



Braising Pans: The Most Versatile Piece of Equipment in the Kitchen

Addressing the challenges of doing more with less — and doing it better.

BRAISE

GRILL

POACH

STEAM

BAIN
MARIE

COOK

HOLD

Putting a Priority on Multi-Tasking

In today's commercial kitchens, versatility is a key component to operator satisfaction and cost reduction. To create a varied menu while keeping costs low, chefs, prep cooks and other kitchen personnel have to be resourceful and execute several cooking techniques. Likewise, the equipment they use should perform as many cooking tasks as possible without requiring excessive energy or labor expenditures — in addition to being dependable, reliable and occupying a small footprint in the kitchen.

This presents a challenge for executive chefs, specifiers and consultants when deciding whether to design their kitchen with multiple pieces of equipment that specialize in specific tasks. Doing so uses up valuable floor space that's always at a premium in a busy kitchen. It also comes with a high price tag, including the initial expenditure as well as the cost of repairs and lost productivity if any of that equipment goes down. Finding a single piece of equipment that is versatile in function to do the work of several is the ideal solution.

Fortunately for culinary professionals, braising pans allow a chef to braise, grill, poach, steam, bain marie, cook and/or hold a variety of foods with no compromise in food quality — all while offering substantial labor and energy savings.

Concerns With Having Too Much Equipment

Crowded Kitchen

Getting more cooking capability from limited floor space is paramount for today's commercial kitchens.



Many chefs and foodservice operators feel the need to keep an arsenal of cooking equipment at their disposal to execute the many menu items they must produce each day. Burgers and pancakes require a griddle, proteins and vegetables require a slow cooker, reheating menu items requires a grill or microwave, and the list goes on. In some cases, operating this equipment also requires physical labor and the use of additional wares. So lack of space is just one of the concerns with keeping too much specialized equipment in a kitchen.

Safety Large volumes of food product are heavy and difficult to lift, transfer and package. For example, every gallon of liquid weighs almost 8.5 pounds. Solid foods such as meat, poultry, scrambled eggs and potatoes are even heavier. When you combine that weight with high temperatures that often reach the boiling point, the potential for back injuries and severe burns is significant when kitchen crews work with high-capacity cooking equipment.



Cleanliness Cooking a variety of menu items with ranges, griddles, deep fryers and ovens requires an array of skillets, baskets and other cookware. This translates to several trips to the dish room over the course of a shift. At the end of the day, all of those vessels need to be cleaned as well, which can be very labor intensive in some cases. The inefficiencies are clear when you consider everything kitchen personnel must keep clean when working with multiple pieces of cookware and equipment.



Downtime It can be a risky situation when chefs do all of their boiling, sautéing and simmering on the range or depend solely on specialized cookers to prepare proteins and vegetables. Should any of that equipment stop working during a shift, those tasks and menu items are off the table until the equipment can be repaired or replaced. This can bring a busy kitchen to a standstill and seriously compromise customer satisfaction, so having a backup option is ideal.



Labor and Energy Costs Cooking with inefficient equipment can mean a steep utility bill each month due to increased natural gas or electric usage. Many types of cooking also require constant monitoring by the operator, making it difficult for the head chef to reallocate labor and control overhead.

Braising Pans: An Efficient, Effective Solution

Go-To or Backup

Braising pans can be a primary cooking solution or a fill-in for other equipment.

A single piece of equipment can alleviate all of these headaches while helping a kitchen increase output and reduce operational costs. Braising pans allow operators to cook more food product faster in fewer batches while preserving food quality, consistency, texture and flavor. That's why many kitchens rely on them as the main solution for most of their menu applications.

Because a braising pan can do the work of a range, flat-top griddle, steamer, slow cooker and combination oven, it can also serve as a viable backup to any of that equipment. It can even perform a shallow fry so a kitchen can make it through a service if the deep fryer goes down. A braising pan is also easy to clean and can be ready to prepare the next menu item after just a few minutes of gentle scrubbing with soap and water. In a busy kitchen where every second counts, this is an extremely valuable capability.

