



# Synergy Steam

## G-BLP

### Gas Floor Model Braising Pan with Power Tilt



G-BLP BRAISING PAN WITH POWER TILT

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

- Model 30G-BLP (30 gallon, narrow width, gas braising pan with power tilt)
- Model 40G-BLP (40 gallon, narrow width, gas braising pan with power tilt)

#### CONSTRUCTION

- 304 stainless steel
- Pan is heavy duty, 10" deep, one piece welded construction
- 5/8" thick stainless steel cooking surface prevents warping or distortion
- Specially designed welded heat transfer fins are heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface.
- Control and tilt mechanism are mounted in stainless steel housings on the pan body sides
- 100 grit interior finish is coarse enough to retain butter, shortening or oil during the cooking process, minimizing food sticking and burning.
- A heavy-gauge, fully adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position.
- True rounded leg tubular stand design and 3" radius pan interiors make cleaning easier.

#### OPERATION

- Electronic intermittent pilot ignition system
- Smooth action, quick tilting body with motorized crank tilt mechanism provides precise control during tilting
- Powerful reversing DC motor is activated by a 3 position control switch
- Easy access, manual override capability to tilt pan in the event of a power failure
- Pan tilts past vertical for easy cleaning
- Controls allow operation at a 7 degree angle to facilitate griddling.
- Thermostatically controlled for automatic shut-off when desired temperature is reached or heating when temperature falls below desired setting
- High limit thermostat for safety
- Console mounted power switch with indicator light
- Control includes a heat indicator light, temperature control switch and motor tilt switch
- A vent in the cover top regulates condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

#### STANDARD FEATURES

- Mounting bracket for either right, left or rear faucet mounting
- Etched markings (specify)
  - Gallons
  - Litres
- One year parts and labor warranty\*

\* For all international markets, contact your local distributor.

**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

- Faucets
  - Single pantry faucet
  - Double pantry faucet
- Spray hose assembly for panty faucets
  - 48" (1219 mm)
  - 60" (1524 mm)
- Steam pan insert
- Steam pan carrier
- 2" tangent drawoff (must be ordered with unit)
- Strainer for tangent drawoff valve
- Pouring lip strainer
- Flanged feet
- Casters



