Phoenix Heavy Duty Range with French Hot Top on a Modular Base



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(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		
Model BPM-1FHT - one 1 base Model BPM-2FHT - two lar base SPECIFY Gas Type Front Manifold Cap & Cover Rear Manifold* Flue Riser Height		
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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 30,000 BTU cast iron open 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
- 26" tubular stainless steel legs with adjustable feet (may be ordered without legs)
- Stainless steel crossrails
- Warranty: two year parts and one year labor warranty







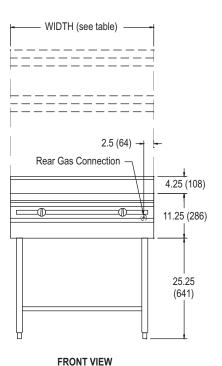
PHOENIX FRENCH HOT TOP RANGE ON A MODULAR BASE

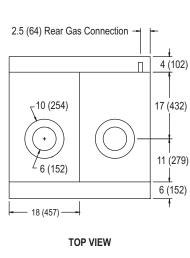


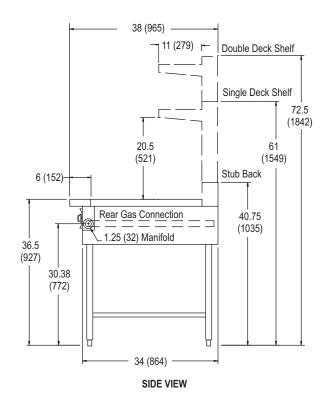
APPROVAL/STAMP

36" WIDE UNITS SHOWN

Dimensions are in inches (mm)







 MODEL
 WIDTH
 DEPTH
 HEIGHT
 SHIPPING WEIGHT

 BPM-1FHT
 18"
 38"
 See drawing
 225 lbs (102 kg)

 BPM-2FHT
 36"
 450 lbs (204 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 26" tubular stainless steel legs with adjustable feet. Two year parts and one year labor warranty. Provide options and accessories as indicated.

UTILITY INFORMATION							
MODEL	GAS RATING	OPERATING	GAS: Ranges are				
WODEL	(BTU/hr)	Natural Gas	Propane	capped rear man are supplied with accessories. (Spe must be connected			
BPM-1FHT	30,000	5" W.C. min.	10 W.C. min.				
BPM-2FHT	60,000	J W.O. IIIIII.	14" W.C. max.	FLUE EXHAUST:			

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.

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

Printed in U.S.A. NOTE: FOR COMMERCIAL USE ONLY P/N BR00058 Rev A (5/11)