



# DFG-100-K12

**Full-Size, Standard Depth  
Dual Flow Gas Convection Oven  
Exclusively for K-12 Schools**



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25" (635mm) stainless steel stand w/rack guides
  - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
  - 48" (1219mm) hose
  - 36" (914mm) hose
- SSI-M - Solid state infinite control w/manual timer and LTR
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Flue connector

### OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

*Refer to operator manual specification chart for listed model names.*

### EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

### INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) 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 located 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) and LTR (linear temperature referencing)
- Two speed fan motor (single speed in CE model)
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior lights

### STANDARD FEATURES

- SSI-D - Solid state infinite control w/digital timer and LTR
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Five year parts and labor warranty for K-12 schools only\*

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

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



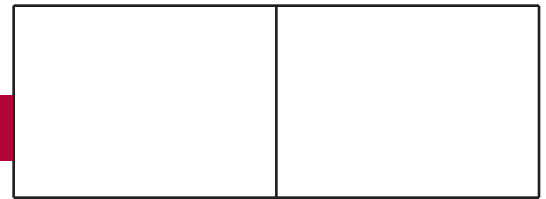
[www.blodgett.com](http://www.blodgett.com)

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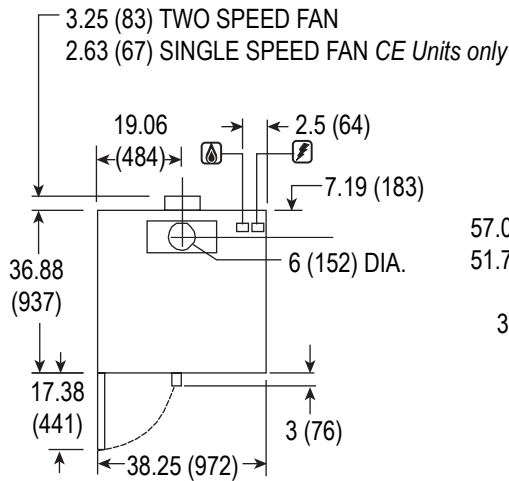
DFG-100-K12



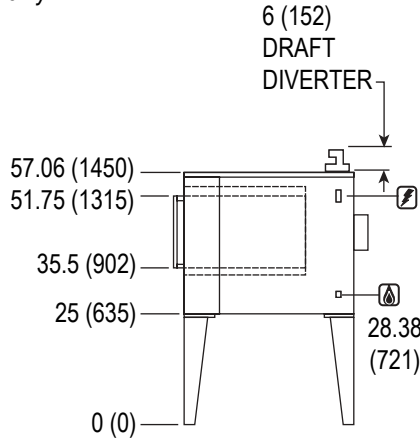
# DFG-100-K12



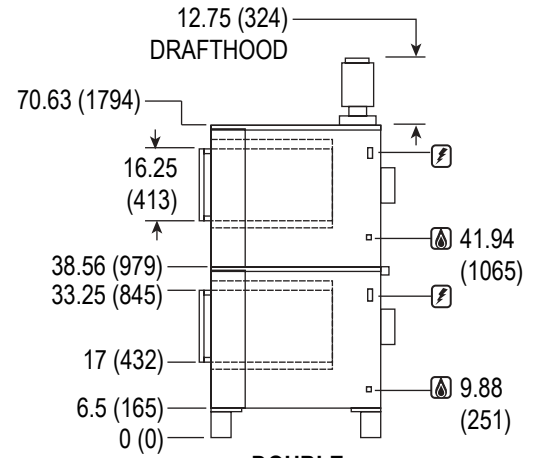
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-100-K12, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated 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, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, five chrome-plated removable racks and removable crumb trays. Control panel shall be recessed with solid state infinite control w/digital timer. 2014 ENERGY STAR qualified. Provide five years parts and labor warranty (K-12 only). Provide options and accessories as indicated.

## DIMENSIONS

- Floor space** 38-1/4" (972mm) W x 36-7/8" (937mm) D
- Interior** 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters**
  - Single Add 4-1/2" (114mm) to height
  - Double Height dimensions remain the same
  - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

## PRODUCT CLEARANCE

From combustible and non-combustible construction

- Oven sides** 2" (51mm)
- Oven back** 0" (0mm)

## MINIMUM ENTRY CLEARANCE

- Uncrated** 32-1/16" (814mm)
- Crated** 37-1/2" (953mm)

## SHIPPING INFORMATION

Approx. Weight

- Single 600 lbs. (273 kg)
- Double 1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)  
(2 crates required for double)

## GAS SUPPLY (per section)

- 3/4" NPT
- Inlet Pressure**
  - Natural Gas 7.0" W.C. min. - 10.5" W.C. max.
  - Propane 11.0" W.C. min. - 13.0" W.C. max.
- Manifold Pressure**
  - Natural Gas 3.5" W.C.
  - Propane 10" W.C.

## MAXIMUM INPUT

55,000 BTU/hr (16.2 Kw) per oven section

## POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM  
6' (1.8m) electric cord set furnished on 115 VAC ovens only.