PRODUCT RANGE SPECIFICATION

E28300 – Electric Oil-Jacketed Boiling Pan



PRODUCT IMAGE

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	E28300{PSS}	14 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/e28300-electric-oil-jacketed-boiling-pan#specifications

01 Product description and specification

Product description

Stationary electric oil-jacketed boiling pan for indirect cooking, with a Grade 304 stainless steel inner vessel and large radiused corners for easy cleaning. Eight capacities from 75L to 1000L; 6kW to 36kW. Heat transfer oil supplied separately.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this product range.

Stationary electric oil-jacketed boiling pan, Type EOJ-S; Grade 304 stainless steel inner vessel and lid; large radiused inner-pan corners for easy cleaning and to help prevent food buildup; indirect heating for more even heat distribution and reduced risk of scorching; mild steel oil jacket; stainless steel outer casing with 40mm insulation; balanced lid with insulated handle; 32mm nominal-bore draw-off outlet; thermostatic control; oil filler, dipstick, breather tubes and drain valve. Models: 75L / 6kW; 135L / 9kW; 225L / 18kW; 300L / 18kW; 350L / 18kW; 500L / 18kW; 750L / 27kW; 1000L / 36kW. Heat transfer oil HTO100 is supplied separately in 20L drums. Recommended oil 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. Quantity depends on the boiling pan capacity and is subject to confirmation before ordering.

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.

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
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 Configuration options

Capacity	75 L; 135 L; 225 L; 300 L; 350 L; 500 L; 750 L; 1000 L

Options vary by model; not every combination is available. Use the product page to select a model.

04 Functional features

01 **Oil-Jacketed Electric Heating**
Sheathed immersion elements heat the oil jacket, which transfers heat to the inner cooking vessel. 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.

02 **Grade 304 Stainless Steel Inner Vessel**
The inner pan has an integral rim and satin-polished finish. The lid is also Grade 304 stainless steel.

03 **Large Radiused Corners**
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.

04 **75L to 1000L Capacities**
Eight stationary models cover capacities from 75L to 1000L, with electric heating ratings from 6kW to 36kW.

05 **Insulated Outer Casing**
A stainless steel outer casing encloses the mild steel oil jacket, with 40mm insulation between the jacket and casing.

06 **Balanced Lid and Draw-Off Outlet**
A balanced lid with an insulated handle covers the vessel. A 32mm nominal-bore draw-off outlet allows liquid contents to be drained.

07 **Thermostatic Heating Control**
A variable thermostat controls the heating elements, with an illuminated power switch and indicator lights.

08 **Oil Filling and Maintenance Access**
The jacket has a filler pipe, breather tubes, a dipstick with minimum and maximum marks, and an oil drain valve. Access panels provide access to the elements and electrics.

09 **Optional Heat Transfer Oil**
HTO100 heat transfer oil is available separately in 20L drums. Quantity depends on the boiling pan capacity and is subject to confirmation before ordering.

05 Application information

Intended applications	Bulk Food Cooking
Industries	Food & Beverage Processing, Hospitals & Clinics, Hotels & Lodges, Institutional & Contract Catering

06 Supply and support

Typical lead time	15 working days

06 Supply and support

Warranty	12 months

07 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.