

BCH-G

Gas Cabinet Based Braising Pan with Heavy Duty Hydraulic Tilt



OPTIONS A	AND AC	CESSORIES
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(AT ADDITIONAL CHARGE)

- Faucets
 - ☐ Single pantry faucet with swing spout
 - Double pantry faucet with swing spout
- Etched markings
 - ☐ Gallons
 - ☐ Litres
- Steam pan insert
- Pan carrier
- □ Correctional package

Project —		
Item No		
Quantity _		

- ☐ Model BCH-30G (30 gallon gas braising pan with hydraulic tilt)
- ☐ Model BCH-40G (40 gallon gas braising pan with hydraulic tilt)

CONSTRUCTION

- #4 Satin finish 10 gauge stainless steel pan with polished interior, front hinged for easy tilting
- Coved corners
- 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface
- Cabinet base of heavy duty welded angle frame with bullet feet on front legs and flanged adjustable feet on back legs
- 304 stainless steel removable side panels and two front doors on cabinet base

OPERATION

- Controls mounted in cabinet base
- Electronic ignition
- Power switch
- Thermostat
- Cook indicator light
- High limit thermostat located on pan bottom
- Tilt switch
- Tilt safety switch
- 100-450°F (38-232°C) temperature range
- Gas supply to burner shuts off automatically when pan is tilted

STANDARD FEATURES

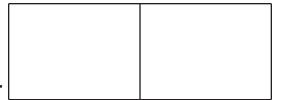
- 1/2 HP hydraulic tilting system for smooth and precise tilting action
- Spring assist hinged stainless steel cover with handle
- Condensate guide
- Removable pour strainer
- Manual control
- 115VAC, 1 phase, 60 Hz
- One year parts and labor warranty*
- * For all international markets, contact your local distributor.





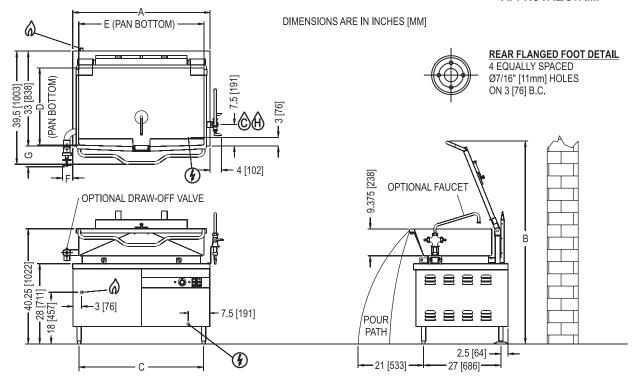






BCH-G GAS BRAISING PAN W/HYDRAULIC TILT

APPROVAL/STAMP



MODEL		Α	В	С	D	E
BCH-30	G	36[914]	70.88[1800]	30[762]	23.5[597]	33.75[857]
BCH-40	G	48[1219]	70.88[1800]	42[1067]	23[584]	43.75[1111]

VALVE DIAMETER	F	G	
2"	3.6[92]	7.3[186]	
3"	5.5[140]	13.1[333]	

SHORT FORM SPECIFICATIONS

Provide Blodgett model BCH-30G, 30 gallon (114 litre) or BCH-40G (152 litre) gas cabinet base braising pan with heavy duty hydraulic tilt. The unit shall have a one-piece coved corner, 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface. 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 a heavy duty welded angle construction frame with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The cabinet base shall be enclosed with #4 finish type 304 stainless steel with removable side panels and two stainles steel front cabinet doors. Tilting is controlled by a 1/2 HP hydraulic tilting system for smooth and precise tilting action. The controls shall be mounted in the cabinet base and shall include a power switch, tilt switch, thermostat with range of 100-450°F (38-232°C), a cook indicator light and electronic ignition. The hi limit thermosat is located on the pan bottom. 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:

BCH-30G 80,000 BTU BCH-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:

Natural 6.0" W.C. static to unit Propane 11.0" W.C. static to unit

WATER CONNECTION

Hot and Cold water 3/8" O.D. tubing to optional faucet

ELECTRICAL CONNECTION:

Unless otherwise specified, field wire electrical connection to be 120 VAC, 1 phase, 60 Hz with grounding wire

PRODUCT CLEARANCE

Left side 3" (76 mm)
Right side 3" (76 mm)
Rear 6" (152mm)

SHIPPING INFORMATION:

Approx. Weight:

BCH-30G 700 lbs. (317 kg) BCH-40G 875 lbs. (397 kg)

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

BLODGETT COMBI

Printed in U.S.A.

NOTE: FOR COMMERCIAL USE ONLY

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