



# BRAISING PANS

## TILTING SKILLET GAS MODELS BPP-G

Braising pan shall be a Groen gas heated power tilting BPP 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 height-adjustable bullet feet. CookTemp models also come with a probe.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



BPP-40GA Model shown with optional tangent drawoff

### AVAILABLE MODELS:

#### CLASSIC CONTROLS:

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

#### ADVANCED CONTROLS:

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

#### COOK2TEMP CONTROLS:

- BPP-30GC2T (30 GALLON)
- BPP-40GC2T (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 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.

**CSA DESIGN CERTIFICATION:** Braising Pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

**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.

**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 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 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.

### 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
- Replacement core probe (on C2T models only)

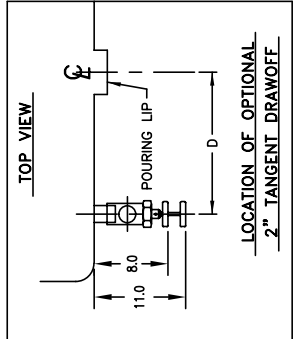
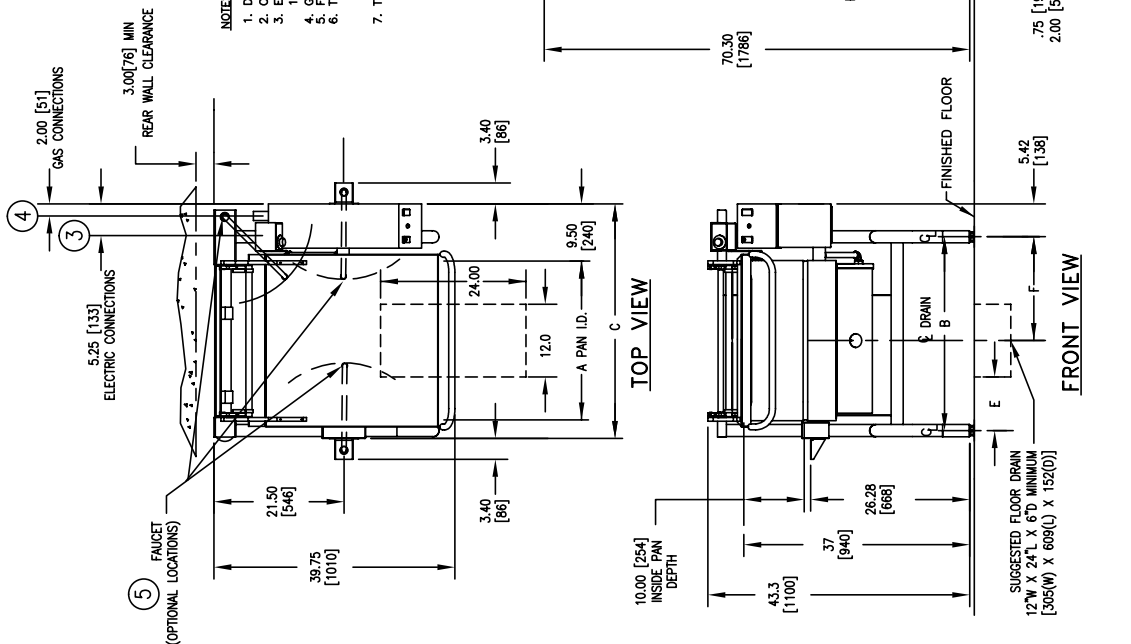
### ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)

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	PROPANE GAS
4.5" W.C. MIN. 14" W.C. MAX.	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: 0.875" DIA (22) HOLE  
115 V, 1 PH, 60 HZ, 5 AMPS.
  4. GAS CONNECTION: 1/2" NPT.
  5. FAUCET LOCATION: 1/2" NPT. MUST BE INSTALLED ON LEFT OR RIGHT SIDE.
  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



COOK2TEMP CONTROL