* Cook times are approximate and do not include prep or warm-up time. Actual cook times may vary due to normal differences in raw ingredient quality, portion size, production quantity, room temperature, and the condition of product and braising pan at time of preparation.

| Braising Pan Menu Applications | Total Quantity | Cook Time* (Minutes) |
|--------------------------------|-------------------|----------------------|
| Scrambled Eggs | 100 Servings | 5 |
| Bacon | 90 Servings | 10-12 |
| Hamburger | 60 (4oz) Servings | 5 |
| Steak Sandwich | 26 (7oz) Servings | 5 |
| Meat Loaf | 16 Loaves | 90 |
| Chicken | 150 lbs | 40 |
| Fish Fillets | 50-100 Fillets | 10-14 |
| Chili | 400 Servings | 20 |
| Cut & Peeled Potatoes | 10 lbs | 25 |
| Gravy | 23 Gallons | 15 |
| Chocolate Mousse | 200-300 Portions | 15 |

More Braising Pan Benefits

A quality braising pan can help a commercial kitchen improve its output in a variety of ways.

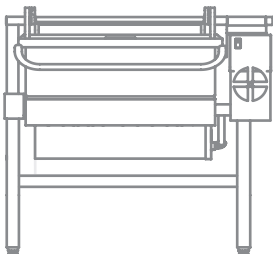
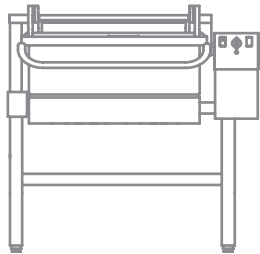
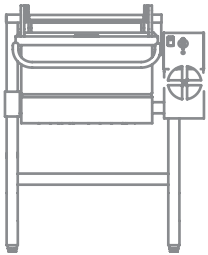
Healthier Preparation Braising pans make lower fat cooking easier to achieve. The depth of pan can easily accommodate the amount of water and the height of steamer racks to steam vegetables and other food items. When cooking meats, the tilting mechanism allows operators to drain fat while still delivering heat to the product.

Better Performance The stainless steel cooking surface on most braising pans is designed to distribute heat uniformly across the entire flat surface. This eliminates hot spots and scorching. The pan can also reach a cooking temperature of 350 degrees in as little as 4 minutes for fast response and a reduction in cooking time of more than 20 percent.



Ease of Use Manual or electric tilt mechanisms allow for easier, more convenient transfer of foods to serving pans and storage containers. The mechanism on a quality braising pan will have a smooth action and tight tolerance to provide precise control and prevent jerking or halting when pouring, which offers the added benefit of minimizing the possibility of hot foods or liquids splashing out of the pan and injuring an operator.

Smaller Footprint Braising pans are known for their narrow width, which saves expensive hood space. Additionally, braising pans with a center-tilt design have a shorter pour path and consume less aisle space.



Unified Brands offers Groen braising pans in 15-, 30- and 40-gallon models, each available in gas and electric versions (an electric 10-gallon countertop model is also available). Gas models have a design fin and electric models have plate elements that combine with new electronic controls to deliver unmatched heat uniformity and temperature consistency. They also feature 3" rounded corners, the widest in the industry, to eliminate troublesome cleaning spots and food build-up often found with competitors' models.

It's easy to see why braising pans have become essential additions to busy kitchens. By adding several unique features to an already versatile piece of equipment, Groen has made the braising pan even more indispensable for owners and operators alike.

About Unified Brands

Supporting a portfolio of premium branded product lines — Groen, Randell, Avtec, A la Cart and Power Soak — Unified Brands' offering spans the professional operator's essential kitchen workflow functions and needs: cooking equipment, cook-chill production systems, custom fabrication, refrigeration, ventilation, utility distribution, conveyor systems, continuous motion ware washing systems and meal delivery systems.

As an operating company within the refrigeration & food equipment segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, with operations in Michigan, Mississippi, and Oklahoma.

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