

# **BLODGETT**

# Gas Mini Rotating Rack Bakery Oven



# **OPTIONS AND ACCESSORIES**

### (AT ADDITIONAL CHARGE)

- Gas hose with quick disconnect and restraining device
  - □ 48" (1219mm) hose
  - □ 36" (914mm) hose
- Venting
  - Draft diverter
  - Draft hood
- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- Additional rack slides
- □ Wire rack for half-size pans

# **OPTIONS AND ACCESSORIES**

### (AT NO ADDITIONAL CHARGE)

Ergonomic wide loading carousal assembly, for easier pan loading

Item No. \_\_\_\_

Quantity \_\_\_\_\_

# Capacity description

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

Refer to operator manual specification chart for listed model names.

# **EXTERIOR CONSTRUCTION**

- Fully welded angle iron frame
- Double pane tempered glass doors
- Semi-rigid mineral fiber insulation at top, back, sides and bottom
- Removable independent door design
- Control panel rotates out for easy access

# INTERIOR CONSTRUCTION

- 304 stainless steel interior
- Rotating rack can be removed without tools
- Rack slide spacing can be adjusted without tools in any configuration using 1" increments.
- Stainless steel heat exchanger system
- Four side mounted halogen lights for superior illumination

# **OPERATION**

- Indirect-fired with in-shot burners
- Internal steamer system
- Holds 8 pans (18" x 26") based on 4" adjustable slide spacing
- Digital programmable controls
- Separate bake and steam times
- Cool-down mode
- Blower delay
- Two speed, 3/4 horsepower, convection motor with automatic thermal overload protection

# **STANDARD FEATURES**

- 12 pan stand with adjustable spacing, removeable crumb trays and low profile casters
- Pre-plumbed gas and water lines
- Two year parts and one year labor oven warranty
- Five year limited oven door warranty\*

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

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



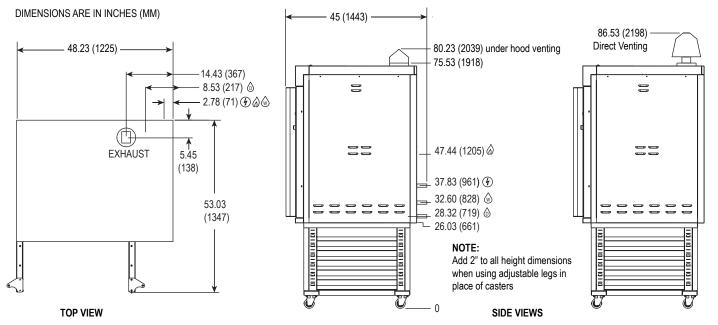
www.blodgett.com 42 Allen Martin Drive, Essex Junction, VT 05452 Phone: (802) 658-6600 | Fax: (802) 864-0183

Project \_



# **MODEL NAME**

APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett Provide Blodgett gas mini rotating rack bakery oven model XR8-G. Unit shall have a single compartment with fully welded angle iron frame, and 304 stainless steel interior. Unit shall accept eight 18" x 26" standard full-size bake pans and have rack slides with spacing that can be adjusted without tools in any configuration using 1" increments. Rotating rack shall be removable without tools. Unit shall have stainless steel front, top and sides. Doors shall be stainless steel, independent design with dual pane thermal glass windows. Unit shall be gas heated with electronic spark ignition and shall cook by means of indirect fired inshot burners. Unit shall have internal steamer system with pre-plumbed water lines. Unit shall be fitted with four side service cut-off switch on front panel. Two year oven parts and one year labor, five year door warranty. Provide options and accessories as indicated.

### DIMENSIONS

Floor space Interior 48.23" (1225 mm) W x 40.27" (1023 mm) D 32" (813 mm) W x 32" (813 mm) D

## **PRODUCT CLEARANCE**

### From combustible and non-combustible construction

O" from combustible and non-combustible construction

12" from back, sides and top recommended for service

### WATER SUPPLY

Good quality water feed is the responsibility of the owner. Water quality must be within the following guidelines.

TDS: 40-125 ppm	Chlorides: <25 ppm	pH: 7.0 - 8.5
Silica: <13 ppm	Chloramine: <0.2 ppm	
Hardness: 35-180 ppm	Chlorine: <0.2 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems

Pressure	40-75 psi. (276-517 kPa)	
Pipe Size	3/4" GHT	
Flow Rate	27 GPH (102 LPH)	

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

### DRAIN XR8-E

3/4" NPT rear drain connection

### GAS SUPPLY (per section)

3/4" NPT

### Inlet Pressure

 Natural Gas
 5.0" W.C. min. - 14.0" W.C. max.

 Propane
 11.0" W.C. min. - 14.0" W.C. max.

### Manifold Pressure

Natural Gas3.5" W.CPropane10" W.C.

### **MAXIMUM INPUT**

110,000 BTU/hr

### **POWER SUPPLY**

120V, 60Hz, 1 phase, 15 amp maximum dedicated circuit 220-240V, 50Hz,1 phase, 2 wire

### MINIMUM ENTRY CLEARANCE

Uncrated	45" (1143 mm)
Crated	49.25" (1251mm)

### SHIPPING INFORMATION

### Approx. Weight

 Single
 950 lbs. (431 kg)

 Double
 175 lbs. (79 kg)

### Crate Size

Oven 49.25" (1251mm) x 54.25" (1378mm) Stand 54" (1371mm) x 34" (864mm) x 28" (711mm)