



**MODEL
ZEPHAIRE-240G PLUS**
Full-Size Standard Depth
Gas Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ **Legs/casters/stands:**

- ☐ 6" (152mm) seismic legs
- ☐ 6" (152mm) casters
- ☐ 4" (107mm) low profile casters
- ☐ 25" (635mm) stainless steel open stand with rack guides

■ **Gas hose with quick disconnect and restraining device:**

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ Solid state digital control with LED display, Cook & Hold and Pulse Plus
- ☐ Extra oven racks
- ☐ Gas manifold (for double sections)
- ☐ Stainless steel solid back panel
- ☐ Extended warranty

Project _____

Item No. _____

Quantity _____

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 name.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and legs
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable 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, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- 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)
- Two speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

STANDARD FEATURES

- Solid state manual controls with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- 60 minute electric timer with buzzer
- Porcelainized oven liner
- One year parts and labor oven warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.



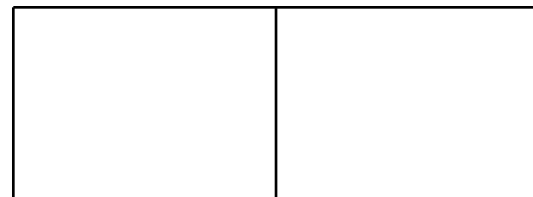
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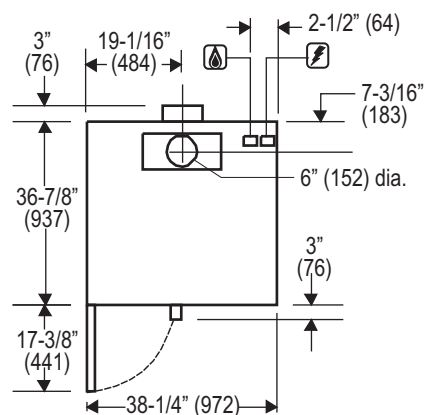
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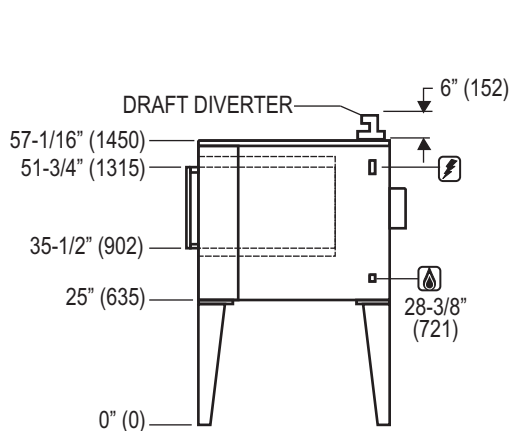
MODEL ZEPHAIRE-240G PLUS



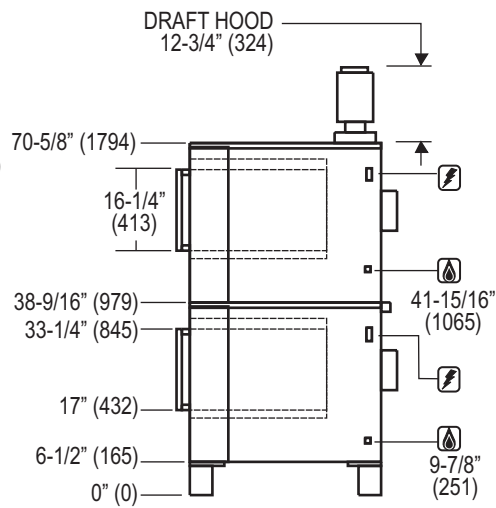
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

Dimensions are in inches (mm)

SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-240G PLUS, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single porcelain handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/3 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, solid state manual infinite thermostat (200 - 500°F), 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	
Oven Back	0" from combustible and non-combustible construction.
Oven Sides	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 dimensions

GAS SUPPLY:

3/4" IPS connection at rear of oven

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 – 10.5" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

Single	50,000 BTU/hr
Double	100,000 BTU/hr

POWER SUPPLY:

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground,
1/3 H.P., 2 speed motor, 1140 and 1725 RPM
6' (1.8m) electric cord set furnished.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	535 lbs. (243 kg)
Double:	1070 lbs. (485 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

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

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