

Electric boiling pans, EBE



- HYGIENIC DESIGN
- WELL INSULATED
- ELECTRIC TILTING
- ECONOMICAL
- ALL TECHNICAL COMPONENTS IN RIGHT COLUMN
- HIGH ENCLOSURE CLASS IP45

Electrolux boiling pans in the economy range are available in 4 sizes – 40, 60, 80 and 100 litres.

The boiling pan is constructed in stainless steel, has motor tilting and a comfortable working height of 900 mm.

It is well insulated and the outside temperature stays below 40°C.

Installation can be made as twins, triples or larger. A measure stick is included in delivery.

The right hand column/leg belongs to respective boiling pan. In this column/leg all technical parts are located such as control panel with continuous power control, pilot lamp, tilting motor with controls and other components.

For further specifications and optional extras, please see following pages.

LOIPART AB

P.O. Box 694
SE 441 18 Alingsås, Sweden
Phone +46 322 66 83 60
Telefax +46 322 63 77 47
E-mail loipart@loipart.se

Exclusive Sales of
Electrolux *Marine Equipment*

4-116

DOC.NO. 4-116 L
EDITION 12 11.09

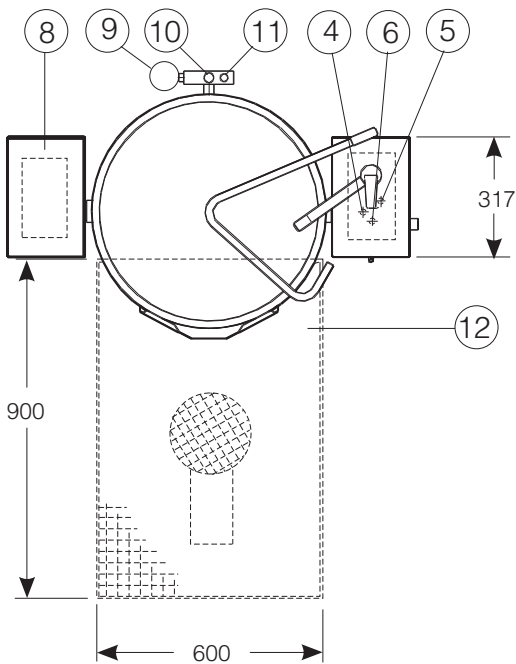
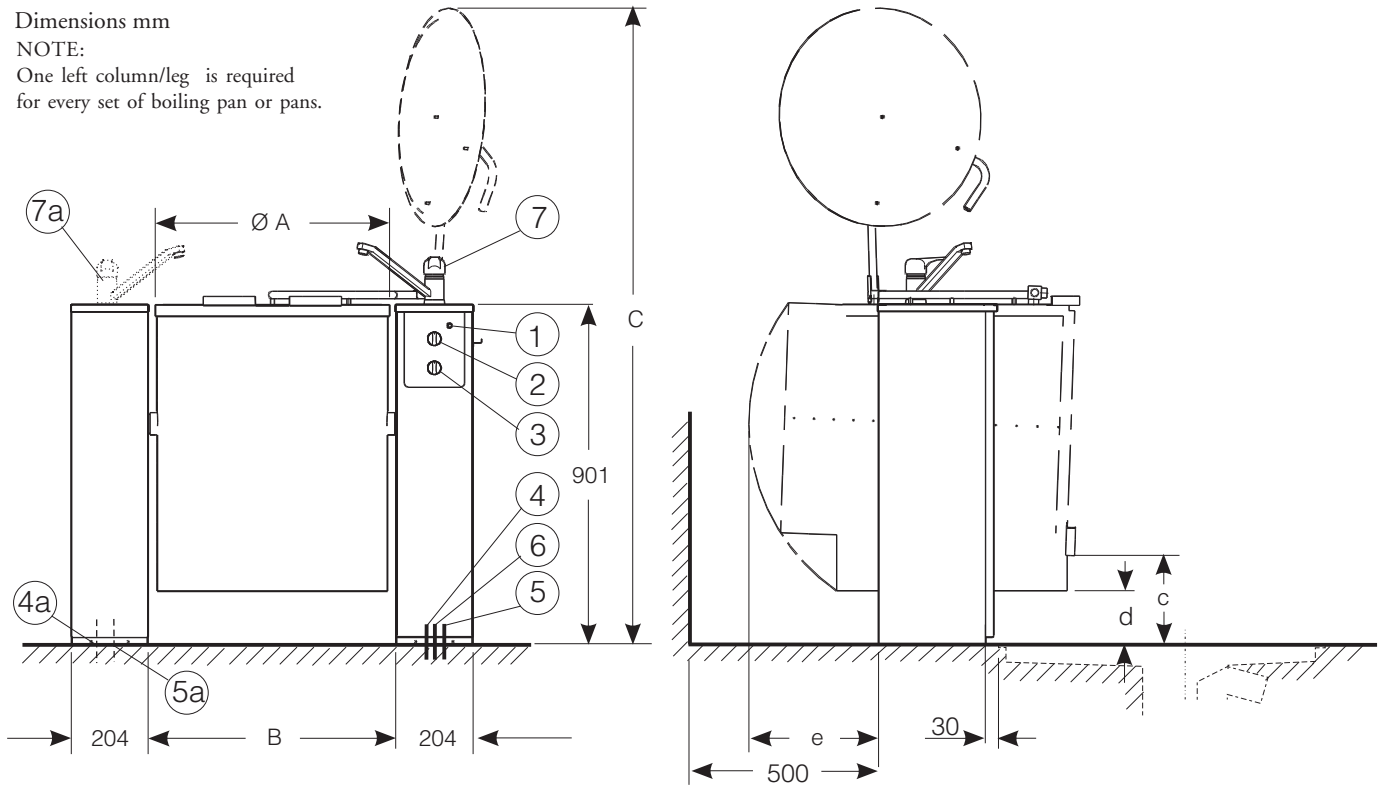
ELECTRIC BOILING PANS, EBE

