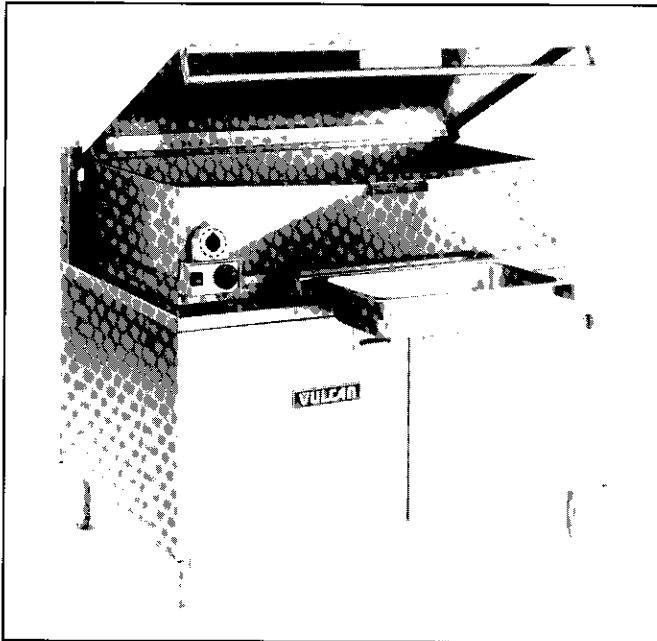


VULCAN

Item # _____

E23C, E30C, E40C ELECTRIC CLOSED BASE TILTING BRAISING PANS



Listed by Underwriters' Laboratories, Inc.
Listed by the National Sanitation Foundation



SPECIFICATIONS:

Tilting braising pan, electric heated, closed base manufactured by Vulcan-Hart. To be Model No. _____.

Pan body to be 14 gauge stainless steel, front hinged for tilting (pouring ease). To have covered interior bottom with front type formed pouring lip flanged 4" on both sides for complete no spillage control. A removable pouring lip strainer is standard. Food is directed (poured) into a food receiving pan positioned under the pouring lip, set in the (standard) removable food receiving pan support. Braising pan will empty when raised to top tilt position. Cooking surface is stainless steel bonded to 1/2" thick carbon steel plate for ease of cleaning and heat distribution. Cover to be one piece stainless steel with full width rear drip lip. Field adjustable cover lift assist will hold hinged cover in any open position set by operator. To be mounted on 6" stainless steel legs, 2" diameter, with stainless steel adjustable feet, rear flanged for floor anchoring. (Standard) pan tilting control manual (hand crank) with swing-away handle (spring loaded) or motor driven lift (no charge option - specify). Thermostatic heat control to be pan mounted on left with a 60 minute timer. When pan raised, the standard micro switch will shut off the heat source. The thermostatic heat control is snap-acting 100°F to 450°F. Base is enclosed by hinged double pan doors and lift-off panels of box type construction. Exposed exterior stainless steel, rear aluminized steel (S/S option at extra cost). To be U.L. and N.S.F. listed.

MODELS:

- E23C - 23 gallons, 36" wide base
- E30C - 30 gallons, 36" wide base
- E40C - 40 gallons, 48" wide base

STANDARD FEATURES

- Pan will empty when raised to full tilt position.
- Pan body polished stainless steel, front hinged, cooking surface S/S bonded to 1/2" thick steel plate, interior covered bottom.
- Front type formed pouring lip flanged 4" on both sides for complete no spillage control.
- Stationary (removable) food receiving pan support to be mounted under pouring lip.
- Cover spring loaded with lift assist (field adjustable). Lift assist will hold cover in any open position set by the operator.
- A full width drop type stainless steel bar handle allows cover to be opened conveniently from right or left.
- Pan tilting control (standard) manual (hand crank) with swing away handle (spring loaded) or motor driven lift (no charge option - specify) with manual override.
- Thermostatic heat control to be pan mounted on left with a mounted 60 minute timer.
- Stainless steel removable strainer, mounted in pouring lip.
- 60 minute long ring timer.
- On-off lighted rocker switch.
- Raising pan approximately 5° shuts off heat source.
- Base frame is welded angle construction mounted on four 2" diameter, 6" stainless steel legs with adjustable feet, rear flanged for floor anchoring.
- One year limited parts and labor warranty.

OPTIONS AT EXTRA COST

- Solid state temperature control gives plus or minus 5°F operation. Add "S" at end of model number.
- Motor driven pan lift. Add "A" at end of model number. (No charge option.)
- Food receiving pan support (removable) hinged to maintain food receiving pan within 2" of pouring lip at all times.
- Casters (2 locking).
- Spray hose - hot and cold faucet mounted to base frame below pan at front.
- Double faucet with swing spout bracket mounted right or left (right side standard) allow 6" clearance.
- Stainless steel base back.
- 480 volt, 60 Hz, 3 phase (use with step down transformer).
- 380/415 volt 60/50 Hz, 3 phase 4 wire only (use with step down transformer).
- Step down transformer (for electric units-to eliminate separate 120 volt connection).
- Second year extended limited parts and labor warranty.

