

S T E A M

VULCAN**VE SERIES
ELECTRIC TILTING BRAISING PAN**

**VE40 FastBatch™ Electric Braising Pan
with Optional Motorized Lift**

**SPECIFICATIONS**

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Pan depth is 9.75". Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and pushbuttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

Exterior Dimensions:

VE30 36"w x 35½"d x 40½"h on 12" legs

VE40 46"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** 30-Gallon true working capacity
- VE40** 40-Gallon true working capacity

STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution.
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings.
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate.
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated strainer.
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
- Lid stops in place for vented cooking.
- Faucet mounting bracket (ships loose for LH or RH side mounting if needed) adds 3" to width.
- Drop away food receiving pan support mounts under pouring lip.
- Manually operated anti-jam pan lifting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F.
- Water tight controls and enclosures.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1.
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1.
- One year limited parts and labor warranty.

OPTIONS

- Motor driven pan lift with removable manual crank handle.
- 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 security 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, (two locking).
- (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

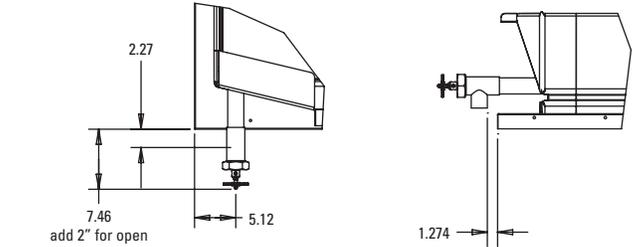
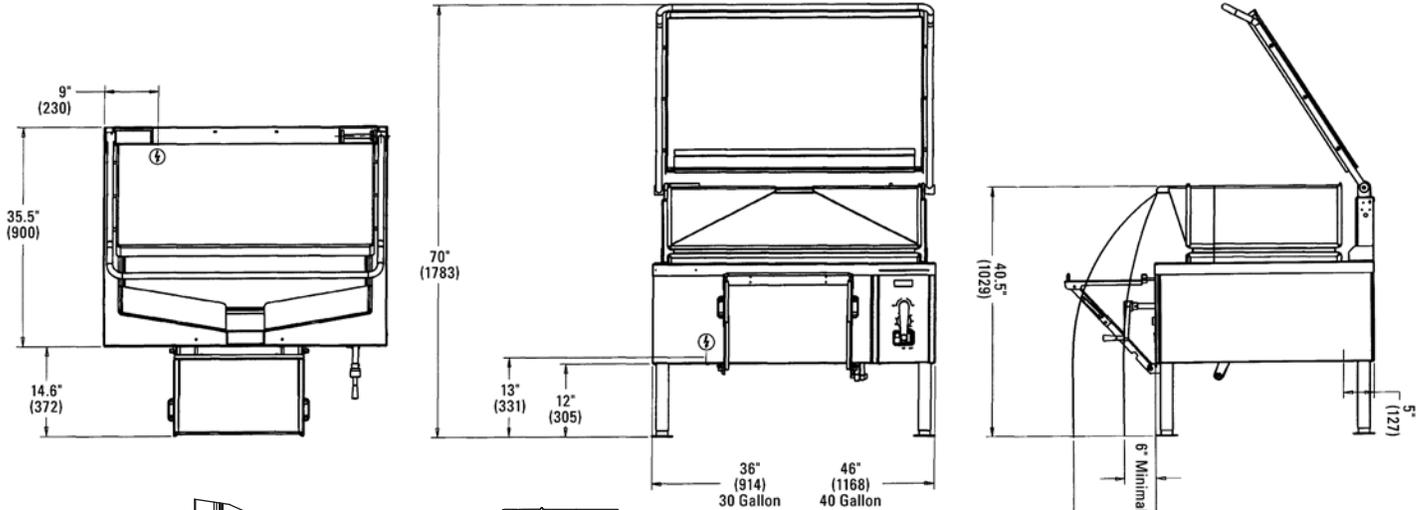


