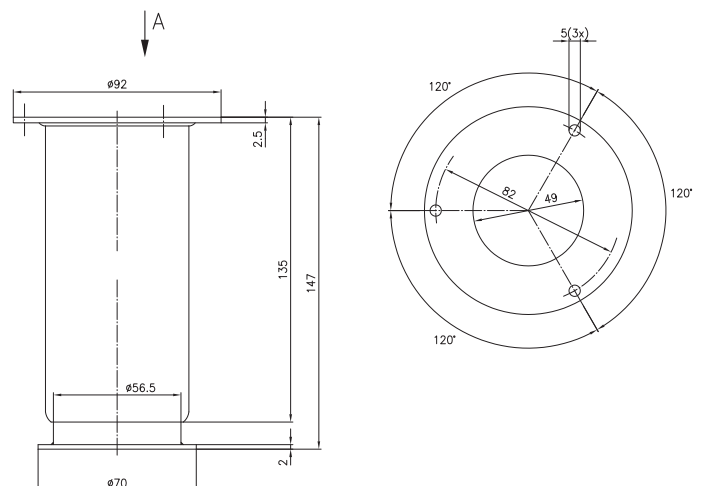


1. Control panel
2. Electrical connection
- 2a. Alt. electrical connection
3. Motor tilting control
4. Floor drain (optional)
5. Marine legs, adjustable
6. Mixing battery - not included. If supplied, following connections (water pressure 2-6 bar) are to be provided (see separate installation manual)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

POSITION OF FEET



DETAIL MARINE FOOT



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

