



# 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.

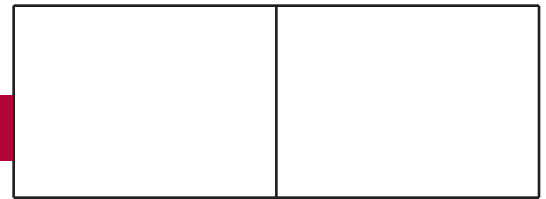
NOTE: The company reserves the right to make substitutions of components without prior notice



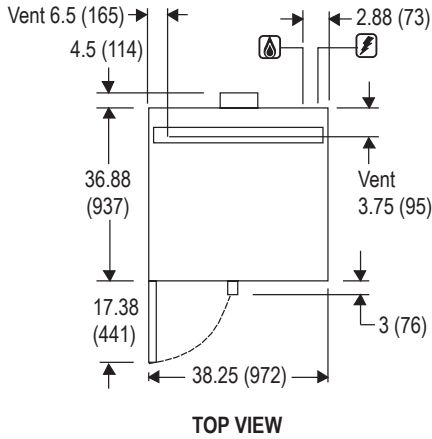
BDO-100-G-ES



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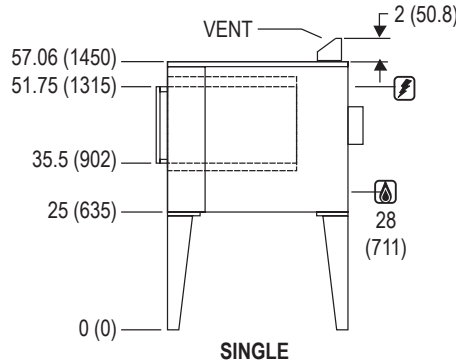


APPROVAL/STAMP

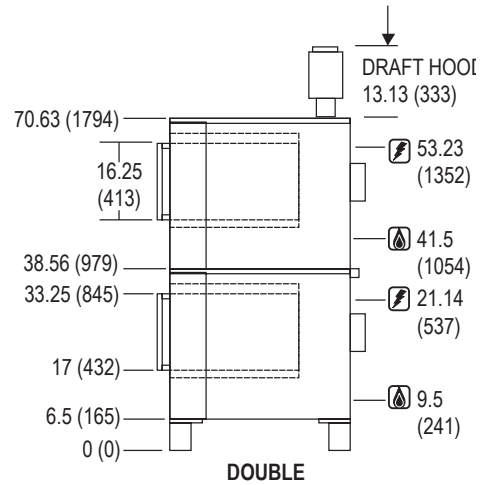


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

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