

GROEN ECLIPSE Braising Pans – The Highest Quality Braising Pan in the Industry.

eclipse
ergonomic tilting
braising pans

Groen Eclipse Braising Pans are the best units on the market today. For more than 40 years, our braising pans have delivered versatility and durability. Applications include braising, roasting, frying, boiling, simmering, sautéing, steaming, Bain Marie, thawing, warming, proofing, holding and serving!

ECLIPSE Competitive Features and Benefits:

Largest Radius Coved Corners

No trapped food and easy cleanup – Eclipse braising pans have 3” radius corners so food is easy to move around the corners, eliminating buildup. Other manufacturers talk about “coved corners,” but they are referring to tight corners with a small radius – approximately one inch or less (see diagram on the next page). The Groen difference means a lifetime of easier cooking.



3” Radius seamless interiors for durability and ease of cleaning

Shortest Pour Path

Less use of crowded aisle space – The Eclipse pour path is the shortest in the industry. A shorter pour path means easier pouring in less space.

Ergonomic Controls

Ease of use without distraction – The controls are tilted toward the Operator’s face to make them easy to see and use. Some competitors’ controls require stooping or bending to adjust, or are even located at knee level below the pan.

Fast, Even Heating

Reaches 350°F in four minutes – High power is evenly distributed across the surface for fast, even cooking. No hot or cold spots in the Eclipse; only rapid, reliable cooking.

Torsion Bar Lid Support

A lifetime of service – Eclipse is the only braising pan with a torsion bar counterbalancing mechanism for its lid. Competitors use springs or gas struts – items that break or wear out over time. The lid on the Eclipse provides reliable performance for decades.

Rotary Sanded Cooking Surface

Less sticking, easier cleanup and longer life – The Eclipse has a sanded surface to create the smoothest cooking surface available in the marketplace. Other manufacturer’s use bead blasting or “texturing,” which holds burnt food particles.



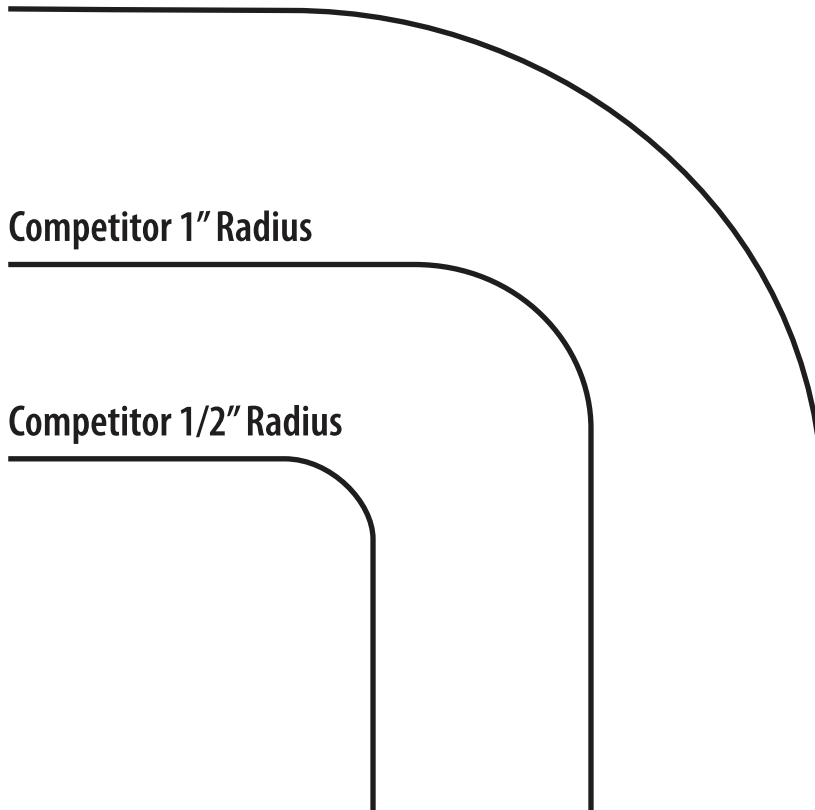
BPM-40G, 40-gallon, gas unit, manual tilt, with optional casters and pan carrier

Radii Comparison for Braising Pans – Actual Size

The Eclipse Braising Pan's 3" radius seamless radius corners offer:

- greater durability
- greater ease in the stirring and movement of food within the pan
- greater ease of cleaning since there are no tight corners for food build-up

ECLIPSE 3" Radius



3" Radius seamless interiors on the Eclipse Braising Pan