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PRODUCTION EQUIPMENT

CHOOSING THE RIGHT PRODUCTION EQUIPMENT

The products in this section can be used in any commercial kitchen or central production unit where food is being produced in larger volumes, such as Hospitals, Hotels, Nursing Homes, Convention Centres and Food Producers. Typically the products used are as follows:

KETTLES/BOILING PANS - these are used for producing stocks, soups, sauces and casseroles. They are available in the following configurations:

- **Non-tilting**- Mainly used for pump-fill applications.
- **Tilting** - More versatile by allowing full tilting of the vessel for ease of pouring or drawing off.
- **Stirrers/agitators** - Greater functionality allowing for wider variety of uses whilst minimising labour.

BRATT PANS - highly versatile for almost any cooking application including roasting, browning, stewing, sautéing, boiling, preparing sauces, poaching, steaming and braising. They are available in the following configurations:

- **Atmospheric** - Standard bratt pan with tilting capability.
- **Pressurised** - Halve your cook time. Produce more food in less space. Greater food yield from the pressurised cooking process.

CHOOSING THE RIGHT PRODUCTION LINE

PRODUCT LINE	CONTROLS	WATER RESISTANCE	PAN CONST.	STIRRER	PROGRAM-ABLE	STRAINER	COMMISS-IONING
EASY-LINE	Electro-Mechanical	IPX 5	AISI 304 SS	NO	NO	NO	NO
STANDARD	Electro-Mechanical	IPX 5	AISI 316 SS	NO	NO	YES	YES
SMART	Electronic	IPX 5	AISI 316 SS	NO	YES	YES	YES
VARIOMIX	Electronic	IPX 5	AISI 316 SS	YES	YES	YES	YES
PROMIX	Electronic	IPX 5	AISI 316 SS	YES	YES	YES	YES
THERMA	Electronic	IPX 6	AISI 316 SS	OPTION	YES	YES*	YES*

*Tilting models only

EQUIPMENT LAYOUT

FREESTANDING APPLICATIONS

To enable ease of pricing, we have priced all items in this guide as freestanding. This means they include all legs, fixings and jigs required for stand-alone applications.

WALL-MOUNTED APPLICATIONS

Most boiling pans and bratt pans can also be wall mounted. This makes for ease of cleaning and a generally more hygienic environment. To find out about wall mounting contact your Stoddart representative for details and pricing of all assemblies required for this application.


MULTIPLE UNIT LINE-UPS

Where multiple units are required, Stoddart can assist with concept design for this area. In this application considerable floorspace and costs can be saved by sharing common leg or wall supports as part of a full line-up (see picture to the right).



For design advice and further information contact your Stoddart Representative


ELECTRIC BOILING PANS/KETTLES - EASY-LINE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ELECTRO-MECHANICAL CONTROLLED BOILING PANS/KETTLES				
<ul style="list-style-type: none"> □ Easy-line range with electro-mechanical controls □ Fully jacketed steam kettle ensures rapid and uniform heating □ Deep drawn 304 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Hinged stainless steel lid as standard □ IPX5 water protection to control panel minimises risk of water ingress □ Safety valve avoids over-pressure of the steam in the jacket □ Exterior surfaces manufactured from 304 stainless steel □ Available in 40L, 60L, 80L and 100L models □ Includes on-site training by an Electrolux chef# <p>Supplied complete with left and right hand columns, alignment jig, and 2 floor fastening kits for single free-standing application. For multiple appliance line-up contact your Stoddart representative.</p>				
	Electric boiling pan 40L (400V; 3+N; 50Hz)	EBE04 232089	948 x 660 x 900 Packed wt: 98kg Volume: 0.57m ³	12kW \$16,970
	Electric boiling pan 60L (400V; 3+N; 50Hz)	EBE06 232093	988 x 700 x 900 Packed wt: 102kg Volume: 0.63m ³	12kW \$17,300
	Electric boiling pan 80L (400V; 3+N; 50Hz)	EBE08 232097	1028 x 740 x 900 Packed wt: 109kg Volume: 0.69m ³	15kW \$17,600
	Electric boiling pan 100L (400V; 3+N; 50Hz)	EBE10 232101	1068 x 780 x 900 Packed wt: 106kg Volume: 0.75m ³	15kW \$17,950
	Left leg/column for EBE units only	EBEAC01 928000	340 x 230 x 960	\$2,030
	Alignment jig	EBEAC03 928002	50 x 1000 x 50	\$124
	Floor fastening Kit for EBE units only (fastening on the floor surface)	EBEAC04 928003	220 x 300 x 50	\$380
	<small>#Conditions apply outside metropolitan capital cities</small>			

