

Natural gas tilting braising pan



This versatile, high production pan serves many cooking needs and can reduce total cooking time by up to 25 percent. Use it to braise, sauté, stew, boil, simmer, steam, pan fry, grill, roast, proof dough or as a bain-marie to keep food hot.

Exact temperatures and precision control

The gas tilting braising pan, also called a “tilt skillet,” offers a great way to prepare breakfast food such as eggs, bacon and pancakes as well as lunch and dinner favorites such as grilled hamburgers, fried chicken, stir fries, stew, chili, pasta and roasted meats.

One of the gas tilting braising pan’s features is its thermostatic controls, which provide for constant cooking temperatures and even cooking. Another feature is an attached cover with steam vent which enables controlled steam venting and condensate control. The cover also helps keep the kitchen cooler and saves energy.

Sizes and styles

Gas tilting braising pans are constructed of stainless steel and come in many sizes such as 10, 20, 30 and 40 gallon, as well as heights of 7", 9" and 10". They come with an attachment for holding the serving pan when tilting the cooked product into the pan. The attachment either comes affixed to the tilt pan or is removable and can be attached as needed.

Tilt pans have either a manual tilt, such as a wheel that you manually turn at your desired speed or automatic tilting, which you can operate with button controls.

Options

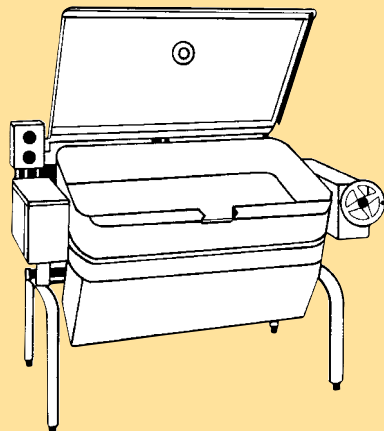
Some manufacturers offer a tangent-draw-off, which is a wide mouth drain available with a 2" or 3" opening, for draining from the bottom of the pan.

Installing a faucet is extremely useful both for the cooking process and for easier cleaning. If you do install one, it's a good idea to also install a floor drain under the pan for easier clean-up.

Tips for best results

- Always preheat for 10-15 minutes.
- When using for oven-type roasting, reduce time by one-fourth to one-third of the time prescribed for in a conduction oven.
- Prepare two different products simultaneously by putting them into two separate cooking containers inside the tilt pan.
- When using the cover, adjust the steam vent to release the amount of excess condensate desired.

Braising pan



Recommended temperatures

Simmering	200 F
Sautéing	225-275 F
Searing	300-350 F
Frying	325-375 F
Grilling	350-425 F

- Convert the tilt pan to a proof box by placing a small amount of water inside the tilt pan and heating it to form steam. Place the product into a container, and place that container into the tilt pan.
- Steam vegetables by placing a small amount of water (about 1") into the tilt pan and heating to form steam. Place 2" perforated pans upside down on the bottom of the tilt pan, then place vegetables in a 2" perforated pan on top of the pans on the bottom. Close lid and steam.
- Use as a bain-marie by placing water into the tilt pan and then adding stock pots.
- Shallow fry chicken or fish by placing 1" to 2" shortening in bottom of tilt pan and heating to 325 F to 350 F. Food will need to be turned over once.
- The tilt pan easily tilts to a full 90° and a receiving pan is always approximately 2" from the pouring lip of the pan. Be sure to tilt the pan slowly to avoid food pouring out too fast.

Care of a gas tilting braising pan

- Clean with a mild detergent, water and brush after each use.
- For stubborn cleaning problems, the tilt pan can be heated on low with soapy water.
- Always rinse out with clear water and wipe dry.
- Water, waste and scraps can be easily transferred into a receiving pan for disposal or, for most efficient use, install a water line and drain.

For more information,
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