



High Productivity Cooking Electric Tilting Braising Pan 21 Gallons

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



High Productivity Cooking Electric Tilting Braising Pan 21 Gallons

- 583287 (GPWCOEOOBO) Electric Tilting Braising Pan – 21 gal 208 V
 583289 (GPYCOEOOBO) Electric Tilting Braising Pan – 21 gal 480 V

Short Form Specification

Item No. _____

Unit to be Electrolux Electric Tilting Braising Pan 21 gallon capacity. Electric characteristics to be ___208 V or ___480 V three phase. Unit shall have polished chromium nickel steel plated cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Unit shall be floor mounted on two consoles with four adjustable stainless steel feet. Unit shall include motorized variable tilting of pan and fully insulated and counterbalanced closing lid. Cooking temperature and cooking time can be precisely set through state of the art control panel. Food sensor temperature built into base plates permits precise temperature cooking.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

Main features

- Cooking vessel in 316 stainless steel (14 gauge).
- Cooking surface in 7/10" inch thick plating with 3/25" inch stainless steel 316 for sautéing, poaching, steaming, boiling, stewing.
- The bottom remains free of distortion and cracks even due to cold water quenching.
- Double-skin structure of panels and lid to reduce heat dispersion.
- The lid, mounted on the cross beam of the unit, shall be counterbalanced by a special hinge that remains open in all positions.
- Lid is double-lined, insulated in 304 stainless steel.
- IPX5 (NEMA4) controls water resistance certification.
- Actual cooking/holding temperature setting and digital display.
- Timer with digital display.
- Built-in food temperature sensor for precise control of cooking process.
- An electronic microprocessor control system with digital pre-selection of food cooking temperature, cooking time and starting time.
- "Frying" operating mode with temperature over 230 °F.
- "Cooking" operating mode with temperature equal or lower than 230 °F.
- A SOFT setting for a gentle heat input, for delicate products thus avoiding undesired spillage.
- A HOLD setting where the food is initially cooked then held at a pre-set temperature.
- Heat-insulated: limited heat radiation and low energy consumption.
- Motorized and variable tilting. Tilting and pouring speeds can be precisely adjusted.
- Offset tilting axle for convenient pouring height.
- Large directional pouring lip.
- Added safety: external heat-insulated paneling.
- Smooth large surfaces, easy access for cleaning.
- All pan internal surfaces ground and polished
- Pan tilts over 90° for complete emptying/cleaning.



Approval: _____

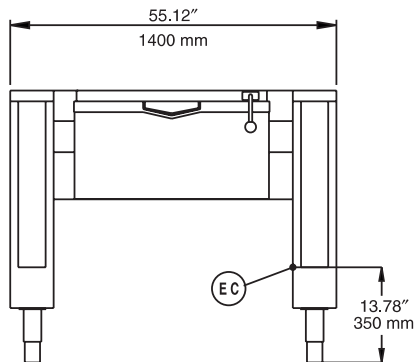
Electrolux Professional, Inc.
www.electroluxusa.com/professional

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

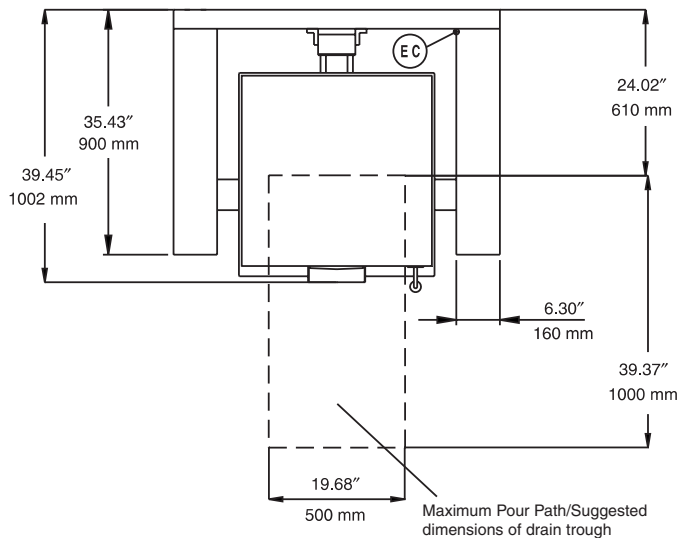


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Front View

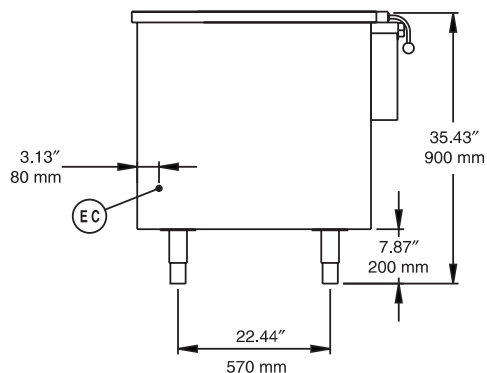


Top View



EC = Electrical connection

Side View



Electric

Supply voltage:	
583287 (GPWCOE00B0)	208 V/3p/60Hz - 44A
583289 (GPYCOE00B0)	480 V/3p/60Hz - 19A
Total Watts:	15.2 kW

Key Information

Distance to floor of pouring lip when tilted:	16-1/8" (410 mm)
Working Temperature:	120 °F (50 °C) MIN 482 °F (250 °C) MAX
Pan useful capacity:	22.19 gal (84 liters)
Width of Pan:	31-1/2" (800mm)
Height of Pan:	7-7/8" (200 mm)
Depth of Pan:	23-5/8" (600mm)
Net weight:	529 lb (240 kg)
Shipping weight:	573 lb (260 kg)
Shipping width:	63" (1400 mm)
Shipping height:	43-5/16" (1100 mm)
Shipping depth:	47-1/4" (1200 mm)
Shipping volume:	74-1/4 cu.ft. (2.11 m3)

No clearance needed on rear or sides of unit if wall is of non combustible type. If wall is combustible, minimum 2" (50 mm) wall clearance should be maintained.

Water fill faucet/shower to be mounted close to unit for filling and cleaning (not supplied).