



CTBHA/CTBRHA

Half-Size Electric Convection Oven
with Hydro Assist



Shown with optional
stand and casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs & casters

- ☐ 4" (102mm) legs (not for use with stands)
- ☐ 6" (152mm) casters

■ Stands

- ☐ 5-3/4" (146mm) stainless steel stand
- ☐ 7" (178mm) stainless steel stand
- ☐ 16" (406mm) stainless steel stand
- ☐ 19" (438mm) stainless steel stand with shelf
- ☐ 24" (610mm) stainless steel stand with shelf
- ☐ 33" (838mm) stainless steel stand with shelf
- ☐ VLH ventless hood
- ☐ Vent riser: stainless steel
- ☐ Cord set with receptacle
- ☐ Extra oven racks
- ☐ Oven Liner: Stainless steel
- ☐ Side heat shield
- ☐ Water Manifold for double stack
- ☐ Open Kitchen

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Door Design: Solid stainless steel
- ☐ Right hand hinged door

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position.

CTBHA utilizes hydro assist. **CTBRHA** model follows same specifications as **CTBHA**, only with door opening on the right side and controls on left side. All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, sides, and vent
- Dual pane thermal glass window sealed in stainless steel door frame for zero grease migration
- Tilt-down control panel
- Solid mineral fiber insulation around cooking chamber

INTERIOR CONSTRUCTION

- Double-sided porcelainized sealed baking compartment
- Pivoting air baffle to improve bake pattern and easily removed for cleaning
- Five plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing
- Silicone door gasket
- Drainless

OPERATION

- Tubular heaters
- Temperature control range of 200°F (93°C) to 500°F (260°C)
- Ten speed auto-reversing fan motor
- SimpleTouch, capacitive touchscreen
- USB connection for recipe upload, download, and software updates
- Manual Mode, Recipe Cooking, and Rack Timing
- Adjustable alarm volume
- Cavity Temperature Display key
- Convection only mode for baking and pastries
- HydroAssist Mode provides humidity
- Programmable water injection - 10 moisture levels
- HACCP data and fault log recording for easier trouble shooting if needed
- Two stage door latch for safety

