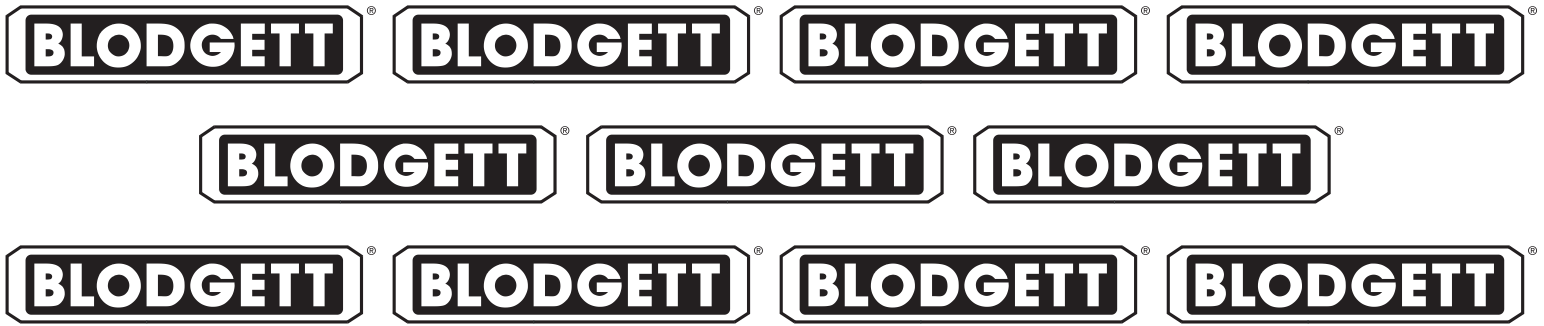




CTB-HA AND CTBR-HA

CONVECTION OVEN WITH HYDRO ASSIST

INSTALLATION - OPERATION - MAINTENANCE



BLODGETT OVEN COMPANY

www.blodgett.com

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PN 102500 Rev A (9/26)

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Your Service Agency's Address:

Model

Serial number

Oven installed by

Installation checked by

IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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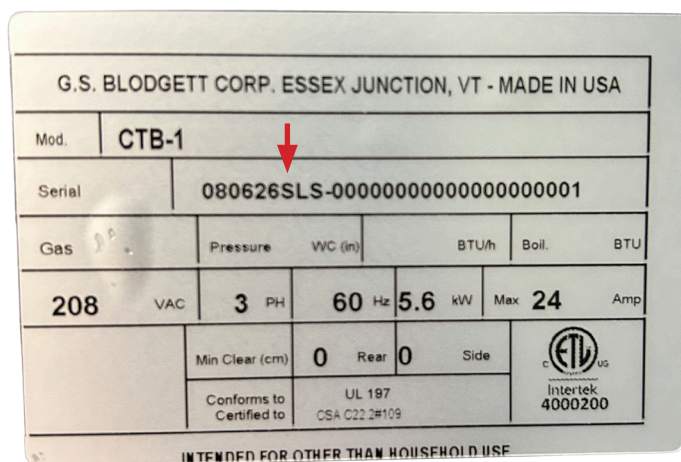
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Example of a CTB-HA ratings tag:



The "S" indicates this model is a CTB-HA



Installation

About the CTB-HA

Cooking in a convection oven differs from cooking in a conventional deck or range oven since heated air is constantly recirculated over the product by a fan in an enclosed chamber. The moving air continually strips away the layer of cool air surrounding the product, quickly allowing the heat to penetrate. The result is a high quality product, cooked at a lower temperature in a shorter amount of time.

The CTB-HA hydro assist allows users to inject moisture into the cooking cavity. This results in reduced cook times and additional retained moisture in the final product than traditional convection cooking

The CTB-HA drainless design allows for increased flexibility in oven installation location.

The 10 speed fan, which is guarded against accidental finger contact, is driven by a quiet and powerful motor.

A two-step door latch protects the user from expelled steam when opening the door.

Blodgett convection ovens represent the latest advancement in energy efficiency, reliability, and ease of operation. Heat normally lost, is recirculated within the cooking chamber before being vented from the oven: resulting in substantial reductions in energy consumption and enhanced oven performance.

ELECTRICAL RATINGS- CTB-HA & CTBR-HA							
VOLTAGE	KW	PHASE	MAX LOAD (AMPS)				ELECTRICAL CONNECTION AWG*
			L1	L2	L3	N	
60 HZ							
208	5.6	1	27	—	27	—	8
	5.6	3	24	12	15	—	10
220-240	5.6	1	24	—	24	—	8
	5.6	3	21	11	14	—	10
* Electric connection wiring is sized for 90°C copper wire at 125% of rated input.							

NOTE: Double units can have phase loads partially equalized by matching lines during hook-up. Otherwise, CTB-HA-Double or CTBR-HA-Double load ratings are twice the above data.

PLUMBING SPECIFICATIONS - CTB-HA & CTBR-HA	
WATER	
Water Pressure	35 PSI (241 kPa) minimum
	55 PSI (379 kPa) maximum
Water Connection	3/4" Garden Hose - Cold Water Only
Minimum Requirements	TDS: 40-150 ppm
	Hardness: 60-100 ppm
	Chlorides: <30 ppm
	Silica <13 ppm
	Chlorine: <0.2 ppm
	Chloramine: <0.2 ppm
	pH: 7.0-8.5

Delivery and Location

DELIVERY AND INSPECTION

All Blodgett ovens are shipped in containers to prevent damage. Upon delivery of your new oven:

- Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.
- Uncrate the oven and check for internal damage. Carriers will accept claims for concealed damage if notified within fifteen days of delivery and the shipping container is retained for inspection.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

OVEN LOCATION

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

The following clearances must be maintained between the oven and any combustible or non-combustible construction.

CTB-HA

- Oven body sides - 0" (0 cm)
12" (30.5 cm) recommended for service.
- Oven body back - 2" (5 cm)

CTBR-HA

- Oven body sides - 0" (0 cm)
12" (30.5 cm) recommended for service.
- Oven body back - 2" (5 cm)

It is essential that an adequate air supply to the oven be maintained to provide a sufficient flow of ventilation air.

- Area must be accessible for proper servicing.
- Keep the oven area free and clear of all combustibles such as paper, cardboard, and flammable liquids and solvents.
- To ensure proper operation, ventilation must not be obstructed in any way. Tripping of the blower motor thermal overload protective device is caused by excessive ambient temperature on the control side of the oven resulting from insufficient ventilation. This condition must be corrected immediately to avoid permanent damage to the oven.

Before making any utility connections to this oven, check the rating plate to be sure the oven specifications are compatible with the electrical services supplied for the oven.

1. The rating plate is attached to the upper panel on the control side of the oven.
- Do not place strong sources of heat such as open flame ranges, griddles, or charbroilers near the oven. If such an instance exists, it is highly recommended to purchase a heat shield, available from Blodgett.
 - Note that if temperatures are too high, a safety shut-down may occur.
 - Failure to comply may invalidate the oven warranty.



Installation

Stand Assembly

STAND OPTIONS

Small Stands Without Shelves

- The 5-3/4" (15cm) stand is used for a single oven, when short legs are required for countertop use.
- The 7" (18cm) stand is used for a double stacked oven, when the oven is to be located on the floor.

Stands With Shelves

- Three stands, 16" (40cm), 19" (48cm), and 24" (61cm) are available for different installation requirements.
- The 33" (84cm) stand is used for a single oven when counter space is limited.

Open Stands With Racks

- The 24" (61cm) or 33" (84cm) open stands are available with a rack support system located below the oven.

Stands With Shelves

1. Place stand frame upside down on a work surface.
2. Attach one leg to each of the corner stud bolts on the bottom of the stand top.
3. Place a lock washer and nut on each bolt, and tighten. DO NOT tighten leg bolts completely.
4. Place the shelf between the legs so that the smooth top surface is facing the top of the stand.
5. Align the shelf holes with the bolt holes found near the bottom of each leg.
6. Insert a carriage bolt from the outside of the leg, through the leg, and through the shelf corner bracket.
7. Place a lock washer and nut on each bolt, and tighten securely.
8. Tighten the leg frame bolts.

STAND ASSEMBLY

Small Stands Without Shelves

1. Place stand frame upside down on a work surface.
2. Attach one leg to each of the corner stud bolts on the bottom of the stand top.
3. Place a lock washer and nut on each stud, and tighten securely.

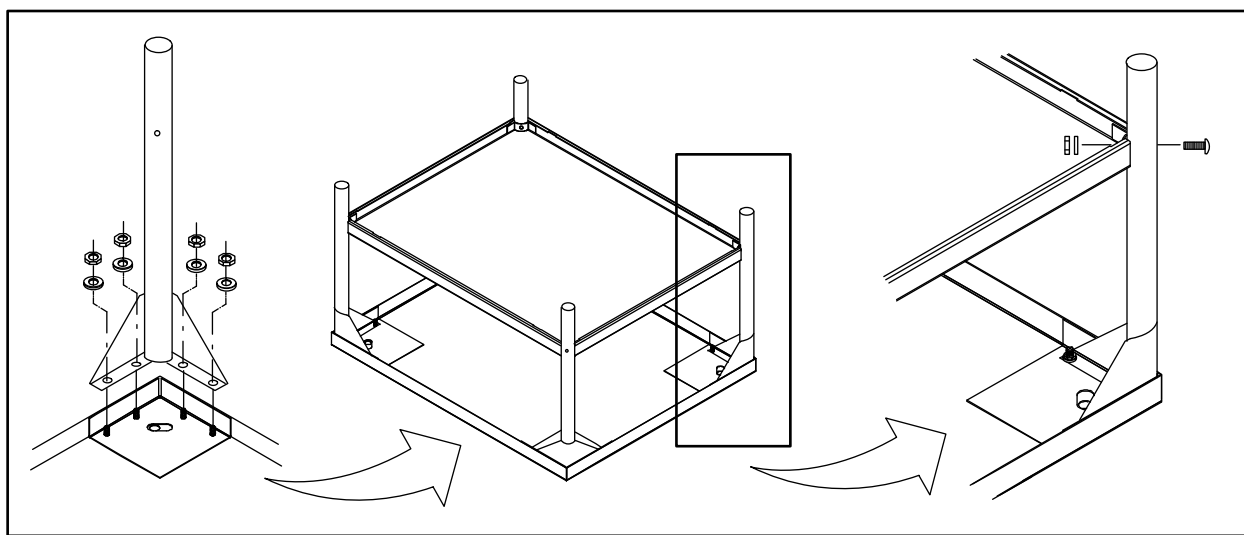


Figure 1



Stand Assembly

Open Stands With Shelves and Racks

1. Place stand frame upside down on a work surface.
2. Attach one leg to each of the corner stud bolts on the bottom of the stand top.
3. Place a lock washer and nut on each bolt, and tighten. **DO NOT** tighten leg bolts completely.
4. Attach the rack support angles to the stud bolts on the bottom of the stand top with the nuts provided.

Each support angle has 2 clips on one end and 1 clip on the other end. The two clips should be at the back of the stand facing toward the center.

IMPORTANT - Be sure the support angles and clips are located correctly for your oven configuration as shown.

5. Position the bottom shelf between the legs so that the smooth top surface is facing the top of the stand.
6. Align the shelf holes with the bolt holes found near the bottom of each leg.

7. Insert a carriage bolt from the outside of the leg, through the leg, and through the shelf corner bracket.
8. Place a lock washer and nut on each bolt, and tighten securely.
9. Repeat Steps 5-8 for the top shelf.

NOTE: Be sure the slots in the top shelf are aligned with the support angles.

10. Insert the top of the rack stops into the two back clips on the angle supports as shown. Insert the bottom of the rack stops into the slots in the top shelf as shown.
11. Insert the rack supports into the remaining four clips on the angle supports as shown. Insert the bottom of the rack supports into the slots in the top shelf as shown.
12. Tighten all loose bolts.