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Continuous improvements means specifications may vary

ELECTRIC BOILING PANS/KETTLES - STANDARD-LINE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ELECTRO-MECHANICAL CONTROLLED BOILING PANS/KETTLES				
<ul style="list-style-type: none"> □ Standard-line range with electro-mechanical controls □ Fully jacketed steam kettle ensures rapid and uniform heating □ Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Hinged lid as standard □ Supplied with water spray gun and hose □ Comes with emergency stop button □ IPX5 water protection to control panel minimises risk of water ingress □ Safety valve avoids over-pressure of the steam in the jacket □ Exterior surfaces manufactured from 304 stainless steel □ Available in 50L, 100L, 150L, 200L and 300L model □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# □ INCLUDES: Free Strainer <p>Supplied complete with left and right hand columns, alignment jig, and 2 floor fastening kits for single free-standing application. For multiple appliance line-up contact your Stoddart representative.</p>				
	Electric boiling pan 50L (400V; 3+N; 50 Hz)	EBS05H 232104	985 x 818 x 900 Packed wt: 157kg Volume: 0.73m ³	15kW \$28,090
	Electric boiling pan 100L (400V; 3+N; 50 Hz)	EBS10H 232106	1160 x 906 x 900 Packed wt: 223kg Volume: 0.953m ³	23kW \$32,360
	Electric boiling pan 150L (400V; 3+N; 50Hz)	EBS15H 232108	1300 x 906 x 900 Packed wt: 256kg Volume: 1.06m ³	30.5kW \$38,940
	Electric boiling pan 200L (400V; 3+N; 50Hz)	EBS20H 232110	1345 x 906 x 900 Packed wt: 290kg Volume: 1.10m ³	37.5kW \$40,240
	Electric boiling pan 300L (400V; 3+N; 50Hz)	EBS30H 232112	1490 x 960 x 990 Packed wt: 360kg Volume: 1.30m ³	50kW \$45,070
For options and accessories for EBS, EB, EBV & EBP boiling pans see page 8-P & 9-P				

#Conditions apply outside metropolitan capital cities

ELECTRIC BOILING PANS/KETTLES - SMART-LINE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ELECTRONIC BOILING PANS/KETTLES				
<ul style="list-style-type: none"> □ Standard-line range with programmable electronic controls for up to 50 programs □ Large electronic display angled at ergonomic working height □ Full electronic control of temperature, time and optional water filling □ Fully jacketed steam kettle ensures rapid and uniform heating □ Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Hinged lid as standard □ Supplied with water spray gun and hose □ Comes with emergency stop button □ IPX5 water protection to control panel minimises risk of water ingress □ Safety valve avoids over-pressure of the steam in the jacket □ Exterior surfaces manufactured from 304 stainless steel □ Available in 50L, 100L, 150L, 200L and 300L models □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# □ INCLUDES: Free Strainer <p>Supplied complete with left and right hand columns, alignment jig, and 2 floor fastening kits for single free-standing application. For multiple appliance line-up contact your Stoddart representative.</p>				
	Electric boiling pan 50L (400V; 3+N; 50Hz)	EB500 232172	985 x 818 x 900 Packed wt: 156kg Volume: 0.73m ³	15kW \$35,060
	Electric boiling pan 100L (400V; 3+N; 50Hz)	EB1000 232173	1160 x 906 x 900 Packed wt: 222kg Volume: 0.95m ³	23kW \$35,360
	Electric boiling pan 150L (400V; 3+N; 50Hz)	EB1500 232174	1300 x 906 x 900 Packed wt: 255kg Volume: 1.07m ³	30.5kW \$43,470
	Electric boiling pan 200L (400V; 3+N; 50Hz)	EB2000 232175	1345 x 906 x 900 Packed wt: 289kg Volume: 1.1m ³	37.5kW \$44,280
	Electric boiling pan 300L (400V; 3+N; 50Hz)	EB3000 232176	1490 x 960 x 900 Packed wt: 354kg Volume: 1.3m ³	50kW \$50,100
For options and accessories for EBS, EB, EBV & EBP boiling pans see page 8-P & 9-P				

