



BLT-G
GAS FLOOR MODEL BRAISING PAN WITH
MANUAL TILT
INSTALLATION – OPERATION – MAINTENANCE



BLODGETT OVEN COMPANY

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S00071 Rev A (5/04)

IMPORTANT NOTES FOR INSTALLATION AND OPERATION

It is recommended that this manual be read thoroughly and that all instructions be followed carefully. This manual should be retained for future reference.








	<p>This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.</p>
	<p>FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.</p>
	<p>WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.</p>
	<p>WARNING: Instructions to be followed the event that the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.</p>
	<p>WARNING: In the event you smell gas, shut down equipment at the main shut off valve and contact the local gas company or gas supplier for service.</p>
<p>Do not attempt to operate this unit in the event of a power failure.</p>	
<p>Keep the appliance area free and clear from combustibles.</p>	
<p>Do not obstruct the flow of combustion and ventilation air.</p>	
<p>Adequate clearances must be maintained for servicing and proper operation.</p>	
<p>NOTICE: Contact the factory, the factory representative or local service company to perform maintenance and repairs.</p>	

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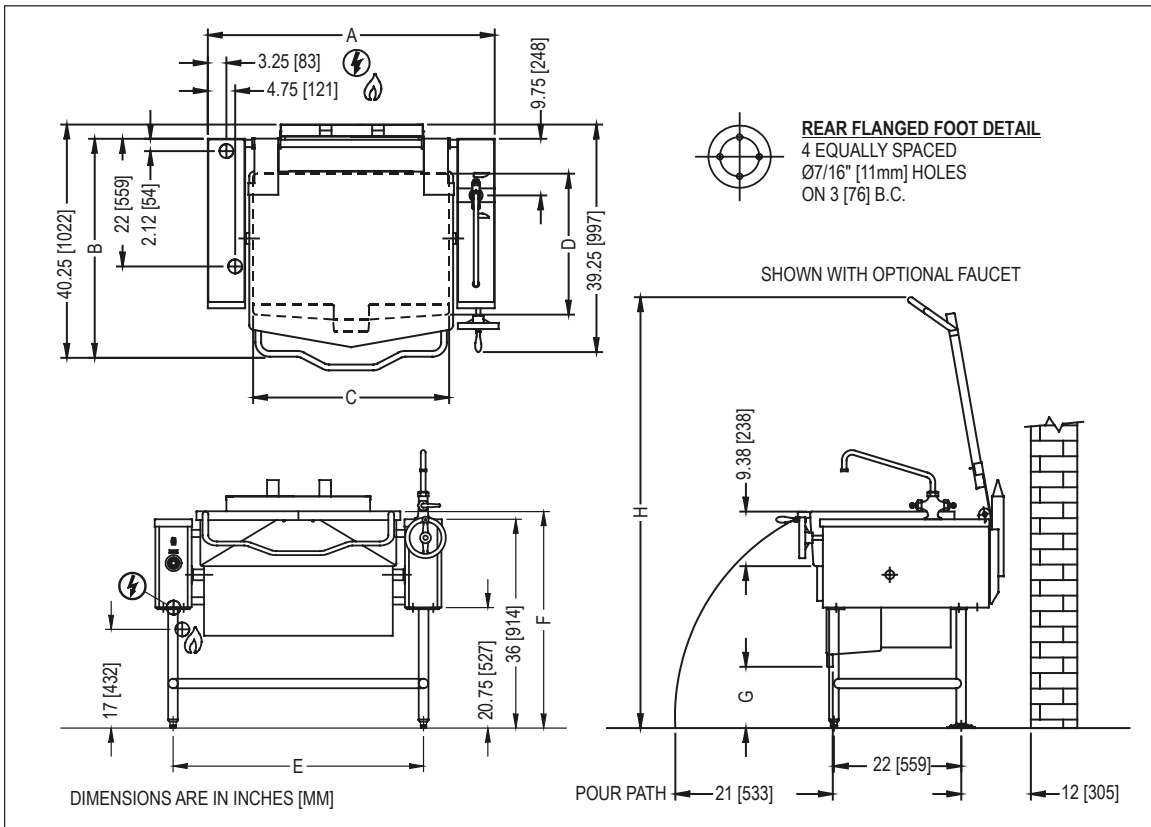
SERVICE CONNECTIONS

	Supply gas through 1/2" pipe . A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
	Electrical Connection, unless otherwise specified 120 Volts, 60 Hz, 1 PH. furnished with 3 prong plug and cord. Less than 2 amperes.

