



BRAISING PANS

Performance and Versatility

Why do you need a Blodgett Braising Pan? Simply put, braising pans are the most versatile piece of equipment in the kitchen. They do EVERYTHING! Use your Blodgett Braising Pan as a griddle, stock pot, oven, fryer, wok, and steamer.

Why Blodgett Synergy Steam?

With Blodgett you get great performance and the rugged durability you have come to expect. Plus it's ready when you are. Blodgett Synergy Steam Braising Pans heat to 350°F in just four minutes. The floor of the pan is specifically designed to distribute heat uniformly across the entire surface, eliminating hot or cold areas found in other braising pans. The flat cooking surface is designed to stay that way year after year so there's no burning or pooling.

Ergonomic Design Saves Space & Energy

The narrow-width footprint saves on expensive hood space.

The easy to reach faucet is located close to the front and can be mounted on the right side, left side, or rear.

The controls are centrally located and at an angle that ensures easy viewing and access. The

precision thermostat regulates temperature for accurate cooking every time and has a dependable electronic ignition. The patented high efficiency burner system, means lower energy costs for you.

Smooth tilting action

Our smooth-action, tilt mechanism prevents jerking or halting, making it easy to transfer large-capacity batches. Available in both manual tilt and electric tilt (with easy-to-access manual override). Manual tilt has a smooth-action, self-locking hand crank that provides precise control when pouring. Ten-inch high pan sides and cover minimize grease and splatter - especially important when pouring product during tilting.

Easy, steady pouring

The center-tilt design has a shorter pour, consumes less aisle space and is designed to effectively flow the contents of the unit with minimal surge or drip.



Synergy Steam
by **BLODGETT**

All floor model Synergy Steam Braising Pans are available in gas or electric, and 30 or 40 gallon models.



Built with Blodgett Quality and Durability

No one beats Blodgett quality. Our cover hinges are strengthened for increased durability and longer life. Easy-to-clean, three-inch rounded interiors eliminate food build-up which means less burning. The stainless steel interior with sanitary finishes make clean-up easy and fast, even after cooking sticky foods.

Protected from Water Damage

Kitchens get wet, especially during cleanup. That's why the Blodgett Synergy Steam Braising Pan is built with water protection in mind. The control box is sealed and the gas igniter (or pilot) is shielded. The worm gear mechanism is covered to block water so there's no worry when cleaning.

Counterbalanced Cover Design

The Blodgett Braising Pan's fully adjustable cover stays put wherever it's set for ease of operation. The cover allows for controlled steam venting while the adjustable steam vent controls condensate during cooking. The integral condensate drip lip returns water to the product, not on the floor behind the unit. Fewer working parts assure increased durability and higher performance.

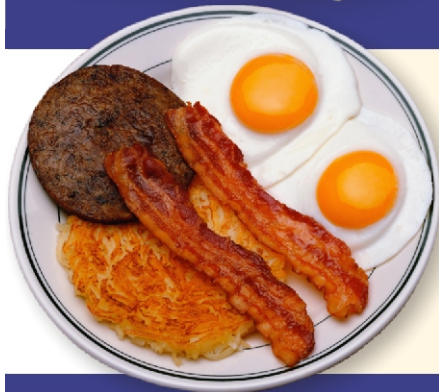


Same Versatility - Smaller Package



For smaller applications, try the Blodgett 10 gallon tabletop braising pan. The 10E-BTT tabletop braising pan feature an easy manual tilt mechanism and a contoured front designed for maximum pouring control.

WHAT SIZE BRAISING PAN DO YOU NEED?



Blodgett braising pans are ideal for stir fries, scrambled eggs, chicken fried steak, soups, sauces, and much, much more

Meals per Hour	Suggested Pan Size
100-250	One 30 gallon pan
251-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

BUILDING QUALITY OVENS SINCE 1848

BLODGETT

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