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ELECTRIC BOILING PANS/KETTLES - VARIOMIX LINE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
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ELECTRONIC BOILING PANS/KETTLES WITH VARIABLE SPEED GRID-STIRRER

- Variomix line with programmable electronic controls for up to 50 cooking programs and 5 stirrer programs
- Variable speed bi-directional grid-stirrer from 20 to 200rpm enables everything from whipped cream to delicate sauces
- Free protection grid makes it easy to add ingredients whilst cooking
- Large electronic display angled at ergonomic working height with electronic control of temperature, time and optional water filling
- Fully jacketed steam kettle ensures rapid & uniform heating
- Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning
- Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan
- Hinged lid as standard
- Supplied with water spray gun and hose
- IPX5 water protection to control panel minimises risk of water ingress
- Exterior surfaces manufactured from 304 stainless steel
- Available in 50L, 100L, 150L, 200L and 300L models
- Includes commissioning by qualified technician plus on-site training by an Electrolux chef#
- INCLUDES: Free protection grid and strainer

Supplied complete with left and right hand columns, alignment jig, and 2 floor fastening kits for single free-standing application. For multiple appliance line-up contact your Stoddart representative.



Electric boiling pan 50L with stirrer (400V; 3+N; 50Hz)

EBV500
232177

985 x 818 x 900
Packed wt: 200kg
Volume: 0.73m³

16kW \$44,480

Electric boiling pan 100L with stirrer (400V; 3+N; 50Hz)

EBV1000
232178

1160 x 906 x 900
Packed wt: 267kg
Volume: 0.95m³

24kW \$46,290

Electric boiling pan 150L with stirrer (400V; 3+N; 50Hz)

EBV1500
232179

1300 x 906 x 900
Packed wt: 316kg
Volume: 1.07m³

31.5kW \$57,310

Electric boiling pan 200L with stirrer (400V; 3+N; 50Hz)

EBV2000
232180

1345 x 906 x 900
Packed wt: 365kg
Volume: 1.1m³

40kW \$59,120

Electric boiling pan 300L with stirrer (400V; 3+N; 50Hz)

EBV3000
232181

1490 x 960 x 960
Packed wt: 435kg
Volume: 1.29m³

52.5kW \$64,070


For options and accessories for EBS, EB, EBV & EBP boiling pans see page 8-P & 9-P

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ELECTRIC BOILING PANS/KETTLES - PROMIX LINE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
ELECTRONIC BOILING PANS/KETTLES WITH VARIABLE SPEED PROPELLER STIRRER					
<ul style="list-style-type: none"> □ Promix line with programmable electronic controls for up to 50 cooking programs and 5 stirrer programs □ Variable speed patented propeller stirrer from 25 to 170rpm which produces gentle stirring motion □ Free protection grid makes it easy to add ingredients whilst cooking □ Large electronic display angled at ergonomic working height with electronic control of temperature, time and optional water filling □ Fully jacketed steam kettle ensures rapid & uniform heating □ Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Hinged lid as standard □ Supplied with water spray gun and hose □ Comes with emergency stop button □ IPX5 water protection to control panel minimises risk of water ingress □ Exterior surfaces manufactured from 304 stainless steel □ Available in 100L, 150L, 200L and 300L models □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# □ INCLUDES: Free protection grid and strainer <p>Supplied complete with left and right hand columns, alignment jig, and 2 floor fastening kits for single free-standing application. For multiple appliance line-up contact your Stoddart representative.</p>					
	Electric boiling pan 100L, with propeller (400V; 3+N; 50Hz)	EBP1000 232182	1160 x 906 x 900 Packed wt: 298kg Volume: 0.95m ³	24.7kW	\$58,400
	Electric boiling pan 150L, with propeller, (400V; 3+N; 50Hz)	EBP1500 232183	1300 x 906 x 900 Packed wt: 355kg Volume: 1.07m ³	32.2kW	\$64,330
	Electric boiling pan 200L, with propeller (400V; 3+N; 50Hz)	EBP2000 232184	1345 x 906 x 900 Packed wt: 412kg Volume: 1.10m ³	40.5kW	\$69,590
	Electric boiling pan 300L, with propeller (400V; 3+N; 50Hz)	EBP3000 232185	1490 x 960 x 900 Packed wt: 493kg Volume: 1.29m ³	53kW	\$76,250
For options and accessories for EBS, EB, EBV & EBP boiling pans see page 8-P & 9-P					
<small>#Conditions apply outside metropolitan capital cities</small>					


