

**High Productivity Cooking
 Steam Tilting Boiling Pan, 200lt
 Freestanding, Hygienic profile - Manual-
 Marine**

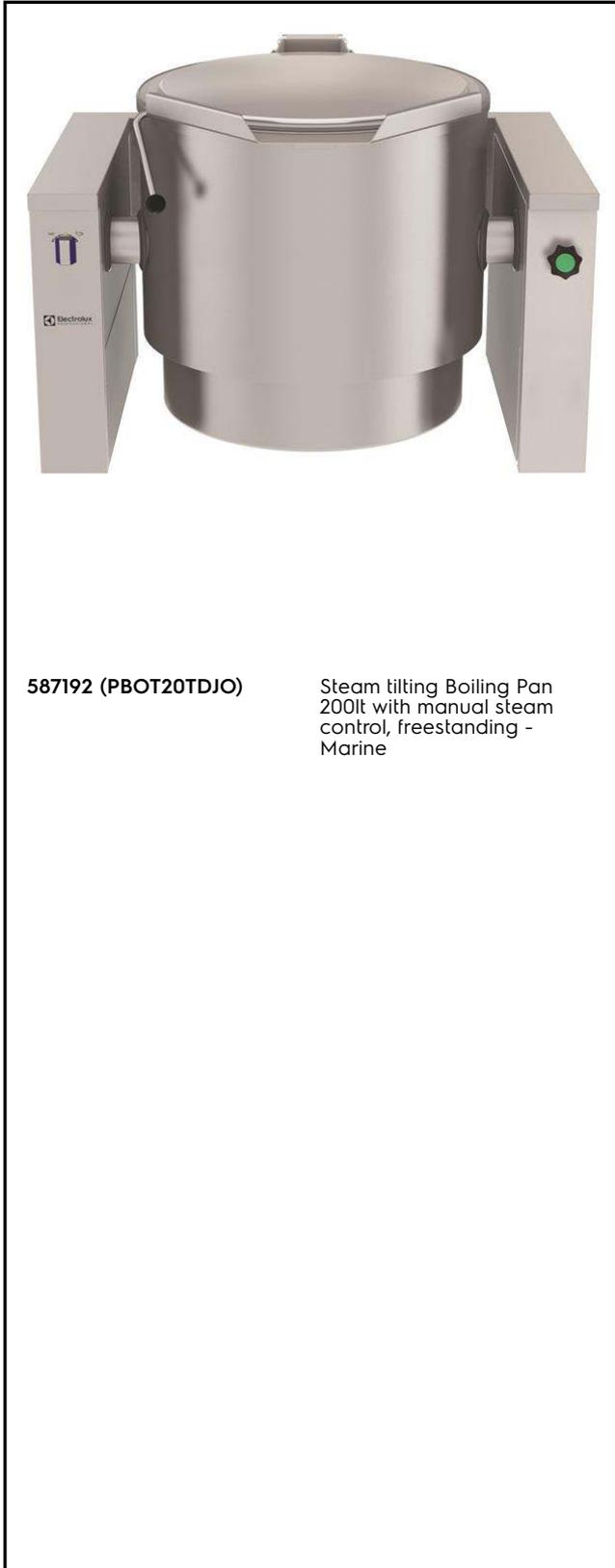
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

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587192 (PBOT20TDJO)

 Steam tilting Boiling Pan
 200lt with manual steam
 control, freestanding -
 Marine

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

APPROVAL: _____

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 troubleshooting.
- 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

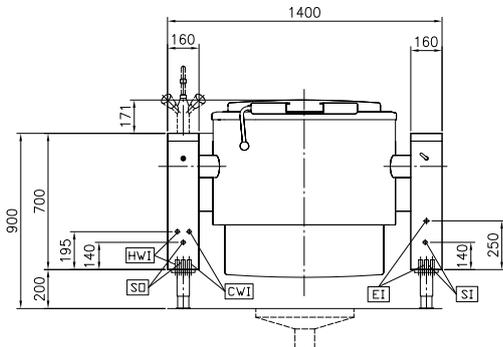
- 1 of Rear closing kit for tilting units - against wall - factory fitted PNC 912703

Optional Accessories

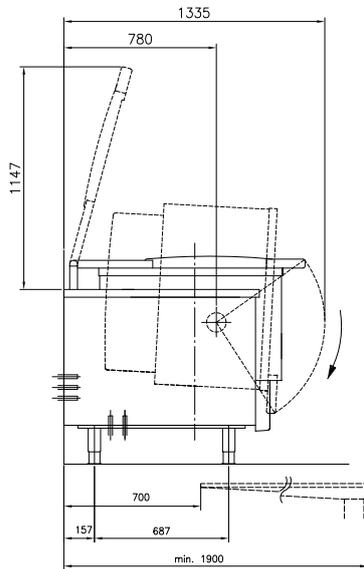
- Strainer for 200lt round tilting boiling pans PNC 910005
- Basket for 200lt round boiling pans (diam. 760mm) PNC 910025
- Base plate for 200lt boiling pans PNC 910035
- Measuring rod for 200lt tilting boiling pans PNC 910046
- Strainer for dumplings for 200lt tilting boiling pans PNC 910056
- Scraper 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 1400mm) for tilting units - factory fitted PNC 912186
- 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
- Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted PNC 912479
- Manometer for tilting boiling pans - factory fitted PNC 912490
- Rear closing kit for tilting units - against wall - factory fitted PNC 912706
- Kit energy optimization and potential free contact - factory fitted PNC 912737
- Rear closing kit for tilting units - island type - factory fitted PNC 912746
- Lower rear backpanel for tilting units with or without backsplash - factory fitted PNC 912770
- Spray gun for tilting units - freestanding (height 700mm) - factory fitted PNC 912776
- 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
- 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
- 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

Front

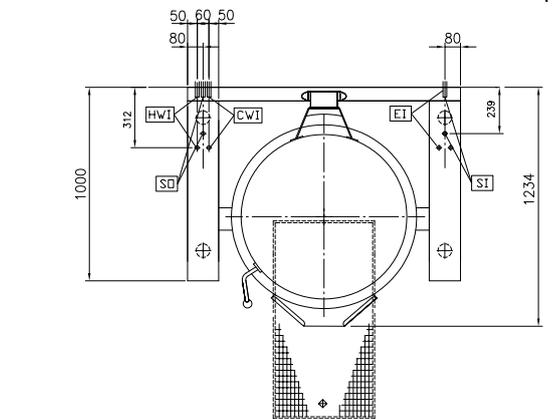


Side



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

Top



Electric

Supply voltage:	587192 (PBOT20TDJO)	230 V/1 ph/50/60 Hz
Total Watts:		0.2 kW

Steam

Steam generation:	External source
Steam inlet size:	1"
Steam consumption:	85 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
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Installation:

FS on concrete base; FS on feet; On base; Standing against wall

Type of installation:

Key Information:

Configuration:	Round; Tilting
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (round) diameter:	800 mm
Vessel (round) depth:	490 mm
External dimensions, Width:	1400 mm
External dimensions, Depth:	1000 mm
External dimensions, Height:	700 mm
Net weight:	360 kg
Net vessel useful capacity:	200 lt
Tilting mechanism:	Automatic
Double jacketed lid:	✓
Heating type:	Indirect