



BLT-E

Electric Floor Model Braising Pan with Manual Tilt



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Voltage options

- ☐ 220 VAC, 3 phase, 60 Hz
- ☐ 380 VAC, 3 phase, 60 Hz
- ☐ 415 VAC, 3 phase, 60 Hz
- ☐ 480 VAC, 3 phase, 60 Hz
- ☐ 220/380 VAC, 1 phase, 60 Hz
- ☐ 240/415 VAC, 1 phase, 60 Hz
- ☐ 600 VAC, 3 phase, 60 Hz

■ Faucets

- ☐ Single pantry faucet with swing spout
- ☐ Double pantry faucet with swing spout

■ Etched markings

- ☐ Gallons
- ☐ Litres

■ Draw Off Valves

- ☐ 2" (50mm) draw off valve
- ☐ 3" (76mm) draw off valve
- ☐ 60 minute mechanical timer mounted on left console
- ☐ Steam pan insert
- ☐ Pan carrier
- ☐ Casters

Project _____

Item No. _____

Quantity _____

- ☐ Model BLT-30E (30 gallon electric braising pan with manual tilt)
- ☐ Model BLT-40E (40 gallon electric braising pan with manual tilt)

CONSTRUCTION

- #4 finish 10 gauge stainless steel pan with polished interior
- Coved corners
- Pan slopes outward for easy access to cooking surface
- Heating elements cast embedded in a full 1-1/2" (38mm) thick aluminum casting bolted to the underside of the pan
- Side trunnions connected to gear and control consoles for tilting
- Welded stainless steel pipe frame with bullet feet on front legs and flanged adjustable feet on back legs
- Worm and gear tilt mechanism for complete emptying

OPERATION

- Integrally mounted controls
- Power switch
- Thermostat
- Cook indicator light
- High temperature cut-off
- 160-445°F (71-230°C) temperature range

STANDARD FEATURES

- Spring assist hinged stainless steel cover with handle
- No drip condensate guide
- Removable pour strainer
- Manual control
- Standard voltage options
 - ☐ 208 VAC, 3 phase, 60 Hz
 - ☐ 240 VAC, 3 phase, 60 Hz
- One year parts and labor warranty*

* For all international markets, contact your local distributor.



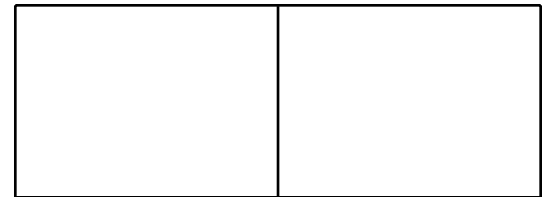
BLODGETT

44 Lakeside Avenue, Burlington, VT 05401

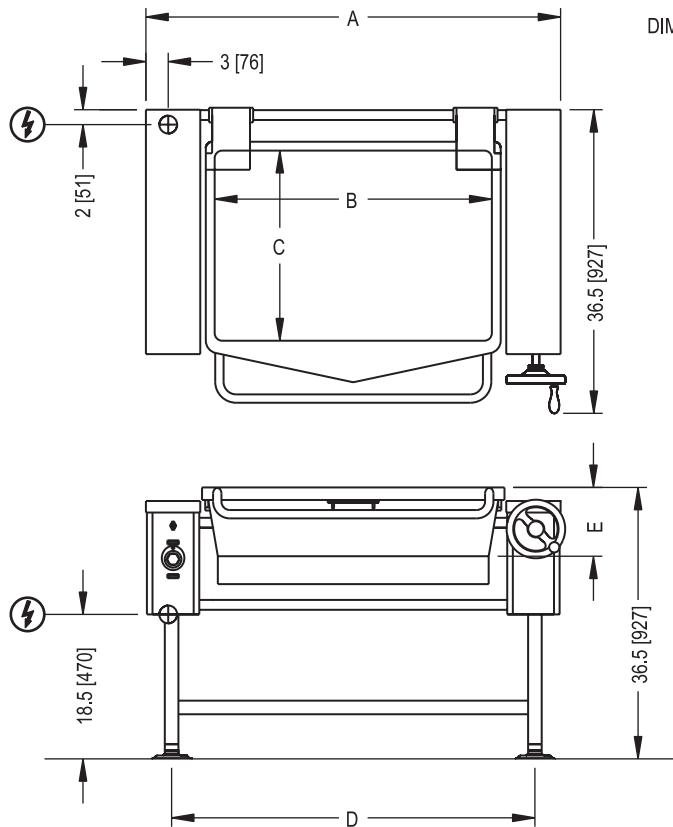
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BLT-E ELECTRIC BRAISING PAN WITH MANUAL TILT



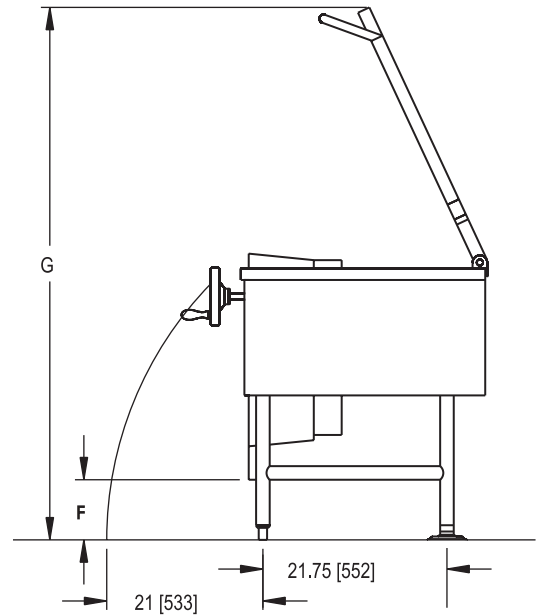
APPROVAL/STAMP



DIMENSIONS ARE IN INCHES [MM]



REAR FLANGED FOOT DETAIL
4 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 3 [76] B.C.



MODEL	A	B	C	D	E	F	G
BLT-30E	50.5[1283]	33.75[857]	23.125[587]	43.625[1108]	8.75[222]	11[279]	66[1676]
BLT-40E	66.5[1689]	49.5[1257]	24[610]	59.5[1511]	8.75[222]	11[279]	67[1702]

SHORT FORM SPECIFICATIONS

Provide Blodgett model BLT-30E, 30 gallon (114 litre) or BLT-40E (152 litre) electrical braising pan with manual tilt. The unit shall have a one-piece covered corner, 10 gauge stainless steel pan with #4 exterior finish and polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Heating shall be accomplished by electric elements cast embedded in a full 1-1/2" (38mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface. Pan shall pivot on side trunnions connected to the gear and control consoles. The consoles shall be drip proof, stainless steel clad and shall be supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The worm and gear tilt mechanism shall allow the pan to tilt forward manually for complete emptying of contents. The controls shall be integrally mounted in the right hand console and shall include a power switch, thermostat with range of 160-445°F (71-230°C), a cook indicator light and high temperature cut-off. Provide options and accessories as indicated.

MAXIMUM INPUT:

BLT-30E 18 kW
BLT-40E 27 kW

POWER CONNECTION:

Refer to data plate.

SHIPPING INFORMATION:

Approx. Weight:

BLT-30E 530 lbs. (240 kg)
BLT-40E 690 lbs. (313 kg)

AMPS PER LINE

kW	Phase	208V	220V	240V	380V	415V	480V	600V
18	3	50.0	47.2	43.3	27.3	25.0	21.6	17.3
27	3	75.0	70.9	65.0	41.0	37.6	32.5	26.0

NOTE: The company reserves the right to make substitutions of components without prior notice.

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