

## Boiling Pans - Variomix

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 50 up to 300 lt with electronically control and with up to 50 food preparation programs.



232177 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 possibility to store 50 programs, large display for easy use and a complete control over the following functions: start, cooking time, cooking temperature, water filling and mixing speed.
- A whipping tool (available as optional accessory) functions with a specific program up to a speed of 200 rpm.
- Motorized tilting.
- Manual water filling system.

- 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.
- Lid with a new protection grid which allows comfortable operating (food loading, spicing, checking, etc) during boiling and mixing.
- The curve of the pan base means that the appliances are also 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 higher water protection IPX5, the lower temperature outside the panels and the safety grid (available as optional accessory) which protect the mixing process.
- The electric heating elements are submerged directly in the water of the jacket. The heat losses are very low and the efficiency of the pan accordingly high.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against 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:
  - mixes at speeds from 20 to 100 rpm
  - provides continuous rotating, two rotating directions (15 sec. clockwise, 5 sec. pause, 15 sec. counter-clockwise - possibility to modify times)
  - whipping at up to 200 rpm
  - 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:**

- Whipping tool - quickly whips foods such as cream, egg whites, etc.
- Bottom agitator - blends foods such as meat stews, casseroles, etc.
- 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)*

<b>TECHNICAL DATA</b>	<b>EBV500 232177</b>	<b>EBV1000 232178</b>	<b>EBV1500 232179</b>	<b>EBV2000 232180</b>	<b>EBV3000 232181</b>
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	52.5
Tilting mechanism	Automatic	Automatic	Automatic	Automatic	Automatic
Bearing	Front	Front	Front	Front	Front
Supply voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50

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	<b>EBV500 232177</b>	<b>EBV1000 232178</b>	<b>EBV1500 232179</b>	<b>EBV2000 232180</b>	<b>EBV3000 232181</b>
<b>INCLUDED ACCESSORIES</b>					
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
<b>ACCESSORIES</b>					
BRUSH (LONG) FOR SPRAY UNIT	928083	928083	928083	928083	928083
BRUSH (SHORT) FOR SPRAY UNIT	928082	928082	928082	928082	928082
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
DISTANCE RING F.CONNECT.(PREV.VERS.PAN)	928049	928049	928049	928049	928049
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 COLUMN 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
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 COOLING 50 LT	928103				
OPTION AUTOMATIC WATER FILLING	928102	928102	928102	928102	928102
OPTION FOOD TEMPERATURE+HACCP 200/300 LT				928101	928101
OPTION FOOD TEMPERATURE+HACCP 50/150 LT	928100	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 PROTECTION GRID 50L-VARIO/PROMIX	928095				
OPTION SPRAY UNIT	928108	928108	928108	928108	928108
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				
TROLLEY TO STORE TOOLS FOR 2 BOIL. PANS	928044	928044	928044	928044	928044
TROLLEY TO STORE TOOLS FOR 5 BOIL. PANS	928043	928043	928043	928043	928043
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				

