



MODEL ZEPHAIRE-G

Full-size Gas Convection Oven



ZEPHAIRE-G

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.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, and sides
- Solid independent stainless steel doors
- Chrome-plated door handles with independent door operation
- Triple-mounted door hinge pins
- Removable front control panel
- 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 and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Single speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- Solid state manual controls with separate dials for thermostat and timer
- 60 minute electric timer with buzzer
- One year parts and labor oven warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters:**
 - 6" (152mm) stainless steel legs
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (107mm) low profile casters
 - 25" (635mm) stainless steel legs
- **Venting:**
 - Draft diverter
 - Draft hood
- **Gas hose with quick disconnect and restraining device:**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- Open stand with rack guide, stainless steel
- Base cabinet
- Extra oven racks
- Gas manifold (for double sections)
- Stainless steel solid back panel
- Plus package (dependent glass doors, interior lights and a two speed motor)
- Flue connector
- Extended warranty



BLODGETT OVEN COMPANY

www.maytagfoodservice.com

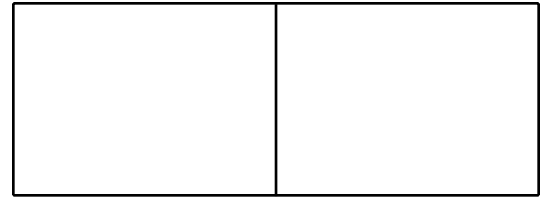
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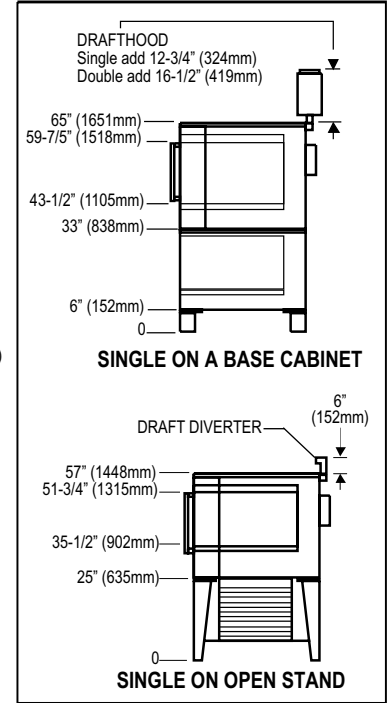
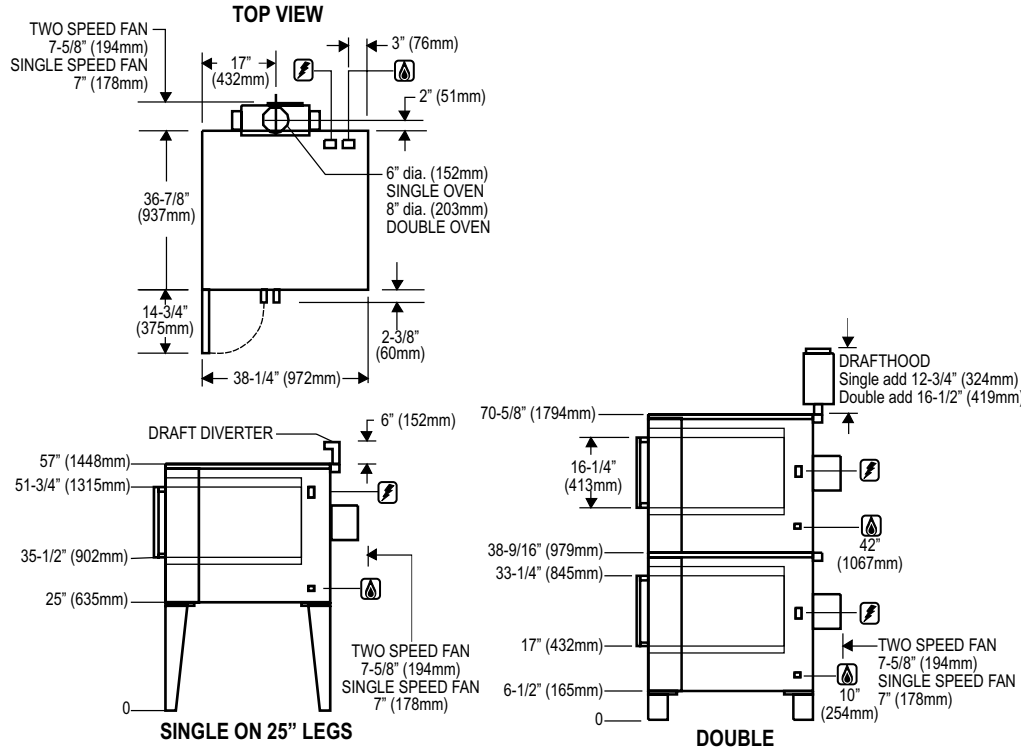


FOODSERVICE DIVISION

MODEL ZEPHAIRE-G



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-G, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Doors shall be solid stainless steel with chrome plated handles and independent 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. Air in baking chamber distributed by dual inlet blower wheel powered by a single-speed, 1/3 HP motor with thermal Overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

- Floor space** 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Product clearance** 6" from combustible and non-combustible construction.
- Interior** 29" (737mm) W x 20" (508mm) H x 28-1/4" (718mm) D
- If oven is on casters add to all height dimensions:**
 - Single 4-1/2" (114mm)
 - Double 2-1/4" (57mm)

GAS SUPPLY:

- 3/4" IPS connection at rear of oven
- Manifold Pressure:
 - Natural - 3.5" W.C.
 - Propane - 10" W.C.
- Inlet Pressure:
 - Natural - 7.0" W.C. min. - 10.5" W.C. max.
 - Propane - 10.5" W.C. min. - 13.0" W.C. max.

MAXIMUM INPUT:

- Single 60,000 BTU/hr
- Double 120,000 BTU/hr (60,000 each section)

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

- Approx. Weight:**

	Crated	Uncrated
Single:	545 lbs. (248 kg)	460 lbs. (208 kg)
Double:	1050 lbs. (476 kg)	920 lbs. (416 kg)
- Crate sizes:** 37-1/2" (952mm) x 43-1/2" (1105mm) x 52" (1321mm)

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

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