DIMENSIONS

MODEL	BTU	CAPACITY	UNITS	A	B	C	D	E	F	G	H
BLT-30G	80,000	30 gallons	inches	49.5	37.25	33.5	24	43.13	37.25	10.5	74.25
		114 litres	mm	1257	959	851	610	1095	946	267	1886
BLT-40G	100,000	40 gallons	inches	58.5	38.88	43.5	24	51.75	37.25	10.5	74.25
		152 litres	mm	1486	988	1105	610	1314	946	267	1886

MODEL	GAS SUPPLY		
	BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)
BLT-30G	80,000	23.4	Natural 7"-14" (178-356mm)
BLT-40G	100,000	29.3	



1.0 INSTALLATION INSTRUCTIONS

INSTALLATION CODES AND STANDARDS

Installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable.

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of ½ psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue duct located on the rear of the gas fired tilting skillet. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

Information on the construction and installation of ventilating hoods may be obtained from the standard for “Vapor Removal from Cooking Equipment”, NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, U.S.A. 02269.

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the gas fired tilting skillet is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the type of gas supply (natural or propane) and electrical service agree with the specifications on the rating plate located on the left side console as you face the front of the appliance. If the supply and equipment requirements do not agree, contact your dealer immediately.

1.0 INSTALLATION INSTRUCTIONS (Continued)

LOCATION

The equipment must be kept free and clear of combustible substances. The appliance, when installed, must have minimum clearance from combustible and non-combustible construction of 0" from sides and 6" (152 mm) from the rear. The appliance is intended for use on non-combustible floors.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" (914 mm) is required.

The appliance must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room suitable for the amount of combustion gas feeding the burners.

Do not permit fans to blow directly at the appliance, and wherever possible, avoid open windows next to the appliance. Avoid wall-type fans which create air cross currents within the room.

LEVELING AND ANCHORING (For appliances not equipped with casters)

1. Set the appliance in place and level left to right and front-to-back using spirit level.
2. Mark hole locations on floor through anchoring holes provided in flanged adjustable feet.
3. Remove appliance and drill holes in locations marked on floor and insert proper anchoring devices (not supplied).
4. Set unit back in position and re-level left to right and front to back.
5. Bolt and anchor appliance securely to the floor.
6. Seal bolts and flanged feet with silastic or equivalent compound.

1.0 INSTALLATION INSTRUCTIONS (Continued)

GAS CONNECTIONS

All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

The gas inlet is located under the left hand control console.


Connect gas supply to the appliance. The gas supply line must be at least the equivalent of 3/4" iron pipe with an incoming pressure of 7" - 14" W.C. (Water Column) for natural gas or 11" - 14" W.C. (Water Column) for propane gas. Make sure the pipes are clean and free of obstructions, dirt and piping compound.

Codes require that a gas shutoff valve be installed in the gas line ahead of the tilting braising pan.

Natural gas and propane gas skillets are equipped with fixed orifices and no adjustment is necessary. Gas burner manifold is set at 3.5" W.C. (Water Column) for natural gas, and 10" W.C. (Water Column) for propane gas.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

ELECTRICAL CONNECTION

	<p>WARNING: ELECTRICAL GROUNDING INSTRUCTIONS</p> <p>This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. (120V units only).</p>
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The electrical wiring diagram is located inside the left-hand skillet console.

The wiring compartment is located in the left hand control console. For units operated on electrical supply other than 120 volts, remove the left hand console cover and make electrical connections per the wiring diagram located inside. The skillet must be grounded in accordance with requirements of the National Electrical Code or applicable local code.

Replace console cover.



WARNING: For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69-CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.41-CSA 6.9; adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement; the location where the restraining means may be attached to the appliance is the bottom rear of the left hand control console.