STANDARD FEATURES

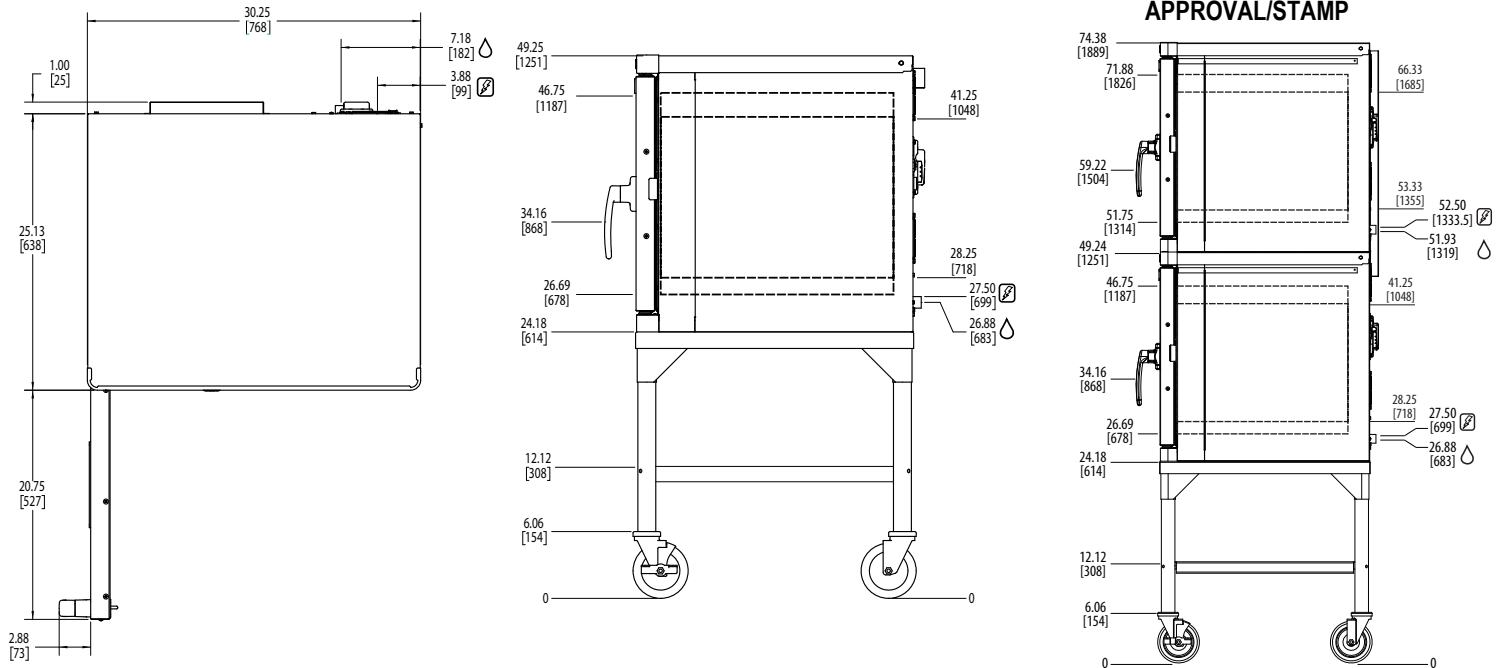
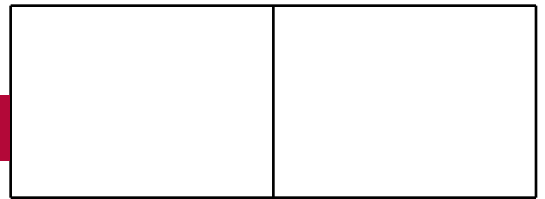
- Three year oven parts and two year labor warranty*
- Five year limited oven door warranty*

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





CTBHA/CTBRHA



SHORT FORM SPECIFICATIONS Provide Blodgett half-size hydro assist convection oven model CTBHA (single, double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x 18", standard half-size bake pans. Doors shall be dual pane thermal glass/window with single two stage pendulum latch handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with tubular heaters. Air in baking chamber distributed by blower wheel powered by ten-speed reversing motor with thermal overload protection. HydroAssist uses .06 gallons of water per hour max to add desired humidity to the chamber. Each chamber shall be fitted with five plated removable racks, and have nine rack positions. Control has cook and cool down modes via touch control (200°-500°F). Provide options and accessories as indicated.

DIMENSIONS

Floor space 30-1/4" (768mm) W x 25-1/8" (638mm) D
Interior 15-1/4" (387mm) W x 20" (508mm) H x 21" (533mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven Sides 0" (0mm) - 12" is recommended for service access
Back 2" (51mm)

MINIMUM ENTRY CLEARANCE

Uncrated 25-1/8" (638mm)
Crated 30-1/4" (775mm)

MAXIMUM INPUT

5.6KW per oven section

SHIPPING INFORMATION

Approx. Weight

Single 295 lbs. (134 kg)
Double 595 lbs. (270 kg)

Crate Size

36" (914mm) L x 32" (813mm) W x 35" (889mm) H (2 crates required for double)

WATER

Connection Type 3/4" GHT Male - Cold Only
Usage 0.06 Gallons/Hr Max
Water Pressure 35(min) - 55(max) PSI

WATER QUALITY

PH 7-8.5
Chlorides <30 ppm
Hardness 60-100 ppm
Chlorine <0.2 ppm
Chloramine <0.2 ppm
TDS 40-150 ppm
Silica <13 ppm

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	5.6	27/0/27
208	60	3	5.6	24/12/15
220/240	60	1	5.6	24/0/24
220/240	60	3	5.6	21/11/14