Scale 1:20

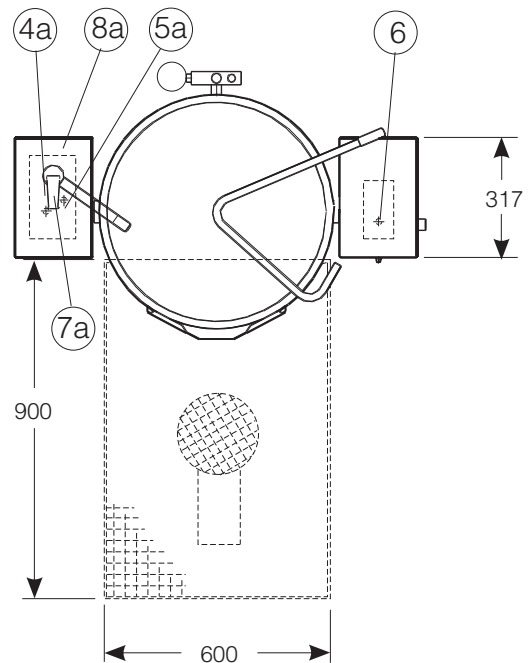
Dimensions mm

NOTE:

One left column/leg is required for every set of boiling pan or pans.



8a. Left column prepared for mixing battery (optional extra) - installation:



1. Pilot lamp
2. Variable heat regulator power control
3. Tilting
4. Incoming HW feed, recommended conn. No 15*
5. Incoming CW feed, recommended conn. No 15*
6. Electrical connection
7. Mixing battery for hot and cold water, pipe outer diameter Ø10 mm
8. Left column/leg (see optional extras)
9. Steam trap
10. Safety valve
11. Vacuum valve
12. Floor drain, optional extra (not delivered by Loipart)

4a. Incoming HW feed, recommended conn. No 15*

5a. Incoming CW feed, recommended conn. No 15*

6. Electrical connection

7a. Mixing battery for hot and cold water, pipe outer diameter Ø10 mm

8a. Left column/leg prepared for mixing battery (see optional extras)

* Before connection to the mixing battery an on/off and non-return valve must be fitted on the incoming water feeds (not delivered by Loipart).

