



# MODEL BE3240 & BG3240 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. Stacking kits available for stacking with existing SG3240 oven.

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 directed hot air 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.

BE3240 & BG3240

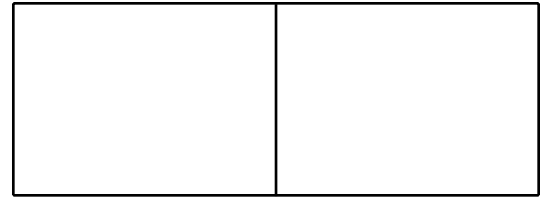
### BLODGETT OVEN COMPANY

www.blodgett.com

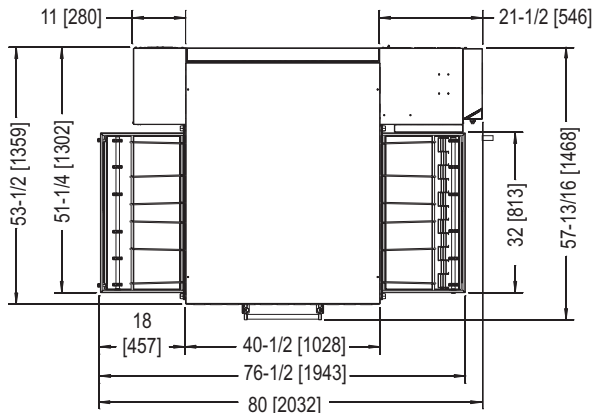
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# MODELS BE3240 & BG3240G

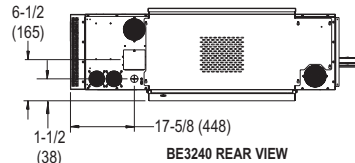


APPROVAL/STAMP

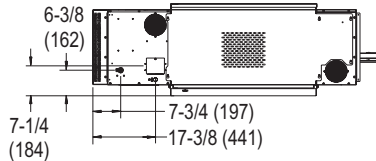


TOP VIEW

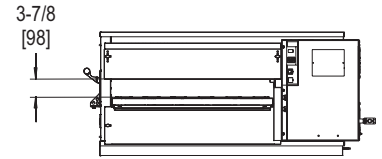
DIMENSIONS ARE IN INCHES [MM]



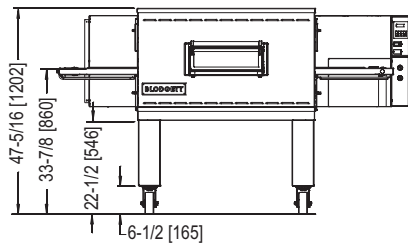
BE3240 REAR VIEW



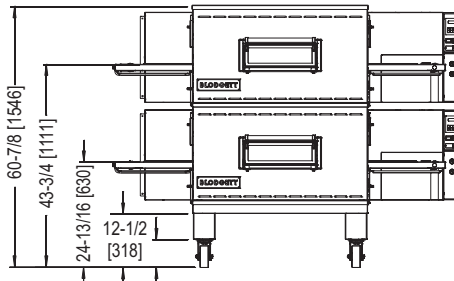
BG3240 REAR VIEW



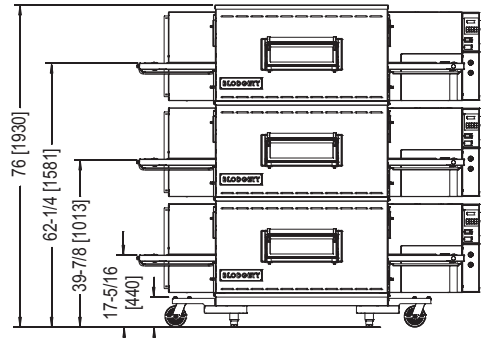
END VIEW



SINGLE



DOUBLE



TRIPLE

## SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model BE3240 (electric) or BG3240 (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:

<b>Floor space</b>	80" (2032mm) W x 60-1/2" (1537mm) L		
<b>Product clearance</b>	3-7/8" (98mm)		
<b>Combustible wall clearance</b>	<b>Left</b>	<b>Right</b>	<b>Rear</b>
BE3240	0" (0mm)	0" (0mm)	3" (76mm)
BG3240	3" (76mm)	18" (457mm)	3" (76mm)
<b>Belt width</b>			
Standard belt	32" (813mm)		
Optional twin belt	15" (381mm) each		
<b>Baking zone length</b>	40" (1016mm)		

## MAXIMUM INPUT: (per section)

BE3240	27 kW
BG3240	120,000 BTU/hr (35 KW) (126.5 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)

### BE3240

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

### BG3240

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)
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## SHIPPING INFORMATION:

<b>Approx. Weight:</b>	
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

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