



# TILTING BRAISING PAN

## GAS MODELS BPM-30GC/40GC & BPM-30GA/40GA

Braising pan shall be a Groen gas heated manual tilting BPM 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:

- BPM-30GC (30 GALLON)
- BPM-40GC (40 GALLON)

#### ADVANCED CONTROLS:

- BPM-40GA (30 GALLON)
- BPM-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 with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform 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 at the right side of the pan body. Braising pan shall come standard with a 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 design and 3" radius pan interior make cleaning easier.

**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. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

**VENTED COVER:** A heavy-gauge, fully-adjustable one-piece cover with full width handle is standard with torsion bar counterbalance designed to maintain the 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 water from dripping on floor when cover is opened.

**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 and HEAT(ing) indicator light; **Advanced -A Models** include: Power ON-OFF switch with indicator light, temperature and 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, and TIMER-set button with indicator light.

**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. BPM-30GC and 30GA Models have a firing rate of 104,000 BTU/hr. BPM-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have 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, manual tilting 30- and 40-gallon capacity braising pans. BPM-30GA Model shown.



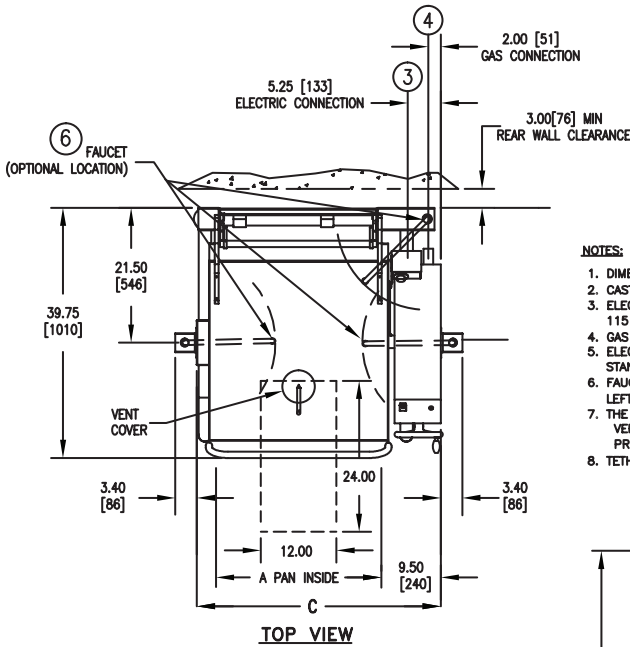
### OPTIONS/ACCESSORIES:

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

**Braising Pan  
175751 RevA  
Issued 02/17**



P/N 146195 REV F



**NOTES:**

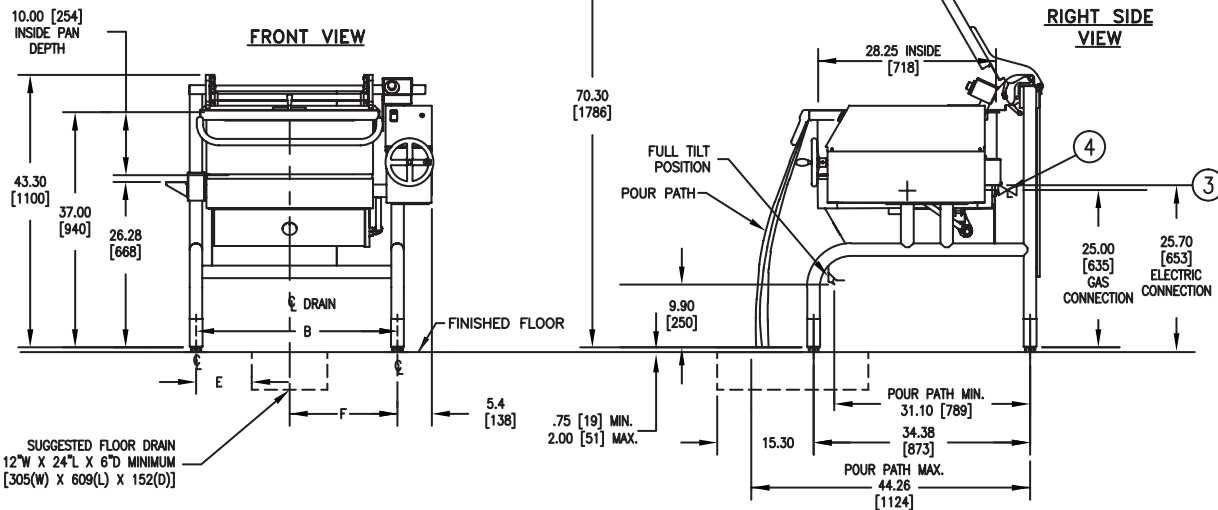
1. DIMENSIONS IN BRACKETS [ ] ARE MM.
2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
3. ELECTRICAL CONNECTION: 0.875" DIA. (22) HOLE 115 V, 1 PH, 60 HZ, 5 AMPS.
4. GAS CONNECTION: 1/2" NPT.
5. ELECTRIC POWER NOT REQUIRED ON OPTIONAL STANDING PILOT MODELS (BPM-30GS & 40GS).
6. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
7. 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.
8. TETHER REQUIRED WITH CASTERS TO SECURE UNIT.



CLASSIC CONTROL



ADVANCED CONTROL



SUGGESTED FLOOR DRAIN  
12"W X 24"L X 6"D MINIMUM  
[305(W) X 609(L) X 152(D)]

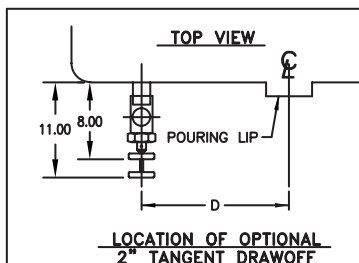


		TABLE OF DIMENSIONS			
MODEL		BPM-30G		BPM-40G	
DIMS.		INCH	MM	INCH	MM
A	26.25	667	35.75	908	
B	32.00	813	41.50	1054	
C	38.50	984	48.00	1226	
D	8.75	222	13.50	343	
E	8.90	225	13.60	346	
F	17.10	435	21.90	556	

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

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.