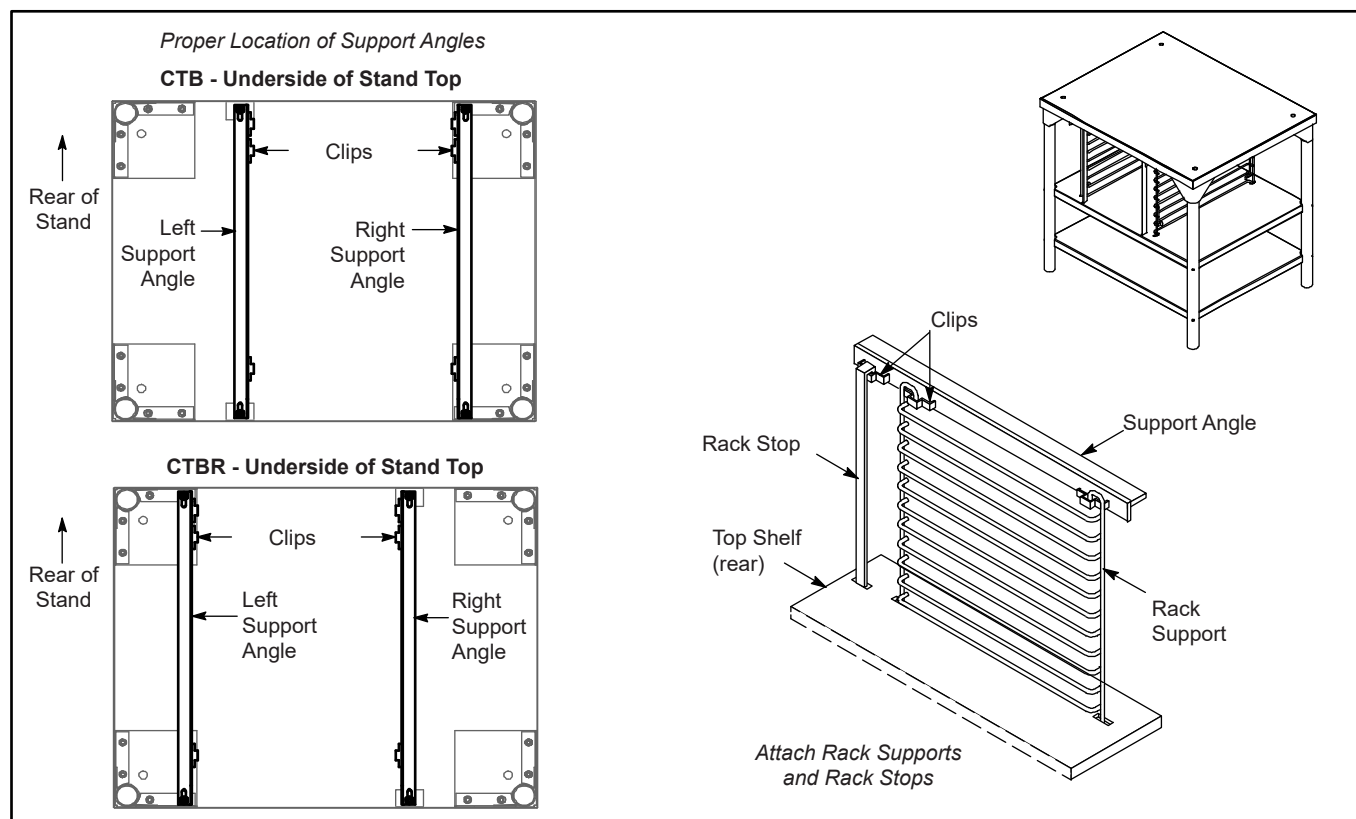


Figure 2



Installation

Oven Assembly and Stacking

OVEN ASSEMBLY TO STAND

Single Section

1. Place the assembled stand in the location where the oven is going to be used.
2. Remove the side control compartment cover and 5/16" hex head screws. Open the front control panel of a single oven (or lower section).
3. With a tool, punch out the knock-outs in the oven bottom near each corner.
4. Set the oven on the stand. Center it to the frame.
5. Align the front, and rear bolt holes of the oven with the bolt holes in the stand.
6. Insert a bolt and washer, from the top down through each of the 2 holes.
7. Place a nut and washer on each of the 2 bolts, and tighten securely.
8. Replace the oven's side control compartment, and close the front control panel.

NOTE: For single section ovens only. For double stacked ovens this step will be completed once the ovens are stacked.



Figure 3

Double Section

1. Assemble the lower section to the stand as described. DO NOT replace the side control compartment or close the front control panel.
2. With a tool, punch out the knock-outs in the oven top of the lower oven.
3. Remove the side control compartment cover and open the front control panel of the upper oven.
4. With a tool, punch out the knock-outs in the bottom of the upper oven near each corner.
5. Set the upper oven on the lower oven.
6. Align the front, and rear bolt holes of the upper oven with the bolt holes in the bottom oven.
7. Insert a bolt and washer, from the top down through each of the 2 holes.
8. Place a nut and washer on each of the 2 bolts, and tighten securely.
9. Replace the control compartment cover, and close the front control panel on both of the ovens.



Figure 4



Oven Assembly

4" (10CM) LEG ATTACHMENT

1. Lay the oven on its side.
2. Screw one leg into each of the corner nuts.

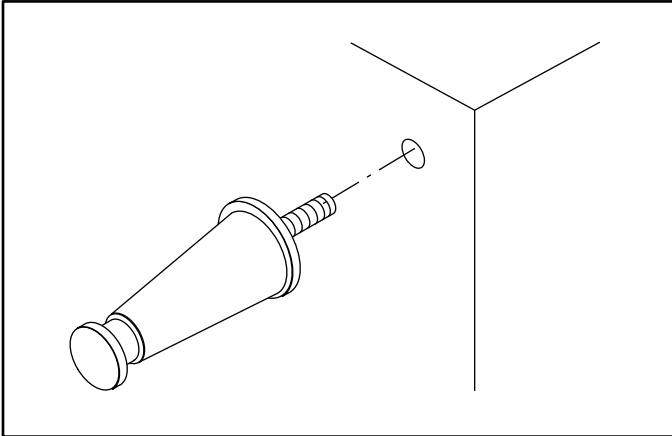


Figure 5

CASTER INSTALLATION

NOTE: Casters are not supplied for the 4" (10cm) legs, 5-3/4" (15cm) or 7" (18cm) stands.

NOTE: Install the locking casters on the front of the oven. Install the non-locking casters on the back of the oven.

1. Insert the caster into the leg. Secure the caster to the leg by tightening the locknut.

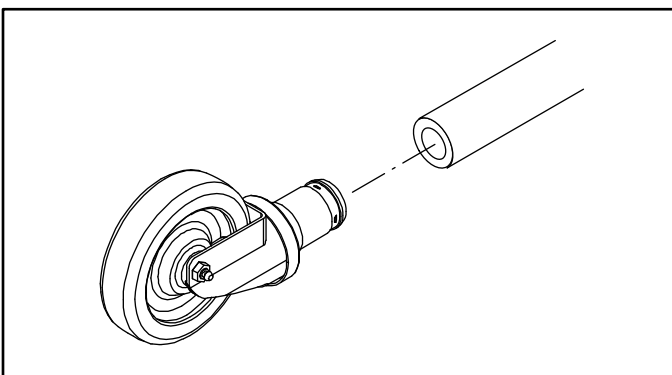


Figure 6

OVEN LEVELING

After assembly, the oven should be leveled and moved to the operating location.

1. The oven can be leveled by adjusting the feet or casters located on the bottom of each leg.

ADJUSTMENTS ASSOCIATED WITH INITIAL INSTALLATION

Each oven, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the oven as part of a normal and proper installation. These adjustments are the responsibility of the installer, or dealer. Since these adjustments are not considered defects in material or workmanship, they are not covered by the Original Equipment Warranty. They include, but are not limited to:

- Adjustment of the Doors
- Leveling
- Tightening of Fasteners.

No installation should be considered complete without proper inspection, and if necessary, adjustment by qualified installation or service personnel.



Installation

Utility Connections - Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.
- Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-Latest Edition and/or Canadian National Electric Code C22.2 as applicable.

The ventilation of this oven should be in accordance with local codes. In the absence of local codes, refer to the National ventilation code titled, "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment", NFPA-96-Latest Edition.

General export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-658-6600.



WATER CONNECTION

NOTE: Must use **COLD WATER ONLY**.

Connect the appliance to quality water via a pressure hose with 3/4" GHT (19mm) couplings. See figure below for connections. A shut off valve is to be provided adjacent to the oven.



WARNING!!

Operating the appliance without a water pressure regulator installed will invalidate your warranty.

This product must be installed by a licensed Plumber or Gas Fitter when installed within the Commonwealth of Massachusetts.

This equipment is to be installed in compliance with the Basic Plumbing Code of the Building Officials and Code Administrators International Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

Appliance is to be installed with backflow prevention in accordance with applicable federal, province and local codes.

No drain connection is required.

Water Manifold Installation

Double stacked units may utilize a manifold to supply both units with water simultaneously.

1. Install the provided tee fitting with the male end facing downward.
2. Connect the pressure regulator (if supplied by Blodgett) on the male end of the tee.

NOTE: Pay close attention to the in and out sides of the pressure regulator.

3. Connect male end of the provided hose to the top of the tee.
4. Route the hose to the top oven water connection. Secure the hose to the top unit water inlet.

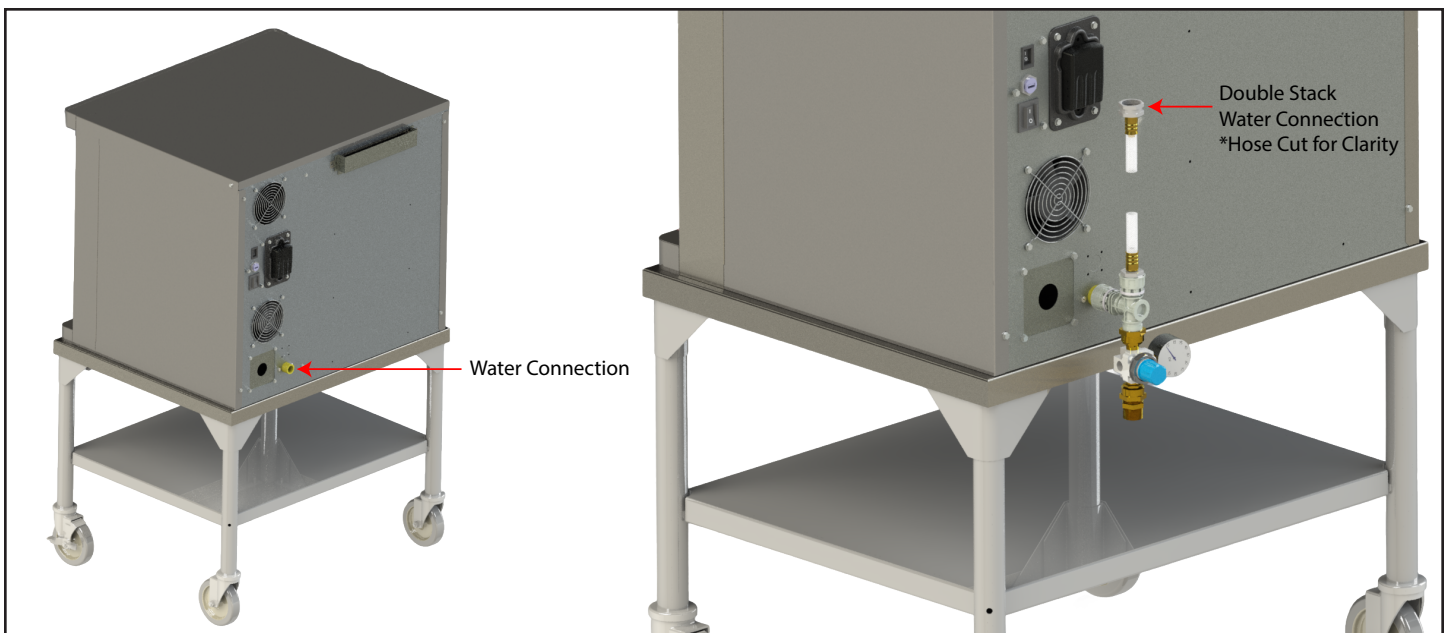


Figure 7



Installation

Electrical Connection

Wiring diagrams are located in the control compartment area, adhered to the bodyside.