ACCESSORIES FOR EBS, EB, EBV & EBP BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
Tangent Draw-off Valve (Tap) for Kettles				P.O.A
Protection grid 100L	EBO02 928096			\$2,570
Protection grid 150L	EBO03 928097			\$2,850
Protection grid 200L	EBO04 928098			\$3,120
Protection grid 300L	EBO05 928099			\$3,200
Food temperature probe, 50/150L HACCP	EBO06 928100			\$620
Food temperature probe, 200/300L HACCP	EBO07 928101			\$620
Automatic water filling with ability to preset water qty	EBO08 928102			\$1,780
Automatic jacket cooling via tap network, suit 50L	EBO09 928103			\$3,000
Automatic jacket cooling via tap network, suit 100L	EBO10 928104			\$3,070
Automatic jacket cooling via tap network, suit 150L	EBO11 928105			\$3,070
Automatic jacket cooling via tap network, suit 200L	EBO12 928106			\$3,180
Automatic jacket cooling via tap network, suit 300L	EBO13 928107			\$3,760
Integrated spray unit for improved cleaning	EBO14 928108			\$1,050
Strainer 50L	EBAC02 928024	480 x 700 x 50		\$280
Strainer 100L	EBAC03 928025	520 x 800 x 50		\$390
Strainer 150L	EBAC04 928026	550 x 900 x 70		\$480
Strainer 200L	EBAC05 928027	600 x 1000 x 75		\$570
Strainer 300L	EBAC06 928028	700 x 1100 x 80		\$650


PARTS FOR MULTI-UNIT LINE UPS OF EB, EBS, EBV & EBP/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>PLEASE NOTE: These parts are provided as standard in the list prices and are therefore not required for single free-standing applications.</p>				
Alignment jig for correct and easy positioning and installation of 50-100L pan (order one per pan)	EBAC07 928029	50 x 1230 x 50		\$102
Alignment jig for correct and easy positioning and installation of 150-300L pan (order one per pan)	EBAC08 928030	50 x 1570 x 50		\$124
Left leg column and covering for right leg column (to be ordered always as one unit for single or multiple installation)	EBAC01 928023	340 x 230 x 660		\$1,610
Floor fastening kit for left leg/column (fastening on the floor surface)	EBAC12 928034	280 x 1200 x 50		\$410
Floor fastening kit for 50-100L right leg/column (fastening on the floor surface)	EBAC13 928035	280 x 1200 x 50		\$464
Floor fastening kit for 150-300L right leg/column (fastening on the floor surface)	EBAC14 928036	280 x 1200 x 5		\$570

FREESTANDING THERMALINE BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
FREESTANDING ROUND STATIONARY ELECTRIC BOILING PANS/KETTLES					
<ul style="list-style-type: none"> □ Food sensor placed in bottom of the vessel to provide efficient temperature control (no overcooking) □ Electronic microprocessor control with digital display □ Food uniformly heated via the base and sidewalls by saturated steam at 125°C in a jacket with an automatic de-aeration system □ Large capacity drain off tap enables precise metering of discharged food, especially in small quantities □ Error display for quick trouble-shooting □ High thermal input and fast heat up □ Safer due to IPX5 water protection system □ Safety valve avoids overpressure of the steam in the jacket □ Suitable for connection to an HACCP integrated system for monitoring, supervision and recording of all data □ High-quality thermal insulation of the pan and lid keeps environmental temperature low for user comfort □ Deep drawn 316 stainless steel cooking vessel and double jacket □ Exterior surfaces manufactured from 304 stainless steel □ Installation option of freestanding or against a wall 					
	<p>Electric boiling pan 150L, with round tap, 900mm (400V; 3+N; 50/60Hz)</p>	<p>BON150EST 580124</p>	<p>900 x 900 x 800 Packed wt: 165kg Volume: 1.1m³</p>	<p>24kW</p>	<p>\$38,480</p>
	<p>Electric boiling pan 150L, with round tap and stirrer, 900mm (400V; 3+N; 50/60Hz)</p>	<p>BON150ESST 599697</p>	<p>900 x 900 x 800 Packed wt: 180kg Volume: 1.1m³</p>	<p>24.4kW</p>	<p>\$52,180</p>
<p>For options and accessories for Thermaline boiling pans see page 13P</p>					
<p>#Conditions apply outside metropolitan capital cities</p>					
<p>Price Guide - October 2010</p>		<p>Continuous improvements means specifications may vary</p>			

