

Thermaline Elektro Kippbratpfanne, 100lt, Wandmontage

Technisches Datenblatt

ARTIKEL # _____

MODELL # _____

NAME # _____

SIS # _____

AIA # _____

**586138 (PFET10ETEO)**Electric Tilting Braising Pan,
100 liter, Compound, Wall
mounted, depth 800 mm -
400 V/3N/50-60Hz

Kurzbeschreibung

Artikel Nr. _____

AISI 304 stainless steel construction. Pan in AISI 304 stainless steel, GN compliant; 18mm thick pan bottom (15mm mild steel and 3 mm 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. Water mixing unit incorporated on top. Unit to include food tap. The electric heating elements are attached under the well. Fast warming and even temperature distribution over the entire base. Safety thermostat protects the pan from overheating in case of malfunction. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 50° and 250°C. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid). Fast warming and even temperature distribution over the whole base. TOUCH control panel. SOFT function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensor for precise control of cooking process. Core Temperature Sensor provides efficient temperature control. IPX6 water resistant controls. Configuration: wall mounted.

Hauptmerkmale

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- Easy to clean cooking surface due to large-radius edges and corners.
- Thermoblock heating system for optimal temperature distribution, high temperature stability and precise temperature control.
- Pan bottom with two individually adjustable heating zones, each with a temperature sensor.
- Controls are IPX6 water resistance certified.
- 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.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 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.
- Thanks to the square inner cooking well and the suspension frame (accessory), it is possible to work directly with GN containers.
- No overshooting of cooking temperatures, fast reaction.
- USB connection for easy update of software, uploading of recipes and downloading of HACCP data.

Konstruktion

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose cooking surface: compound in special 18 mm thickness, plated with 3 mm 1.4404 (AISI 316L) stainless steel, seamlessly welded to the bottom. Surface is warp resistant and insensitive to thermal shocks.
- Entire pan tub made in 1.4301 (AISI 304) stainless steel, single-piece deep drawn with hygienic large rounded base and corner radius. Shot blasted with non-stick surface.
- Double-lined insulated lid in 1.4301 (AISI 304) stainless steel mounted on the cross beam of the unit, shall be counterbalanced by a special hinge that remains open in all positions.
- Pan base made in AISI 316L stainless steel, 18 mm compound plus 15 mm thick heating block, seamlessly welded to the pan bottom. Surface is warp resistant and insensitive to thermal shocks.
- Integrated water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Heatproof handle with non-slip surface.

Genehmigung: _____

- 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.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Can be prearranged for eventual energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.
- Hauptschalter 60A (werksseitig anzugeben) PNC 912740
- Schlauchbrause für Kippgeräte - wandstehend PNC 912775
- Auslaufhahn 2" für ProThermetic Kipp-Druckgarbraisièren PNC 912780
- Notausschalter ProThermetik PNC 912784
- Verbindungsschiene für Geräte mit rückseitiger Aufkantung: modular 80 (links), ProThermetic Kippgerät (rechts), ProThermetic Standgerät (links) ProThermetic Kippgerät (rechts) PNC 912977
- Verbindungsschiene für Geräte mit rückseitiger Aufkantung: modular 80 (rechts), ProThermetic Kippgerät (links), ProThermetic Standgerät (rechts) ProThermetic Kippgerät (links) PNC 912978

Nachhaltigkeit



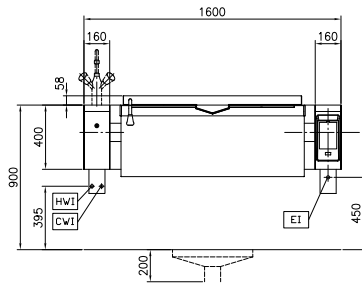
- Kessel mit hochqualitativer Wärmeisolierung für Energieeinsparung und niedrige Umgebungstemperatur.

