



SG3240 Electric/Gas Conveyor Oven

Blodgett conveyor oven with 32" (813mm) wide belt and 40" (1016mm) baking zone length. Single, double or triple stack models. Base units available for stacking with existing oven.

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

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- Full drop down easily removable side door
- Foil faced ceramic fiber insulation

INTERIOR CONSTRUCTION

- Aluminized steel nozzles and bottom surface
- Adjustable aluminized steel air flow plate at top
- 32" (813mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers above the combustion/element area for air circulation

OPERATION

- Heat transferred through forced directed hot air convection
- Open vented baking compartment
- Electronic spark ignition control system (gas model)
- Gas power type burner has mixer with adjustable shutter and sight window (gas model)
- Internal gas pressure regulator (gas model)
- Tubular resistance elements (electric model)
- Integral or remote microprocessor based controls with solid state 600°F (315°C) maximum thermostat and belt speed control with backlit LCD display
- Two circulation blower motors with thermal overload protectors
- 1-30 minute bake time

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:**
 - 10" (254mm)
 - 15" (381mm)
 - 20" (508mm)
- **Remote control:**
 - 10' (3.0M) cable
 - 50' (15.24M) cable
- **Flexible gas hose with quick disconnect and restraining device:**
 - 36" (914mm)
 - 48" (1219mm)

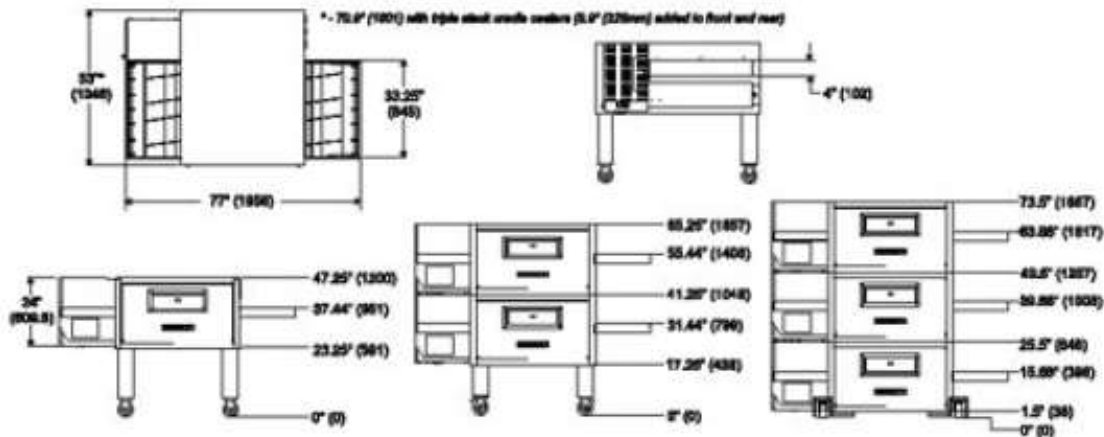
Note: Two 48" (1219mm) and one 36" (914mm) hose on triple model

- Twin belt - two 15-3/4" (400mm) wide belts
- Stainless steel interior (available with remote control ovens only)
- Foldable conveyor belt support assembly
- One year additional extended warranty*

STANDARD FEATURES

- Front mounted computerized control options: *(must specify)*
 - manual
 - menu (4 program keys, stores time/temp settings)
- Self diagnostics, monitors and alerts operator of warning or fault conditions
- Belt direction: *(must specify)*
 - left to right
 - right to left
- Large side loading door with window and stainless steel handle
- Product stop
- Cord set and plug (NEMA L6-15P) domestic gas ovens only
- Non-folding removable conveyor belt assembly
- Oven start-up*
- One year parts & labor warranty*

* For all international markets, contact your local distributor.



SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model SG3240(G/E) conveyor oven. Unit shall be (gas fired/electrically heated) and shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck supported by (specify leg height from options list). Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with (electric spark ignition gas fired/electrically heated) baking compartment with two blowers 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" (1016mm). Unit shall be provided with drop down front door. (Front mounted/remote) control panel shall be solid state with 600°F (315.5°C) maximum thermostat and LCD display of 1-30 minutes adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 53" (1346mm) W x 77" (1956mm) L

Product clearance 4" (102mm)

Combustible wall clearance 0" (0mm)

Belt width

Standard belt 32" (813mm)

Optional twin belt 15-3/4" (400mm) each

Baking zone length 40" (1016mm)

MAXIMUM HEAT INPUT:

SG3240G SG3240E

Single 110,000 BTU/hr (32.2KW) (116MJ/hr) 27 KW

Double 220,000 BTU/hr (64.4KW) (232MJ/hr) 54KW

Triple 330,000 BTU/hr (96.6KW) (348MJ/hr) 81KW

GAS SUPPLY: (specify) Natural Propane

Single 3/4" NPT 3/4" NPT

Double stack 1" NPT 3/4" NPT

Triple stack 1" NPT 1" NPT

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

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

POWER SUPPLY (Must have dedicated ground)

SG3240E:

V.A.C.	Hz	Phase	K.W.H.	Ampres			
				L1	L2	L3	N
DOMESTIC							
208	50/60	3	28	78	78	78	-
240	50/60	3	28	68	68	68	-
INTERNATIONAL							
230/400	50/60	3N	28	41	39	39	3
240/415	50/60	3N	28	39	38	38	3

This oven contains a mercury relay. DO NOT put mercury relay in trash.

Relay must be recycled or disposed of as hazardous waste.

SG3240G: 2 wire plus ground, 5 amp. 208-240VAC, 1 phase, 50/60 Hz.

MINIMUM ENTRY CLEARANCE:

Uncrated 25"

Crated 31"

SHIPPING INFORMATION

Approx Weight	Crated	Uncrated
Single	850 lbs	750 lbs
Double	1700 lbs	1500 lbs
Triple	2550 lbs	2250 lbs
Crate Size	29 1/2" X 72" X 93 1/2"	