



Synergy Steam

G-BLT

Gas Floor Model Braising Pan with Manual Tilt



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Options and accessories list including faucets, spray hose assembly, standing pilot, steam pan insert, etc.

Project \_\_\_\_\_
Item No. \_\_\_\_\_
Quantity \_\_\_\_\_

- Model 30G-BLT (30 gallon, narrow width, gas braising pan with manual tilt)
Model 40G-BLT (40 gallon, narrow width, gas braising pan with manual 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.

OPERATION

- Electronic intermittent pilot ignition system
Smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation
Pan tilts past vertical for easy cleaning
Controls allow operation at a 7 degree angle to facilitate griddling.

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.

G-BLT BRAISING PAN WITH MANUAL TILT



BLODGETT

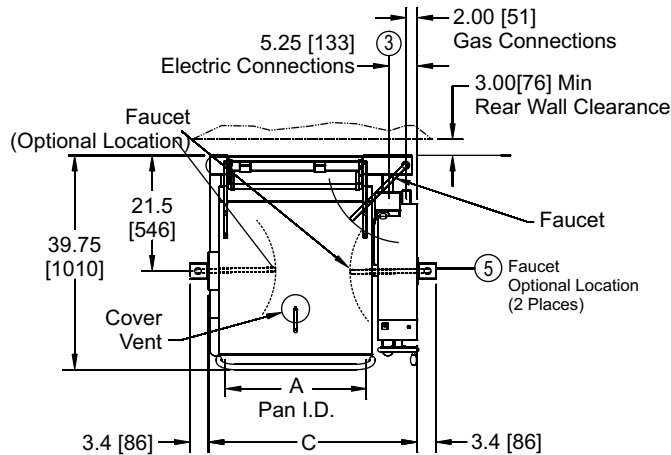
44 Lakeside Avenue, Burlington, VT 05401
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



# G-BLT GAS BRAISING PAN WITH MANUAL TILT



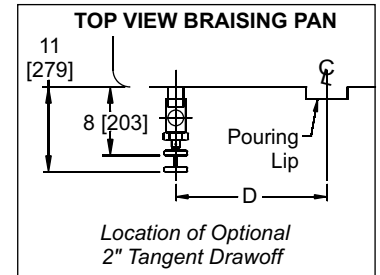
APPROVAL/STAMP



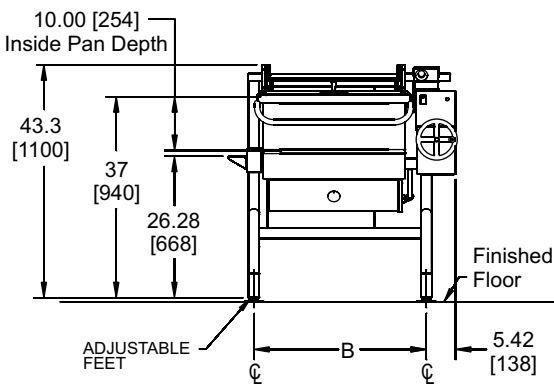
TOP VIEW

**NOTES:**

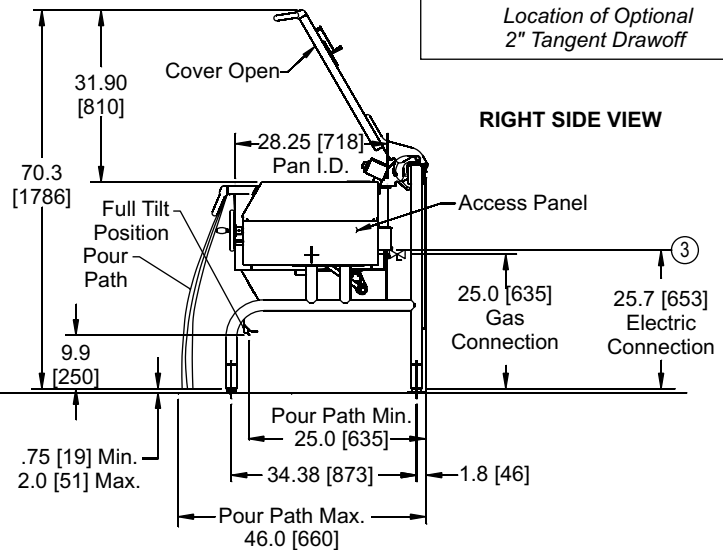
1. Dimensions are in Inches [mm]
2. Casters or flanged feet available at an extra cost.
3. Electrical Connection: 0.875" dia. [22] hole
4. Electrical power not required on optional standing pilot models.
5. Faucet bracket may be installed on left or right side.
6. Faucet may be installed on faucet bracket or on rear as shown.



RIGHT SIDE VIEW



FRONT VIEW



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

**SHORT FORM SPECIFICATIONS**

Provide Blodgett model 30G-BLT, 30 gallon (114 litre) or 40G-BLT (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 quick tilting pan body with manual crank 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-BLT 104,000 BTU  
40G-BLT 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-BLT 495 lbs. (225 kg)  
40G-BLT 591 lbs. (268 kg)

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

**BLODGETT**

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