



southbend

A MIDDLEBY COMPANY

BRAISING PAN Gas, Open Leg, Tilting

MODELS: BGLT-30 (30 Gallon/114 liter Capacity) BGLT-40 (40 Gallon/152 Liter Capacity)



Model BGLT-30

OPERATION:

Shall be by:

- ☐ Natural Gas 3.5" WC
- ☐ Propane Gas 10" WC
- ☐ 120 VAC, 1 Phase, 50/60 Hz

OPTIONS:

- ☐ Pan support
- ☐ Single pantry faucet
- ☐ Double pantry faucet
- ☐ Steam pan insert
- ☐ 220VAC 1 phase 50/60 Hz

■ INQUIRE TO FACTORY FOR SPECIAL
OR CUSTOM REQUIREMENTS.

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Southbend's versatile Tilting Braising Pans can be used more often and in more ways than any other type of cooking equipment. One vessel cooking is yours by utilizing the braising pan as a griddle, fry pan, kettle, oven, thawer and bain marie.

Assembly Structure

The pan shall be constructed of 10 gauge stainless steel with a satin finish exterior and polished interior for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat transfer over the entire cooking surface. The unit shall have a spring assisted hinged stainless steel cover, complete with handle and no drip condensate guide. Pan shall pivot on trunnions connected to the gear and control consoles. The worm and gear tilting mechanism shall allow pan to tilt for complete removal of contents. The consoles shall be drip proof and constructed of stainless steel. Unit shall be supported by all welded 1-5/8" diameter stainless steel tubular frame. Adjustable bullet feet shall be provided for the front and bolt down flanged feet for the rear.

Control System

The solid state thermostat ranges from 100°F to 450°F. The unit is equipped with electronic ignition, high limit thermostat, and tilt safety switch. At temperature and ignition lights are mounted on the console.

Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

Warranty

One year Parts and Labor Warranty at no extra charge from the date of purchase.



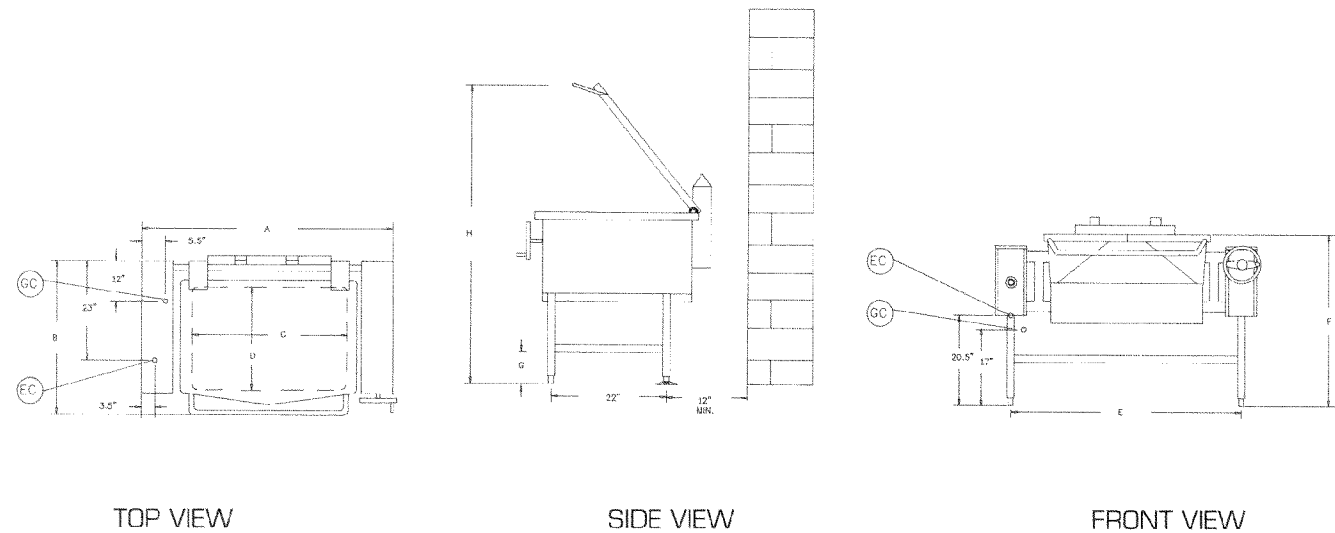
MODELS:

☐ BGLT-30

☐ BGLT-40

Specifications are subject to change without notice.

For dimensional purpose only. Not for scale.



DIMENSIONS:

() = Millimeters

MODEL	CAPACITY	A	B	C	D	E	F	G	H
☐ BGLT-30	30 gallons 114 litres	49.5" (1257)	35" (889)	33.5" (851)	24" (610)	43.125" (1095)	37" (940)	10.5" (267)	68" (1727)
☐ BGLT-40	40 gallons 152 litres	58.5" (1486)	35" (889)	43.5" (1105)	24" (610)	52.125" (1324)	37" (940)	10.5" (267)	68" (1727)

MODEL	Gas Type	BTU/HR.	Water Column Pressure
BGLT-30	Natural	80,000	3.5"
	Propane	80,000	10"
BGLT-40	Natural	100,000	3.5"
	Propane	100,000	10"

SERVICE CONNECTIONS

- GC – Supply gas through 1/2" pipe with pressure of approx. 7" W.C. For propane use 11" W.C. pressure. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- EC – Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.

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**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

