



Electrolux

High Productivity Cooking Touchline tilting kettle, gas (88712 BTU), 40 gal (150 lt) with 2" TDO valve

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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Touchline tilting kettle, gas (88712 BTU), 40 gal (150 lt) with 2" TDO valve
High Productivity Cooking



587041 (PBOT15GDWF) Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU

Short Form Specification

Item No. _____

Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU

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.
- 2" tangent draw-off valve.
- 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



APPROVAL: _____



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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.

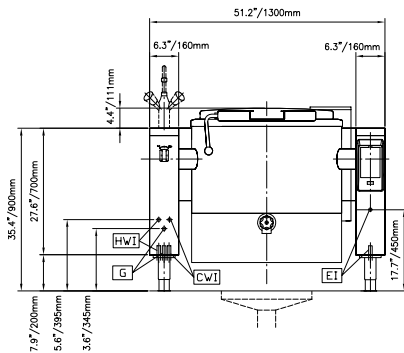
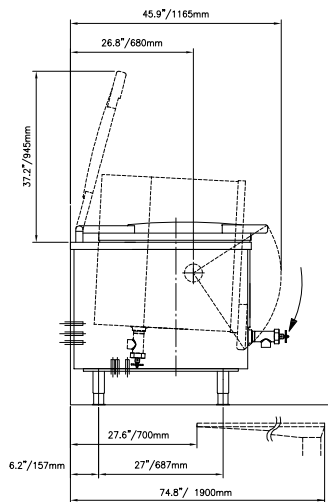
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- 98% recyclable by weight; packaging material free of toxic substances.

Included Accessories

- 1 of 2" tangent draw-off valve for tilting boiling pans PNC 913571

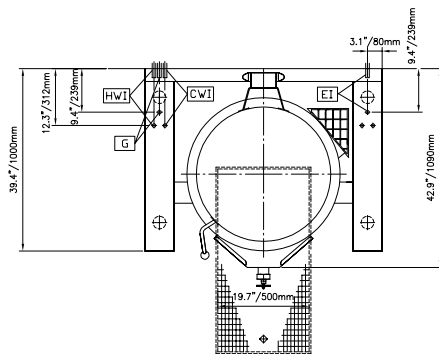
Optional Accessories

- Strainer for 40 gallon kettles PNC 910004
- Basket, for 40 gallon kettles PNC 910024
- Base plate, 40 gallon (150 liter) for kettles PNC 910034
- Left cover plate and mixing faucet for kettles (587017 and 587018) PNC 911821
- Spray gun for tilting units, height 27-1/2" (698.5mm) - factory fitted PNC 912776
- 4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans) PNC 913438
- Measuring rod for tilting kettle 40 gallon PNC 913504

Front

Side


CWII = Cold Water inlet HWI = Hot water inlet

EI = Electrical connection
G = Gas connection

Top


Electric

Supply voltage:

587041 (PBOT15GDWF) 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:

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:

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:

57 1/16" (1450 mm)

Shipping depth:

55 1/8" (1400 mm)

Shipping height:

55 1/8" (1400 mm)

Shipping weight:

915 lbs (415 kg)

Shipping volume:

100.35 ft³ (2.84 m³)

Heating type:

Indirect

Tilting mechanism:

Automatic