



Synergy Steam

G-BLT

Gas Floor Model Braising Pan with Manual Tilt



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Faucets
 - ☐ Single pantry faucet
 - ☐ Double pantry faucet
- Spray hose assembly for pantry faucets
 - ☐ 48" (1219 mm)
 - ☐ 60" (1524 mm)
- ☐ Standing pilot
- ☐ Steam pan insert
- ☐ Steam pan carrier
- ☐ 2" tangent drawoff (must be ordered with unit)
- ☐ Strainer for tangent drawoff valve
- ☐ Pouring lip strainer
- ☐ Flanged feet
- ☐ Casters

Project _____

Item No. _____

Quantity _____

- ☐ Model 30G-BLT (30 gallon, narrow width, gas braising pan with manual tilt)
- ☐ Model 40G-BLT (40 gallon, narrow width, gas braising pan with manual tilt)

CONSTRUCTION

- 304 stainless steel
- Pan is heavy duty, 10" deep, one piece welded construction
- 5/8" thick stainless steel cooking surface prevents warping or distortion
- Specially designed welded heat transfer fins are heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface.
- Control and tilt mechanism are mounted in stainless steel housings on the pan body sides
- 100 grit interior finish is coarse enough to retain butter, shortening or oil during the cooking process, minimizing food sticking and burning
- A heavy-gauge, fully adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position.
- True rounded leg tubular stand design and 3" radius pan interiors make cleaning easier.

OPERATION

- Electronic intermittent pilot ignition system
- Smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation
- Pan tilts past vertical for easy cleaning
- Controls allow operation at a 7 degree angle to facilitate griddling.
- Thermostatically controlled for automatic shut-off when desired temperature is reached or heating when temperature falls below desired setting
- High limit thermostat for safety
- Console mounted power switch with indicator light
- Control includes a heat indicator light and temperature control switch
- A vent in the cover top regulates condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

STANDARD FEATURES

- Mounting bracket for either right, left or rear faucet mounting
- Etched markings (specify)
 - ☐ Gallons
 - ☐ Litres
- One year parts and labor warranty*

* For all international markets, contact your local distributor.

G-BLT BRAISING PAN WITH MANUAL TILT



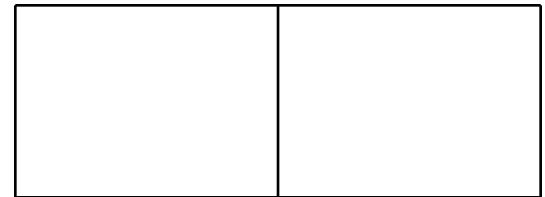
BLODGETT

44 Lakeside Avenue, Burlington, VT 05401

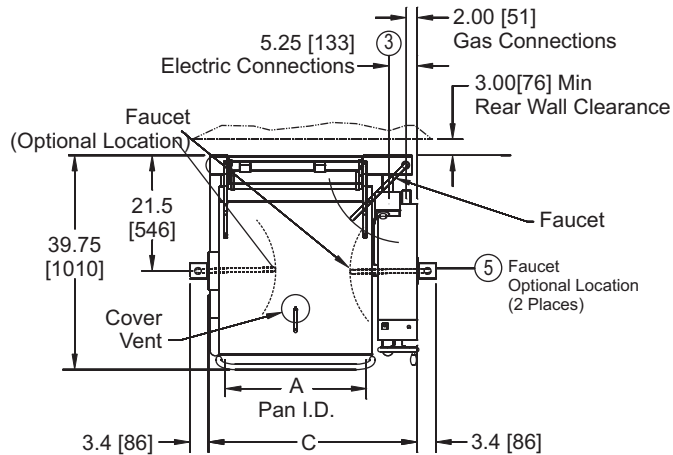
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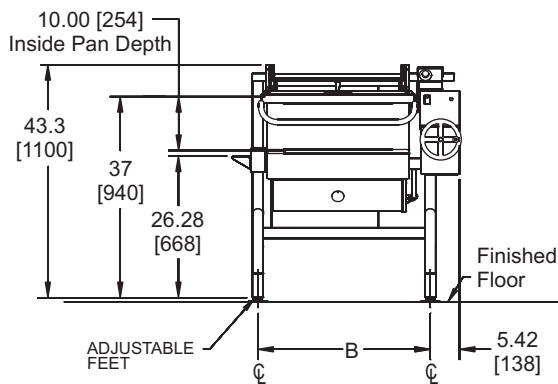
G-BLT GAS BRAISING PAN WITH MANUAL TILT



