



## 48" CAFE SERIES RANGE

Shallow Depth, Heavy Duty Range



BR-8-48 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-8-36 - 8 open burners w/ oven
- BR-8-36C - 8 open burners w/ convection oven
- BR-8 - 8 open burners w/ cabinet base

#### Griddles\*

- BR-48G-36 - 48" griddle w/ oven
- BR-48G-36C - 48" griddle w/ convection oven
- BR-48G - 48" griddle w/ cabinet base

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

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

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

- BR-4-24G-36 - 4 open burners, 24" griddle w/ oven
- BR-4-24G-36C - 4 open burners, 24" griddle w/ convection oven
- BR-4-24G - 4 open burners, 24" griddle w/ cabinet base
- BR-2-36G-36 - 2 open burners, 36" griddle w/ oven
- BR-2-36G-36C - 2 open burners, 36" griddle w/ convection oven
- BR-2-36G - 2 open burners, 36" 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-6-48 (1 hot top, 6 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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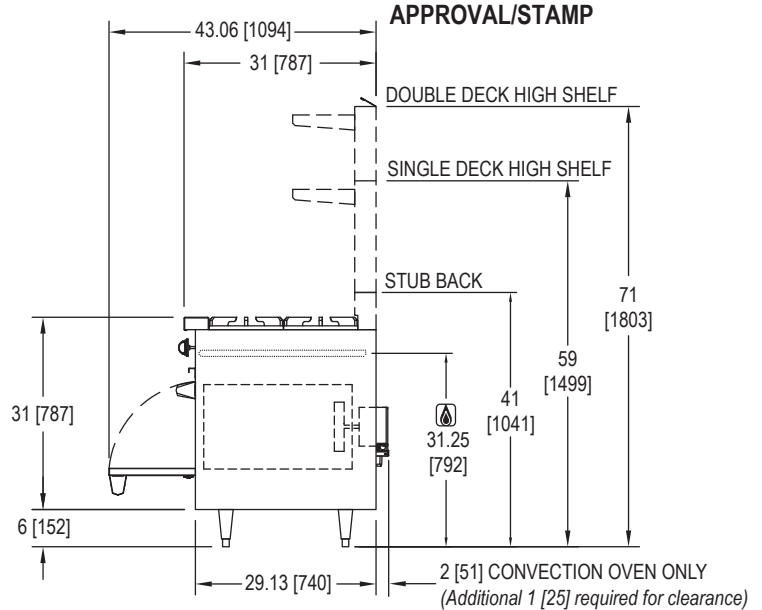
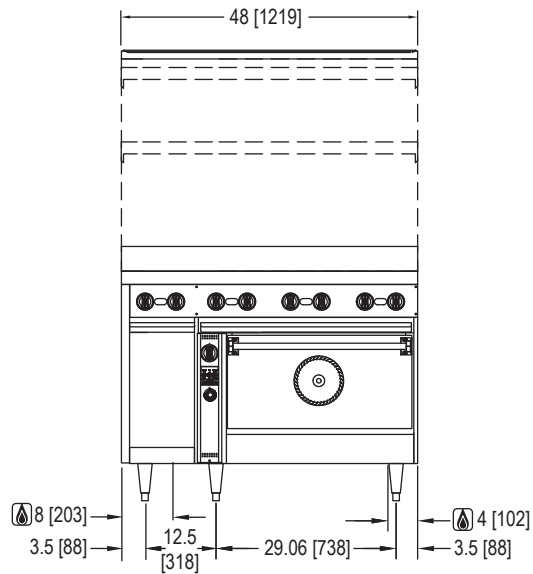
BLODGETT OVEN COMPANY

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



# 48" CAFE SERIES RANGE

DIMENSIONS ARE IN INCHES [MM]



**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-8-36	270,000	48"	31"	see drawing	630 [286]
BR-8-36C	270,000	48"	34"	see drawing	635 [288]
BR-8	240,000	48"	31"	see drawing	445 [202]
BR-24G-4-36	198,000	48"	31"	see drawing	650 [295]
BR-24G-4-36C	198,000	48"	34"	see drawing	675 [306]
BR-24G-4	168,000	48"	31"	see drawing	465 [211]
BR-36G-2-36	162,000	48"	31"	see drawing	720 [327]
BR-36G-2-36C	162,000	48"	34"	see drawing	745 [338]
BR-36G-2	132,000	48"	31"	see drawing	535 [243]
BR-4-24G-36	198,000	48"	31"	see drawing	650 [295]
BR-4-24G-36C	198,000	48"	34"	see drawing	675 [306]
BR-4-24G	168,000	48"	31"	see drawing	465 [211]
BR-2-36G-36	162,000	48"	31"	see drawing	720 [327]
BR-2-36G-36C	162,000	48"	34"	see drawing	745 [338]
BR-2-36G	132,000	48"	31"	see drawing	535 [243]
BR-48G-36	126,000	48"	31"	see drawing	770 [349]
BR-48G-36C	126,000	48"	34"	see drawing	795 [361]
BR-48G	96,000	48"	31"	see drawing	585 [265]

\* 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



APPROVAL/STAMP

DOUBLE DECK HIGH SHELF

SINGLE DECK HIGH SHELF

STUB BACK

2 [51] CONVECTION OVEN ONLY  
(Additional 1 [25] required for clearance)

## 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

- Two 3/4" rear gas connections
- 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

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