ITEM #: 40 GALLON TILT SKILLET WITH FAUCET  
Quantity: One (1)  
Manufacturer: Groen  
Model No.: BPM-40GC  
Pertinent Data: ---  
Utilities Req’d: 120V/1PH; 5.0A; 1/2” Gas @ 144,000 BTUs; 4.5” W.C. to 14” W.C.; 1/2” HW, 1/2” CW  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide a double pantry water faucet.  
4. Provide 304 stainless steel, solid one-piece welded heavy-duty construction, with 10” pan depth.  
5. Provide the cooking surface to be a heavy 5/8” thick stainless steel clad plate fitted with specially designed welded heat transfer fins, ensuring efficient heat transfer over the entire cooking surface.  
6. Provide the controls and tilt mechanism to be mounted in a stainless steel water resistant IPX6rated housing mounted right of pan body.  
7. Provide Classic C Models which include: Power ONOFF switch with indicator light, temperature control knob with 175 to 425°F (79 to 218°C) range increments, three position TILT switch and HEAT indicator light.  
8. Provide a smooth action, quick tilting pan body with motorized tilt mechanism, which provides precise control during pouring of pan contents.  
9. Provide the following accessories:  
a. 2” tangent draw off.  
b. Strainer for tangent draw off valve.  
c. Gas quick disconnect.  
d. Caster kit w/restraint cable.  
e. Flanged feet.  
f. Pouring lip strainer.  
g. Steamer pan carrier.  
h. Steamer pan inserts.  
10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.