Electrolux

High Productivity Cooking Electric Rectangular Pressure Boiling Pan, 200lt Hygienic Profile with Backsplash

ITEM #

MODEL #

NAME #

SIS #

AIA #



586674 (PPEN20ELEO) Electric pressure boiling pan 200lt (h), rectangular, backsplash

Short Form Specification

Item No.

AISI 304 stainless steel construction. Vessel with rounded edges in AISI 316 stainless steel. Insulated and counterbalanced lid. Unit to include food tap. 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 125°C in a jacket with an automatic deaeration system. 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. PRESSURE function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensors for precise control of cooking process. IPX6 water resistant. Configuration: Standing against a wall. Installation options (not included): floor mounted on 200mm high feet or a plinth which can be either steel or masonry construction.

APPROVAL:

Main Features

- Kettle is suitable to cook, sauté, poach, pressure cook or steam all kinds of produce.
- Square inner kettle allows working with stacked Gastronorm containers, which facilitate loading and unloading operations.
- Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar. Allows temperature control between 50 and 110°C.
- Isolated upper well rim avoids risk of harm for the user.
- Large capacity food tap enables safe and effortless discharging of contents.
- Discharge tap is very easy to disassemble and clean.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- IPX6 water resistant.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Safety valve on the lid avoids overpressure in the food compartment.
- Cooking with a working pressure of 0.45 bar reduces cooking times.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- 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. Double-jacket in 1.4404 (AISI 316L) stainless steel designed to operate at a pressure of 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.
- 2" diameter discharge tap for rapid emptying of the well.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Front-mounted inclined led "TOUCH" control

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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.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

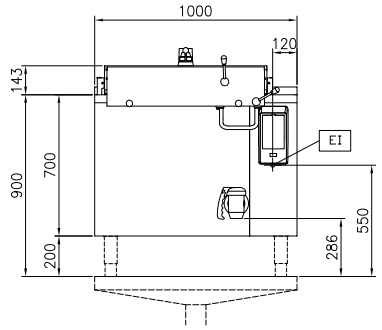
Optional Accessories

- Strainer for dumplings for 80 and 100lt boiling and braising pans PNC 910053 ❑
- Scraper for dumpling strainer for boiling and braising pans PNC 910058 ❑
- Base plate for 150 and 200lt rectangular boiling pans PNC 910182 ❑
- Suspension frame GN1/1 for rectangular boiling and braising pans PNC 910191 ❑
- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted PNC 912468 ❑
- Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted PNC 912469 ❑
- Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted PNC 912470 ❑
- Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted PNC 912471 ❑
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted PNC 912472 ❑
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted PNC 912473 ❑
- Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted PNC 912474 ❑
- Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted PNC 912475 ❑
- Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted PNC 912476 ❑
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted PNC 912477 ❑
- Measuring rod and strainer for 200lt stationary rectangular boiling pans PNC 912481 ❑
- Manometer for stationary pressure braising pans and rectangular pressure stationary boiling pans - factory fitted PNC 912492 ❑
- Connecting rail kit for appliances with backsplash, 900mm PNC 912499 ❑
- Core temperature sensor for pressure boiling pans - factory fitted PNC 912716 ❑
- Set of 4 feet for stationary units (height 200mm) - factory fitted PNC 912732 ❑
- Kit energy optimization and potential free contact - factory fitted PNC 912737 ❑
- Mainswitch 60A, 10mm² - factory fitted PNC 912774 ❑
- Integrated HACCP kit - factory fitted PNC 912781 ❑
- External touch control device for stationary units - factory fitted PNC 912783 ❑
- Wall mounting kit for stationary units - factory fitted PNC 912787 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912981 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912982 ❑
- Endrail kit (12.5mm) for stationary units with backsplash, left PNC 912987 ❑
- Endrail kit (12.5mm) for stationary units with backsplash, right PNC 912988 ❑
- Rear closing kit for stationary units with backsplash - factory fitted PNC 912991 ❑
- Stainless steel plinth for stationary units - against the wall - factory fitted PNC 913309 ❑
- Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted PNC 913382 ❑
- Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted PNC 913383 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted PNC 913406 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted PNC 913407 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, only in combination with side shelf, left - factory fitted PNC 913510 ❑
- Kit endrail and side panel (12.5mm), for installation with backsplash, only in combination with side shelf, right - factory fitted PNC 913511 ❑

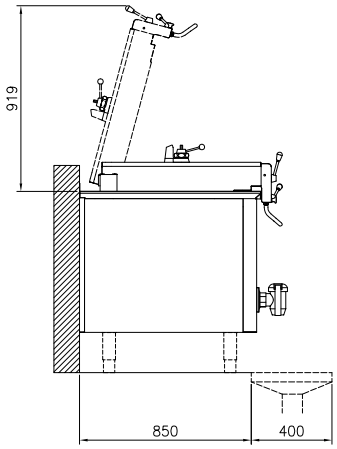
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Front

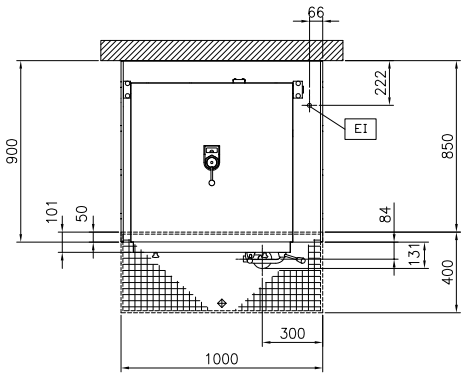


Side



CWI1 = Cold Water inlet 1
EI = Electrical inlet (power)
HWI = Hot water inlet

Top



Electric

Supply voltage:	
586674 (PPEN20ELEO)	400 V/3N ph/50/60 Hz
Total Watts:	30.2 kW

Installation:

Type of installation:	FS on concrete base;FS on feet;On base;Standing against wall;Wall mounted (with wall-kit)

Key Information:

Configuration:	Rectangular;Fixed; FreeStanding
Working Temperature MIN:	50 °C
Working Temperature MAX:	110 °C
Vessel (rectangle) width:	686 mm
Vessel (rectangle) height:	571 mm
Vessel (rectangle) depth:	556 mm
External dimensions, Width:	1000 mm
External dimensions, Height:	700 mm
External dimensions, Depth:	900 mm
Net vessel useful capacity:	200 lt
Double jacketed lid:	✓
Heating type:	Indirect

Energy Consumption

Standard:	DIN18855-1: 2005-07
Item heated:	193 lt Water
Heat up temperature:	From 20°C to 90°C
Heat up time:	33.55 min
Energy consumed in heat up phase:	16.69 kWh
Energy efficiency:	94.15 %

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