



BRAISING PANS



The Classic, Advanced, and Cook2Temp™ electronic controls for Groen braising pans allow operators to achieve more precise temperatures for maximum cooking performance.



Classic Control



Advanced Control



C2T Control

More Cooking Control

- Operators can deliver consistent, repeatable results from chef to chef and shift to shift
- Advanced & C2T controls offer pre-set cooking temperatures, a digital display, a timer and an audible alarm
- C2T controls offer a core cooking probe for hitting a desired temperature
- Controls are located away from hazardous areas on the units for ease of access and visibility from across the kitchen

Precise Temperature Control

- Precise time and temperature control for greater cooking performance and uniformity
- Less potential for overcooking reduces the possibility that burned food will damage expensive equipment
- Exact cook times from 1 minute to 10 hours and pre-sets for precise low and high temperatures plus any specific temperature in between (Advanced & C2T)

IPX6 Water-Resistant Control

- Sealed control panel provides greater reliability to minimize repair bills and reduce costly downtime
- Designed to resist splash back and spray downs during cleaning (use of power washers are not recommended)



Model BPM-15EA
with Advanced Control
and optional TDO



Model BPM-30EC2T
with Cook2Temp Control

The **Classic (C)** control delivers the same unmatched temperature precision you expect from Groen — with an improved control location, precise temperature control, and an IPX6-rated control panel which dramatically reduces the potential for water related service issues.

The **Advanced (A)** control has all of the benefits of the classic control plus a digital display that offers better visibility, and low and high temperature pre-sets that allow less experienced operators to execute precisely what is expected by taking away the guess work. There is also a Manual button for setting a specific temperature. The programmable timer can be used from a range of 1 minute to 10 hours.

The **Cook2Temp (C2T)** control offers all of the features and benefits of the advanced control with the added ability to cook product to a desired temperature, improving consistency and quality from cook-to-cook and shift-to-shift using a core probe with manual or auto features.

FEATURES & BENEFITS:

- 3" radius corners for the best product access and cleanability in the industry
- Torsion spring assisted hinges on lid for easy opening and venting the lid at any position
- Standard etch marks for measurements of gallons and liters on all models
- Control is visible from across the kitchen
- Seamless condensate lip across the back of the lid to keep condensation in the pan and not on the floor
- 5/8" clad cooking surface for even heating and uniform cooking at higher temperatures
- Control panel is IPX6 water-resistant to reduce water related service issues
- Electronic advanced controls for exact cook times from 1 minute to 10 hours with pre-sets for precise low and high temperatures
- Open-leg design to eliminate pinch points for safety and allows for easier and faster cleaning
- 10- (electric only), 15-, 30-, and 40-gallon, gas and electric, models available
- Specially designed stainless steel pan distributes heat uniformly across the entire flat surface to eliminate hot/cold spots found in competitive units
- Manual tilt with a smooth-action, self-locking hand crank that reaches full tilt with only 23 turns for the narrowest pour path in the industry (electric tilt with easy-to-access manual override also available)
- Tightly toleranced tilting mechanism prevents jerking or halting for gentle, steady transfer of large-capacity batches
- Center-tilt design has a shorter pour, occupies less aisle space and is designed to flow the contents of the unit with minimal drip and surge
- Narrow-width footprint saves on expensive hood space (the 15-gallon version is only 2½-feet wide)
- Each braising pan has a full one-year warranty and is covered by an industry leading 10-year construction warranty on the cooking surface and pan construction



Model BPM-40EC
with Classic Control
and optional TDO

Each model has a full one-year warranty and is covered by a 10-year construction warranty on the cooking surface and pan construction.

CONFIGURATIONS

MODEL	POWER	TILT	WIDTH	DEPTH	HEIGHT	CAPACITY	POWER INPUT PER CAVITY	APPROX. WEIGHT
BPM-15EC/A/C2T	Electric	Manual	30.5"	39.75"	41.5"	15 Gallons	7.6 KW	380 lbs
BPM-15GC/A/C2T	Gas	Manual	30.5"	39.75"	41.5"	15 Gallons	65,000 BTU	395 lbs
BPM-30EC/A/C2T	Electric	Manual	39"	40"	44"	30 Gallons	11.5 KW	425 lbs
BPP-30EC/A/C2T	Electric	Power	39"	40"	44"	30 Gallons	11.5 KW	425 lbs
BPM-30GC/A/C2T	Gas	Manual	39"	40"	44"	30 Gallons	104,000 BTU	440 lbs
BPP-30GC/A/C2T	Gas	Power	39"	40"	44"	30 Gallons	104,000 BTU	440 lbs
BPM-40EC/A/C2T	Electric	Manual	48"	40"	44"	40 Gallons	15 KW	510 lbs
BPP-40EC/A/C2T	Electric	Power	48"	40"	44"	40 Gallons	15 KW	510 lbs
BPM-40GC/A/C2T	Gas	Manual	48"	40"	44"	40 Gallons	144,000 BTU	540 lbs
BPP-40GC/A/C2T	Gas	Power	48"	40"	44"	40 Gallons	144,000 BTU	540 lbs

SIZING GUIDE

Nominal Capacity	Portions (Servings Calculated)					
	1 oz	2 oz	3 oz	4 oz	6 oz	8 oz
10 Gallons	1280	640	426	320	213	160
15 Gallons	1920	960	640	480	320	240
30 Gallons	3840	1920	1280	960	640	480
40 Gallons	5120	2560	1706	1280	853	640

MENU APPLICATIONS

MENU ITEMS	TOTAL QUANTITY	COOK TIME* (Minutes)
SCRAMBLED EGGS	100 Servings	5
BACON	90 Servings	10-12
HAMBURGER	60 (4oz) Servings	5
STEAK SANDWICH	26 (7oz) Servings	5
MEAT LOAF	16 Loaves	90
CHICKEN	150 lbs	40
FISH FILLETS	50-100 Fillets	10-14
CHILI	400 Servings	20
CUT & PEELED POTATOES	10 lbs	25
GRAVY	23 Gallons	15
CHOCOLATE MOUSSE	200-300 Portions	15

*Cook times are approximate and do not include prep or warm-up time. Actual cook times may vary due to normal differences in raw ingredient quality, portion size, production quantity, room temperature, and the condition of product and braising pan at time of preparation.



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Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan and Mississippi.

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