



BRAISING PANS

TILTING SKILLET ELECTRIC MODELS BPM-E

Braising pan shall be a Groen electric heated manual tilting BPM Series (specify 15, 30 or 40 gallon, Classic (C), Advanced (A) or Cook2Temp™ (C2T) controls) model 8" (15E) or 10" (30E, 40E) 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.

AVAILABLE MODELS:

CLASSIC CONTROLS:

BPM-15EC (15 GALLON)
BPM-30EC (30 GALLON)
BPM-40EC (40 GALLON)

ADVANCED CONTROLS:

BPM-15EA (15 GALLON)
BPM-30EA (30 GALLON)
BPM-40EA (40 GALLON)

COOK2TEMP CONTROLS:

BPM-15EC2T (15 GALLON)
BPM-30EC2T (30 GALLON)
BPM-40EC2T (40 GALLON)

CONSTRUCTION: The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 8" (15E) or 10" (30E, 40E) pan depth. All exposed surfaces shall be stainless steel. 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 in a stainless steel water resistant IPX6-rated housing, on right side of the 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.

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:

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. Braising pan to have high limit thermostat as safety feature.

INSTALLATION: One electrical connection required. Specify 208, 240 or 480 Volt electrical service. All units ship three-phase, and are field convertible to single-phase operation.

Certifications:   

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



BPM-15EA 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
Flanged feet
Caster kit w/restraint cable
Steamer pan carrier (on 30 and 40 gallon models only)
Steamer pan inserts
Replacement core probe (on C2T models only)

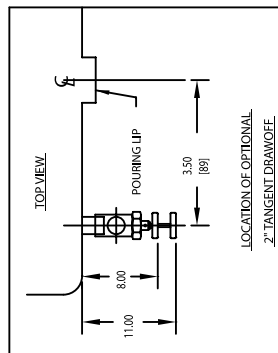
ADDITIONAL RESOURCES:

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ELECTRICAL REQUIREMENTS				
REQ'D VOLTAGE	BPM-15E			Kw
	PHASE	AMPS		
208	1	37		7.7
	3	22		
240	1	32		7.7
	3	19		
440	3	9		6.4
480	3	10		7.6



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL

