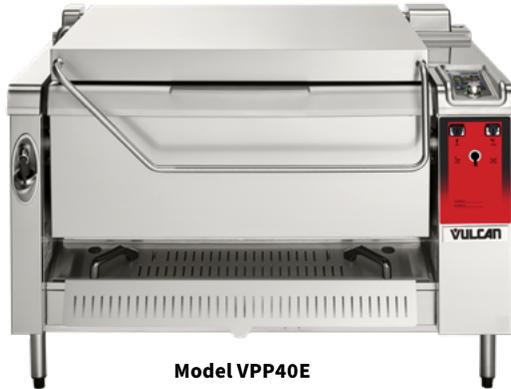




PRECIPAN™

Electric Tilting Braising Pan



Model VPP40E

SELL SHEET



SPECIFIER STATEMENT

Vulcan Precision Pan VPP 28 or 40 gallon usable capacity sized units. Multifunction cooking: Simmer, Grill, Braise, Saute, Pan Fry, Steam, and Boil. Large touch screen with visual display of set and actual temperature 80°-482°F. Auto mode for recipes, preloaded and programmable, up to 5 stages in a cooking cycle. Manual mode with multi-zone temperature controlled cooking and multiple timers. Auto & precise water fill to specific or preset volumes with installation choice for single or dual temperature water control. Embossed gallon and liter markings. Powered touch drain without tilting. Cleaning assist mode with retractable spray hose. Motor driven pan tilt/lift. Auto-lift arm (for use with baskets). Full pour path strainer. Recipe, HACCP recording, and service diagnostic with USB port. Food probe ready. Available in 208, 240, or 480 v/60/3-ph.

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

VPP28E Dimensions:

- External dimensions: 43.3" W x 38.3" D x 39.4" H
- Tank dimensions: 27.3" W x 24.7" D x 10.6" H

VPP40E Dimensions:

- External dimensions: 55.1" W x 38.3" D x 39.4" H
- Tank dimensions: 39.1" W x 24.7" D x 10.6" H

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VPP-28E-208** (V1BPT10E-86) 28 gallon, 208 V
- VPP-28E-240** (V1BPT10E-96) 28 gallon, 240 V
- VPP-28E-480** (V1BPT10E-36) 28 gallon, 480 V
- VPP-40E-208** (V1BPT15E-86) 40 gallon, 208 V
- VPP-40E-240** (V1BPT15E-96) 40 gallon, 240 V
- VPP-40E-480** (V1BPT15E-36) 40 gallon, 480 V

STANDARD FEATURES

- Twin control with LCD touchscreen and turn/push knob.
- AUTO mode features preloaded and programmable recipes with picture or text display; additional AUTO options include "My Recipes" and "My Favorites".
- MANUAL mode with multi-zone temperature controlled cooking.
- Pan mode with zones and timers (2 on 28gal, 3 on 40gal models); Kettle mode up to 6 timers along with auto-lift option for baskets.
- Visual display of set and actual temperature, 80-482°F.
- Continuous timer tracks up to 99:00 minutes and seconds. Set, remaining or count time displayed.
- Automatic water filling to specific preset volumes or a desired manual selection, including audible prompt to alert when completed.
- Embossed gallon and liter markings.
- Electronically controlled powered drain allows operators to drain without tilting.
- Motor driven pan tilt/lift and a wide pour path ensures rapid and controlled emptying with minimal pour area.
- Assistance mode for manual cleaning and retractable spray hose.
- Custom settings allow for user personalization, interactive service diagnostics, data collection and operator instructions.
- Automatic preheat function.
- Lid stops in place for vented cooking.
- PC software provided facilitates transfer of recipes, photographs and profiles via USB.
- USB port and multi point food probe socket.
- Auto-lift arm included (for use with baskets).
- One-year limited parts and labor warranty (two-year for K-12).

