

RANGE COMPOSITION

Reliability, operator safety, functionality, ease of cleaning and sturdiness make these appliances ideal for the cooking in water of meats, fish, vegetables, pasta etc. and for the cooking of all types of liquid or dense food (broths, milk, soups, milk puddings etc.) without any pan sticking. Reduced efforts for unloading operations are required thanks to the standard automatic tilting device which is in accordance to the strictest safety regulations. The models detailed on this sheet are electric tilting boiling pans with capacity from 50 litres up to 300 litres with electronic control and variable speed grid stirrer.



Model 232155

TOP

ELECTRIC BOILING PANS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed from AISI 304 stainless steel to meet the highest hygiene standards.
- ◆ Acidproof pan manufactured in AISI 316 stainless steel with radiused internal corner.
- ◆ Indirect heating system using integrally generated saturated steam at a temperature of 108 °C in a jacket with automatic deaeration system provides a more gentle heating pattern that is suitable for cooking of

- delicate, milk based foods.
- ◆ Fixed swiveling lid in AISI 304 stainless steel.
- ◆ Electronic control giving the possibility of memorizing 50 programs.
- ◆ Large display for easy use and a complete control on start-time, cooking time and temperature, water filling and mixing speed.
- ◆ Motorised tilting.
- ◆ No overshooting of cooking temperatures thanks to the digital display and the error-message facility.
- ◆ Water spray unit for cleaning.
- ◆ Water to be filled manually by means of a water tap located in the back.

- ◆ Lid endowed with a new grid that renders various operations like food loading, spicing and checking during boiling and mixing.
- ◆ Variable speed stirrer (up to 100 rpm). Three mixing programs (forward and backwards run) able to mix compact food.
- ◆ Tilting axis located in the middle of the pan thus allowing to fill tall vessels.
- ◆ IPX5 water protection.
- ◆ Insulated well to have outside temperature below 40°C.
- ◆ Electric heating elements positioned on the water in the jacket thus avoiding losses of heat.

TECHNICAL DATA		MODELS				
CHARACTERISTICS		PE050T 232155	PE100T 232156	PE150T 232157	PE200T 232158	PE300T 232159
Power supply		Electric	Electric	Electric	Electric	Electric
External dimensions - mm						
depth		818	906	906	906	960
height		900	900	900	900	900
Net vessel useful capacity - Lt.		50	100	150	200	300
Working temperature - min/max - °C		30, 121	30, 121	30, 121	30, 121	30, 121
Power - kW						
installed-electric		16	24	31.5	40	52.2
Tilting mechanism		Automatic	Automatic	Automatic	Automatic	Automatic
Bearing		Front	Front	Front	Front	Front
Net weight - kg.		182	253	302	351	421
Supply voltage		400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
INCLUDED ACCESSORIES						
GRID STIRRER W/SCRAPERS FOR 200L					1	
GRID STIRRER W/SCRAPERS FOR 50L		1				
GRID STIRRER W/SCRAPERS FOR 100L			1			
GRID STIRRER W/SCRAPERS FOR 150L				1		
GRID STIRRER W/SCRAPERS FOR 300L						1

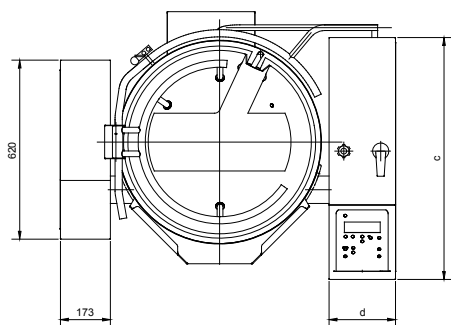
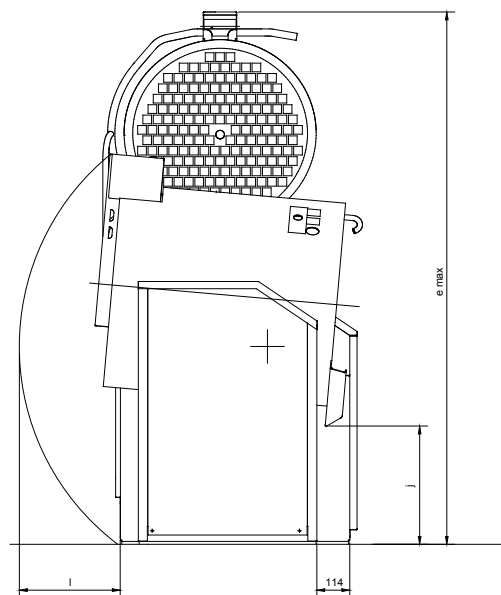
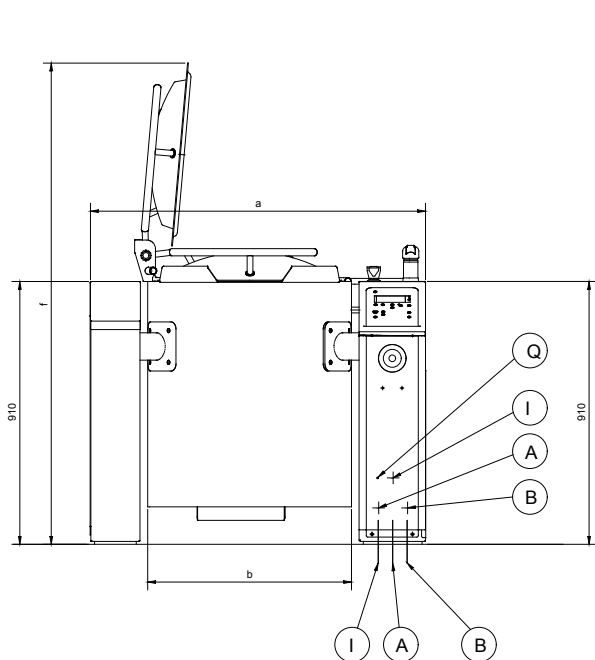
- ◆ Large diameter and shallow depth of the pan guarantee a gentle food handling.
- ◆ Thanks to its ergonomic shape the pan is utilizable even for small quantities of food.
- ◆ Safety valve controlling the pressure of the steam inside the jacket (max pressure at 1,0 bar).
- ◆ Safety thermostat checking water level.
- ◆ High insulation of the pan allowing great reduction of energy consumption and low ambient temperature.
- ◆ Depressurising valve to allow the escape of air from the jacket.
- ◆ Beyond 90° tiltable well.
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked.
- ◆ 98% recyclable by weight.

