



MARK V-200-K12

Full-Size, Bakery Depth
Electric Convection Oven
Exclusively for K-12 Schools



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4-1/4" (108mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded, open stand with pan supports
- SSI-M - Solid state infinite control w/manual timer and LTR
- Extra oven racks
- Solid stainless steel back
- 480 volt, 3 phase
- Vent 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 blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior halogen lights

OPERATION

- Three tubular heaters
- 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
- Two halogen oven lamps

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)
- 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

MARK V-200-K12

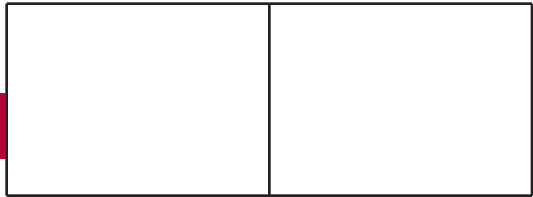


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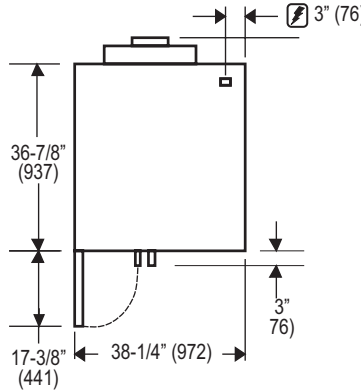
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



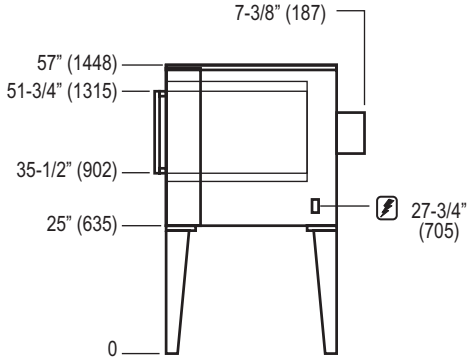
MARK V-200-K12



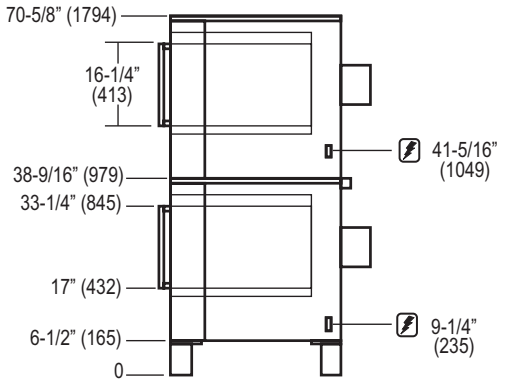
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

Dimensions are in inches (mm)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model MARK V-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. Doors shall (be solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen 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" (936mm) L
- 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
1/2" (13 mm)

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

- Approx. Weight**
- Single 545 lbs. (247 kg)
- Double 1060 lbs. (481 kg)

Crate Size

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

MAXIMUM INPUT

11 per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/2 H.P., 2 speed motor, 1120 and 1710 RPM (60Hz.)

50 Hz. ovens for 400/230, 380Y/220 VAC or 415Y/240 VAC (4 wire) 3 phase are available)