

Product: Braising Pans

Variations: Table-top, floor mounted on legs or cabinets, tilting: either manual or electric, sizes from 10 gallon table top to 40 gallon floor mounted, gas or electric.

General: The tilting skillet (also known as a tilting fry pan or braising pan) may be the single most versatile piece of equipment in the kitchen today. It may be used for pan frying, sautéing, caramelizing, boiling, poaching, grilling, or steaming. It is like a frying pan at home, only LOTS bigger. Only the imagination limits the uses of this piece. The skillet has replaced the steam jacketed kettle in many school applications.

Sizes: 10-gallon table-top, electric
30-gallon floor mounted, leg or cabinet, gas or electric
40-gallon floor mounted, leg or cabinet, gas or electric

Differences: Most skillets are similar in that they have a heat source, either gas or electric located under the surface of the frying pan. Their temperature ranges are generally up to 450 degrees. NONE are to be used for deep fat frying. Some manufacturers do not offer certain sizes. The differences are generally in the features of the equipment, such as depth of the pan, overall width of the unit, and options selected or available from different manufacturers. Many schools are ordering this unit with a 2" tangent draw-off valve so that they can drain the units easier.

Required Information: Availability of gas or electric, water and drain. Although a drain is NOT required, it is highly recommended for cleanup purposes. If the skillet is electric you must know the voltage available; if gas, whether natural or propane. 110 volt is required on a gas unit.

Concerns: Be sure to check out the spec sheets of the equipment before specifying. Different manufacturers use different sizes for the same capacity equipment. A 40-gallon skillet can vary from 48" to 60" wide, depending on the manufacturer and whether the skillet is hand tilt or electric. NEVER allow deep fat frying in the skillet; it will not hold temperature high enough to prevent grease absorption into the food, causing a greasy product as well as a high loss of shortening. Also, specific fire systems are required for deep fat frying.



Product: Braising Pans **Quantity:** _____
Manufacturer: _____ **Model #:** _____

Size: 10 gallon (table top mounted)
 30 gallon (floor mounted)
 40 gallon (floor mounted)

Power Electric (208/220/230/240/480, 3 phase) *specify voltage:* _____ *specify phase:* _____
Source: Gas, Natural or Propane *specify:* _____

Floor Leg mounted
Model: Fully enclosed cabinet mounted

Tilt Mechanical hand tilt
Type: Electric power tilt

Options: Lift-off cover for table top unit
 2" tangent draw-off
 Pan carrier (for holding pan in place during tilting)
 Food strainer (mounts inside lip)
 Hot & Cold faucet with swing spout
 Hot & Cold faucet with pre-rinse spray head
 Support stand for table-top units

Spec: Other pertinent information should accompany the above to provide a spec that looks something like this:

One (1) 40 gallon capacity, electric 208 volt, 3 phase powered, tilting skillet, with electric tilt mechanism. Unit to be 48" wide, with 9" deep pan. Unit to include the following options: pan carrier, hot & cold faucet with pre-rinse spray head. Unit to come with spring assist cover with condensate relief vent. Unit to be fully cabinetized, with stainless steel construction. Thermostat setting from 100 - 425 degrees.

