

EXTREME VERSATILITY. EXCEPTIONAL PERFORMANCE.

Expand your menu and experience a new level of versatility with Vulcan V Series braising pans. Sauté, simmer, braise, boil and steam with one multipurpose piece of equipment requiring minimal space in your kitchen. Each braising pan boasts watertight controls and a textured anti-stick pan finish for unrivaled reliability and easy cleaning.

ELECTRIC & GAS BRAISING PANS

Built to last, Vulcan V Series braising pans are the best choice for operations that care about consistent results and durability. Fully-welded stainless steel frame and cabinet base stabilize the braising pan even when filled to capacity. Sealed gearing cannot be over-cranked—protecting gears for lifelong reliability. Available in both 30- and 40-gallon capacity with gas and electric models.

EVEN-HEATING COOKING SURFACE WITH EMBOSSED MEASUREMENTS

Advanced non-stick, scratch resistant technology reduces cleaning time. Embossed measurements ensure precise batch consistency and will never wear off.

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.



SELF-LOCKING COVER WITH STAY-COOL HANDLE

Provides easy and predictable venting.

RETRACTABLE RECEIVING PAN SUPPORT

Conveniently holds pans securely during pan-up, folds down when not in use to improve safe handling of hot food items.



FASTBATCH™ HEATING TECHNOLOGY

Increases efficiency of heat transfer between elements and cooking plate, reducing boil time by up to 20%, allowing better productivity and responsiveness in the kitchen. Note: Only available on electric models.

SEALED LIFT MECHANISM AND RECESSED HINGES

Dependable lift and tilt design that cannot be over-cranked. Delivers a smooth, consistent, and compact pour path.

AVAILABLE MODELS

VE30, VG30, VE40, VG40

Learn more at vulcanequipment.com/braising-pans

