

PRODUCT RANGE SPECIFICATION

E28300 – Electric Oil-Jacketed Boiling Pan

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	E28300{PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description

Electrically heated oil-jacketed boiling pan for batch cooking and heating in commercial food preparation areas.

The oil jacketed boiling pan is intended for the preparation of soups, sauces, pasta, stews, braised meats, rice and more. It can also be used to quickly reheat pre-prepared dishes which can be held in the oil jacketed boiling pot until serving. The oil jacketed boiling pan has been carefully designed to offer a high quality, cost-effective and easy to use unit that is made to last. The boiling pan is easy to operate and ergonomic.

The Basterfield E28300 Stationary Oil Jacketed Electric Boiling Pan features a Grade 304 stainless steel inner pan which is hygienic and easy to clean. The inner pan features an integral rim and is finished with a satin polish finish. The contents of the inner pan are heated by the oil jacket. This indirect method of heating reduces the chance of food within the pan being burnt. The oil jacket is manufactured from mild steel and has the capacity for 50 litres of heat transfer oil. The oil jacketed boiling pan is supplied complete with an oil filler pipe and breather tubes. The level of the oil within the oil jacket can easily be measured with the supplied oil level dipstick with minimum and maximum level indicators. When oil needs to be replaced, this can be easily done by opening the oil drain valve at the bottom of the unit. This makes maintenance of the oil jacketed cooking pot easy and hassle-free. The oil jacket is contained within an aesthetic outer casing which is manufactured from stainless steel. The outer casing ensures the unit is pleasing to look at and will be an attractive addition to any kitchen facility. Insulation, 40 mm thick, is placed between the oil jacket and the outer casing. This ensures heat is retained efficiently and saves on power. The inner pan has a balanced lid with a heat insulated handle to easily cover up the contents of the pan. Any remaining liquids in the inner pan after serving can be easily washed out through a 32 mm nominal bore draw off outlet valve.

The E28300 Stationary Oil Jacketed Electric Boiling Pan includes sheathed immersion elements for heating of the oil within the jacket. These elements are removable and can be accessed for replacement via the provided access panel. This allows for easy maintenance of the unit if required. The elements are thermostatically controlled by a variable thermostat which can be set to temperatures between 30°C and 160°C. This thermostat cuts power to the elements if a heat of 180°C is reached. The sheathed immersion elements ensure extended oil life. The oil jacketed boiling pans electrics can be accessed via an access panel ensuring easy access to circuit breakers and the unit's wiring for installation of the unit by an electrician. The unit features an illuminated On-Off power switch as well as pilots lights that indicate when the elements are heating up and when the preset temperature is reached. The oil jacketed cooking pot is available in a variety of inner pan capacities to suit different volume requirements. The oil jacketed boiling pan is supplied by a 380V, 3 Phase, Neutral and Earth electrical supply. The stainless steel boiling pan can be supplied with a side mounted water inlet valve as an optional extra. Shell Thermia D heat transfer fluid can also be supplied with the boiling pan on request.

Construction and features

- Stationary oil jacketed electric cooking pot.
- Designed to offer easy and ergonomic operation.
- The inner pan has a satin polish finish which is easy to clean and features an integral rim.
- The inner pan is contained within a mild steel oil jacket which can hold 50 litres of Shell Thermia D heat transfer fluid.
- The oil jacket is supplied with an oil filler pipe, oil level dip stick, breather tubes and an oil drain valve.
- The oil jacket is covered with a stainless steel outer casing making for an attractive bulk cooking pot.
- Insulation is included between the oil jacket and outer casing to ensure the boiling pan retains heat efficiently.
- Drainage of contents within the inner pan can be done easily and hygienically will the 32 mm nominal bore draw off outlet.
- The inner pan is covered by a balanced lid with a heat insulated handle.
- The lid is manufactured from Grade 304 stainless steel.
- Heating of the oil is provided by sheathed immersion elements within the oil jacket pocket.
- The elements are easy to replace due to the provision of an access panel.
- The elements are thermostatically controlled by a variable thermostat.

- Electrics are accessible via a panel which allows easy wiring for installation and access to circuit breakers.
- The electric jacketed cooking pot is provided with an illuminated On-Off power switch and pilots lights that indicate when the elements are heating up and when the preset temperature is reached.
- The unit is available in a variety of capacities to suit different requirements.
- Different power and electrical supply configurations are supplied depending on the boiling pan capacity required.
- A water inlet valve mounted to the side of the electric boiling pan can be provided as an optional extra.

Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield E28300 stationary electric boiling pan with Grade 304 stainless steel inner vessel, mild steel oil jacket and insulated outer casing. 32 mm nominal-bore draw-off outlet. Vessel capacity, heating load and electrical supply requirements as specified for the selected configuration.
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02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Supply Configuration	3P+N	—	Electrical supply conductor configuration, including phase count and whether a neutral conductor is required.
Line-to-Line Voltage	400	VAC	Supply voltage between phases.
Line-to-Neutral Voltage	230	VAC	Supply voltage phase-neutral.
Supply Frequency	50	Hz	—
Heating Element Quantity	3	—	—
Heating Phase Configuration	1 Element per Phase	—	—
Heating Element Connection	Phase-to-Neutral	—	—
Control Power Source	Phase-to-Neutral	—	—
Main Isolator Pole Count	4	poles	—

03 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E28300(075)	PAN BOILING ELECTRIC TYPE EOJ-S 6KW STATIONARY 75L	Capacity: 75 l
E28300(135)	PAN BOILING ELECTRIC TYPE EOJ-S 9KW STATIONARY 135L	Capacity: 135 l
E28300(225)	PAN BOILING ELECTRIC TYPE EOJ-S 18KW STATIONARY 225L	Capacity: 225 l
E28300(300)	PAN BOILING ELECTRIC TYPE EOJ-S 18KW STATIONARY 300L	Capacity: 300 l
E28300(500)	PAN BOILING ELECTRIC TYPE EOJ-S 18KW STATIONARY 500L	Capacity: 500 l

04 Application information

Intended applications	Bulk Food Cooking
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04 Application information

Industries	Food & Beverage Processing, Foodservice & Catering, Hospitals & Clinics
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05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images



PRODUCT IMAGE

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.