



Phoenix Heavy Duty Range with Griddle 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 quick disconnect
 - 36" long
 - 48" long
- 1/2" thick lift off griddle plate
 - 12" wide
 - 18" wide
 - 24" wide
- Grooved griddle
- Common plate griddle
- 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 _____

Item No. _____

Quantity _____

Manually Controlled Griddle Tops

- Model BP-12G - 12" wide manual griddle on a cabinet base
- Model BP-18G - 18" wide manual griddle on a cabinet base
- Model BP-24G - 24" wide manual griddle on a cabinet base
- Model BP-36G - 36" wide manual griddle on a cabinet base
- Model BP-48G - 48" wide manual griddle on a cabinet base
- Model BP-60G - 60" wide manual griddle on a cabinet base
- Model BP-72G - 72" wide manual griddle on a cabinet base

Thermostatically Controlled Griddle Tops

- Model BP-12GT - 12" wide thermostatic griddle on a cabinet base
- Model BP-18GT - 18" wide thermostatic griddle on a cabinet base
- Model BP-24GT - 24" wide thermostatic griddle on a cabinet base
- Model BP-36GT - 36" wide thermostatic griddle on a cabinet base
- Model BP-48GT - 48" wide thermostatic griddle on a cabinet base
- Model BP-60GT - 60" wide thermostatic griddle on a cabinet base
- Model BP-72GT - 72" wide thermostatic griddle on a cabinet 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)

- One 35,000 BTU cast iron burner per 12" or 18" section for manual griddles
- One 30,000 BTU cast iron burner per 12" or 18" section for thermostatic griddles
- 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)
- Stainless steel cabinet interior and exterior
- 6" stainless steel adjustable legs
- Warranty: two year parts and one year labor warranty



BLODGETT

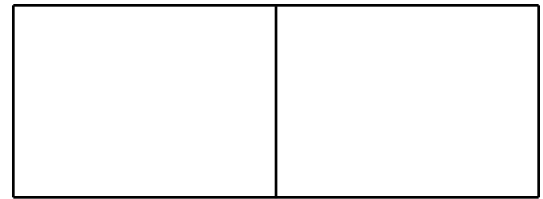
www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

PHOENIX HEAVY DUTY RANGE ON CABINET BASE



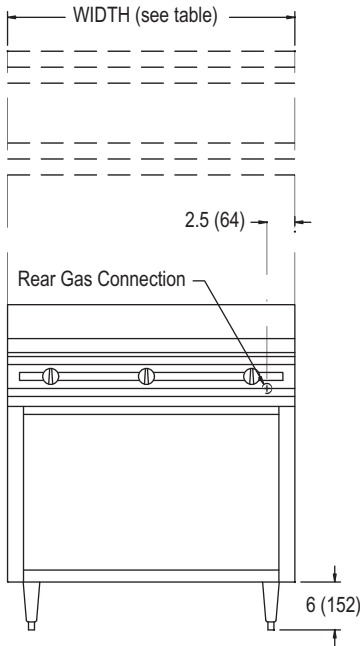
PHOENIX GRIDDLE ON A CABINET BASE



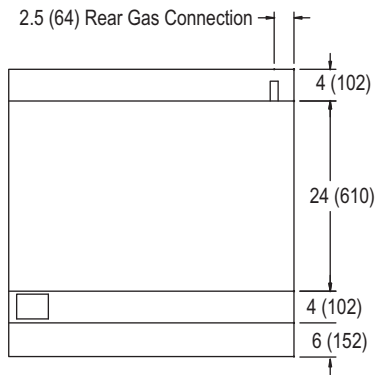
APPROVAL/STAMP

36" WIDE UNITS SHOWN

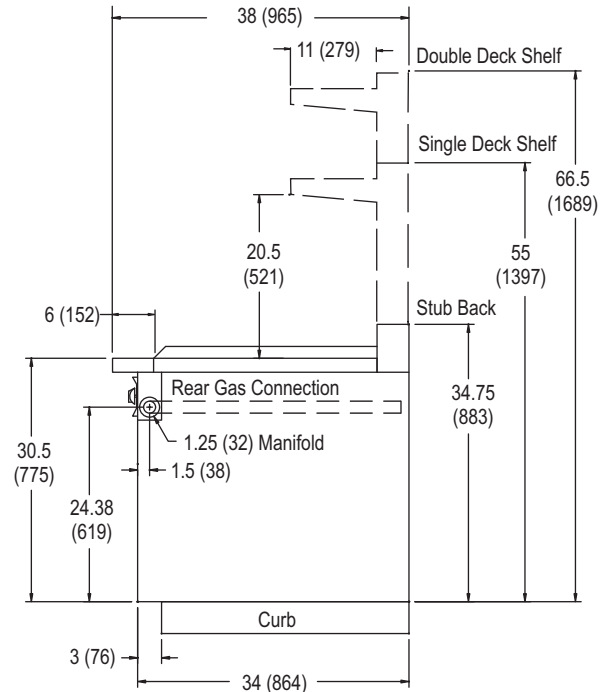
Dimensions are in inches (mm)



FRONT VIEW



TOP VIEW



SIDE VIEW

MODEL	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
BP-12G or BP-12GT	12"	38"	See drawing	175 lbs (79 kg)
BP-18G or BP-18GT	18"			250 lbs (113 kg)
BP-24G or BP-24GT	24"			300 lbs (136 kg)
BP-36G or BP-36GT	36"			530 lbs (240 kg)
BP-48G or BP-48GT	48"			705 lbs (320 kg)
BP-60G or BP-60GT	60"			830 lbs (376 kg)
BP-72G or BP-72GT	72"			1060 lbs (481 kg)

SHORT FORM SPECIFICATIONS

Provide Blodgett heavy duty range with griddle top. Unit shall have one 35,000 (manual control) or 30,000 (thermostatic control) BTU/hr. cast iron burners controlled by infinite gas valves per 12" or 18" section. Griddle plate to be highly polished 1" thick plate with 2-1/2" high stainless steel splash guard. 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)	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. FLUE EXHAUST: Installation under a vented hood is recommended.
				Natural Gas	Propane	
BP-12G	35,000	BP-12GT	30,000	5" W.C. min.	10 W.C. min. 14" W.C. max.	
BP-18G	35,000	BP-18GT	30,000			
BP-24G	70,000	BP-24GT	60,000			
BP-36G	70,000	BP-36GT	60,000			
BP-48G	140,000	BP-48GT	120,000			
BP-60G	175,000	BP-60GT	150,000			
BP-72G	210,000	BP-72GT	180,000			

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