



DFG-200-K12

Full-Size, Bakery 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 _____

Extra depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back 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 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 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
- 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)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

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



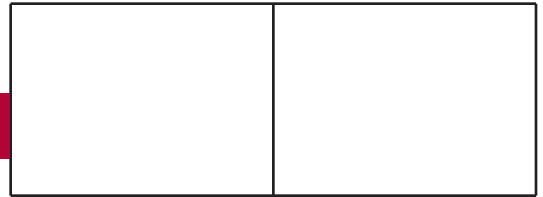
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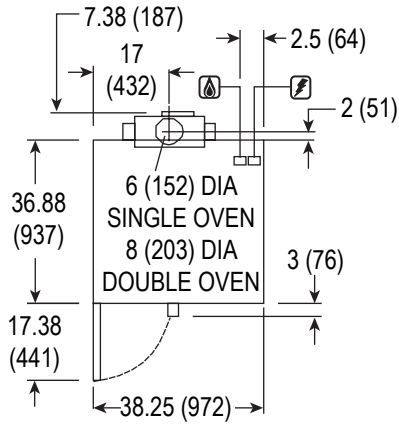
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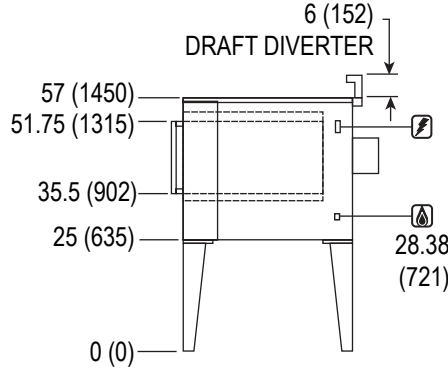


APPROVAL/STAMP

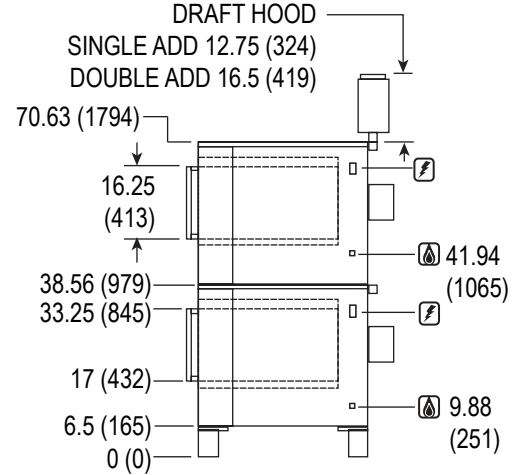


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-200-K12, (single/double) compartment. Each compartment 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 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 lamps, five chrome-plated removable racks and removable crumb trays. Control panel shall be recessed with solid state infinite control w/digital timer. 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 28-1/4" (718mm) 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
6" (152mm)

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

Approx. Weight

Single	617 lbs. (280 kg)
Double	1329 lbs. (541 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

60,000 BTU/hr (14.6 Kw) per oven section

POWER SUPPLY

3-wire, 6 Amp, 115 VAC, 1 phase, 60 Hz. 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
2-wire, 3 Amp, 220/240VAC, 1 phase, 50 Hz. 1/2 H.P., 1 speed motor, 1440 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.