BLP-G

Gas Floor Model Braising Pan with Power Tilt



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(AT ADDITIONAL CHARGE)

- **■** Faucets
 - ☐ Single pantry faucet with swing spout
 - Double pantry faucet with swing spout
- Etched markings
 - □ Gallons
 - □ Litres
- □ 220 VAC, 1 phase, 60 Hz
- Steam pan insert
- Pan carrier
- Correctional package

Project			
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Item No			
Quantity _			
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- ☐ Model BLP-30G (30 gallon gas braising pan with power tilt)
- ☐ Model BLP-40G (40 gallon gas braising pan with power tilt)

CONSTRUCTION

- #4 Satin finish 10 gauge stainless steel pan with polished interior, front hinged for easy tilting
- Coved corners
- One piece, 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface
- Welded stainless steel pipe frame with bullet feet on front legs and flanged adjustable feet on back legs
- Front control console

OPERATION

- Integrally mounted controls
- Electronic ignition
- Power switch
- Thermostat
- Cook indicator light
- High temperature cut-off
- Tilt switch
- 100-450°F (38-232°C) temperature range
- Gas supply to burner shuts off automatically when pan is tilted

STANDARD FEATURES

- Electric motor driven screw jack for smooth and precise tilting
- Spring assist hinged stainless steel cover with handle
- Condensate guide
- Removable pour strainer
- Manual control
- 115VAC, 1 phase, 60 Hz
- One year parts and labor warranty*
- For all international markets, contact your local distributor.





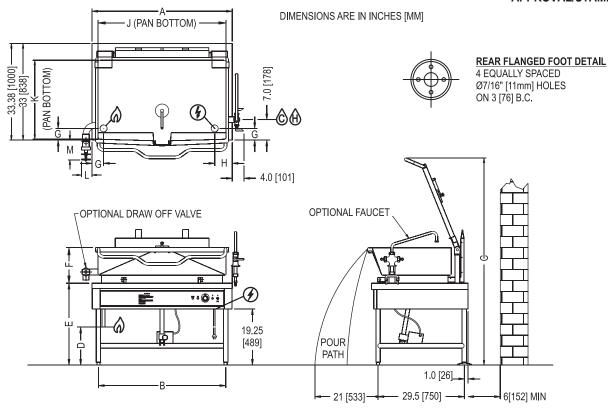






BLP-G GAS BRAISING PAN W/POWER TILT

APPROVAL/STAMP



MODEL	Α	В	С	D	E	F	G	Н	J	K
BLP-30G	36[914]	33.5[851]	70[1800]	13[330]	28[711]	12.25[311]	4[102]	6[152]	33.5[851]	23.5[597]
BLP-40G	48[1219]	45.5[1156]	70[1800]	13[330]	28[711]	12.25[311]	4[102]	6[152]	43.5[1105]	23[584]

VALVE DIAMETER	L	М
2"	3.6[92]	7.3[186]
3"	5.5[140]	13.1[333]

SHORT FORM SPECIFICATIONS

Provide Blodgett model BLP-30G, 30 gallon (114 litre) or BLP-40G (152 litre) gas braising pan with power tilt. The unit shall have a one-piece coved corner, one piece, 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface. The burners shall shut off automatically when the pan is tilted. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. Unit shall be mounted on stainless steel tubular legs with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Tilting is controlled by an electric motor driven screw jack for smooth and precise tilting action. The controls shall be integrally mounted in the right hand console and shall include electronic ignition, a power switch, tilt switch, thermostat with range of 100-450°F (38-232°C), a cook indicator light and high temperature cut-off. Unit shall include spring assisted hinged stainless steel cover, with handle, condensate guide and removable pour strainer. Provide options and accessories as indicated.

MAXIMUM INPUT:

BLP-30G 80,000 BTU BLP-40G 100,000 BTU

GAS SUPPLY:

3/4" IPS supply line required. A gas shut-off valve must be installed in supply piping convenient and adjacent to unit

Minimum Inlet Pressure:

Natural 7.0" W.C. static to unit Propane 11.0" W.C. static to unit

WATER CONNECTION

Hot and Cold water 3/8" O.D. tubing to optional faucet

ELECTRICAL CONNECTION:

Unless otherwise specified, field wire electrical connection to be 120 VAC, 1 phase, 60 Hz. 4.0 amp max, with grounding wire. Unit furnished with 6' cord and 3 prong plug.

SHIPPING INFORMATION:

Approx. Weight:

BLP-30G 600 lbs. (272 kg) BLP-40G 785 lbs. (356 kg)

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

BLODGETT

www.blodgett.com

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