



Phoenix Heavy Duty Range with French Hot Top on a Cabinet 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 guick disconnect □ 36" long
 - □ 48" long
- □ Shelf for cabinet
- Cabinet door
- 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 _____



Quantity

□ Model BP-1FHT - one 18 wide French hot top on a 18" wide cabinet base □ Model BP-2FHT - two 18" wide French hot top on a 36" wide cabinet base

SPECIFY

Gas Type Rear Manifold* Flue Riser Height

- Natural Gas □ Rear (3/4") **D** 5" **24.5**" (option)
 - Propane Not Required □ Rear (1") □ 12" (option)
 - □ 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)

- One 30,000 BTU cast iron burners per 18" section
- Highly polished reinforced cast iron french top plates
- 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)
- Stainless steel cabinet interior and exterior
- 6" stainless steel adjustable legs
- Warranty: two year parts and one year labor warranty



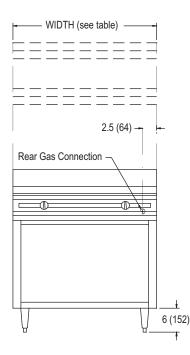


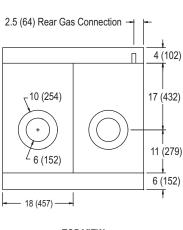
PHOENIX FRENCH HOT TOP RANGE **ON A CABINET BASE**



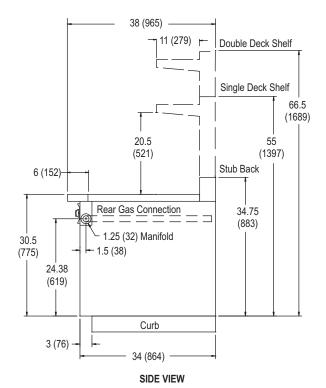
36" WIDE UNITS SHOWN

Dimensions are in inches (mm)





TOP VIEW



FRONT VIEW

MODEL	WIDTH	# SECTIONS	DEPTH	HEIGHT	SHIPPING WEIGHT
BP-1FHT	18"	1	38"	See drawing	230 lbs (104 kg)
BP-2FHT	36"	2	50		510 lbs (231 kg)

SHORT FORM SPECIFICATIONS

Provide Blodgett heavy duty hot top range in 18" or 36" wide models. Unit shall have one 30,000 BTU/hr. cast iron burners controlled by infinite gas valves per 18" section. Unit shall have highly polished reinforced cast iron French plates. 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. To be mounted on stainless steel cabinet base with 6" adjustable legs. Two year parts and one year labor warranty. Provide options and accessories as indicated.

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"				
		Natural Gas	Propane	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, se accessories. (Specify required front manifold cap and cover when ordering.) The unit must be connected with the gas regulator supplied. FLUE EXHAUST: Installation under a vented hood is recommended.				
BP-1FHT	30,000	5" W.C. min.	10 W.C. min. 14" W.C. max.					
BP-2FHT	60,000	5 W.O. IIIII.						

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

BLODGETT www.blodgett.com 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

NOTE: FOR COMMERCIAL USE ONLY