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E23C, E30C, E40C

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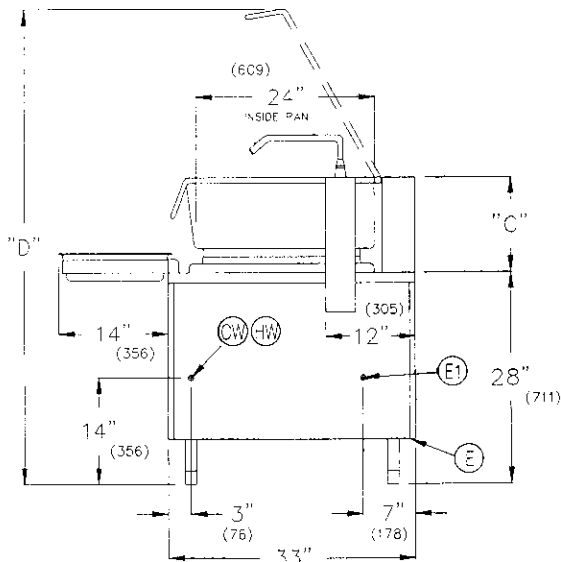
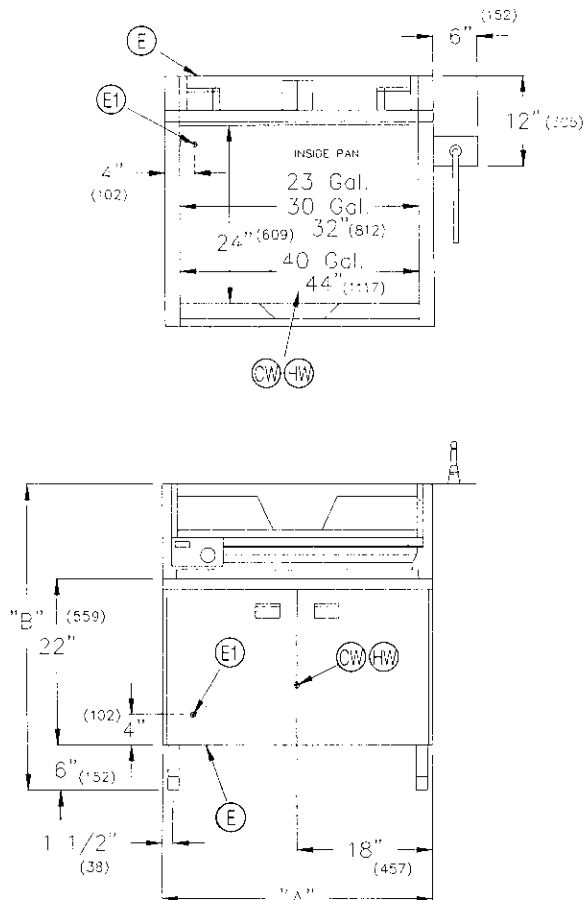
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MAXIMUM AMPS PER WIRE LINE

MODEL	VOLTS	THREE PHASE			SINGLE PHASE	
		208	240	480	208	240
E23C	KW	10.2	13.5	13.5	10.2	13.5
	AMPS	29	33	17	49	57
E30C	KW	10.2	13.5	13.5	10.2	13.5
	AMPS	29	33	17	49	57
E40C	KW	13.6	18.0	18.0	13.6	18.0
	AMPS	43	50	25	65	75

DIMENSIONS	A	B	C	D
MODEL NO.	inches			
E23C	36	37½	9½	64
E30C	36	39½	11½	66
E40C	48	39½	11½	66

DIMENSIONS	A	B	C	D
MODEL NO.	millimeters			
E23C	914	953	241	1626
E30C	914	1003	292	1677
E40C	1219	1003	292	1677



ACCESSORIES AT EXTRA COST

Stainless steel drain pan (removable) for clean up and drain all braising pan waste furnished standard as 4" deep 12" x 20" stainless steel pan with drain #836853 clear plastic hose #008-34347 and clamp M.S.I. S21687.

Spreader plates 6", 12", 24" & 36" widths. See spreader plate specification sheet.

Steaming pan racking to hold 12" x 20" pans. (2) 23 and 30 gallon. (3) 40 gallon.

Stainless steel back for 23 and 30 gallon models.

Stainless steel back for 40 gallon models.

SERVICE CONNECTIONS

E Electric connection 120 V 1-phase 50/60 Hz control circuit 300 watts maximum.

E1 Electric power connection 1½" diameter (1" conduit).

CW HW Hot and cold water connection when spray hose specified. (See options at extra cost.)

ENGINEERING DATA

Standard 208/50/60 Hz 3 or 1 phase.

240/50/60 Hz 3 or 1 phase.

(Optional Extra) 480/50/60 Hz 3 phase. (See Step Down Transformer)

(Optional Extra) 380/415 50/60 3 Phase (4) wire only.

Note: Must have step down transformer

(Metric measurements in parenthesis)

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