

BPM-30E/40E



Model BPM-30E shown

Description

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan Model BPM-30E or BPM-40E, electric-heated, manual tilting (specify 30 gallon) model BPM-30E or (specify 40 gallon) model BPM 40-E 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 3/8" thick stainless steel clad plate fitted with clamped-on flat bar electric heating elements, ensuring efficient heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. (SEE OPERATOR'S MANUAL FOR PROPER WARMUP SETTINGS).

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

Finish

Interior of braising pan shall be polished total 100 emery grit finish. Exterior of braising pan shall be built to a bright high-buff semi-deluxe finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

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 stand design and 3" radius pan interiors make cleaning easier.

UL Listing

Braising pan shall be UL- and cUL- listed.

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 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 and temperature control.

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 shut-off when desired temperature is reached and temperature falls below desired setting. Braising pan to have High Limit thermostat as safety feature.

Installation

One electrical connection required. Specify 208, 240 or 480 Volt electrical service. All units ship three-phase, and are field convertible to single-phase operation.

Options/Accessories

- * Steamer Pan inserts
- * Single pantry water faucet
- * Double pantry water faucet
- * Steamer pan carrier (Model BPC)
- * 2" tangent drawoff (option: must be ordered with unit)
- * Etch marks (option: must be ordered with unit)
- * Flanged feet
- * Pouring lip strainer
- * Strainer for tangent drawoff valve
- * 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 Electric-Heated 30 and 40 Gallon Capacity

Short Form

Braising Pan shall be Groen Eclipse™ Ergonomic Tilting Braising Pan stainless steel, electric-heated, thermostatically controlled, Model BPM-30E or BPM-40E, on a rounded tubular leg stand. Heavy 3/8" thick stainless steel clad pan bottom with clamped-on flat bar-type electric heating elements. 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action quick-tilting pan body with manual crank tilt mechanism, heavy-duty fully adjustable counterbalanced cover with condensate drip shield and cover vent. Single electric connection required; specify voltage (208, 240 or 480 Volt). UL- and NSF- listed. Made in USA.



Applications

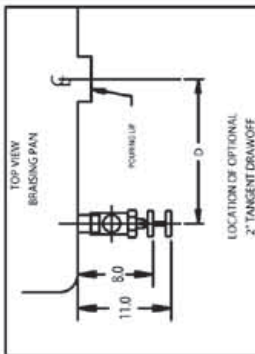
Braising meat
Pan frying chicken
Asian stir-fry
Steaming vegetables
Frying short order items
Sauteing
Sauces/Roux
Roasting turkeys
Boiling
Simmering
Thawing
Reheating prepared foods

Telephone (601) 372-3903
Toll Free (800) 676-9040
FAX (601) 373-9587
info@groen.com

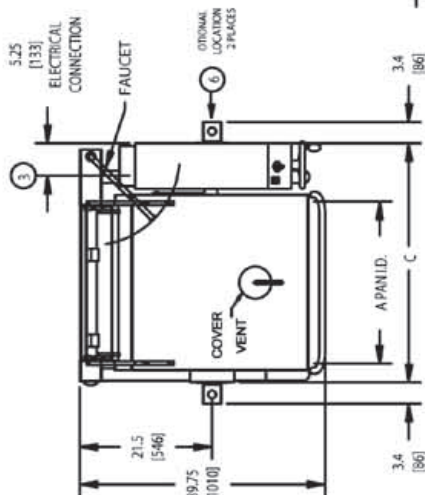
DI Food Service Company
1055 Mendell Davis Drive
Jackson, MS 39272
difoodservice.com

TABLE OF DIMENSIONS			
MODEL	BPM-30E	BPM-40E	
DIMS.	INCH	MM	INCH
A	26.25	667	33.75
B	32.00	813	41.5
C	38.50	984	48.00
D	8.25	212	32.50

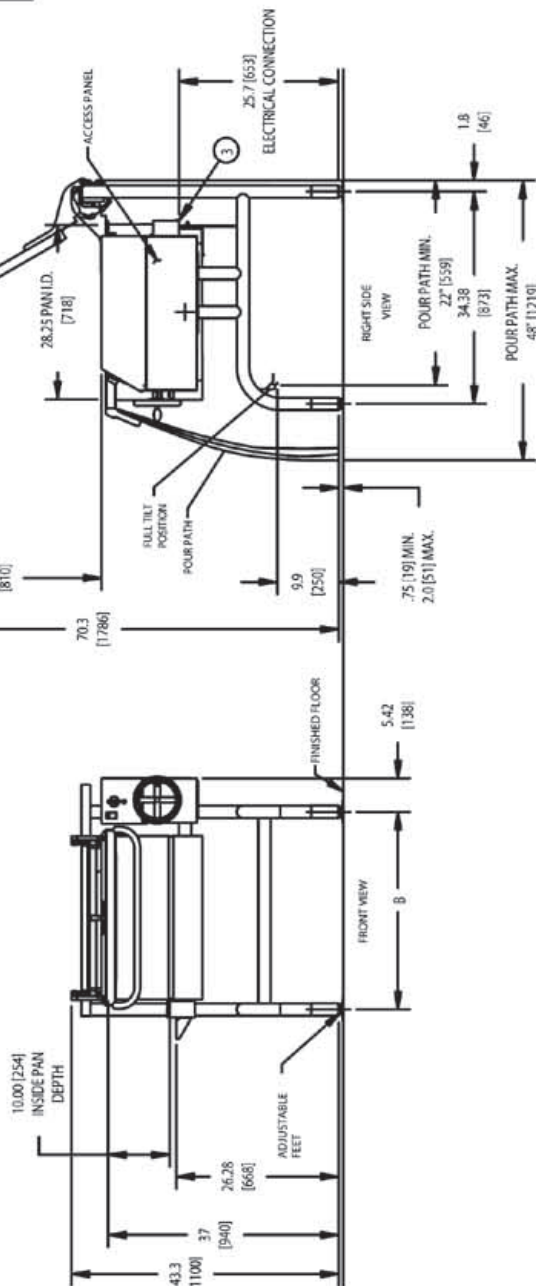
ELECTRICAL REQUIREMENTS					
RATED VOLTAGE	BPM-30E			BPM-40E	
	PHASE	AMPS	Kw	AMPS	PHASE
208	1	35	11.5	78	1
	3	32		43	3
240	1	48	11.5	64	1
	3	28		37	3
480	3	14	11.5	19	3



- NOTES:
1. DIMENSIONS IN BRACKETS [] ARE MM.
 2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
 3. ELECTRICAL CONNECTION: 0.175\"/>



TOP VIEW



FRONT VIEW

146196 REV A



Due to continuous product improvement, designs are subject to change without notice.

BPM-30E/40E

**Stainless Steel
Manual Tilting
Braising Pan**

146630

Revised 10 /03