NOTE: Electrical connections must be performed by a qualified installer only.

Ovens are supplied for operation in several voltage choices, single or three phase grounded circuits.

The electric motor, indicator lights and related switches are interconnected through the one power source supplied to the oven.

1. The supply cord enters through the rear of the oven.
2. If the oven has been supplied with a power cord, it may be placed internal to the control compartment for shipping purposes. It is necessary to remove the side panel to access it and route it external to the oven. See image below.



Before making any electrical connections to these appliances, check that the power supply is adequate for the voltage, amperage, and phase requirements stated on the rating name plate mounted on the appliance.

All appliances must be installed in accordance with Local or National Electrical codes.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered.

The information contained in this section is provided for the use of qualified operating personnel. Qualified operating personnel are those who have carefully read the information contained in this manual, are familiar with the functions of the oven and/or have had previous experience with the operation of the equipment described. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long, trouble-free service.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett oven.



SAFETY TIPS

For your safety read the instructions before operating.

What to do in the event of a power failure:

- Turn all switches to off.
- DO NOT attempt to operate the appliance until the power is restored.

NOTE: In the event of a shut-down of any kind, allow a five (5) minute shut off period before attempting to restart the oven.

General safety tips:

- If the oven needs to be moved for any reason, the supply cord must be disconnected from the unit before removing the restraint cable. Reconnect the restraint after the oven has been returned to its original location.
- DO NOT remove the control panel cover unless the oven is unplugged.
- This appliance shall be installed in accordance with current regulations and used only in a well-ventilated space. Refer to the instructions before installing and using this appliance.
- Installation must be performed by qualified installer only.
- Electrical connection must comply with country-specific regulations.
- When installing the appliance, please verify that the current state adjustment of the appliance is compatible with the local distribution conditions, the local electrical supply conditions are compatible with the electrical data given on the data plate.
- Keep the oven area free and clear of all combustibles such as paper, cardboard and flammable liquids and solvents.
- Caster Installation: Install casters with locking devices on the front. Install non-locking casters on the rear.
- This appliance may not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety.
- Risk of burns - always open the cooking cabinet door very slowly (hot vapors).
- Risk of burns - the external temperatures of the unit may exceed 60°C. Only touch the unit at the controls.



Operation

Simple Touch Control

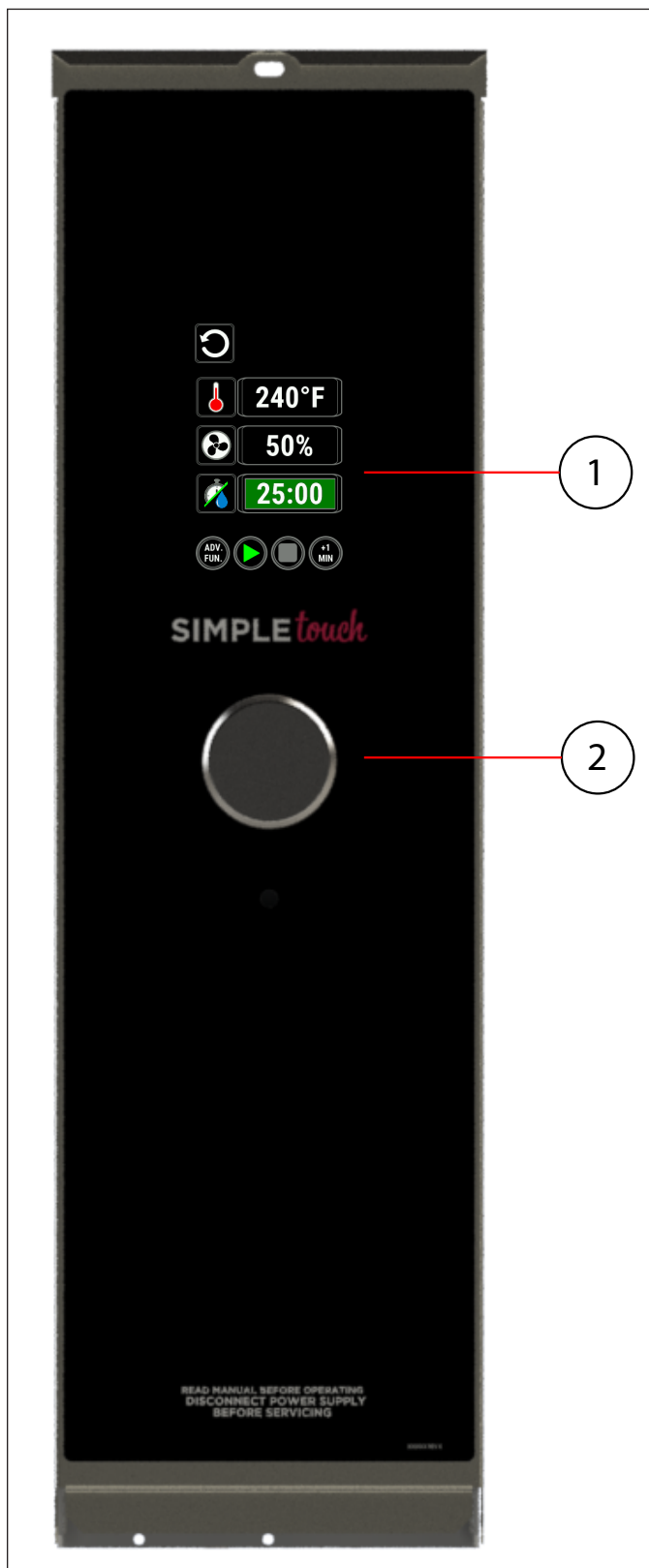


Figure 8

COMPONENT DESCRIPTION

1. TOUCHSCREEN - Interactive display for oven functioning and/or programming.
2. CONTROL KNOB - Used to change values for time, temperature, humidity, etc.

Located on the Rear of the Unit:

USB Port - Use to transfer recipes and data to/from the control.

HEAT CUTOFF - Used to turn heat source off.

CIRCUIT BREAKER – Provides circuit protection for the oven controls. DO NOT use as a power switch.

MANUAL MODE COOKING

1. Press POWER to turn on the oven.
2. Press MANUAL to proceed to the manual cook screen.

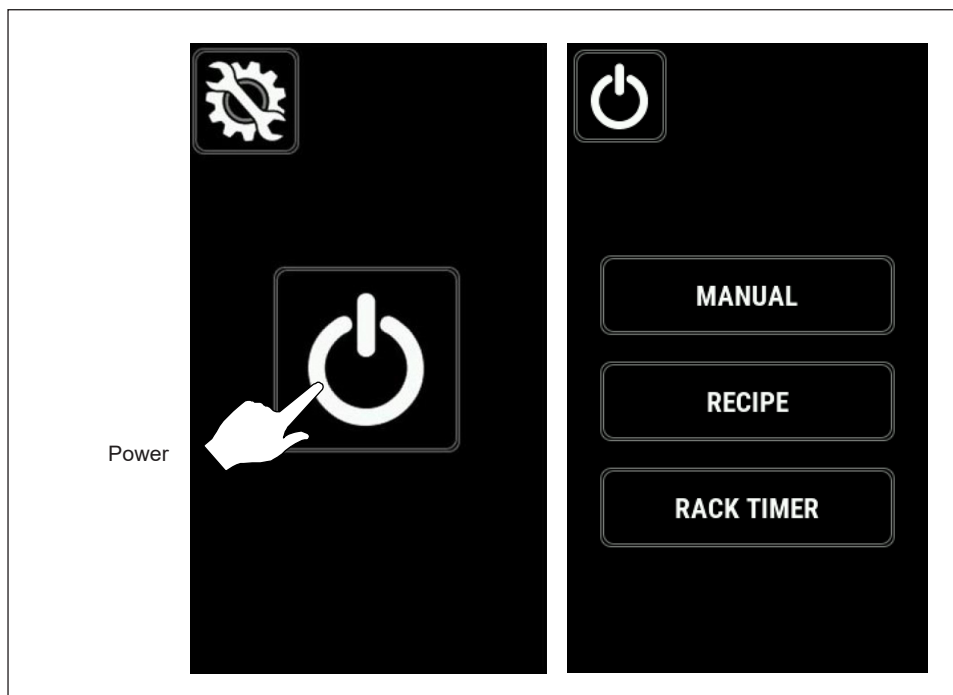


Figure 9



Operation

Simple Touch Control

MANUAL COOK SCREEN

Actual Temp – Press thermometer to display the actual cavity temperature.

Temperature Bar - Press the TEMPERATURE BAR and use the control dial to set the desired oven temperature.

For temperature ranges from minimum to 215°F, the temperature may be set in 1° increments as the knob is turned.

For temperature above 215°F, the temperature may be set in 5° increments.

Press the check mark to save the selection. Press the X to cancel editing without altering current set point value.

Cook Timer - Press the TIMER STATUS BAR and enter the desired cook time using the control dial.

Times greater than 1 hour can be set in 5 minute increments. Times less than 1 hour can be set in 5 second increments.

Press the check mark to save the selection. Press the X to cancel editing without altering current set point value.

Add a Minute - Press +1 MIN to add 1 minute of time at any point during the cook cycle.

Fan Speed Bar - Press the FAN SPEED BAR, rotate the control knob to cycle through the available fan speeds.

NOTE: It is not recommended to use a low fan speed with a heavy oven load.

Advanced Functions – Press the ADV. FUN icon to access the Fan Pulse, Fan Delay, Cook and Hold, and moisture injection functions.

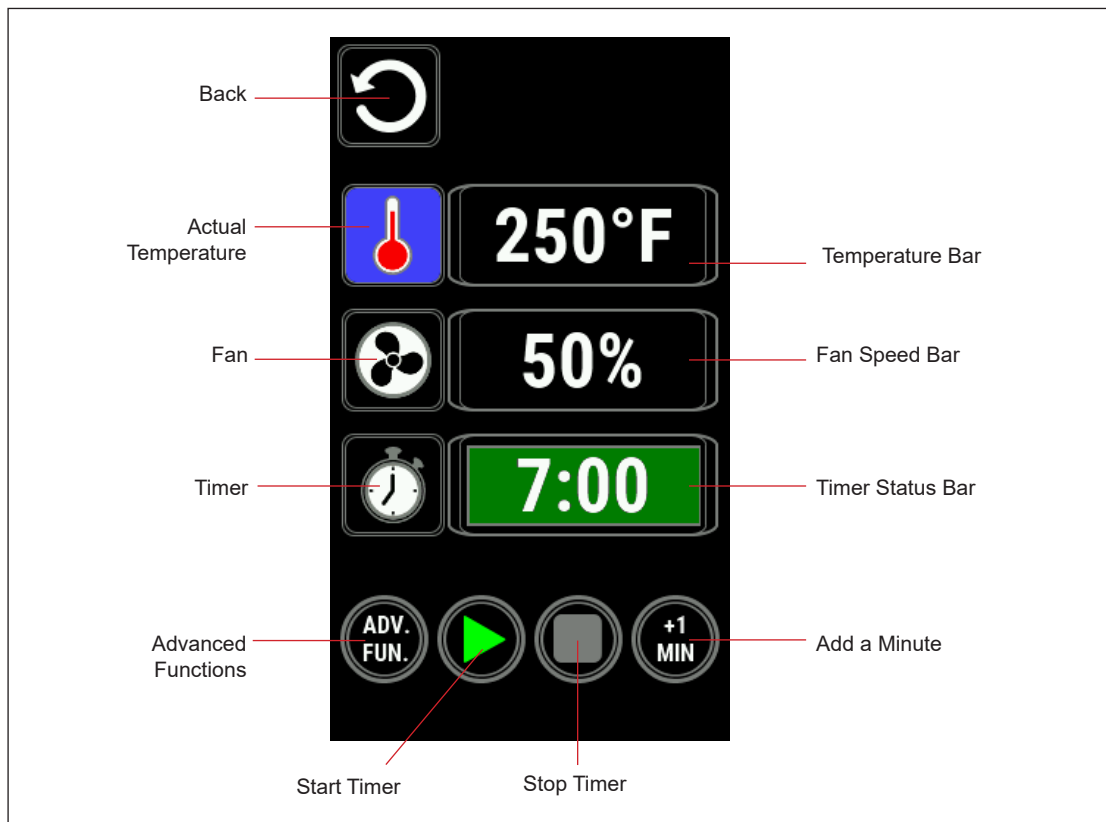


Figure 10

TO OPERATE TIMER

1. Press PLAY to initiate timer. The timer counts down,. The play button changes to pause.

Press the PAUSE button to stop the timer at current value. The pause button changes back to play. Press play to resume timer.

