



MODEL MT3270

Gas Conveyor Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters:**
 - ☐ 17-1/4" (438mm) black legs with casters
 - ☐ 23-1/4" (591mm) black legs with casters
 - ☐ Triple stack base with casters
- **Shelf extension:**
 - ☐ 15" (381mm)
 - ☐ 20" (508mm)
- **Flexible gas hose with quick disconnect and restraining device:**
 - ☐ 36" (914mm)
 - ☐ 48" (1219mm)

Note: Two 48" (1219mm) and one 36" (914mm) hose on triple model
- ☐ Twin belt - two 16" (406mm) wide belts
- ☐ 10' (3.0M) cord with receptacle
- ☐ Stacking rail
- ☐ One year additional extended warranty

Project _____

Item No. _____

Quantity _____

Blodgett conveyor oven with 32" (813mm) wide belt and 70" (1778 mm) baking zone length. Single, double or triple stack models are available. All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- Side loading glass door and stainless steel handle
- 2" (51mm) Vitreous fiber insulation at top, bottom, front, back and sides
- Ceramic fiber insulation at blower installation and front control panel

INTERIOR CONSTRUCTION

- Aluminized steel nozzles and bottom surface
- Aluminized steel air flow plates at top
- 32" (813mm) stainless steel wire mesh conveyor belt
- Four single inlet blowers above the combustion area for air circulation

OPERATION

- Heat transferred through forced convection (impingement)
- Open vented baking compartment
- Electronic spark ignition control system
- Gas power type burner has mixer with adjustable shutter and sight window
- Internal gas pressure regulator
- Remote microprocessor based controls with solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display or front mounted solid state
- Four blower motors (1/3 HP minimum) with thermal overload protectors
- Centrifugal cooling fan

STANDARD FEATURES

- Control options: *(must specify)*
 - ☐ Solid state front mounted
 - ☐ computerized remote
- Belt direction: *(must specify)*
 - ☐ left to right
 - ☐ right to left
- Product stops
- Oven start-up
- One year parts & labor warranty*

* For all international markets, contact your local distributor.



MT3270

BLODGETT OVEN COMPANY

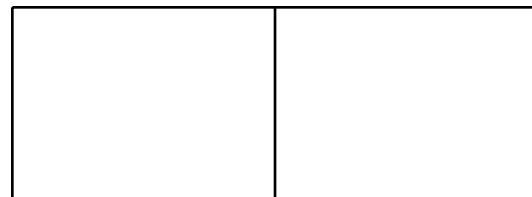
www.blodgettcorp.com

50 Lakeside Avenue, Burlington, VT 05402

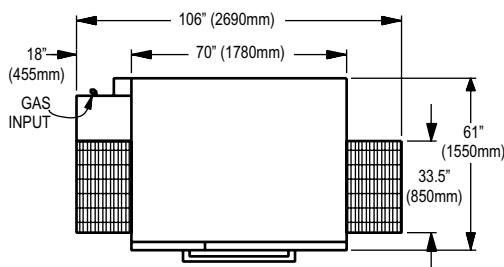
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



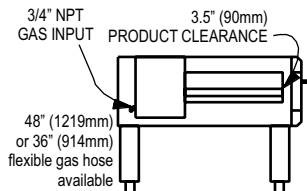
MODEL MT3270



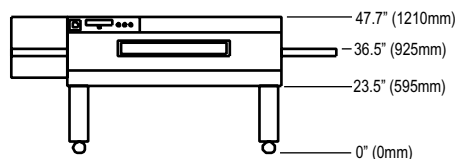
APPROVAL/STAMP



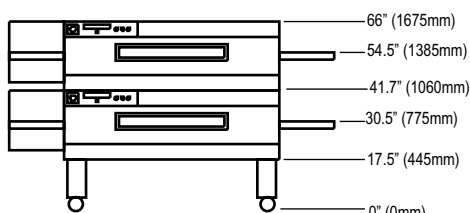
TOP VIEW



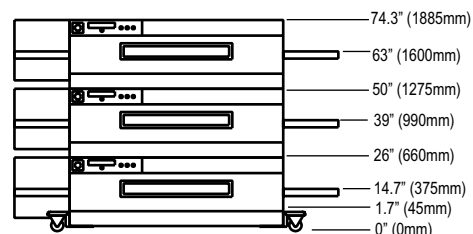
END VIEW



SIDE VIEW



SIDE VIEW



SIDE VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett model MT3270 conveyor oven. Unit shall be gas fired and shall cook by means of forced, heated air (impingement). Unit shall be (single/double/triple) deck supported by (specify stand type from options list). 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 four blowers to evenly distribute heat across baking zone. Conveyor belt shall be 32" (815mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 70" (1780mm). Unit shall be provided with stainless steel side loading door fitted with tempered glass view port. (Front mounted/remote) control panel shall be solid state with 600°F (315.5°C) maximum thermostat and digital display of adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicate

DIMENSIONS:

Floor space	61" (1549mm) wide x 106" (2690mm) long
Product clearance	3.5" (90mm)
Combustible wall clearance	2" (50mm)
Belt width	
Standard belt	32" (815mm)
Optional twin belt	16" (405mm) each
Baking zone length	70" (1780mm)

GAS SUPPLY: (specify)	Natural	Propane
Single	3/4" NPT	3/4" NPT
Double stack	1" NPT	1" NPT
Triple stack	1-1/4" NPT	1" NPT

MAXIMUM INPUT:

Single	150,000 BTU/hr
Double	300,000 BTU/hr
Triple	450,000 BTU/hr

Minimum Gas Pressure:	4.5" W.C. for natural gas
	11.0" W.C. for propane gas
Maximum Gas Pressure:	10.5" W.C. for natural gas
	13" W.C. for propane gas

POWER SUPPLY:

Domestic Model:

120/208-240 VAC, 1 Phase, 60 Hz., 9 amp, 3 wire with Ground

Export Model:

220-240, 1 phase, 50 Hz., 9 amp, 2 wire with Ground

MINIMUM ENTRY CLEARANCE:

Uncrated	24.2" (615mm)
Crated	30" (762mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	1400 lbs. (636 kg)
Double	2800 lbs. (1273 kg)
Triple	4200 lbs. (1909 kg)

Crate sizes:

29.5" (749mm) x 72" (1829mm) x 93" (2362mm)

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

BLODGETT OVEN COMPANY

www.blodgettcorp.com

50 Lakeside Avenue, Burlington, VT 05402

Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183