



MODEL BE40 & BG40 Electric/Gas Conveyor Oven



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Twin belt - two 15" (381mm) wide belts
- One year additional extended warranty*



Project _____

Item No. _____

Quantity _____

Blodgett conveyor oven with 32" (813mm) wide belt and 40" (1016mm) baking zone length. Single, double or triple stack models.

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

EXTERIOR CONSTRUCTION

- Stainless steel front, top, bottom and sides
- Aluminized steel back
- Full drop down front window

INTERIOR CONSTRUCTION

- Stainless steel outer plates
- 32" (813mm) stainless steel wire mesh conveyor belt
- One single inlet blower in plenum for air circulation
- Upper and lower air fingers

OPERATION

- Heat transferred through forced convection (impingement)
- Open vented baking compartment
- Solid state digital controls to display set point and actual temperature as well as belt speed
- Electronic spark ignition control system (gas model)
- Gas power type burner has mixer with adjustable shutter and sight window (gas model)
- Internal gas pressure regulator (gas model)
- Tubular resistance elements (electric model)
- Solid state speed control with motor feedback
- Two circulation blower motors
- 3-30 minute bake time

STANDARD FEATURES

- Field reversible belt direction
- Large front loading door with window and stainless steel handle
- Product stop
- Cord set and plug (NEMA L6-15P) domestic gas ovens only
- Folding removable conveyor belt assembly
- Adjustable belt tensioning feature
- Flexible gas hose with quick disconnect and restraining device
- Oven start-up*
- One year parts & labor warranty*

* For all international markets, contact your local distributor.

BE40 & BG40

BLODGETT OVEN COMPANY

www.blodgett.com

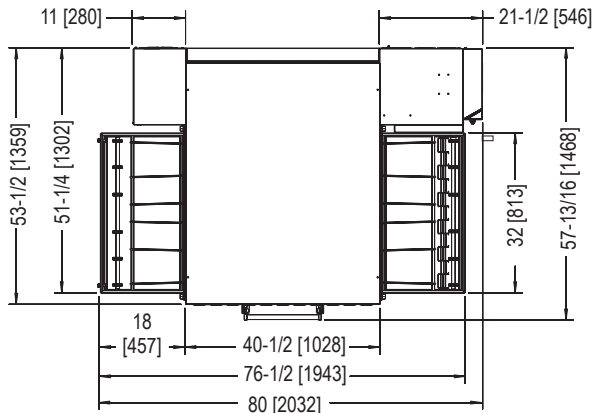
1400 Toastmaster Drive, Elgin, IL USA 60120 • Phone: (847) 741-3300 • Fax: (847) 741-0015



MODELS BE40 & BG40

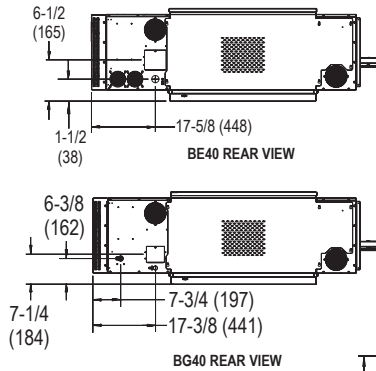


APPROVAL/STAMP

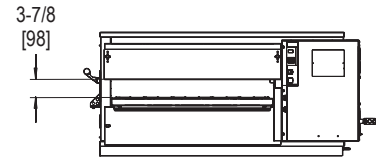


TOP VIEW

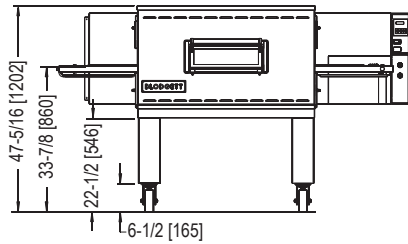
DIMENSIONS ARE IN INCHES [MM]



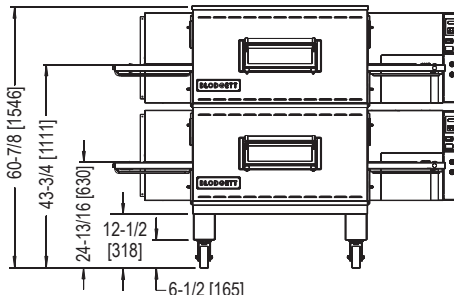
BG40 REAR VIEW



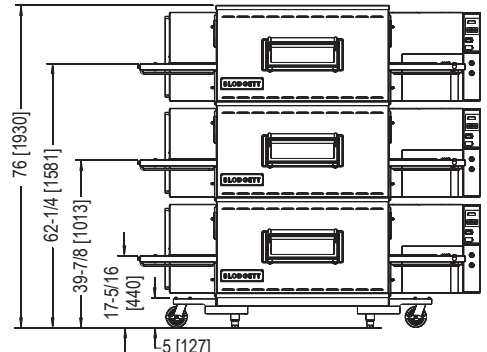
END VIEW



SINGLE



DOUBLE



TRIPLE

SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model BE40 (electric) or BG40 (gas) conveyor oven. Unit shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck. Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with (electronic spark ignition gas fired/electrically heated) baking compartment with one blower to evenly distribute heat across baking zone. Conveyor belt shall be 32" (813mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 40" (1016mm). Unit shall be provided with drop down front window. Control panel shall be solid state with 550°F (288°C) maximum thermostat and LCD display of 3-30 minutes adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	80" (2032mm) W x 60-1/2" (1537mm) L		
Product clearance	3-7/8" (98mm)		
Combustible wall clearance	Left	Right	Rear
BE40	0" (0mm)	0" (0mm)	3" (76mm)
BG40	3" (76mm)	18" (457mm)	3" (76mm)
Belt width			
Standard belt	32" (813mm)		
Optional twin belt	15" (381mm) each		
Baking zone length	40" (1016mm)		

MAXIMUM INPUT: (per section)

BE40	32.23 kW
BG40	110,000 BTU/hr (32.23 KW) (116 MJ/hr)

GAS SUPPLY: (specify)

	Natural	Propane
Oven per cavity	1/2" NPT	3/4" NPT
Main gas supply	2" line	1-3/8" line
Minimum Gas Pressure:	6" W.C.	11.0" W.C.
Maximum Gas Pressure:	12" W.C.	14" W.C.

POWER SUPPLY (must have dedicated ground)

BE40		
Domestic	208 VAC, 50/60 hz, 3 ph, 75 amp, 3-wire plus ground	
	240 VAC, 50/60 hz, 3 ph, 65 amp, 3-wire plus ground	
International	380 VAC, 50/60 hz, 3 ph, 41 amp, 3-wire plus N and ground	
	480 VAC, 50/60 hz, 3 ph, 32.5 amp, 3-wire plus N and ground	
CE	380 VAC, 50 hz, 3 ph, 41 amp, 3-wire plus N and ground	
BG40		
Domestic	208-240 VAC, 1 phase, 50/60 Hz., 4.1 amp., 2-wire plus ground	
International	220-230 VAC, 1 phase, 50 Hz., 4.1 amp., 2-wire plus ground	

MINIMUM ENTRY CLEARANCE:

Uncrated	25-3/4" (654mm)
----------	-----------------

SHIPPING INFORMATION:

Approx. Weight:	
Single	1100 lbs. (499 kg)
Double	2200 lbs. (999 kg)
Triple	3300 lbs. (1498 kg)

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

BLODGETT OVEN COMPANY

www.blodgett.com

1400 Toastmaster Drive, Elgin, IL USA 60120 • Phone: (847) 741-3300 • Fax: (847) 741-0015