

# General Specifications for

# BLODGETT

## Zephyre MODEL FA-100 GAS FIRED RACK TYPE CONVECTION BAKING AND ROASTING OVENS

**EXTERIOR CONSTRUCTION:** Standard EXTERIOR finish shall consist of #430 STAINLESS STEEL front, #3 finish, and a dull heat resistant black lacquer upon a corrosion resistant primer on the top, sides, and back of oven sections.

Door fronts and back frames to be No. 16 gauge (1.48mm) SS. Combustion compartment cover to be No. 20 gauge (0.89mm) SS. Door back and other front parts to be No. 24 gauge (0.59mm) SS. Top, sides and back to be No. 22 gauge (0.71mm) Cold Rolled Steel welded (optional top and sides in No. 24 gauge (0.59mm) SS, #3 finish) on 1-1/2" x 1-1/2" x 1/8" (38mm x 38mm x 3.2mm) angle frame. The legs shall be of No. 16 gauge (1.42mm) press formed steel sheet welded to a No. 11 gauge (3.02mm) steel mounting plate, painted black and shall be adjustable for levelling.

**INTERIOR CONSTRUCTION:** Standard BAKING COMPARTMENT INTERIOR including baffle to be No. 14 gauge (1.73mm) PORCELAIN-ENAMELLED STEEL. Dimensions 29" (737mm) wide, 20" (508mm) high and 21-1/4" (641mm) deep. COMBUSTION CHAMBER to be of No. 16 gauge (1.55mm) aluminized steel except oven bottom to be of No. 22 gauge (0.71mm) aluminized steel.

**INSULATION:** Top, back and sides to be insulated with 1" (25.4mm), high temperature mineral fiber sheet.

**DOORS AND HANDLES:** A single handle mounted on left hand door shall operate both doors. (Right hand mounting can be furnished if specified.) Doors shall be side mounted and shall open simultaneously to the sides in a horizontal plane up to 140° with dual pane thermal window of tempered glass.

**RACKS AND RACK SUPPORTS:** Standard racks and rack supports shall be of bright chrome plated steel wire, capable of holding 11 racks with a minimum of 1-5/8" (41mm) spacing. Standard sections shall have 5 wire racks, 20-7/8" x 27-3/4" (530mm x 705mm).

**VENTING:** This oven is indirect heated and combustion gases are vented out through the flue vent located at the rear of each section. Each oven shall be equipped with a vent tab to allow venting of the baking chamber.

**THERMOSTATS:** Thermostat shall be of the liquid pressure type and shall be snap throttle type capable of maintaining low roast temperatures.

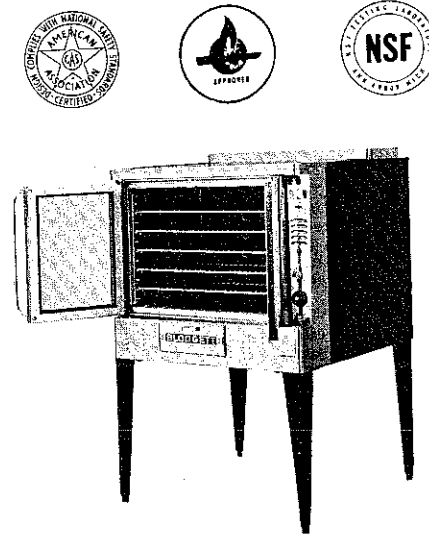
**SAFETY PILOTS:** Safety pilots are of hydraulically actuated type.

**TIMERS:** 60 minute mechanical standard. 5 hour can be substituted.

**BURNERS AND AIR MIXER:** Each section shall have two easily removable dual tube burners with a rated total input of 85,000 BTU. Air mixers shall have adjustable air shutters with locking device. Main and pilot burners shall have removable fixed orifices.

