



# B-14G and B-142G

## Single or Double Gas Boilerless Combination-Oven/Steamer



Shown with optional floor stand and casters

### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs**
  - 4" (101.6mm) adjustable legs
  - 6" (152.4mm) adjustable legs
  - 6" (152.4mm) seismic legs
  - 25" (635mm) adjustable legs
- Floor stand with rack supports
- Stand Mount Casters
- Locking control panel
- Locking door hasp
- Tamper proof screws
- Additional stainless steel wire shelves
- Stainless steel back panel
- Chicken roasting rack
- Extended warranty

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- LP gas

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

All data is shown per oven section, unless otherwise indicated.  
Refer to operator manual specification chart for listed model name.

### EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and right hand door hinge
- Aluminized steel bottom
- Single pane tempered viewing window
- Door mounted condensate trough
- Well protected control panel
- Side mount, easily adjustable door hinges
- Roll out control panel exposes most serviceable parts

### INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- 316L stainless steel oven cavity
- Fixed drain bottom center of cavity
- Filterless grease slinging convection fan
- Easily removable stainless steel side rails

### OPERATION

- Boilerless steam generation
- Standard control with four function selection switch for steam, hot air, combined steam/hot air, cool down, Vario Steam® and steam on demand feature
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Motor driven 120 minute timer shuts down at elapsed time
- Two speed fan
- Magnetic door interlock switch shuts off oven when door is opened
- Electronic ignition
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- 11 rack positions with 1-5/8" (41mm) spacing
- Oven clean light
- Wall mounted filter system - Carbon Block and Scale Inhibitor

### CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing
- Seven 18" x 26" deep pans at 3-1/4" spacing

### STANDARD FEATURES

- Five (5) stainless steel wire shelves per section (capacity for 7)
- 26" (660mm) legs with casters for B14G
- 6" (152mm) casters for B142G
- Pressure spray bottle for oven cleaning
- Hose and spray assembly for interior cleaning
- Stacking kit and casters for double stack ovens
- Water pressure regulator (1 per section)
- Drain kit assembly
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty\*

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



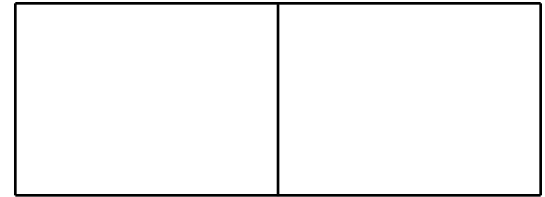
B-14G AND B-142G

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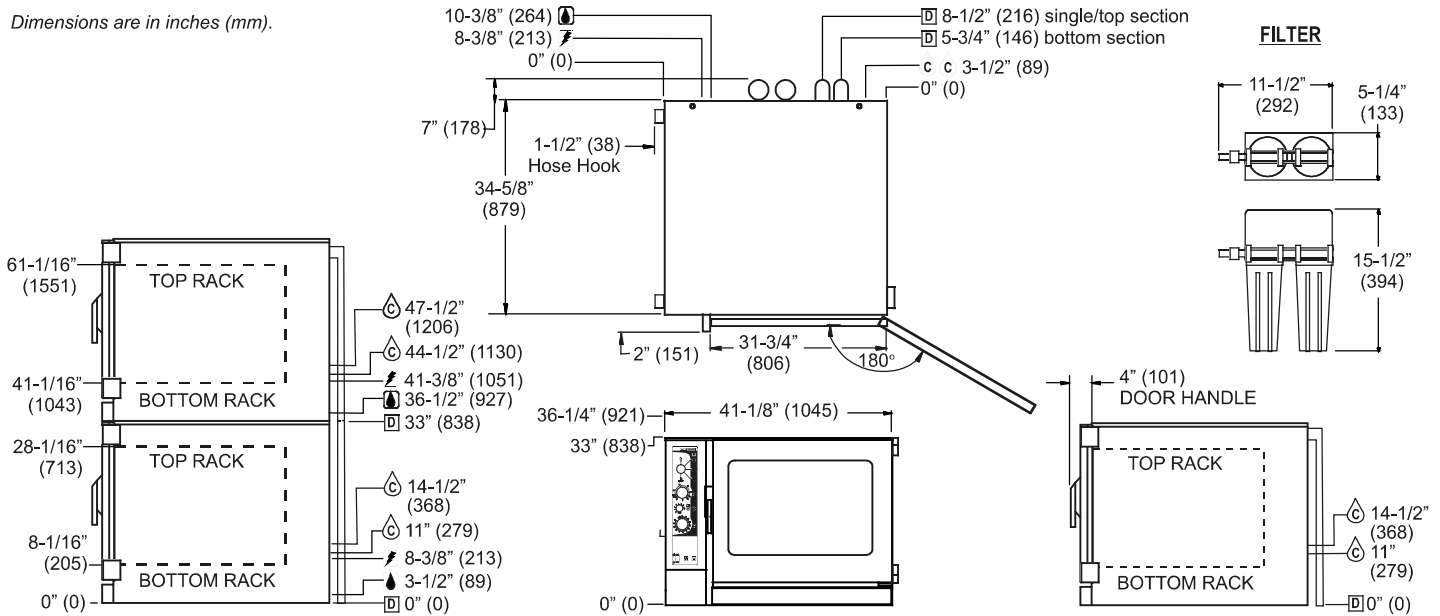
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**B-14G AND B-142G**