FREESTANDING THERMALINE BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING TILTING ELECTRIC BOILING PANS/KETTLES				
<ul style="list-style-type: none"> □ Thermaline Kettle with electronic controls □ Fully jacketed steam kettle ensures rapid & uniform heating □ Temperature sensor fixed to underside of the cooking surface for accurate and efficient temperature control □ Large electronic display with control of temperature, time and optional water filling consistent with entire Thermaline range □ Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Hinged, insulated and counterbalanced stainless steel lid improves energy efficiency and yield □ Supplied with water spray gun and hose □ IPX6 water protection to control panel minimises risk of water ingress □ Exterior surfaces manufactured from 304 stainless steel □ Available in 60L, 100L, 150L, 200L and 300L models. Larger units available on request. □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# □ INCLUDES: Free strainer <p>Supplied for single free-standing application on 200mm high legs. For alternative mounting contact Stoddart.</p>				
 <p>Electric boiling pan 60L, tilting round pan (400V; 3+N; 50/60Hz)</p>	<p>TBOT06EEFO 584401</p>	<p>1100 x 900 x 700 Packed wt: 237kg Volume: 1.7m³</p>	<p>12.2kW</p>	<p>\$41,180</p>
<p>Electric boiling pan 100L, tilting round pan (400V; 3+N; 50/60Hz)</p>	<p>TBOT10EEFO 584407</p>	<p>1200 x 900 x 700 Packed wt: 287kg Volume: 1.9m³</p>	<p>18.2kW</p>	<p>\$41,780</p>
<p>Electric boiling pan 150L, tilting round pan (400V; 3+N; 50/60Hz)</p>	<p>TBOT15EEFO 584416</p>	<p>1300 x 900 x 700 Packed wt: 297kg Volume: 2.1m³</p>	<p>24.2kW</p>	<p>\$44,880</p>
<p>Electric boiling pan 200L, tilting round pan (400V; 3+N; 50/60Hz)</p>	<p>TBOT20EEGO 584422</p>	<p>1300 x 1000 x 700 Packed wt: 387kg Volume: 2.6m³</p>	<p>30.2kW</p>	<p>\$68,180</p>
<p>Electric boiling pan 300L, tilting round pan (400V; 3+N; 50/60Hz)</p>	<p>TBOT30EEGO 584431</p>	<p>1500 x 1000 x 800 Packed wt: 417kg Volume: 3.7m³</p>	<p>36kW</p>	<p>\$76,180</p>
<p>For options and accessories for Thermaline boiling pans see page 13-P</p>				
<p>#Conditions apply outside metropolitan capital cities</p>				
<p>Price Guide - October 2010 Continuous improvements means specifications may vary</p>				

FREESTANDING THERMALINE STIRRING BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
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FREE-STANDING TILTING ELECTRIC BOILING PANS/KETTLES WITH STIRRER

- Thermaline Stirring Kettle with electronic controls
- Stirrer with rotation speed of up to 25rpm (variable upon request)
- Fully jacketed steam kettle ensures rapid & uniform heating
- Temperature sensor fixed to underside of the cooking surface for accurate and efficient temperature control
- Large electronic display consistent with entire Thermaline range, controls temperature, time & optional water filling
- Deep drawn 316 stainless steel pan with rounded edges for hygiene, corrosion resistance and easy cleaning
- Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan
- Hinged insulated and counterbalanced stainless steel lid improves energy efficiency and yield
- Supplied with water spray gun and hose
- IPX6 water protection to control panel minimises risk of water ingress
- Exterior surfaces manufactured from 304 stainless steel
- Available in 60L, 100L, 150L, 200L and 300L models. Larger units available on request.
- **Includes commissioning by qualified technician plus on-site training by an Electrolux chef#**
- **INCLUDES: Free strainer**

Supplied for single free-standing application on 200mm high legs. For alternative mounting contact Stoddart.



