

Boiling Pans - Promix

The Electrolux electric boiling pans are high benefit solutions, customized to the specific needs like: high capacity, high power, motor tilting, comfortable electronic control, etc.

The range consists of 5 lines : 1 – Easyline pan with electromechanical control, 2- Standardline pans with electromechanical control, 3 - Smartline pan with electronic control, 4- Variomix pans with electronic control and with a variable speed grid stirrer, 5- Promix pans with electronic control and with a variable speed multi purpose impeller. The models detailed on this sheet are electric (steam heated as option) from 100 up to 300 lt with a variable speed multi purpose impeller.



232184 plus options and accessories

EASY TO USE

- Food is uniformly heated through the base and side walls of the pan by an indirect heating system which uses integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- High thermal input and fast heat up.
- Electronic control with the possibility to store up to 50 programs, large display for easy use and a complete control over the following functions: cooking time and temperature, water filling and mixing speed.
- The lid is made of an insulating material which keeps the surface temperature low. There are no removable parts to the lid and it is easy to handle thanks to its light weight.

- Variable speed bottom agitator moves at up to 170 rpm (for 100 to 150 liters) and up to 140 rpm (for 200 to 300 liters) and is strong and fast enough to mix even compact food, such as mashed potatoes.
- Motorised tilting.
- Fast reaction, digital display and error-message facility.
- Manual water filling system.
- The curve of the pan base also allows the appliances to be suitable for small quantities of food.
- Tilting axis is located at the front of the pan to keep the pouring lip high and allows tall vessels to be filled.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.

- Ergonomic and user friendly thanks to the high tilting position, the well designed pouring lip that makes the filling container operation easy.
- Safe thanks to the high water protection IPX5 and low temperature outside the panels and the safety grid (available as optional accessory) which protects the mixing process.
- The electric heating elements are submerged directly in the water of the jacket. The heat losses are minimized and the efficiency of the pan is raised accordingly.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat prevents from having a dangerously low water level.
- Max pressure at 1.0 bar.



Electrolux

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EASY TO MAINTAIN

- Constructed to meet the highest hygiene standards.
- AISI 304 stainless steel construction with the deep drawn pan with rounded edges manufactured from AISI 316 stainless steel.
- Vessel can be tilted beyond 90° to completely empty the food.
- Meets the requirements of CE for safety.
- Isolated upper rim maintains a low temperature to avoid the risk of the user burning his/herself.

EASY ON THE ENVIRONMENT

- The high-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 98% recyclable by weight.
- Packing free of toxic substances.

FUNCTIONALITY

- Agitator control:
 - Multi purpose impeller - the most powerful on the market, while still providing very gentle mixing
 - mixes at speeds up to 170 rpm (100 to 150 liters) and up to 140 rpm (200 to 300 liters)
 - provides continuous rotating and is easy to use because it rotates in only one direction
 - step program facilitates the removal of food by moving the agitator step by step
 - possibility to run the mixer without protection (i.e. grid or lid) by holding down the button.

ACCESSORIES:

- *Cleaning tool - may be fitted on the rotating shaft to facilitate cleaning of the cooking surface and safety grid. After use, it may be placed directly in the dishwasher. The brushes may be replaced.*

OPTIONS:

- *Automatic water filling - makes it possible to preset the desired quantity of water.*
- *Automatic cooling - allows cooling down of the food connecting the jacket to the tap network.*
- *Food sensor - placed on the bottom of the vessel, it provides efficient temperature control even with small amounts of food. Can be connected to Haccp integrated system.*
- *Spray gun - integrated spray unit.*
- *Safety grid - covers the entire opening of the boiling pan and gives full visibility inside the pan during the cooking process, meaning safe work conditions. It is sturdy enough to support heavy loads and makes it easy to add ingredients during the cooking process.*

(Options must be ordered with the machine and must be installed in the factory)

	EBP1000 232182	EBP1500 232183	EBP2000 232184	EBP3000 232185
TECHNICAL DATA				
External dimensions - mm				
depth	906	906	906	960
height	900	900	900	900
Net vessel useful capacity - Lt.	100	150	200	300
Working temperature - min/max - °C	30, 121	30, 121	30, 121	30, 121
Power - kW				
installed-electric	24.7	32.2	40.5	53
Tilting mechanism	Automatic	Automatic	Automatic	Automatic
Bearing	Front	Front	Front	Front
Supply voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50