Press the STOP key to clear the timer.

The +1 MIN key may be selected at any time to add an additional minute to the current timer.

Timer Status Bar

The color of the timer bar represents a percentage of original set time.

- GREEN: 50-100% of the time remains
- ORANGE: 25-49% of the time remains
- RED: 0-24% is indicated by Red

2. When the timer reaches zero, an audible alarm is triggered.

NOTE: The timer stops when the door is opened and resumes when the door is closed.

NOTE: During an active timer, the convection fan will automatically reverse directions throughout the cook. The fan will not reverse direction while idling.

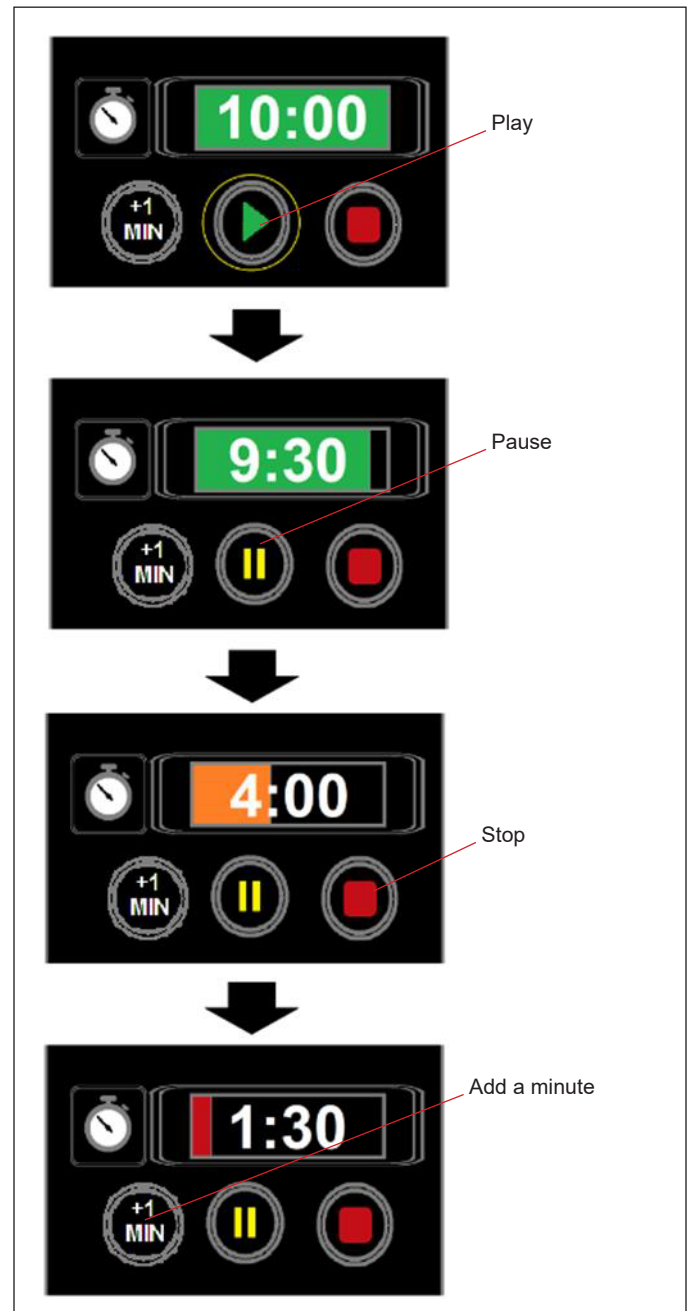


Figure 11



Operation

Simple Touch Control

ADVANCED FUNCTIONS

Cook & Hold

The intent of Cook & Hold is to keep the product at a food safe temperature while not overcooking. Once the cook cycle is complete, the oven automatically switches to the hold time and temperature.

1. From the MANUAL COOK SCREEN, press the ADV. FUN icon.
2. Press the COOK & HOLD key. Four settings bars appear: cook temp, cook time, hold temp and hold time.
3. Use the keypad to enter desired cook and hold time and temperature settings.
4. Press the BACK key to return to the manual cook screen.
 - The Cook & Hold icon will replace the timer icon.
 - The timer bar will show the cumulative time of the cook and hold. The cook time will be shaded.
 - If the current set point differs from the Cook & Hold set point, it will change upon returning to the manual operation screen.
 - Press play to initiate Cook & Hold.
5. When the recipe is complete, the oven will maintain the Hold Temp until a new set temperature has been defined.

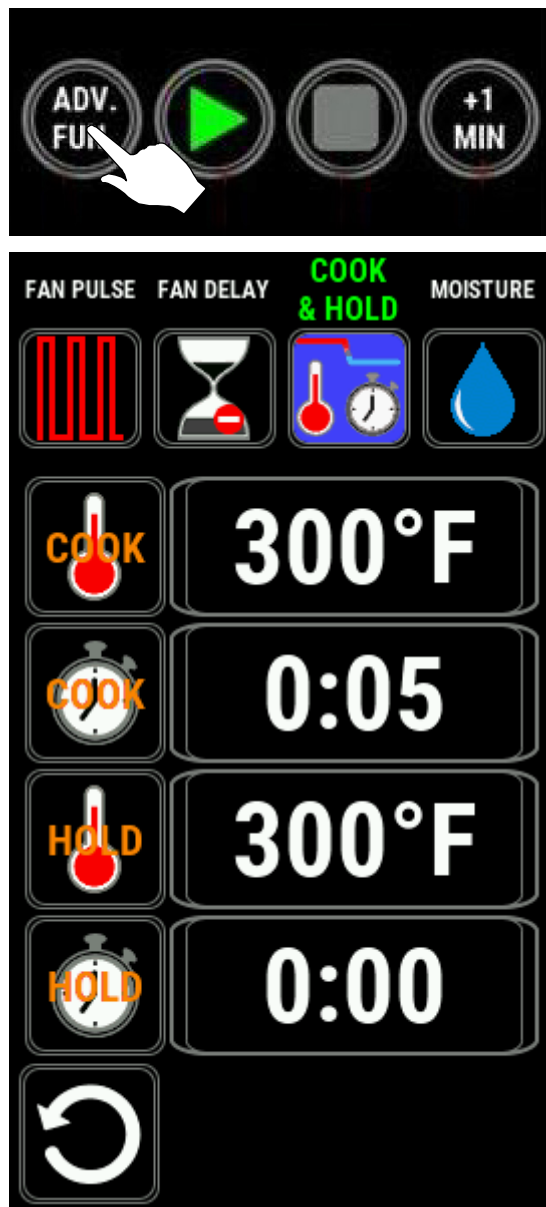


Figure 12

Fan Pulse

1. From the MANUAL COOK SCREEN, press the ADV. FUN icon.
2. Press the FAN PULSE key.

The unit will cycle the fan on and off at the established fan speed over an established pulse duration. The default setting for the fan pulse duration is 30 seconds on / 30 seconds off.

NOTE: When using fan pulse the oven will only be able to heat when fan is operating at set speed.

3. Standard operation resumes when the fan pulse duration has elapsed.

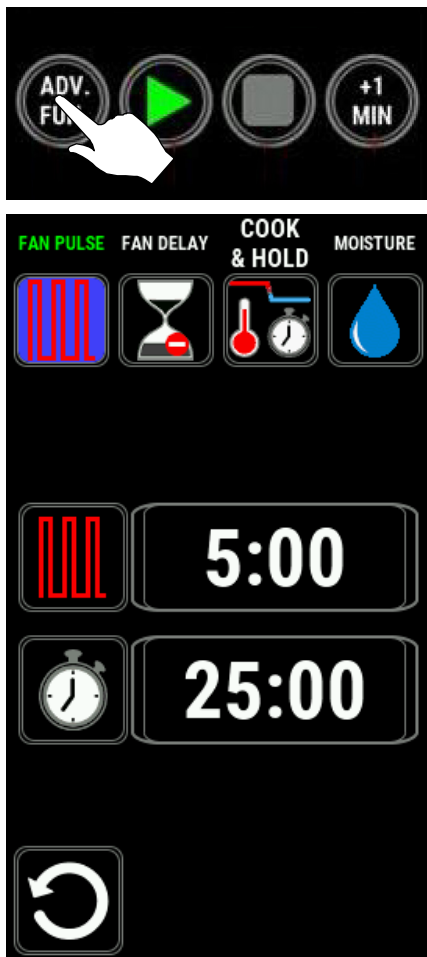


Figure 13

Fan Delay

This feature delays the set fan speed to reduce pulling liquid batters at the beginning of the bake cycle. The fan resumes the set speed after the delay time has expired.

1. From the MANUAL COOK SCREEN, press the ADV. FUN icon.
2. Press the FAN DELAY key.

NOTE: When using fan delay the oven will only be able to heat when fan is operating at set speed.

3. Standard operation resumes when the fan delay duration has elapsed.

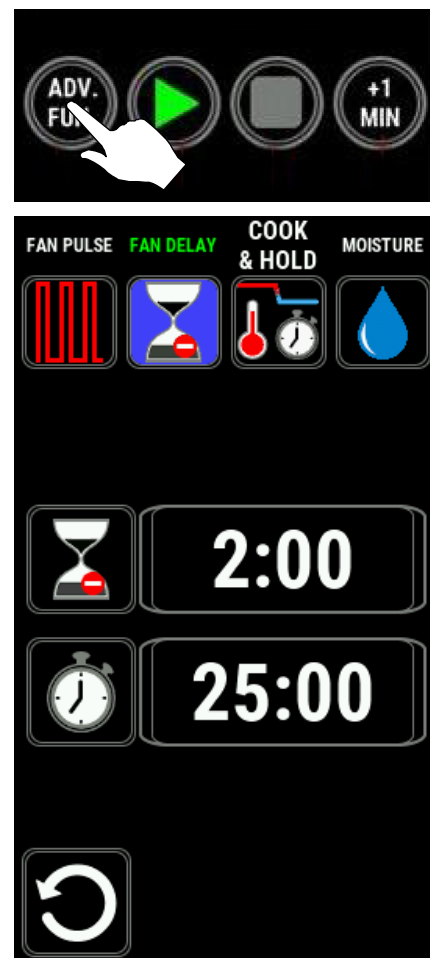


Figure 14



Operation

Simple Touch Control

MOISTURE INJECTION

1. From the MANUAL COOK SCREEN, press the ADV. FUN icon.
2. Press the MOISTURE key.

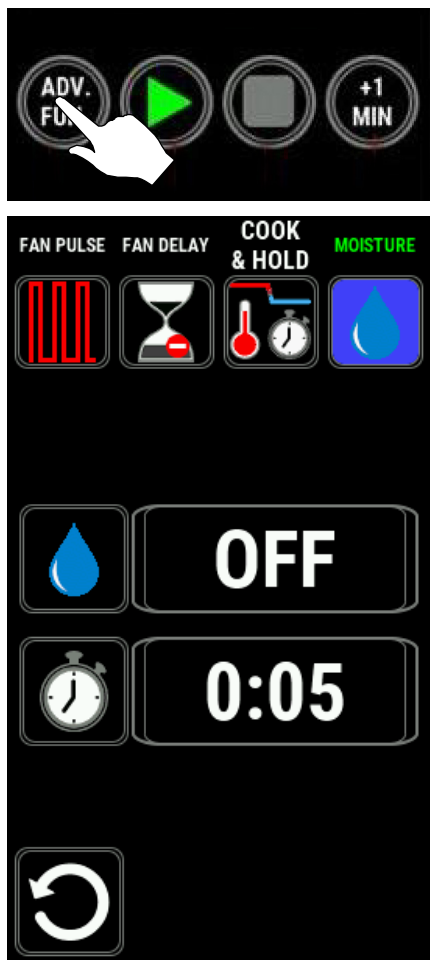


Figure 15

3. Rotate the control knob to set the percentage of moisture injection.
4. Set the duration for moisture injection.

NOTE: Moisture will be injected automatically multiple times per minute depending on the percentage selected. To reduce energy and water consumption, moisture cannot be programmed in increments surpassing 30 minutes.

