



TILTING BRAISING PAN

GAS MODELS BPP-30GC/40GC & BPP-30GA/40GA

Braising pan shall be a Groen gas heated power tilting BPP Series (specify 30 or 40 gallon, Classic or Advanced controls) model with 10" deep pan body with 3" radius corners, 5/8" thick stainless steel clad cooking surface mounted on open leg stand with height-adjustable bullet feet.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

AVAILABLE MODELS:

CLASSIC CONTROLS:

- BPP-30GC (30 GALLON)
- BPP-40GC (40 GALLON)

ADVANCED CONTROLS:

- BPP-30GA (30 GALLON)
- BPP-40GA (40 GALLON)

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 stainless steel. The cooking surface is a heavy 5/8" thick stainless steel clad plate fitted with specially designed welded heat transfer fins, ensuring efficient heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted in a stainless steel water resistant IPX6-rated housing mounted right of pan body. Braising pan shall come standard with mounting bracket for either right-side, left-side or right-rear faucet mounting. Graduated fill-level marks in both gallons and liters are standard.

FINISH: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall have 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 open leg tubular stand design and 3" radius pan interior make cleaning easier.

POWER TILT: The braising pan shall have a smooth-action, quick-tilting pan body with motorized tilt mechanism, which provides precise control during pouring of pan contents. A powerful motor is activated by a 3-position control switch. Unit shall have an easy access, manual override capability to tilt the pan in case of power failure.

CONTROLS: All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 425°F (79 to 218°C) range increments, three position TILT switch and HEAT(ing) indicator light; **Advanced -A Models** include: Power ON-OFF switch with indicator light, temperature & time set knob (175 to 425°F/79 to 218°C range), LED display of set temperature or cook time, HEAT(ing) indicator light, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, TIMER set button with indicator light and three position TILT switch.

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 automatic power ON when temperature falls below desired setting. BPP-30GC and -30GA Models have a firing rate of 104,000 BTU/hr. BPP-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have a high limit thermostat as a safety feature.

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

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Gas heated open leg, power tilting 30- & 40-gallon capacity braising pans. BPP-40GA Model shown with optional tangent drawoff.



OPTIONS/ACCESSORIES:

- Single pantry water faucet
- Double pantry water faucet
- Single or double pantry faucet with spray hose assembly (48" or 60")
- 2" tangent drawoff (option: must be ordered with unit)
- Strainer for tangent drawoff valve
- Gas quick disconnect
- Caster kit w/restraint cable
- Flanged feet
- Pouring lip strainer
- Steamer pan carrier
- Steamer pan inserts

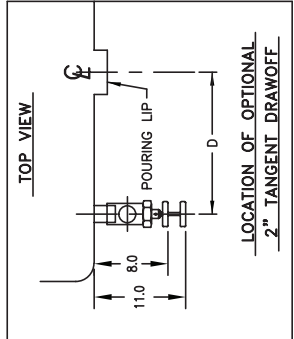
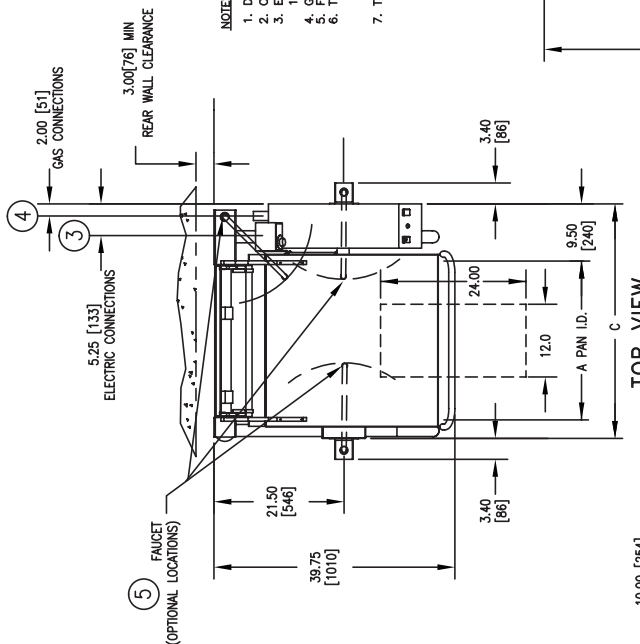