Optionales Zubehör

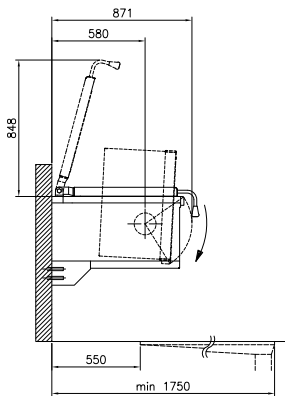
- Spätzlesieb für 80- und 100-Liter-Standbratpfannen (Länge 530 mm) PNC 910053
- Schaber für Spätzlesieb PNC 910058
- Behälter GN 1/1-150, gelocht PNC 910212
- Kleine gelochte Schöpfschaufel (FEN/UEN-PFEN/PUEN) PNC 911577
- Kleine Schöpfschaufel für FEN/ UEN-PFEN/PUEN PNC 911578
- C-Board (Aufkantung Länge 1600 mm, Höhe 40 mm) für Kippgeräte - werksseitig mitbestellen (nicht nachträglich montierbar) PNC 912188
- Steckdose CEE-16A/400V/IP67 PNC 912468
- Steckdose CEE-32A/400V/IP67 PNC 912469
- Schukosteckdose Typ-23, 16A/230V, eingebaut PNC 912470
- Steckdose, Schweizausführung, Typ-23, 16A/230V, eingebaut PNC 912471
- Steckdose, Schweizausführung Typ-23, 16A/380V, eingebaut PNC 912472
- Eingebaute Netzsteckdose (Schuko), 16A, IP55, schwarz PNC 912473
- Eingebaute Netzsteckdose (Cee), 16A, IP67, blau/weiß PNC 912474
- Eingebaute Netzsteckdose (Schweiz - 23), 16A, IP54, blau PNC 912475
- Eingebaute Netzsteckdose (Schuko), 16A, IP54, blau PNC 912476
- Eingebaute Netzsteckdose (Schweiz - 25), 16A, IP54, rot/weiß PNC 912477
- Verbindungsschiene für Geräte mit Aufkantung PNC 912497
- GN1/1-Einhängerahmen für FET PNC 912709
- Wasserfüllautomatik (Warm- und Kaltwasser) für Kippgeräte PNC 912735
- Anschlussset Energieoptimierungsanlage potentialfreier Kontakt ProThermetik PNC 912737
- Schaber ohne Griff für Bratpfannen (PFEX/PUEX) PNC 913431
- Schaber mit vertikalem Griff für Bratpfannen (PFEX/PUEX) PNC 913432
- Mischbatterie zwei Knebel PNC 913554
- Mischbatterie zwei Knebel PNC 913555
- Mischbatterie zwei Knebel PNC 913556
- Mischbatterie zwei Knebel PNC 913557
- Mischbatterie mit zwei Knebeln, 520mm Höhe, 600mm Schwenktiefe für PXXT - werkseitig montiert PNC 913567
- Mischbatterie mit einem Hebel, 564mm Höhe, 450mm Schwenktiefe für PXXT- KWC - werkseitig montiert PNC 913568



Front

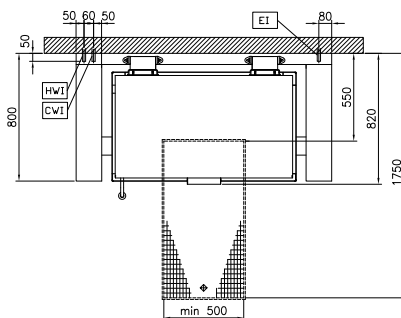


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CWI = Kaltwasserzulauf
EI = Elektroanschluss
HWI = Warmwasserzulauf

oben



Elektrisch

Netzspannung:

586138 (PFET10ETEO)

400 V/3N ph/50/60 Hz

Gesamt-Watt

20.6 kW

Installation

Installationsart:

Wandmontage

Schlüsselinformation

Konfiguration

rechteckig;kippbar

Betriebstemperatur MIN.:

50 °C

Betriebstemperatur MAX.:

250 °C

Länge Rechteckkochkessel:

1050 mm

Höhe Rechteckkochkessel:

169 mm

Tiefe Rechteckkochkessel:

558 mm

Außenabmessungen, Länge:

1600 mm

Außenabmessungen, Tiefe:

800 mm

Außenabmessungen, Höhe:

400 mm

Nettogewicht:

270 kg

Kessel-Netto-Nutzinhalt

76 lt

Kippmechanismus:

automatisch

Doppelwandiger Deckel:

✓

Heizungsart:

direkt

