



# MODEL DFG-50 Half-Size Dual Flow Gas Convection Oven



Shown with optional stand w/rack guides and casters

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans and/or 12" x 20" hotel pans in front-to-back-position. 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, sides and back
- Dual pane thermal glass window encased in stainless steel door frame
- Single chrome plated door handle
- Tilt-down modular 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, nine rack positions with a minimum of 15/8" (41mm) spacing

### OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burner
- 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)
- Single speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- One control area cooling fan

### STANDARD FEATURES

- Solid state manual with separate dials to control thermostat and timer
- Cord set (domestic only)
- Draft diverter or draft hood for venting (select one)
- Three year oven parts and two year labor warranty\*
- Five year limited oven door warranty\*

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



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters:**
  - 4" (102mm) legs (not for use with stands)
  - 6" (152mm) casters
- **Stands:**
  - 5-3/4" (146mm) stainless steel stand
  - 7" (178mm) stainless steel stand
  - 16" (406mm) stainless steel stand with shelf
  - 19" (483mm) stainless steel stand with shelf
  - 24" (610mm) stainless steel stand with shelf
  - 24" (610mm) stainless steel stand with rack guides
  - 33" (838mm) stainless steel stand with shelf
  - 33" (838mm) stainless steel stand with rack guides
- **Controls**
  - Solid State digital control with LED display, cook and hold, and PulsePlus®
  - SimpleTouch - NEW touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, and HACCP storage capability
- Stainless steel oven liner
- Extra oven racks

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors
- Right hand hinged door

**BLODGETT OVEN COMPANY**  
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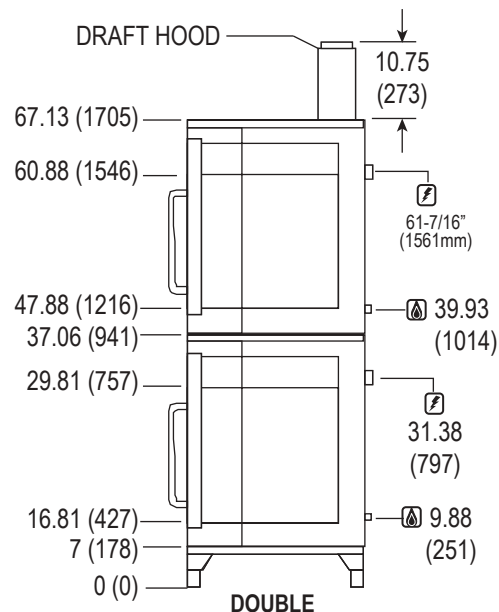
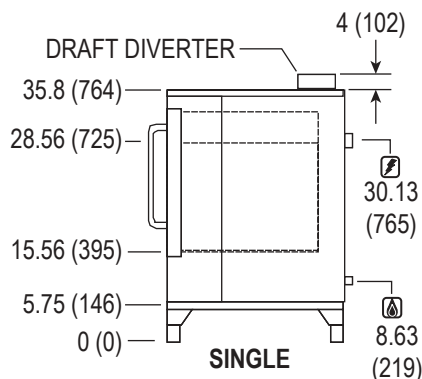
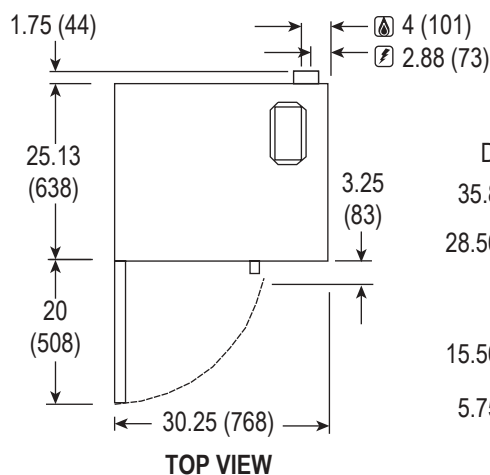


# DFG-50



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett half-size convection oven model DFG-50, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x 18" standard half-size bake pans. Stainless steel front, top, back and sides. Doors shall (be solid stainless steel have dual pane thermal glass windows) with single chrome plated door handle. Unit shall have an electronic spark ignition control system and removable dual tube burner with air mixers and adjustable air shutters. Dual Flow Gas system combines direct and indirect heat and has a 1/2 horsepower blower motor with automatic thermal overload protection and dual inlet blower wheels. Each chamber shall be fitted with five chrome-plated removable racks, and have nine rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200° - 500°F), and 60 minute timer. Provide options and accessories as indicated.

**DIMENSIONS:**

Floor space 30-1/4" (782mm) W x 25-1/8" (638mm) D  
 Product clearance 6" from combustible and non-combustible construction  
 Interior 15-3/8" (390mm) W x 20" (508mm) H x 21" (533mm) D

**GAS SUPPLY:**

3/4" NPT Single/Double

**Manifold Pressure:**

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

**Inlet Pressure:**

Natural 7.0" W.C. min. – 10.5" W.C. max.  
 Propane 11.0" W.C. min. – 13.0" W.C. max.

**MAXIMUM INPUT:**

Single 27,500 BTU/hr (8.1 Kw)  
 Double 55,000 BTU/hr (16.2 Kw)

**POWER SUPPLY:**

**Domestic:**

2-wire w/grd., 5 Amp, 115 VAC, 1 phase, 60 Hz. 1/3 H.P., 1 speed motor, 1710 RPM

**International:**

2-wire w/grd., 6 Amp, 220/240VAC, 1 phase, 50 Hz. 1/3 H.P., 1 speed motor, 1440 RPM  
 6' (1.8m) electric cord set furnished on 115 VAC ovens only.

**MINIMUM ENTRY CLEARANCE:**

Uncrated 28" (711mm)  
 Crated 32-1/2" (914mm)

**SHIPPING INFORMATION:**

Approx. Weight:  
 Single 335 lbs. (151 kg)  
 Double 760 lbs. (344 kg)  
 Crate sizes:  
 32-1/2" (826mm) x 36" (914mm) x 34-1/2" (645mm)

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

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