

GAS CONVEYOR OVENS

FLOOR MODELS



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG	(CUBE FT)	LIST PRICE
BG3240	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, Impingement Deluxe dual air return, reversible belt direction, 32" wide conveyor belt with 40" long baking zone, folding removable conveyor assembly, adjustable conveyor belt tension, Energy Reduction System (ERS) reduces gas consumption and increases cooking efficiency, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 3-30 minute conveyor speed controls, 3/4" by 48" coated gas hose with restraint cable, manual on/off gas valve, 72" electrical cord and NEMA L6-20P plug, product stops, 3-7/8" product clearance, 110,000 BTU per section. One year warranty.			
Single	One oven base section with single stack base along with a stainless steel undershelf with 15" stainless steel legs with casters	1100/499	(126)	\$38,300
Double	Two oven base sections with double stack base with 6" stainless steel legs with casters.	2200/999	(252)	\$76,000
Triple	Three oven base sections with triple stack base with casters.	3300/1498	(378)	\$113,800
Base section	One oven base section (oven only).	819/371	(126)	\$37,200

Optional Equipment, see Page 73.



BG2136	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, Impingement Deluxe dual air return, reversible belt direction, 18" wide conveyor belt with 36" long baking zone, folding removable conveyor assembly, adjustable conveyor belt tension, Energy Reduction System (ERS) reduces gas consumption and increases cooking efficiency, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 3 - 30 minute conveyor speed controls, two single inlet blowers, 3/4" by 48" coated gas hose with restraint cable, manual on/off gas valve, 72" electrical cord and NEMA L6-20P plug, removable 8" shelf extension, product stop, 3-1/2" product clearance, and 75,000 BTU per section. One year warranty.			
Single	One oven base section with single stack base along with a stainless steel undershelf with 17-1/2" stainless steel legs with casters.	658/299	(72)	\$25,620
Double	Two oven base sections with double stack base along with a stainless steel undershelf with 17-1/2" stainless steel legs with casters.	1255/570	(144)	\$50,460
Triple	Three oven base sections with triple stack base with casters.	2449/1112	(216)	\$74,950
Base section	One oven base section (oven only).	604/274	(72)	\$24,490

Optional Equipment, see Page 73.

GAS CONVEYOR OVENS

COUNTERTOP MODEL



Countertop model shown

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
S1828G	Stainless steel front, top, sides and interior, reversible belt direction, 18" stainless steel wire mesh conveyor belt with 28" long baking zone, large front glass drop down window, removable conveyor assembly, adjustable conveyor belt tension, Energy Reduction System using a modulating gas valve reduces gas consumption and increases cooking efficiency, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 1 – 30 minute conveyor speed controls, two single inlet blowers, 3/4" by 48" coated gas hose with restraint cable, manual on/off gas valve, 72" electrical cord and NEMA L6-20P plug, 6" and 12" shelf extension(s), 3 1/2" product clearance, 50,000 BTU per section. One year warranty.		
S1828G CT Single	Single counter top oven and 4" stainless steel legs.	425/193	\$18,320
S1828G CT Double	Double counter top oven and 4" stainless steel legs.	825/374	\$36,220
S1828G CT Triple	Triple counter top oven and 4 alignment pins.	1225/556	\$53,420
S1828G FS Single	Single oven with 18-3/4" tall legs, stainless steel under shelf, and casters	473/215	\$19,300
S1828G FS Double	Double oven with 18-3/4" tall legs, stainless steel under shelf, and casters	893/405	\$37,200
S1828G FS Triple	Triple oven with 5-3/4" tall legs and casters	1419/644	\$54,200
Base Section	One oven base section (oven only)	420/191	\$17,740

Optional Equipment, see Page 73.



S1820G	Stainless steel front, top, sides and interior, reversible belt direction, 18" stainless steel wire mesh conveyor belt with 20" long baking zone, removable conveyor assembly, adjustable conveyor belt tension, Energy Reduction System (ERS) reduces gas consumption and increases cooking efficiency, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 1 – 10 minute conveyor speed controls, two single inlet blowers, 3/4" by 48" coated gas hose with restraint cable, manual on/off gas valve, 72" electrical cord and NEMA L6-20P plug, 6" and 12" shelf extension(s), 3 1/2" product clearance, 40,000 BTU per section. One year warranty.		
Single	One oven and 4" stainless steel legs.	325/147 (30)	\$10,860
Double	Two ovens and 4" stainless steel legs.	650/294 (60)	\$21,710
Triple	Three ovens and 4 alignment pins.	975/442 (90)	\$32,550

Optional Equipment, see Page 73.

ELECTRIC CONVEYOR OVENS

FLOOR MODELS



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
BE3240	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, Impingement Deluxe dual air return, reversible belt direction, 32" wide conveyor belt with 40" long baking zone, folding removable conveyor assembly, adjustable conveyor belt tension, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 3 – 30 minute conveyor speed controls, product stops, 3-7/8" product clearance, 27 kW three phase per section. Specify Voltage. One year warranty.		
Single	One oven base section with single stack base along with a stainless steel undershelf with 15" stainless steel legs with casters.	1100/499 (126)	\$38,300
Double	Two oven base sections with double stack base with 6" stainless steel legs with casters.	2200/999 (252)	\$76,000
Triple	Three oven base sections with triple stack base with casters.	3300/1498 (378)	\$113,800
Base section	One oven base section (oven only).	819/371 (126)	\$37,200
	<i>Optional Equipment, see Page 73.</i>		



