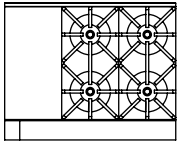
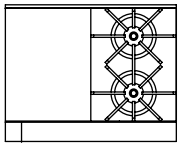




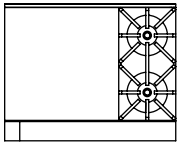
Phoenix Heavy Duty Range with Combination Open Top Burner/Griddle on Oven Base



- Model BP-12G-4-36 - 12" wide griddle and 4 open top burners on a standard oven base
- Model BP-12G-4-36C - 2" wide griddle and 4 open top burners on a convection oven base



- Model BP-18G-2-36 - 18" wide griddle and 2 18" open top burners on a standard oven base
- Model BP-18G-2-36C - 18" wide griddle and 2 18" open top burners on a convection oven base



- Model BP-24G-2-36 - 24" wide griddle and 2 open top burners on a standard oven base
- Model BP-24G-2-36C - 24" wide griddle and 2 open top burners on a convection oven base

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - 12" high stainless steel short back riser
 - 24.5" high stainless steel high back riser
 - 30" high stainless steel high back riser
- Single-shelf (mounts on 24.5" flue riser)
 - Solid shelf
 - Tubed shelf
- Double-shelf (mounts on 36" flue riser)
 - Solid shelves
 - Tubed shelves
- Gas pressure regulator
 - 1"
 - 1-1/4"
- Interconnect gas line with quick disconnect
 - 36" long
 - 48" long
- Common plate shelf
- Stainless steel dolly frame with casters
- Casters in lieu of adjustable legs
- Flanged feet with anchor bolts in lieu of adjustable legs
- Additional oven racks
- Michigan style shelf deflector

Project _____

Item No. _____

Quantity _____

SPECIFY

- | | | |
|----------------------------|---|---------------------------------------|
| Gas Type | <input type="checkbox"/> Natural Gas | <input type="checkbox"/> Propane |
| Front Manifold Cap & Cover | <input type="checkbox"/> Required | <input type="checkbox"/> Not Required |
| Rear Manifold* | <input type="checkbox"/> Rear (3/4") | <input type="checkbox"/> Rear (1") |
| Flue Riser Height | <input type="checkbox"/> 5" | <input type="checkbox"/> 12" (option) |
| | <input type="checkbox"/> 24.5" (option) | <input type="checkbox"/> 36" (option) |

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

* 1-1/4" front manifold is provided on all units. 3/4" or 1" rear manifold connection is capped. Remove cap for rear manifold connection

STANDARD FEATURES (All models)

- 35,000 BTU 12" or 18" wide cast iron open top burners
- Removable cast iron top grates for burners
- 35,000 BTU cast iron burners per 12" of manual controlled griddle or 30,000 BTU cast iron burners per 12" of thermostatically controlled griddle
- Polished 1" thick steel griddle plates
- 2-1/2" high stainless steel splash guard
- Variable size multi-point gas connection
- Stainless steel gas tubing throughout
- One stainless steel pilot per burner
- 14 gauge welded body construction
- Stainless steel front, top, sides, bottom and flue riser
- 5" flue riser
- 6" stainless steel plate shelf
- Stainless steel tray bed for spill collection and easy cleaning
- 3/4" gas regulator shipped uninstalled (additional sizes available as options)
- 6" stainless steel adjustable legs
- Warranty: two year parts and one year labor warranty

STANDARD FEATURES (Convection Ovens)

- 14 gauge stainless steel oven interior measures 28"W x 13-3/4" H x 24-1/2" D
- Two chrome plated oven racks
- 30,000 BTU burner
- 1/4 HP, 115 VAC, 60 HZ, single phase blower motor
- Electronic spark ignition
- 3 position fan switch for ON, OFF and Cool Down
- Thermostat adjusts from 150 - 550°F
- Oven control located in cool zone

STANDARD FEATURES (Standard Ovens)

- 14 gauge stainless steel oven interior measures 28"W x 13-3/4" H x 27-3/4" D
- Two chrome plated oven racks
- 35,000 BTU burner
- Oven sides and bottom are removable without tools
- Thermostat adjusts from 150 - 550°F

PHOENIX HEAVY DUTY RANGE WITH OVEN BASE



BLODGETT

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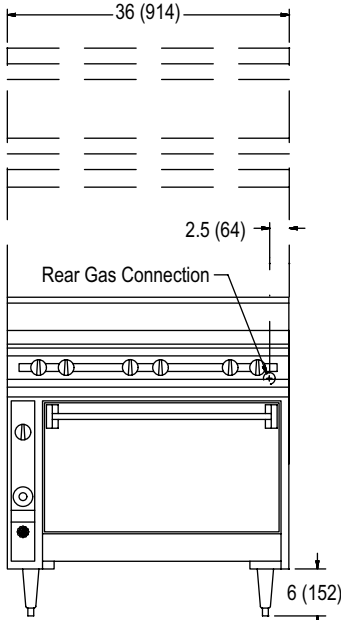


