



ECLIPSE BRAISING PANS

MANUAL TILT ELECTRIC MODEL BPM-15E

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan Model BPM-15E electrically heated, manual tilting 8" deep pan with 3" radiused corners, 5/8" thick stainless steel clad cooking surface on open tubular leg stand.

CONSTRUCTION: The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 8" pan depth. All exposed surfaces shall be of 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. (See operator's manual for proper warm up settings). Controls and tilt mechanism are mounted in a stainless steel housing, to the right side of the pan body. Braising pan shall come standard with 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 built to a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

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.

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 tilt mechanism, which provides precise control during pouring of pan contents for easy operation. 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 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 and temperature control.

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.

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

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

15 Gallon, stainless steel, manual tilting braising pan, round tubular leg, electric-heated.

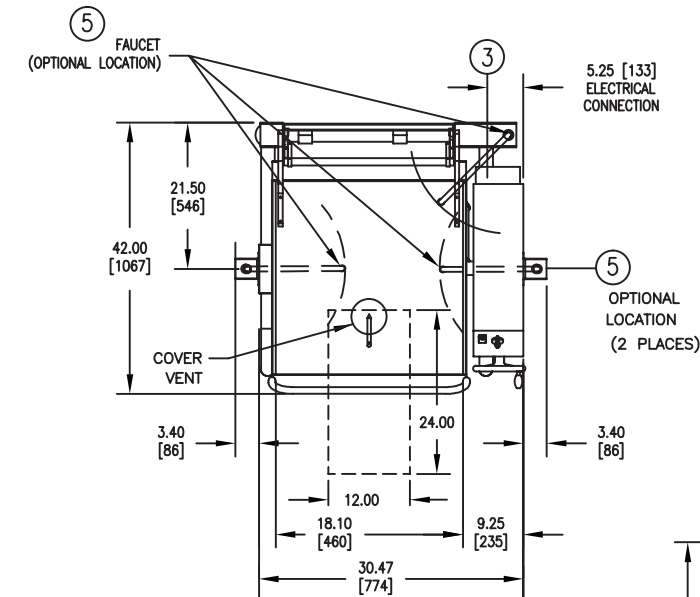


OPTIONS/ACCESSORIES:

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

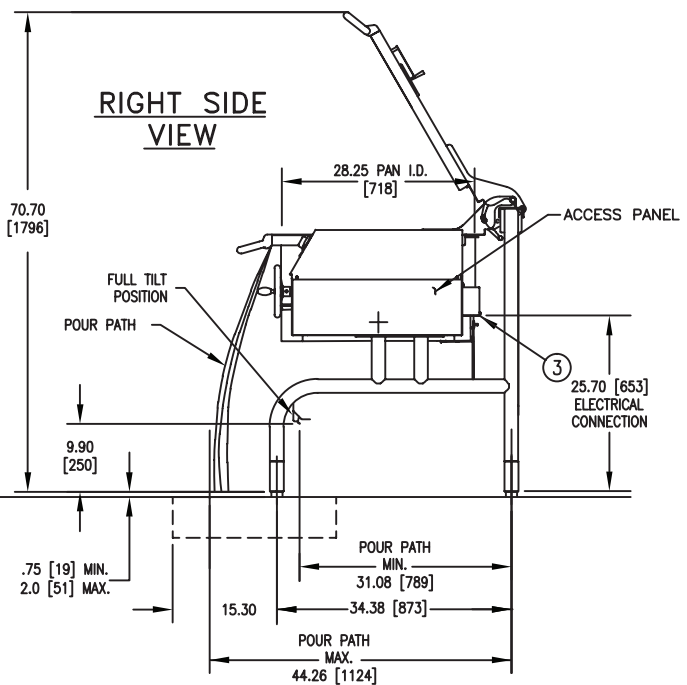
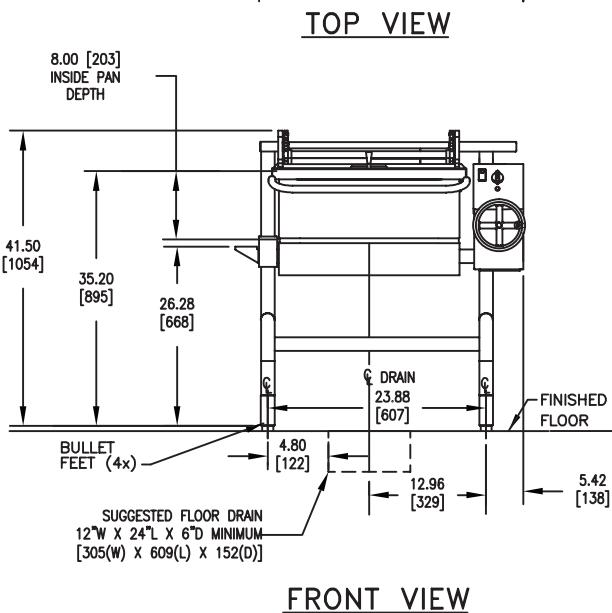


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NOTES:

1. DIMENSIONS IN BRACKETS [] ARE MM.
2. BULLET FEET SUPPLIED FRONT & REAR
3. ELECTRICAL CONNECTION: 1.75" DIA. [44] HOLE
4. OTHER VOLTAGES AND PHASES ARE AVAILABLE.
5. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
6. FAUCET MAY BE INSTALLED ON FAUCET BRACKET OR ON REAR AS SHOWN.
7. OPTIONAL FLANGED FEET OR CASTERS AVAILABLE
8. TETHER REQUIRED WITH CASTERS TO SECURE UNIT



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