ELECTRIC BOILING PANS, EBE

Dimension mm

Model	A	B	C	c	d	e
EBE040	500	540	1585	300	215	240
EBE060	540	580	1620	280	155	320
EBE080	580	620	1655	260	135	350
EBE100	620	660	1690	240	75	

Specification

Model	Volume litres	Time to boil approx. min	Voltage	Loading kW		Max amps in phase	Fuse A	Weight kgs		Shipping volume m ³
				boiling pan	tilting motor			net	gross	
EBE040	40	25	400 3-50	12.0	0.3	18	25	93	110	0.540
			440 3-60							
EBE060	60	30	400 3-50	15.0	0.3	22	25	100	115	0.600
			440 3-60							
EBE080	80	35	400 3-50	15.0	0.3	22	25	105	124	0.670
			440 3-60							
EBE100	100	35	400 3-50	15.0	0.3	22	25	118	135	0.740
			440 3-60							

Optional extras

Description	Boiler size litres	PNC
Bottom grid	40	16 76 86 01-04
	60	16 76 86 01-06
	80	16 76 86 01-08
	100	16 76 86 01-10
Insert basket	40	16 76 86 02-04
	60	16 76 86 02-06
	80	16 76 86 02-08
	100	16 76 86 02-10
Strainer round holes	40	16 76 86 04-04
	60	16 76 86 04-06
	80	16 76 86 04-08
	100	16 76 86 04-10
Detachable fixture (Installation drawing 478 20 89-37)	all sizes -	16 10 04 00-00 -
Installation frame, H=30 mm	all sizes	16 10 05 00-00
Lifting hook, 2 pcs required		16 76 86 12-01
Left column/leg		16 10 02 00-01
Left column/leg prepared for mixing battery		S900900001
Rice cooking basket insert (set of 2)	40	16 10 09 00-01
	60	S903100000
	80	S903100100
	100	S903100200



Bottom grid



Basket insert



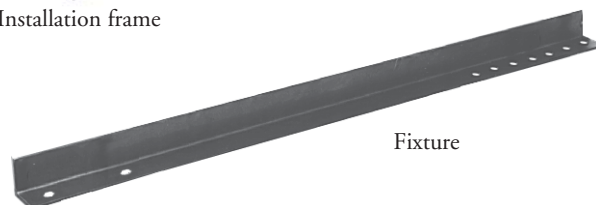
Lifting hooks



Strainer



Installation frame



Fixture

ELECTRIC BOILING PANS, EBE

EXECUTION – OPTIONAL EXTRAS

All optional extras are manufactured in stainless steel.

BOTTOM GRID can be used when cooking larger products like ham, turkey etc.

INSERT BASKETS, for potatoes, fish etc.

40–60 litre boiling pans max. 2 baskets, 80–litre boiling pans max 3 baskets. Baskets can be put on top of each and shall be lifted with the special LIFTING HOOKS.

FIXTURE IRON, detachable iron for marking out the exact position of bolting holes.

INSTALLATION FRAMES are available for bolting and welding to the deck.

MARINE INSTALLATION RECOMMENDATIONS

SINGLE PAN INSTALLATION:

The pan can either be bolted or welded to deck/foundation. We recommend that the foundation is raised at approx. 5-10 mm over the finished deck-covering to avoid penetration of water into the columns.

BOLTING:

Level and position the boiling pan to be bolted to the deck. A fixture with pre-drilled holes is available as optional extra and necessary for locating the installation frames.