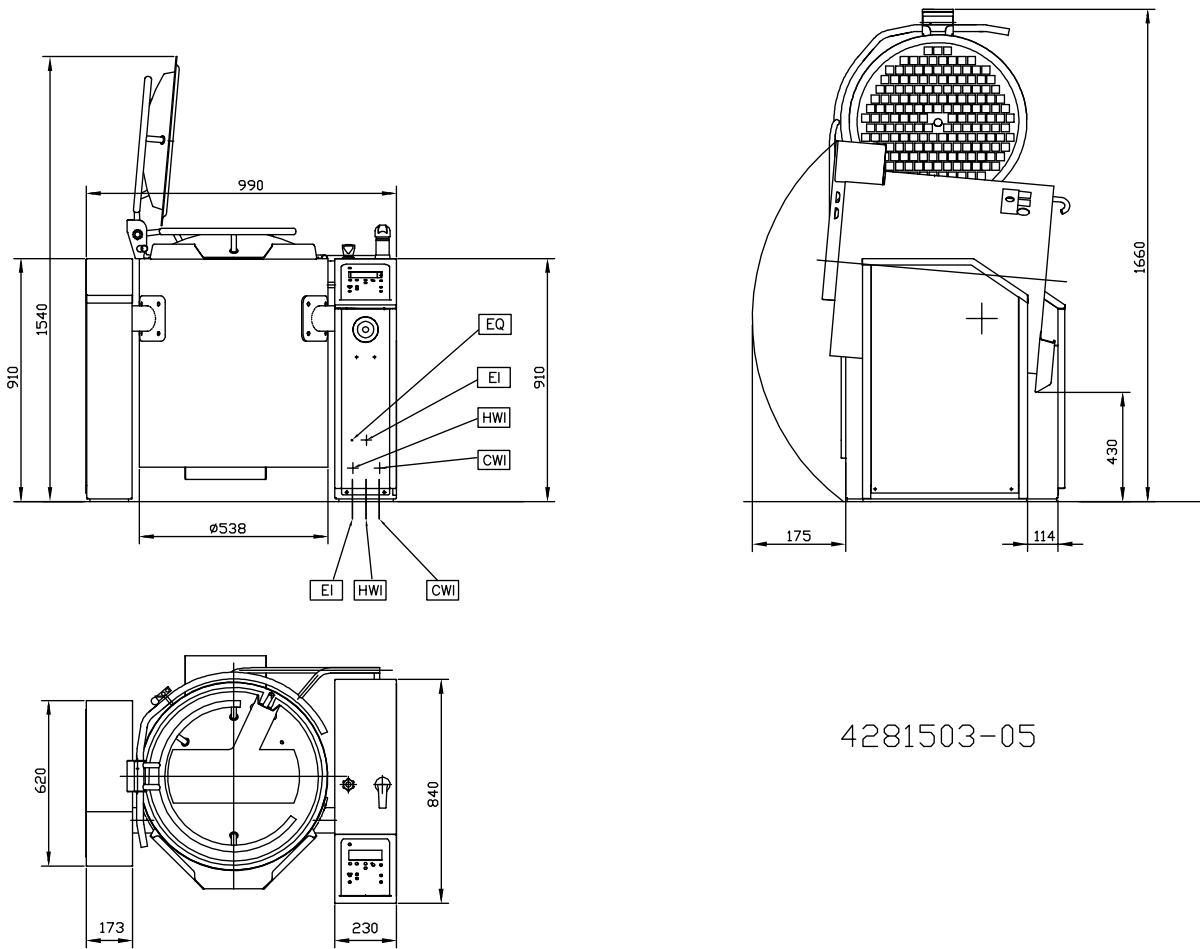
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2009-07-03

