

# Eclipse Braising Pan model BPM-30G/40G

**Description** 

Braising pan shall be a Groen Eclipse<sup>™</sup> Ergonomic Tilting Braising Pan BPM-30G or Model BPM-40G, gas-heated, manual tilting braising pan (specify 30 gallon) model BPM-30G or (specify 40 gallon) model BPM-40G with 10" deep pan on a rounded leg stand.

#### Construction

The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be of stainless steel.

The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. (SEE OPERATOR'S MANUAL FOR PROPER WARM UP SETTINGS).

Controls and tilt mechanism are mounted in stainless steel housings, on the pan body sides. Braising pan shall come standard with a mounting bracket for either rightside, left- side or rear faucet mounting.

Etch marks included.

#### **Finish**

Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

## C.S.A. Design Certification

Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

# **Sanitation and NSF Listing**

Braising pan shall be designed and constructed to be NSF- listed, meeting all known health department and sanitation codes. True rounded leg tubular design and 3" radius pan interiors make cleaning easier.

# **Manual Tilt**

The braising pan shall have a smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation. Pan body shall tilt past vertical to assist in cleaning.

## **Vented Cover**

A heavy-gauge, fully-adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain the selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.



## **Controls**

Operating controls include console-mounted ON power switch, ON power indicator light, HEAT indicator light; plus right-side, rear-mounted thermostat control box.

#### **Performance Features**

Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shutoff when desired temperature is reached and automatic power ON when temperature falls below desired setting. Model BPM-30G has a firing rate of 104,000 BTU/hr. Model BPM-40G has a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard.

## Installation

Unit requires 1/2" NPT gas connection. Requires one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

**Options/Accessories** 

upu	10115/ACCE55011E5
j	Braising Pan with standing pilot Model BPM-30GS or
	BPM-40GS
	Single pantry water fill faucet
	Double pantry water fill faucet
	Steamer pan carrier (Model BPC)
	2" tangent drawoff valve (option: must be ordered
	with unit)
	Gas Quick Disconnect
	Flanged feet
4	Strainer for tangent draw-off valve
	Pouring lip strainer
	Steamer Pan inserts
	Single or Double pantry faucet with spray hose
	assembly (48" or 60")
	Casters

**Origin of Manufacture** 

Braising pan shall be designed and manufactured in the United States.

Narrow Width Stainless Steel Manual Tilting Braising Pan

Rounded Leg Gas-Heated 30- and 40-Gallon Capacity

## **Short Form**

Braising pan shall be Groen Eclipse<sup>TM</sup> Ergonomic Tilting Braising Pan stainless steel gas heated thermostaticallycontrolled, Model BPM- 30G or BPM-40G, (BPM-30GS or BPM-40GS for standing pilot models), on a rounded tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom with specially- designed gas burner/combustion chamber and specially-designed welded heat transfer fins. Electronic ignition is standard; (standing pilot is an available option). 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action, quick tilting, manual crank tilt mechanism, heavy-duty fully adjustable counterbalanced cover with condensate drip shield and cover vent. NSF-listed and CSA design-certified, 1/2" NPT gas connection required and standard electric spark ignition requires 115 Volt, singlephase, 60 Hertz, 5 AMP supply. Specify Natural Gas or LP Gas. Made in USA.



**Applications** 

Braising meat
Pan frying chicken
Asian stir-fry
Steaming vegetables
Frying short order items
Sauteing
Sauces/Roux
Roasting turkeys
Boiling
Simmering
Thawing
Reheating prepared foods

1.8

34.38 [873]

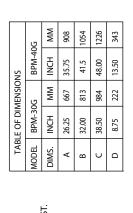
POUR PATH MAX. 46.0 [660]

POUR PATH MIN.

25.0 [635]

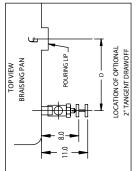


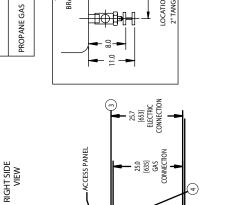
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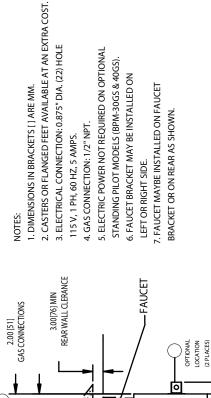
Δ.	ERFORMA	PERFORMANCE DATA	
MODEL	)EL	BPM-30G	BPM-40G
FIRING RATE BTU/HR	RATE HR	104,000	144,000
4/	GALLONS	30	40
)b.	CASA LITTERS	114	152
	CACEE	CAS EEED DATE.	

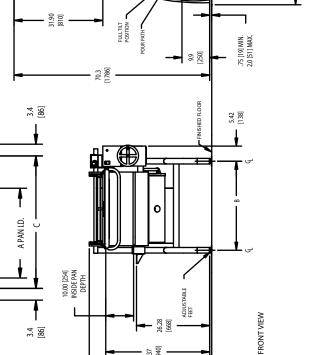
INCHES WATE: INCHES WATER COLUMN -RECOMMENDED INCOMING. ATURAL GAS 14" W.C. MIN. 11" W.C. MIN. ROPANE GAS 14" W.C. MIN.			
ATER C	TE: JLUMN OMING-	.5" W.C. MIN. 4" W.C. MAX.	1" W.C. MIN. 4" W.C. MAX.
4 5 8 1	GAS FEED RA INCHES WATER CC	NATURAL GAS	PROPANE GAS





28.25 PAN I.D. [718]















21.5 [546]

5.25 [133] ELECTRIC CONNECTIONS

**TOP VIEW** 

43.3 [1100]