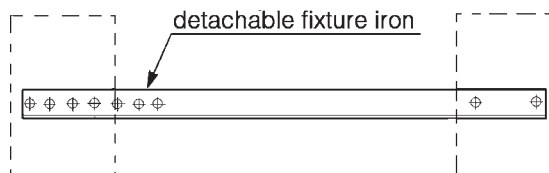
WELDING:

Level and position the boiling pan and weld it to the deck. Installation frames can be used.

MULTIPLE STAND:

Bolting as twins, triples etc requires additional installation frames for each column and one extra fixture for each boiling pan added. The fixture is necessary to mark out the exact position of the bolting holes for installation of the installation frames.

Example of installation of single boiling pan:



Rice cooker, automatic, electric



Model 504 044

- STAINLESS STEEL EXTERIOR
- FAST AND RELIABLE
- POWERFUL
- RICE SETTling INDICATION
- PRECISE STEAM TEMPERATURE CONTROL
- FUNCTIONAL SAFETY DRAWER
- EASY TO MAINTAIN

This electric automatic rice cooker with cooking capacity of 3-7.5 kgs is a powerful and full-featured cooker designed and built for commercial use.

The cooker has an exterior of stainless steel sheet, completely insulated with 25 mm thick glass-wool. The interior is made of aluminum-plated steel. The door is insulated with 25 mm thick glass-wool and provided with a heat resistant handle.

The cooker is equipped with a thermistor which uses steam-catching method to sense the preset temperature of steam coming from

the pan and automatically turns the heater off instantly. A cooking adjusting switch provides fine condition adjustment to cooking to obtain rice of the desired quality. A buzzer sounds after 15 minutes of steaming, at the end of the cooking cycle, indicate that the rice is ready to eat. The cooker is equipped with a drawer type rice pan which can be pulled out smoothly without having to put one's hand into the hot area.

The rice cooker is delivered with one teflon-coated cooking pan.

For further specifications, please see overleaf.

LOIPART AB

P.O. Box 694
SE 441 18 Alingsås, Sweden
Phone +46 322 66 83 60
Telefax +46 322 63 77 47
E-mail loipart@loipart.se

Exclusive Sales of
Electrolux Marine Equipment

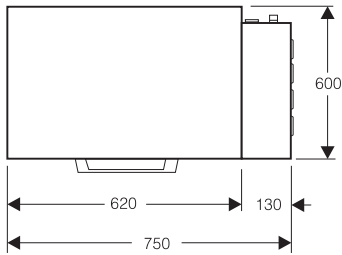
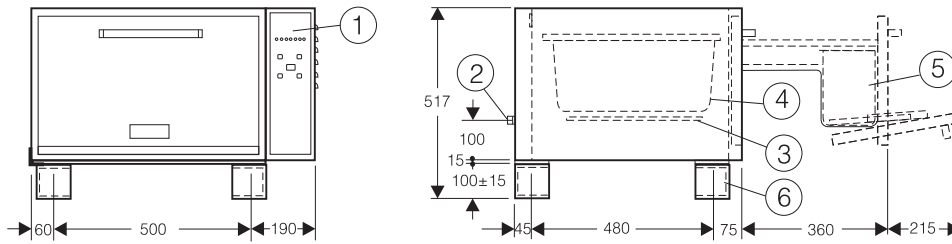
4-500

DOC. NO. 4-500L
EDITION 4 06.08

RICE COOKER AUTOMATIC, ELECTRIC

Scale 1:20

Dimensions mm



1. Control panel
2. Electrical connection
3. Heater
4. Cooking pan
5. Drawer unit
6. Marine legs

Specification

Model	Type	Cooking capacity/load (raw rice)	Voltage	Power kW	Max amps in phase	Weight kgs		Shipping volume m ³
						net	gross	
504 044	SFRC54F	3-7.5 kg	440 3-60	5.4	15	60	65	0.300

Marine installation:

An exhaust hood is required. Level, position and secure the rice cooker to the table top. For further information see "Operation manual".

