

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

ITEM #		
MODEL #		
NAME #		
SIS #		



587039 (PFET17GCWU)

Touchline tilting braising pan, gas (98,861BTU), 45gal capacity (170It) -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.





### **APPROVAL:**

### **Main Features**

AIA#

- 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, color 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.
- 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.
- IPX6 water resistant.
- 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.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory - contact the Company for more details).

### Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- 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.



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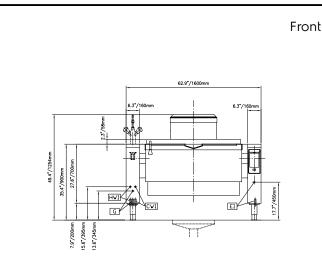
- Front-mounted inclined led "TOUCH" control panel
  with recessed deep drawn casing, features selfexplanatory display functions which guide operator
  throughout the cooking process: simultaneous display
  of actual and set temperature as well as set cooking
  time and remaining cooking time; real time 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.
- 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.

### **Optional Accessories**

<ul> <li>Perforated container with handles, height 4" (102mm)</li> </ul>	PNC	910211 🗖
<ul> <li>Perforated container with handles, height 6" (152mm)</li> </ul>	PNC	910212
<ul> <li>Perforated container with handles, height 8" (203mm)</li> </ul>	PNC	911673
<ul> <li>Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025)</li> </ul>	PNC	911819 🗖
• Suspension frame for Non-Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587031, 587037) - 3 needed for 45 gallon units (587035, 587039)		912709
• Spray gun for tilting units, height 27-1/2 " (698.5mm) - factory fitted	PNC	912776
Integrated HACCP kit	PNC	912781
• SCRAPER WITHOUT HANDLE (PFEX/PUEX)	PNC	913431
• - NOTTRANSLATED -	PNC	913432
<ul> <li>4 flanged feet, 2", for prothermetic units (kettles, braising pans &amp; pressure braising pans)</li> </ul>		913438



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39.9"/1014mm

28.8"/880mm

21.7"/550mm

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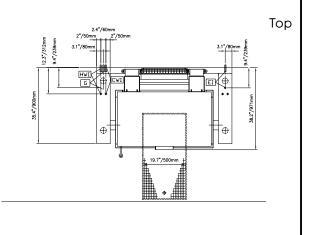
23.1"/587mm

min 68.9"/ 1750mm

CWI1 = Cold Water inlet

El = Electrical connection

G = Gas connection



**Electric** 

Supply voltage:

**587039 (PFET17GCWU)** 120 V/1 ph/60 Hz

Total Watts: 0.2 kW

Gas

**Gas Power:** 98948 Btu/hr (29 kW)

Gas Type Option: Propane
Gas Inlet: 3/4"

Water:

29-87 psi (2-6 bar)

Incoming Cold/hot Water

line size: 1/2"

Installation:

Pressure:

Side

FS on concrete base;FS on

feet;On base;Standing

against wall

Type of installation: 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: 661 lbs (300 kg) 66 15/16" (1700 mm) Shipping width: Shipping depth: 48 13/16" (1240 mm) Shipping height: 59 1/16" (1500 mm) Shipping weight: 1036 lbs (470 kg) Shipping volume: 111.65 ft3 (3.16 m3)

Heating type: Direct
Tilling mechanism: Automatic