**APPROVAL/STAMP**

Dimensions are in inches (mm).



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model B-14G single or double, gas combination-oven/steamer. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Mechanical mode switch shall allow the operator to choose four modes, steam, hot air, combi or cool down mode. Timer to be 120 minute motor driven. Temperature control to be solid state with rotary knob. Unit shall include two speed fan, steam on demand feature and Vario Steam® feature. The interior shall have the capability of being hosed down for cleaning. Door gaskets shall be easily removable for replacement and cleaning. Unit shall be open vented for waist air quenching. A start-up inspection service will be performed by our factory authorized agent at no cost to the operator.

**DIMENSIONS:**

- Floor space:** 34-5/8" D x 40-1/8" (879.4 x 1019mm)
- Unit Height:** 33" (838mm) per section
- Additional Height:**
  - 4" adjustable legs 4-7/8" - 6" (123.8-152.4mm)
  - 6" adjustable legs 6-7/8" - 8" (174.6-203.2mm)
  - 6" adjustable seismic legs 6-5/8" - 8" (168.3-203.2mm)
  - 25" adjustable legs 25-1/4" - 26-3/8" (641.4-670mm)
  - Low profile caster 4" (101.6mm)
  - Stand w/rack supports 22-1/2" - 23-5/8" (571.5-600.1mm)
  - Stand w/rack supports on casters 22-5/8" (574.7mm)

**OVEN CLEARANCES:**

- Right Side 1" (26mm)
- Rear 6" (152.4mm)
- Left Side (with casters) 0" (0mm)
- Left Side (without casters) 12" (304.9mm)

**MINIMUM ENTRY CLEARANCE:**

- Uncrated 36-1/4" (921mm)
- Crated 42" (1066.8mm)

**POWER SUPPLY (per section):**

115VAC, 10 amp, 1 phase, 60 Hz., 2-wire with ground,  
6' (1.8m) electric cord set furnished.  
Each unit requires a dedicated 15 amp. circuit.

**GAS SUPPLY (per section):**

- 3/4" NPT
- Inlet Pressure:**
  - Natural 7.0" W.C. static to unit
  - Propane 14.0" W.C. static to unit
- Maximum Input:**
  - Single 65,000 BTU/hr
  - Double 130,000 BTU/hr

**WATER SUPPLY (per section):**

- Water Quality Requirements
- TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0
- Chlorides: < 30 ppm Max. Water Temp: 100°F (38°C)
- 30(min)-50(max) PSI 2" drain connection 3/4" hose cold water
- Distance from filter to oven: 7' maximum
- Filter weight (when full): 12 lbs
- 8' hoses to connect oven to filter are supplied

**SHIPPING INFORMATION:**

- Approx. Weight:**
  - Single section 680 lbs. (309 kg)
  - Double section 1370 lbs. (619 kg)
  - Stand w/guides 141 lbs. (64 kg)
- Crate sizes (per section):**  
53" H x 45" W x 42" D (1346.2 x 1143 x 1066.8mm)

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