Boiling units, electric



Model 16 96 33



Model 16 96 34

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- ACCEPTING GASTRONORM
- HYGIENIC DESIGN
- TWO SIZES

The boiling units are manufactured in two different widths - 400 and 600 mm and can be used as excellent pasta cookers.

The boiling units are made of stainless steel. The cook-top has raised edges on three sides to collect any spillage. The front panel has clear and easily accessible controls. The sides of the boiling units are smooth and easy-to-clean.

The boiling units are connected to the mains supply at the rear using the supplied 1.5 metre cable.

The boiling units can be positioned with the rear directly against a fireproof bulkhead.

A stainless steel floor cabinet with doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1. The floor cabinet has adjustable legs.

Also available in the series is a matching cooling top, which is manufactured in four different lengths.

For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

LOIPART AB

P.O. Box 694
SE 441 18 Alingsås, Sweden
Phone +46 322 66 83 60
Telefax +46 322 63 77 47
E-mail loipart@loipart.se

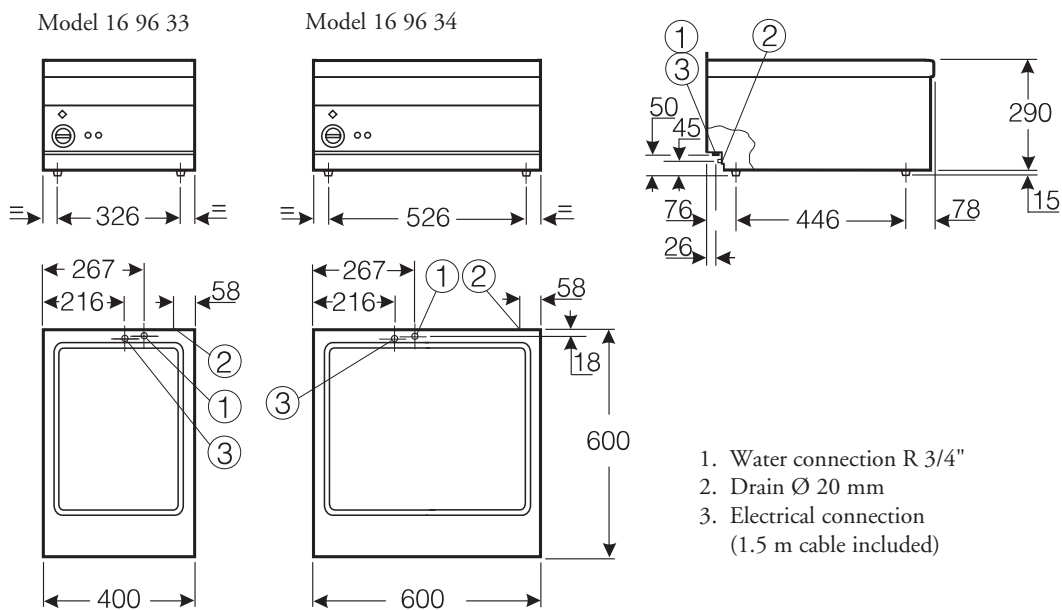
Exclusive Sales of
Electrolux *Marine Equipment*

4-772

DOC. NO. 4-772L
EDITION 3 06.09

BOILING UNITS, ELECTRIC

Scale 1:20
Dimensions mm



Specification

Model	Type	Capacity nos of baskets	Basket dimensions mm	Voltage V	Loading kW		Max amps in phase A		Weight kgs		Shipping volume m ³
					440 3-60	400 3-50	440 3-60	400 3-50	net	gross	
16 96 33	CP4ETX	2	150x290x150	400 3-50	4	3.3	9	8	17	21	0.120
16 96 34	CP6ETX	3	150x290x150	440 3-60	6	5	13.5	12.5	25	31	0.170

Optional extra

Model	Description
16 97 71	Basket for pasta cooker

Rice cooker, electric



Model 568 22

- FAST AND RELIABLE
- POWERFUL
- AUTOMATICALLY COOK AND HOLD
- LARGE CAPACITY – UP TO 102 SERVINGS PER LOAD
- THERMAL AND CURRENT SAFETY FUSE
- EASY TO MAINTAIN

The electric rice cooker with element at 1750 W is the most powerful and full-featured rice cooker that is designed and built for commercial use.