Subject to change without notice

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232177



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DDE040

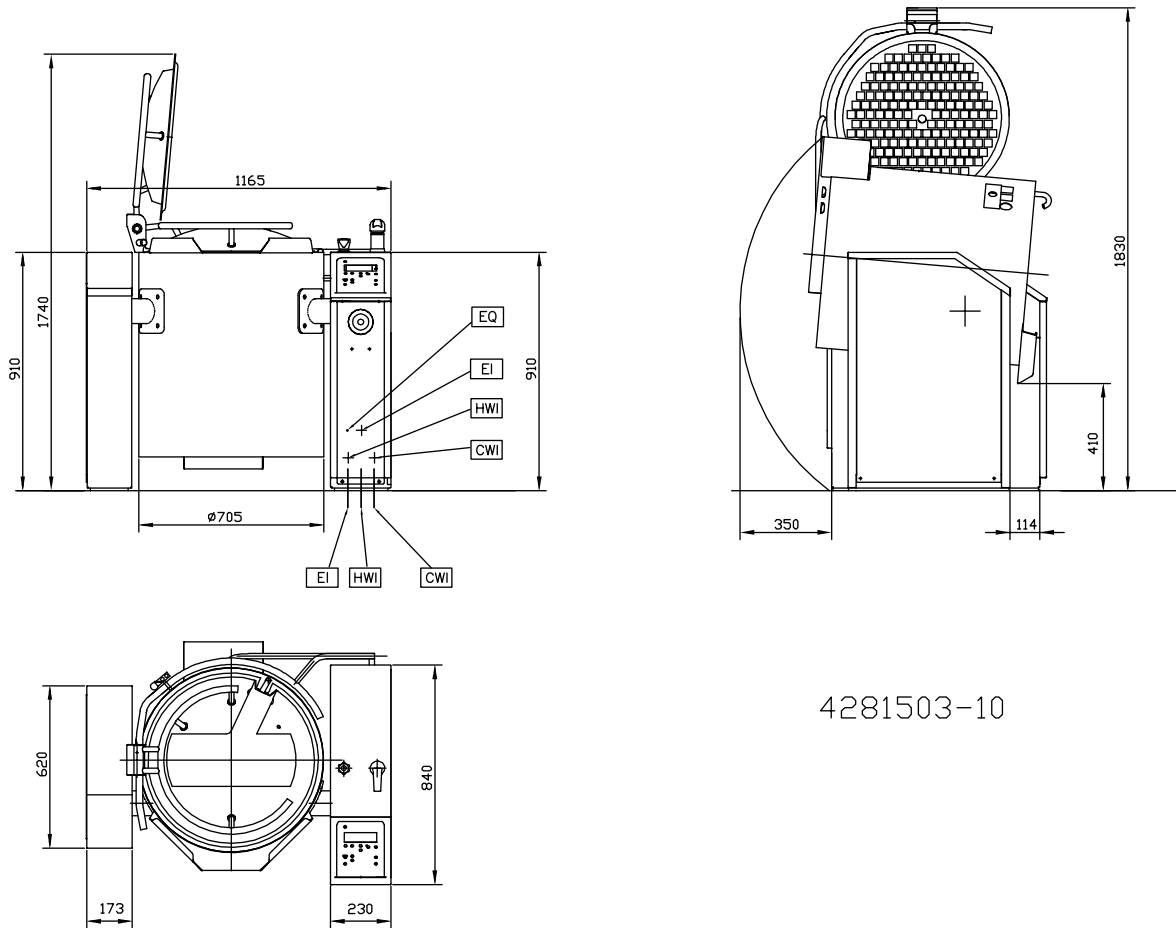
2009-07-03

<b>LEGEND</b> CWI - Cold water inlet EI - Electrical connection	<b>EBV500</b> <b>232177</b>
	1/2"
	400 V, 3N, 50

