ZEPHAIRE-100-G

Full-Size, Standard Depth Gas Convection Oven



Shown on optional casters

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.

ZEPHAIRE-100-G

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and legs
- 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
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- 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
- Interior oven lights

STANDARD FEATURES

- SSI-M - solid state infinite control with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Porcelainized oven liner
- Two year parts and two year labor oven warranty*
- Three 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

Intertek

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
  - ❑ 6" (152mm) seismic legs
  - ❑ 6" (152mm) casters
  - ❑ 4" (107mm) low profile casters
  - ❑ 25" (635mm) stainless steel stand w/rack guides
  - ❑ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose with quick disconnect and restraining device**
  - ❑ 48" (1219mm) hose
  - ❑ 36" (914mm) hose
- ❑ Extra oven racks
- ❑ SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- ❑ Gas manifold (for double sections)
- ❑ Stainless steel solid back panel
- ❑ Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ❑ Solid stainless steel doors

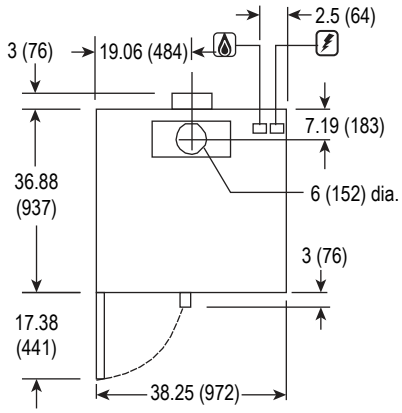
P/N 52774 Rev Q (10/26)

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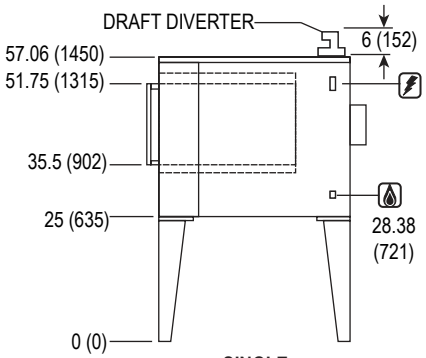
ZEPHAIRE-100-G

APPROVAL/STAMP

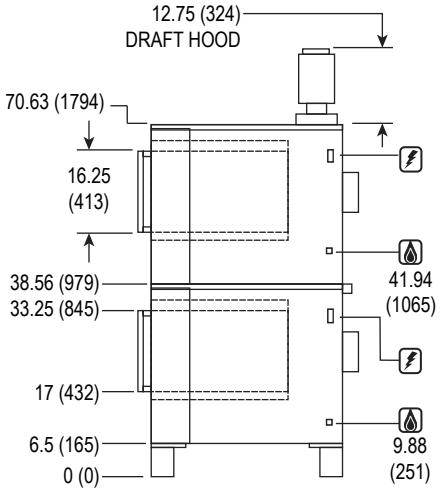
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model ZEPHAIRE-100-G, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. 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, solid state infinite control with separate dials for thermostat and 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	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (13 mm)
Oven back	0" (0 mm)

Optional Heat Shield provides 1.25" Air Gap

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

Approx. Weight

Single	535 lbs. (243 kg)
Double	1070 lbs. (485 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	10.5" W.C. min. – 13.0" W.C. max.

Manifold Pressure

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

MAXIMUM INPUT

50,000 BTU/hr per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM

6' (1.8m) electric cord set furnished.

Note: This oven offers flexibility in installation, it can also be hardwired to accommodate specific installation requirements and local electrical codes. Please consult with a qualified electrician to determine the appropriate installation method.