



EXTREME VERSATILITY. EXCEPTIONAL PERFORMANCE.

Expand your menu and experience a new level of versatility with Vulcan V Series braising pans. Sauté, simmer, braise, boil and steam with one multipurpose piece of equipment requiring minimal space in your kitchen. Each braising pan boasts watertight controls and a textured anti-stick pan finish for unrivaled reliability and easy cleaning.


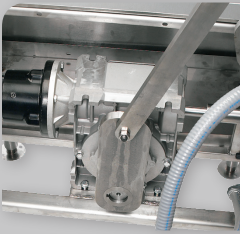





DONE TO PERFECTION.
vulcanequipment.com

V SERIES BRAISING PANS



Built to last, Vulcan V Series braising pans are the best choice for operations that care about consistent results and durability. Fully-welded stainless steel frame and cabinet base stabilize braising pan even when filled to capacity. Sealed gearing cannot be over-cranked protecting gears for lifelong reliability. Available in both 30- and 40-gallon capacity with gas and electric models.

	ADVANTAGE	BENEFIT	
	Professional even-heating cooking surface with embossed gallon and liter markings	<i>Keeps food from sticking, resists scratches and provides clear capacity measurement.</i>	Spend less time cleaning and improve batch consistency. Cook up confidence, batch after batch.
	Sealed lift mechanism and recessed hinges	<i>Keeps equipment cleaner and requires less floor space with compact pouring path, protected hinges for smooth and reliable tilt operation.</i>	Stop cleaning gaps and corners, free up room to work and tilt with ease. Smooth lifting makes the whole shift smoother.
	Retractable receiving pan support	<i>Holds pans securely during pan-up and folds down for convenience when not in use.</i>	Save money by reducing spillage and waste and improve safe handling of hot food items. There when you need it, out of the way when you don't.
	Pitcher pour front with 4" oversized lip and removable strainer	<i>Directs the flow of liquid and solid contents towards pouring lip for easy transfer during pan-up.</i>	Protect against messy product loss and save your back with easy and precise pouring. Easy in, easy out.
	Self-locking cover with stay-cool handle	<i>Improves venting control and operation.</i>	Keep staff safe from burns when positioning the cover. Contents are hot. Hands stay cool.

- 4" Front flange with removable strainer guides contents towards pouring lip
- Retractable receiving pan support for hands-free serving
- Watertight controls and enclosures
- Sealed lift mechanism
- Embossed gallon and liter markings
- Optional draw-off valve



Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

vulcanequipment.com
1-800-814-2028

