04/2015

Mod: GMB/500I

Production code: P432 31380 (PTBC IG500)



TILTING PANS

PTBC Model

These are automatic tilting cooking pots, with lataral support uprights. These models are designed for cooking solid foods that are transferred by tipping of the container. On request, they are fitted with a 2" spout for emptying the liquids involved in the cooking process.

TECHNICAL FEATURES

Cooking tank

• Cooking tank with bottom in AISI 316 polished stainless steel and walls in AISI 304 stainless steel

Jacket (indirect heated version)

Jacket with bottom and walls in AISI 304 stainless steel

Lid

Balanced lid in AISI 304 stainless steel with heat resistant handle

SUPPORT FRAME AND PANELS

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish

Tilting of the container

- · Automatic tilting with hydraulic drive
- Electric supply: 400V 3N 50Hz

Heating system

Direct Gas versions

- Heating by means of AISI 304 stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- · Valve-controlled safety tap with termocouple
- Safety thermostat
- $\boldsymbol{\cdot} \text{ Venting grid}$
- Set of jets for different types of gas



Indirect Gas versions - with Jacket

- Heating by means of AISI 304 stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- · Valve-controlled safety tap with thermocouple
- Venting grid
- Set of jets for different types of gas
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by means of spring-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

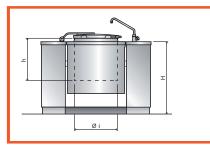
Indirect Electric versions - with Jacket

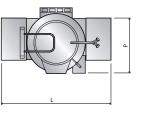
- Heating by means of INCOLOY heating elements with adjustable power regulator
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by working pressure switch and spring-loaded safety relief valve calibrated at 0,45 bar, vacuum valve and pressure gauge
- Standard power supply 400V 3N 50Hz

Indirect Steam versions - with Jacket

- Heating by means of steam (from user's plant line) with a throttle valve allowing a gradual steam inlet
- Jacket pressure control by means of spring-loaded safety relief valve calibrated at 0,45 bar, vacuum valve and pressure gauge

| РТВС | v | IE | GD | IG |
|--|---|----|----|----|
| Automatic tilting | • | • | • | • |
| acket safety assembly | • | • | - | ٠ |
| Vater tap | • | • | • | • |
| Draining tap 2" conical size | * | * | * | * |
| raining tap 2" AISI 316 | * | * | * | * |
| rain spout filter | * | * | * | * |
| 'alve-controlled safety tap with thermocouple | - | - | • | • |
| afety thermostat | - | • | * | • |
| Pressure switch | - | • | - | * |
| lectronic water filling in jacket with probe | - | * | - | * |
| ectronic temperature control of cooking tank with display | * | * | * | * |
| ectronic temperature indicator of cooking tank with display | * | * | * | * |
| lectric cooking time control with display and buzzer | * | * | * | * |
| ACCP parameters acquisition with display and RS485 output | * | * | * | * |
| ACCP parameters acquisition with register + printer in paper roll (box for wall) | * | * | * | * |
| IACCP parameters acquisition software for PC | * | * | * | * |
| Aanual jacket air venting | • | • | - | • |
| utomatic jacket air venting | * | * | - | * |
| Colander basket | * | * | * | * |
| | | | | |





| MODEL | Capacity liter | Pan Dimensions L x P x H mm | Tank Dimensions Ø i x H mm | Power (kW) | | Consumption | | | |
|------------|-------------------|--------------------------------|-------------------------------|------------|----------|------------------|--------------------|--------------------|---------------|
| | | | | Gas | Electric | L. P. G. kg/h | Nat. Gas H m³/h | Nat. Gas L m³/h | Steam kg/h |
| PTBC V100 | 100 | 1600x850x1050 | Ø600x420 | - | 0,2 | - | - | - | 60 |
| PTBC V150 | 150 | 1600x850x1050 | Ø600x540 | - | 0,2 | - | - | - | 65 |
| PTBC V200 | 200 | 1750x1000x1050 | Ø760x500 | - | 0,5 | - | - | - | 85 |
| PTBC V300 | 300 | 1950x1200x1300 | Ø960x500 | - | 0,5 | - | - | - | 100 |
| PTBC V500 | 500 | 2050x1300x1300 | Ø1060x600 | - | 0,5 | - | - | - | 115 |
| PTBC IE100 | 100 | 1600x850x1050 | Ø600x420 | - | 12,2 | - | - | - | - |
| PTBC IE150 | 150 | 1600x850x1050 | Ø600x540 | - | 16,2 | - | - | - | - |
| PTBC IE200 | 200 | 1750x1000x1050 | Ø760x500 | - | 24,5 | - | - | - | - |
| PTBC IE300 | 300 | 1950x1200x1300 | Ø960x500 | - | 36,5 | - | - | - | - |
| PTBC IE500 | 500 | 2050x1300x1300 | Ø1060x600 | - | 48,5 | - | - | - | - |
| PTBC GD100 | 100 | 1600x850x1050 | Ø600x420 | 24 | 0,2 | 1,86 | 2,48 | 2,46 | - |
| PTBC GD150 | 150 | 1600x850x1050 | Ø600x540 | 24 | 0,2 | 1,86 | 2,48 | 2,46 | - |
| PTBC GD200 | 200 | 1750x1000x1050 | Ø760x500 | 39 | 0,5 | 3,47 | 4,66 | 5,41 | - |
| PTBC GD300 | 300 | 1950x1200x1300 | Ø960x500 | 39 | 0,5 | 3,47 | 4,66 | 5,41 | - |
| PTBC GD500 | 500 | 2050x1300x1300 | Ø1060x600 | 55 | 0,5 | 4,62 | 6,21 | 7,21 | - |
| PTBC IG100 | 100 | 1600x850x1050 | Ø600x420 | 24 | 0,2 | 1,74 | 2,74 | 2,3 | - |
| PTBC IG150 | 150 | 1600x850x1050 | Ø600x540 | 24 | 0,2 | 1,74 | 2,74 | 2,46 | - |
| PTBC IG200 | 200 | 1750x1000x1050 | Ø760x500 | 39 | 0,5 | 3,47 | 4,66 | 5,41 | - |
| PTBC IG300 | 300 | 1950x1200x1300 | Ø960x500 | 48 | 0,5 | 3,47 | 4,66 | 5,41 | - |
| PTBC IG500 | 500 | 2050x1300x1300 | Ø1060x600 | 55 | 0,5 | 4,62 | 6,21 | 7,21 | - |

V: steam IE: indirect el. GD: direct gas IG: indirect gas

standard* optional

- no