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232178



4281503-10

DDE040

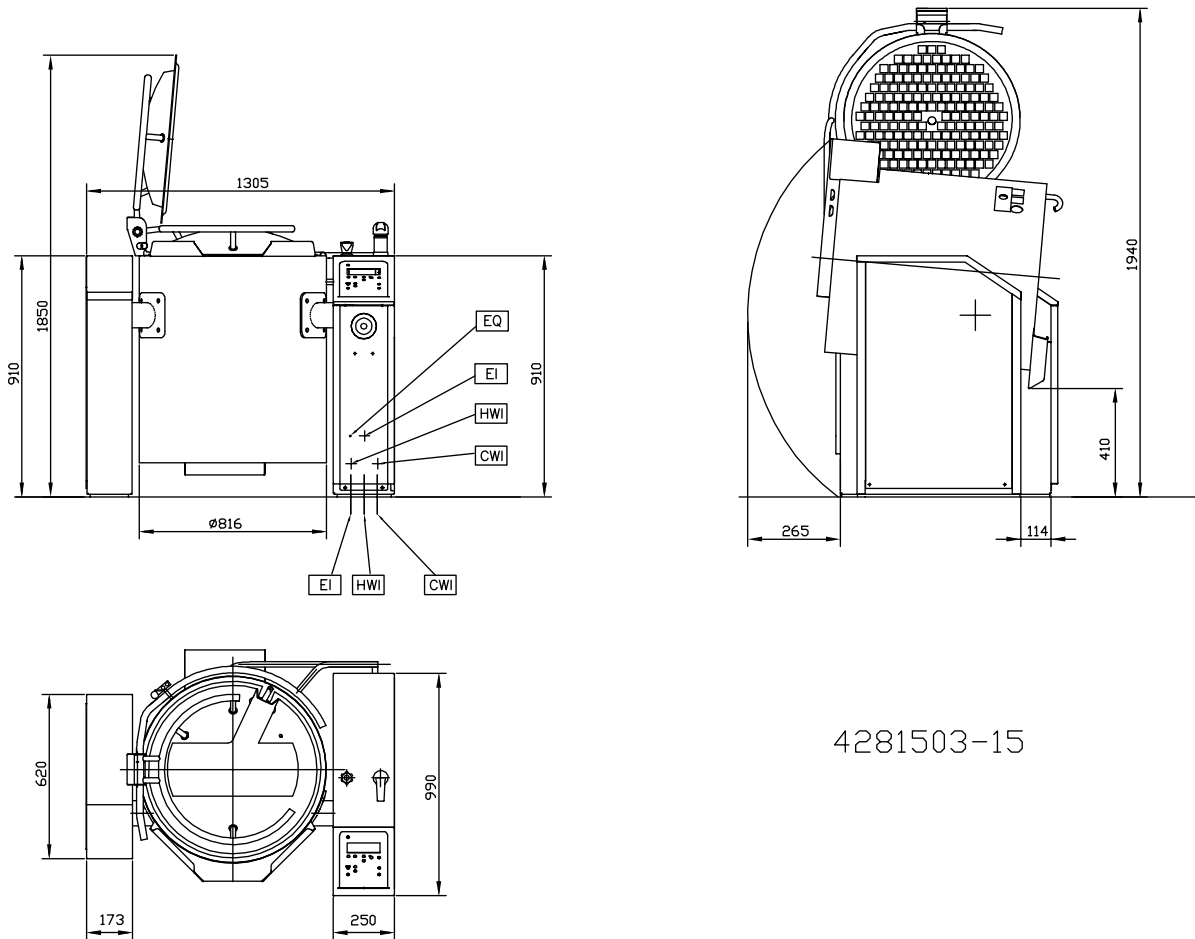
2009-07-03

<b>LEGEND</b> CWI - Cold water inlet EI - Electrical connection	<b>EBV1000 232178</b>
	1/2"
	400 V, 3N, 50

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232179



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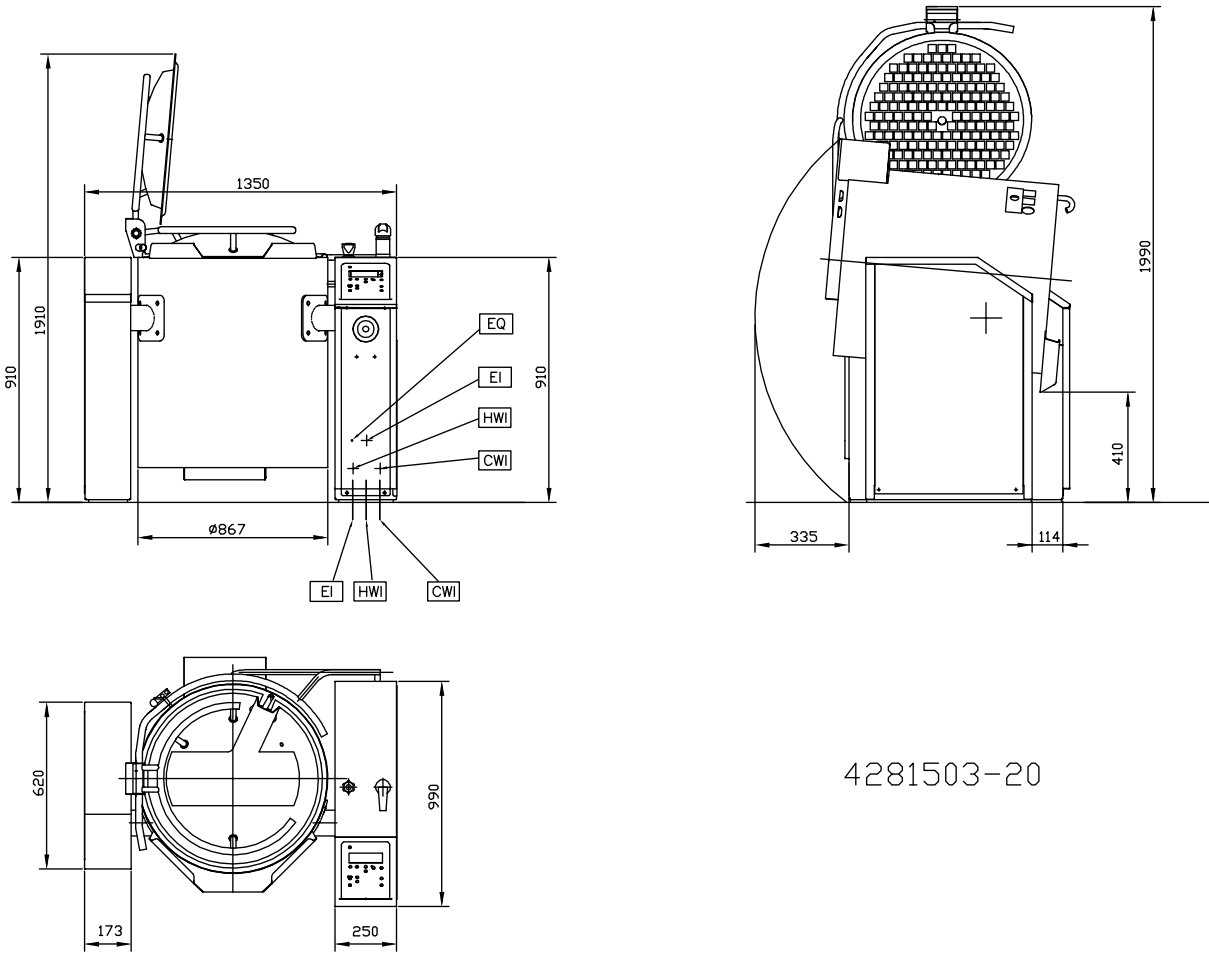
2009-07-03

