

BLP-G Gas Floor Model Braising Pan with Power Tilt



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

Faucets

Single pantry faucet with swing spout
Double pantry faucet with swing spout

- Etched markings
 - Gallons
 - Litres
- 220 VAC, 1 phase, 60 Hz
- □ Steam pan insert
- Pan carrier
- Correctional package

Project _____

Item No. ____ Quantity ___

- □ Model BLP-30G (30 gallon gas braising pan with power tilt)
- □ Model BLP-40G (40 gallon gas braising pan with power tilt)

CONSTRUCTION

- #4 Satin finish 10 gauge stainless steel pan with polished interior, front hinged for easy tilting
- Coved corners
- 5/8" thick stainless steel clad plate
- Welded stainless steel pipe frame with bullet feet on front legs and flanged adjustable feet on back legs
- Front control console

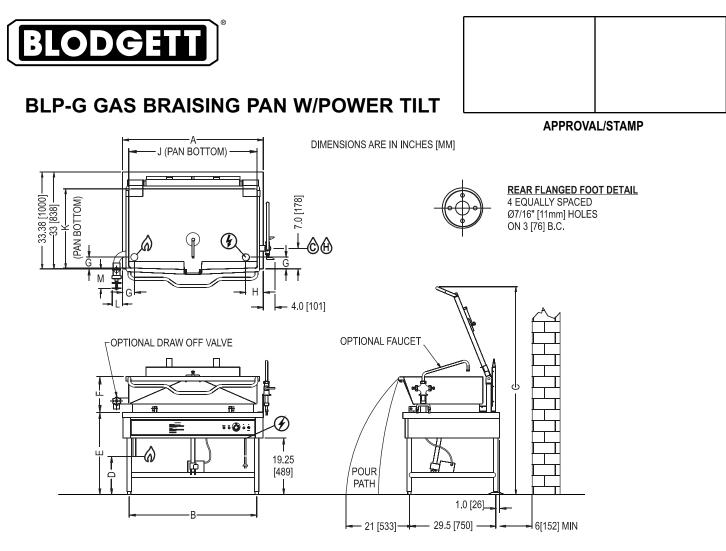
OPERATION

- Integrally mounted controls
- Electronic ignition
- Power switch
- Thermostat
- Cook indicator light
- High temperature cut-off
- Tilt switch
- 100-450°F (38-232°C) temperature range
- Gas supply to burner shuts off automatically when pan is tilted

STANDARD FEATURES

- Electric motor driven screw jack for smooth and precise tilting
- Spring assist hinged stainless steel cover with handle
- Condensate guide
- Removable pour strainer
- Manual control
- 115VAC, 1 phase, 60 Hz
- One year parts and labor warranty*
- * For all international markets, contact your local distributor.





| MODEL | Α | В | С | D | E | F | G | Н | J | К | VALVE DIAMETER | L | М |
|---------|----------|------------|----------|---------|---------|------------|--------|--------|------------|-----------|----------------|----------|-----------|
| BLP-30G | 36[914] | 33.5[851] | 70[1800] | 13[330] | 28[711] | 12.25[311] | 4[102] | 6[152] | 33.5[851] | 23.5[597] | 2" | 3.6[92] | 7.3[186] |
| BLP-40G | 48[1219] | 45.5[1156] | 70[1800] | 13[330] | 28[711] | 12.25[311] | 4[102] | 6[152] | 43.5[1105] | 23[584] | 3" | 5.5[140] | 13.1[333] |

SHORT FORM SPECIFICATIONS

Provide Blodgett model BLP-30G, 30 gallon (114 litre) or BLP-40G (152 litre) gas braising pan with power tilt. The unit shall have a one-piece coved corner, 10 gauge stainless steel pan with #4 exterior finish and polished interior. The pan body shall be front hinged for tilting and easy pour control. The burners shall shut off automatically when the pan is tilted. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. Unit shall be mounted on stainless steel tubular legs with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Tilting is controlled by an electric motor driven screw jack for smooth and precise tilting action. The controls shall be integrally mounted in the right hand console and shall include electronic ignition, a power switch, tilt switch, thermostat with range of 100-450°F (38-232°C) a cook indicator light and high temperature cut-off. Unit shall include spring assisted hinged stainless steel cover, with handle, condensate guide and removable pour strainer. Provide options and accessories as indicated.

MAXIMUM INPUT:

| BLP-30G | 80,000 BTU |
|---------|-------------|
| BLP-40G | 100,000 BTU |

GAS SUPPLY:

3/4" IPS supply line required. A gas shut-off valve must be installed in supply piping convenient and adjacent to unit

Minimum Inlet Pressure:

7.0" W.C. static to unit Natural unit

ELECTRICAL CONNECTION:

Unless otherwise specified, field wire electrical connection to be 120 VAC, 1 phase, 60 Hz. 4.0 amp max, with grounding wire. Unit furnished with 6' cord and 3 prong plug.

SHIPPING INFORMATION:

| Approx. Weight: | |
|-----------------|-------------------|
| BLP-30G | 600 lbs. (272 kg) |
| BLP-40G | 785 lbs. (356 kg) |

| Propane | 11.0" W.C. static to u |
|---------|------------------------|
| | |

WATER CONNECTION

Hot and Cold water 3/8" O.D. tubing to optional faucet NOTE: The company reserves the right to make substitutions of components without prior notice.

BLODGETT

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NOTE: FOR COMMERCIAL USE ONLY