



BDO-100-E

Full-Size Electric Convection Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) caster
 - 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
- Extra oven racks
- Flue connector
- 480 VAC

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
- Tubular black soft touch 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)
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 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

BDO-100-E

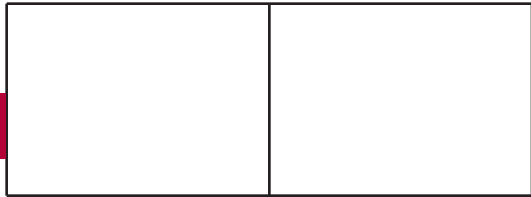


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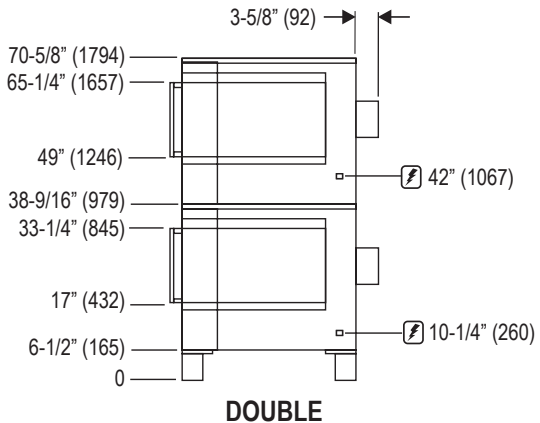
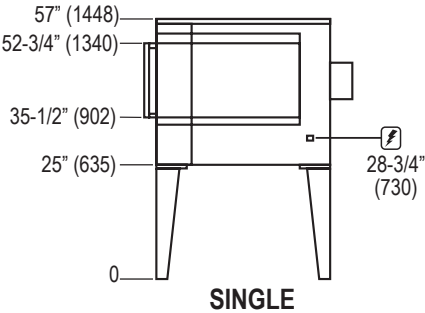
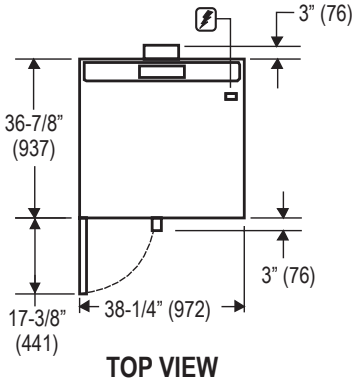
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BDO-100-E



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model BDO-100-E, (single/double) compartment. Each compartment shall have a fully welded angle iron frame. Interior shall have fully coved porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right position. Doors shall be stainless steel with dual pane thermal glass with black soft touch handle and dependent operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector switch, electromechanical thermostat, 200 - 500°F (93-260°C), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS

- Floor space** 38-1/4" (972mm) W x 36-7/8" (936mm) L
- 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 Dimensions do not change
 - Double Low Profile Subtract 2-1/2" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction
 1/2" (13mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered

MINIMUM ENTRY CLEARANCE

- Uncrated** 32-1/4" (819mm)
- Crated** 37-3/4" (959mm)

MAXIMUM INPUT

11 kW per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/440	60	3	11	26/24/24
480*	60	3	11	14/13/13

* At an additional charge

VAC	Hz	Phase	kW	Amps (L1-L2-L3-N)
220/240	50	1	11	48/0/0/48
240/415	50	3	11	18/14/14/4
230/400	50	3	11	18/15/15/3

SHIPPING INFORMATION

Approx. Weight

- Single 480 lbs. (218 kg)
- Double 960 lbs. (435 kg)

Crate Size

37" (940mm) x 43" (1092mm) x 53" (1346mm)
 (2 crates required for double)