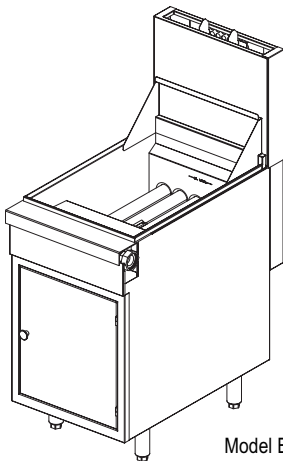
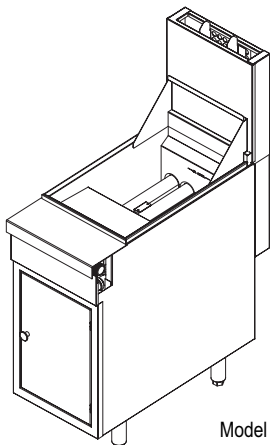




B16-FR45 and B20-FR65 Deep Sectional Fryers



Model B20-FR65



Model B16-FR45

Project _____

Item No. _____

Quantity _____

- Model B16-FR45 (16" wide, 45 pound capacity)
- Model B20-FR65 (20" wide, 65 pound capacity)

The Blodgett Sectional Deep Fryers are available with two riser heights. An optional rearward-extending flue riser is available to increase the overall depth to match a deep battery. Battery-design assistance is available!

SPECIFY

- | | | | |
|--|---|--|-------------------------------------|
| Gas Type | <input type="checkbox"/> Natural Gas | <input type="checkbox"/> Propane | |
| Manifold | <input type="checkbox"/> Front (1-1/4") | <input type="checkbox"/> Rear (1") | |
| Flue Riser Height | <input type="checkbox"/> 24" (option) | <input type="checkbox"/> 36" (option) | |
| Range Depth | <input type="checkbox"/> Standard | <input type="checkbox"/> Deep (option) | |
| Position in Battery | <input type="checkbox"/> Left End | <input type="checkbox"/> Right End | <input type="checkbox"/> Not at End |
| Operating altitude (if above 2000 ft (700 meters)) | _____ | | |

Blodgett can often accommodate special or custom requirements. Contact your Blodgett representative.

STANDARD FEATURES (All models)

- Stainless steel frypot and cabinet
- Twin plated wire mesh fry basket with plastic coated, heat resistant handle (single baskets available)
- Tube type frypot permits over 50% more heat to be transferred to oil
- Quick recovery
- Battery end units have solid side (no manifold cover plate)
- 1-1/4" full port drain valve helps eliminate clogging
- Large cold zone captures food particles, reduces flavor transfer and extends oil life
- Wide spacing between tubes permits easy cleaning
- Pilot ignition system
- 100% safety shut-off
- 6" adjustable legs
- Warranty: two year parts and labor from date of purchase

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - 24"
 - 36"
- Heat lamp over frypot (to keep draining food warm)
- Additional Twin baskets
- Single basket
- Stainless-steel frypot cover
- Deep range depth
- Casters (in lieu of legs)
- Cable restraint kit for units on casters



MODELS B16-FR45 and B20-FR65

BLODGETT

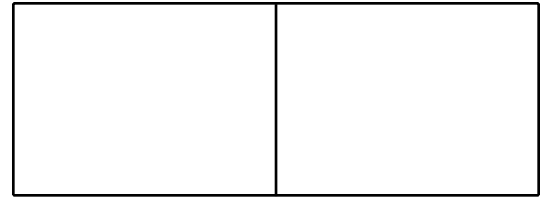
www.blodgett.com

1100 Old Honeycutt Road Fuquay-Varina, NC 27526 USA

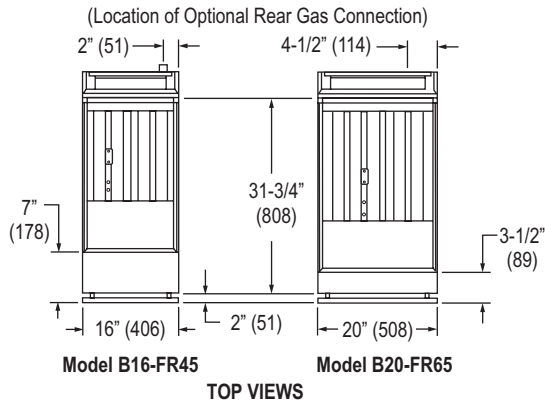
Phone: (877) 255-3976 • Fax: (866) 644-1354