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<b>LEGEND</b> CWI - Cold water inlet EI - Electrical connection	<b>EBV1500 232179</b>
	1/2"
	400 V, 3N, 50

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232180



4281503-20

<b>LEGEND</b> CWI - Cold water inlet EI - Electrical connection	<b>EBV2000 232180</b>
	1/2"
	400 V, 3N, 50

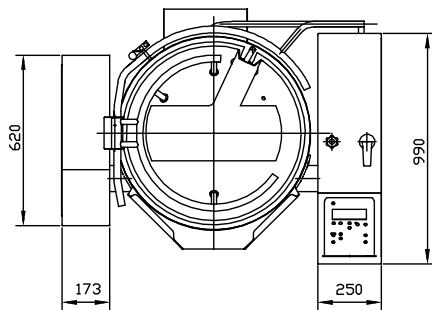
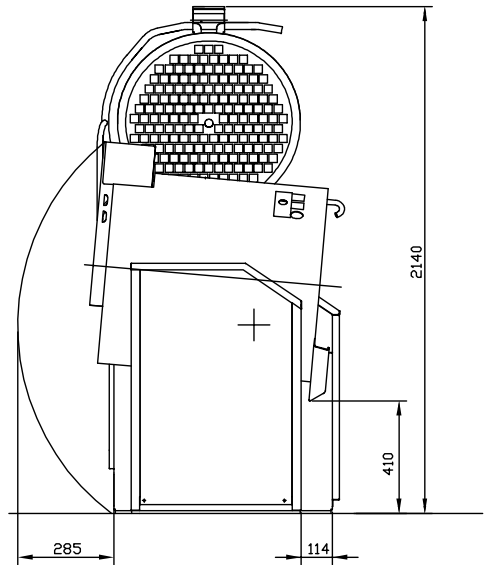
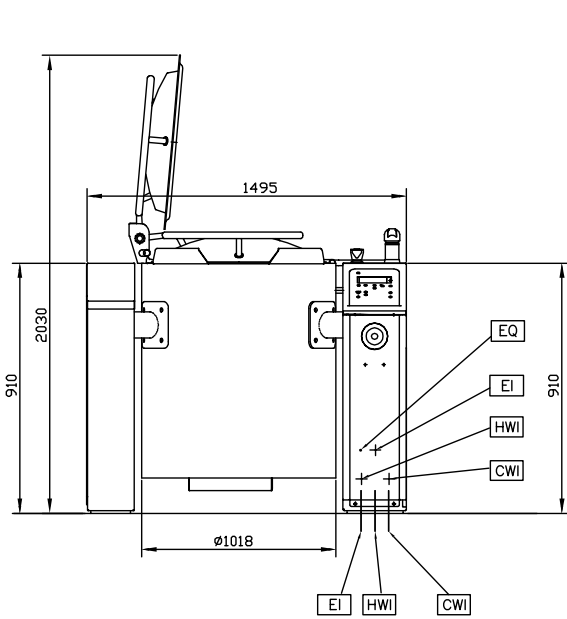
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2009-07-03

Subject to change without notice

**Electrolux Industrial Cooking  
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232181



4281503-30

DDE040

2009-07-03

Subject to change without notice

<b>LEGEND</b> CWI - Cold water inlet EI - Electrical connection	<b>EBV3000 232181</b>
	1/2"
	400 V, 3N, 50