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	EBP1000 232182	EBP1500 232183	EBP2000 232184	EBP3000 232185
ACCESSORIES				
BRUSH (LONG) FOR SPRAY UNIT	928083	928083	928083	928083
BRUSH (SHORT) FOR SPRAY UNIT	928082	928082	928082	928082
CARRIER SCREW F.CLEANING TOOL 100L	928067			
CARRIER SCREW F.CLEANING TOOL 150L		928068		
CARRIER SCREW F.CLEANING TOOL 200L			928069	
CARRIER SCREW F.CLEANING TOOL 300L				928070
CLEANING TOOL FOR 100L	928045			
CLEANING TOOL FOR 150L		928046		
CLEANING TOOL FOR 200L			928047	
CLEANING TOOL FOR 300L				928048
DISTANCE RING F.CONNECT.(PREV.VERS.PAN)	928049	928049	928049	928049
FASTENING FRAME FOR RIGHT COLUMN 150-300		928036	928036	928036
FASTENING FRAME LEFT COLUMN(FOR BOLTING)	928034	928034	928034	928034
FASTENING FRAME RIGHT COLUMN 50-100L	928035			
FIXTURE 150-300L		928030	928030	928030
FIXTURE 50-100L	928029			
FOUNDATION FRAME LEFT COLUMN	928031	928031	928031	928031
FOUNDATION FRAME RIGHT COLUME 150-300L		928033	928033	928033
FOUNDATION FRAME RIGHT COLUMN 50-100L	928032			
LEFT COLUMN+BEARING,COVER P.F.RIGHT COL.	928023	928023	928023	928023
OPTION AUTOMATIC COOLING 100 LT	928104			
OPTION AUTOMATIC COOLING 150 LT		928105		
OPTION AUTOMATIC COOLING 200 LT			928106	
OPTION AUTOMATIC COOLING 300 LT				928107
OPTION AUTOMATIC WATER FILLING	928102	928102	928102	928102
OPTION FOOD TEMPERATURE+HACCP 200/300 LT			928101	928101
OPTION FOOD TEMPERATURE+HACCP 50/150 LT	928100	928100		
OPTION PROTECTION GRID 100L-VARIO/PROMIX	928096			
OPTION PROTECTION GRID 150L-VARIO/PROMIX		928097		
OPTION PROTECTION GRID 200L-VARIO/PROMIX			928098	
OPTION PROTECTION GRID 300L-VARIO/PROMIX				928099
OPTION SPRAY UNIT	928108	928108	928108	928108
STRAINER 100L	928025			
STRAINER 150L		928026		
STRAINER 200L			928027	
STRAINER 300L				928028
TROLLEY TO STORE TOOLS FOR 2 BOIL. PANS	928044	928044	928044	928044
TROLLEY TO STORE TOOLS FOR 5 BOIL. PANS	928043	928043	928043	928043

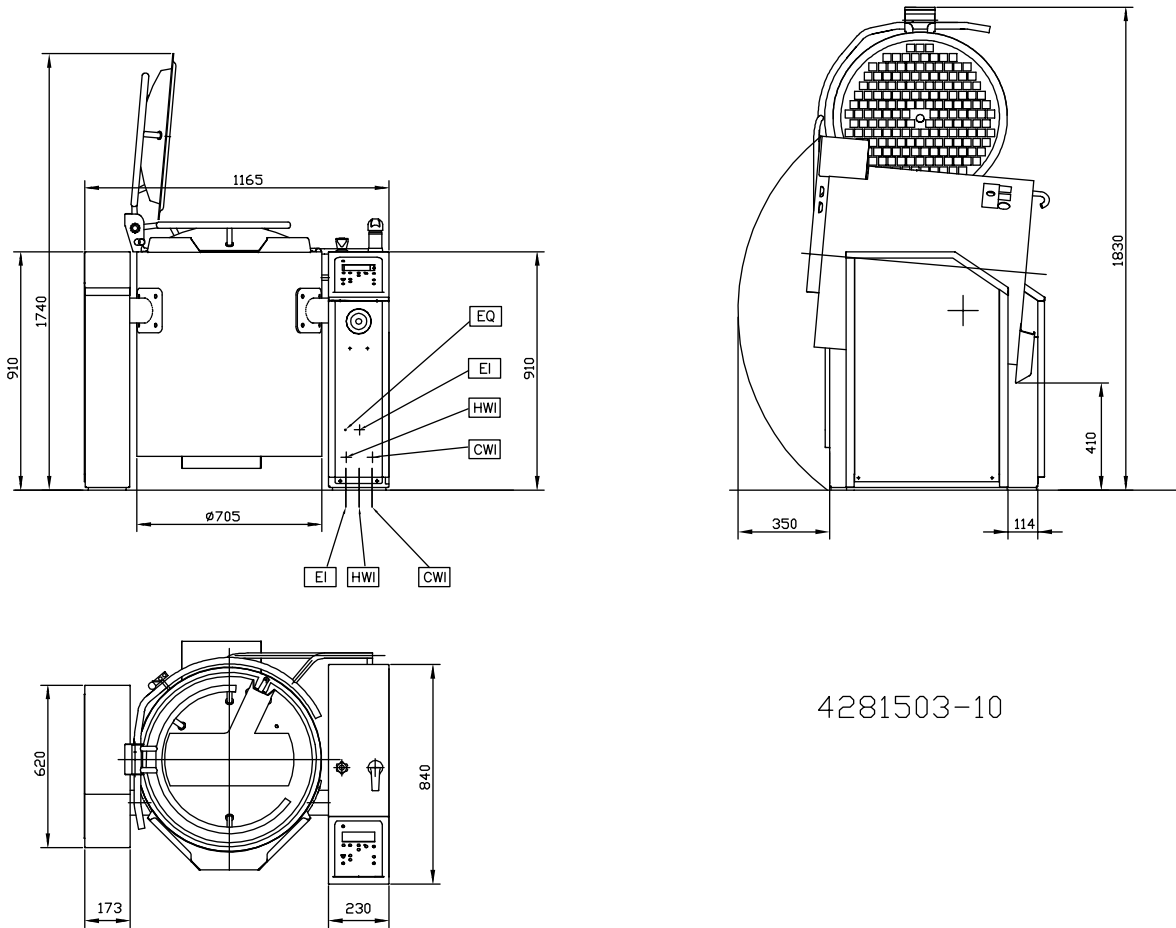
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2009-07-03