Electric boiling pan 60L, tilting round pan with stirrer, freestanding, 1100mm (400V; 3+N; 50/60Hz)

Electric boiling pan 100L, tilting round pan with stirrer, freestanding, 1200mm (400V; 3+N; 50/60Hz)

Electric boiling pan 150L, tilting round pan with stirrer, freestanding, 1300mm (400V; 3+N; 50/60Hz)

Electric boiling pan 200L, tilting round pan with stirrer, freestanding, 1400mm (400V; 3+N; 50/60Hz)

Electric boiling pan 300L, tilting round pan with stirrer, freestanding, 1500mm (400V; 3+N; 50/60Hz)

TBOT06REFO 584404	1100 x 900 x 700 Packed wt: 220kg Volume: 1.8m ³	12kW	\$54,680
TBOT10REFO 584410	1200 x 900 x 700 Packed wt: 277kg Volume: 1.9m ³	18kW	\$55,780
TBOT15REFO 584419	1300 x 900 x 700 Packed wt: 317kg Volume: 2.1m ³	24kW	\$59,680
TBOT20REFO 584425	1400 x 900 x 700 Packed wt: 407kg Volume: 2.6m ³	31kW	\$82,680
TBOT30REFO 5884434	1500 x 1000 x 700 Packed wt: 430kg Volume:3.7m ³	37kW	\$89,280

For options and accessories for Thermaline boiling pans see page 13-P

#Conditions apply outside metropolitan capital cities


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OPTIONS FOR THERMALINE BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
THERMALINE BOILING PAN/KETTLES ACCESSORIES				
Tangent Draw-off Valve (Tap) for Thermaline Kettles				P.O.A.
Strainer for boiling pan, tilting 40/60L BOT	THA003 910001	580 x 325 x 45 Packed wt: 3kg		\$740
Strainer for boiling pan, tilting 100L BOT	THA005 910003	700 x 405 x 45 Packed wt: 4kg		\$750
Strainer for boiling pan, tilting 150L BOT	THA006 910004	760 x 435 x 45 Packed wt: 5kg		\$720
Strainer for boiling pan, tilting 200L BOT	THA007 910005	830 x 460 x 45 Packed wt: 6kg		\$840
Strainer for boiling pan, tilting 300L BOT	THA008 910006	940 x 505 x 45 Packed wt: 6kg		\$1,090
Grid stirrer for 100L model	THA187 910063	630 x 100 x 500 Packed wt: 10kg		\$4,790
Grid stirrer for 150L model	THA190 910064	700 x 100 x 500 Packed wt: 10kg		\$5,360
Grid stirrer for 200L model	THA193 910065	700 x 100 x 500 Packed wt: 10kg		\$6,100
Grid stirrer for 300L model	THA196 910066	900 x 100 x 600 Packed wt: 14kg		\$5,490
Grid stirrer and scrapers for 100L model	THA188 910093	630 x 100 x 500 Packed wt: 10kg		\$8,590
Grid stirrer and scrapers for 150L model	THA191 910094	700 x 100 x 500 Packed wt: 12kg		\$9,170
Grid stirrer and scrapers for 200L model	THA194 910095	700 x 100 x 500 Packed wt: 12kg		\$9,430
Grid stirrer and scrapers for 300L model	THA197 910096	900 x 100 x 500 Packed wt: 12kg		\$8,940
Water mixer for tilting/boiling and bratt pans	THA394 581911	150 x 600 x 350 Packed wt: 6kg		\$2,070