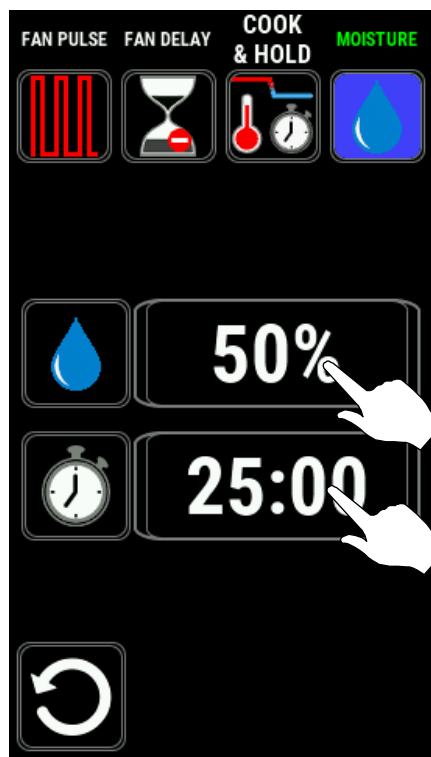


Figure 16

NOTE: To inject moisture, the cavity temperature must be at least 212°F, otherwise the control will prevent the injection of moisture.

MENU MODE

Create a New Recipe

1. Press the service key icon, and then select the MAN-AGE RECIPES icon.

NOTE: In the event of a lockout from MANAGE RE- CIPES use passcode 6368.

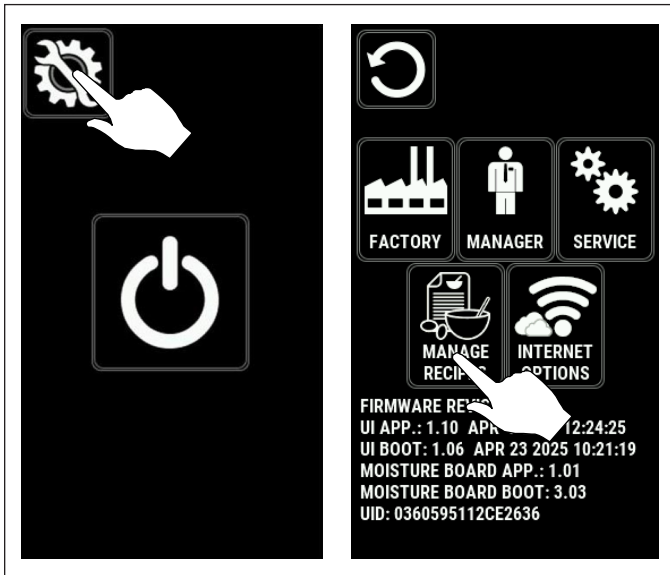


Figure 17

2. Select the Recipe Library icon.

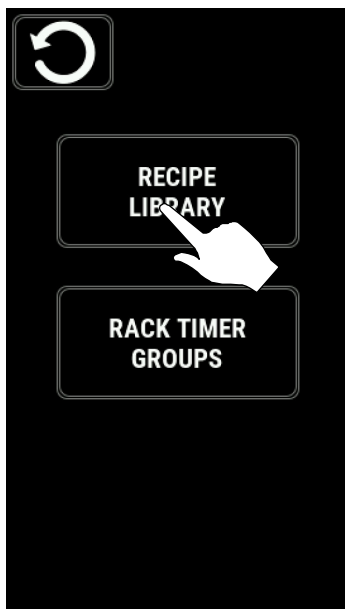


Figure 18

3. Select the ADD icon to add a new recipe

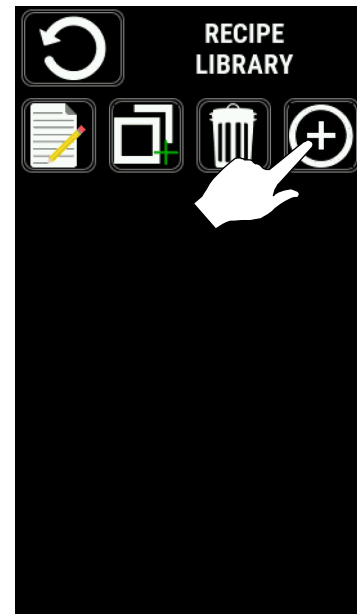


Figure 19

4. Name the recipe then press the green check mark.

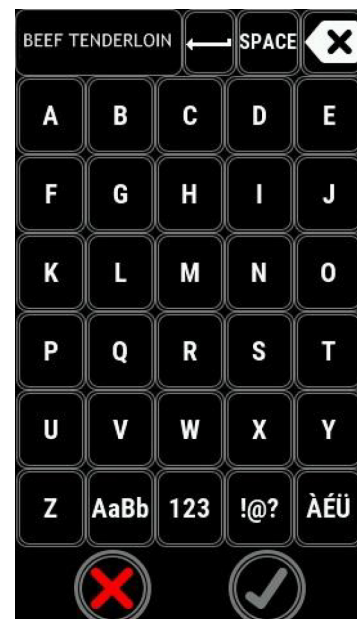


Figure 20



Operation

Simple Touch Control

- To enter the settings for the first cooking step, select the icon of the variable you wish to edit.

The icon of the selected variable will highlight in blue and the value in the currently selected stage will highlight in yellow.

- Use the knob to adjust the value.
 - Select the green check mark to confirm the selection.
- Press the + to add a step. Press the X to delete the selected step. Use the knob to scroll through recipe stages.
 - Select the disk icon to save the settings, and return to library menu.

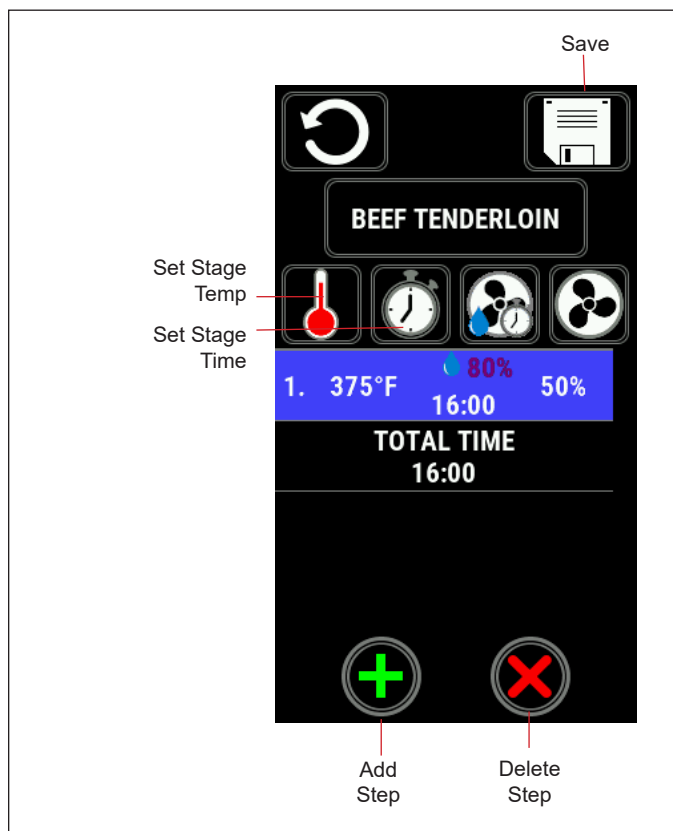


Figure 21

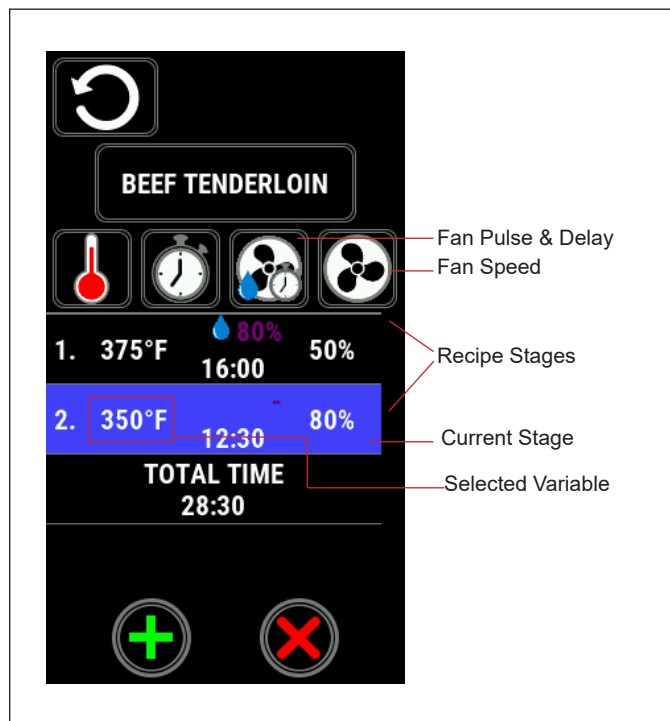


Figure 22

- To edit, copy or delete a recipe select the appropriate the icon called out below.

