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 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).

INCLUDED ACCESSORY

- VPP-STRAINER28 Strainer for 28 gallon
- VPP-STRAINER40 Strainer for 40 gallon

OPTIONAL ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- V-PROBE Multi-point temperature food probe
- VPP-BASKET Basket (2 for 28gal, 3 for 40gal)
- VPP-SCRAPER Egg scraper
- VPP-BACKPANEL Back panel enclosure
- VPP-CASTER28 Caster frame kit for 28 gallon
- VPP-CASTER40 Caster frame kit for 40 gallon
- VPP-CART PreciPan cart

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).
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**

<table>
<thead>
<tr>
<th></th>
<th>Left</th>
<th>Back</th>
<th>Right</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>0”</td>
<td>0”</td>
<td>0”</td>
</tr>
<tr>
<td>To heat source</td>
<td>12”</td>
<td>12”</td>
<td>12”</td>
</tr>
</tbody>
</table>

**VPP28E Model**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Tank</td>
<td>27.3&quot; W x 24.7&quot; D x 10.6&quot; H</td>
</tr>
<tr>
<td>External</td>
<td>43.3&quot; W x 38.3&quot; D x 39.4&quot; H</td>
</tr>
<tr>
<td>Packaged</td>
<td>52.8&quot; W x 44.5&quot; D x 50.0&quot; H</td>
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<table>
<thead>
<tr>
<th>Capacity</th>
<th>Weight</th>
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</thead>
<tbody>
<tr>
<td>28 gal</td>
<td>541 lbs/ 629 lbs packaged</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Voltage/Phase</th>
<th>Frequency</th>
<th>kW</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>208/3</td>
<td>60 Hz</td>
<td>22.8</td>
<td>63.3</td>
</tr>
<tr>
<td>240/3</td>
<td>60 Hz</td>
<td>20.9</td>
<td>50.4</td>
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<tr>
<td>480/3</td>
<td>60 Hz</td>
<td>27.9</td>
<td>33.6</td>
</tr>
</tbody>
</table>

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: ¾” male NSHT. Inlet at 11.2” from the floor

**Potable Hot Water**
Water: ¾” male NSHT. Inlet at 11.2” from the floor
*standard delivery: 2-way manifold allows a cold water only connection*

**Drain**
1½” diameter. Water outlet at 8.9” from the floor

**Floor Trough (optional)**
Minimum size 21.6” x 31.5”

Louisville, KY 40201

Prepared in U.S.A.
MODEL: VPP40E

SERVICE CONNECTIONS

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

**MINIMUM CLEARANCES/WALLS**

<table>
<thead>
<tr>
<th>Left</th>
<th>Back</th>
<th>Right</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>0”</td>
<td>0”</td>
</tr>
<tr>
<td>To heat source</td>
<td>12”</td>
<td>12”</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Tank:</th>
<th>External:</th>
<th>Packaged:</th>
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<tbody>
<tr>
<td>39.1” W x 24.7” D x 10.6” H</td>
<td>55.1” W x 38.3” D x 39.4” H</td>
<td>60.6” W x 43.0” D x 50.0” H</td>
</tr>
</tbody>
</table>

**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**: 40 gal
- **Weight**: 662 lbs / 708 lbs packaged

<table>
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<th>Voltage/Phase</th>
<th>Frequency</th>
<th>kW</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
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<td>60 Hz</td>
<td>34.2</td>
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<td>240/3</td>
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<tr>
<td>480/3</td>
<td>60 Hz</td>
<td>41.9</td>
<td>50.3</td>
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</tbody>
</table>

- **Electric Connection**
  Electric inlet at 11.9” from the floor (allow a cable with 5’ of slack)

- **Potable Cold Water**
  Water: ¾” male NSHT. Inlet at 11.2” from the floor

- **Potable Hot Water**
  Water: ¾” male NSHT. Inlet at 11.2” from the floor (*standard delivery: 2-way manifold allows a cold water only connection)

- **Drain**
  1½” diameter. Water outlet at 8.9” from the floor

- **Floor Trough (optional)**
  Minimum size 21.6” x 31.5”

**Printed in U.S.A.**
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