Subject to change without notice

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232182



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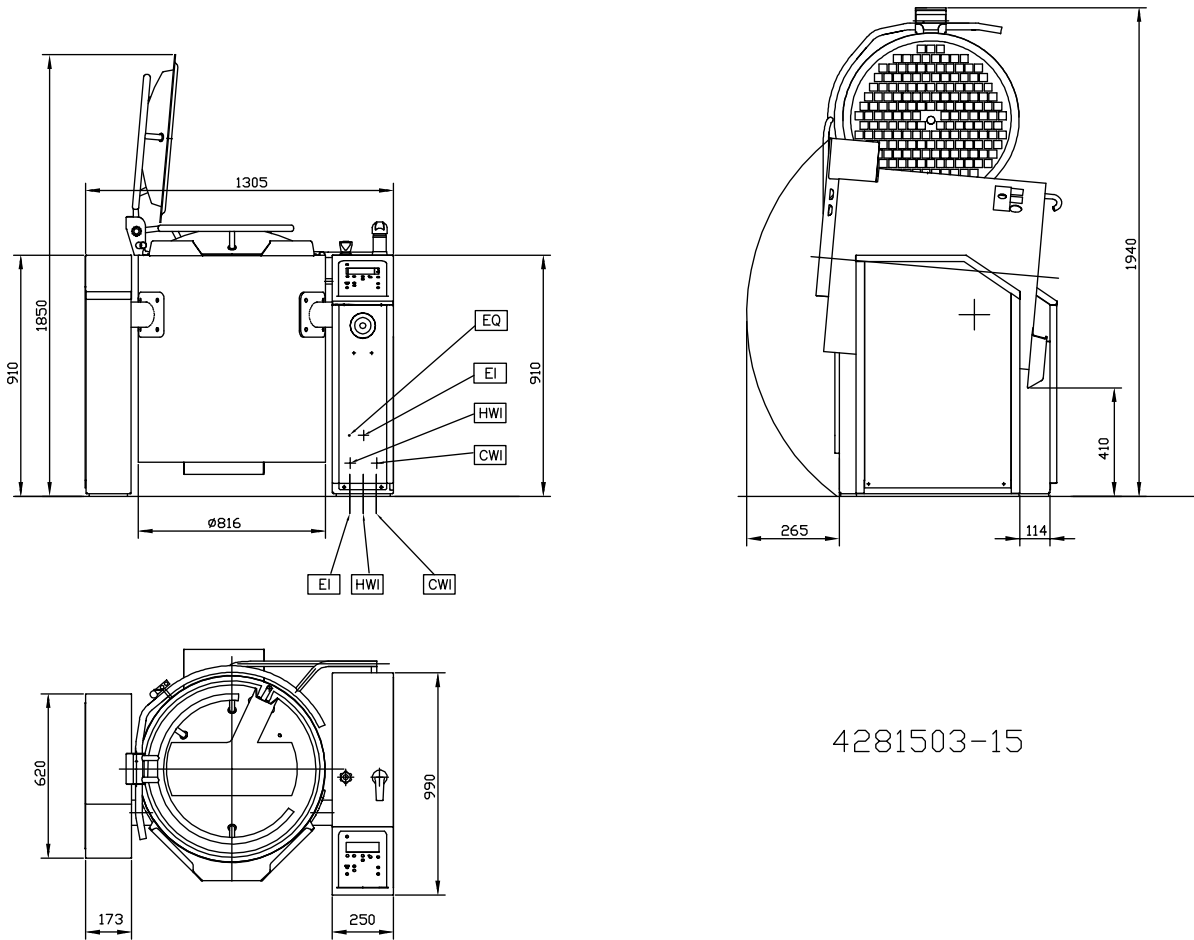
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LEGEND CWI - Cold water inlet EI - Electrical connection	EBP1000 232182
	1/2"
	400 V, 3N, 50