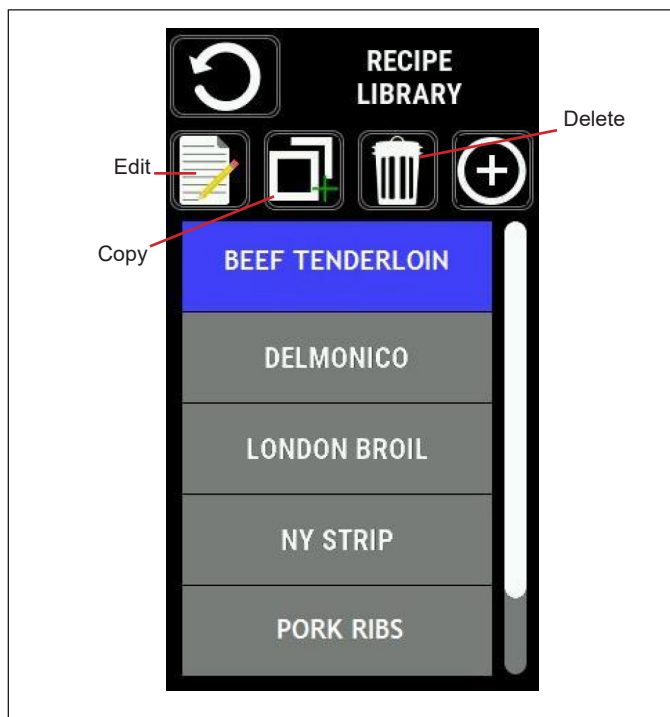


Figure 23

Simple Touch Control

MENU MODE COOKING

1. Press the power key then select the RECIPE icon.

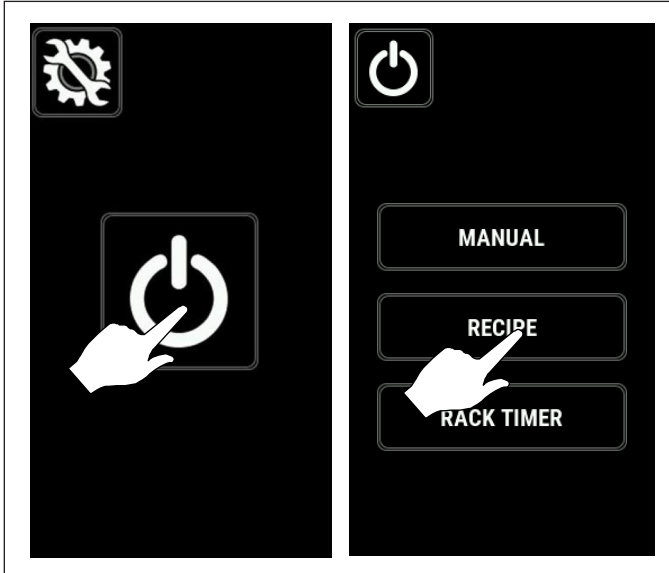


Figure 24

2. Use the knob to scroll through the listed recipes. Select the desired recipe.

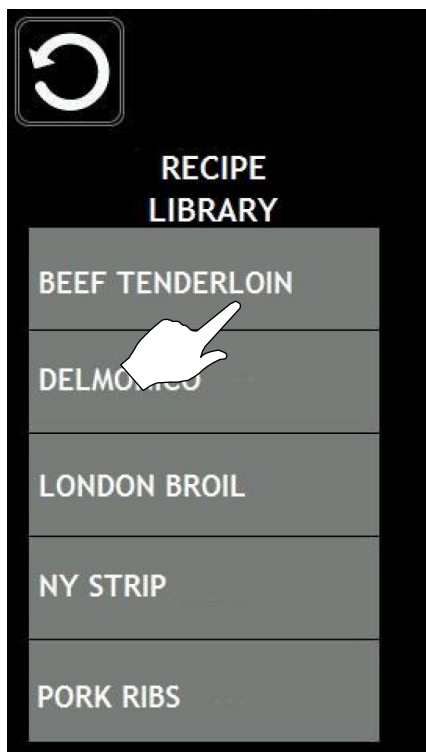


Figure 25

3. The control enters the Menu Cooking screen. Press the START ICON to begin the cook cycle.



NOTE: If lockout is enabled START will not be selectable until the oven has reached the programmed set temperature.

NOTE: The settings between the blue lines indicate the current stage.

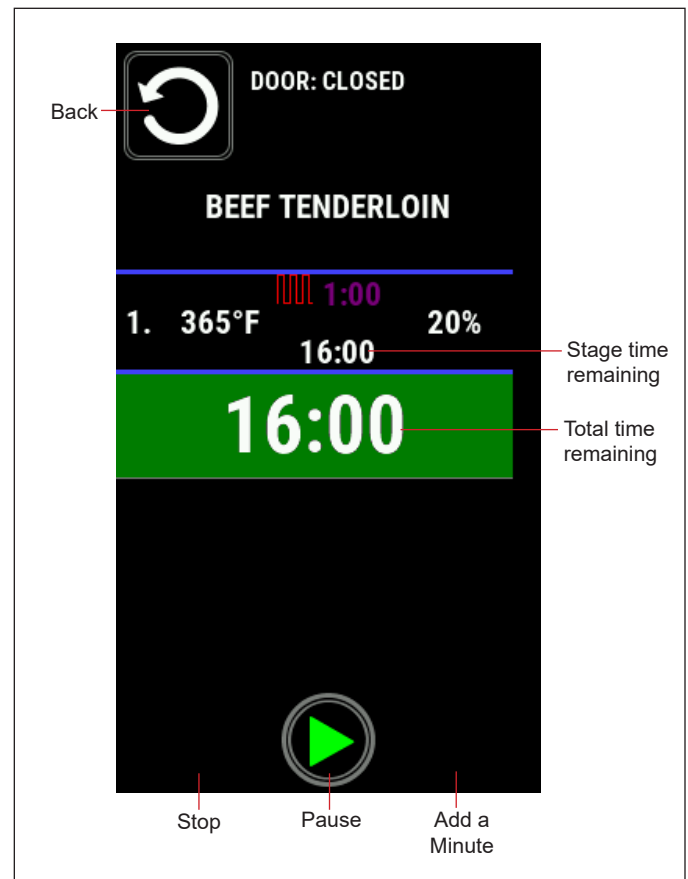


Figure 26

4. Add a Minute, pause and stop can be accessed at any time.
5. When the cook time has expired, the display flashes DONE and the alarm sounds. Press STOP to silence the alarm. The control returns to the recipe cook screen.
6. Press BACK to exit out of MENU mode.



Operation

Simple Touch Control

RACK TIMING

Creating a Rack Timing Group

1. Press the service key icon, and then select the MAN-AGE RECIPES icon.

NOTE: In the event of a lockout from MANAGE RECIPES use passcode 6368.

2. Select RACK TIMER GROUPS. The RACK TIMER GROUPS screen is displayed.
3. Select ADD.
4. Use the keypad to name the group. Select the green check mark to save the name.

5. Select the recipes you would like to place in the group.

The first selected recipe will define the group parameters. Clicking a non-greyed recipe will associate it with the group. Only recipes with parameters matching the group may be selected. Recipes with parameters that fall outside group settings or have multiple stages will be greyed. Recipes associated to the group will have a check mark. Up to 12 recipes can be grouped.

6. Once you have finished selecting the recipes desired for your group, press save.

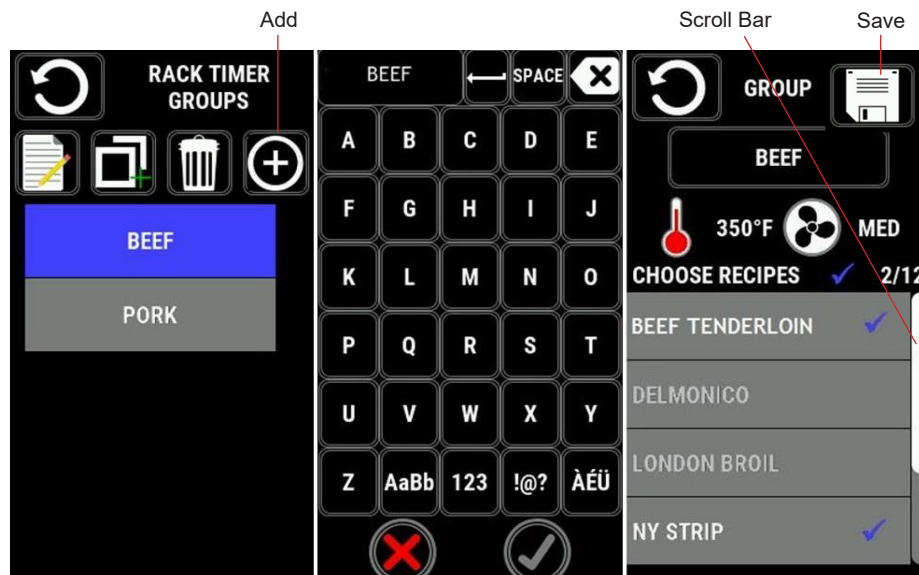
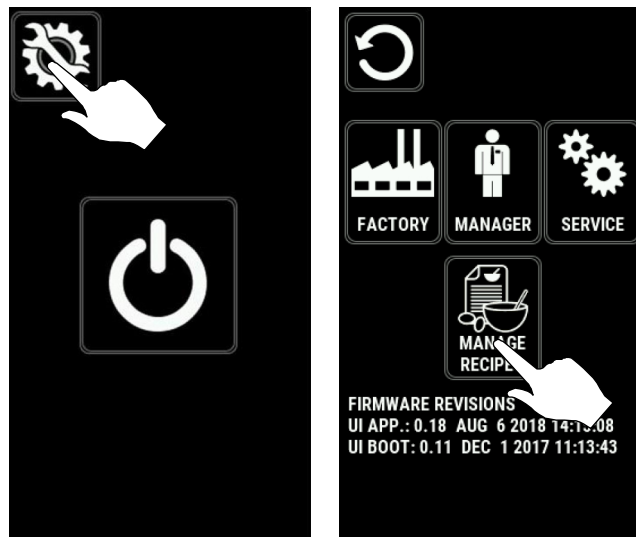


Figure 27

Simple Touch Control

RACKTIMER COOKING

1. From the mode selection screen, select RACK TIMING. The RACK TIMER GROUPS screen is displayed.

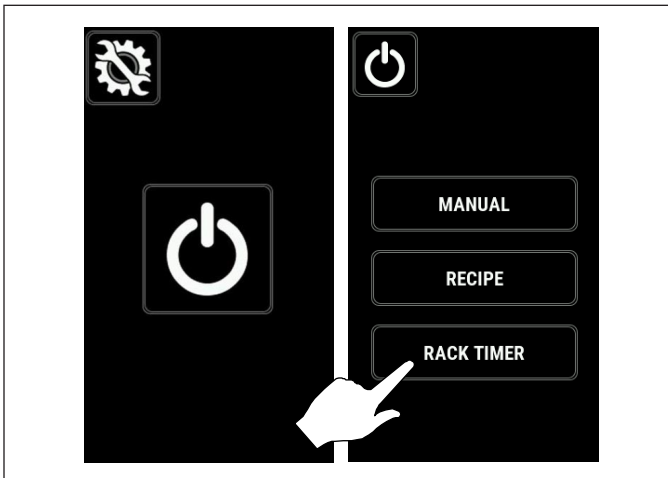


Figure 28

2. Select the desired recipe group. The preheat screen appears.

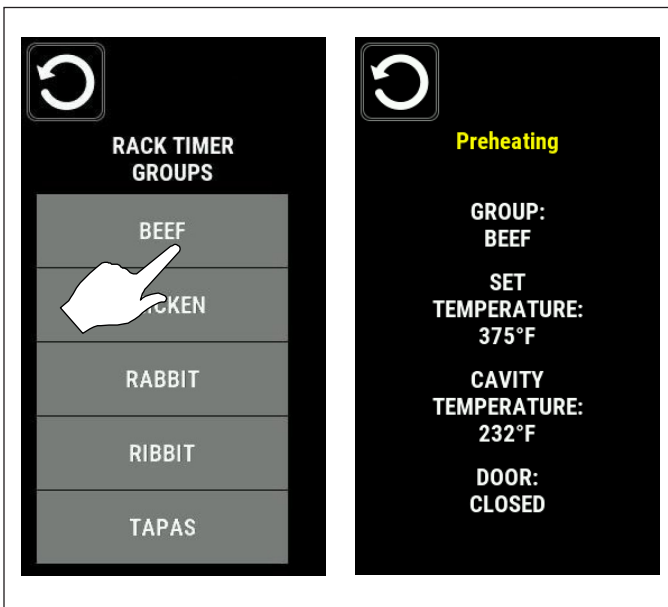


Figure 29

3. When the oven has preheated to the group set temp, the display changes to the RACK TIMING cook screen.

4. Turn the knob to cycle through the group recipes (left and right). The currently selected recipe is in highlighted in blue. The next available recipe in either direction is previewed in smaller recipe boxes to either side.
5. Select the area to the right of the rack number to assign currently highlighted recipe to that rack.

