



BLG-G

Gas Floor Model Braising Pan
with Manual Gear Box Tilt



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Faucets**
 - Single pantry faucet with swing spout
 - Double pantry faucet with swing spout
 - Enclosed support for faucet assemblies
- **Etched markings**
 - Gallons
 - Litres
- **Draw off valves**
 - 2" (50mm) draw off valve
 - 3" (76mm) draw off valve
- 220 VAC, 1 phase, 60 Hz
- Pan carrier (40 gal. only)
- Steam pan insert
- Correctional package

Project _____

Item No. _____

Quantity _____

- Model BLG-30G (30 gallon gas braising pan with manual gear box tilt)
- Model BLG-40G (40 gallon gas braising pan with manual gear box tilt)

CONSTRUCTION

- #4 finish 10 gauge stainless steel pan with polished interior
- One piece coved corner stainless steel pan with angled front for easy pour
- 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface
- Narrow footprint
- 5/8" thick stainless steel clad plate
- Permanent lubricated, self-contained gear box tilt mechanism
- Welded stainless steel tubular legs with bullet feet on front legs and flanged feet on back legs, all adjustable for leveling

OPERATION

- Integrally mounted controls
- Ignition indicator light
- Thermostat with integral power switch
- Thermostat indicator light
- High temperature cut-off
- 100-450°F (38-232°C) temperature range

STANDARD FEATURES

- Spring assist hinged stainless steel cover with handle
- No-drip condensate guide
- Removable pour strainer
- Manual tilt action
- Solid state temperature control
- 3 trial, direct spark ignition
- Standard voltage options
 - 120 VAC, 1 phase, 60 hz
- One year parts and labor warranty*

* For all international markets, contact your local distributor.



BLG-G BRAISING PAN WITH MANUAL GEAR BOX TILT

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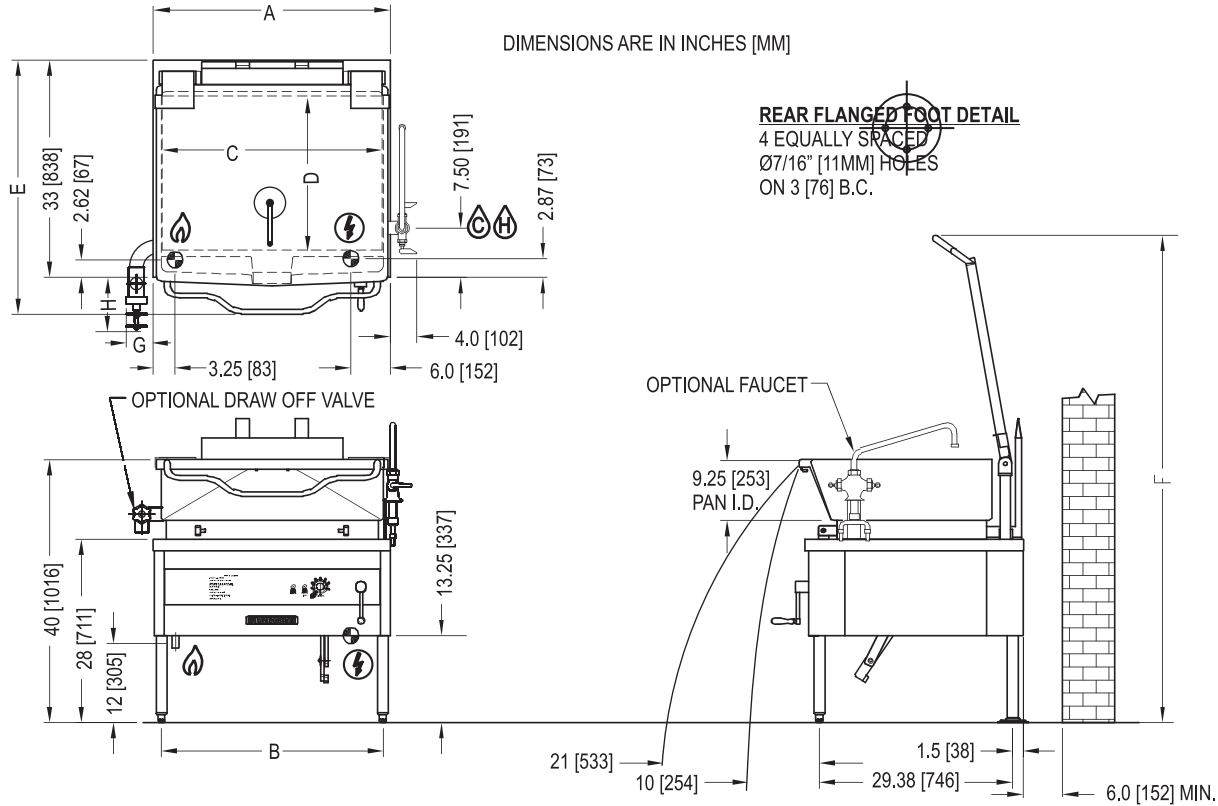
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BLG-G GAS BRAISING PAN WITH MANUAL GEAR BOX TILT



APPROVAL/STAMP



MODEL	A	B	C	D	E	F	VALVE DIAMETER	G	H
BLG-30G	36[914]	33.63[854]	33.5[851]	23.5[597]	38.88[987]	71.38[1813]	2"	3.6[92]	7.3[186]
BLG-40G	48[1219]	45.63[1159]	43.5[1105]	23[584]	39.38[1000]	70.88[1800]	3"	5.5[140]	13.1[333]

SHORT FORM SPECIFICATIONS

Provide Blodgett model BLG-30G, 30 gallon (114 litre) or BLG-40G (152 litre) gas braising pan with manual gear box tilt. The unit shall have a one-piece covered corner, 10 gauge stainless steel pan with #4 exterior finish and polished interior. Pan shall have angled front for easy pour and a narrow footprint. Cooking surface shall be 10 gauge type 304 stainless pan with 3/4" triple-ply aluminum core cooking surface. The base exterior shall be of all stainless steel construction supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have permanent lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall provide a degree of protection against dripping and light splashing water and shall include a solid state thermostat with integral power switch with a range of 100-450°F (38-232°C), a thermostat indicator light, ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 500°F (260°C) Provide options and accessories as indicated.

MAXIMUM INPUT:

BLG-30G 100,000 BTU/hr
BLG-40G 125,000 BTU/hr

GAS SUPPLY:

1/2" IPS supply line required

Minimum Inlet Pressure:

Natural 7.0" W.C. static to unit
Propane 11.0" W.C. static to unit

POWER SUPPLY:

120VAC, 1 phase, 60 Hz., 2-wire w/ground
6' (1.8m) electric cord set furnished.

WATER CONNECTION

Hot and Cold water 3/8" O.D. tubing to optional faucet

SHIPPING INFORMATION:

Approx. Weight:

BLG-30G 600 lbs. (272 kg)
BLG-40G 770 lbs. (349 kg)

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

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