NEW!
PRECI PAN™
INTELLIGENT BRAISING PAN

SMART. PRECISE. MULTIFUNCTIONAL.

Do more with less equipment. Boil, braise, sauté, sear, and more at the touch of a button — and clean with ease. PreciPan saves space under your hood, increases production, and reduces training costs.
INTELLIGENT TILTING BRAISING PAN

PRECISION COOKING
Temperature-controlled multizone cooking, accurate water metering, and pre-programmed recipes take the guess work out of cooking.

The optional food probe enables food to be cooked by ‘time’ or ‘target core temp’.

MULTIZONE COOKING
Multiple heat zones with accurate temperature control allow you to cook multiple items, at different temperatures and different times.

Model VPP28E (28 gal) features 2 heat zones
Model VPP40E (40 gal) features 3 heat zones

AUTOMATIC EASE
Cut time and labor, while increasing quality and productivity.

Auto Lift: Add basket accessory to easily cook pasta, retherm, and more
Auto Tilt: Dispense with precision and ease
Auto Drain: Tilt-free draining

AVAILABLE MODELS
VPP28E, VPP40E

EASY TO USE CONTROLS
Large touch screen, convenient knob, and intuitive menu simplify training and cooking on the PreciPan™.

AUTO MENU
- Access pre-programmed recipes library, load new ones, and create favorites for consistent results time and again
- Convenient USB port for loading recipes

MANUAL MENU
- Pan: Select desired temperature, time, and heat zone for precise and uniform cooking
- Kettle: Auto fill and preheat with the touch of a button, set up to six timers
  • Auto lift: Basket accessories to easily cook pasta, retherm, and more

TOOLBOX MENU
- Semi-Automatic Cleaning: Auto fills and prompts users through the cleaning process for simple clean up
- Tools & Resources: User manual, service information, and more to keep PreciPan well maintained

Learn more at vulcanequipment.com/braising-pans

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 food service operation run just right—every time.