



B16-PF45 and B20-PF65 Deep Sectional Fryers



B16-PF45 shown

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Flue riser
 - 24"
 - 36"
- Baskets
 - Extra single basket (full size) for 14" pot
 - Extra twin size basket for 14" pot
- Fryer filter system
- Stainless steel frypot cover
- Stainless steel sides
- Stainless steel divider
- Heat lamp over drain cabinet
- Cable restraint kit

OPTIONAL OIL FILTRATION.

- Simple two step operation: Step 1, open blue handle valve to drain oil into filter pan. Step 2, open red handle valve to return oil from filter to fryer.
- Self-aligning filter piping makes it easy to assemble and disassemble
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging
- Light weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions
- High flow pump and large return lines produce faster oil refill times
- Large filter media collects more debris, which extends time between changes.

Project _____

Item No. _____

Quantity _____

- Model B16-PF45 (16" wide, 45 pound capacity)
- Model B20-PF65 (20" wide, 65 pound capacity)

The Blodgett Sectional Deep Fryers are available with two riser heights. 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 | <input type="checkbox"/> Natural Gas | <input type="checkbox"/> Propane | |
| Manifold | <input type="checkbox"/> Front (1-1/4") | <input type="checkbox"/> Rear (1") | |
| Flue Riser Height | <input type="checkbox"/> 24" (option) | <input type="checkbox"/> 36" (option) | |
| Range Depth | <input type="checkbox"/> Standard | <input type="checkbox"/> Deep (option) | |
| Position in Battery | <input type="checkbox"/> Left End | <input type="checkbox"/> Right End | <input type="checkbox"/> Not at End |
| Operating altitude (if above 2000 ft (700 meters) _____ | | | |

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

STANDARD CONSTRUCTION (All models)

- **Frypot:** 16 gauge, type 430 #3 welded tank with extra smooth peened finish ensures easy cleaning. Long-lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency. Front access, quick opening 1-1/4" drain valve
- **Gas Control System:** Includes manual shut-off, 100% safety shut-off pilot gas filter, pilot adjustment and 200° to 400° adjustable thermostat. High limit control automatically shuts down main burner and pilot if oil temperature exceeds 475°F.

STANDARD FEATURES (All models)

- New Pitco Solstice burner/baffle design increases cooking production, lowers flue temperature, improves working environment and generates more production per BTU
- Quick recovery is provided to eliminate waiting between loads
- Available in 45lb and 65lb capacity
- 9" front rail to match sectional range
- Stainless steel tank and cabinet
- Two twin plated, mesh fry baskets with plastic coated, heat resistant handles
- Wide spacing tube frypot allows more heat to be transferred to oil and easy cleaning
- 1-1/4" full port drain valve helps eliminate clogging
- Large cold zone captures food particles, reduces flavor transfer and extends oil life
- Single unit combination gas shut-off, pressure regulator and pilot ignition system
- 6" adjustable legs front, 6" fixed casters rear
- 100% safety shut off
- Warranty: two year parts and labor from date of purchase



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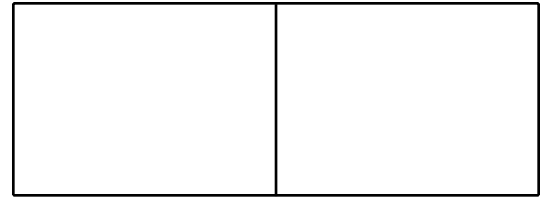
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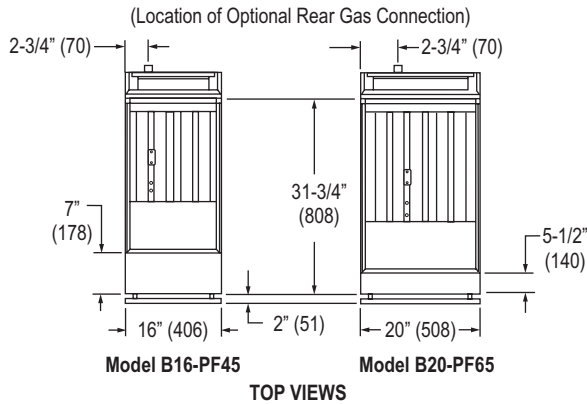
MODELS B16-PF45 and B20-PF65



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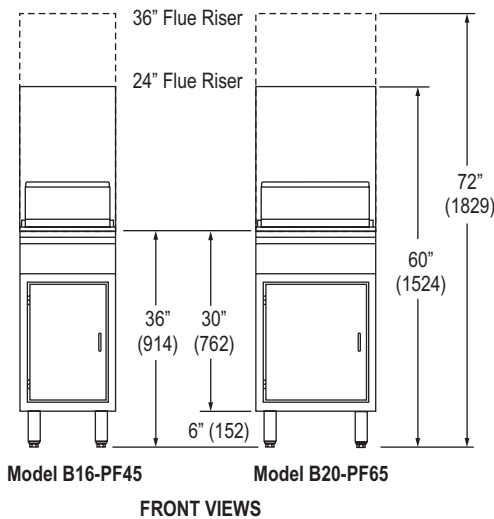


APPROVAL/STAMP

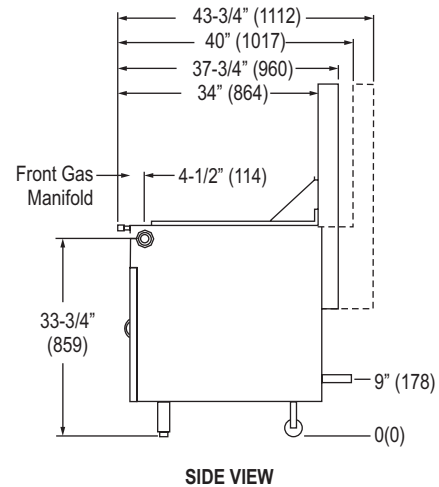


SHIPPING CRATE DIMENSIONS & WEIGHT					
(Door entry clearance when uncrated is 16.5" for model B16-PF45 and 20.5" for model B20-PF65)					
Model	Width	Height	Depth	Volume	Weight
B16-PF45	20.0 (508)	45.0 (1143)	42.5 (1080)	22.1 cu ft (0.63 cu m)	210 lbs (95 kg)
B20-PF65	23.0 (584)	41.0 (1041)	43.0 (1092)	23.5 cu ft (0.66 cu m)	265 lbs (120 kg)

Dimensions are in inches and (millimeters)



Flue riser for "deep" depth-option extends rearward 6" (frypot size is the same as for "standard" depth)



SHORT FORM SPECIFICATIONS

The item shall be a sectional fryer with a stainless steel frypot and cabinet. The frypot shall have a large cold zone, and have widely spaced tubes to enable easy cleaning. The item shall have a pilot ignition system and a 100% safety shutoff.

UTILITY INFORMATION		
MODEL	GAS (BTU/hr)	
	Natural Gas	Propane
B16-PF45	110,000	110,000
B16-PF65	150,000	150,000

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. All sectional units require a regulated gas supply; pressure regulator to be ordered separately. 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.

FLUE EXHAUST: Installation under a vented hood is recommended.

OTHER TECHNICAL INFORMATION

If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
 Minimum clearance from non-combustible construction is zero. Minimum clearance from combustible construction is 10" on sides and 6" on rear.
 Check local codes for fire and sanitary regulations.

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

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