



MODEL BE20

Electric Conveyor Oven



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

Stands

- Stand w/casters for single or double stack
- Stand w/casters for triple stack
- One year additional extended warranty*



Project _____

Item No. _____

Quantity _____

BE20

Blodgett conveyor oven with 18" (457mm) wide belt and 20" (508mm) baking zone length. Single, double or triple stack models are available.

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides

INTERIOR CONSTRUCTION

- Stainless steel air flow plate on top and bottom
- 18" (457mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers behind the heat source for air circulation, supplying top and bottom air flow

OPERATION

- Heat transferred through forced directed hot air impingement
- Open vented baking compartment
- Watlow Firebar® resistance heating element
- Solid state digital controls to display set point and actual temperature as well as belt speed
- Two blower motors with thermal overload protectors
- One blower area cooling fan
- 1-10 minute bake time

STANDARD FEATURES

- Solid state controls
- 4" (102mm) legs
- One 6" (152mm) and one 12" (305mm) extension tray
- Field reversible belt direction
- Removable belt assembly
- NEMA #650 Cord for 208V and 240V (cord for 380V and 480V not provided)
- One year parts & labor warranty*

* For all international markets, contact your local distributor.

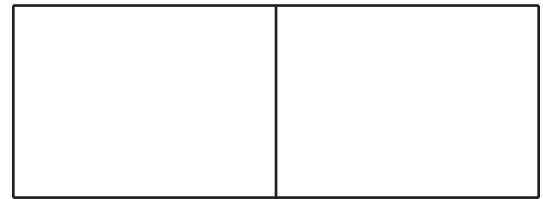
BLODGETT OVEN COMPANY

www.blodgett.com

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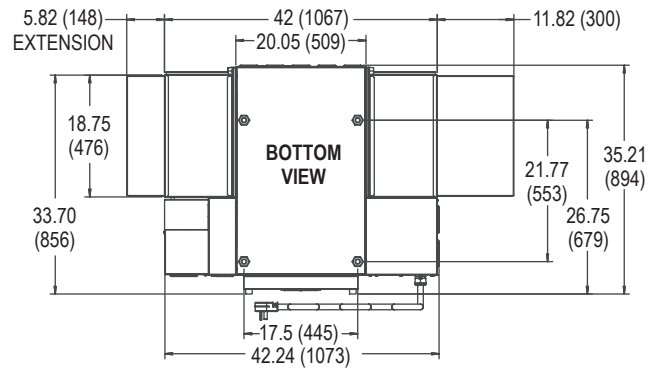
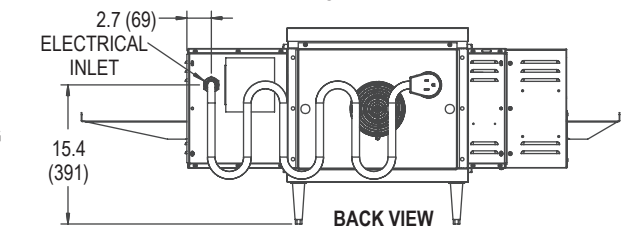
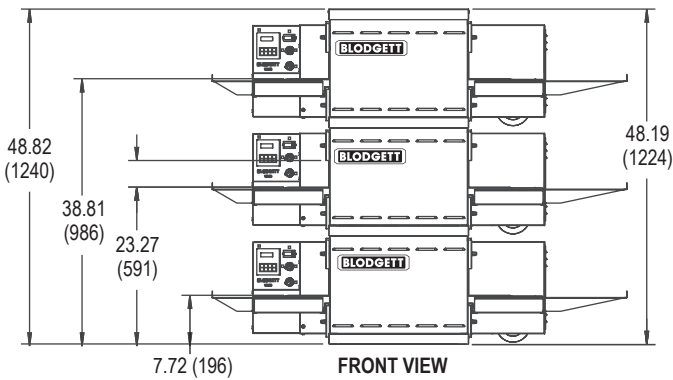
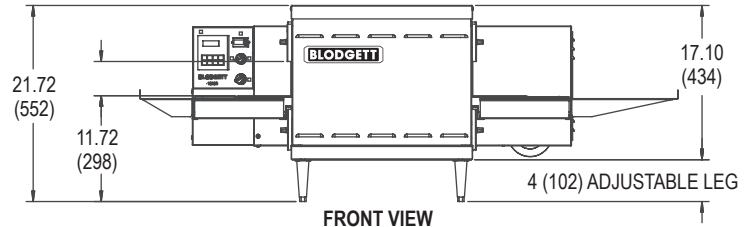
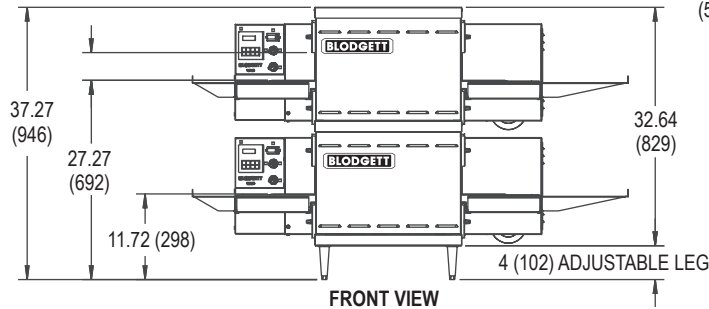


MODEL BE20



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS

Provide Blodgett model BE20 conveyor oven. Unit shall be electrically heated and shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck supported by (specify stand type from options list). Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with electrically heated baking compartment with two blowers to evenly distribute heat across baking zone. Conveyor belt shall be 18" (457mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 20" (510mm). Side mounted control panel shall be solid state with 550°F (288°C) maximum thermostat and digital display of adjustable belt speed. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38" (965mm) W x 42" (1075mm) L
Product clearance	2-1/4" to 3-3/4" (57 to 95mm) adjusts in 1/2" (13mm) increments
Combustible wall clearance	0" (0mm)
Belt width	18" (455mm)
Baking zone length	20" (510mm)

POWER SUPPLY:

V.A.C.	Hz	Phase	KW	Amperes
DOMESTIC				
208	50/60	1	8.3	39.9
230-240	50/60	1	7.6-8.3	33-34.6
480	50/60	1	8.3	17.3
CE MODEL				
230/240	50/60	1	7.6-8.3	35-36.5
230/400	50/60	1	8.3	23.8
380	50/60	3	9.2	23 (L1, L2, L3 & N)

MAXIMUM INPUT:

Single	9.2 KW
Double	18.4 KW
Triple	27.6 KW

MINIMUM ENTRY CLEARANCE:

Uncrated	16" (407mm)
Crated	24" (610mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	325 lbs. (147.2 kg)
Double:	650 lbs. (294.48 kg)
Triple:	975 lbs. (442.25 kg)

Crate sizes:

21" (533mm) W x 45" (1143mm) L x 32" (812mm) H

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

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