

XR8-G

Gas Mini Rotating Rack Bakery Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Gas hose with quick disconnect and restraining device
 - 48" (1219mm) hose
 - □ 36" (914mm) hose
- Venting
 - Draft diverter
 - Draft hood
- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- Additional rack slides
- Wire rack for half-size pans

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

☐ Ergonomic wide loading carousal assembly, for easier pan loading

Project _	
Item No	
Quantity	

Capacity description

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

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Fully welded angle iron frame
- Double pane tempered glass doors
- Semi-rigid mineral fiber insulation at top, back, sides and bottom
- Removable independent door design
- Control panel rotates out for easy access

INTERIOR CONSTRUCTION

- 304 stainless steel interior
- Rotating rack can be removed without tools
- Rack slide spacing can be adjusted without tools in any configuration using 1" increments.
- Stainless steel heat exchanger system
- Four side mounted halogen lights for superior illumination

OPERATION

- Indirect-fired with in-shot burners
- Internal steamer system
- Holds 8 pans (18" x 26") based on 4" adjustable slide spacing
- Digital programmable controls
- Separate bake and steam times
- Cool-down mode
- Blower delay
- Two speed, 3/4 horsepower, convection motor with automatic thermal overload protection

STANDARD FEATURES

- 12 pan stand with adjustable spacing, removeable crumb trays and low profile casters
- Pre-plumbed gas and water lines
- Two year parts and one year labor oven warranty
- Five year limited oven door warranty*

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



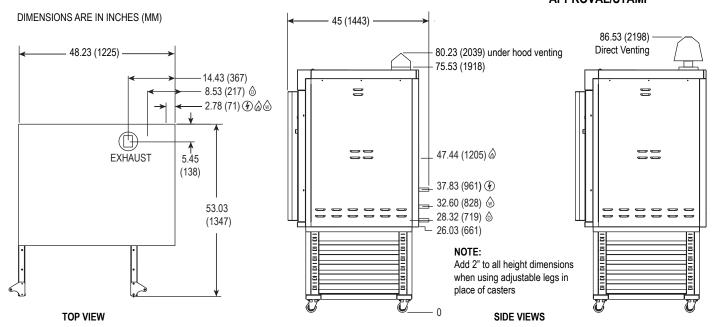


^{*} For all international markets, contact your local distributor.



MODEL NAME

APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett Provide Blodgett gas mini rotating rack bakery oven model XR8-G. Unit shall have a single compartment with fully welded angle iron frame, and 304 stainless steel interior. Unit shall accept eight 18" x 26" standard full-size bake pans and have rack slides with spacing that can be adjusted without tools in any configuration using 1" increments. Rotating rack shall be removable without tools. Unit shall have stainless steel front, top and sides. Doors shall be stainless steel, independent design with dual pane thermal glass windows. Unit shall be gas heated with electronic spark ignition and shall cook by means of indirect fired inshot burners. Unit shall have internal steamer system with pre-plumbed water lines. Unit shall be fitted with four side mounted, halogen lamps. Control panel shall be digital programmable controls, separate bake and steam times, cool-down mode, and blower delay. Manual gas service cut-off switch on front panel. Two year oven parts and one year labor, five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space 48.23" (1225 mm) W x 40.27" (1023 mm) D **Interior** 32" (813 mm) W x 32" (813 mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

O" from combustible and non-combustible construction 12" from back, sides and top recommended for service

WATER SUPPLY

Good quality water feed is the responsibility of the owner. Water quality must be within the following guidelines.

TDS: 40-125 ppm Chlorides: <25 ppm pH: 7.0 - 8.5

Silica: <13 ppm Chloramine: <0.2 ppm Hardness: 35-180 ppm Chlorine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems

Pressure 40-75 psi. (276-517 kPa)

Pipe Size 3/4" GHT Flow Rate 27 GPH (102 LPH)

Appliance is to be installed with backflow protection in accordance with Federal. State or Local codes.

DRAIN

XR8-E 3/4" NPT rear drain connection

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas 5.0" W.C. min. - 14.0" W.C. max. Propane 11.0" W.C. min. - 14.0" W.C. max.

Manifold Pressure
Natural Gas 3.5" W.C
Propane 10" W.C.

MAXIMUM INPUT

110,000 BTU/hr

POWER SUPPLY

120V, 60Hz, 1 phase, 15 amp maximum dedicated circuit 220-240V, 50Hz,1 phase, 2 wire

MINIMUM ENTRY CLEARANCE

Uncrated 45" (1143 mm) **Crated** 49.25" (1251mm)

SHIPPING INFORMATION

Approx. Weight

Oven 950 lbs. (431 kg) Stand 175 lbs. (79 kg)

Crate Size

Oven 54.25" (1378mm) W x 49.5" (1251mm) D x

65.5" (1664mm) H

Stand 54" (1371mm) W x 34" (864mm) D x 28"

(711mm) H