



VE SERIES

Electric Tilting Braising Pan



Model VE40 FastBatch™ Electric Braising Pan
Shown with optional motorized lift



SPECIFIER STATEMENT

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 $\frac{1}{4}$ size and embossed gallon and liter markings. Pan depth is $9\frac{3}{4}$ ". Anti-stick stainless steel clad cooking surface .075" thick, bonded to steel sub plate $\frac{1}{2}$ " thick 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 watertight enclosure and push buttons. 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 Standard #4.

Project B27000327
AIA # _____ SIS # _____
Item # VE40 Quantity 1 unit C.S.I. Section 114000

MODELS

- ☐ ~~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 $\frac{1}{4}$ size and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface .075" thick bonded to steel sub plate $\frac{1}{2}$ " thick
- 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
Note: DOV3 only an option for 30-gallon unit
- 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 flue cover
- ☐ 480 volt, 60-50 Hz, 3 phase
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND 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

VE SERIES – Electric Tilting Braising Pan

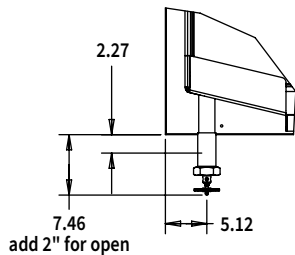
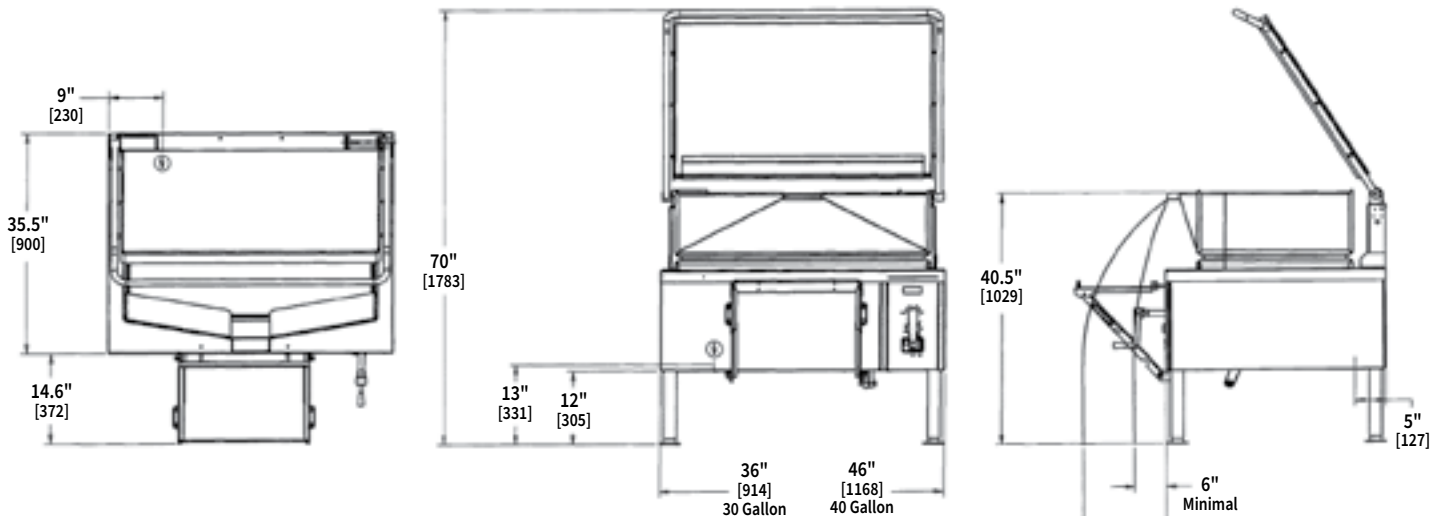
Approved by _____ Date _____ Approved by _____ Date _____

SERVICE CONNECTIONS

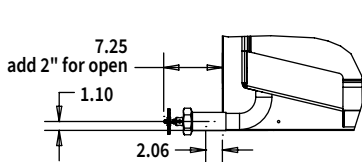
ELECTRICAL CONNECTION: Heating element, control and motor power 1 $\frac{3}{8}$ " dia. (1" conduit). See capacity schedule.

INSTALLATION MANUAL

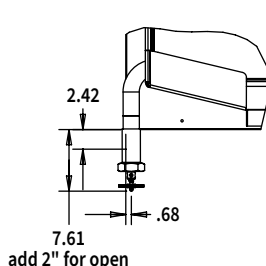
Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	23" x 23"	30 gal./114 liters	360
VE40	39" x 23"	40 gal./152 liters	1280



2" Draw-off valve – left front straight (BPDOV-1)



2" Draw-off valve – left front 90° left (BPDOV-2)



2" Draw-off valve – left side 90° front (BPDOV-3)

Model VE30 Electrical									
Three Phase						One Phase			
208	240	480	208	240		208	240		
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	11	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	28	28	18

CAD and/or Revit Files Available

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.