If the unit is also equipped with an optional water fill valve it too must be installed with a flexible water supply tube, a quick disconnect and strain relief.

2.0 OPERATING INSTRUCTIONS



CAUTION: The appliance and its parts are hot. Use care when operating, cleaning and servicing the appliance.

BEFORE FIRST USE

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

LIGHTING



CAUTION: If you smell gas during the lighting procedure, immediately shut off the gas supply until the leak has been corrected.



WARNING: In the event of main burner ignition failure, a 5 minute purge period must be observed prior to re-establishing ignition source.

1. Open the manual gas shut-off valve located under the left hand console, when facing the front of the unit.
2. Ensure that the skillet pan is in the down or horizontal position.
3. Turn the "POWER" switch "ON".
4. Set the thermostat dial to the desired setting. The red "TEMPERATURE" pilot will be on until the desired setting has been reached.
5. The green "IGNITION" pilot should remain on with the "TEMPERATURE" pilot, indicating normal ignition and operation. If the "IGNITION" pilot goes off while the "TEMPERATURE" pilot remains on, this indicates that the system has failed to ignite the burners. A five minute period of complete shut off is required before restarting.
6. When the skillet has reached the setting, both pilots will go off, indicating the unit has reached the set temperature and that the burners are off. The unit will cycle on and off to maintain the set temperature.
7. Turn the "POWER" switch to "OFF" when the skillet is not in use and close the manual gas shut-off valve.

DAILY SHUTDOWN PROCEDURE

1. Turn skillet off, turn thermostat dial to off; turn power switch off.
2. Close manual gas shut-off valve.

TO TILT BRAISING PAN

1. Lift lid.
2. Turn handwheel clockwise to desired position.

NOTE: When the pan is tilted a safety switch will automatically turn off gas supply. The skillet will not operate once the pan has been tilted.

3. To return pan to horizontal position, turn handwheel counterclockwise.
4. **DO NOT ATTEMPT TO TILT PAN WITH LID DOWN.**

3.0 COOKING GUIDELINES

The guidelines given below are suggested quantities, temperature settings, and **estimated** numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, and the second to finish the product.

The following temperatures should be used:

	<u>Temperature (°F)</u>	<u>Thermostat Setting</u>
Simmering	200 Maximum	1 - 4
Sautéing	225 - 275	5 - 6
Searing	300 - 350	7 - 8
Frying	325 - 375	8 - 9
Grilling	350 - 450	9 - 10

<u>ITEM</u>	<u>PORTION</u>	<u>TEMP (F)</u>	<u>BATCH/HR</u>	<u>BLT-30G PER LOAD QTY</u>	<u>BLT-30G PER LOAD PORTIONS</u>	<u>BLT-40G PER LOAD QTY</u>	<u>BLT-40G PER LOAD PORTIONS</u>
BREAKFAST FOODS							
Bacon	3 slices	350	12	2 lbs.	10	3 lbs.	15
Eggs							
- Boiled-Hard	1 egg	225	5	50 eggs	50	75 eggs	75
- Boiled-Soft	1 egg	225	8	50 eggs	50	75 eggs	75
- Fried	1 egg	400	4	30 eggs	30	45 eggs	45
- Poached	1 egg	225	5	36 eggs	36	60 eggs	60
- Scrambled	1-1/2 eggs	300-200	1	18 gal.	720	28 gal.	1100
French Toast	3 slices	450	7	35 slices	12	50 slices	17
Regular Oatmeal	½ cup	250	2	20 lbs. (100 cups)	500	40 lbs. (200 cups)	1000
Pancakes	2 each	400	10	30 ea.	15	50 ea.	25
FISH							
Clams	1 pt.	400	10	10 qts.	20	15 qts.	30
Fish Cakes	2 - 3 oz.	400	5	70 - 3 oz.	35	110 - 3 oz.	55
Haddock Fillet	4 oz.	400	4	60 - 4 oz.	60	90 - 4 oz.	90
Halibut Steak	5 oz.	450	3	60 - 4 oz.	60	90 - 4 oz.	90
Lobster	1 - 1 lb.	350	4	20 - 1 lb.	20	30 - 1 lb.	30
Swordfish	5 oz.	450	3	50 - 5 oz.	50	75 - 5 oz.	75

