

VULCAN V SERIES BRAISING PANS



These features make V Series Braising Pans the best choice for operations that care about consistent results and durability.



Steam vegetables and more in large-capacity steam pans.



The 4" full-width return flange features a formed pouring lip. Food can't spill out over the top—no waste occurs as 100% of the pan is emptied.



The front hinge is designed with a narrow pour path of 6" to 16"—minimizing the extension of the pan front in a tight kitchen space.



Frame, sides, front, back and 12" legs with adjustable flanged feet are constructed of stainless steel for fast, easy cleaning.



Standard receiving-pan support mounts under pouring lip and conveniently drops away when not in use.



Optional 6" casters are available.



Watertight controls and enclosures.



Embossed gallon markings endure for the life of the unit, versus bead-blasted markings that can be scrubbed away over time.



Sturdy, high-strength cover resists warping and is spring-assisted to stay open in any position.



Optional "L" faucet bracket adds 3" to width. Three faucet styles are available.



Coved corners and bead-blasted finish make cleaning easier.



Draw-off valve is ideal for removing waste, with catch can to facilitate draining waste.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles & Broilers



Ovens



Holding & Transport



Heavy Duty Cooking



Restaurant Ranges



Steam



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Steam



Maximum versatility when you cook. Exceptional reliability when you clean.

Take your operation to a new level of versatility with Vulcan V Series Braising Pans. They sauté, grill, fry, steam, braise... In short, they handle the work of several pieces of equipment, while taking up minimum space in your kitchen.

It gets better. Vulcan builds equipment with durability and performance in mind, and the V Series is no exception. Braising pans are typically exposed to substantial amounts of water and other liquids during cooking and cleaning. We took that into account when designing the units' watertight controls for improved reliability and the skillets' coved and bead-blasted finish for more effective cleanup.

We're excited to bring you the V Series Braising Pans. They'll enhance your cooking experience, prepare flavorful foods with consistent results and make cleanup easier and faster. You can count on the V Series to be a quality addition to the Premier Cooking Line.



Watertight controls and enclosure make the V Series impervious to potential damage during cooking and even spray hose cleaning. Designed to NEMA 4X standards, V Series controls ensure greater reliability. Add the V Series to your steam equipment lineup with confidence.



Your Steam Team.

With the Vulcan line of quality steam equipment, you'll have a team that's tough, durable, top quality and high performance. Our steamers, convection steamers, kettles, high-efficiency steam boilers and braising pans fit your needs, stay in top shape for the long-run and offer innovative features for your fast-paced operation.