THERMALINE BRATT PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING TILTING ELECTRIC BRATT PANS				
<ul style="list-style-type: none"> □ High productivity Bratt Pan suitable for almost any cooking application □ Temperature sensor fixed to underside of the cooking surface for accurate and efficient temperature control □ Motorized tilting axis allows short pouring path for filling different types of vessels; can be tilted beyond 90° to completely empty the pan □ Electronic microprocessor control with digital display □ Ability to choose between 9 available power levels to specifically adjust to food being cooked □ High thermal input and fast heat up □ Suitable for connection to an HACCP integrated system for monitoring, supervision and recording of all data □ Deep drawn 316 stainless steel pan with rounded edges for maximum corrosion resistance and easy cleaning □ Exterior surfaces manufactured from 304 stainless steel □ Pan bottom made with power block heating technology for full surface heating □ IPX6 water protection system □ Supplied with 200mm legs and rear panel □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# <p>Supplied for single free-standing application on 200mm high legs. For alternative mounting contact Stoddart.</p>				
 <p>Electric bratt pan, tilting, 80L (400V; 3+N; 50/60Hz)</p> <p>Electric bratt pan, tilting, 100L (400V; 3+N; 50/60Hz)</p> <p>Electric bratt pan, tilting, 80L (400V; 3+N; 50/60Hz) Compound base</p>	<p>TEET08EEFO 584548</p> <p>TFET10EEFO 584554</p> <p>TFET08EEFR 584551</p>	<p>1300 x 900 x 700 Packed wt: 267kg Volume: 2.1m³</p> <p>1500 x 900 x 700 Packed wt: 297kg Volume: 2.2m³</p> <p>1200 x 900 x 700 Packed wt: 267kg Volume: 1.9m³</p>	<p>15.3kW</p> <p>20.6kW</p> <p>15.3kW</p>	<p>\$42,480</p> <p>\$46,250</p> <p>\$42,480</p>
TILTING BRATT PANS ACCESSORIES				
Suspension frame for 1/1GN in rectangular pans, UET	THA060 910191	333 x 578 x 60 Packed wt: 8kg Volume: 0.01m ³		\$280
Base plate perforated for pressure bratt pan UET	THA061 910201	335 x 535 x 30 Packed wt: 3kg Volume: 0.01m ³		\$220
Water mixer for tilting boiling and bratt pans tilting	THA394 581911	150 x 600 x 350 Packed wt: 6kg Volume: 0.01m ³		\$2,360
<small>#Conditions apply outside metropolitan capital cities</small>				

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Continuous improvements means specifications may vary


PRESSURISED THERMALINE BRATT PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING PRESSURE TILTING ELECTRIC BRATT PANS				
<ul style="list-style-type: none"> □ Pressurised cooking almost halves your cooking time - producing more food in less floor space □ Pressure cooked food retains more volume and colour □ Temperature sensor fixed to underside of the cooking surface for accurate and efficient temperature control □ 2 zone cooking surface gives better flexibility □ Braise and steam at the same time □ Motorized tilting axis allows short pouring path for filling different types of vessels; can be tilted beyond 90° to completely empty the pan □ Electronic microprocessor control with digital display □ Ability to choose between 9 available power levels to specifically adjust to food being cooked □ Overnight cooking possible: saving electricity and time □ Deep drawn 316 stainless steel pan with rounded edges for maximum corrosion resistance and easy cleaning □ Exterior surfaces manufactured from 304 stainless steel □ Pan bottom made with power block heating technology for full surface heating □ IPX6 water protection system □ Supplied with 200mm legs and rear panel □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# <p>Supplied for single free-standing application on 200mm high legs. For alternative mounting contact Stoddart.</p>				
 <p>Electric pressurised bratt pan, tilting, 60L</p>	<p>TUET06EEFO 584566</p>	<p>1200 x 900 x 700 Packed wt: 257kg Volume: 1.9m³</p>	<p>15.3kW</p>	<p>\$66,980</p>
<p>Electric pressurised bratt pan, tilting, 90L</p>	<p>TUET09EEFO 584572</p>	<p>1200 x 900 x 700 Packed wt: 267kg Volume: 1.9m³</p>	<p>15.3kW</p>	<p>\$67,980</p>
<p>Electric pressurised bratt pan, tilting, 100L</p>	<p>TUET10EEFO 584578</p>	<p>1600 x 900 x 700 Packed wt: 347kg Volume: 2.5m³</p>	<p>20.4kW</p>	<p>\$72,180</p>
<p>Electric pressurised bratt pan, tilting, 150L</p>	<p>TUET15EEFO 584584</p>	<p>1600 x 900 x 700 Packed wt: 367kg Volume: 2.5m³</p>	<p>20.4kW</p>	<p>\$75,480</p>
<p>Electric pressurised bratt pan, tilting, 60L with core temperature probe</p>	<p>TUET06EEFT 584699</p>	<p>1200 x 900 x 700 Packed wt: 257kg Volume: 1.9m³</p>	<p>15.3kW</p>	<p>\$70,780</p>
<p>Electric pressurised bratt pan, tilting, 90L with core temperature probe</p>	<p>TUET09EEFT 584701</p>	<p>1200 x 900 x 700 Packed wt: 344kg Volume: 2.1m³</p>	<p>15.3kW</p>	<p>\$70,780</p>
<p>Electric pressurised bratt pan, tilting, 100L with core temperature probe</p>	<p>TUET10EEFT 584703</p>	<p>1600 x 900 x 700 Packed wt: 347kg Volume: 2.5m³</p>	<p>20.4kW</p>	<p>\$77,480</p>
<p>Electric pressurised bratt pan, tilting, 150L with core temperature probe</p>	<p>TUET15EEFT 584705</p>	<p>1600 x 900 x 700 Packed wt: 367kg Volume: 2.5m³</p>	<p>20.4kW</p>	<p>\$78,480</p>
<p>#Conditions apply outside metropolitan capital cities</p>				

