

XR8 Rotating Rack Oven



**Your bakery is
only as good
as your oven.**

The XR8 is the perfect choice when you need consistent results through the entire oven - front to back and top to bottom.

Our professional bakers love the unique rack slides and the internal steam function. These features make the XR8 easy to configure and ideal for bagels and artisan breads.

Consider the XR8 when you're serious about your baked goods.





Features:

Continuously rotating product.

Unique rack slide system makes adjusting rack spacing a piece of cake. Easily removed for cleaning.

Steam can be added at the touch of a button to enhance crusts or to increase humidity for a finer crumb.

Delicate items will appreciate the blower delay feature allowing the convection fan to be turned off for up to 10 minutes.

Versatile – Bake, Roast, Braise and even Oven Fry

Dependable – Built Like a Blodgett™ and engineered to last

Flexible – Create artisan breads, pastries, cakes, & masterpieces

Specifications

XR8 is available in gas or electric. Includes heavy duty, stainless steel stand and casters. Stand will hold up to 12 full size sheet pans.

Capacity (w/ 4-inch spacing):
8 full size sheet pans

Dimensions (H x W x D inches)
XR8-G: 80.28 x 48.23 x 40.27
XR8-E: 75.03 x 48.23 x 40.27

Required Clearances: 0-inches on sides & back

Operation:

	XR8-G			XR8-E
Rating	110,000 BTU/hr			18kW (208, 240, 480 VAC available)
Natural ("WC)	5.0 min	14.0 max	3.5 man	n/a
LP ("WC)	11.0 min	14.0 max	10 man	n/a



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In partnership with:

