



# TILTING BRAISING PAN

## ELECTRIC MODELS BPM-30/40EC/EA/EC2T MARINE

Braising pan shall be a Groen MARINE electric heated manual tilting BPM Series (specify 30 or 40 gallon, Classic (C), Advanced (A) or Cook2Temp™ (C2T™) 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 four flanged feet for attachment to deck. CookTemp models also come with a probe.

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	

### AVAILABLE MODELS:

#### CLASSIC CONTROLS:

- BPM-30EC MARINE (30 GALLON)
- BPM-40EC MARINE (40 GALLON)

#### ADVANCED CONTROLS:

- BPM-30EA MARINE (30 GALLON)
- BPM-40EA MARINE (40 GALLON)

#### COOK2TEMP CONTROLS:

- BPM-30EC2T MARINE (30 GALLON)
- BPM-40EC2T MARINE (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, except for the cover lift mechanism (aluminum) and the underside of the clad plate which is protected by a 304 stainless steel cover. The cooking surface is a heavy 5/8" thick stainless steel clad plate fitted with flat bar electric heating elements, ensuring efficient heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted water resistant IPX6-rated in stainless steel housing on right side 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. Four height-adjustable stainless steel flanges provided for secure deck mounting. All exposed fasteners are 304 stainless steel hex-head.

**FINISH:** Interior of braising pan shall be polished to a 100 emery grit finish on C/A models, 180 emery grit on C2T models. Exterior of braising pan shall have a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

**SANITATION & 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.

**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 and worm-and-gear tilt mechanism, which provides precise control during pouring of pan contents. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

**CONTROLS:** All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure with hinged protective cover: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 400°F (79 to 204°C) range increments and HEAT(ing) indicator light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob (175 to 400°F/79 to 204°C range), LED display of set temperature or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, and TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of pan temperature for manual cooking and manual C2T cooking.

**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. All marine units are available in 240 Volt, single & three phase, 440 or 480 Volt, three-phase, 60Hz electrical service.

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



*BPM-30EA Marine Model shown*

### OPTIONS/ACCESSORIES:

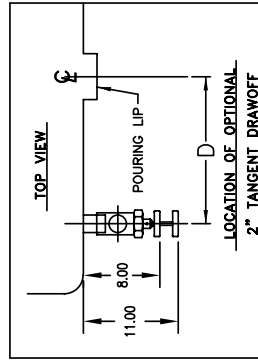
- Single pantry water faucet
- Double pantry water faucet
- Single or double pantry faucet with spray hose assembly (48" or 60")
- 2" tangent drawoff (option: must be ordered with unit)
- Strainer for tangent drawoff valve
- Pouring lip strainer
- Steamer pan carrier
- Steamer pan inserts
- Replacement core probe (on C2T models only)