Start and cancel keys are to the right of timer bar when timer is inactive.

+1 min and stop keys are to the right of timer bar when timer is active or done.



Figure 30



Operation

Simple Touch Control

TO STORE AND LOAD MENU DATA TO A USB

NOTE: The following procedure may be used to store any type of data to a USB including HACCP, settings and fault logs.

NOTE: **Importing** - you will be given the option to select the desired recipe file on the USB drive. Once a recipe set has been selected you will be given the option to overwrite the existing recipe file with those on the USB or append them to the current recipe library.

Exporting – you will be prompted to name the recipe library being exported.

1. Press the SERVICE KEY.

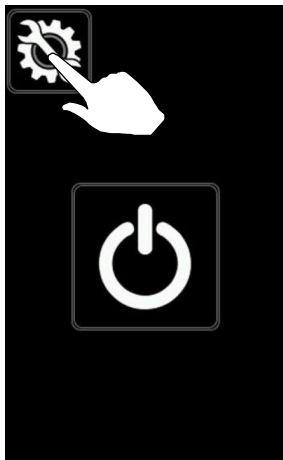


Figure 31

2. Press the manager icon and enter passcode 6647.

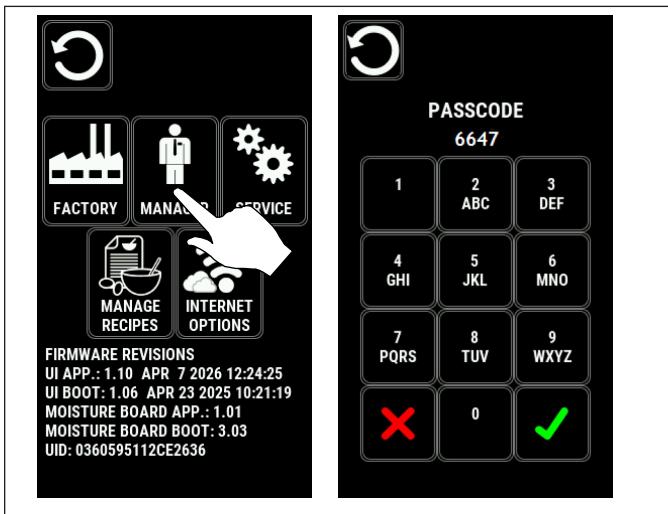


Figure 32

3. Select USB from the menu.

NOTE: The USB drive must be in the port.

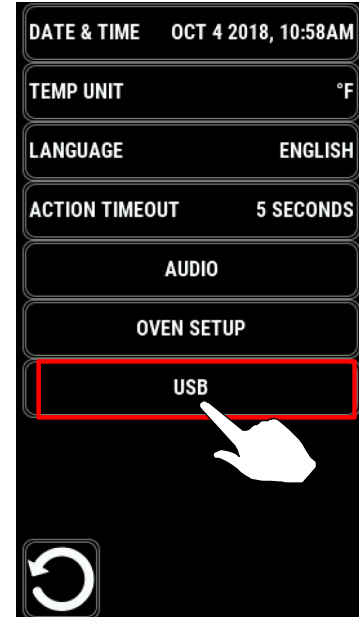


Figure 33

4. Select LOAD RECIPE FROM USB or STORE RECIPE TO USB, depending on the action you would like to complete.

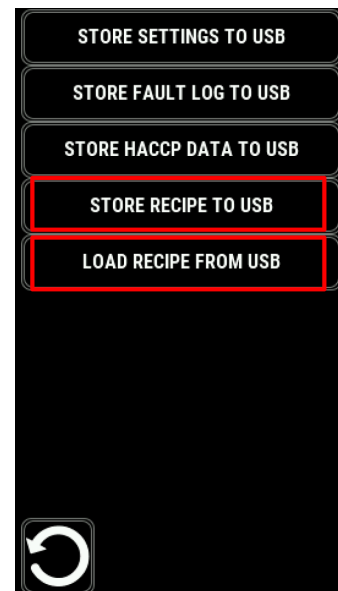


Figure 34

Simple Touch Control

- To load a recipe from the USB, select LOAD RECIPE FROM USB. Select the recipe file desired for download. The recipe file will highlight in blue when selected. When the selection is complete, press the green checkmark icon.

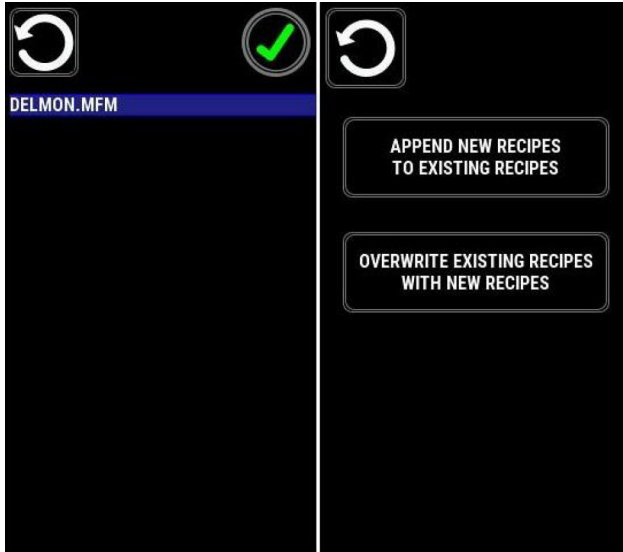


Figure 35

- Select the recipe(s) desired for download. When selected, the recipe(s) will have a blue checkmark next to it. When selection(s) are complete, press the SAVE TO USB icon.

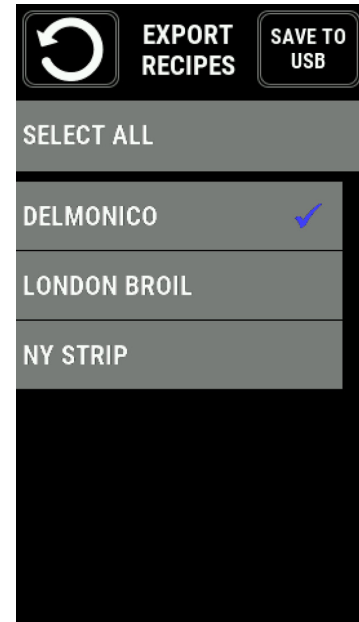


Figure 37

- To store recipe(s) to the USB, select STORE RECIPE TO USB. If desired, select the RACK TIMER groups you wish to export, when selected they will have a blue check mark. Then select CONTINUE TO RECIPES.

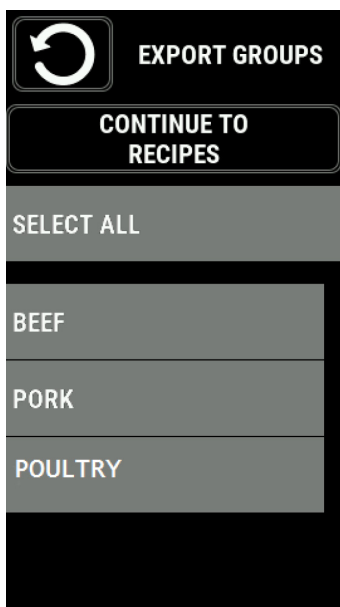


Figure 36

- Create a name for the recipe file. When complete, press the green checkmark icon.

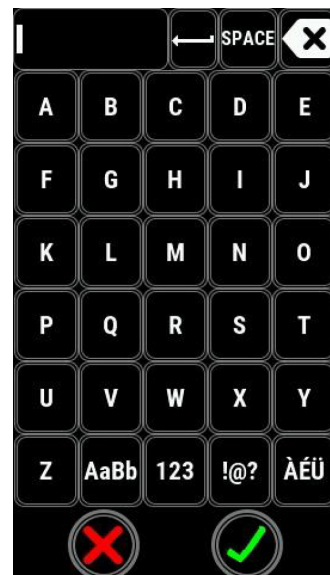


Figure 38



Operation

Simple Touch Control

COOL DOWN

1. Press the POWER KEY. The display will ask if you would like to cool down prior to shut down.

If the green check mark is selected - the display changes to a power screen with a prompt to have the door open. The control also displays the current cavity temperature.

The fan runs in high speed. When the cool down temperature is reached an alarm sounds and the cavity temperature and door message are removed. All functions will cease as in standard shut down.

If the red X is selected - the display immediately returns to the standard power screen and all functions cease.

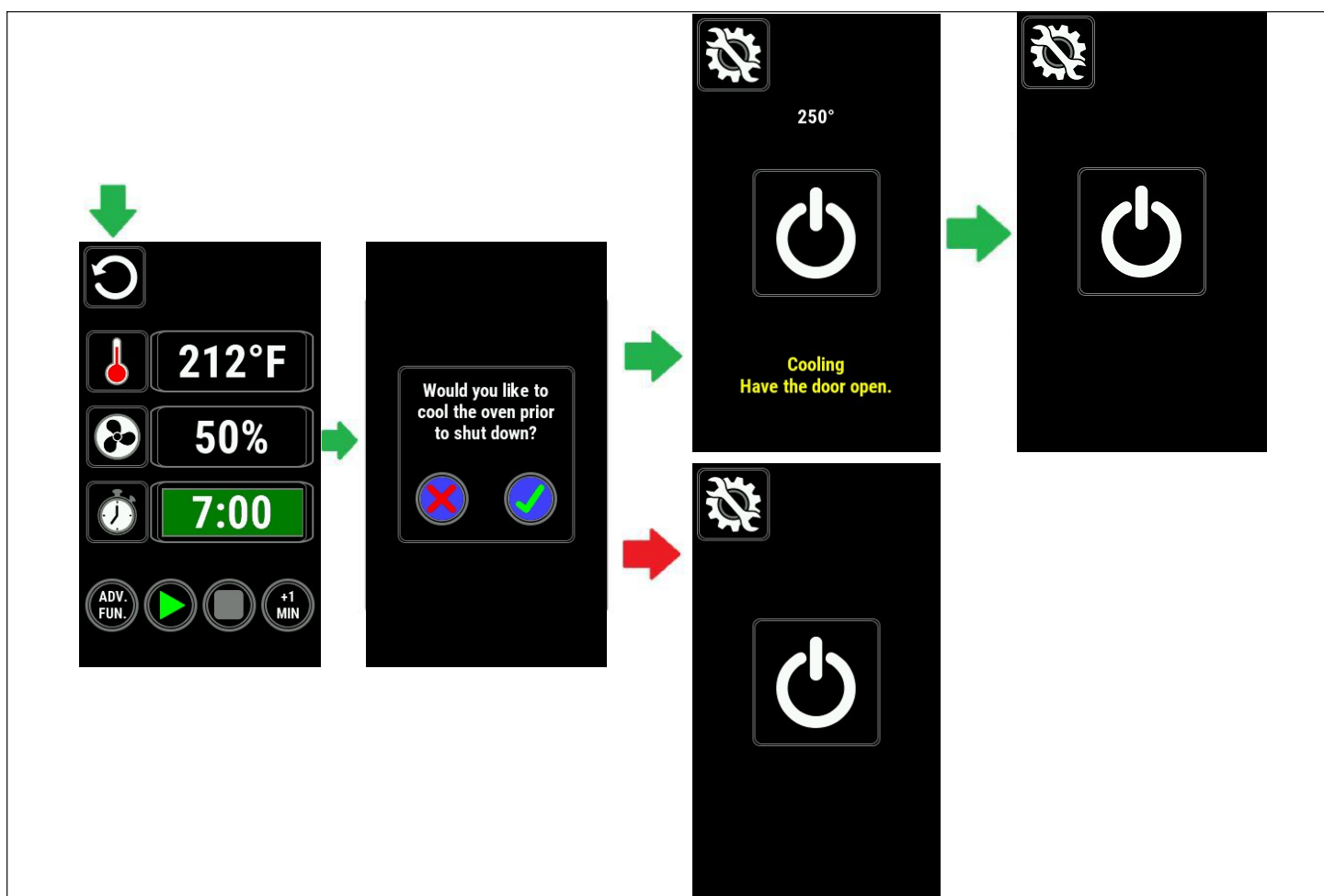


Figure 39



How Cook & Hold Works

With the optional COOK & HOLD feature, meat is roasted at lower temperatures for longer periods of time. This preserves flavor and tenderness and prevents over drying. There are three phases in cook and hold roasting.