PHOENIX OTB/GRIDDLE COMBINATION TOP RANGE ON OVEN BASE

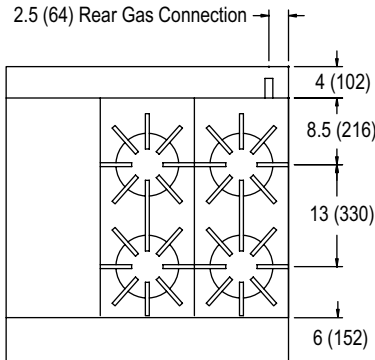


APPROVAL/STAMP

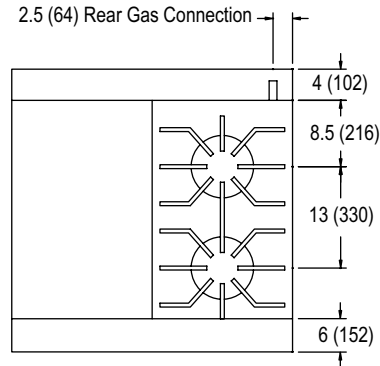
Dimensions are in inches (mm)



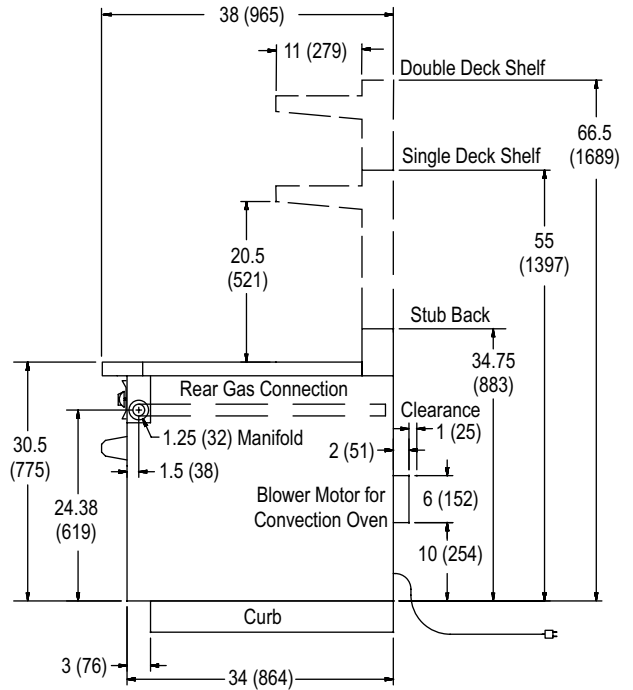
FRONT VIEW



TOP VIEW - 12" OPEN TOP BURNERS



TOP VIEW - 18" OPEN TOP BURNERS



SIDE VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett model heavy duty combination top range with open top burners and griddle, with oven below. Unit shall have 35,000 BTU/hr. cast iron burners controlled by infinite gas valves. Unit shall have removable cast iron top grates, with one spill pan below all burners. Unit shall have manually or thermostatically controlled griddle with polished 1" reinforced griddle plate with 2-1/2" high stainless steel splash guard. Griddle shall have one 35,000 (manual control) or one 30,000 (thermostatic control) BTU/hr. cast iron burners per 12" or 18" section controlled by infinite gas valves. Unit shall have 14 gauge all welded body with stainless steel front and sides. All gas tubing to be stainless steel throughout with variable size, multipoint gas connection. 3/4" gas regulator provided. Two year parts and one year labor warranty. Provide options and accessories as indicated.

Models BP-12G-4-36, BP-18G-2-36 and BP-24G-2-36 - To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provided with two oven racks. Thermostat to adjust from 150°F to 550°F with 35,000 BTU burner. Oven interior 28-1/4" W x 14" H x 27-3/4" D.

Models BP-12G-4-36C, BP-18G-2-36C and BP-24G-2-36C - To have convection base with 14 gauge stainless steel interior. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Provided with 1/4 HP 115/60/1 blower motor. Oven interior 28" W x 13-3/4" H x 24-1/2" D.

UTILITY INFORMATION

MODEL	GAS RATING (BTU/hr)*	OPERATING PRESSURE		GAS: Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator or 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.) The unit must be connected with the gas regulator supplied. ELECTRICITY: Convection ovens models require 115 VAC, 60 Hz, 1 phase, 4 amps power supply per oven. Requires 6 foot cord with 3 prong plug. FLUE EXHAUST: Installation under a vented hood is recommended.
		Natural Gas	Propane	
BP-12G-4-36	210,000	5" W.C. min.	10" W.C. min. 14" W.C. max.	
BP-12G-4-36C	205,000			
BP-18G-2-36	140,000			
BP-18G-2-36C	135,000			
BP-124G-2-36	175,000			
BP-124G-2-36C	170,000			

SHIPPING

MODEL	SHIPPING WEIGHT
BP-12G-4-36	725 lbs (329 kg)
BP-12G-4-36C	775 lbs (352 kg)
BP-18G-2-36	735 lbs (333 kg)
BP-18G-2-36C	785 lbs (356 kg)
BP-124G-2-36	755 lbs (342 kg)
BP-124G-2-36C	805 lbs (365 kg)

For thermostatically controlled griddles, subtract 5,000 BTU from units with 12" and 18" wide griddles and 10,000 BTU from units with 24" wide griddles.

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

BLODGETT

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NOTE: FOR COMMERCIAL USE ONLY

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