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232183



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LEGEND CWI - Cold water inlet EI - Electrical connection	EBP1500 232183
	1/2"
	400 V, 3N, 50

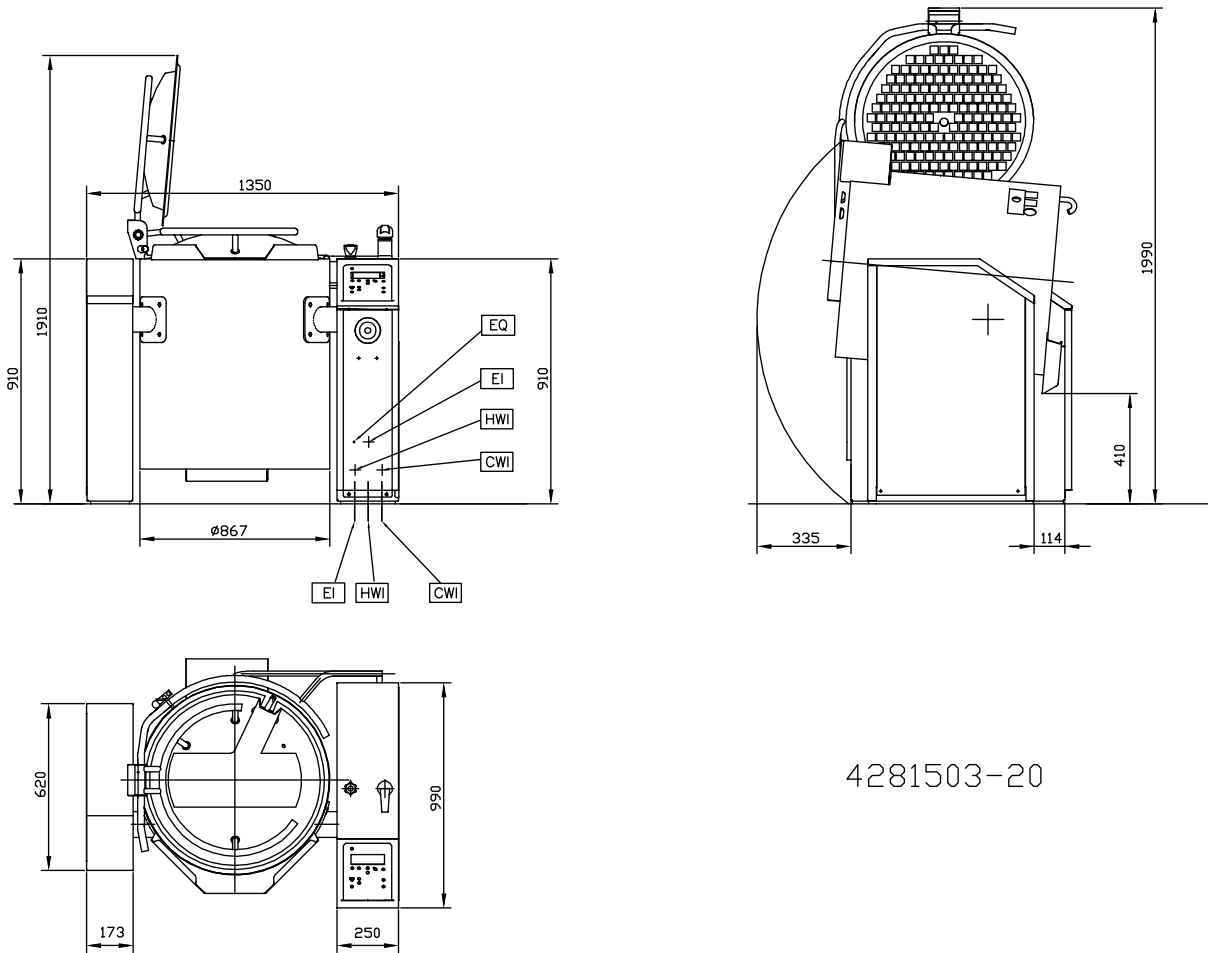
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232184



