



CAFE SERIES INFRARED STEAKHOUSE BROILERS

Heavy Duty Broiler with Multiple Base Options



BSHBI-36H-36C shown

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Cap and cover manifold
 - ☐ Left
 - ☐ Right
- Interconnect gas line with quick disconnect
 - ☐ 36" long
 - ☐ 48" long
- Gas pressure regulator (specify gas type)
 - ☐ 1"
 - ☐ 1-1/4"
- ☐ 6" casters, front two locking (5" diameter wheel)
- ☐ Additional oven rack (two supplied with range)
- ☐ Stainless steel doors (cabinet base models)

Project _____

Item No. _____

Quantity _____

- ☐ **BSHBI-36H-36** - infrared broiler with warming oven on standard oven base
- ☐ **BSHBI-36H-36C** - infrared broiler with warming oven on convection oven base
- ☐ **BSHBI-36H** - infrared broiler with warming oven on cabinet base
- ☐ **BMHBI-36H** - modular infrared broiler with warming oven
- ☐ **BMHBI-36** - modular infrared broiler

STANDARD FEATURES

All Models

- Four 26,000 BTU/hr. infrared burners
- Variable size multi-point gas connection - see utility information for details
- Large 2-piece lift out broiler grid (measuring 24-1/4" x 13-1/4" each)
- Grid carriage glides on roller bearing
- Counter balance mechanism
- Stainless steel front and sides
- 14 gauge all welded body construction
- Stainless steel removable oven interior
- Stainless steel 6" plate shelf
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Stainless steel tray bed
- Warranty: two year parts and one year labor warranty

Standard Ovens Base

- Stainless steel lining
- Oven sides and bottom to be removable without tools
- Two oven racks provided per oven
- Thermostat to adjust from 150°F to 550°F
- 35,000 BTU burner
- Oven interior 28-1/4" W x 14" H x 27-3/4" D

Convection Ovens Base

- 14 gauge stainless steel interior
- Two oven racks provided per oven
- Thermostat to adjust from 150°F to 550°F
- 30,000 BTU burner
- 1/3 HP 115/60/1 phase blower motor
- Oven interior 28" W x 13-3/4" H x 24-1/2" D

Cabinet Base

- 14 gauge all welded stainless steel



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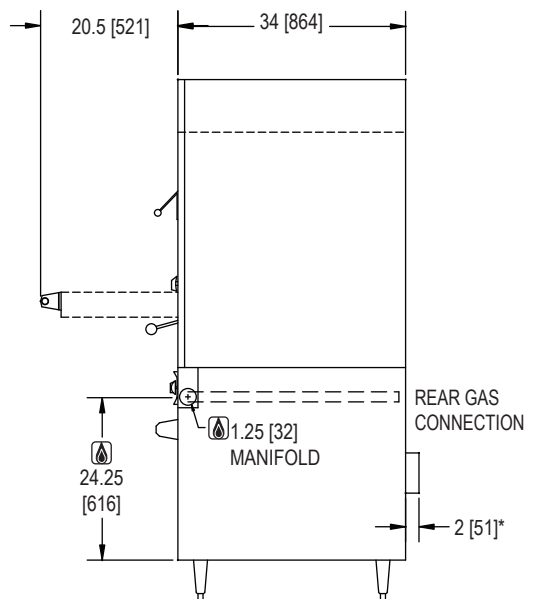
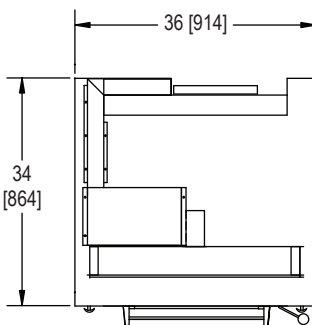
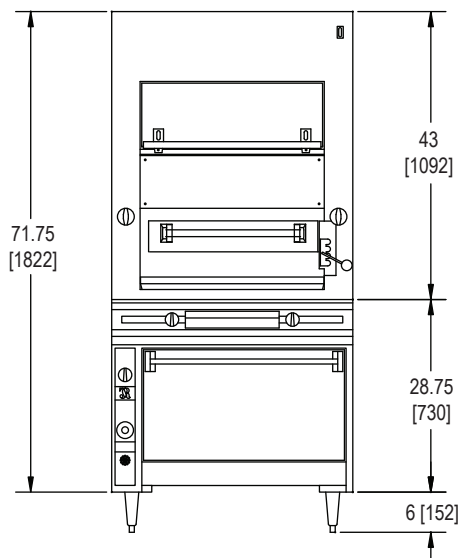
BLODGETT OVEN COMPANY

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



CAFE SERIES INFRARED STEAKHOUSE BROILERS

DIMENSIONS ARE IN INCHES [MM]



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

SHORT FORM SPECIFICATIONS: Provide Blodgett Heavy duty infrared gas broiler. To be model BSHBI-_____. Provide with four 26,000 BTU/hr. infrared burners. To have large 24-1/4" x 27-1/4" lift out broiler grid. Furnish carriage complete with rolling bearings and multi-action handle. To have 14 gauge all welded body with stainless steel front and sides. Stainless steel 6" plate shelf. To have 6" stainless steel adjustable legs. Two year parts/1 year labor warranty. Provide options and accessories as indicated.

MODEL	BTUs	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT*
BSHBI-36H-36	139,000	36"	34"	see drawing	1000/454
BSHBI-36H-36C	134,000	36"	37"	see drawing	1050/476
BSHBI-36H	104,000	36"	34"	see drawing	800/363
BMHBI-36H	104,000	36"	34"	see drawing	600/272
BMHBI-36	104,000	36"	34"	see drawing	500/227

* Shipping weights are in lbs [kg]

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

GAS SUPPLY & CONNECTION

- 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap.
- 3/4" gas pressure regulator supplied (optional 1" and 1-1/4" regulators available)
- 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.

ELECTRIC SPECIFICATIONS

Convection oven only

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- 1.0 amp required for broiler blower
- 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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