



# GAS TILTING SKILLET with Manual Tilt

Job \_\_\_\_\_  
Item# \_\_\_\_\_

### Standard Features

- One-piece, 10-gauge, stainless-steel pan with coved corners and polished interior
- 30-gallon (114-litre) or 40-gallon (152-litre) pan capacity
- Angled front for easy pouring
- 5/8" (16mm) thick stainless-steel clad plate for even heat transfer over entire cooking surface
- Spring-assisted hinged stainless-steel cover with handle
- No-drip condensate guide
- Removable pour strainer
- Manual tilt with hand crank for complete emptying of pan
- Permanently lubricated, self-contained, gearbox tilt mechanism
- Integrally mounted controls: thermostat with power switch, ignition indicator light, heating indicator light
- 100-450°F (38-232°C) temperature range
- Three-trial, direct spark ignition
- Tilt of more than 5° shuts-off burners
- High-temperature safety cut-off
- Narrow footprint: 36" (914mm) for model BGLM-30, 48" (1219mm) for model BGLM-40
- Welded stainless-steel tubular legs with bullet feet on front legs and flanged adjustable feet on back legs
- 100,000 BTU (BGLM-30) or 125,000 BTU (BGLM-40) rating
- Warranty one year parts and labor

- BGLM-30 (30 gallon)
- BGLM-40 (40 gallon)



Model BGLM-30

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** #4 finish stainless steel.

**Skillet Pan:** One-piece, coved-corner, 10-gauge stainless steel with polished interior. Angled front for easy pouring and narrow footprint. 5/8" (16mm) thick stainless-steel clad plate. Spring-assisted hinged stainless-steel cover with handle.

**Tilting Mechanism:** Manual with hand crank. Permanently lubricated gear box. Sufficient tilt to empty pan completely.

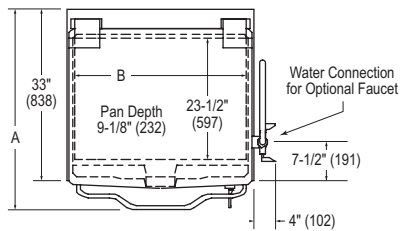
**Heat Controls:** Thermostat with integral power switch and

heat range of 100-450°F (38-232°C). Ignition-indicator light and burners-are-on indicator light. Tilt switch shuts off burners when pan is tilted more than 5°. High-temperature cut-off at 500°F (260°C).

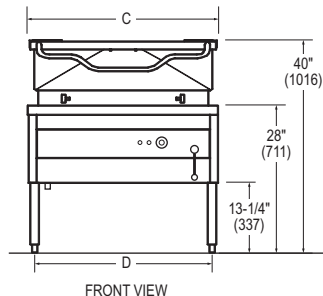
**Base and Legs:** Stainless steel with all-welded 1-5/8" (41mm) stainless-steel pipe frame with adjustable bullet feet and rear legs with adjustable flanged feet for bolting to floor.



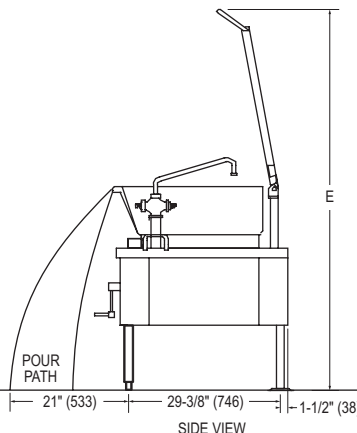
Models:  BGLM-30  BGLM-40



TOP VIEW

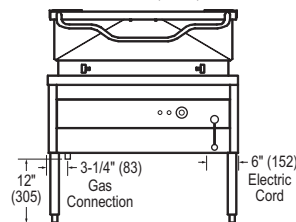


FRONT VIEW



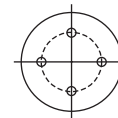
SIDE VIEW

Gas connection is on bottom, 2-5/8" (67mm) from front.  
Six-foot (1.8m) long electric cord enters on bottom, 2-7/8" (73mm) from front.



FRONT VIEW SHOWING CONNECTIONS

REAR FLANGED-FOOT DETAIL



Four equally spaced 7/16" (11mm) holes, 3" (76mm) between centers.

Model-Specific Dimensions and Shipping Weights						
Model	A	B	C	D	E	Weight
BGLM-30	38-7/8" (987)	33-1/2" (851)	36" (914)	33-5/8" (854)	74-3/8" (1889)	600 lbs (272 kg)
BGLM-40	39-3/8" (1000)	43-1/2" (1105)	48" (1219)	45-5/8" (1159)	73-3/4" (1899)	725 lbs (328 kg)

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

**GAS:** A 3/4" (13mm) IPS supply line is required. Model BGLM-30 is rated at 100,000 BTU/hr (natural gas), while model BGLM-40 is rated at 125,000 BTU/hr. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane.

**ELECTRICITY:** The skillet has a six-foot (1.8m) electric cord with a ground-prong plug for connection to a 120 VAC, 1-phase, 60Hz electric outlet. For other options, contact Southbend.

**WATER:** Optional faucets require 3/8" (10mm) outside-diameter tubing connection to base of each faucet.

### MISCELLANEOUS

- Minimum clearance from combustible and noncombustible construction is 3" (76mm) on sides and 6" (152mm) on rear. Install on a noncombustible floor. Provide adequate clearances for operation, cleaning, and servicing.
- Ensure that sufficient air will be available for combustion and ventilation. Installation under a vented hood is recommended.
- Check local codes for fire and sanitary regulations

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS and ACCESSORIES

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> Pantry faucet(s) with swing spout(s) | <input type="checkbox"/> Draw-off valve                   | <input type="checkbox"/> Pan carrier (BGLM-40 only) |
| <input type="checkbox"/> Single (specify side)                | <input type="checkbox"/> 2" (50mm)                        | <input type="checkbox"/> Steam pan insert           |
| <input type="checkbox"/> Double                               | <input type="checkbox"/> 3" (76mm)                        | <input type="checkbox"/> Correctional package       |
| <input type="checkbox"/> Enclosed support(s) for faucet(s)    | <input type="checkbox"/> 220 VAC, 1-phase, 50/60 Hz       |   |
| <input type="checkbox"/> Etched volume markings in pan        | <input type="checkbox"/> Vented stainless-steel pan cover |   |
| <input type="checkbox"/> Gallons                              |   |   |
| <input type="checkbox"/> Litres                               |   |   |

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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