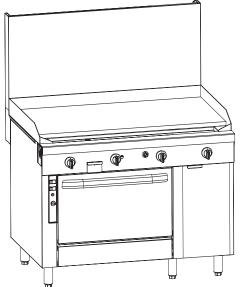
ODGET

B48-GGGG and B48-TTTT

48" Heavy Duty Sectional Range with Full Width Griddle



Model B48A-GGGG with 24" Flue Riser

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - **2**4"
 - □ 36"
- Single-shelf (mounts on 24" flue riser)
 - Solid shelf
 - Tubed shelf
- Double-shelf (mounts on 36" flue riser)
 - Solid shelves
 - ☐ Tubed shelves
- Stainless-steel back
- Deep range depth
- Additional oven racks
- Bolt down flange feet
- ☐ Casters (in lieu of legs)
- Open frame base with casters
- Cable restraint kit for units on casters







Project								
	Item No.							
Quantity								
 Model B48A-GGGG (Standard Griddle with Convection Oven Base) Model B48D-GGGG (Standard Griddle with Standard Oven Base) Model B48N-GGGG (Standard Griddle with Modular Range-Top) Model B48A-TTTT (Thermostatic Griddle with Convection Oven Base) Model B48D-TTTT (Thermostatic Griddle with Standard Oven Base) Model B48N-TTTT (Thermostatic Griddle with Modular Range-Top) The Blodgett 48" wide sectional-range with full width griddle is available with a choice of two types of base (a convection oven with a side cabinet, or a standard oven with a side cabinet) or with no base (for mounting as a modular range-top). Three flue-riser heights are available, and the flue riser can support up to 250 pounds (for an optional shelf). An optional rearward-extending flue riser is available to increase the overall depth to match a deep battery. Battery-design assistance is available! 								
								SPECIFY
	Gas Type	■ Natural Gas	□ Propane					
	Manifold	☐ Front (1-1/4")	□ Rear (1")					
	Flue Riser Height	□ 5"	☐ 24" (option)	☐ 36" (option)				
	Range Depth	☐ Standard	☐ Deep (option)					
	Position in Battery	Left End	Right End	Not at End				

Blodgett can often accommodate special or custom requirements. Contact your Blodgett representative.

□ 208/240V

STANDARD FEATURES (All models)

Operating altitude (if above 2000 ft (700 meters)

Four 32,000 BTU 12" sections with separate controls

□ 120V

- 1" thick steel surface with side splashers
- 5" flue riser
- 7" stainless-steel front rail with "belly bar"
- Standard range depth

Electric Power (ovens)

- Battery end-units have solid side (no manifold cover plate)
- Stainless-steel front and sides
- Fully insulated lining and burner boxes
- 6" adjustable legs (except on modular range-top model)
- Warranty: two year parts and labor from date of purchase

STANDARD FEATURES (Convection & Standard Ovens)

- 45,000 BTU oven with standing pilot (optional electronic ignition available)
- Cool-to-the-touch oven handle
- Recessed oven control panel for added reliability
- Standard-oven interior is 14" high, 26" wide, 26.5" deep (so sheet pans fit either way)
- Two oven racks (2-1/4" between each of five positions)
- "Insta-On" thermostat with a wide range of 150°F to 550°F
- Convection-oven models have 1/3 hp, two-speed blower
- Porcelain enamel oven interior

BLODGETT

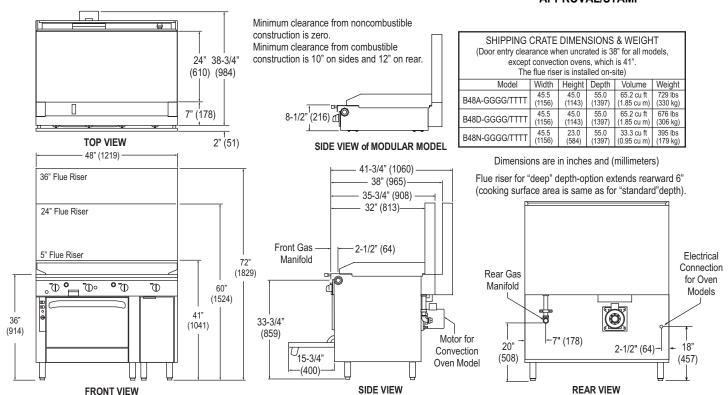
www.blodgett.com 1100 Old Honeycutt Road Fuguay-Varina, NC 27526 USA Phone: (877) 255-3976 • Fax: (866) 644-1354



MODELS B48-GGGG AND B48-TTTT



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

The item shall be a 48"-wide front-manifold sectional range with full width (thermostatic) griddle with four 32,000 BTU sections, a 1" thick steel surface with side splashers, and a grease drawer with a capacity of 3/4 gallon. The item shall have a 7" front rail and a belly bar. The item shall have 6" adjustable legs [casters]. The item shall have a [5" 24" 36"] flue riser able to support 250 pounds. The exterior (except for the back) shall be constructed of 430 stainless steel #3 polish. If the item is at the end of a battery, the end side shall be solid (rather than have a coverplate over the end of the front manifold).

Model 48A: The item shall have a 12" wide cabinet and 36" wide, 45,000 BTU convection oven with standing pilot and a thermostat range of 150°F to 550°F (66°C to 288°C). The oven interior shall be porcelain, measure 14" high x 26" wide x 24" deep, and have two racks with five-position side-rails with 2-1/4" between positions. The blower fan shall have two speeds and a 1/3 hp motor.

Model 48D: The item shall have a 12" wide cabinet and 36" wide 45,000 BTU standard oven with standing pilot and a thermostat range of 150°F to 550°F (66°C to 288°C). The oven interior shall be porcelain, measure 14" high x 26" wide x 26.5" deep, and have two racks with five-position side-rails with 2-1/4" between positions.

	UTILITY INFORMATION						
	MODEL	GAS (BTU/hr)		ELECTRICITY (amp)			
		Natural Gas	Propane	120V	208/240V		
	B48A-GGGG/TTTT	173,000	154,000	4.8	2.6		
	B48D-GGGG/TTTT	173,000	154,000	1.0	1.0		
	B48N-GGGG/TTTT	128,000	112,000	-	-		

GAS: Each unit has a 1-1/4" front gas manifold that couples to the adjacent sectional unit(s), and can be ordered with a 1" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas, 11" W.C. for propane. An external pressure regulator and shut off valve must be provided. If using a flexible-hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection.

ELECTRICITY: Both standard-oven and convection-oven models require electric power (50Hz or 60Hz single-phase AC). 120V models have a 7-foot (2134 mm) power cord with a grounded plug. 208/240V models have a terminal block for connection to a single-phase 208/240V source.

FLUE EXHAUST: Installation under a vented hood is recommended.

OTHER TECHNICAL INFORMATION

Exterior surfaces are 430 stainless steel #3 polish, except the back is aluminized steel.

Each 12" section has a separate control knob located on the front panel. On oven models, a gas valve for the oven is located on the front panel above the oven. The oven control panel is located to the left of the oven door and includes an on-off switch, indicator light, thermostat knob, and (on convection ovens) a speed selector switch for the blower motor. The fan motor for convection ovens is 1/3 hp, 2-speed, 1725/1140 rpm, with overload protection. Check local codes for fire and sanitary regulations.

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT

www.blodgett.com

1100 Old Honeycutt Road Fuquay-Varina, NC 27526 USA • Phone: (877) 255-3976 • Fax: (866) 644-1354

NOTE: FOR COMMERCIAL USE ONLY

P/N BR00015 Rev D (6/08)

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com