- **Primary Cooking** - controlled by the COOK & HOLD TIMER. The meat is cooked at a low temperature until approximately 2/3 done.
- **Cooking from Stored Heat** - when the primary cook time expires, the oven automatically switches to HOLD. The product continues to cook from the heat stored in the oven. Meat must remain in the hold cycle for a minimum of 1-1/2 to 2 hours before being served.
- **Hold** - holds the product for several hours before serving without loss of moisture or tenderness.

All meat should be completely thawed by refrigeration. Using frozen meat increases the cook time causing shrinkage.

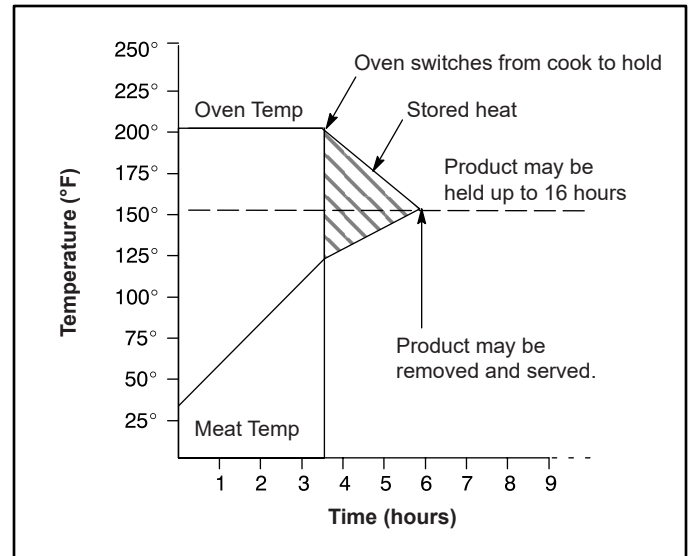


Figure 40



Operation

General Guidelines for Operating Personnel

COOK TIMES AND TEMPERATURES

Preheating the oven

Always preheat the oven before baking or roasting. We recommend preheating 50°F (28°C) above the cook temperature to offset the drop in temperature when the doors are opened and cold product is loaded into the oven. Set the thermostat to the cook temperature after the product is loaded.

NOTE: For frozen product, preheat the oven 100°F (56°C) above the cook temperature.

Cook Temperatures

Generally, cook temperatures should be 50°F (28°C) lower than deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, reduce the thermostat setting another 15-25°F (10-15°C). Continue to reduce the cook temperature on successive loads until the desired results are achieved.

Another option is to add moisture injection to the recipe. The added moisture will protect the edges of the product from burning, and bake the product in a more uniform fashion.

NOTE: Cooking at excessive temperatures will not reduce cook time, it will produce unsatisfactory baking and roasting results.

Cook Time

Check the product in about half the time recommended for deck or range oven recipes. Record times and temperatures which provide best results for future reference.

NOTE: Cook time will vary with the amount of product loaded, the type of pan and the temperature.

Moisture injection will also aid in reducing cook times. High temperature steam carries a higher internal energy than high temperature air, leading to a reduced cook time when utilized properly.

OPERATING TIPS

Pans and Racks

Product or pan height determines how many racks are used. The oven holds up to ten 13" x 18" (330 x 457 mm) bun pans.

Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven. This obstructs the flow of air and results in uneven baking and roasting.

Roasting

To reduce shrinkage when roasting, place meat directly on the racks, place a sheet pan under the meat to catch the grease, this makes the oven easier to clean. Use the moisture injection function to increase the humidity in the oven chamber. A higher humidity will reduce cook times and retain more moisture in the final product.

Baking

Weigh the product to ensure equal distribution in each pan. Varying amounts of product will cause uneven baking results.

Fans

The fan must be operating for the oven to heat. Use the Fan Delay feature to allow light or liquid product to set in the pan and to avoid rippling towards the fan.

1. Preheat the oven 25°F (15°C) above the baking temperature.
2. Set the thermostat to the baking temperature.
3. Use advanced functions to select fan delay. See previous section on Fan Delay setup.
4. Set the fan delay duration to allow the product to set with the fan off. The residual heat in the oven sets the product.
5. Load the oven with product. Close the doors.
6. When the fan delay duration elapses, the fan will activate for the remainder of the bake.

NOTE: It is not recommended to use fan speeds lower than 50% with a large thermal load. For example a frozen lasagna.

Scan the QR code at the front of the oven, under the control panel, to see all the different ways steam can be utilized while cooking.



Cleaning and Preventative Maintenance

CLEANING THE OVEN

Stainless steel ovens may be kept clean and in good condition with a light oil.

1. Saturate a cloth, and wipe the oven when it is cold.
2. Dry the oven with a clean cloth.

On the stainless front, deposits of baked on splatter may be removed with any non-toxic industrial stainless steel cleaner.

1. Apply cleaners when the oven is cold. Always rub with the grain of the metal.



WARNING!!

Do not spray the exterior of the appliance with water. Do not clean with a water jet. Cleaning with a water jet can impregnate chlorides into the stainless steel, leading to corrosion.



WARNING!!

Always wear the proper PPE and adhere to the MSDS instructions of the oven cleaner.

It is recommended to clean the interior of the oven with Middleby Commercial Kitchen Cleaner as it is a non-caustic cleaner.

REMOVING THE BAFFLE:

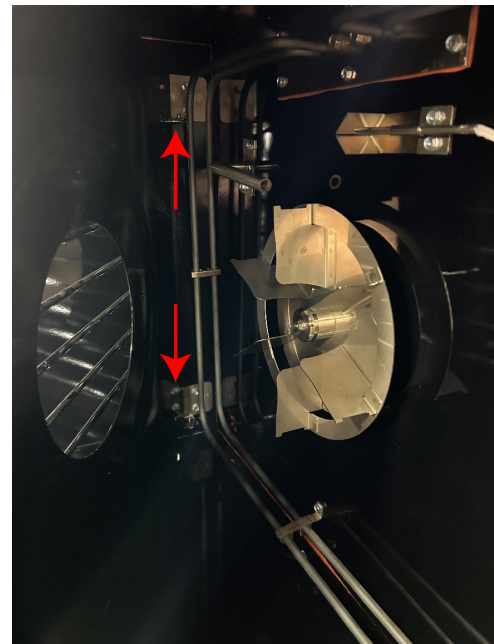
1. Cool down the oven using the procedure shown in the operations section. Remove the horizontal wire racks from the oven cavity.
2. Apply a slight upward pressure and pull the front of the baffle toward the center of the cavity.



3. Lift the baffle off of the hinges located in the rear.



4. Pull the loose baffle out of the oven cavity.

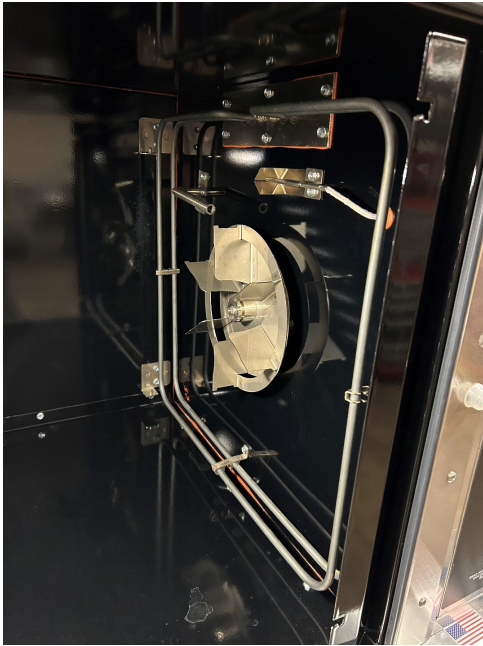




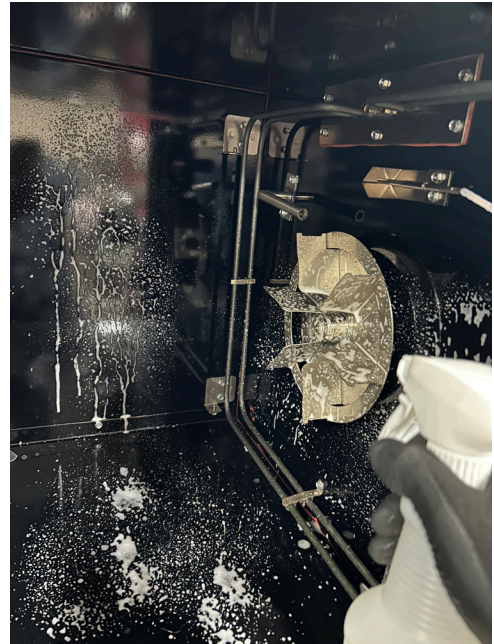
Maintenance

Cleaning and Preventative Maintenance

4. Pull the loose baffle out of the oven cavity.



6. Let the solution soak in to release baked on grease.



5. Using a Middleby approved commercial kitchen cleaner, spray the interior of the baking compartment.



7. Wipe down interior with a rag.



WARNING!!

Do not spray water into an oven cavity that has not been cooled to a safe temperature. Failure to cool the oven may result in an increased risk of a steam burn.



Cleaning and Preventative Maintenance

Weekly Cleaning

In addition to the daily cleaning it is necessary to clean the fan guards on a weekly basis. Air intakes provide necessary cooling air to the internal components. They are located on the top and bottom of the rear of the equipment.

PREVENTATIVE MAINTENANCE

The best preventative maintenance measures are the proper installation of the equipment and a program for routinely cleaning the ovens.

Annual Maintenance

This oven requires no lubrication, however, the venting system should be checked annually for possible deterioration resulting from moisture and grease laden vapor. If maintenance or repairs are required, contact your local Blodgett service company, a factory representative or the Blodgett Oven company.



WARNING!!

Always disconnect the appliance from the power supply before servicing or cleaning.



Maintenance

Troubleshooting Guide

POSSIBLE CAUSE(S)		SUGGESTED REMEDY	
SYMPTOM: Heating elements do not come on.			
• Oven not plugged in. • Power switch on the rear of the unit is off. • Control set below Cavity temperature. • Doors are open. • Computerized controls - error code on display.		• Plug in electrical supply cord. • Check the circuit breaker and heat switch are both set to the ON position. • Set to desired cook temperature. • Close doors. • *	
SYMPTOM: Oven does not come to ready.			
• The oven has not reached preheat temperature. • Fan delay feature may be activated, if applicable. • Internal problem with main temperature control.		• Wait for oven to reach preheat temperature. • Deactivate fan delay feature. • *	
SYMPTOM: Convection fan does not run.			
• Oven is not plugged in. • Oven is not set to the cook mode. • Circuit breaker tripped. • Fan delay feature may be activated. • Doors are open		• Plug in electrical supply cord. • Set the control to COOK in Manual or Recipe modes. • Reset the breaker. • Deactivate fan delay feature. • Close doors.	
SYMPTOM: General baking problems.			
• Computerized controls - incorrect product programming.		• Reprogram control per Operation section.	
<i>*Denotes remedy is a difficult operation and should be performed by qualified personnel only. It is recommended, however, that All repairs and/or adjustments be done by your local Blodgett service agency and not by the owner/operator. Blodgett cannot assume responsibility for damage as a result of servicing done by unqualified personnel.</i>			



WARNING!!

Always disconnect the power supply before cleaning or servicing the oven.