



START SOONER, FINISH FASTER.

Why wait for a boil when you can be cooking? With Vulcan's new FastBatch™ technology, VE Series electric braising pans heat up about 20% faster than our standard models, thanks to an exclusive heating element design that increases heating efficiency. If your business is cooking, then cook in the fast lane with FastBatch™ by Vulcan.



DONE TO PERFECTION.
vulcanequipment.com



VULCAN VE SERIES ELECTRIC BRAISING PANS WITH FASTBATCH™ TECHNOLOGY

	ADVANTAGE	BENEFIT
FastBatch™ heating technology	Increases efficiency of heat transfer between elements and cooking plate, reducing boil time by up to 20%.*	Improve your kitchen's productivity and responsiveness. Heat up faster. Serve up sooner.
Retractable receiving pan support	Holds pans securely during pan-up, and folds down for convenience when not in use.	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.
Professional even-heating cooking surface with embossed gallon and liter markings	Keeps food from sticking, resists scratches, and provides clear capacity measurement.	Spend less time cleaning, and improve batch consistency. Cook up confidence, batch after batch.
Pitcher pour front with 4" oversized lip and removable strainer	Directs the flow of liquid and solid contents towards pouring lip for easy transfer during pan-up.	Protect against messy product loss, and save your back with easy and precise pouring. Easy in, easy out.
Sealed lift mechanism and recessed hinges	Keeps equipment cleaner and requires less floor space with compact pouring path, protected hinges and smooth and reliable tilt operation.	Stop cleaning nooks and crannies, free up room to work, and tilt with ease. Smooth lifting makes the whole shift smoother.
Self-locking cover with stay-cool handle	Improves venting control and operation.	Keep staff safe from burns when positioning the cover. Contents are hot. Hands stay cool.

*vs our standard models



High Efficiency Transfer Elements

Vulcan designs every last detail of our braising pans with one mission in mind – to make your life easier. Now all Vulcan 30 and 40 gallon electric braising pans are built with exclusive FastBatch™ technology. In the kitchen, life moves fast. Fire up faster with Vulcan.



VE Series Electric Braising Pan

CONTACT US NOW TO SET UP A DEMO.

Masterful design. Precision performance. State-of-the-art innovation. For over 150 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.

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1-800-814-2028



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