

FSTC BRAISING PANS

THE MOST ADAPTABLE APPLIANCE IN THE KITCHEN...

GREEN THUMB QUICK TIPS:

- Lower the lid on the braising pan during long simmering operations: cut energy use by up to 50%.
- The braising pan can save time, money and line space in a commercial kitchen by performing the jobs of several different appliances



BRAISING PANS 101:

Braising pans, also known as tilting skillets or tilting-frying pans are among the most versatile appliances found in the commercial kitchen. Used for braising meat, boiling pasta and frying bacon, the braising pan can pinch-hit for overworked griddles, steam kettles, fryers, rangetops and even steamers. This appliance is particularly well suited to moving from one mode of cooking to another.

Braising pans typically have thermostatic controls, so they don't draw energy at a constant rate. Your braising pan may have a rating of 40,000-120,000 Btu/hour or 6kW-18kW, but in normal operation it probably uses about half that much energy as it cycles on and off to maintain a constant temperature.

Your energy cost to operate a braising pan will depend on the efficiency of the unit, its size and the way you operate it.

The FSTC has tested various braising pans and has reports available on several models. You can get a customized look at what appliance energy is costing you in your operation by contacting your PG&E Marketing Representative. If you want to look at actual performance figures from our laboratory trials or our Production Test Kitchen monitoring, check out the list of published Reports for a title that matches your interests, or browse through the Abstracts for a more detailed summary