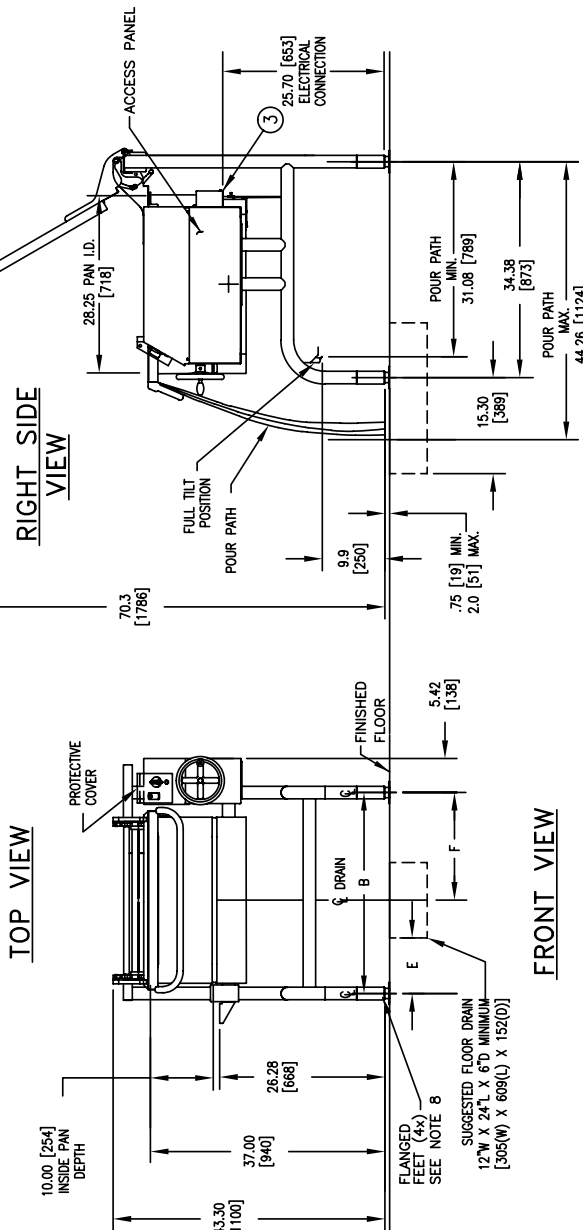
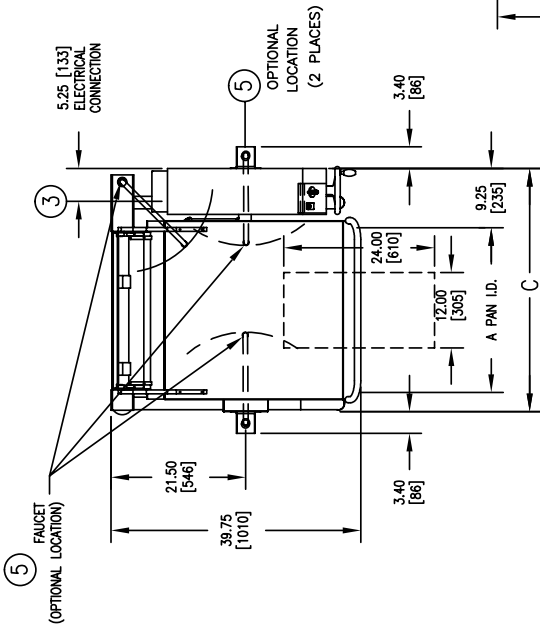
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ELECTRICAL REQUIREMENTS					
REQ'D VOLTAGE	BPM-30E		BPM-40E		Kw
	PHASE	AMPS	PHASE	AMPS	
240	1	48	1	64	15.3
	3	28	3	37	
440	3	13	3	9.6	12.9
	3	14	3	11.5	
480	3	14	3	11.5	15.3

TABLE OF DIMENSIONS					
MODEL	BPM-30E		BPM-40E		
DIMS.	INCH	MM	INCH	MM	
A	26.25	667	35.75	908	
B	32.00	813	41.50	1054	
C	38.50	984	48.00	1226	
D	8.75	222	13.50	343	
E	8.90	225	13.60	346	
F	17.10	435	21.90	556	



- NOTES:
1. DIMENSIONS IN BRACKETS [ ] ARE MM.
  2. FLANGED FEET SUPPLIED FRONT & REAR
  3. ELECTRICAL CONNECTION: 1.75" DIA. [44] HOLE
  4. OTHER VOLTAGES AND PHASES ARE AVAILABLE.
  5. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
  6. FAUCET MAY BE INSTALLED ON FAUCET BRACKET OR ON REAR AS SHOWN.
  7. PROTECTIVE COVER OVER CONTROLS
  8. FLANGED FEET W/ (2) .34 DIA. HOLES ON 2-1/2" BOLT CIRCLE
  9. STAINLESS STEEL TRUNNIONS AND ELECTRIC ELEMENT SHIELD.



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL