



Electrolux

High Productivity Cooking Touchline tilting braising pan, gas (61,362BTU), 24 gal (90 lt)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



High Productivity Cooking

Touchline tilting braising pan, gas
(61,362BTU), 24 gal (90 lt)

587037 (PFET09GCWU) Touchline tilting braising pan,
gas (61,362BTU), 24gal
capacity (90lt) -
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). TOUCH control panel. SOFT 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

- 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.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Easy to clean cooking surface due to large-radius edges and corners.
- 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.
- 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.
- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.

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).
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Heatproof handle with non-slip surface.

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-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 troubleshooting.
- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
- 98% recyclable by weight; packaging material free of toxic substances.

Optional Accessories

- Left cover plate with mixing tap 35 1/2" PNC 911819
- Twin cover plate with mixing tap 35 1/2" PNC 911825
- Suspension Frame 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 912709
- 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:

587037 (PFET09GCWU) 120 V/1 ph/60 Hz

Total Watts:

0.25 kW

Gas

Gas Power: 61362 Btu/hr (18 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: 47 1/4" (1200 mm)

External dimensions, Depth: 35 7/16" (900 mm)

External dimensions, Height: 27 9/16" (700 mm)

Net weight: 529 lbs (240 kg)

Shipping width: 47 1/4" (1200 mm)

Shipping depth: 51 3/16" (1300 mm)

Shipping height: 59 1/16" (1500 mm)

Shipping weight: 683 lbs (310 kg)

Shipping volume: 82.63 ft³ (2.34 m³)

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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