**ELECTRICAL COMPONENTS:** Each section shall be equipped with 3/4 H.P. blower motor with automatic thermal overload protection; with two 50 watt commercial bake oven

Note 1: Motor available for most 50 hz. current.  
Note 2: The Company reserves the right to make substitution in the event



FA-100  
Finish illustrated  
Stainless steel front — black finish

lamps; OVEN READY indicating light; LIGHT SWITCH; BLOWER SWITCH; COOL DOWN SWITCH (to operate blower with oven door open); INTERLOCK SWITCH (to automatically shut off blower upon door opening); REGENERATIVE BRAKING SYSTEM. Standard section wired 115 VAC single phase in accordance with National Electrical Code.

**LISTINGS:** All FA series convection ovens have design A.G.A. certified; are listed by National Sanitation Foundation and are approved by Canadian Gas Association.

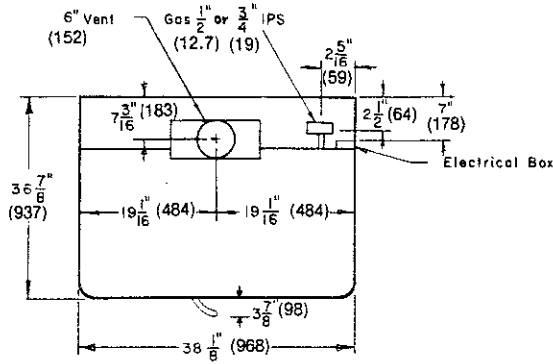
### OPTIONAL EXTRAS AT ADDITIONAL COST:

- \_\_\_ Stainless Steel top and/or sides (24 gauge (0.59mm), 430, #3 finish)
- \_\_\_ Decorator Color on top, sides and back. Available Decorator Colors: Vassar Yellow, Mint Frost, Mandarin Red, Copper, Turquoise Blue, Ice Blue and Platinum Gray.
- \_\_\_ Stainless Steel Baking Compartment Lining (16 gauge, (1.48mm) 430)
- \_\_\_ Continuous cleaning baking compartment lining
- \_\_\_ Perforated back panel (black or colored)
- \_\_\_ Perforated back panel (stainless steel)
- \_\_\_ Extra racks
- \_\_\_ Base Cabinet-exterior to match oven w/aluminized interior
- \_\_\_ Open Stand with stainless steel legs and shelf w/rack guides
- \_\_\_ Open Stand (Legs and Shelf Black) w/rack guides
- \_\_\_ Open Stand (Legs and Shelf Decorator Color) w/rack guides
- \_\_\_ 208 volt 3 phase circuit
- \_\_\_ 440 to 480 volt (specify), 3 phase circuit
- \_\_\_ Two Speed Motor 115V or 208 to 240V (specify), 1 phase
- \_\_\_ Two Speed Motor 208 V 3 phase
- \_\_\_ Two Speed Motor 440 to 480V (specify), 3 phase
- \_\_\_ Electric buzzer with mechanical timer (specify 1 or 6 hr.)
- \_\_\_ Swivel casters (two locking)
- \_\_\_ 25" (635mm) Legs, Stainless Steel
- \_\_\_ 25" (635mm) Legs, Decorator Color

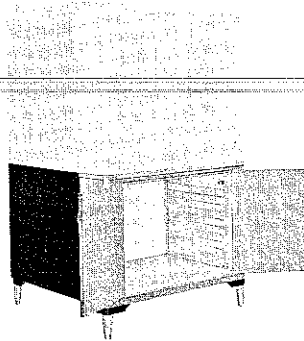
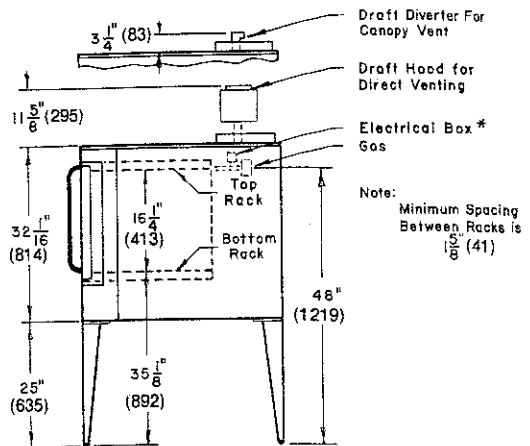
### OPTIONAL EXTRAS AT NO ADDITIONAL COST:

- \_\_\_ 208 to 240 volt (specify), 1 phase circuit
- \_\_\_ 5 hour timer in lieu of 1 hour
- \_\_\_ Solid doors (recommended for oven used for roasting)

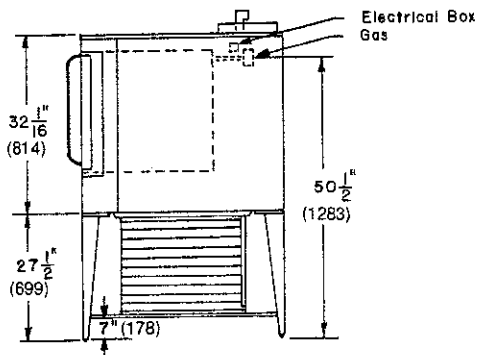
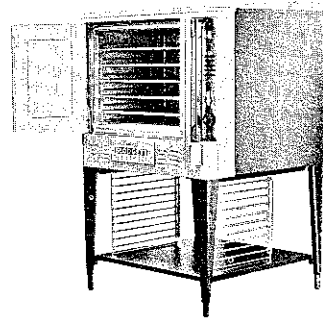
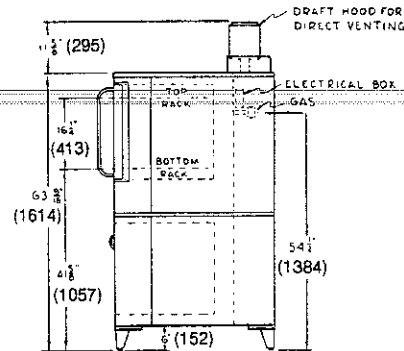
# Zephyre MODEL FA-100 GAS FIRED CONVECTION OVEN



FA-100 ON BASE CABINET



FA-100 ON OPEN STAND



ALL DIMENSIONS ARE BOTH INCHES AND MILLIMETERS

1/2" (12.7mm) gas connection (no pressure regulator) when ordered for propane gas, or a 3/4" (19mm) gas connection at a pressure regulator when ordered for natural gas.

6 ft. (1.8m) electric cord set furnished on 115 VAC ovens only. Cord set not furnished on ovens shipped to Canada due to CGA requirements.

**PLEASE SPECIFY WHETHER OVEN IS TO BE DIRECT FLUED OR VENTED UNDER A CANOPY WITH MECHANICAL EXHAUST SYSTEM.**

- Floor space 38-1/8" (968mm) wide x 36-7/8" (937mm) deep
- B.T.U. per hour 85,000
- Motor single speed 3/4 H.P., 1725 RPM
- Motor two speed 3/4 H.P., 1125 and 1725 RPM
- Minimum entry clearance 32-1/16" (814mm) (uncrated) 37-1/2" (953mm) (crated)
- Approx. Shipping weight (crated) 545 lbs. (247kg)
- Crate Size 37-1/2" x 43-1/2" x 46" (952mm x 1105mm x 1168mm)

- ELECTRICAL RATINGS FOR FA-100:**
- 115 VAC, 60 Hz., one phase, 11.3 amperes
  - 208 VAC, 60 Hz., one phase, 6.3 amperes
  - 230 VAC, 60 Hz., one phase, 5.7 amperes
  - 220 VAC, 60 Hz., three phase, 3.1 amperes

OVER ONE HUNDRED YEARS OF

THE G. S. **BLODGETT** CO., INC.

BURLINGTON VERMONT 05402

DISTRIBUTED IN CANADA BY:

**GARLAND COMMERCIAL RANGES, LTD.**  
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