

08 BRAISING PANS THE HIGHLIGHTS



GAS MODELS

VG30 (30 GALLON)

VG40 (40 GALLON)

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ELECTRIC MODELS

VE30 (30 GALLON)

VE40 (40 GALLON)



Commercial braising pans, also known as tilt skillets, are one of the most versatile pieces of equipment in a kitchen. These units are essentially three pieces of equipment in one, offering the ultimate versatility, while only taking up a small footprint in the kitchen. They allow food to be **braised, sautéed, simmered, pan fried and grilled.**

COMMON APPLICATIONS

- Grilled Cheese
- Pasta
- Sandwiches
- Sauces
- Soups
- Steamed vegetables
- Stew / chili

SEGMENT SPECIFIC OPPORTUNITIES

- Business & Industry kitchens
- Full menu restaurants
- Health care facilities
- Military kitchens
- Schools

TOP COMPETITORS



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BRAISING PANS

The Jack of all Trades and Master of all Processes...

Our commercial braising pans offer more standard features than the competition, including covered interior corners for quick cleaning. The popular V Series braiser has a stainless steel fully-welded one-piece design and satin interior and exterior finish, allowing restaurant chefs to braise, sauté, simmer, fry and grill with ease. Vulcan has produced equipment for braising for over 150 years, enabling successful restaurant braising and K-12 school cooking across the country.



VE30
Electric



VE40
Electric



VG30
Gas



VG40
Gas

KEY ATTRIBUTES AND VALUE PROPOSITION

Sealed lift mechanism and recessed hinges

Keeps equipment cleaner and requires less floor space with compact pouring path, protected hinged and smooth tilt operation.

4" Full Width Pour Lip

Food won't spill out over the top costing your restaurant time and money - no waste occurs as 100% of the pan is emptied.

FastBatch™ heating technology

Increases efficiency of heat transfer between elements and cooking plate, reducing boil time by up to 20%. (only offered on electric braising pans)



VG40 - Gas



Professional even-heating cooking surface with embossed markings

Keeps food from sticking, resists scratches, and provides clear capacity measurement.

Solid State Controls

Adjustable thermostat from 50° to 425°F, providing instant response to variations in pan temperature for more consistent cooking.

Retractable pan support

Holds pan securely during pan-up, and folds down for convenience when not in use.

