



BTT-16E
Electric Table Top Tilting
Round Braising Pan



Shown with optional stand

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Voltage options
 - 380 VAC, 3 phase, 60 hz
 - 415 VAC, 3 phase, 60 hz
 - 480 VAC, 3 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
- 30" wide stainless steel stand with sliding drawer and stationary drain connection
- Steam pan insert
- Marine lock
- Lift off cover

Project _____

Item No. _____

Quantity _____

- Model BTT-16E (16 gallon electric round tilting braising pan)

CONSTRUCTION

- Satin finish 10 gauge stainless steel pan with polished interior
- Coved corners
- Pan slopes outward for easy access to cooking surface
- 3/8" thick stainless steel clad plate
- 7.5 kW heating elements are clamped to plate to ensure even heat transfer over entire cooking surface
- Stainless steel control housing
- Side pivots for tilting
- Tilting handle with heat proof knob
- Concealed mounting legs for bolting unit to counter top or stand

OPERATION

- Integrally mounted controls
- Power switch
- Thermostat
- Cook indicator light
- High temperature cut-off
- 160-445°F (71-229°C) temperature range

CAPACITY

- 16 gallon (60 litres)

STANDARD FEATURES

- Side pivots and tilting handle
- Manual control
- Mounts to counterop (optional stand available)
- Standard voltage options
 - 208 VAC, 1 or 3 phase, 60 hz
 - 220 VAC, 1 or 3 phase, 60 hz
 - 240 VAC, 1 or 3 phase, 600 hz
 - 220/380, 240, 415 VAC, 3 phase, 4 wire
- One year parts and labor warranty*

* For all international markets, contact your local distributor.



BTT-16E BRAISING PAN

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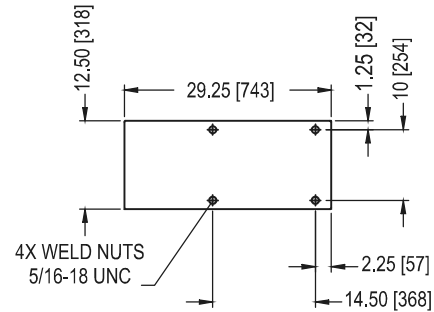
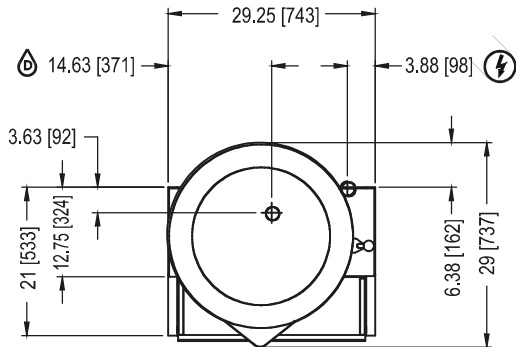
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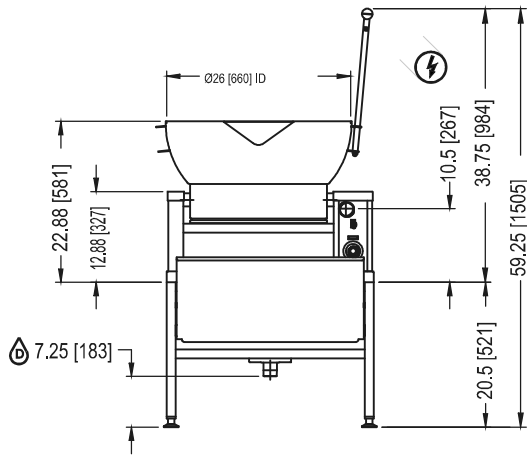
BTT-16E ELECTRIC TABLE TOP TILTING ROUND BRAISING PAN



APPROVAL/STAMP

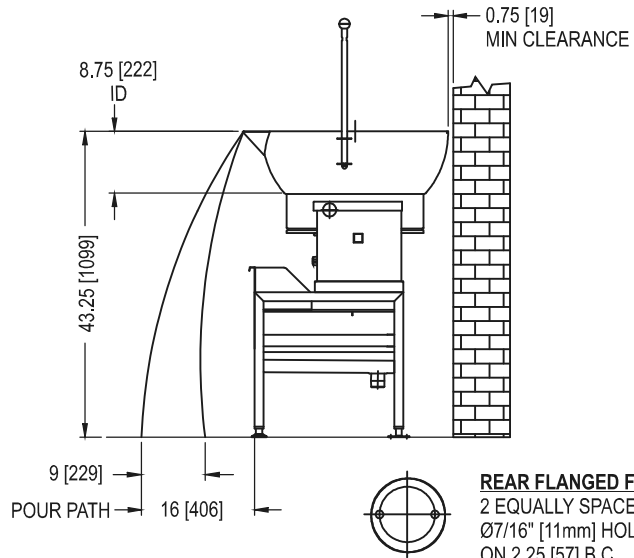


FRONT OF APPLIANCE
MOUNTING PATTERN



Shown with optional stand.

Dimensions are in inches [mm].



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.25 [57] B.C.

SHORT FORM SPECIFICATIONS

Provide Blodgett model BTT-16E, 16 gallon (60 litre) electrically heated counter round tilting braising pan. The unit shall have a one-piece covered corner, 10 gauge stainless steel pan with satin finish exterior and polished interior. The pan sides shall slope outward to facilitate access to the cooking surface which shall be a 3/8" thick stainless steel clad plate, fitted with clamped on 7.5 kW electric heating elements, ensuring even heat transfer over entire cooking surface. The pan shall be mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with heat proof knob. The controls shall be integrally mounted in the stainless steel housing and shall include a power switch, thermostat with range of 160-445°F (71-229°C), a cook indicator light and high temperature cut-off. Provide options and accessories as indicated.

MAXIMUM INPUT:

BTT-16E 7.5 kW

POWER SUPPLY:

VAC	Phase	Amps per line
208	1	36.0
220	1	34.1
240	1	31.3
208	3	20.8
220	3	19.7
240	3	18.1
380	3	11.4
415	3	10.4
480	3	9.0

POWER CONNECTION:

Refer to data plate.

DRAIN CONNECTION:

1-1/2" (38mm) 11-1/2 NPT for stand

SHIPPING INFORMATION:

Approx. Weight:

BTT-16E 250 lbs. (113 kg)

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

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