



MODEL BG3240 Gas Conveyor Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ☐ High speed conveyor (1-10 minute bake time)
- ☐ 15" (381mm) twin stainless steel wire mesh conveyor belt with individually adjustable bake time settings
- ☐ Stacking kit to properly stack a BG3240 on top of an existing SG3240G
- ☐ One year additional extended warranty*

STANDARD FEATURES

- Energy reduction system provides an efficient heating system that improves cooking results and saves energy
- Impingement deluxe dual air return that improves cooking results and saves energy
- Solid state controls
- Temperature controller's built in auto tune feature improves overall conveyor oven performance
- 3/4" by 48" coated gas hose, restraint cable, and manual on/off gas valve
- 6' cord with NEMA L6-20P plug (shipped loose)
- Microprocessor-controlled conveyor speed with motor feedback
- Large front loading door with window and stainless steel handle
- Portable stand (single, double, triple stack ovens)
- Stackable to three high
- Stainless steel under shelf on single stack oven
- Removable folding conveyor frame and belt assembly
- Adjustable conveyor belt tension
- Field reversible conveyor belt direction
- Product stops
- One year parts and labor warranty
- Start Up by our Authorized Service Provider to activate the warranty (USA and Canada only)*

* For all international markets, contact your local distributor.

Project _____

Item No. _____

Quantity _____

Blodgett gas conveyor oven with 32" (813mm) wide conveyor belt and 40 1/2" (1028mm) long baking zone length. Single, double or triple stack models.

All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, sides, and interior
- Fully insulated on bottom, top, front and rear
- Easy serviceable access to all components
- Front and top surfaces are cool to the touch
- Full drop down front window
- Finished aluminized steel back

INTERIOR CONSTRUCTION

- Stainless steel outer (finger) plates
- 32" (813mm) wide stainless steel wire mesh conveyor belt
- 40 1/2" (1029mm) long bake chamber
- One single inlet blower in the plenum for forced air circulation supplying top and bottom air flow
- Standard or Customer specific finger set that allows control of 8 heat zones inside the bake chamber. Finger set consists of manifolds, inner plates, outer plates and blank plate(s).

OPERATION

- Solid state digital controls to display set point and actual bake chamber temperature(s) as well as bake time.
- Maximum Temperature is 550 degrees F (one degree increment)
- Modulating gas valve maintains accurate bake chamber temperature
- Electronic spark ignition control system
- Gas power type burner has mixer with adjustable shutter and sight window
- Internal gas pressure regulator
- 3 – 30 minute bake time (one second increment)
- Product clearance 3 3/4" (953mm)
- Heat transferred through forced directed hot air impingement
- Open vented baking chamber
- Two blower cooling fans
- Easy to clean – no tools required



BLODGETT OVEN COMPANY

www.blodgett.com

1400 Toastmaster Drive, Elgin, IL USA 60120
Phone: (847) 741-3300 • Fax: (847) 741-0015

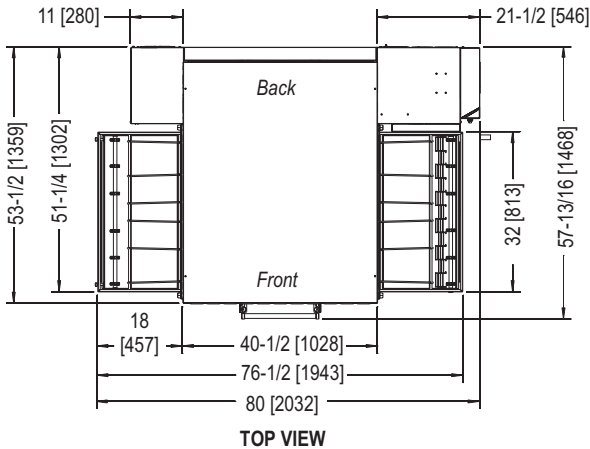
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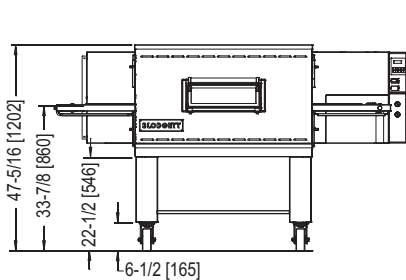
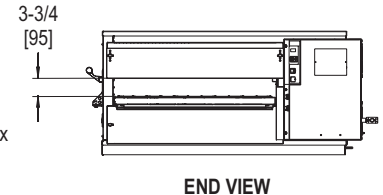
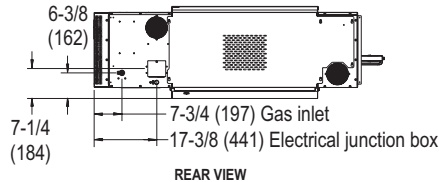
MODEL BG3240