2/3 Jacketed Tilting Kettles



Fully Jacketed Kettles



Convection Steamers



Counter Steamers

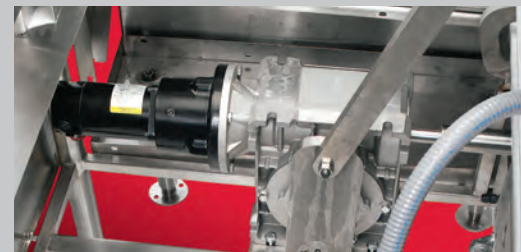


Braising Pans

V Series Braising Pans



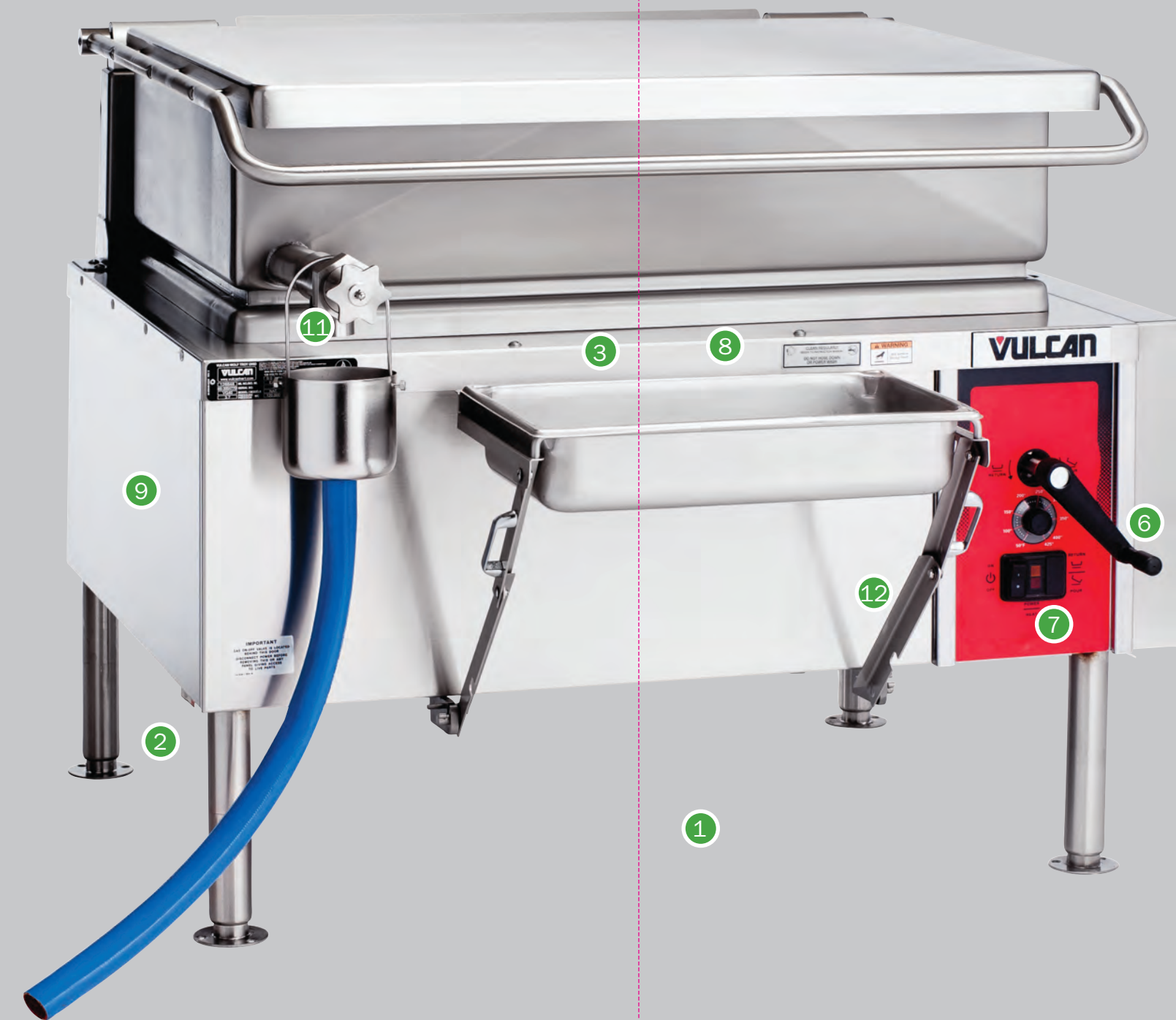
Gas models—30,000 BTU/hr. for each 12" of pan width; burners are "U" shaped, thereby placing a heat source every 5" or less to make use of the entire cooking surface to enhance cooking consistency and maximize productivity; burners shut off when pan is tilted 5 degrees; electronic ignition for automatic burner lighting.



Lift mechanism with worm spiral gear is totally enclosed and has been life-cycle tested to over 100,000 cycles under constant weight of 375 pounds. This is equivalent to more than 10 years of real-world use. Vulcan V Series Braising Pans are built to last!



Electric models—3 kW, flat ribbon-style, low-watt density fire bar elements for superb reliability; wide surface provides better conductivity; serpentine shape places a heat source every 2½" for even heat distribution and equal heat control; elements shut off when pan is tilted 5 degrees.



- 1 Small Footprint—36" on 30-gallon model; 46" on 40-gallon requires less floor space for the unit
- 2 Open Leg Design—facilitates cleaning
- 3 Front Hinge Design—has a narrow pouring path of 10"; minimal extension of pan front for tight kitchen space; spout empties from pan at a good working height
- 4 4" Full-Width Return Flange—formed pouring lip doesn't allow food to spill over the top and ensures 100% emptying of pan for less waste
- 5 True Working Capacity—30- and 40-gallon models are full capacity at ½" to 1" from the rim, allowing for greater batch size; Boiling Basket also shown
- 6 Standard Lift Mechanism—cannot be over-cranked, which would cause damage to the gears; reliability is increased and maintenance problems reduced
- 7 Solid State Controls—for temperature accuracy
- 8 Pan Construction—304 Series stainless steel clad to carbon steel for even heat distribution and easy cleaning
- 9 Stainless Steel Frame—easy to clean; durable stainless steel front, sides, back and 12" legs with adjustable flanged feet; optional faucet bracket
- 10 Lid—rigid, high-strength construction resists warping; spring tension holds lid open in any position; condensate ledge shown is standard
- 11 Optional 2" Draw-Off Valve and Catch Can—ideal for draining fat and waste; three styles available
- 12 Pan Support Standard—mounts under pouring lip and conveniently drops away when not in use