

S T E A M

VULCAN**VE SERIES
ELECTRIC TILTING BRAISING PAN**

**VE40 FastBatch™ Electric Braising Pan
with Optional Motorized Lift**

**SPECIFICATIONS**

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with water-tight enclosure and pushbuttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

Exterior Dimensions:

VE30 36"w x 35½"d x 40½"h on 12" legs

VE40 46"w x 35½"d x 40½"h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4.

- ☐ **VE30** 30-Gallon true working capacity
- ☐ **VE40** 40-Gallon true working capacity

STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution.
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings.
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate.
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated strainer.
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
- Lid stops in place for vented cooking.
- Faucet mounting bracket (ships loose for LH or RH side mounting if needed) adds 3" to width.
- Drop away food receiving pan support mounts under pouring lip.
- Manually operated anti-jam pan lifting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F.
- Water tight controls and enclosures.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1.
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle.
- ☐ Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VE30.
- ☐ Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VE30.
- ☐ Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds.
 - Includes securing crank handle, pan strainer and non-door type panels.
 - Controls protected by lockable cover.
 - Perforated lid support cover.
- ☐ 480 volt, 60-50 Hz, 3 phase.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Set of four casters, (two locking).
- ☐ (12") (18") double jointed single pantry faucet.
- ☐ (12") (18") double jointed double pantry faucet.
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- ☐ Double pantry washdown hose with backflow preventer.
- ☐ Double pantry pot filler and backflow preventer.
- ☐ Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- ☐ Catch can with bail handle and drain hose for draw-off valve.
- ☐ Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

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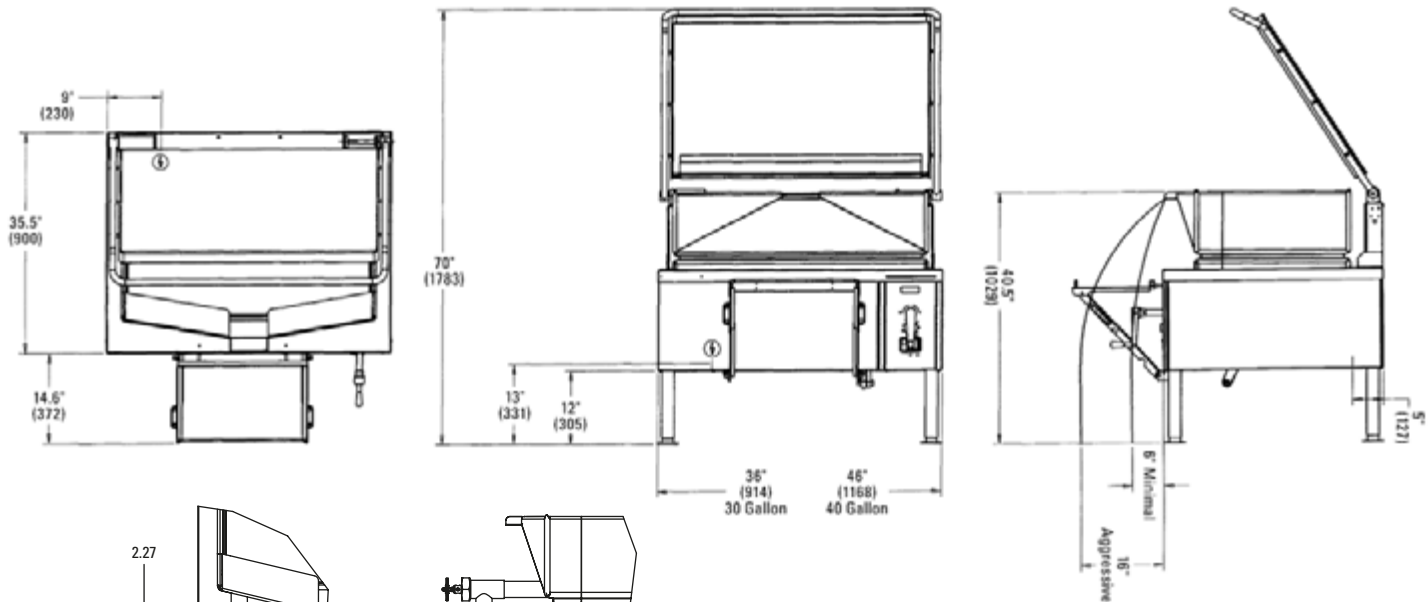
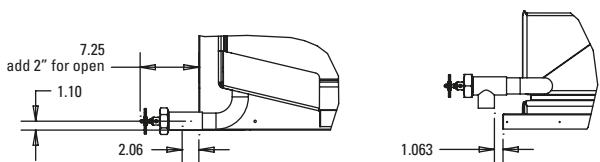
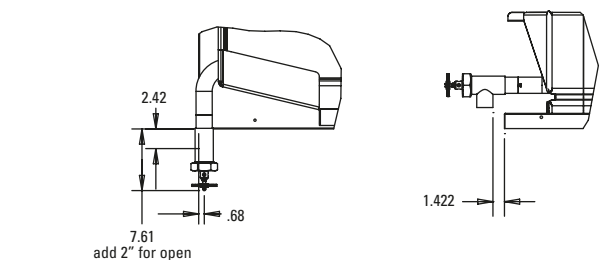
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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ELECTRICAL CONNECTION: Heating element, control and motor power 1 $\frac{3}{8}$ " dia. (1" conduit). See capacity schedule.

MODEL	COOKING SURFACE AREA	MAX PAN OPENING	CAPACITY	4 OZ. PORTIONS
VE30	29" x 23"	31" x 28"	30 gal./114 liters	960
VE40	39" x 23"	41" x 28"	40 gal./152 liters	1280

**2" Draw-off valve – left front straight (BPD0V-1)****2" Draw-off valve – left front 90° left (BPD0V-2)****2" Draw-off valve – left side 90° front (BPD0V-3)****MODEL VE30 ELECTRICAL**

THREE PHASE						ONE PHASE			
208		240		480		208		240	
KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
12	33	12	29	12	14	12	58	12	50

MODEL VE40 ELECTRICAL

VOLTAGE/PHASE	KW	AMPS L1	AMPS L2	AMPS L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.