



CAFE SERIES OVEN BASED CHARBROILER

Shallow Depth Heavy Duty
Charbroiler on an Oven Base



BR-36B-36 shown

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
- Tubular shelf
 - ☐ Single tubular shelf (mounts on 24.5" flue riser)
 - ☐ Double-shelf (mounts on 36" flue riser)
- Stainless steel wrap around broiler splash
 - ☐ 3" high
 - ☐ 6" high
- Broiler grates
 - ☐ "S" Grate
 - ☐ Fish Grates
- Casters
 - ☐ 4" casters, front two locking (3" diameter wheel)
 - ☐ 6" casters, front two locking (5" diameter wheel)
- Interconnect gas line with quick disconnect
 - ☐ 36" flex hose with quick disconnect & restraining device
 - ☐ 48" flex hose with quick disconnect & restraining device
- Additional oven rack (one supplied per oven)

Project _____

Item No. _____

Quantity _____

- ☐ **BR-36B-36** - 36" Charbroiler, with standard oven
- ☐ **BR-36B-36C** - 36" Charbroiler, with convection oven
- ☐ **BR-48B-36** - 48" Charbroiler, with standard oven
- ☐ **BR-48B-36C** - 48" Charbroiler, with convection oven

Refer to operator manual specification chart for listed model names.

STANDARD FEATURES

- Heavy duty cast iron top grates with built in grease guides that channel away excess fat and reduce flaring
- One 15,000 BTU/hr burner every 6" broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy duty cast iron burner radiants
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel front, sides
- 5" stainless steel stub back
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Stainless steel 6" adjustable legs
- 3/4" gas regulator
- Warranty: two year parts and one year labor warranty

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



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BLODGETT OVEN COMPANY

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

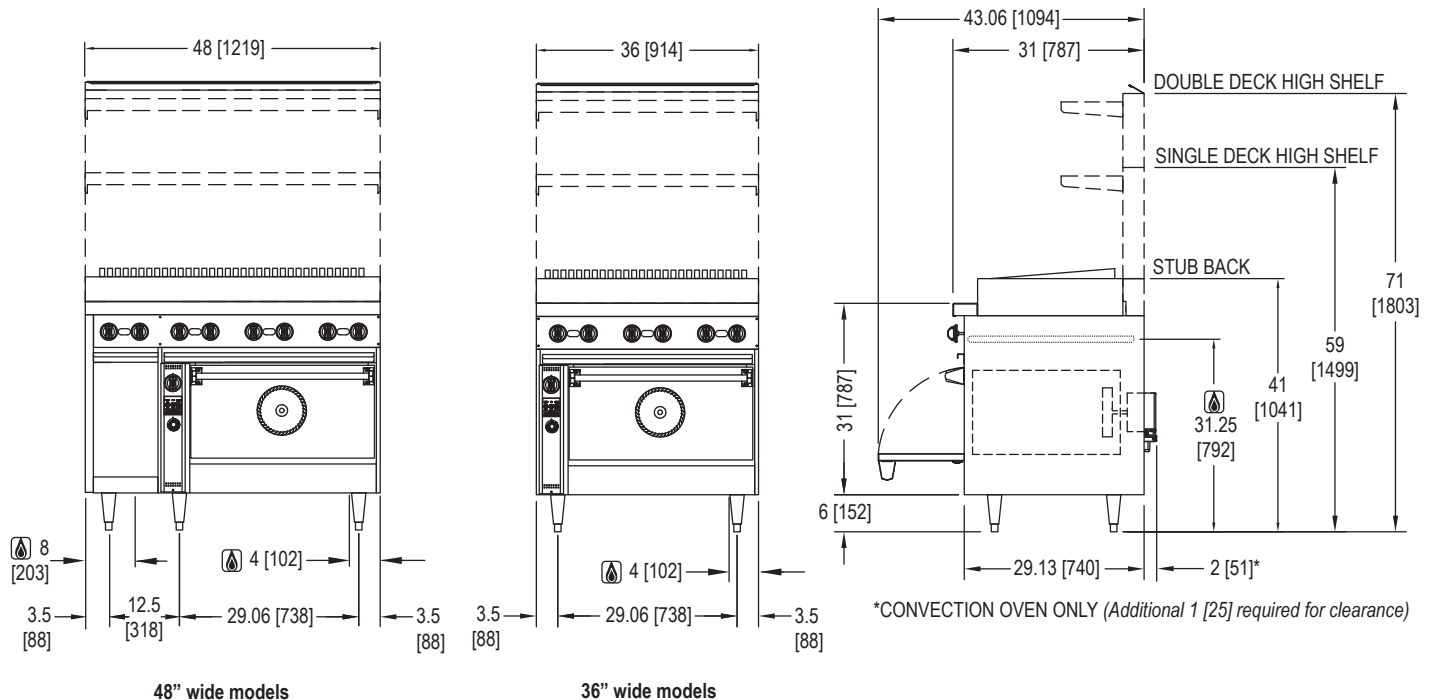


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APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS: Provide Blodgett Charbroiler range, to be model # BR-_____. Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Provide heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. Sides, back and bottom of unit to be finished with heat resistant Silvertone paint. Unit to be provided with a 3/4" gas regulator. Two year parts/1 year labor warranty. Provide options and accessories as indicated.

MODEL	BTUs	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT*
BR-36B-36	120,000	36"	31"	see drawing	600 [272]
BR-36B-36C	120,000	36"	34"	see drawing	635 [288]
BR-48B-36	150,000	48"	31"	see drawing	700 [318]
BR-48B-36C	150,000	48"	34"	see drawing	735 [333]

* Shipping weights are in lbs [kg]

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

GAS SUPPLY & CONNECTION

- 36" models require one 3/4" rear gas connection
- 48" models require two 3/4" rear gas connections
- Required operating pressure:
 - Natural Gas 5" W.C. minimum, 7" W.C. maximum
 - Propane Gas 10" W.C. minimum, 14" W.C. maximum
- Must be connected w/gas regulator supplied

Note: Specify type of gas when ordering.

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

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

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