PRECIPAN™ ELECTRIC TILTING BRAISING PAN

Approved by _____ Date _____ Approved by _____ Date _____

INCLUDED ACCESSORIES (PACKAGED SEPARATELY)



VPP-STRAINER28 Strainer for VPP28



VPP-STRAINER40 Strainer for VPP40



VPP-BASKET Wire mesh basket (2 for VPP28, 3 for VPP40)

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)



V-PROBE Multi-point temperature food probe



VPP-SCRAPER Food scraper



VPP-BACK28 Back panel enclosure (for VPP28)



VPP-BACK40 Back panel enclosure (for VPP40)



VPP-CASTER28 Caster frame kit (for VPP28)



VPP-CASTER40 Caster frame kit for (for VPP40)



VPP-CART Multi-purpose cart on casters holds standard pans and aids when dispensing food from tilted upright position (pans not included)



VPP-BASEPLATE Base plate (wire rack) used for steam cooking in PreciPan

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

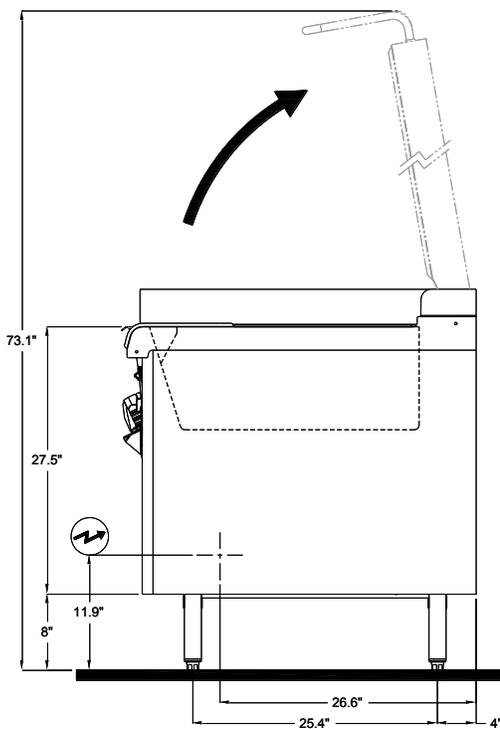
MODEL: VPP28E

SERVICE CONNECTIONS

 **ELECTRICAL CONNECTION:**
Heating element, control and motor power

MINIMUM CLEARANCES/WALLS

	Left	Back	Right
Standard	0"	0"	0"
To heat source	12"	12"	12"



Side View (VPP28E)

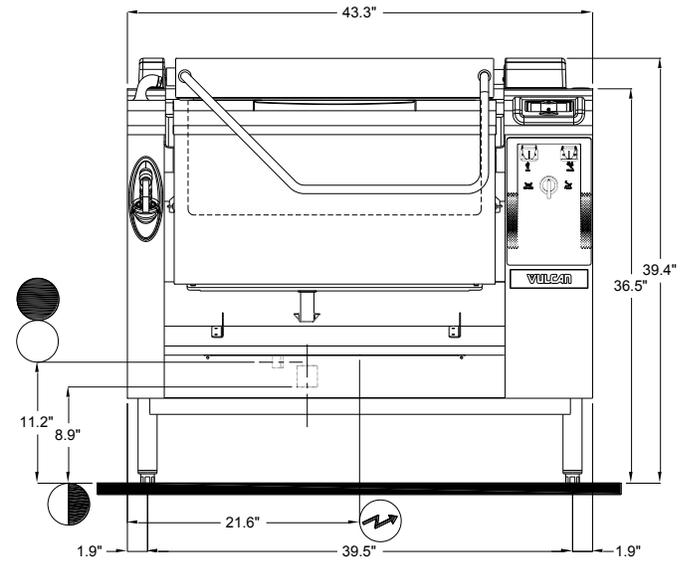
VPP28E Model

Dimensions	
Tank:	27.3" W x 24.7" D x 10.6" H
External:	43.3" W x 38.3" D x 39.4" H
Packaged:	52.8" W x 44.5" D x 50.0" H

