



Electrolux

High Productivity Cooking Touchline tilting kettle, gas (153,405BTU), 80 gal (300 lt)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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High Productivity Cooking

Touchline tilting kettle, gas (153,405BTU), 80 gal (300 lt)

587018 (PBOT30GDWU) Touchline tilting kettle, gas (153,405BTU), 80gal capacity (300lt) - 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. Robust multiple burners with electronic ignition and monitoring. 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.



APPROVAL: _____

Electrolux Professional, Inc.

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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).
- 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.
- Robust, circular burner with electronic ignition and monitoring.
- IPX6 water resistant.
- 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.

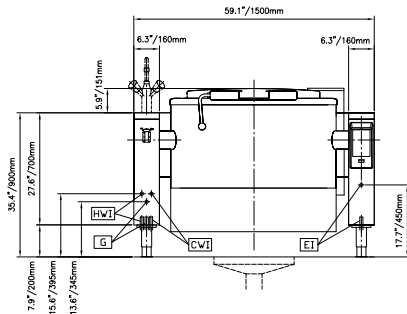
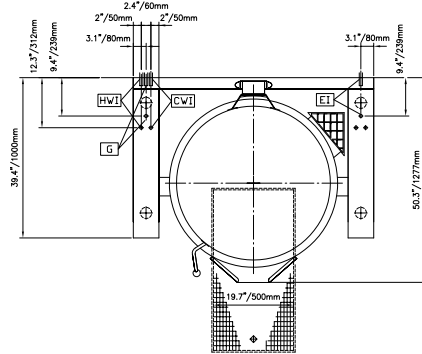
Construction

- 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 troubleshooting.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.

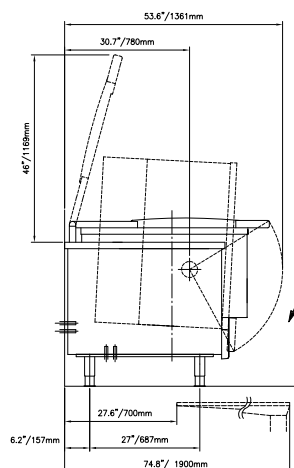
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

- Strainer, for 79/106 gallon kettles PNC 910006
- Base plate, 80 gallon (300 liter) for kettles PNC 910036
- Left cover plate and 39-3/8" dia. water faucet (contact factory for price) PNC 911821
- Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted PNC 912776
- External touch control device for tilting units - factory fitted PNC 912782
- Emergency stop button - factory fitted PNC 912784
- 4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) PNC 913438
- Measuring rod for boiling pan tilt 79 gallon PNC 913505
- - NOT TRANSLATED - PNC 913567
- - NOT TRANSLATED - PNC 913568

Front

Top


CWI = Cold Water inlet **HWI** = Hot water inlet
EI = Electrical connection
G = Gas connection

Side

Electric

Supply voltage:
 587018 (PBOT30GDWU) 120 V/1 ph/60 Hz
Total Watts: 0.25 kW

Gas

Gas Power: 153540 Btu/hr (45 kW)
Gas Type Option: Propane
Gas Inlet: 1"

Water:

Pressure: 29-87 psi (2-6 bar)

Installation:

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

Type of installation:
Key Information:

Configuration: Round; Tilting
Working Temperature MIN: 122 °F (50 °C)
Working Temperature MAX: 230 °F (110 °C)
External dimensions, Width: 59 1/16" (1500 mm)
External dimensions, Depth: 39 3/8" (1000 mm)
External dimensions, Height: 27 9/16" (700 mm)
Net weight: 860 lbs (390 kg)
Shipping width: 59 7/16" (1510 mm)
Shipping depth: 39 3/4" (1010 mm)
Shipping weight: 1102 lbs (500 kg)
Shipping volume: 38.5 ft³ (1.09 m³)
Heating type: Indirect
Tilting mechanism: Automatic