#### BLODGETT

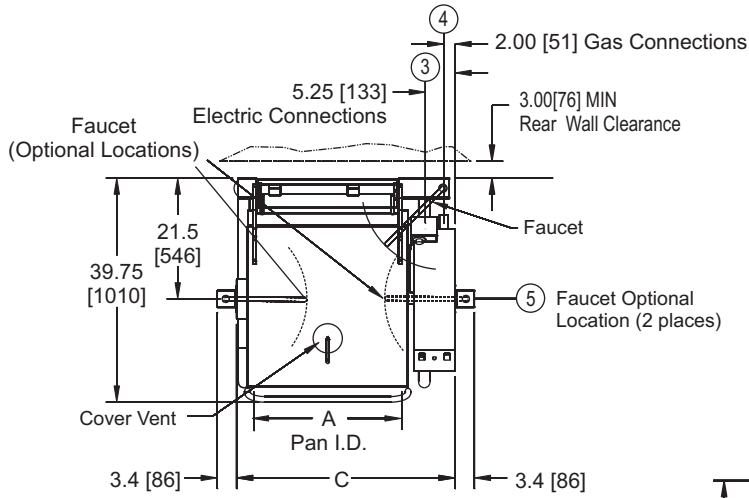
44 Lakeside Avenue, Burlington, VT 05401  
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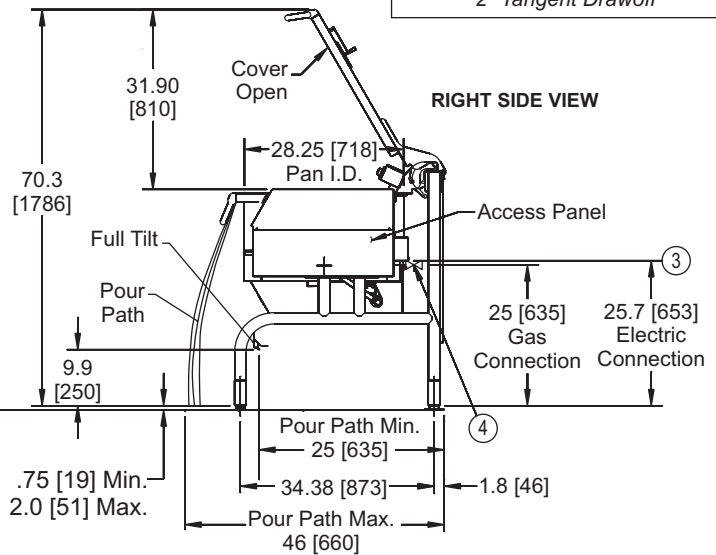
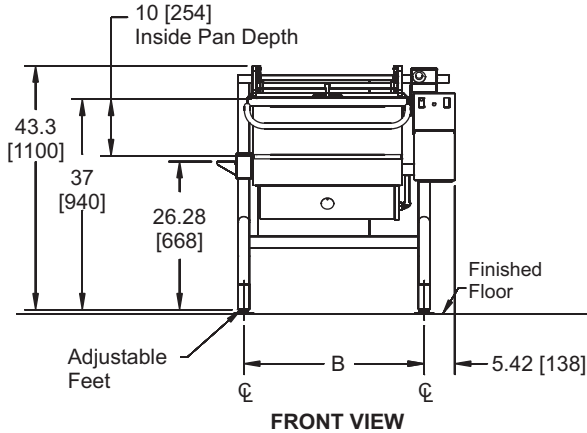
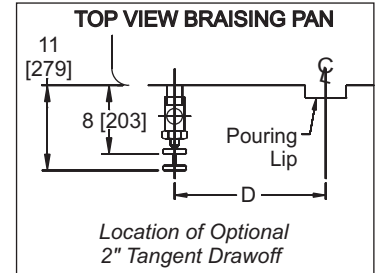
# G-BLP GAS BRAISING PAN WITH POWER TILT



APPROVAL/STAMP



- NOTES:**
1. Dimensions are in Inches [mm]
  2. Casters or flanged feet available at an extra cost.
  3. Electrical Connection: 0.875" dia. [22] hole
  4. Gas Connection: 1/2" NPT
  5. Faucet bracket may be installed on left or right side.
  6. Faucet may be installed on faucet bracket or on rear as shown.



MODEL	A	B	C	D
30G-BLP	26.25 (667)	32 (813)	38.5 (984)	8.75 (222)
40G-BLP	35.75 (908)	41.5 (1054)	48 (1226)	13.5 (343)

**SHORT FORM SPECIFICATIONS**

Provide Blodgett model 30G-BLP, 30 gallon (114 litre) or 40G-BLP (152 litre) gas braising pan. Unit shall be stainless steel gas-heated and thermostatically controlled on a rounded tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom shall have a gas burner/combustion chamber and specially-designed welded heat transfer fins. Electronic ignition is standard; 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action, motorized tilt mechanism, heavy-duty fully adjustable counter balanced cover with condensate drip shield and cover vent. NSF listed and CSA design-certified. 1/2" NPT gas connection required and standard electric spark ignition requires 115 Volt, single-phase, 60 Hertz, 5 AMP supply. Specify Natural Gas or LP Gas. Made in U.S.A. One year parts and labor warranty. Provide options and accessories as indicated.

**MAXIMUM INPUT:**

30G-BLP 104,000 BTU  
 40G-BLP 144,000 BTU

**GAS SUPPLY:**

1/2" NPT connection required. A gas shut-off valve must be installed in supply piping convenient and adjacent to unit.

**Inlet Pressure:**

Natural 4.5" W.C. min, 14" W.C. max  
 Propane 11" W.C. min, 14" W.C. max

**ELECTRICAL CONNECTION:**

Requires one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

**SHIPPING INFORMATION:**

**Approx. Weight:**

30G-BLP 495 lbs. (225 kg)  
 40G-BLP 591 lbs. (268 kg)

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

**BLODGETT**

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