With cook and hold operation this model offers automatic shut-off and hold when done.

Push a button and the pilot lamp lets you know the unit is cooking. When the rice is finished it automatically goes from cook cycle to keep warm mode.

The sensor is in the middle of the heater plate for better cooking control. It senses when the water has been absorbed, ending the cook cycle before the rice can burn.

Lift out rice pot, easily removable for washing and rice rinsing.

The rice cooker is delivered incl. lid, measuring cup and rice scoop.

For further specifications, please see overleaf.

LOIPART AB

P.O. Box 694
SE 441 18 Alingsås, Sweden
Phone +46 322 66 83 60
Telefax +46 322 63 77 47
E-mail loipart@loipart.se

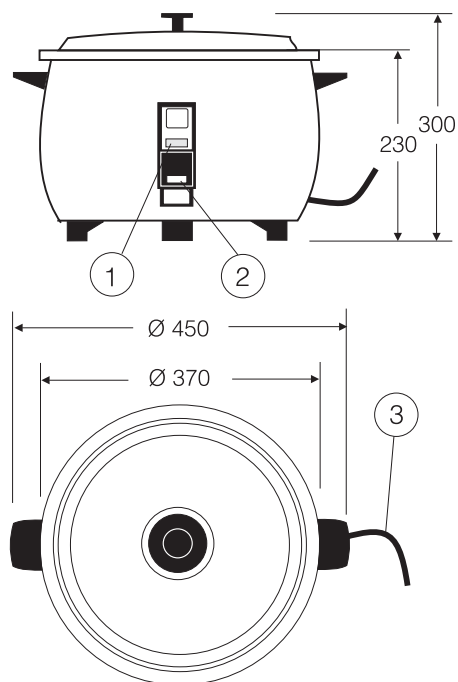
Exclusive Sales of
Electrolux *Marine Equipment*

4-850

DOC.NO. 4-850L
EDITION 7 08.08

RICE COOKER, ELECTRIC

Scale 1:10
Dimensions mm



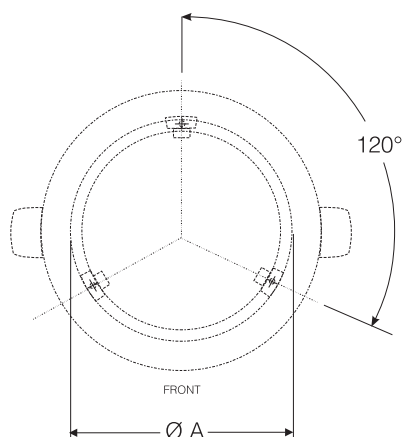
1. Pilot lamp
2. Switch
3. Electrical connection,
1.8 m long cord with plug

Specification

Model	Capacity			Voltage	Power kW	Fuse	Weight kgs		Shipping volume m ³
	liquid ltrs	raw rice ltrs	cooked rice ltrs				net	gross	
568 22	10	4.2	8.5	115 1-60	1.75	16	5.7	7	0.060

Marine installation:

The rice cooker is a loose table item with three plastic feet. Use angle bars or other suitable arrangement to keep the unit from moving on the table top due to ship's movements in the sea.



Dimensions

Model	ØA
568 22	263

4-850

Subject to changes without notice.

Rice cooker, electric



Model Exxent

- FAST AND RELIABLE
- POWERFUL WITH LOW POWER CONSUMPTION
- AUTOMATIC COOKING
- HEAT PRESERVATION UNIT
- LARGE CAPACITY
- MAGNETIC CONTROLLING SYSTEM
- EASY TO MAINTAIN

The electric rice cooker is a powerful and full-featured rice cooker designed and built for commercial use.

