



BDO-100-G-ES

Full-Size Convection Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs/casters/stands

- ☐ 6" (152mm) seismic legs
- ☐ 6" (152mm) casters
- ☐ 4" (102mm) low profile casters (double only)
- ☐ 25" (635mm) stainless steel stand w/rack guides
- ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports

■ Gas hose w/quick disconnect restraining device:

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ Extra oven racks
- ☐ Gas manifold (for double sections)
- ☐ Flue connector
- ☐ Draft hood for venting

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Direct Fired Gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- SSM - Solid state manual control with 60 minute electro-mechanical timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and one year labor warranty*

** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice

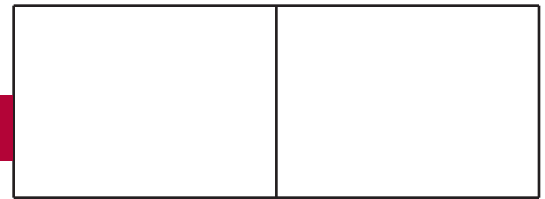


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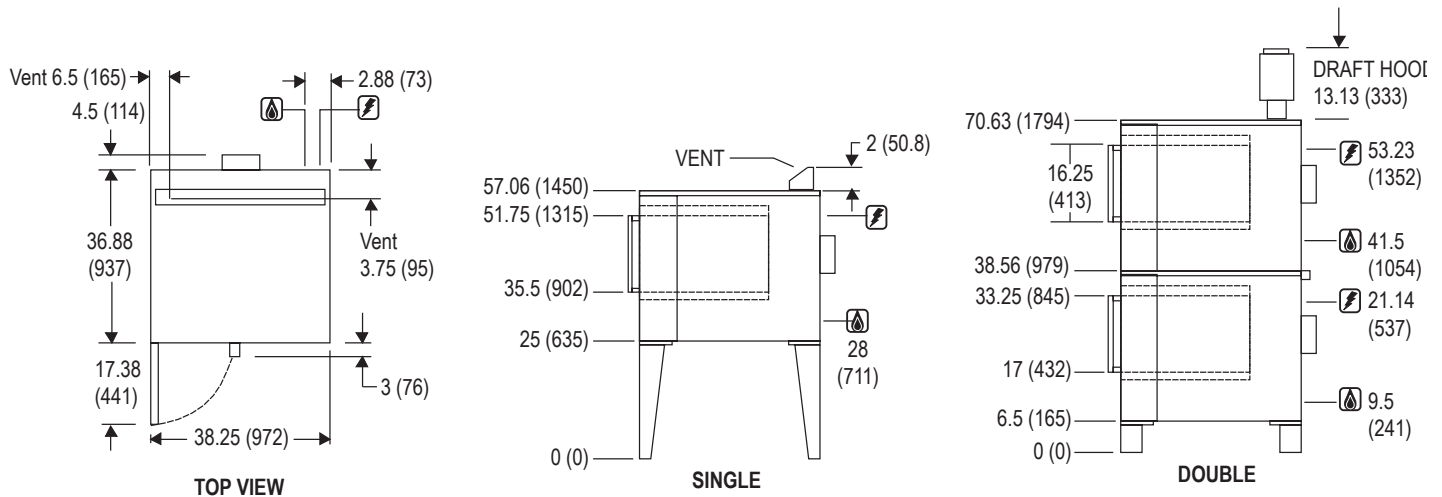
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BDO-100-G-ES



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model BDO-100-G-ES, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single tubular black soft touch handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed (single speed for CE model), 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual) infinite thermostat (200- 500°F), and 60-minute timer. Provide two year parts, one year labor warranty. Provide options and accessories as indicated.

DIMENSIONS

| | |
|------------------------------|---------------------------------------------------|
| Floor space | 38-1/4" (972mm) W x 36-7/8" (937mm) D |
| Interior | 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D |
| If oven is on casters | |
| Single | Add 4-1/2" (114mm) to height |
| Double | Height dimensions remain the same |
| Double Low Profile | Subtract 2.5" (64mm) from all height dimensions |

PRODUCT CLEARANCE

From combustible and non-combustible construction

0" (0mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered

MINIMUM ENTRY CLEARANCE

| | |
|-----------------|------------------|
| Uncrated | 32-1/16" (814mm) |
| Crated | 37-1/2" (953mm) |

SHIPPING INFORMATION

Approx. Weight

| | |
|--------|--------------------|
| Single | 590 lbs. (268 kg) |
| Double | 1095 lbs. (497 kg) |

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

| | |
|-------------|-----------------------------------|
| Natural Gas | 7.0" W.C. min. – 10.5" W.C. max. |
| Propane | 11.0" W.C. min. – 13.0" W.C. max. |

Manifold Pressure

| | |
|-------------|-----------|
| Natural Gas | 3.5" W.C. |
| Propane | 10" W.C. |

MAXIMUM INPUT

45,000 BTU/hr (13.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground, 3/4 H.P., 2 speed motor, 1120 and 1680 RPM

6' (1.8m) electric cord set furnished on 115 VAC ovens only.

230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1440/930