



MODEL ZEPHAIRE-200-G

Full-Size Bakery Depth
Gas Convection Oven

(Formerly called Zephaire G Plus)



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs/casters/stands:

- 6" (152mm) seismic legs
- 6" (152mm) casters
- 4" (107mm) low profile casters
- 25" (635mm) stainless steel stand w/rack guides
- 29" (737mm) stainless steel, fully welded open stand with pan supports

■ Gas hose w/quick disconnect

■ Gas hose with quick disconnect and restraining device:

- 48" (1219mm) hose
- 36" (914mm) hose
- Extra oven racks
- SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Gas manifold (for double sections)
- Stainless steel solid back panel
- Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors
- SSI-M - solid state infinite control w/manual timer

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, sides and legs
- 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
- 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)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 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)
- Two year parts and labor warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.



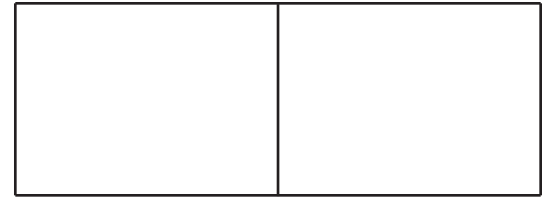
ZEPHAIRE-200-G

BLODGETT OVEN COMPANY

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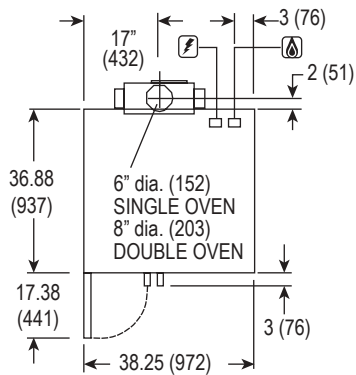


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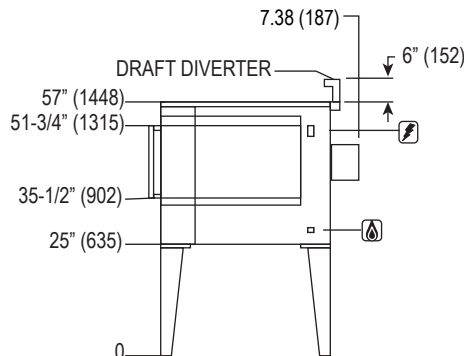


APPROVAL/STAMP

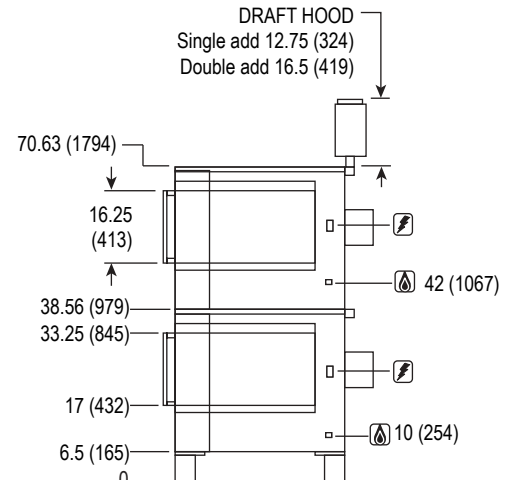
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model ZEPHAIRE-200-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 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. 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 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 digital 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:

Single Add 4-1/2" (114mm) to all height dimensions
 Double Dimensions do not change
 Double Low Profile Subtract 2-1/2" (64mm) from all dimensions

GAS SUPPLY:

3/4" IPS connection at rear of oven

Manifold Pressure:

Natural 3.5" W.C.
 Propane 0" 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)

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
 230, 220/240VAC, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 1 speed motor, 1440 RPM
 6' (1.8m) electric cord set furnished on 115 VAC ovens only.
 Blodgett recommends a Pass & Seymour, model 2097, GFCI due to the use of a variable frequency drive. Must be hard wired in some cases.

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

Approx. Weight:

Single: 617 lbs. (280 kg)
 Double: 1193 lbs. (541 kg)

Crate sizes:

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

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

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