



Phoenix Heavy Duty Cheesemelters



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ☐ Side splash kits (*specify when ordering*)
- ☐ Interconnect gas line for single gas connection for range mount units

Project _____

Item No. _____

Quantity _____

- ☐ **Model BPCM-36RMT** - 36" wide range mounted cheesemelter
- ☐ **Model BPCM-24** - 24" wide wall mounted cheesemelter
- ☐ **Model BPCM-36** - 36" wide wall mounted cheesemelter
- ☐ **Model BPCM-48** - 48" wide wall mounted cheesemelter
- ☐ **Model BPCM-54** - 54" wide wall mounted cheesemelter
- ☐ **Model BPCM-60** - 60" wide wall mounted cheesemelter
- ☐ **Model BPCM-72** - 72" wide wall mounted cheesemelter
- ☐ **Model BPCM-96** - 96" wide wall mounted cheesemelter
- ☐ **Model BPCM-108** - 108" wide wall mounted cheesemelter

SPECIFY

Gas Type ☐ Natural Gas ☐ Propane

Operating altitude (if above 2000 ft (700 meters) _____

STANDARD FEATURES (All models)

- High power infrared burners
- 2" thick insulated bottom shelf
- Stainless steel front, sides, bottom and top
- 14 gauge all welded construction
- 3/4" gas pressure regulator
- Stainless steel gas tubing throughout
- One stainless steel pilot tip per burner
- Warranty: two year parts and one year labor warranty

STANDARD FEATURES (Wall Mount)

- Wall mounting bracket

STANDARD FEATURES (Range Mount)

- Stainless steel riser



PHOENIX HEAVY DUTY CHEESEMELTERS

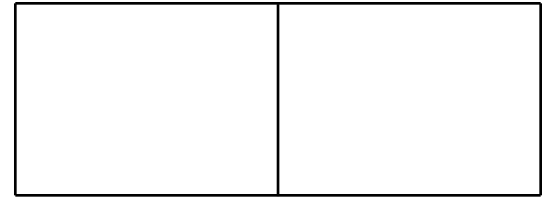
BLODGETT

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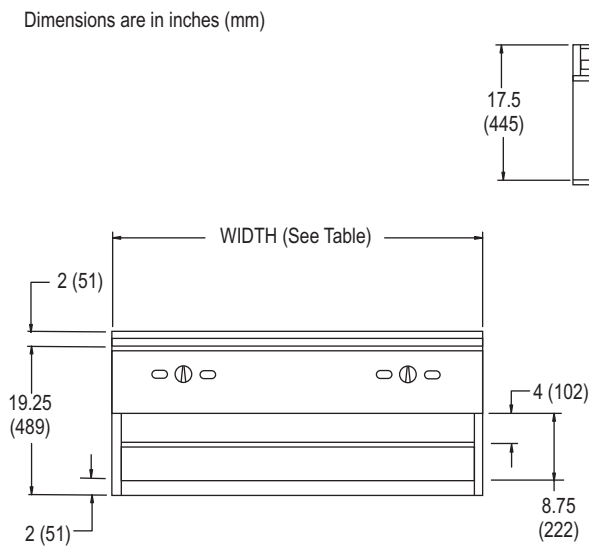
PHOENIX CHEESEMELTERS



APPROVAL/STAMP

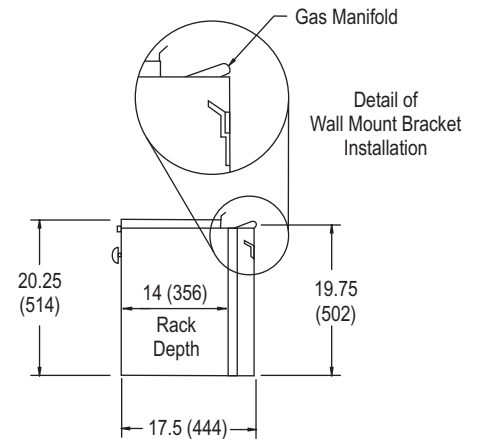
36" WIDE UNITS SHOWN

Dimensions are in inches (mm)



FRONT VIEW

TOP VIEW



SIDE VIEW

MODEL	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
BPCM-36RMT	36"	17-1/2"	21-1/4"	270 lbs (122 kg)
BPCM-24	24"			105 lbs (48 kg)
BPCM-36	36"			160 lbs (73 kg)
BPCM-48	48"			210 lbs (95 kg)
BPCM-54	54"			230 lbs (104 kg)
BPCM-60	60"			260 lbs (118 kg)
BPCM-72	72"			320 lbs (145 kg)
BPCM-96	96"			440 lbs (200 kg)
BPCM-108	108"			500 lbs (227 kg)

SHORT FORM SPECIFICATIONS

Provide Blodgett heavy duty cheesemelter. Unit to be wall or range mounted. To have high power infrared burner(s). Each burner to be furnished with one stainless steel pilot and gas tubing throughout. To be of 14 gauge all welded construction with stainless steel front, both sides and bottom. Each to be furnished with one stainless steel pilot and gas tubing throughout. Unit to be provided with a 3/4" gas regulator. Two year parts and one year labor warranty. Provide options and accessories as indicated.

UTILITY INFORMATION

MODEL	GAS RATING (BTU/hr)	OPERATING PRESSURE		GAS: Cheesemelters are supplied with 3/4" gas connection. The unit must be connected with the gas regulator supplied. The gas regulator MUST be installed for proper operation. FLUE EXHAUST: Installation under a vented hood is recommended.
		Natural Gas	Propane	
BPCM-36RMT	30,000	5" W.C. min.	10 W.C. min. 14" W.C. max.	
BPCM-24	20,000			
BPCM-36	30,000			
BPCM-48	40,000			
BPCM-54	50,000			
BPCM-60	60,000			
BPCM-72	70,000			
BPCM-96	80,000			
BPCM-108	90,000			

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

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NOTE: FOR COMMERCIAL USE ONLY

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