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CHILLTHERM THERMALINE COOK-CHILL BOILING PANS/KETTLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>CHILLTHERM COOK-CHILL KETTLE</p> <ul style="list-style-type: none"> □ Ideal appliance for all-in-one batch cooking and chilling □ 3 chilling options: Chill, cook & chill, chill & cook □ Fully jacketed steam kettle ensures rapid & uniform heating □ Large electronic display consistent with entire Thermaline range, controls temperature, time & optional water filling □ Temperature sensor fixed to underside of the cooking surface for accurate and efficient temperature control □ Motorized tilting axis keeps pouring lip high, can be tilted beyond 90° to completely empty pan □ Integrated stirrer with left and right rotation (20 rpm) - available on request □ IPX5 water protection to control panel □ Hinged insulated and counterbalanced stainless steel lid improves energy efficiency and yield □ Deep drawn 316 stainless steel pan with rounded edges for maximum corrosion resistance and easy cleaning □ Exterior surfaces manufactured from 304 stainless steel □ External cooling system required (not supplied) □ Includes commissioning by qualified technician plus on-site training by an Electrolux chef# <p>Supplied for single free-standing application on 200mm high legs. For alternative mounting contact Stoddart.</p>				
 <p>Electric Chilltherm, tilting model, 100L (400V; 3+N; 50/60Hz)</p>	<p>BOT100EMZ 599297</p>	<p>1200 x 900 x 800 Packed wt: 320kg Volume: 0.87m³</p>	<p>18.5kW</p>	<p>P.O.A.</p>
<p>Electric Chilltherm, tilting model, 200L (400V; 3+N; 50/60Hz)</p>	<p>BOT200EMZ 599298</p>	<p>1400 x 1000 x 800 Packed wt: 410kg Volume: 1.12m³</p>	<p>30.6kW</p>	<p>P.O.A.</p>
<p>Electric Chilltherm, tilting model, 300L (400V; 3+N; 50/60Hz)</p>	<p>BOT300EMZ 599299</p>	<p>1500 x 1000 x 800 Packed wt: 430kg Volume: 1.2m³</p>	<p>36.6kW</p>	<p>P.O.A.</p>
<p>Steam Chilltherm, tilting model, 100L (400V; 3+N; 50Hz)</p>	<p>BOT100SMZ 599300</p>	<p>1200 x 900 x 800 Packed wt: 230kg Volume: 0.87m³</p>	<p>0.6kW</p>	<p>P.O.A.</p>
<p>Steam Chilltherm, tilting model, 200L (400V; 3+N; 50Hz)</p>	<p>BOT200SMZ 599301</p>	<p>1400 x 1000 x 800 Packed wt: 410kg Volume: 1.12m³</p>	<p>0.6kW</p>	<p>P.O.A.</p>
<p>Steam Chilltherm, tilting model, 300L (400V; 3+N; 50Hz)</p>	<p>BOT300SMZ 599302</p>	<p>1500 x 1000 x 800 Packed wt: 440kg Volume: 1.2m³</p>	<p>0.6kW</p>	<p>P.O.A.</p>
<p>Electric Chilltherm, stationery model, 100L (400V; 3+N; 50Hz)</p>	<p>BON100EZ 599295</p>	<p>800 x 900 x 800 Packed wt: 140kg Volume: 0.58m³</p>	<p>18.4kW</p>	<p>P.O.A.</p>
<p>Electric Chilltherm, stationery model, 300L (400V; 3+N; 50Hz)</p>	<p>BON150EZ 599296</p>	<p>900 x 900 x 800 Packed wt: 195kg Volume: 0.65m³</p>	<p>24.8kW</p>	<p>P.O.A.</p>

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