<u>ITEM</u>	<u>PORTION</u>	<u>TEMP (F)</u>	<u>BATCH/HR</u>	<u>BLT-30G PER LOAD</u>		<u>BLT-40G PER LOAD</u>	
				<u>QTY</u>	<u>PORTIONS</u>	<u>QTY</u>	<u>PORTIONS</u>
SAUCES, GRAVIES, SOUPS							
Brown Gravy	1 oz.	350 - 200	2	18 gal.	2300	35 gal.	4500
Cream Sauce	2 oz.	250 - 175	1	18 gal.	1150	35 gal.	2250
Cream Soup	6 oz.	200	1	18 gal.	375	35 gal.	725
French Onion Soup	6 oz.	225	1	18 gal.	350	35 gal.	700
Meat Sauce	4 oz.	350 - 200	1	18 gal.	575	35 gal.	1100
VEGETABLES							
<u>CANNED</u>	3 oz.	400	6	30 lbs.	125	45 lbs.	200
<u>FRESH</u>							
Beans, Wax, Green	3 oz.	400	3	25 lbs.	125	50 lbs.	250
Beets	3 oz.	400	1	30 lbs.	125	60 lbs.	300
Broccoli	3 oz.	400	3	25 lbs.	125	40 lbs.	200
Cabbage	3 oz.	400	5	20 lbs.	80	30 lbs.	125
Carrots	3 oz.	400	2	35 lbs.	150	70 lbs.	300
Cauliflower	3 oz.	250	5	15 lbs.	75	25 lbs.	125
Corn	1 ear	400	8	50 ears	50	75 ears	75
Potatoes	3 oz.	400	2	40 lbs.	200	60 lbs.	300
Spinach	4 oz.	250	10	6 lbs.	25	9 lbs.	35
Turnips	4 oz.	400	2	20 lbs.	100	30 lbs.	150
<u>FROZEN</u>							
Beans, French Green	3 oz.	400	6	15 lbs.	60	22-1/2 lbs.	90
Lima Beans	3 oz.	250	4	15 lbs.	60	22-1/2 lbs.	90
Broccoli	3 oz.	400	8	12 lbs.	50	18 lbs.	75
Sliced Carrots	3 oz.	250	6	15 lbs.	60	22-1/2 lbs.	90
Small Whole Carrots	3 oz.	250	3	15 lbs.	50	22-1/2 lbs.	90
Corn	3 oz.	250	18	15 lbs.	50	22-1/2 lbs.	90
Small Whole Onions	3 oz.	250	7	15 lbs.	50	22-1/2 lbs.	90
Peas	3 oz.	400	10	15 lbs.	75	22-1/2 lbs.	110
Spinach	3 oz.	400	3	15 lbs.	75	22-1/2 lbs.	110

