



36" CAFE SERIES STEP UP RANGE

Shallow Depth, Heavy Duty Range



BRE-3-3-36 shown with optional casters

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
- 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)

Project _____

Item No. _____

Quantity _____

Six Burners Models

- BRE-3-3-36 - 3 Front, 3 Rear, on standard oven
- BRE-3-3-36C - 3 Front, 3 Rear, on convection oven
- BRE-3-3 - 3 Front, 3 Rear, on cabinet base

Seven Burner Models

- BRE-4-3-36 - 4 Front, 3 Rear, on standard oven
- BRE-4-3-36C - 4 Front, 3 Rear, on convection oven
- BRE-4-3 - 4 Front, 3 Rear, on cabinet base
- BRE-3-4-36 - 3 Front, 4 Rear, on standard oven
- BRE-3-4-36C - 3 Front, 4 Rear, on convection oven
- BRE-3-4 - 3 Front, 4 Rear, on cabinet base

Eight Burner Models

- BRE-4-4-36 - 4 Front, 4 Rear, on standard oven
- BRE-4-4-36C - 4 Front, 4 Rear, on convection oven
- BRE-4-4 - 4 Front, 4 Rear, on cabinet base

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
- Stainless steel stub back
- Warranty: two year parts and one year labor warranty

Open Top Burners

- 20,000 BTU easy-clean cast iron open burner on 12" wide lift off grates grates
- 15,000 BTU easy-clean cast iron open burner on 9" wide lift off grates

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

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BLODGETT OVEN COMPANY

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

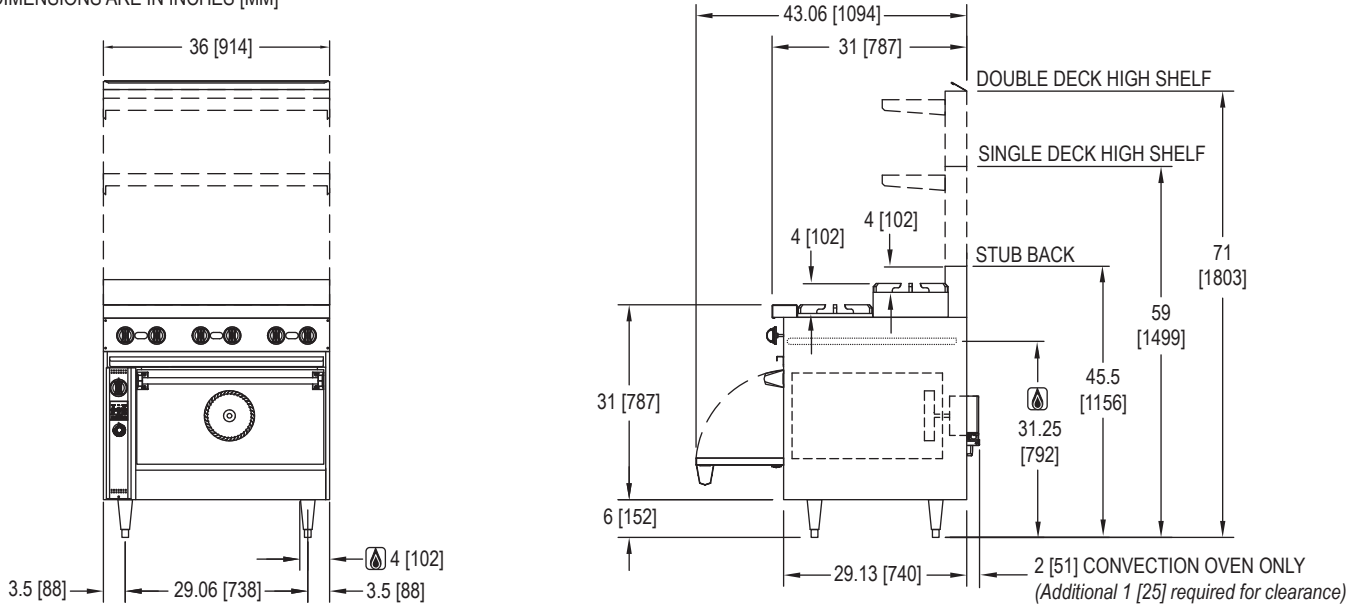


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APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS: To be Blodgett Cafe Series Range model #BR _____. Open top sections shall have cast iron either 20,000 BTU burners with 12" x 12" steel grates and/or 15,000 BTU burners with 9" x 9" steel grates. Unit to be provided with 3/4" gas regulator. Stainless steel front, sides, tray bed and 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* |
|-------------|---------|-------|-------|-------------|------------------|
| BRE-3-3-36 | 150,000 | 36" | 31" | see drawing | 500/227 |
| BRE-3-3-36C | 150,000 | 36" | 34" | see drawing | 525/238 |
| BRE-3-3 | 120,000 | 36" | 31" | see drawing | 375/170 |
| BRE-4-3-36 | 150,000 | 36" | 31" | see drawing | 525/238 |
| BRE-4-3-36C | 150,000 | 36" | 34" | see drawing | 550/249 |
| BRE-4-3 | 120,000 | 36" | 31" | see drawing | 400/181 |
| BRE-3-4-36 | 150,000 | 36" | 31" | see drawing | 525/238 |
| BRE-3-4-36C | 150,000 | 36" | 34" | see drawing | 550/249 |
| BRE-3-4 | 120,000 | 36" | 31" | see drawing | 400/181 |
| BRE-4-4-36 | 150,000 | 36" | 31" | see drawing | 550/249 |
| BRE-4-4-36C | 150,000 | 36" | 34" | see drawing | 575/261 |
| BRE-4-4 | 120,000 | 36" | 31" | see drawing | 425/193 |

* Shipping weights are in lbs [kg]
 34" depth for convection ovens includes required 1" clearance in back

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

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