



**B14-G & DFG-200**  
Boilerless Combi Stacked on a  
Full-Size Gas Convection Oven



*Shown with optional casters*

**DFG-200 OPTIONS AND ACCESSORIES**

(AT ADDITIONAL CHARGE)

- **Gas hose with quick disconnect and restraining device:**
  - 48" (1219mm) hose
  - 36" (914mm) hose
- Solid state digital control with LED display, cook and hold, and Pulse Plus®
- Stainless steel oven liner
- 6" (152mm) casters
- Extra oven racks
- Stainless steel solid back panel
- Prison package (includes security control panel and stainless steel back)
- Security control panel
- Flue connector

**OPTIONS AND ACCESSORIES**

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

*Requires Blodgett stacking kit KS-88FS.*

**DFG-200 SPECIFICATIONS**

**EXTERIOR CONSTRUCTION**

- Full angle-iron frame
- Stainless steel front, top, and sides
- 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
- Modular slide out front control panel for easy access
- Solid mineral fiber insulation at top, back, sides and bottom

**INTERIOR CONSTRUCTION**

- Double-sided porcelainized baking compartment liner (14 gauge) for easy cleaning
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41 mm) spacing

**OPERATION**

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch on the front of the control panel
- 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 (60 Hz only, not available in 50 Hz)\*
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

**CAPACITY**

- Extra depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back positions.

**STANDARD FEATURES**

- Solid state manual with separate dials to control thermostat and timer
- 6" (152mm) adjustable stainless steel legs
- Two year oven parts and one year labor warranty\*
- Five year limited oven door warranty\*

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



**B14-G STACKED ON A DFG-200**

**BLODGETT COMBI**

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



**B14-G & DFG-200**  
Boilerless Combi Stacked on a  
Full-Size Gas Convection Oven



*Shown with optional casters*

**B14-G COMBI  
OPTIONS AND ACCESSORIES**

(AT ADDITIONAL CHARGE)

- 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

**B14-G COMBI SPECIFICATIONS**

**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
- 316 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)
- Pressure spray bottle for oven cleaning
- Hose and spray assembly for interior cleaning
- Water pressure regulator
- Drain kit assembly
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty



**B14-G STACKED ON A DFG-200**

**BLODGETT COMBI**

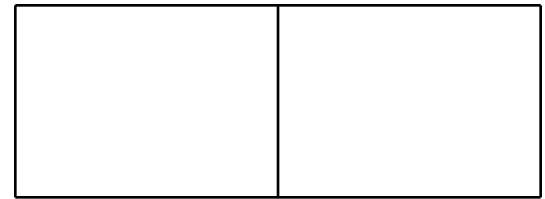
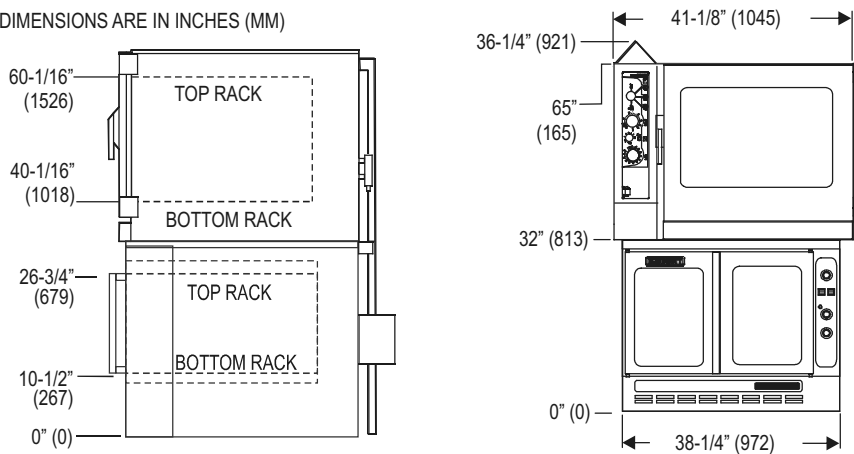
www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