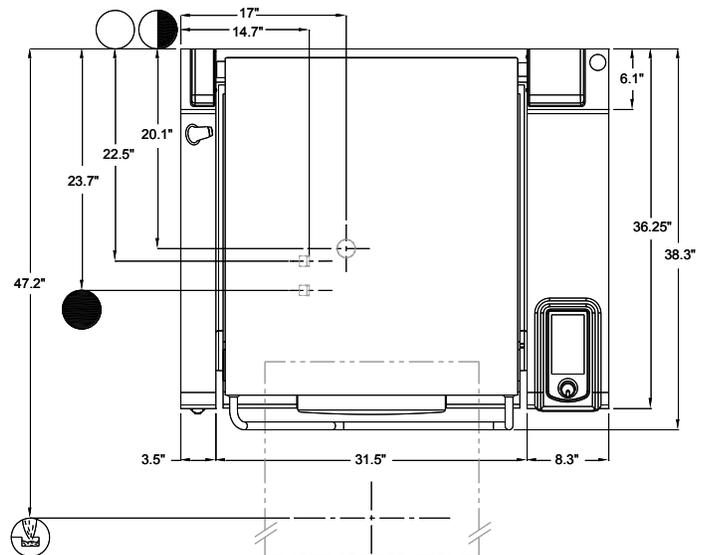
Capacity	Weight
28 gal	541 lbs/ 629 lbs packaged

Voltage/Phase	Frequency	kW	Amps
208/3	60 Hz	22.8	63.3
240/3	60 Hz	20.9	50.4
480/3	60 Hz	27.9	33.6

Amperage values in the table are nominal. Tolerance is +/-10%. Always refer to the NEC, state and local codes.



Front View (VPP28E)



Overhead View (VPP28E)

-  **Electrical Connection**
Electric inlet at 11.9" from the floor (allow a cable with 5' of slack)
-  **Potable Cold Water**
Water: 3/4" male GHT. Inlet at 11.2" from the floor
-  **Potable Hot Water***
Water: 3/4" male GHT. Inlet at 11.2" from the floor
*(*standard delivery: 2-way manifold allows a cold water only connection)*
-  **Drain**
1 1/2" diameter. Water outlet at 8.9" from the floor
-  **Floor Trough (optional)**
Minimum size 21.6" x 31.5"

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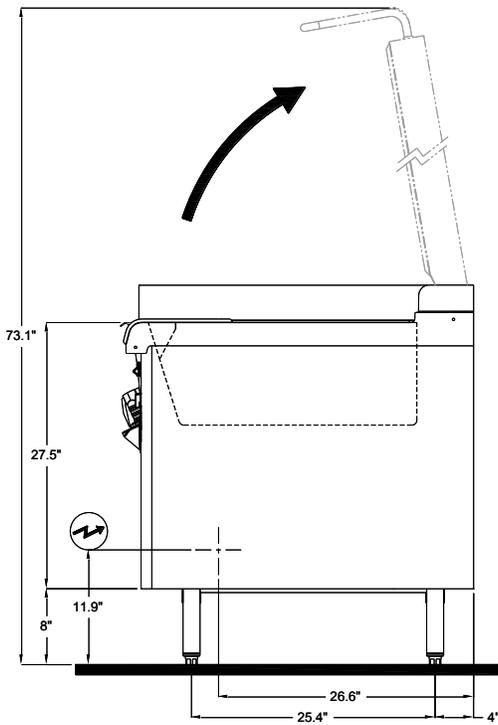
MODEL: VPP40E