**VE SERIES
ELECTRIC TILTING BRAISING PAN**

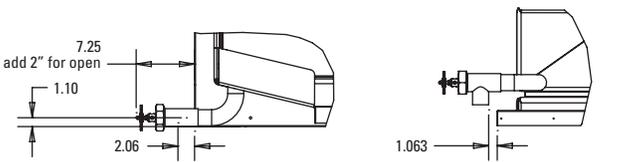
SERVICE CONNECTIONS:

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

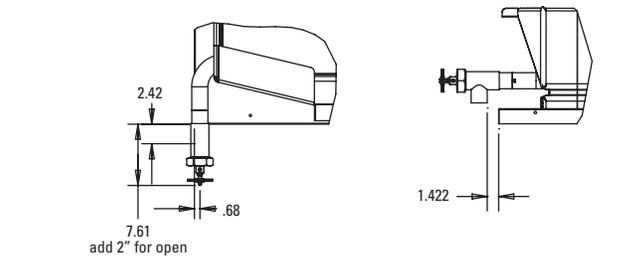
MODEL	COOKING SURFACE AREA	CAPACITY	4 OZ. PORTIONS
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



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
12	33	12	29	12	14	12	58	12	50

MODEL VE40 ELECTRICAL				
VOLTAGE/PHASE	KW	AMPS L1	AMPS L2	AMPS L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18



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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.

S T E A M

VULCAN**KELT SERIES
ELECTRIC FLOOR MOUNTED
TILTING 2/3 JACKETED KETTLE**

Model K40ELT
(Shown with optional draw-off valve)

**SPECIFICATIONS**

Electric self-contained, stainless steel, 2/3 jacketed floor mounted tilting steam kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater) bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm²) steam jacket rating. Stainless steel enclosure for controls, self-locking tilt mechanism and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Kettle tilts forward 90° to completely empty. Tubular stainless steel legs with flanged feet.

UL listed. UL Classified for sanitation in accordance with ANSI/NSF Standard #4. Meets ASME code.

- K20ELT** 12 KW, 20 gallon true working capacity
- K40ELT** 18 KW, 40 gallon true working capacity
- K60ELT** 18 KW, 60 gallon true working capacity

STANDARD FEATURES

- Electric self-contained, stainless steel, 2/3 jacketed floor mounted tilting steam kettle.
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior.
- Heavy bar rim (1/4 x 5/8 inch 20 gallons) (3/8 x 1 inch 40 gallons and greater).
- Embossed gallon/liter markings.
- 50 psi (3.4 kg/cm²) steam jacket rating.
- Stainless steel enclosure for "water resistant" controls, self-locking tilt mechanism and faucet bracket.
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off.
- Kettle tilts forward 95° to completely empty.
- Tubular stainless steel legs with flanged feet.
- One year limited parts and labor warranty.

OPTIONS

- Two inch compression tangent draw-off valve with perforated strainer.
- Two inch plug tangent draw-off valve with perforated strainer.
- Three inch compression tangent draw-off valve with perforated strainer.
- Security facility package:
 - a. Security type fasteners with tack welds.
 - b. Stainless steel step over draw-off valve with chain.
 - c. Controls cover
 - d. Chained crank handle
- 480 volt, 60 Hz, 3 phase power supply.
- Increase to 24 kW for 40 - 60 gallon models (3 phase only).
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle.
- Pouring lip strainer.
- Clean-up kit, includes draw-off brush, clean-up brush and paddle scrapper with 40" handle.
- Stainless steel 48" whip.
- Non-perforated strainer.
- (12") (18" double jointed) single pantry lead-free faucet.
- (12") (18" double jointed) double pantry lead-free faucet.
- Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker.
- Double pantry washdown hose with lead-free vacuum breaker.
- Double pantry pot filler with lead-free vacuum breaker.

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KELT SERIES ELECTRIC FLOOR MOUNTED TILTING 2/3 JACKETED KETTLE

SERVICE CONNECTIONS

Electrical connection: Single point supply 1 1/8" (29 mm) dia. (3/4" conduit).

