

Eclipse Braising Pan model BPM-30G/40G

Description

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan BPM-30G or Model BPM-40G, gas-heated, manual tilting braising pan (specify 30 gallon) model BPM-30G or (specify 40 gallon) model BPM-40G with 10" deep pan on a round leg stand.

Construction

The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be of stainless steel.

The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. (SEE OPERATOR'S MANUAL FOR PROPER WARM UP SETTINGS).

Controls and tilt mechanism are mounted in a stainless steel housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left- side or rear faucet mounting.

Etch marks included.

Finish

Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

C.S.A. Design Certification

Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

Sanitation and NSF Listing

Braising pan shall be designed and constructed to be NSF- listed, meeting all known health department and sanitation codes. True round leg tubular design and 3" radius pan interiors make cleaning easier.

Manual Tilt

The braising pan shall have a smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation. Pan body shall tilt past vertical to assist in cleaning.

Vented Cover

A heavy-gauge, fully-adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain the selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Model BPM-40G shown



Controls

Operating controls include console-mounted ON power switch, ON power indicator light, HEAT indicator light; plus right-side, rear-mounted thermostat control box.

Performance Features

Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. Model BPM-30G has a firing rate of 104,000 BTU/hr. Model BPM-40G has a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

Installation

Unit requires 1/2" NPT gas connection. Requires one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

Options/Accessories

- Braising pan with standing pilot
- Single pantry water fill faucet
- Double pantry water fill faucet
- Steamer pan carrier
- 2" tangent drawoff valve (option: must be ordered with unit)
- Gas quick disconnect
- Flanged feet
- Strainer for tangent draw-off valve
- Pouring lip strainer
- Steamer pan inserts
- Single or double pantry faucet with spray hose assembly (48" or 60")
- Casters

Origin of Manufacture

Braising pan shall be designed and manufactured in the United States.

**Narrow Width
Stainless Steel
Manual Tilting
Braising Pan**

**Round Leg
Gas-Heated
30- and 40-Gallon
Capacity**

Short Form

Braising pan shall be Groen Eclipse™ Ergonomic Tilting Braising Pan stainless steel gas heated thermostatically-controlled, Model BPM- 30G or BPM-40G on a round tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom with specially- designed gas burner/combustion chamber and specially-designed welded heat transfer fins. Electronic ignition is standard; (standing pilot is an available option). 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action, quick tilting, manual crank tilt mechanism, heavy-duty fully adjustable counterbalanced 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.



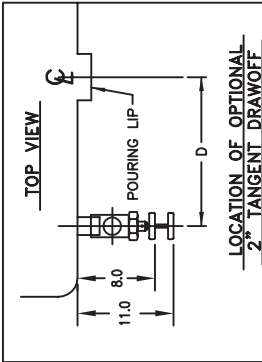
Applications

- Braising meat
- Pan frying chicken
- Asian stir-fry
- Steaming vegetables
- Frying short order items
- Sauteing
- Sauces/Roux
- Roasting turkeys
- Boiling
- Simmering
- Thawing
- Reheating prepared foods

MODEL	BPM-30G	BPM-40G
DIMS.	INCH	MM
A	26.25	667
B	32.00	813
C	38.50	984
D	8.75	222
E	6.00	152

MODEL	BPM-30G	BPM-40G
FIRING RATE	104,000	144,000
CAPACITY	GALLONS	LITERS
	30	40
	114	152

GAS FEED RATE:	INCHES WATER COLUMN
NATURAL GAS	4.5" W.C. MIN. 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. 14" W.C. MAX.



- NOTES:**
1. DIMENSIONS IN BRACKETS [] ARE MM
 2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
 3. ELECTRICAL CONNECTION: 0.675" DIA. (22) HOLE
 4. 115 V. 1 PH. 60 HZ. 5 AMPS.
 5. GAS CONNECTION: 1/2" NPT.
 6. STANDING PILOT MODELS (BPM-30GS & 40GS).
 7. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
- THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD VERIFY SAFE OPERATION BASED ON FLOOR SLOPES, PLACEMENT OF UNIT OVER TROUGH, PRODUCT TO BE POURER, AND RELATED VARIABLES.

