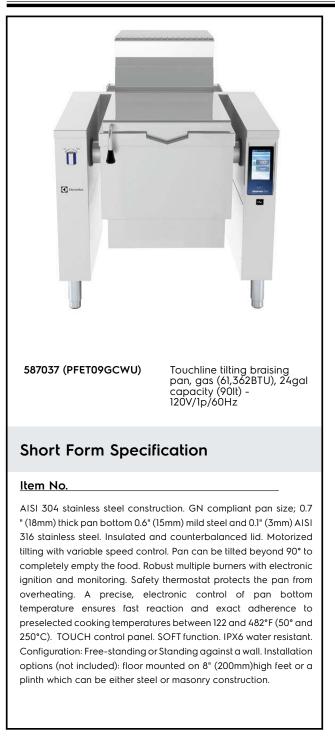
Electrolux

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





MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

ITEM #

- 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.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Easy to clean cooking surface due to large-radius edges and corners.
- 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". Tilling 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.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload recipes and download HACCP data.
- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.

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).
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Heatproof handle with non-slip surface.

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Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing, features selfexplanatory 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.
- 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.

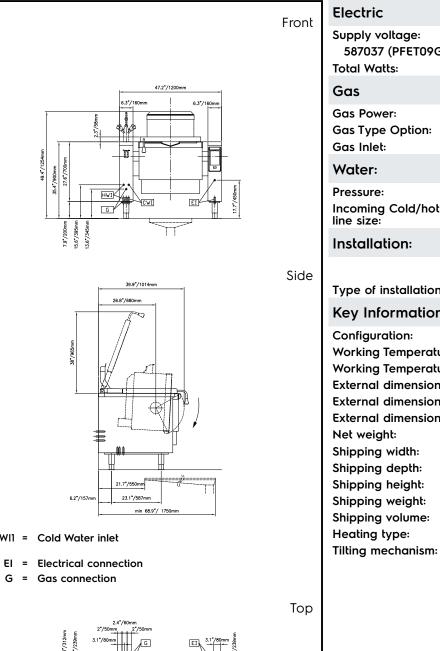
Optional Accessories

• Perforated container with handles,	PNC 910211 🗆
height 4" (102mm)	
• Perforated container with handles,	PNC 910212

- height 6" (152mm)
 Perforated container with handles, height 8" (203mm)
 PNC 911673
- Left cover plate and mixing faucet for PNC 911819 kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025)
- Suspension frame for Non-Pressurized PNC 912709 Tilling Braising Pans - 2 needed for 24 gallon units (587031, 587037) - 3 needed for 45 gallon units (587035, 587039)
- Spray gun for tilting units, height 27-1/2 PNC 912776 " (698.5mm) - factory fitted
- Integrated HACCP kit
 PNC 912781
- SCRAPER WITHOUT HANDLE (PFEX/ PNC 913431 PUEX)
- - NOTTRANSLATED PNC 913432
- 4 flanged feet, 2", for prothermetic PNC 913438 units (kettles, braising pans & pressure braising pans)

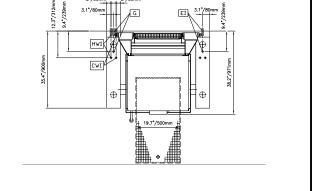


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Electric	
Supply voltage: 587037 (PFET09GCWU) Total Watts:	120 V/1 ph/60 Hz 0.2 kW
Gas	
Gas Power: Gas Type Option: Gas Inlet:	61416 Btu/hr (18 kW) Propane 3/4"
Water:	
Pressure:	29-87 psi (2-6 bar)
Incoming Cold/hot Water line size:	1/2"
Installation:	
Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall
Key Information:	
Configuration: Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping width: Shipping depth: Shipping height: Shipping weight: Shipping volume: Heating type:	Rectangular,Tilting 122 °F (50 °C) 482 °F (250 °C) 47 1/4" (1200 mm) 35 7/16" (900 mm) 27 9/16" (700 mm) 529 lbs (240 kg) 51 3/16" (1300 mm) 49 5/8" (1260 mm) 58 1/4" (1480 mm) 842 lbs (382 kg) 85.6 ft ³ (2.42 m ³) Direct

CWI1 =



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Automatic