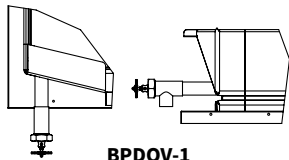


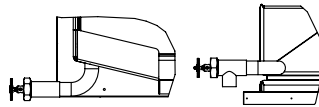
V SERIES BRAISING PANS | OPTIONS

FACTORY-INSTALLED OPTIONS

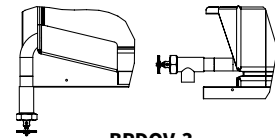
Code	Draw-off valves:
	A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or cleaning up; use the Catch Can to facilitate draining the waste when using the draw-off valve.
BPDOV-1	(2") Draw-off valve — left front, straight, with strainer; pan support not available on 30-gallon
BPDOV-2	(2") Draw-off valve — left front, 90° left, with strainer; pan support not available on 30-gallon
BPDOV-3	(2") Draw-off valve — left side, 90° front, with strainer



BPDOV-1
left front, straight



BPDOV-2
left front, 90° left



BPDOV-3
left side, 90° front

Security features:

BP-PPS	Security screws, tack welds, heavy gauge chain, securing crank handle and pan strainer, controls protected by lockable cover (lock by others), perforated flue cover (gas models only) or perforated lid support cover (electric models only)
BPDOV-PPS	Heavy gauge chain securing draw-off valve and chain

Electrical Options:

- 220V, 50-60 Hz, 1 Phase (Gas)
- 480V, 60 Hz, 3 Phase (3 Wire)
- 380V, 3 Phase (3 Wire)
- 415V, 3 Phase (3 Wire)
- 440V, 3 Phase (3 Wire)

Mechanical Option:

Motorized Pan Lift



BP-PPS
Security package



BPDOV-PPS
Heavy gauge chain