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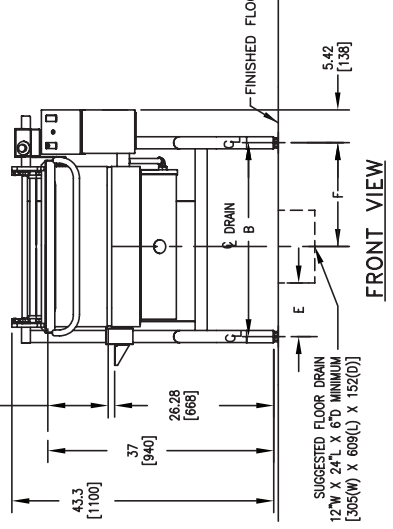
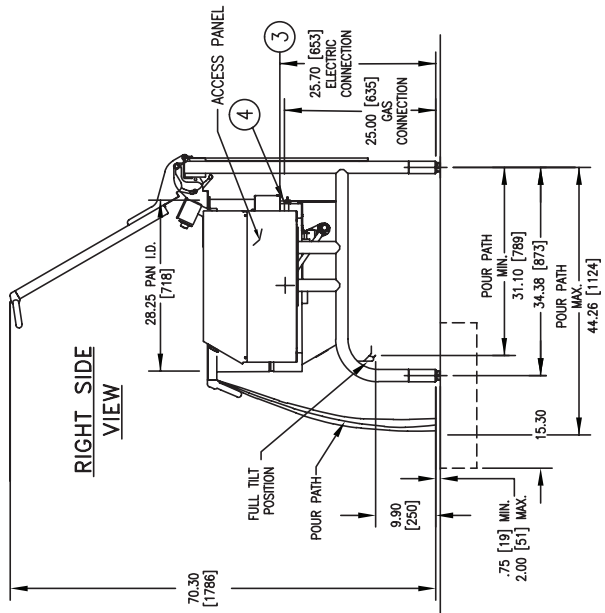
TABLE OF DIMENSIONS			
MODEL	BPP-30G	BPP-40G	
DIMS.	INCH	MM	INCH
A	26.25	667	35.75
B	32.00	813	41.50
C	38.50	984	48.00
D	8.75	222	13.50
E	8.90	225	13.60
F	17.10	435	21.90

GAS FEED RATE:	
INCHES WATER COLUMN	RECOMMENDED INCOMING
NATURAL GAS	4.5" W.C. MIN. 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. 14" W.C. MAX.

- NOTES:
1. DIMENSIONS IN BRACKETS [] ARE MM.
 2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
 3. ELECTRICAL CONNECTION: 0.575" DIA (22) HOLE
115 V, 1 PH, 60 HZ, 5 AMPS.
 4. GAS CONNECTION: 1/2" NPT
1/2" NPT CONNECTION: 1/2" NPT
 5. FAUCET CONNECTION: 1/2" NPT
1/2" NPT CONNECTION: 1/2" NPT
 6. THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD VERIFY SAFE OPERATION BASED ON FLOOR SLOPES, PLACEMENT OF UNIT OVER TROUGH, PRODUCT TO BE POURED, AND RELATED VARIABLES.
 7. TETHER REQUIRED WITH CASTERS TO SECURE UNIT.



PERFORMANCE DATA		
MODEL	BPP-30G	BPP-40G
FIRING RATE BTU/HR	104,000	144,000
CAPACITY GALLONS	30	40
LITERS	114	152



CLASSIC CONTROL



ADVANCED CONTROL