



eclipse™  
ergonomic tilting  
braising pans

## Performance & Cooking Versatility — Braise, Grill, Poach, Steam, Bain Marie, Cook and/or Hold!

The Eclipse ergonomic tilting braising pan continues to outperform the competition in performance, water resistance and ergonomics — all with a streamlined, efficient design.

The Eclipse is a multi-tasking, hard-working, high-performance braising pan — so versatile it can braise, grill, poach, steam, bain marie, cook and/or hold almost all menu options.

Whether you choose the 30 or 40 gallon model, either gas or electric, manual or power tilt, you'll own a fast, high-capacity unit that will get the job done year after year.



## Competitive Advantages

### Performance plus

It's ready when you are. The Eclipse heats to 350°F in just four minutes and evenly delivers tremendous cooking power. The floor of the pan is specially designed to distribute heat uniformly across the entire flat surface, eliminating troublesome uneven hot or cold areas found in competitive units. The flat cooking surface is designed to stay that way year after year so there's no burning or pooling.

### Ergonomic by design

The narrow-width footprint saves on expensive hood space. With only one control box, controls are centrally located and at an angle that ensures easy viewing and access. The streamlined, rounded leg stands are easy to clean, meeting all NSF requirements. The faucets are easier to reach by being located closer to the front and have the option of being right-, left-handed, or rear-mounted. The famous easy to clean, rounded interior has no corners to clean.

### Precision controls

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

### Defies water ingress

Kitchens get wet, especially during clean-up time, and the Eclipse is designed to resist splashback and spray. 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.

### 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.

### Smooth tilting action

Our smooth-action, quick-tilting mechanism is tightly toleranced to prevent jerking or halting, making it easy to gently and steadily 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.

### Increased flexibility

Four standard bullet feet are field-retrofitable and interchangeable with optional flanged feet or casters.

## MENU APPLICATIONS & COOK TIMES

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

*\*Cook times are approximate and do not include preparation 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.*

## SPECIFICATIONS

**POWER INPUT**  
(per cavity)

**DIMENSIONS**  
W x D x H

**APPROX. WEIGHT**

**30 Gallon Electric: BPM-30E Manual Tilt & BPP-30E Power Tilt**

11.5 KW

39" x 40" x 38"  
(991mm x 1016mm x 965mm)

425 LBS  
(193 Kg)

**30 Gallon Gas: BPM-30G Manual Tilt & BPP-30G Power Tilt**

104,000 BTU

39" x 40" x 38"  
(991mm x 1016mm x 965mm)

440 LBS  
(200 Kg)

**40 Gallon Electric: BPM-40E Manual Tilt & BPP-40E Power Tilt**

15 KW

48" x 40" x 38"  
(1219mm x 1016mm x 965mm)

510 LBS  
(232 Kg)

**40 Gallon Gas: BPM-40G Manual Tilt & BPP-40G Power Tilt**

144,000 BTU

48" x 40" x 38"  
(1219mm x 1016mm x 965mm)

540 LBS  
(246 Kg)

### Counterbalanced cover design

The Eclipse tilting braising pan's improved, counterbalanced cover design ensures ease of assembly and easier cleaning to meet all NSF standards. The fully adjustable cover will stay 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. The heavy-duty cover lets you oven-cook all meats, poultry, and seafood. Fewer working parts assure increased durability and higher performance.

### Pan cooking volume to nominal

Eclipse has increased pan cooking volume to nominal for increased holding capability, while maintaining safety standards. Cook more food product faster in fewer batches while preserving food quality, texture, and flavor.

### Green quality and durability

No one beats our build quality. We've strengthened our hinges on the cover for increased durability and longer life. Easy-to-clean, three-inch rounded interiors are unmatched by any competitor. The rounded corners 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.

### Eclipse one-year warranty

Each Eclipse model has a full one-year warranty.

- 1 3" Radius seamless interiors for durability and ease of cleaning
- 2 Water resistant controls (shown for electric unit, power tilt)
- 3 Easy-to-clean rounded leg stands
- 4 Center tilt pour lip for minimal surge or drip
- 5 Optional pan carrier for ease of pouring
- 6 Dial thermostat for gas units
- 7 Easy to reach optional faucet for conveniently adding water to the pan
- 8 Hand crank wheel for manual tilt units
- 9 5-Gallon etch marks standard for fill guidelines



BPM-40G, 40-gallon, gas unit, manual tilt, shown with optional casters, faucet and pan carrier



**BRAISING PANS**



**VORTEX100®  
CONNECTIONLESS  
STEAMERS**



**SMARTSTEAM100™  
BOILERLESS  
STEAMERS**



**KETTLES**



**COMBOEASE™  
COMBINATION  
OVEN-STEAMER**



888-994-7636 | [unifiedbrands.net](http://unifiedbrands.net)



888.994.7636  
[unifiedbrands.net](http://unifiedbrands.net)

Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec and CapKold—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

Information contained in this brochure is known to be current and accurate at the time of printing. Unified Brands recommends referencing our website for updated and additional information.