OPTIONAL ACCESSORIES					
ACCESSORIES	MODELS				
	PE050T 232155	PE100T 232156	PE150T 232157	PE200T 232158	PE300T 232159
CARRIER SCREW F.CLEANING TOOL 50-300L	928066	928066	928066	928066	928066
CLEANING TOOL FOR 50L	928037				
CLEANING TOOL FOR 100L		928038			
CLEANING TOOL FOR 150L			928039		
CLEANING TOOL FOR 200L				928040	
CLEANING TOOL FOR 300L					928041
FASTENING FRAME FOR RIGHT COLUMN 150-300			928036	928036	928036
FASTENING FRAME LEFT COLUMN(FOR BOLTING)	928034	928034	928034	928034	928034
FASTENING FRAME RIGHT COLUMN 50-100L	928035	928035			
FIXTURE 150-300L			928030	928030	928030
FIXTURE 50-100L	928029	928029			
FOUNDATION FRAME LEFT COLUMN	928031	928031	928031	928031	928031
FOUNDATION FRAME RIGHT COLUME 150-300L			928033	928033	928033
FOUNDATION FRAME RIGHT COLUMN 50-100L	928032	928032			
LEFT COLUMN+BEARING,COVER P.F.RIGHT COL.	928023	928023	928023	928023	928023
PROPELLER STIRRER F. 200L (ALL VERS.)				928064	
PROPELLER STIRRER F. 300L (ALL VERS.)					928065
PROPELLER STIRRER F.100L-ALL VERSIONS		928062			
PROPELLER STIRRER F.50L-ALL VERSIONS	928061				
PROPELLER STIRRER FOR 150L			928063		
SET OF SCRAPERS F.GRID STIRRER 100L		928057			
SET OF SCRAPERS F.GRID STIRRER 150L			928058		
SET OF SCRAPERS F.GRID STIRRER 200L				928059	
SET OF SCRAPERS F.GRID STIRRER 300L					928060
SET OF SCRAPERS F.GRID STIRRER 50L	928056				
STRAINER 100L		928025			
STRAINER 150L			928026		
STRAINER 200L				928027	
STRAINER 300L					928028
STRAINER 50L	928024				
WHIPPING TOOL FOR 100L		928072			
WHIPPING TOOL FOR 150L			928073		
WHIPPING TOOL FOR 200L				928074	
WHIPPING TOOL FOR 300L					928075
WHIPPING TOOL FOR 50L	928071				



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232155, 232159, 232158, 232157, 232156



SIZE	a	2205	c	d	e	f	j	l
50	990	538	840	230	1660	1540	430	175
100	1165	705	840	230	1830	1740	410	350
150	1305	816	990	250	1940	1850	410	265
200	1350	867	990	250	1990	1910	410	335
300	1495	1018	990	250	2140	2030	410	285

LEGEND

	PE050T 232155	PE100T 232156	PE150T 232157	PE200T 232158	PE300T 232159
A - Hot water inlet	1/2"	1/2"	1/2"	1/2"	1/2"
B - Cold water inlet	1/2"	1/2"	1/2"	1/2"	1/2"
I - Electrical connection	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50



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