

**BLG-E** Electric Floor Model Braising Pan with Manual Gear Box 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
  - $\square$  3" (76mm) draw off valve
- □ Pan carrier (40 gallon only)
- □ Steam pan insert
- Correctional package

Project \_\_\_\_

Item No. \_\_\_\_\_ Quantity \_\_\_\_

Model BLG-30E (30 gallon electric braising pan with manual gear box tilt)
 Model BLG-40E (40 gallon electric braising pan with manual gear box tilt)

### CONSTRUCTION

- #4 finish 10 gauge stainless steel pan with polished interior
- One piece coved corner stainless steel pan with angled front for easy pour
- Narrow footprint
- 5/8" thick stainless steel clad plate
- Permanent lubricated, self-contained gear box tilt mechanism
- Welded stainless steel tubular legs with bullet feet on front legs and flanged adjustable feet on back legs, all adjustable

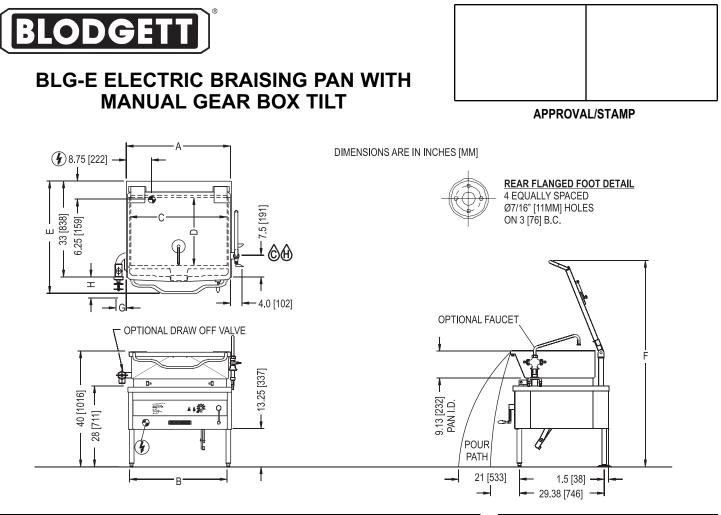
#### OPERATION

- Integrally mounted controls
- Power switch
- Thermostat with OFF position
- Thermostat 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 tilt action
- Standard voltage options
  - 208 VAC, 1 phase, 60 Hz
  - 208 VAC, 3 phase, 60 Hz
  - □ 240 VAC, 1 phase, 60 Hz
  - 240 VAC, 3 phase, 60 Hz
- One year parts and labor warranty\*
- \* For all international markets, contact your local distributor.





MODEL	Α	В	С	D	E	F	VALVE DIAMETER	F	G
BLG-30E	36[914]	33.63[854]	33.5[851]	23.5[597]	38.88[987]	71.38[1813]	2"	3.6[92]	7.3[186]
BLG-40E	48[1219]	45.63[1159]	43.5[1105]	23.5[597]	39.38[1000]	70.88[1800]	3"	5.5[140]	13.1[333]

#### SHORT FORM SPECIFICATIONS

Provide Blodgett model BLG-30E, 30 gallon (114 litre) or BLG-40E (152 litre) electric braising pan with manual gear box tilt. The unit shall have a one-piece coved corner, 10 gauge stainless steel pan with #4 exterior finish and polished interior. Pan shall have angled front for easy pour and a narrow footprint. Cooking surface shall be 5/8" thick stainless clad plate ensuring even heat transfer over entire cooking surface. The base exterior shall be of all stainless steel construction supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have permanent lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall provide a degree of protection against dripping and light splashing water and shall include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C) Provide options and accessories as indicated.

MAXIMUM INPUT: BLG-30E 12 kW		AMPS PER LINE									
BLG-40E	15 kW (18 kW option available)	kW	Phase	208V	220V	240V	380V	415V	480V	600V	
POWER CONNECTION: Refer to data plate.		12 kW	1	57.7	54.5	50	N/A	N/A	N/A	N/A	
			3	33.3	31.5	28.9	18.2	16.7	14.4	11.5	
WATER CONNECTION Hot and Cold water 3/8" O.D. tubing to optional faucet SHIPPING INFORMATION: Approx. Weight:		15 kW	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A	
			3	41.6	39.4	36.1	22.8	20.9	18	14.4	
		18 kW	1	86.5	81.8	75	N/A	N/A	N/A	N/A	
BLG-30E BLG-40E	595 lbs. (270 kg) 760 lbs. (345 kg)	Option	3	50	47.2	43.3	27.3	25.0	21.7	17.3	

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

#### BLODGETT

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