

 **Electrolux**

Electric boiling pan



SMART: the ideal boiling pan for all your needs



Ultra light lid

Easy to lift and handle thanks to its light weight.



Uniform heating

The food is uniformly heated via the base and side walls. A high performing heating technology guarantees that the heat does not escape from the pan.

Intelligent Electronic Control

Possibility to store 50 programs with a complete control of the cooking time, temperature and water filling. The control panel incorporates a large display and waterproof buttons.



Emergency stop button

Improved safety thanks to the clearly visible and easily activated emergency stop button.

High tilting: the pan can be tilted beyond 90° to completely empty the food thanks to the tilting axis located at the front of the pan which keeps the pouring lip high to allow tall vessels to be filled.

Capacity (litres)	50	100	150	200	300
External dimensions - mm					
Depth	1170	1345	1410	1480	1530
Width with left column (inst. only 1 pan)	990	1165	1305	1350	1495
Width without left column (connect to a boiling pan)	820	995	1135	1180	1325
Installed electric power - kW	15	22,5	30	37,5	50
Supply voltage	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz
Working temperature - min/max °C	30/121 °C	30/121 °C	30/121 °C	30/121 °C	30/121 °C
Automatic tilting	Yes	Yes	Yes	Yes	Yes
Emergency stop button	Yes	Yes	Yes	Yes	Yes

A vast choice of options

Customise our boiling pan range with all the functions you prefer.



Fully visible protection grid

- Covers the entire opening of the boiling pan and gives full visibility inside the pan during the cooking process. This means safe working conditions
- Makes it easy to add ingredients during cooking



Automatic filling

- Possibility to preset the desired quantity of water: for the comfort of the Chef



Spray gun

- Integrated spray unit
- Easy to handle for improved cleaning
- IPX5 water protection



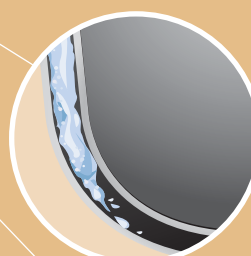
Variomix stirrer also available

- Grid stirrer with scrapers for multiple use max speed 100 rpm
- Ideal for mixing products of a thicker consistency: two rotating directions with pause
- Whipping at variable speed up to 200 rpm in one direction



Promix stirrer also available

- Gentle mixing for a perfect result variable speed from 20 to 170 rpm (100&150lt.) to 140 rpm (200&300lt.)
- Ideal for mixing dense foods like mashed potatoes thanks to its heavy duty design
- Save time and effort: reduce mixing time by 50%



Automatic cooling

- The "cooling" function reduces food temperature by connecting the double jacket to the water tap. This cycle, if done regularly, also allows stable maintenance of the water level in the double jacket



Food sensor

- Placed at the bottom of the vessel, it provides efficient temperature control and furnishes exact values even for small quantities of food. The boiling pan is pre-arranged for connection to an HACCP integrated system

