



**Electrolux**

High Productivity Cooking  
Touchline tilting pressure braising  
pan, gas (98,861BTU), 45 gal (170 lt)

ITEM #

MODEL #

NAME #

SIS #

AIA #



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Touchline tilting pressure braising pan,  
gas (98,861BTU), 45 gal (170 lt)

**587028 (PUET17GCWU)**

Touchline tilting pressure  
braising pan, gas  
(98,861BTU), 45gal capacity  
(170lt) - 120V/1p/60Hz

## Short Form Specification

### Item No.

AISI 304 stainless steel construction. GN compliant pan size; 0.7" (18mm) thick pan bottom 0.6" (15mm) mild steel and 0.1" (3mm) 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. Robust multiple burners with electronic ignition and monitoring. Safety thermostat protects the pan from overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 122 and 482°F (50° and 250°C). Automatic steam elimination at the end of the cooking cycle. It can be used for poaching or steaming (with the lid open); simmering and boiling (with open or closed lid); pressure cooking of multiple produces possible thanks to the use of suspended GN 1/1 containers. TOUCH control panel. SOFT function. PRESSURE function. IPX6 water resistant. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 8" (200mm) high feet or a plinth which can be either steel or masonry construction.

## Main Features

- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling, pressure cooking and steaming.
- 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.
- Easy to clean cooking surface due to large-radius edges and corners.
- Cooking with a working pressure of 6.5psi (0.45 bar) reduces cooking times.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Safety mechanism prevents lid from opening, even in case of voluntary attempt, when cooking under pressure.
- Overnight cooking: saving electricity and time.
- Safety valve on the lid avoids overpressure in the food compartment.
- 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". Tilting and pouring speeds can be precisely adjusted. Pan can be tilted over 90° to facilitate pouring and cleaning operations.
- "Pressure function": once the pressure lid is locked, the system automatically regulates itself.
- 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.

## 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).

APPROVAL:

Electrolux Professional, Inc.

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

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- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Pressure lid fitted with a proven fast-acting lock which is simple and safe in operation.
- Heatproof handle with non-slip surface.
- 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.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- "Boiling" or "Braising" mode functions.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

## Optional Accessories

- Suspension Frame for braising & pressure braising pans PNC 910191 ☐
- Base plate for braising & pressure braising pans - Need to order 2 each with braising & pressure braising pans PNC 587027, 587021 and 587022 - Need to order 3 each with braising & pressure braising pans PNC 587028, 587025 and 587026 PNC 910201 ☐
- Perforated container with handles Height = 4" PNC 910211 ☐
- Perforated container with handles Height = 6" PNC 910212 ☐
- Perforated container with handles Height = 8" PNC 911673 ☐
- Left cover plate with mixing tap 35 1/2" PNC 911819 ☐
- Twin cover plate with mixing tap 35 1/2" PNC 911825 ☐
- Automatic water filling for tilting units (cold) - PNC 912733 ☐ to be ordered with water mixer - factory fitted
- Automatic water filling (Hot/Cold) for tilting units PNC 912735 ☐
- Kit energy optimization and potential free contact - factory fitted PNC 912737 ☐
- Spray gun for tilting units Height = 27 1/2" PNC 912776 ☐
- Food tap 2" for tilting braising pans PNC 912780 ☐
- Integrated HACCP kit PNC 912781 ☐
- External touch control device for tilting units - PNC 912782 ☐ factory fitted
- Emergency stop button - factory fitted PNC 912784 ☐
- 4 flanged feet 2" for prothermetic units (kettles, braising pans and pressure braising pans) PNC 913438 ☐



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**Electric**

**Supply voltage:**

**587028 (PUET17GCWU)** 120 V/1 ph/60 Hz

**Total Watts:**

0.25 kW

**Gas**

**Gas Power:**

98861 Btu/hr (29 kW)

**Gas Type Option:**

Propane

**Gas Inlet:**

1"

**Water:**

**Pressure:**

29-87 psi (2-6 bar)

**Installation:**

**Type of installation:**

FS on concrete base;FS on feet;  
On base;Standing against wall

**Key Information:**

**Configuration:**

Rectangular;Tilting

**Working Temperature MIN:**

122 °F (50 °C)

**Working Temperature MAX:**

482 °F (250 °C)

**External dimensions, Width:**

63 " (1600 mm)

**External dimensions, Depth:**

35 7/16" (900 mm)

**External dimensions, Height:**

27 9/16" (700 mm)

**Net weight:**

750 lbs (340 kg)

**Shipping width:**

63 3/8" (1610 mm)

**Shipping depth:**

35 13/16" (910 mm)

**Shipping height:**

28 1/8" (715 mm)

**Shipping weight:**

882 lbs (400 kg)

**Shipping volume:**

36.99 ft<sup>3</sup> (1.05 m<sup>3</sup>)

**Heating type:**

Direct

**Tilting mechanism:**

Automatic

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The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

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