BLODGETT®

MODEL BDO-100-E

Full-Size Electric Convection Oven

Project _____

Item No. _____

Quantity _____

BDO-100-E

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.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Tubular black soft touch handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Three tubular heaters
- 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

STANDARD FEATURES

- SSM - Solid state manual control with 60 minute electro-mechanical timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and one year labor warranty*

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

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - ❑ 6" (152mm) seismic legs
  - ❑ 6" (152mm) casters
  - ❑ 4" (102mm) low profile casters (double only)
  - ❑ 25" (635mm) stainless steel stand w/rack guides
  - ❑ 29" (737mm) stainless steel, fully welded open stand with pan supports
- ❑ Extra oven racks
- ❑ Flue connector
- ❑ 480 VAC

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ❑ Solid stainless steel doors

BLODGETT OVEN COMPANY
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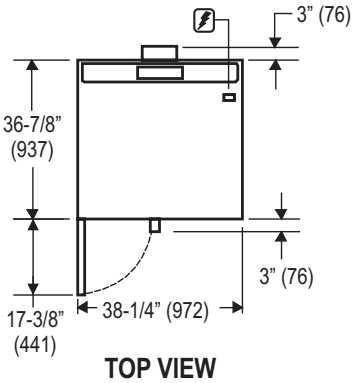
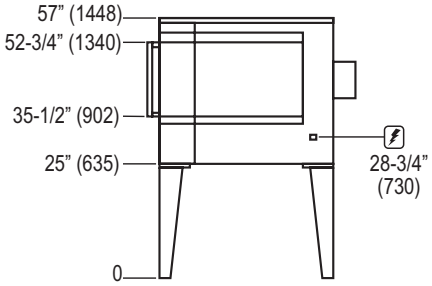
BDO-100-E

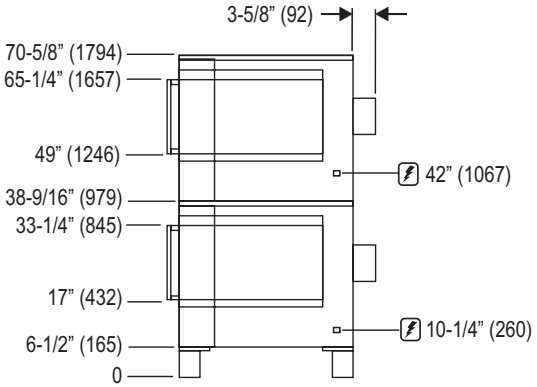
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model BDO-100-E, (single/double) compartment. Each compartment shall have a fully welded angle iron frame. Interior shall have fully coved porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right position. Doors shall be stainless steel with dual pane thermal glass with black soft touch handle and dependent operation. Unit shall be electrically heated with three tubular heaters. 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 switch, electromechanical thermostat, 200 - 500°F (93-260°C), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (936mm) L
Product clearance	1/2" from combustible and non-combustible construction
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 all height dimensions
Double	Dimensions do not change
Double Low Profile	Subtract 2-1/2" (64mm) from all height dimensions

POWER SUPPLY:

208 VAC	60 Hz.	1 phase	11kW	51/0/51 amperes
208 VAC	60 Hz.	3 phase	11kW	31/29/29 amperes
220/240 VAC	60 Hz.	1 phase	11kW	44/0/44 amperes
220/240 VAC	60 Hz.	3 phase	11kW	26/24/24 amperes
480VAC*	60 Hz	3 phase	11kW	14/13/13 amperes

** At an additional charge*

MAXIMUM INPUT:

Single	11KW
Double	22KW (11KW each section)

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/4" (819mm)
Crated	37-3/4" (959mm)

SHIPPING INFORMATION:

Approx. Crated Weight:

Single:	480 lbs. (218 kg)
Double:	960 lbs. (435 kg)

Crate sizes:

37" (940mm) x 43" (1092mm) x 53" (1346mm)

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

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