VULCAN FASTBATCH™ ELECTRIC BRAISING PANS



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.

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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