With cook and heat preservation functions this model offers automatic shut-off and hold when done.

Press the switch button and the red pilot lamp that lets you know the unit is cooking.

The cooker is provided with a magnetic thermal limiter located in the middle of the heater plate for better cooking control. It senses when the water has been absorbed, ending the cooking cycle before the rice can burn. When the rice is finished the switch button

is automatically released and the pilot lamp will turn to yellow. Keep the lid on for 10 more minutes to be sure that the rice is thoroughly cooked.

The temperature of the rice will be automatically kept within the range of 60-80 °C. When the temperature of the rice has fallen below that point the pilot lamp will begin to flash indicating that the heat preservation unit has been set to work.

The rice cooker is delivered including a measuring cup and a rice scoop and provided with a 1.3 m long electrical cord with earthed plug. For further specifications, please see overleaf.

LOIPART AB

P.O. Box 694
SE 441 18 Alingsås, Sweden
Phone +46 322 66 83 60
Telefax +46 322 63 77 47
E-mail loipart@loipart.se

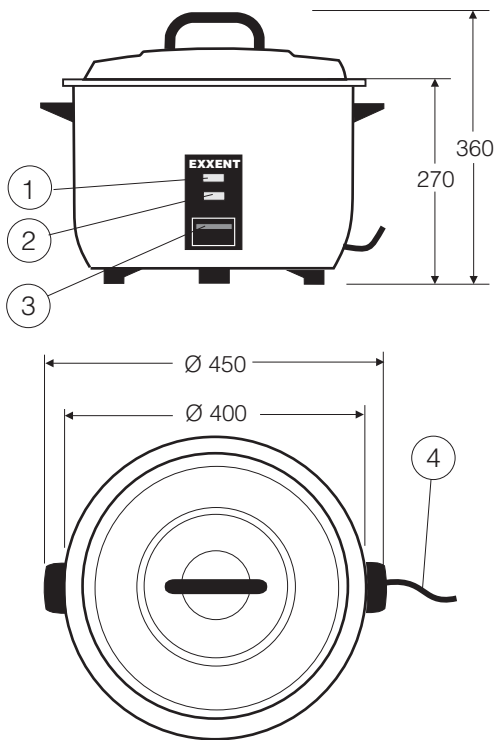
Exclusive Sales of
Electrolux *Marine Equipment*

4-852

DOC. NO. 4-852L
EDITION 2 01.10

RICE COOKER, ELECTRIC

Scale 1:10
Dimensions mm



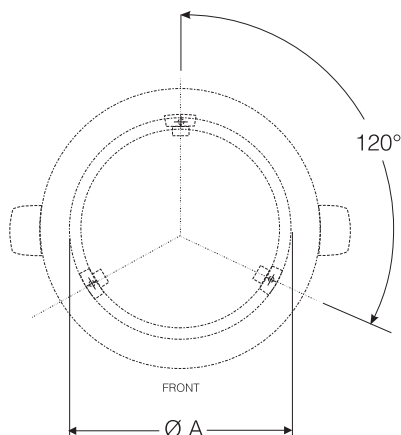
1. Pilot lamp COOKING
2. Pilot lamp WARMING
3. Switch
4. Electrical connection, 1.3 m long cord with plug

Specification

Model	Capacity ltrs		Voltage	Power kW	Fuse	Weight kgs		Shipping volume m ³
	raw rice	cooked rice				net	gross	
Exxent	6	13	230 1~50/60	1.95	10	6.3	7.6	0.07

Marine installation:

The rice cooker is a loose table item with three plastic feet. Use angle bars (not included) or other suitable arrangement to keep the unit from moving on the table top due to ship's movements in the sea.



Dimensions

Model	ØA
Exxent	310

4-852

Subject to changes without notice.