



Phoenix Heavy Duty Range with Griddle on Oven Base



Shown with optional high riser, shelf and casters

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
- 1/2" thick lift off griddle plate
 - 12" wide
 - 18" wide
 - 24" wide
- Grooved griddle
- Common plate griddle
- 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 _____

Manually Controlled Griddle Tops

- Model BP-36G-36 - 36" wide manual griddle on a standard oven base
- Model BP-36G-36C - 36" wide manual griddle on a convection oven base

Thermostatically Controlled Griddle Tops

- Model BP-36GT-36 - 36" wide thermostatic griddle on a standard oven base
- Model BP-36GT-36C - 36" wide thermostatic griddle on a convection oven base

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)

- Two 35,000 BTU cast iron burners on manual controlled griddle
- Two 30,000 BTU cast iron burners on 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



BLODGETT

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PHOENIX HEAVY DUTY RANGE WITH OVEN BASE

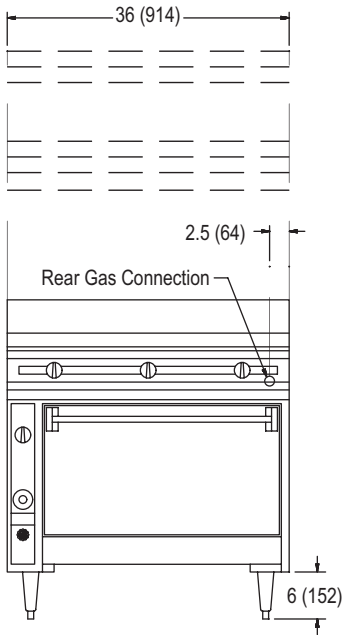


PHOENIX GRIDDLE TOP ON OVEN BASE

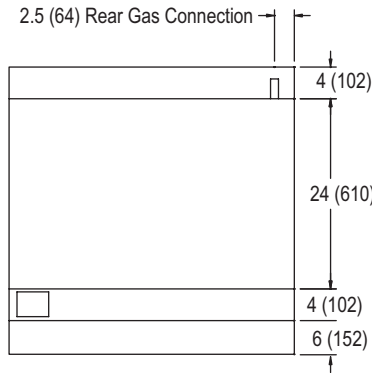


APPROVAL/STAMP

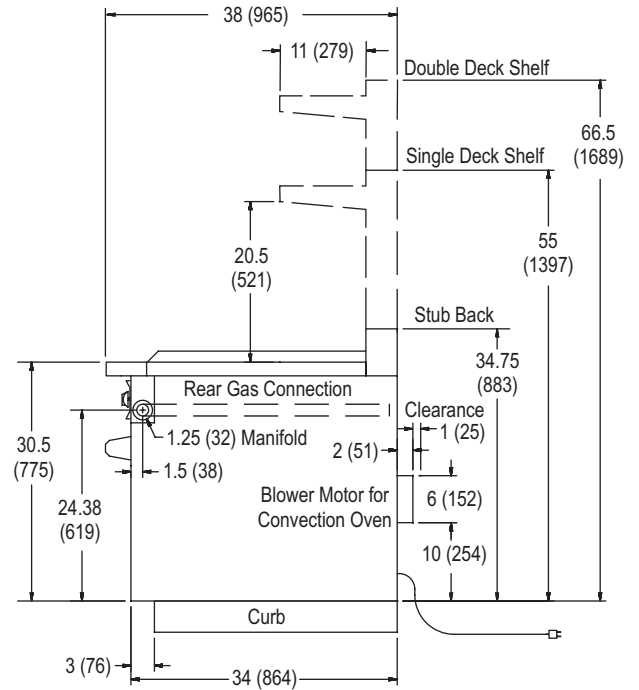
Dimensions are in inches (mm)



FRONT VIEW



TOP VIEW



SIDE VIEW

MODEL	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
BP-36G-36	36"	38"	See drawing	790 lbs (358 kg)
BP-36G-36C				840 lbs (381 kg)
BP-36GT-36				790 lbs (358 kg)
BP-36GT-36C				840 lbs (381 kg)

SHORT FORM SPECIFICATIONS

Provide Blodgett heavy duty manually or thermostatically controlled griddle, with oven below. Top sections to consist of polished 1" reinforced griddle plate with 2-1/2" high stainless steel splash guard. Unit shall have two 35,000 (manual control) or two 30,000 (thermostatic control) BTU/hr. cast iron burners 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.

Model BP-36G-36 & BP-36GT-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.

Model BP-36G-36C & BP-36GT-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-36G-36	105,000	5" W.C. min.	10 W.C. min. 14" W.C. max.	
BP-36G-36C	100,000			
BP-36GT-36	95,000			
BP-36GT-36C	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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