

S T E A M

VULCAN**VE SERIES
MODULAR ELECTRIC TILTING BRAISING PAN**

Shown with enclosed faucet bracket

**SPECIFICATIONS**

Modular electric tilting braising pan, Vulcan-Hart Model No. (VE30) (VE40). 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel finishing back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with full width handle. Drop away food pan receiving support mounts under pouring lip. Manually operated pan lifting mechanism with folding swing away handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. Flat firebar heating elements affixed to pan bottom for even heat distribution. Elements shut off when pan is tilted 5°. Solid state temperature controls. Water tight controls and enclosures. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.

Exterior Dimensions:

____"w x 35½"d x 40½"h on 12" legs.

UL listed. UL listed to Canadian safety standards. Classified by UL to NSF Std. #4.

- VE30** 36" wide open base.
- VE40** 46" wide open base.

STANDARD FEATURES

- Stainless steel front, sides and 12" legs with adjustable flanged feet.
- Stainless steel finishing back.
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
- Stainless steel spring assist cover with wrap around handle and condensate lip.
- Stops in place for vented cooking.
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
- Drop away food receiving pan support mounts under pouring lip.
- Manually operated pan lifting mechanism with folding swing away handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- Flat firebar heating elements affixed to pan bottom for even heat distribution. Elements shut off when pan is tilted 5°.
- Solid state temperature controls.
- Water tight controls and enclosures.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- One year limited parts and labor warranty.

OPTIONS

- Motor driven pan lift.
- Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VE30.
- Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VE30.
- Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
- Standard prison package includes:
 - Security screws and tackwelds.
 - Includes securing crank handle, pan strainer and non-door type panels.
 - Controls protected by lockable cover.
 - Perforated lid support cover.
- 480 volt, 60-50 Hz, 3 phase.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- Set of four casters, (four locking).
- Faucet bracket assembly (adds 3" to width).
- (12") (18") double jointed single pantry faucet.
- (12") (18") double jointed double pantry faucet.
- Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- Double pantry washdown hose with backflow preventer.
- Double pantry pot filler and backflow preventer.
- Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
- 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- Catch can with bail handle and drain hose for draw-off valve.
- Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



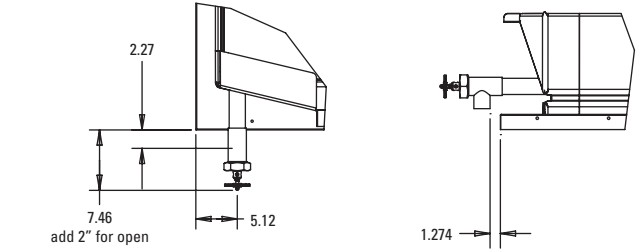
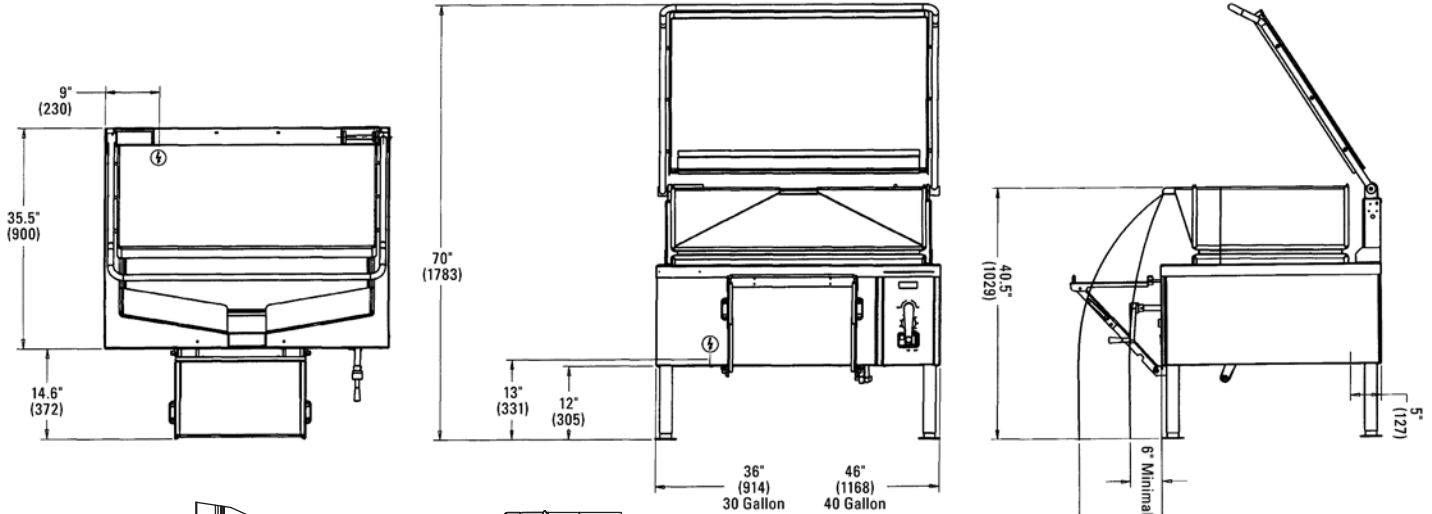
**VE SERIES
MODULAR ELECTRIC TILTING BRAISING PAN**

SERVICE CONNECTIONS:

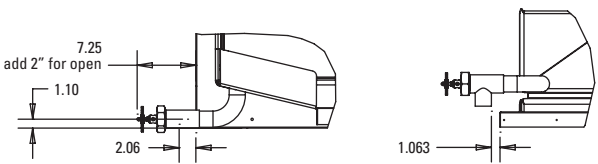


ELECTRICAL CONNECTION: Heating element, control and motor power 1 3/8" dia. (1" conduit). See capacity schedule.

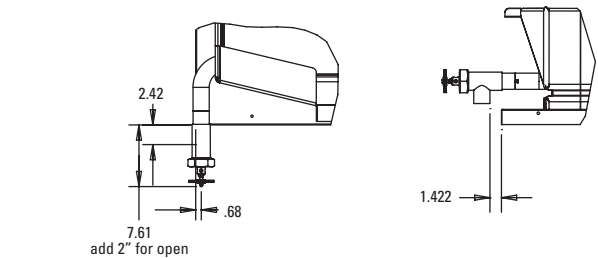
MODEL	COOKING SURFACE AREA	CAPACITY	4 OZ. PORTIONS
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



2" Draw-off valve – left front straight (BPD0V-1)



2" Draw-off valve – left front 90° left (BPD0V-2)



2" Draw-off valve – left side 90° front (BPD0V-3)

MODEL VE30 ELECTRICAL									
THREE PHASE					ONE PHASE				
208		240		480		208		240	
KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
9	25	12	29	12	15	9	43	12	50

MODEL VE40 ELECTRICAL				
VOLTAGE/PHASE	KW	AMPS L1	AMPS L2	AMPS L3
208 / 1	12	58	58	-
240 / 1	16	67	67	-
208 / 3	12	39	39	25
240 / 3	16	46	46	29
480 / 3	16	23	23	15



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.