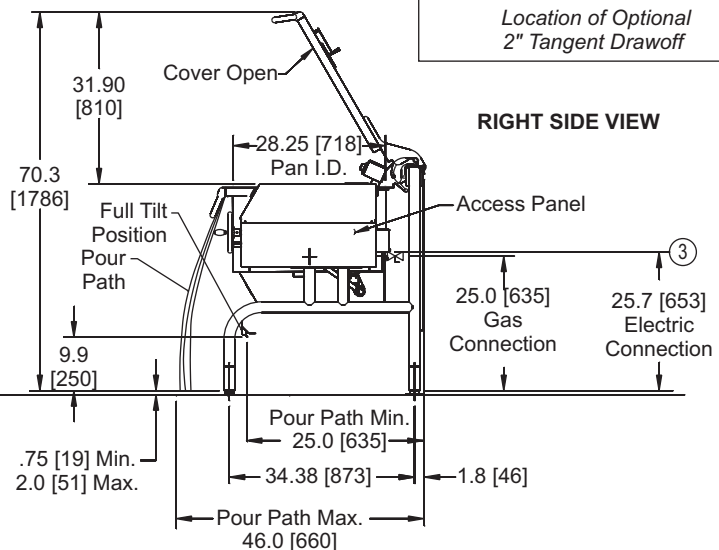
APPROVAL/STAMP



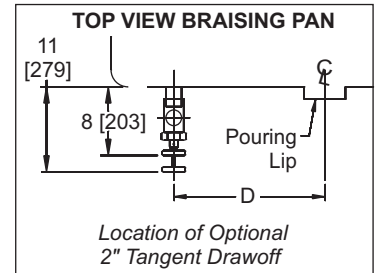
TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW



Location of Optional
2" Tangent Drawoff

NOTES:

1. Dimensions are in Inches [mm]
2. Casters or flanged feet available at an extra cost.
3. Electrical Connection: 0.875" dia. [22] hole
4. Electrical power not required on optional standing pilot models.
5. Faucet bracket may be installed on left or right side.
6. Faucet may be installed on faucet bracket or on rear as shown.

MODEL	A	B	C	D
30G-BLT	26.25 (667)	32 (813)	38.5 (984)	8.75 (222)
40G-BLT	35.75 (908)	41.5 (1054)	48 (1226)	13.5 (343)

SHORT FORM SPECIFICATIONS

Provide Blodgett model 30G-BLT, 30 gallon (114 litre) or 40G-BLT (152 litre) gas braising pan. Unit shall be stainless steel gas-heated and thermostatically controlled on a rounded tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom shall have a gas burner/combustion chamber and specially-designed welded heat transfer fins. Electronic ignition is standard; 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action quick tilting pan body with manual crank tilt mechanism, heavy-duty fully adjustable counter balanced cover with condensate drip shield and cover vent. NSF listed and CSA design-certified. 1/2" NPT gas connection required and standard electric spark ignition requires 115 Volt, single-phase, 60 Hertz, 5 AMP supply. Specify Natural Gas or LP Gas. Made in U S A. One year parts and labor warranty. Provide options and accessories as indicated.

MAXIMUM INPUT:

30G-BLT	104,000 BTU
40G-BLT	144,000 BTU

GAS SUPPLY:

1/2" NPT connection required. A gas shut-off valve must be installed in supply piping convenient and adjacent to unit.

Inlet Pressure:

Natural	4.5" W.C. min, 14" W.C. max
Propane	11" W.C. min, 14" W.C. max

ELECTRICAL CONNECTION:

Requires one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

SHIPPING INFORMATION:

Approx. Weight:

30G-BLP	495 lbs. (225 kg)
40G-BLP	591 lbs. (268 kg)

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

BLODGETT

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