



MODEL ZEPHAIRE-240E PLUS

Full-Size Standard Depth
Electric Convection Oven



Shown with optional casters

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 open stand with rack guides
- ☐ Extra oven racks
- ☐ Vent connector
- ☐ 480 VAC, 3 phase
- ☐ Extended warranty

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 name.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain 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 blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Four 50 watt commercial bake oven lamps

STANDARD FEATURES

- Solid state manual controls with separate dials for thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- 60 minute electric timer with buzzer
- One year parts and labor warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.



ZEPHAIRE-240E PLUS

BLODGETT OVEN COMPANY

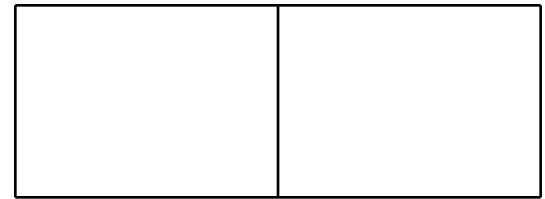
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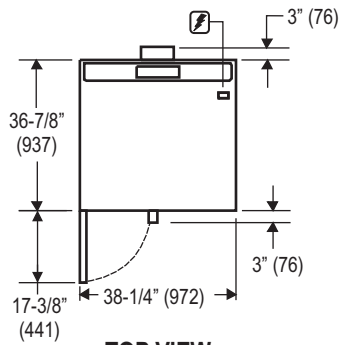
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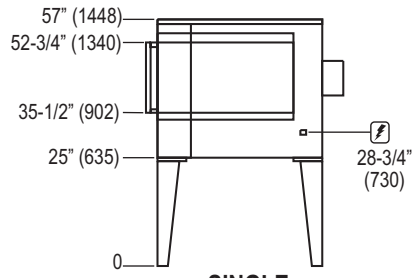
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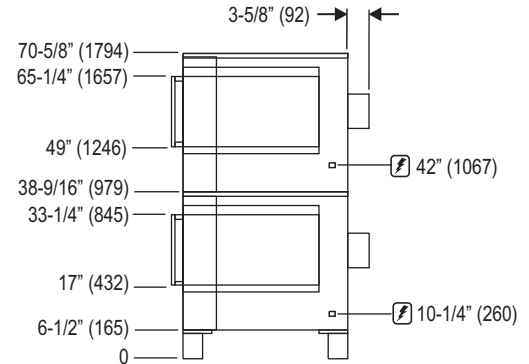
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-240E PLUS, (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 positions. Doors shall have dual pane thermal glass windows with single porcelain 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, 1/3 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: 1/2" from combustible and non-combustible construction.
Interior: 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters add to all height dimensions:
Single 4-1/2" (114mm)
Double 2-1/4" (57mm)

POWER SUPPLY:

208 VAC	60 Hz.	1 phase	11KW	51/0/51 Amperes,
208 VAC	60 Hz.	3 phase	11KW	31/29/29 Amperes,
220/240 VAC	60 Hz.	1 phase	11KW	44/0/44 Amperes,
220/240 VAC	60 Hz.	3 phase	11KW	26/24/24 Amperes,
480 VAC	60 Hz.	3 phase	11KW	14/13/13 Amperes,

1/3 HP, 2 speed motor, 1140 & 1725 rpm (60 Hz)

MAXIMUM INPUT:

Single	11KW
Double	22Kw (11KW each section)

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

Approx. Weight:

Single:	480 lbs. (218 kg)
Double:	960 lbs. (435 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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NOTE: FOR COMMERCIAL USE ONLY

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