MODEL SPECIFICATION

E28300(135) – Boiling Pan Electric Oil-Jacketed 135L 9kW



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Model	E28300(135){PSS}	14 Nov 2026

01 Model specification

Boiling Pan, Grade 304 Stainless Steel Inner Vessel and Lid, 135L, with 9kW Electric Oil-Jacketed Heating and Stationary Configuration

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Capacity	135	L	–
Line-to-Line Voltage	400	VAC	Supply voltage between phases.
Supply Configuration	3P+N	–	Electrical supply conductor configuration, including phase count and whether a neutral conductor is required.
Line-to-Neutral Voltage	230	VAC	Supply voltage phase-neutral.
Heating Element Quantity	3	–	–
Supply Frequency	50	Hz	–
Heating Phase Configuration	1 Element per Phase	–	–
Heating Element Power	3	kW	Power per element.
Main Isolator Pole Count	4	poles	–
Power	9	kW	–
Estimated Total Connected Load	9	kW	Total equipment load.
Rated Current	13	A	–

03 Model and supply data

Parent product	E28300 — Electric Oil-Jacketed Boiling Pan

03 Model and supply data

Typical lead time	15 working days
Warranty	12 months

04 Specification notes

Configuration description

Basterfield E28300(135) stationary electric oil-jacketed boiling pan, Type EOJ-S, with 135L vessel capacity and 9kW heating. Grade 304 stainless steel inner vessel and lid, insulated stainless steel outer casing and 32mm nominal-bore draw-off outlet.

Indirect oil-jacketed heating helps distribute heat more evenly around the inner vessel, reducing localised hot spots and the risk of scorching. This supports consistent batch cooking, particularly for soups, sauces and stews that benefit from steady, controlled heating. The inner pan has large radiused corners that create smooth, rounded transitions for easy cleaning. The rounded profile avoids hard-to-clean sharp corners where food can collect, helping prevent food buildup.

Recommended heat transfer oil: 60L, supplied separately as 3 × 20L HTO100 drums. Quantity depends on the boiling pan capacity and is subject to confirmation before ordering.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this model.

E28300(135); Type EOJ-S; stationary electric oil-jacketed boiling pan; 135L capacity; 9kW heating; Grade 304 stainless steel inner vessel and lid; large radiused inner-pan corners for easy cleaning and to help prevent food buildup; 32mm nominal-bore draw-off outlet. Recommended heat transfer oil: 60L, supplied separately as 3 × 20L HTO100 drums. Quantity depends on the boiling pan capacity and is subject to confirmation before ordering.

Detailed specification

- Model: E28300(135)
- Type: EOJ-S
- Configuration: Stationary
- Capacity: 135L
- Heating power: 9kW
- Inner vessel and lid: Grade 304 stainless steel
- Inner pan corners: Large radiused corners for easy cleaning and to help prevent food buildup
- Indirect cooking: Oil-jacketed heating for more even heat distribution and reduced risk of scorching
- Oil jacket: Mild steel
- Outer casing: Stainless steel
- Insulation: 40mm
- Draw-off outlet: 32mm nominal bore
- Heating control: Variable thermostat
- Oil: Recommended heat transfer oil: 60L, supplied separately as 3 × 20L HTO100 drums. Quantity depends on the boiling pan capacity and is subject to confirmation before ordering.

05 Frequently asked questions

What is the E28300 boiling pan used for?

The E28300 is a stationary electric oil-jacketed pan for batch cooking and heating in commercial food preparation areas, including soups, sauces, stews, rice and pasta.

What capacities and heating ratings are available?

75L / 6kW; 135L / 9kW; 225L / 18kW; 300L / 18kW; 350L / 18kW; 500L / 18kW; 750L / 27kW; 1000L / 36kW.

How does the oil jacket heat the contents?

Electric immersion elements heat the oil in the surrounding jacket. Heat then passes through the inner vessel to the food, providing indirect heating.

What are the benefits of indirect cooking?

Indirect oil-jacketed heating helps distribute heat more evenly around the inner vessel, reducing localised hot spots and the risk of scorching. This supports consistent batch cooking, particularly for soups, sauces and stews that benefit from steady, controlled heating.

Which parts are stainless steel?

The inner vessel and lid are Grade 304 stainless steel. The outer casing is stainless steel, while the enclosed oil jacket is mild steel.

How do the radiused corners make the pan easier to clean?

The inner pan has large radiused corners that create smooth, rounded transitions for easy cleaning. The rounded profile avoids hard-to-clean sharp corners where food can collect, helping prevent food buildup.

Is heat transfer oil included in the pan price?

Heat transfer oil is supplied separately. Add HTO100 oil, item 01OIL-HTO100, in 20L drums to the pan order.

How much heat transfer oil is recommended?

Quantity depends on the boiling pan capacity and is subject to confirmation before ordering. Recommended quantities: 75L pan: 40L of oil / 2 × 20L drums; 135L pan: 60L of oil / 3 × 20L drums; 225L pan: 80L of oil / 4 × 20L drums; 300L pan: 80L of oil / 4 × 20L drums; 350L pan: 100L of oil / 5 × 20L drums; 500L pan: 140L of oil / 7 × 20L drums; 750L pan: 180L of oil / 9 × 20L drums; 1000L pan: 240L of oil / 12 × 20L drums. Use the oil-level dipstick during filling.

Does the pan tilt, and how is it emptied?

The E28300 is a stationary pan. Liquid contents can be drained through its 32mm nominal-bore draw-off outlet.

What electrical supply is required?

The heating rating depends on the selected model. Confirm the voltage, phase configuration and installation requirements for that model before ordering; use the unit nameplate and installation documentation for connection details.

Can a water inlet valve be supplied?

A side-mounted water inlet valve is available as an optional extra. Specify this requirement when requesting a quotation.

E&OE. Specifications are subject to change without notice.

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