



electric

faster clean-up



braising pan

“The Tilting Skillet”

Choosing the right cooking equipment can increase your operating efficiency, reduce your energy costs, and minimize your overall operating costs. Choosing an electric braising pan helps you accomplish these, thereby increasing your bottom line.

Benefits of an electric braising pan

- Uniform heat distribution over the entire cooking surface means high production and a consistent product
- Less waste heat means a cool kitchen, low air conditioning costs, and comfortable employees
- Multi-function capability minimizes total kitchen cost
- Tilt feature makes unloading and clean-up fast

What customers are saying about electric cooking:

“The electric kitchen is a less stressful environment to work in because it is cooler and I can count on the production capability of the equipment.” – *Dean Hebert, Chef, Sodexo Corporation*

“The major advantage of electric equipment is the reduced maintenance cost.” – *Mark Ordway, VP-Operations, Golden Apple Management Co.*

“A total electric kitchen creates a more comfortable, cleaner, safer environment for employees. There is less maintenance required on electric cooking equipment, resulting in labor savings.” – *Dave Nehring, President, Stafford Foods*

“I would have been one to think that an all-electric kitchen would be cost prohibitive, but I was pleasantly surprised when I saw the savings.” – *Alan Marrero, District Manager, Sydran Services*

For more information on the benefits of electric cooking, contact Georgia Power at **1.888.655.5888** or **gpcfoodservice@southernco.com**



more comfortable staff