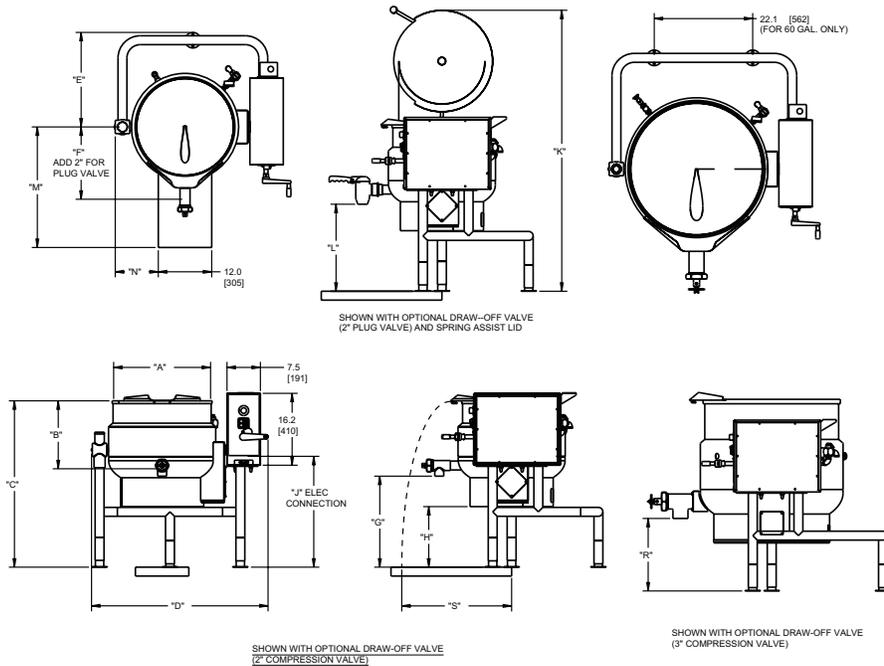
TRUE WORKING CAPACITIES (in 4 oz. servings)

80 quarts/20 gallons/76 liters/640 servings
 120 quarts/40 gallons/152 liters/1,280 servings
 160 quarts/60 gallons/228 liters/1,920 servings

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL	kW	PHASE	AMPERAGE PER LINE			MINIMUM CIRCUIT AMPACITY			
			208V	240V	480V	208V	240V	480V	
K20ELT	12	1	57.7	—	—	75	—	—	Shipped for 208/50/60/3 electrical service. Can be field converted to 208/50/60/1 and 240/50/60/3 and 240/50/60/1
		3	33.3	—	14.4	45	—	20	
	16	1	—	66.7	—	—	85	—	
		3	—	38.5	—	—	50	—	
Standard K40ELT, K60ELT	18	3	50.0	43.3	21.7	65	55	30	
Optional K40ELT, K60ELT	24	3	66.6	57.7	28.9	85	75	40	



MODEL	TRUE WORKING CAPACITY	A	B	C	D	E	F	G	H	J	K	L	M	N	R	S
K20ELT	20 gallons	21.8	15.4	37.4	39.7	21.3	16.3	20.5	13.6	24.9	63.2	19.6	27.1	9.7		25.1
	76 liters	554	391	950	1008	541	414	521	345	632	1605	498	688	246		638
K40ELT	40 gallons	25.8	21.2	39.7	43.5	24.0	18.1	16.9	12.0	22.9	69.4	16.0	32.1	11.7	15.9	30.1
	152 liters	655	538	1008	1105	610	460	429	305	582	1763	406	815	297	404	765
K60ELT	60 gallons	29.7	24.1	43.1	47.5	26.8	20.3	17.3	10.8	24.3	76.6	16.6	34.8	13.8	16.3	32.8
	227 liters	754	612	1095	1207	681	516	439	274	617	1946	422	884	351	414	833



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