SERVICE CONNECTIONS

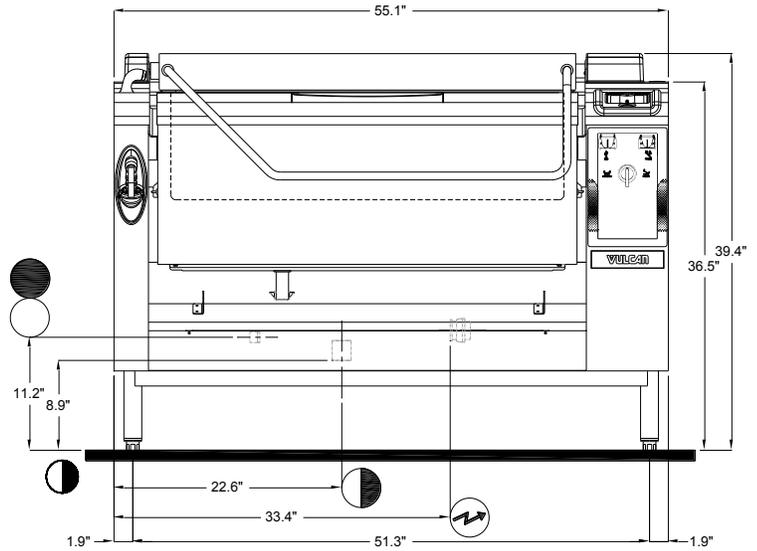
ELECTRICAL CONNECTION:
Heating element, control and motor power

MINIMUM CLEARANCES/WALLS

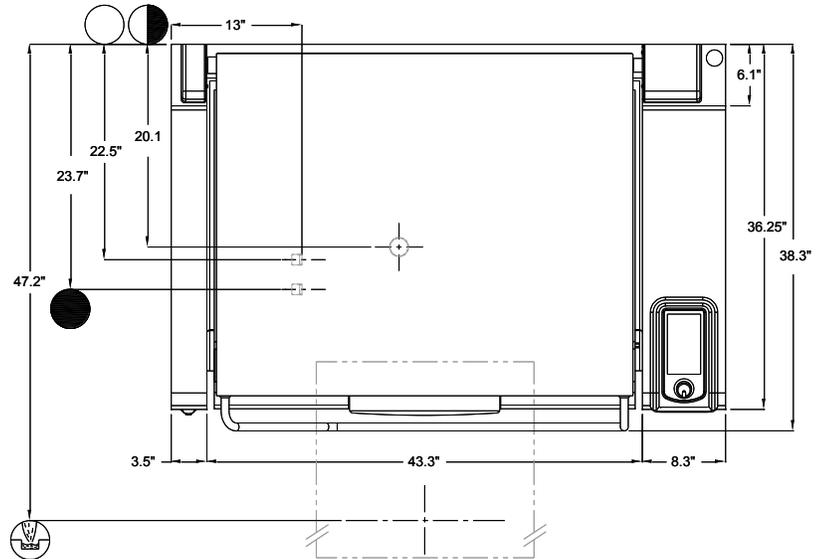
	Left	Back	Right
Standard	0"	0"	0"
To heat source	12"	12"	12"



Side View (VPP40E)



Front View (VPP40E)



Overhead View (VPP40E)

VPP40E Model

Dimensions			
Tank:	39.1" W x 24.7" D x 10.6" H		
External:	55.1" W x 38.3" D x 39.4" H		
Packaged:	60.6" W x 43.0" D x 50.0" H		
Capacity	Weight		
40 gal	662 lbs/ 708 lbs packaged		
Voltage/Phase	Frequency	kW	Amps
208/3	60 Hz	34.2	95
240/3	60 Hz	31.4	75.6
480/3	60 Hz	41.9	50.3

Amperage values in the table are nominal. Tolerance is +5/-10%.
Always refer to the NEC, state and local codes.

- Electrical Connection**
Electric inlet at 11.9" from the floor (allow a cable with 5' of slack)
- Potable Cold Water**
Water: 3/4" male GHT. Inlet at 11.2" from the floor
- Potable Hot Water***
Water: 3/4" male GHT. Inlet at 11.2" from the floor
**Standard delivery: 2-way manifold allows a cold water only connection*
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