<u>ITEM</u>	<u>PORTION</u>	<u>TEMP (F)</u>	<u>BATCH/HR</u>	<u>BLT-30G PER LOAD</u>		<u>BLT-40G PER LOAD</u>	
				<u>QTY</u>	<u>PORTIONS</u>	<u>QTY</u>	<u>PORTIONS</u>
DESSERTS, PUDDINGS, SWEET SAUCES							
Butterscotch Sauce	1 oz.	200	1	18 gal.	2300	35 gal.	4500
Cherry Cobbler	3 oz.	200	1	18 gal.	750	35 gal.	1500
Chocolate Sauce	1 oz.	200	1	18 gal.	2300	35 gal.	4500
Cornstarch Pudding	4 oz.	200	1	18 gal.	575	35 gal.	1100
Fruit Gelatin	3 oz.	250	2	18 gal.	750	35 gal.	1500
MEAT-POULTRY							
Bacon	3 slices	350	12	2 lbs.	10	3 lbs.	15
<u>BEEF</u>							
Amer. Chop Suey	6 oz.	400 - 225	2	18 gal.	350	35 gal.	700
Beef Stew	8 oz.	300	-	18 gal.	280	35 gal.	560
Corned Beef Hash	5 oz.	400	5	16 lbs.	50	25 lbs.	75
Cheeseburger	3 oz.	300	12	7 lbs.	35	10 lbs.	50
Hamburger	3 oz.	300	15	7 lbs.	35	10 lbs.	50
Meatballs	1 oz.	400-225	3	12-1/2 lbs.	65	18 lbs.	100
Pot Roast	2 oz.	350-200		120 lbs.	500	180 lbs.	750
Salisbury Steak	5 oz.	400	3	16 lbs.	50	24 lbs.	75
Sirloin Steak	6 oz.	400	5	15 lbs.	40	22-1/2 lbs.	60
Swiss Steak	4 oz.	300-200	1	25 lbs.	110	40 lbs.	160
<u>CHICKEN</u>							
Pan Fried	2-1/4's	350	3	50 pieces	25	80 pieces	40
Whole	2 oz.	350-200		16 - 5 lbs.	200	24-5 lbs.	265
<u>FRANKFURTERS</u>							
Grilled	2 oz.	300	8	22 lbs.	176	33 lbs.	264
Boiled	2 oz.	250	12	16 lbs.	128	25 lbs.	200
<u>PORK</u>							
Ham Steak	3 oz.	400	8	10 lbs.	50	15 lbs.	75
Sausage Links	3 links	350	7	30 lbs.	120	45 lbs.	180
Pork Chops	5 oz.	350	4	15 lbs.	50	25 lbs.	75

<u>ITEM</u>	<u>PORTION</u>	<u>TEMP (F)</u>	<u>BATCH/HR</u>	<u>BLT-30G PER LOAD</u>		<u>BLT-40G PER LOAD</u>	
				<u>QTY</u>	<u>PORTIONS</u>	<u>QTY</u>	<u>PORTIONS</u>
MEAT-POULTRY (continued)							
<u>TURKEY</u>							
Off Carcass	2 oz.	400-200	–	3 26-30 lbs.	200	4 26-30 lbs.	275
On Carcass	2 oz.	400-200	–	4 16-20 lbs.	175	6 16-20 lbs.	265
MISCELLANEOUS							
Grilled Cheese Sandwich	1 sandwich	400	8	35 sandwiches	35	50 sand.	50
Macaroni & Cheese	8 oz.	200	2	18 gal.	300	35 gal.	525
Rice	4 oz.	350-225	1	20 lbs. raw	320	40 lbs. raw	650
Spaghetti	4 oz.	350-225	2	8 lbs. raw	200	12 lbs. raw	300

4.0 CLEANING

	WARNING: Disconnect the power supply to the appliance before cleaning or servicing.
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	WARNING: The appliance and its parts are hot. Use care when operating, cleaning and servicing the kettle.
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The gas fired tilting skillet should be cleaned after each use.

1. Keep exposed cleanable areas of unit clean at all times.
2. Thoroughly wash pan and lid. If necessary soak pan to remove product that is stuck to pan surface. Use mild detergent and water.
3. Clean around burner air mixer and orifice if lint has accumulated.
4. Visually assure carry-over ports are unobstructed.
5. Rinse entire unit and dry. Do not get water in electrical box or any electrical component.

5.0 MAINTENANCE

At least twice a year, have an authorized service person clean and adjust the unit for maximum performance.

	WARNING: At least twice a year, have an authorized service person inspect and lubricate the tilt mechanism, replacing any worn or damaged parts.
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All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare it with information on rating plate.

6.0 TROUBLESHOOTING

PROBLEM

Burner does not come on:

LOOK FOR:

Gas supply to unit is "OFF"

Manual shut off valve is "OFF".

Thermostat is not turned "ON"

Pan not in lowest position.

Ignition control not functioning.

Unit electrical supply is not plugged in or turned on.

Burners produce carbon deposits:

Wrong size orifices.

Burner air not adjusted properly.

Wrong gas supply.

Incorrect pressure at supply.

Pan difficult to tilt:

Unit not level.

Trunnion housing requires grease.

Thrust bearing too tight.

Segment gear worn.

Worm gear worn.