



Electrolux

High Productivity Cooking
Touchline tilting pressure braising
pan, gas (61,362BTU), 24 gal (90 lt)

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



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587027 (PUET09GCWU) Touchline tilting pressure
braising pan, gas
(61,362BTU), 24gal capacity
(90lt) - 120V/1p/60Hz

Short Form Specification

Item No. _____

AISI 304 stainless steel construction. GN compliant pan size: 0.7" (18mm) thick pan bottom 0.6" (15mm) mild steel and 0.1"(3mm) 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. Safety thermostat protects the pan from overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 122 and 482°F (50° and 250°C). Automatic steam elimination at the end of the cooking cycle. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid). TOUCH control panel. SOFT function. PRESSURE 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

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Pan size is GN compliant.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Easy to clean cooking surface due to large-radius edges and corners.
- Cooking with a working pressure of 6.5psi (0.45 bar) reduces cooking times.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Overnight cooking: saving electricity and time.
- Safety valve on the lid avoids overpressure in the food compartment.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- IPX6 water resistant.
- 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.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- Built in temperature sensor to precisely control the cooking process.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload recipes and download HACCP data.

Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 0.75" (18 mm) thick compound: 0.1" (3 mm) shot-blasted 1.4404 (AISI 316L) stainless steel surface, seamlessly welded to the mild steel bottom.
- Entire pan tub made in 1.4301 (AISI 304) stainless steel, single-piece deep drawn.
- 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.
- Gas appliance has robust multiple burners with electronic ignition and monitoring for a safer operation. Operation with natural gas and LPG (on request).

APPROVAL: _____

Electrolux Professional, Inc.

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- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- Heatproof handle with non-slip surface.
- 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.
- "Boiling" or "Braising" mode functions.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

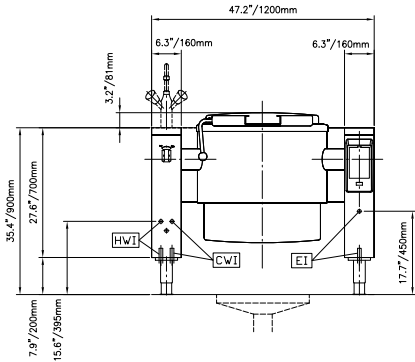
- Water mixer for tilting boiling and braising pans - factory fitted PNC 581911
- Suspension Frame for braising & pressure braising pans PNC 910191
- Base plate for braising & pressure braising pans - Need to order 2 each with braising & pressure braising pans PNC 587027 and 587021 - Need to order 3 each with braising & pressure braising pans PNC 587028 and 587025 PNC 910201
- Perforated container with handles Height = 4" PNC 910211
- Perforated container with handles Height = 6" PNC 910212
- Perforated container with handles Height = 8" PNC 911673
- Left cover plate with mixing tap 35 1/2" PNC 911819
- Twin cover plate with mixing tap 35 1/2" PNC 911825
- Bottom plate with 2 feet, 200mm (height 700mm) PNC 911930
- 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 braising pans PNC 912780
- 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 (kettles, braising pans and pressure braising pans) PNC 913438



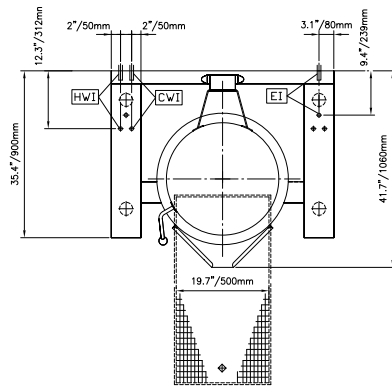
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Front

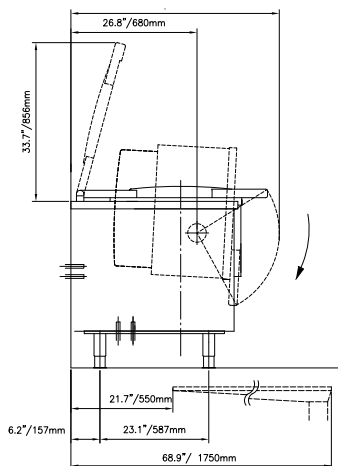


Top



- CWI** = Cold Water inlet
- EI** = Electrical connection
- G** = Gas connection

Side



Electric

Supply voltage:

587027 (PUET09GCWU) 120 V/1 ph/60 Hz

Total Watts:

0.25 kW

Gas

Gas Power:

61416 Btu/hr (18 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:

Rectangular; Tilting

Working Temperature MIN:

122 °F (50 °C)

Working Temperature MAX:

482 °F (250 °C)

External dimensions, Width:

47 1/4" (1200 mm)

External dimensions, Depth:

35 7/16" (900 mm)

External dimensions, Height:

27 9/16" (700 mm)

Net weight:

529 lbs (240 kg)

Shipping width:

51 9/16" (1310 mm)

Shipping depth:

49 5/8" (1260 mm)

Shipping height:

52 3/8" (1330 mm)

Shipping weight:

1014 lbs (460 kg)

Shipping volume:

77.52 ft³ (2.2 m³)

Heating type:

Direct

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.