



ECLIPSE BRAISING PANS

POWER TILT GAS MODEL BPP-30G/40G

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan Model BPP-30G or BPP-40G, gas heated, power tilting 10" deep pan with 3" radiused corners, 5/8" thick stainless steel clad cooking surface on open tubular leg stand. Specify 30 gallon model BPP-30G or 40 gallon model BPP-40G.

AVAILABLE MODELS:

- ☐ BPP-30G (30 GALLON)
- ☐ BPP-40G (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 of 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. (See operator's manual for proper warm up settings). Controls and tilt mechanism are mounted in stainless steel housings, on the pan body sides. Braising pan shall come standard with a mounting bracket for either right-side, left-side or rear faucet mounting. Etch marks in both gallons and liters shall be included.

FINISH: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to 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 round leg tubular stand design and 3" radius pan interiors make cleaning easier.

POWER TILT: The braising pan shall have a smooth-action quick-tilting body with motorized crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation. A powerful reversing DC 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. Pan body shall tilt past vertical to assist in cleaning.

VENTED COVER: A heavy-gauge fully adjustable one-piece cover is standard with torsion bar type 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 condensate from dripping on floor when cover is opened.

CONTROLS: Operating controls include console-mounted ON power switch, ON power indicator light, HEAT indicator light, temperature control and motor tilt switch.

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. Model BPP-30G has a firing rate of 104,000 BTU/hr. Model BPP-40G has 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 one 115 Volt, single-phase, 60 HZ, 5 AMP supply.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

Narrow width, stainless steel, power tilting, braising pan, round leg, gas-heated, 30- and 40-gallon capacity. (Model BPP-40G shown)

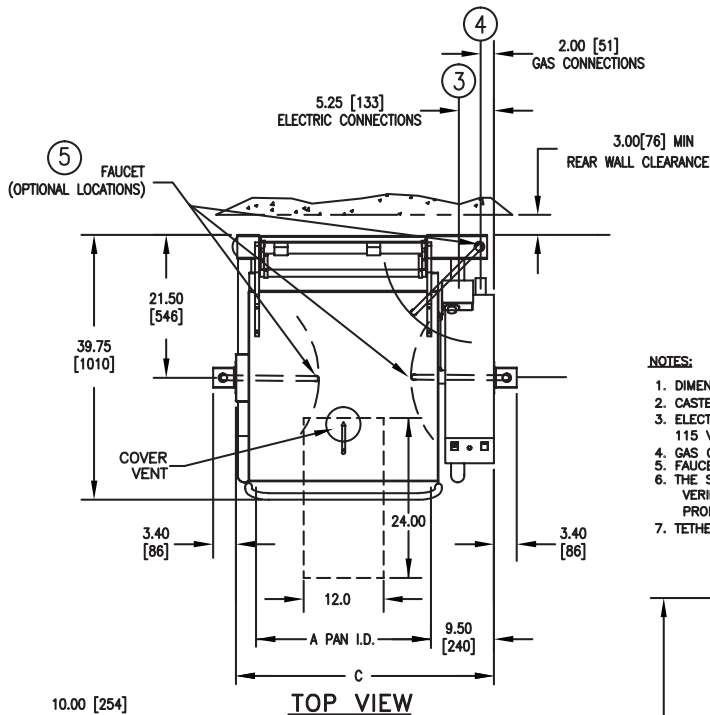


OPTIONS/ACCESSORIES:

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

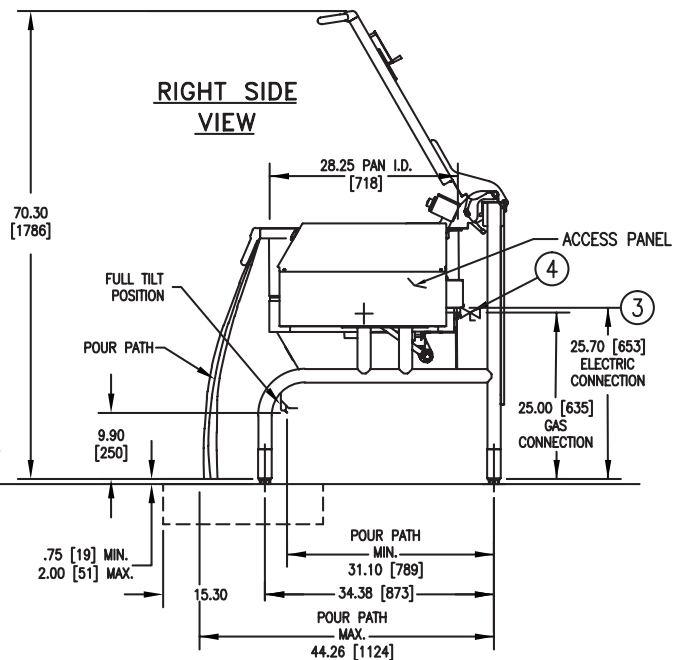
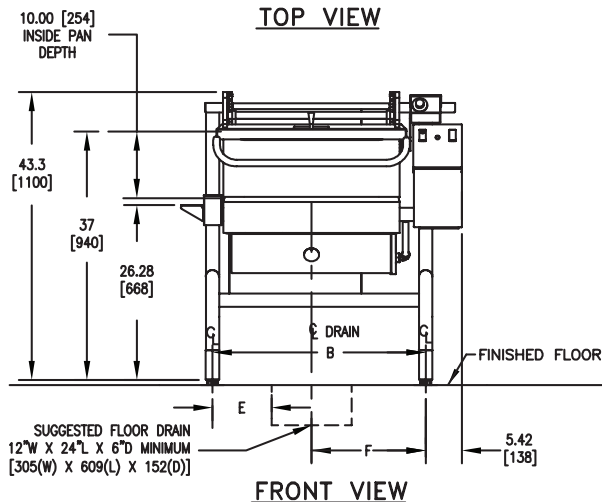


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NOTES:

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 BRACKET MAY 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.



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.

TABLE OF DIMENSIONS					
MODEL	BPP-30G	BPP-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	BPP-30G	BPP-40G
FIRING RATE BTU/HR	104,000	144,000
CAPACITY	GALLONS	30
	LITERS	114

