



# CAFE SERIES RADIANT 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 \_\_\_\_\_

- **BSHBR-36H-36** - radiant broiler with warming oven on standard oven base
- **BSHBR-36H-36C** - radiant broiler with warming oven on convection oven base
- **BSHBR-36H** - radiant broiler with warming oven on cabinet base
- **BSHBR-36** - radiant broiler on cabinet base
- **BSHBR-36-36** - radiant broiler on standard oven base
- **BSHBR-36-36C** - radiant broiler on convection oven base
- **BMHBR-36H** - modular radiant broiler with warming oven
- **BMHBR-36** - modular radiant broiler

## STANDARD FEATURES

### All Models

- Six 15,000 BTU/hr. stainless steel burners
- Variable size multi-point gas connection—see utility information for details
- Ceramic radiants
- Large 26-1/2" x 28-1/4" lift out broiler grid
- Grid carriage glides on roller bearing
- Counter balance mechanism
- Stainless steel front, sides and top
- 14 gauge stainless steel all welded body construction
- 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



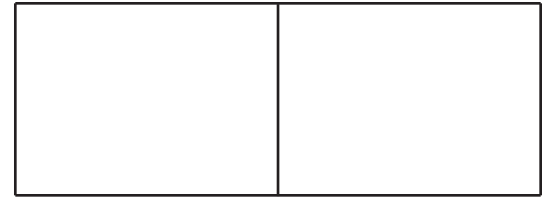
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**BLODGETT OVEN COMPANY**

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

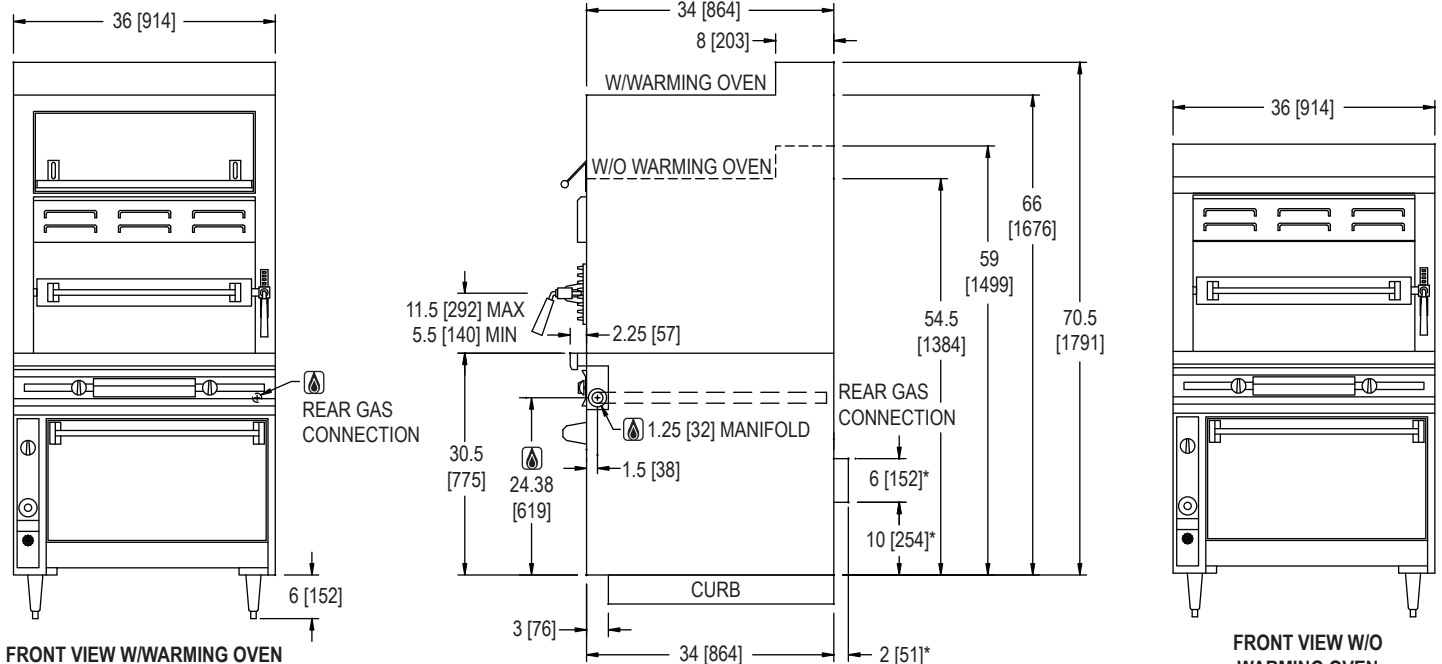


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APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



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

**SHORT FORM SPECIFICATIONS:** Provide Blodgett Heavy duty radiant gas broiler. To be model BSHBR-\_\_\_\_\_. Provide with six 15,000 BTU/hr. stainless steel burners and ceramic radiants. Provide large lift out 26-1/2" x 28-1/4" cook 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*
BSHBR-36H-36	125,000	36"	34"	see drawing	1000/454
BSHBR-36H-36C	120,000	36"	37"	see drawing	1050/476
BSHBR-36H	90,000	36"	34"	see drawing	800/363
BSHBR-36	90,000	36"	34"	see drawing	700/318
BSHBR-36-36	125,000	36"	34"	see drawing	850/386
BSHBR-36-36C	120,000	36"	37"	see drawing	900/408
BMHBR-36H	90,000	36"	34"	see drawing	600/272
BMHBR-36	90,000	36"	34"	see drawing	500/227

## 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.

\* Shipping weights are in lbs [kg]

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

## ELECTRIC SPECIFICATIONS

### 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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