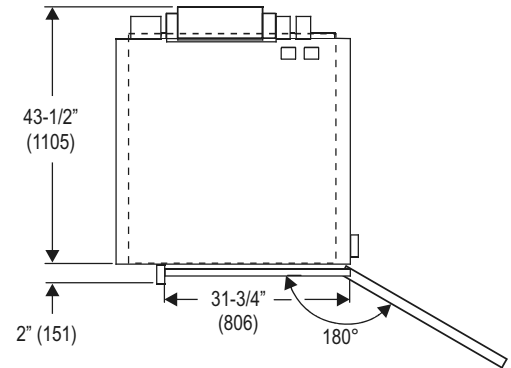


## B14-G STACKED ON A DFG-200

DIMENSIONS ARE IN INCHES (MM)



APPROVAL/STAMP



### SHORT FORM SPECIFICATIONS

Provide Blodgett model B14-G gas synergy combination-oven/steamer stacked on a model DFG-200 full-size convection oven.

**B14-G Combi** - 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.

**DFG-200** - Shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. Doors shall (be solid stainless steel/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 with a gas shutoff switch on the front of the control panel. 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 two commercial lamps and five chrome-plated removable racks. 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:

**Product clearance** 6" from combustible and non-combustible construction. 12" on left side if not on casters.

**Additional Height:**  
 6" adjustable legs 6-7/8" - 8" (174.6-203.2mm)

### POWER SUPPLY:

B14-G: 115 VAC, 10 amp, 1 phase, 60 Hz., 2-wire with ground  
 DFG-200: 3-wire, 6 Amp, 115 VAC, 1 phase, 60 Hz. 1/3 H.P., 2 speed motor, 1140 and 1725 RPM  
 2-wire, 3 Amp, 230VAC CE model, 1 phase, 50 Hz. 1/3 H.P., 1 speed motor, 1425 RPM  
 Both units: 6' (1.8m) electric cord set furnished.  
 Each unit requires a dedicated 15 amp. circuit.

### GAS SUPPLY:

|                        | B14-G      | DFG-200                                   |
|------------------------|------------|---|
| <b>Connection:</b>     | 3/4" NPT   | 3/4" NPT                                  |
| <b>Inlet Pressure:</b> |            |   |
| Natural                | 7.0" W.C.  | 7.0" W.C. minimum<br>10.5" W.C. maximum   |
| Propane                | 14.0" W.C. | 11.05" W.C. minimum<br>13.0" W.C. maximum |

### Manifold Pressure:

|                       |               |               |
|-----------------------|---------------|---------------|
| Natural               | N/A           | 3.5 W.C.      |
| Propane               | N/A           | 10.0 W.C.     |
| <b>Maximum Input:</b> | 65,000 BTU/hr | 60,000 BTU/hr |

### WATER SUPPLY (B14-G only):

Water Quality Requirements  
 TDS: < 100 ppm  
 pH: 7.0 - 8.0  
 Max. Water Temp: 100°F (38°C)  
 30(min)-50(max) PSI  
 Distance from filter to oven: 7' maximum  
 Filter weight (when full): 12 lbs  
 8' hoses to connect oven to filter are supplied

|            |                      |
|------------|----------------------|
| Hardness:  | 80-120 ppm           |
| Chlorides: | < 30 ppm             |
|            | 3/4" hose cold water |
|            | 2" drain connection  |

### MINIMUM ENTRY CLEARANCE:

|          | B14-G           | DFG-200          |
|----------|-----------------|------------------|
| Uncrated | 36-1/4" (921mm) | 32-1/16" (814mm) |
| Crated   | 42" (1066.8mm)  | 37-1/2" (953mm)  |

### SHIPPING INFORMATION:

#### Approx. Weight:

|         |                   |
|---------|-------------------|
| B14-G   | 680 lbs. (309 kg) |
| DFG-200 | 650 lbs. (295 kg) |

#### Crate sizes (per section):

|         |   |
|---------|---|
| B14-G   | 53" H x 45" W x 42" D (1346.2 x 1143 x 1066.8mm)  |
| DFG-200 | 37-1/2" (952mm) x 43-1/2" (1105mm) x 52" (1321mm) |

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

### BLODGETT COMBI

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183