



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

### MODEL RE-44 Electric Series Oven

Does not include rack, rack supports and center divider. Rolling equipment must be selected from Available Options List.  
All data is shown per oven section, unless otherwise indicated.



#### EXTERIOR CONSTRUCTION

- Stainless steel front, back, top, and sides
- 2 sets of independent interlocking doors that provide access to top and bottom oven sections separately.
- Heavy chrome plated tubular steel door handle
- Vitreous fiber insulation at top, back, sides, bottom and doors.

#### INTERIOR CONSTRUCTION

- 29" x 41" x 28 1/4" (737mm x 1041mm x 718mm) oven compartment interior .
- Porcelain-enameled steel baking compartment liner
- Removable center divider – 16 gauge, #430 stainless steel

#### OPERATION

- 2 sets of 3 tubular-type heaters
- 2 - Direct acting snap - action thermostats
- Slide vent - each section
- 2-1/3 HP blower motor operation, single speed

#### STANDARD FEATURES

- Two 60 minute timers
- Porcelainized enameled steel
- Two year oven parts and one year labor warranty\*
- Five year limited door warranty\*

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

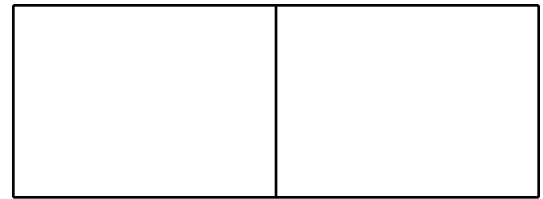


**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

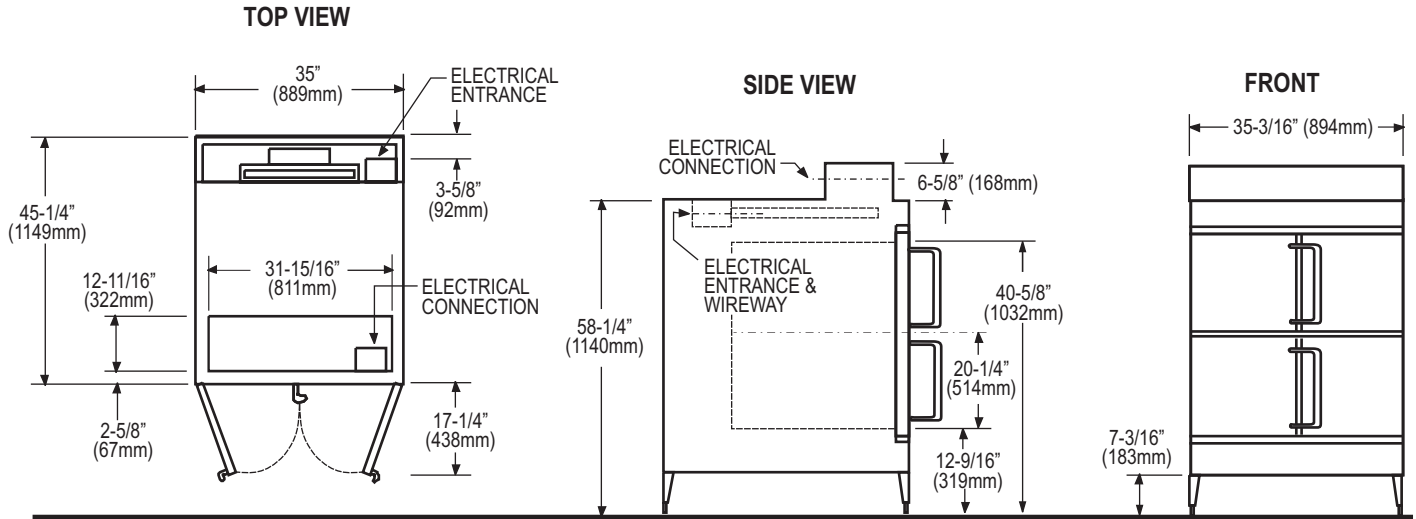
- **Roll-In with pan racks**
  - RPR-20, with center divider and 10 racks
  - Racks for pan rack L9
- **Electrical Options**
  - Single phase wiring (208/240 volt)
  - 2 speed motor (208/240 volt)
  - Electric buzzer with mechanical timer (each)
- **Conventional Rack-type Options**
  - Stainless steel center divider
  - Rack guides (set of 2)
  - Racks (each)
- 6" stainless steel legs
- Transport cart option (CTRE)
- Roll-In with dolly basket (DBRI-L)



# MODEL RE-44



APPROVAL/STAMP



### SHORT FORM SPECIFICATIONS

Provide Blodgett roll-in convection oven model RE-44. Construction shall be stainless steel front, top, back, sides and legs, and shall be fully insulated. Oven shall be supported by 6" adjustable stainless steel legs. Doors shall be counterbalanced French style with chrome plated tubular steel handles. Baking compartment shall be lined with porcelain-enamel steel. Unit shall be electrically heated by two (2) sets of three (3) tubular heaters, each set controlled by independent snap-action thermostat and 60-minute timer. Air in baking chambers to be circulated by two (2) (one/two) speed blower motors. Provide with transport cart and two year parts and one year labor warranty. Provide with options and accessories as indicated.

### DIMENSIONS:

**Floor space:** 35" (889mm) W x 45" (1143mm) D

**Motor**

Single Speed (standard): Two, 1/3hp (1725rpm)

Two Speed (optional): Two, 1/3hp (1140 and 1725 rpm)

**Clearance below oven:** 7" (183mm)

**Overall Dimensions:** 35" (889mm) W x 45" (1143mm) D x 65" H (1651mm) (including legs and control panel)

### MINIMUM ENTRY CLEARANCE:

Uncrated 35-3/16" (894mm)

Crated 40-1/2" (1029mm)

### SHIPPING INFORMATION:

**Approx. Weight:**

Oven only 740 lbs. (336kg)

With transport cart 800 lbs. (363kg)

**Crate sizes:**

40-1/2" (1029mm) x 54" (1372mm) x 63" (1600mm)

### ELECTRICAL RATING:

V.A.C.	Phase	K.W.H.	Amperes (L1-L2-L3)
208	1	21	101-0-101
208	3	21	58-56-57
220-240	1	21	89-0-89
220-240	3	21	51-53-51

Ovens can be phase loaded during hook-up to balance electric input. 50Hz ovens for use on 380 & 415 VAC 4 wire systems are available.

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

### BLODGETT OVEN COMPANY

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