MODELS B16-FR45 AND B20-FR65

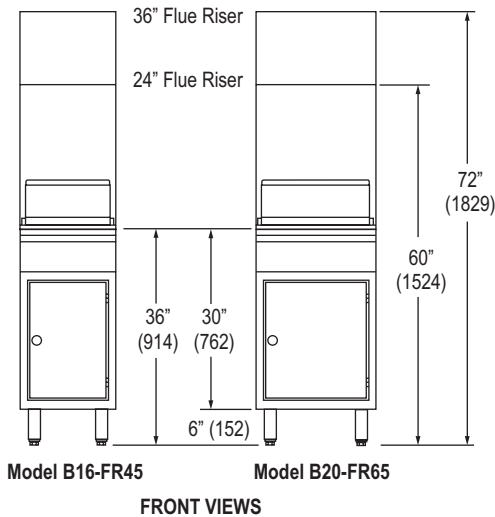


APPROVAL/STAMP

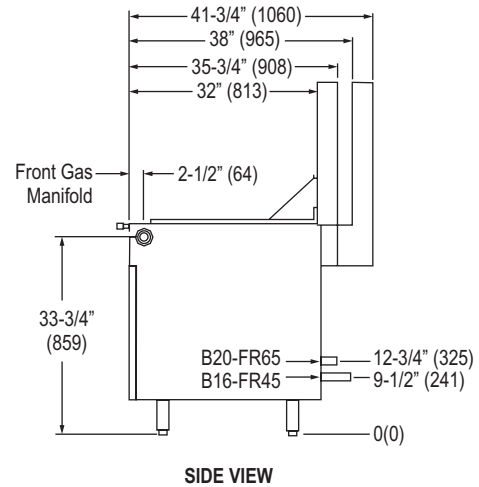


SHIPPING CRATE DIMENSIONS & WEIGHT					
(Door entry clearance when uncrated is 16.5" for model B16-FR45 and 20.5" for model B20-FR65)					
Model	Width	Height	Depth	Volume	Weight
B16-FR45	20.0 (508)	45.0 (1143)	42.5 (1080)	22.1 cu ft (0.63 cu m)	210 lbs (95 kg)
B20-FR65	23.0 (584)	41.0 (1041)	43.0 (1092)	23.5 cu ft (0.66 cu m)	265 lbs (120 kg)

Dimensions are in inches and (millimeters)



Flue riser for "deep" depth-option extends rearward 6" (frypot size is the same as for "standard" depth)



Minimum clearance from noncombustible construction is zero, and 6" from combustible construction.
MAINTAIN AT LEAST 16 INCHES BETWEEN FRYER AND ANY EXPOSED FLAMES OF NEARBY COOKING EQUIPMENT.

SHORT FORM SPECIFICATIONS

The item shall be a sectional fryer with a stainless steel frypot and cabinet. The frypot shall have a large cold zone, and have widely spaced tubes to enable easy cleaning. The item shall have a pilot ignition system and a 100% safety shutoff.

UTILITY INFORMATION		
MODEL	GAS (BTU/hr)	
	Natural Gas	Propane
B16-FR45	140,900	120,900
B16-FR65	175,900	150,900

GAS: Each unit has a 1-1/4" front gas manifold that couples to the adjacent sectional unit(s), and can be ordered with a 1" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas, 11" W.C. for propane. An external pressure regulator and shut off valve must be provided. If using a flexible-hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection.

FLUE EXHAUST: Installation under a vented hood is recommended.

OTHER TECHNICAL INFORMATION

Exterior surfaces are 430 stainless steel #3 polish, except the back is aluminized steel.
 Check local codes for fire and sanitary regulations.

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

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