



36" CAFE SERIES RANGE

Shallow Depth, Heavy Duty Range



BR-6-36 shown

STANDARD FEATURES

All Models

- Stainless steel front, sides, tray bed and stub back
- 14 gauge stainless steel all welded construction
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- 5" stainless steel stub back
- Warranty: two year parts and one year labor warranty

Open Top Burners

- 30,000 BTU easy-clean cast iron open burner
- 12" x 12" lift-off steel grates

Griddle Tops

- 1" thick highly polished steel plate
- One 24,000 BTU burner every 12"

Oven Bases

- 150°F to 550°F thermostat
- 30,000 BTU burner
- Standard oven interior - 28"W x 14" H x 24" D
- Convection oven interior - 27-3/4" W x 13-1/2" H x 20-1/2" D
- Convection oven only - 1/4 HP 115/60/1 phase blower motor
- One chrome plated oven rack per oven
- Oven control located in cool zone
- 14 gauge stainless steel interior
- Oven sides and bottom to be removable without tools

Cabinet Base

- 14 gauge all welded stainless steel



Project _____

Item No. _____

Quantity _____

Open Top Burners

- BR-6-36 - 6 open burners w/ oven
- BR-6-36C - 6 open burners w/ convection oven
- BR-6 - 6 open burners w/ cabinet base

Griddles*

- BR-36G-36 - 36" griddle w/ oven
- BR-36G-36C - 36" griddle w/ convection oven
- BR-36G - 36" griddle w/cabinet base

Griddle on the Left w/Open Top Burners on the Right*

- BR-12G-4-36 - 12" griddle, 4 open burners w/ oven
- BR-12G-4-36C - 12" griddle, 4 open burners w/ convection oven
- BR-12G-4 - 12" griddle, 4 open burner w/cabinet base
- BR-24G-2-36 - 24" griddle, 2 open burners w/ oven
- BR-24G-2-36C - 24" griddle, 2 open burners w/ convection oven
- BR-24G-2 - 24" griddle, 2 open burner w/cabinet base

Open Top Burners on the Left w/Griddle on the Right*

- BR-4-12G-36 - 4 open burners, 12" griddle w/ oven
- BR-4-12G-36C - 4 open burners, 12" griddle w/ convection oven
- BR-4-12G - 4 open burners, 12" griddle w/cabinet base
- BR-2-24G-36 - 2 open burners, 24" griddle w/ oven
- BR-2-24G-36C - 2 open burners, 24" griddle w/ convection oven
- BR-2-24G - 2 open burners, 24" griddle w/cabinet base

* Models with thermostatic griddle controls are available at an additional charge (add T after the G in the Model #)

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - 12" high stainless steel short back riser
 - 24.5" high stainless steel high back riser
 - 30" high stainless steel high back riser
- Single-shelf (mounts on 24.5" flue riser)
 - Solid shelf
 - Tubular shelf
- Double-shelf (mounts on 36" flue riser)
 - Solid shelves
 - Tubular shelves
- Interconnect gas line with quick disconnect
 - 36" long
 - 48" long
- Grooved griddle surface (add another G to Model #)
- Hot top in lieu of 2 open top burners (add 1HT and delete 2 open burners from model #. Example: BR-1HT-4-36 (1 hot top, 4 burners w/oven base).
- Stainless steel work top in lieu of 2 open top burners
- 6" Casters, front two locking (5" diameter wheel)
- Additional oven rack (one supplied per oven)