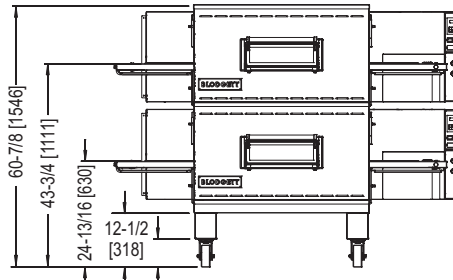
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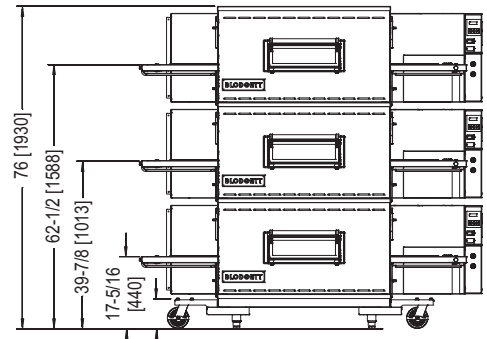
DIMENSIONS ARE IN INCHES [MM]



SINGLE



DOUBLE



TRIPLE

SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model BG3240 gas conveyor oven. Unit shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck. Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with electronic spark ignition gas fired baking compartment with one blower to evenly distribute heat across baking zone. Conveyor belt shall be 32" (813mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 40-1/2" (1028mm). Unit shall be provided with drop down front window. Control panel shall be solid state with 550°F (288°C) maximum thermostat and LCD display of 3-30 minutes adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	80" (2032mm) W x 60-1/2" (1537mm) L
Product clearance	3-3/4" (95mm)
Recommended minimum wall clearance	
Left and right side	0" (0mm)
Rear	6" (152mm)
Belt width	
Standard belt	32" (813mm)
Optional twin belt	15" (381mm) each
Baking zone length	40-1/2" (1028mm)

MAXIMUM INPUT: (per section)

BG3240	110,000 BTU/hr (32.23 KW) (116 MJ/hr)
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GAS SUPPLY: (specify)

	Natural	Propane
Oven per cavity	3/4" NPT	3/4" NPT
Main gas supply	2" line	2" line
Minimum Gas Pressure:	6" W.C.	11.5" W.C.
Maximum Gas Pressure:	12" W.C.	12" W.C.

POWER SUPPLY (must have dedicated ground)

Domestic	208-240 VAC, 1 phase, 50/60 Hz., 4.1 amp., 2-wire plus ground
International	220-230 VAC, 1 phase, 50 Hz., 4.1 amp., 2-wire plus ground

MINIMUM ENTRY CLEARANCE:

Uncrated	25-3/4" (654mm)
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SHIPPING INFORMATION:

Approx. Weight:

Single	1100 lbs. (499 kg)
Double	2200 lbs. (999 kg)
Triple	3300 lbs. (1498 kg)

Crate Size per section:

84" L x 59" W x 44" H (2134 x 1499 x 1118 mm)

NOTE: Blodgett Oven, in accord with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

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