



60" CAFE SERIES RANGE

Shallow Depth, Heavy Duty Range



BR-10-60 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
- 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
- Std oven interior - 28"W x 14" H x 24" D
- Std oven interior for second oven in double oven model- 15" W x 13-1/2" H x 21-3/4" D
- Conv. oven interior - 27-3/4" W x 13-1/2" H x 20-1/2" D
- Conv. oven only - 1/4 HP 115/60/1 phase blower motor

Cabinet Base

- 14 gauge all welded stainless steel



Project _____

Item No. _____

Quantity _____

Open Top Burners

- BR-10-2436 - 10 burners on 2 std ovens
- BR-10-36 - 10 burners on 1 std oven & 1 cabinet
- BR-10-2436C - 10 burners on 1 std oven & 1 conv. oven
- BR-10 - 10 burners on cabinet base

Griddles*

- BR-60G-2436 - 60" griddle on 2 std ovens
- BR-60G-36 - 60" griddle on 1 std oven & 1 cabinet
- BR-60G-2436C - 60" griddle on 1 std oven & 1 conv. oven
- BR-60G - 60" griddle on cabinet base

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

- BR-24G-6-2436 - 24" griddle w/ 6 burners on 2 std ovens
- BR-24G-6-36 - 24" griddle w/ 6 burners on 1 std oven & 1 cabinet
- BR-24G-6-2436C - 24" griddle w/ 6 burners on 1 std oven & 1 conv. oven
- BR-24G-6 - 24" griddle w/ 6 burners on cabinet base
- BR-36G-4-2436 - 36" griddle w/ 4 burners on 2 std ovens
- BR-36G-4-36 - 36" griddle w/ 4 burners on 1 std oven & 1 cabinet
- BR-36G-4-2436C - 36" griddle w/ 4 burners on 1 std oven & 1 conv. oven
- BR-36G-4 - 36" griddle w/ 4 burners on cabinet base
- BR-48G-2-2436 - 48" griddle w/ 2 burners on 2 std ovens
- BR-48G-2-36 - 48" griddle w/ 2 burners on 1 std oven & 1 cabinet
- BR-48G-2-2436C - 48" griddle w/ 2 burners on 1 std oven & 1 conv. oven
- BR-48G-2 - 48" griddle w/ 2 burners on cabinet base

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

** For burners on the left w/griddle on the right, switch the size of the griddle and number of burners in the model name. Example: BR-24G-6 becomes BR-6-24G.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

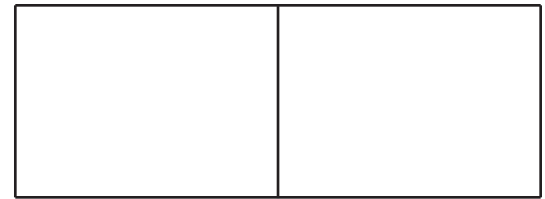
- Flue riser
 - 12" high stainless steel short back riser
 - 24.5" high stainless steel high back riser
 - 30" high stainless steel high back riser
- Single-shelf (mounts on 24.5" flue riser)
 - Solid shelf
 - Tubular shelf
- Double-shelf (mounts on 36" flue riser)
 - Solid shelves
 - Tubular shelves
- Interconnect gas line with quick disconnect
 - 36" long
 - 48" long
- Grooved griddle surface (add another G to Model #)
- Hot top in lieu of 2 burners (add 1HT and delete 2 open burners from model #. Example: BR-1HT-8-60 (1 hot top, 8 burners w/cabinet 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)

BLODGETT OVEN COMPANY

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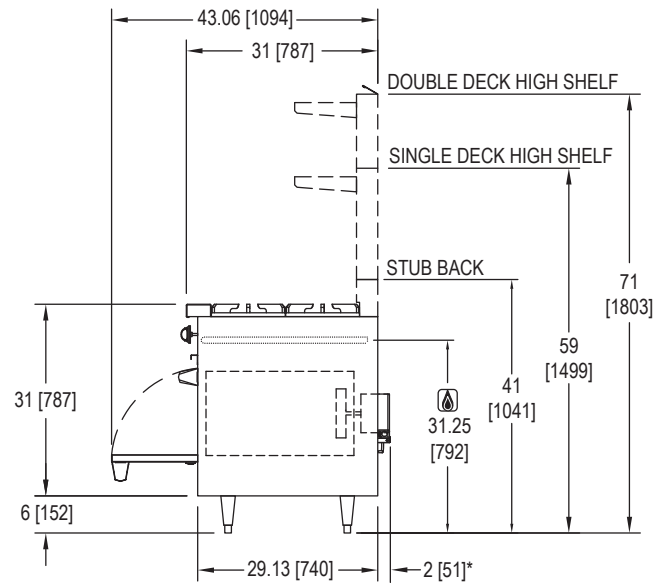
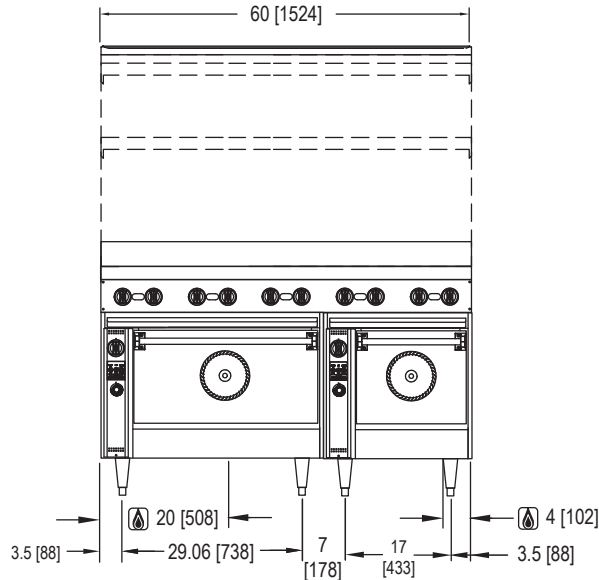


60" CAFE SERIES RANGE



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



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

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-10-2436	360,000	60"	31"	see drawing	820/372
BR-10-36	330,000	60"	31"	see drawing	735/333
BR-10-2436C	360,000	60"	34"	see drawing	855/388
BR-10	300,000	60"	31"	see drawing	655/297
BR-60G-2436	180,000	60"	31"	see drawing	925/420
BR-60G-36	150,000	60"	31"	see drawing	865/392
BR-60G-2436C	180,000	60"	34"	see drawing	840/381
BR-60G	120,000	60"	31"	see drawing	805/365
BR-24G-6-2436**	288,000	60"	31"	see drawing	865/392
BR-24G-6-36**	258,000	60"	31"	see drawing	780/354
BR-24G-6-2436C**	288,000	60"	34"	see drawing	890/404
BR-24G-6**	228,000	60"	31"	see drawing	700/317
BR-36G-4-2436**	252,000	60"	31"	see drawing	895/406
BR-36G-4-36**	222,000	60"	31"	see drawing	810/367
BR-36G-4-2436C**	252,000	60"	34"	see drawing	915/415
BR-36G-4**	192,000	60"	31"	see drawing	750/340
BR-48G-2-2436**	216,000	60"	31"	see drawing	905/410
BR-48G-2-36**	186,000	60"	31"	see drawing	820/372
BR-48G-2-2436C**	216,000	60"	34"	see drawing	930/422
BR-48G-2**	156,000	60"	31"	see drawing	760/345

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

* Shipping weights are in lbs [kg] ** Specs are the same for models with burners on the left and griddle on the right.

34" depth for convection ovens includes required 1" clearance in back.

All dimensions above apply to thermostatically controlled griddles.