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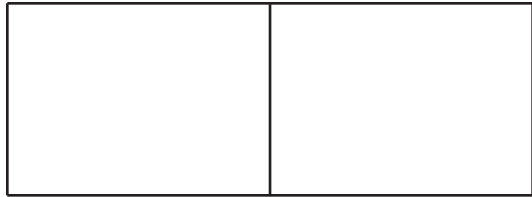
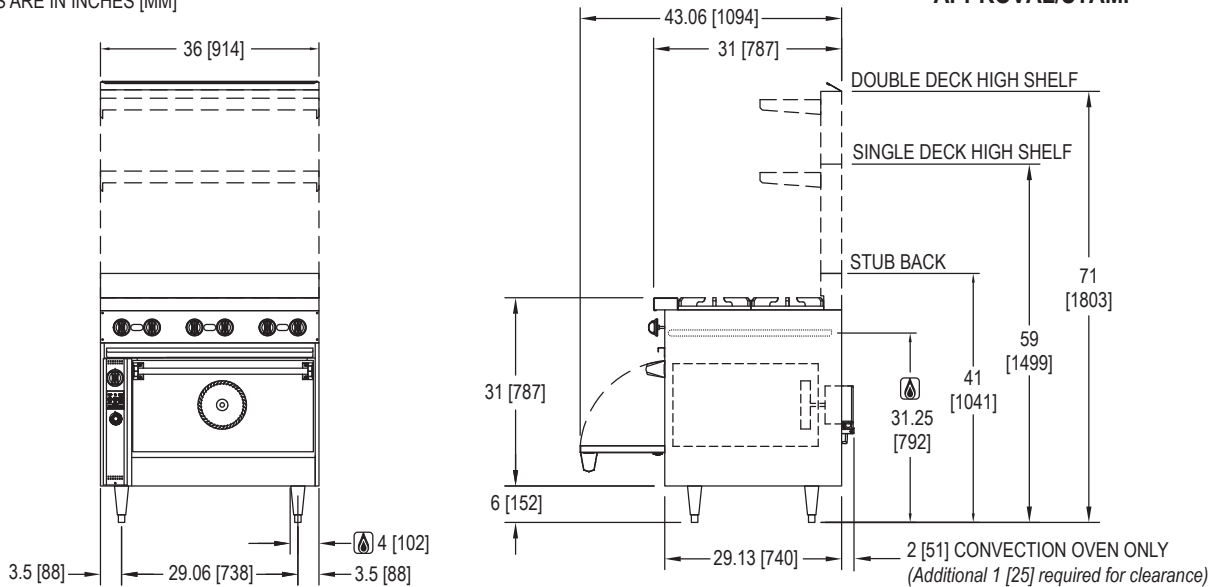
BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



36" CAFE SERIES RANGE

DIMENSIONS ARE IN INCHES [MM]



APPROVAL/STAMP

SHORT FORM SPECIFICATIONS: To be Blodgett Cafe Series Range model #BR _____. Open top sections shall have cast iron 30,000 BTU burners with 12" x 12" steel grate per burner. Griddles shall have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with 3/4" gas regulator. Stainless steel front, sides, tray bed and 5" stub back. 14 gauge stainless steel all welded construction. Stainless steel gas tubing throughout with stainless steel pilot tips. Specify standard oven, convection oven or cabinet base. Two year parts/1 year labor warranty. Provide options and accessories as indicated.

MODEL	BTUs	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT*
BR-6-36	210,000	36"	31"	see drawing	525 [238]
BR-6-36C	210,000	36"	34"	see drawing	550 [249]
BR-6	180,000	36"	31"	see drawing	310 [141]
BR-12G-4-36	174,000	36"	31"	see drawing	540 [245]
BR-12G-4-36C	174,000	36"	34"	see drawing	565 [256]
BR-12G-4	144,000	36"	31"	see drawing	355 [161]
BR-24G-2-36	138,000	36"	31"	see drawing	555 [252]
BR-24G-2-36C	138,000	36"	34"	see drawing	580 [263]
BR-24G-2	108,000	36"	31"	see drawing	370 [168]
BR-4-12G-36	174,000	36"	31"	see drawing	540 [245]
BR-4-12G-36C	174,000	36"	34"	see drawing	565 [256]
BR-4-12G	144,000	36"	31"	see drawing	355 [161]
BR-2-24G-36	138,000	36"	31"	see drawing	555 [252]
BR-2-24G-36C	138,000	36"	34"	see drawing	580 [263]
BR-2-24G	108,000	36"	31"	see drawing	370 [168]
BR-36G-36	102,000	36"	31"	see drawing	600 [272]
BR-36G-36C	102,000	36"	34"	see drawing	625 [283]
BR-36G	72,000	36"	31"	see drawing	415 [188]

ELECTRIC SPECIFICATIONS

Electric convection oven only

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off

GAS SUPPLY & CONNECTION

- One 3/4" rear gas connection
- Required operating pressure
 - Natural Gas - 5" W.C. minimum
 - Propane Gas - 10" W.C. minimum 14" W.C. maximum
- Must be connected w/gas regulator supplied

Note: Specify type of gas when ordering.

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

* Shipping weights are in lbs [kg]

34" depth for convection ovens includes required 1" clearance in back
All dimensions above apply to thermostatically controlled griddles

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