

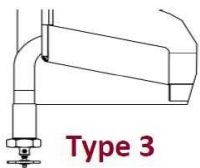
BRAISING PANS – TIPS & TRICKS

1. Limited Space



6-inch casters are optional to permit temporary positioning in the cooking lineup.

2. Draw Off Valves



They are on the left side of the pan only. A removable sealing disc is standard. Type 3 draw off valve is required on 30-gallon braising pans to clear the pan support.

3. Use as a Steamer



Purchase steam pan inserts to steam rice, vegetables and seafood for maximum versatility.

4. Use as a Warming Bath



Partially fill the braising pan with water and set to simmer to re-heat and thaw food.

5. No Floor Drain, No Problem



Purchase a draw off valve and a catch can to drain into a bucket or use a drain pan.