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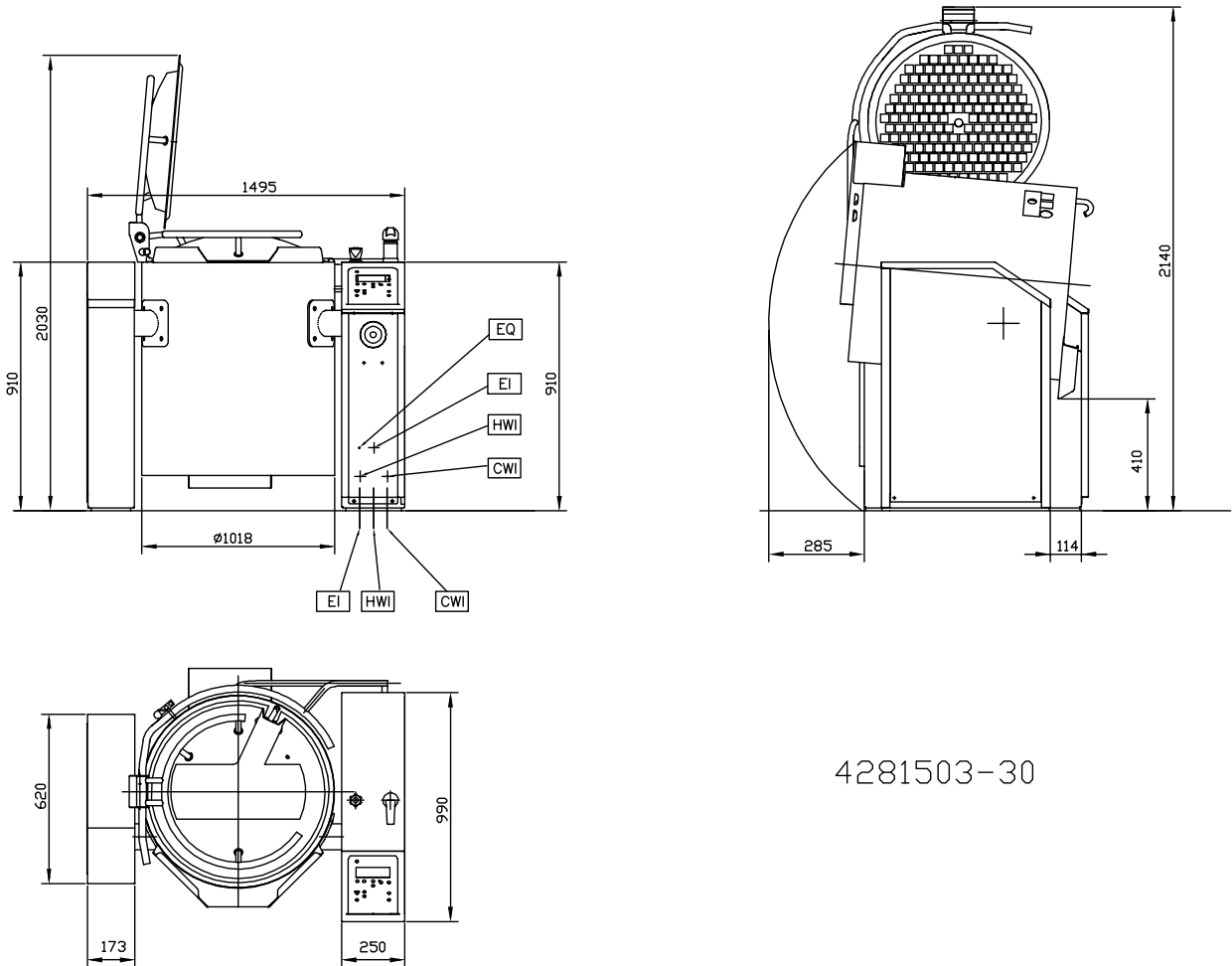
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LEGEND CWI - Cold water inlet EI - Electrical connection	EBP2000 232184
	1/2"
	400 V, 3N, 50

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232185



LEGEND CWI - Cold water inlet EI - Electrical connection	EBP3000 232185
	1/2"
	400 V, 3N, 50

DDE050

2009-07-03

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