



Electrolux


High Productivity Cooking
Touchline tilting kettle, gas
(88,634BTU), 40 gal (150 lt)

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



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587017 (PBOT15GDWU) Touchline tilting kettle, gas
(88,634BTU), 40gal (150lt) -
120V/1p/60Hz

Short Form Specification

Item No. _____

AISI 304 stainless steel construction. Deep drawn vessel in AISI 316 stainless steel. Insulated and counterbalanced lid. Motorized tilting with variable speed control. Pan can be tilted beyond 90° to completely empty the food. Pressure burners. Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a maximum temperature of 257°F (125°C). Safety valve avoids overpressure of the steam in the jacket. Safety thermostat protects against low water level in the double jacket. TOUCH control panel. SOFT function. IPX6 water resistant. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 8" (200mm) high feet or a plinth which can be either steel or masonry construction.

Main Features

- Kettle is suitable to boil, steam, poach, braise or simmer all kinds of produce.
- Max pressure of inner jacket at 22 psi (1.5 bar); minimum working pressure at 1.5 psi (0.1 bar). Allows temperature control between 122 and 230°F (50 and 110°C).
- Kettle is jacketed up to 6" (159mm) from upper rim.
- Isolated upper well rim avoids risk of harm for the user.
- 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).
- 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.
- Built in temperature sensor to precisely control the cooking process.
- USB connection to easily update the software, upload recipes and download HACCP data.
- IPX6 water resistant.

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 22 psi (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.
- Safety thermostat protects against low water level in the double jacket.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- 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 trouble-shooting.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.

APPROVAL: _____

Electrolux Professional, Inc.

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- 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.

Optional Accessories

- Water mixer for tilting boiling and braising pans - factory fitted PNC 581911
- Strainer for Tilting Kettles 40 gallon (150 LT) PNC 910004
- Basket for Kettles 40 gallon (150 LT) PNC 910024
Diameter = 26 1/3"
- Base plate for Kettles 40 gallon (150 LT) PNC 910034
- Bottom plate with feet PNC 911475
- Left cover plate with mixing tap 39 1/3" PNC 911821
- Twin cover plate with mixing tap 39 1/3" PNC 911826
- Automatic water filling for tilting units (cold) - PNC 912733
to be ordered with water mixer - factory fitted

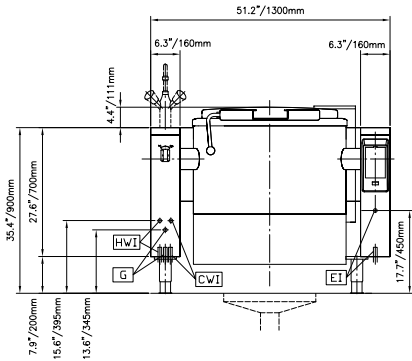
- Automatic water filling (Hot/Cold) for tilting units PNC 912735
- Spray gun for tilting units Height = 27 1/2" PNC 912776
- Food tap 2" for tilting boiling pans (PBOT) - factory fitted PNC 912779
- External touch control device for tilting units - PNC 912782
factory fitted
- Emergency stop button - factory fitted PNC 912784
- 4 flanged feet 2" for prothermetic units PNC 913438
(kettles, braising pans and pressure braising pans)



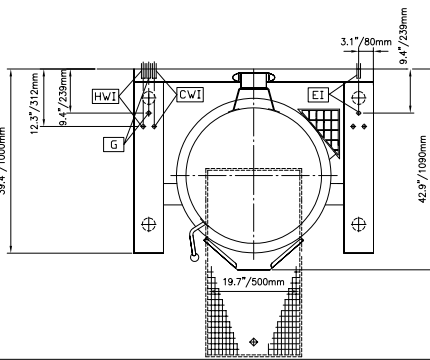
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Front



Top



CWI

= Cold Water inlet

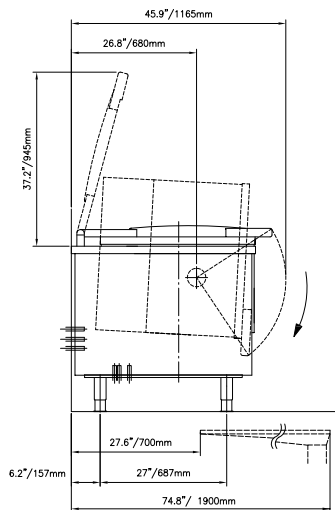
HWI

= Hot water inlet

EI = Electrical connection

G = Gas connection

Side



Electric

Supply voltage:

587017 (PBOT15GDWU)

120 V/1 ph/60 Hz

Total Watts:

0.25 kW

Gas

Gas Power:

88712 Btu/hr (26 kW)

Gas Type Option:

Propane

Gas Inlet:

1"

Water:

Pressure:

29-87 psi (2-6 bar)

Installation:

Type of installation:

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

Key Information:

Configuration:

Round;Tilting

Working Temperature MIN:

122 °F (50 °C)

Working Temperature MAX:

230 °F (110 °C)

External dimensions, Width:

51 3/16" (1300 mm)

External dimensions, Depth:

39 3/8" (1000 mm)

External dimensions, Height:

27 9/16" (700 mm)

Net weight:

595 lbs (270 kg)

Shipping width:

51 3/16" (1300 mm)

Shipping depth:

55 1/8" (1400 mm)

Shipping height:

51 3/16" (1300 mm)

Shipping weight:

728 lbs (330 kg)

Shipping volume:

83.55 ft³ (2.37 m³)

Heating type:

Indirect

Tilting mechanism:

Automatic

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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.