BE2136	Stainless steel front, top, bottom and sides, aluminized steel back, front loading glass door and handle, Impingement Deluxe dual air return, reversible belt direction, 18" wide conveyor belt with 36" long baking zone, folding removable conveyor assembly, adjustable conveyor belt tension, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 3 – 30 minute conveyor speed controls, two single inlet blowers, removable 8" shelf extension, product stop, 3-1/2" product clearance, and 17 kW three phase per section. Specify Voltage. One year warranty.		
Single	One oven base section with single stack base along with a stainless steel undershelf with 17-1/2" stainless steel legs with casters.	658/299 (78)	\$25,620
Double	Two oven base sections with double base along with a stainless steel undershelf with 17-1/2" stainless steel legs with casters.	1255/570 (156)	\$50,460
Triple	Three oven base sections with triple stack base with casters.	2449/1112 (234)	\$74,950
Base section	One oven base section (oven only).	604/274 (78)	\$24,490
	<i>Optional Equipment, see Page 73.</i>		

ELECTRIC CONVEYOR OVENS

COUNTERTOP MODELS

CONVEYOR OVENS



Countertop model shown

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
S1828E	Stainless steel front, top, sides and interior, reversible belt direction, 18" wide stainless steel wire mesh conveyor belt with 28" long baking zone, large front glass drop down window, removable conveyor assembly, adjustable conveyor belt tension, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 1 – 30 minute conveyor speed controls, two single inlet blowers, 6" and 12" shelf extension(s), 3 1/2" product clearance, 12kW (3 phase) or 10kW (single phase) per section. Specify Voltage. One year warranty.		
S1828E CT Single	Single counter top oven and 4" stainless steel legs.	425/193	\$18,320
S1828E CT Double	Double counter top oven and 4" stainless steel legs.	825/374	\$36,220
S1828E CT Triple	Triple counter top oven and 4 alignment pins.	1225/556	\$53,420
S1828E FS Single	Single oven with 18-3/4" tall legs, stainless steel under shelf, and casters	473/215	\$19,300
S1828E FS Double	Double oven with 18-3/4" tall legs, stainless steel under shelf, and casters	893/405	\$37,200
S1828E FS Triple	Triple oven with 5-3/4" tall legs and casters	1419/644	\$54,200
Base Section	One oven base section (oven only)	420/191	\$17,740
	<i>Optional Equipment, see Page 73.</i>		



S1820E	Stainless steel front, top, sides and interior, reversible belt direction, 18" wide stainless steel wire mesh conveyor belt with 20" long baking zone, removable conveyor assembly, adjustable conveyor belt tension, up to 550 degree F digital temperature (with exclusive Auto Tune Feature) and 1 – 10 minute conveyor speed controls, two single inlet blowers, factory attached 72" electrical cord and NEMA 6-50P plug for 208V and 240V single phase units, 6" and 12" shelf extension(s), 3.5" product clearance, 8.3kW per section. Specify Voltage. One year warranty.		
Single	One oven and 4" stainless steel legs.	325/147 (30)	\$10,860
Double	Two ovens and 4" stainless steel legs.	650/294 (60)	\$21,710
Triple	Three ovens and 4 alignment pins.	975/442 (90)	\$32,550
	<i>Optional Equipment, see Page 73.</i>		

SPECIFICATIONS

Model	S1820E	S1820G	S1828E	S1828G	BE2136	BG2136	BE3240	BG3240
SHIPPING WEIGHT								
Base Section	325 lbs.	325 lbs.	450 lbs.	450 lbs.	658 lbs.	658 lbs.	1100 lbs.	1100 lbs.
DIMENSIONS								
Front to Back (exterior)	38"	38"	38"	38"	46½"	46½"	58"	58"
Left to Right (exterior)	42"	42"	50"	50"	61"	61"	80"	80"
Height (single)	22"	22"	42"	42"	43½"	43½"	47¾"	47¾"
Height (double)	37"	37"	58"	58"	62¾"	62¾"	60⅞"	60⅞"
Height (triple)	48"	48"	60"	60"	69¾"	69¾"	76"	76"
Product Clearance	3½"	3½"	3½"	3½"	3½"	3½"	3⅞"	3⅞"
BELT OPTIONS								
Belt Width	18"	18"	18"	18"	18"	18"	32"	32"
Belt Length	20"	20"	28"	28"	36"	36"	40"	40"
Belt Speed (minutes)	1 - 10	1 - 10	1 - 30	1 - 30	3 - 30	3 - 30	3 - 30	3 - 30
Belt Direction	Reversible							
Belt Construction	Stainless steel							
Twin Belt Available	N/A	N/A	N/A	N/A	2 - 9"	2 - 9"	2 - 15"	2 - 15"
CAPACITY								
6" pie @ 8 min.	75	75	105	105	135	135	265	265
8" pie @ 8 min.	39	39	54	54	69	69	150	150
10" pie @ 8 min.	25	25	35	35	45	45	92	92
12" pie @ 8 min.	14	14	20	20	26	26	60	60
14" pie @ 8 min.	11	11	16	16	21	21	45	45
16" pie @ 8 min.	9	9	13	13	17	17	38	38
OPERATION								
Electric (kW)	8.3 kW	N/A	12kW (3 ph) 10kW (1 ph)	N/A	17 kW	N/A	27 kW	N/A
Gas (BTU)	N/A	40,000	N/A	50,000	N/A	76,000	N/A	110,000
Heating Method	Impingement/forced convection							
Standard Blower Motors	2	2	2	2	1	1	1	1
Cooling Fans	1	1	1	1	4	2	4	2
Side-door Access	N/A	N/A	Glass	Glass	Glass	Glass	Glass	Glass
CLEARANCE								
Left	0"	0"	0"	0"	1"	1"	0"	0"
Right	0"	0"	0"	0"	1"	1"	0"	0"
Rear	0"	0"	0"	0"	3"	3"	6"	6"

OPTIONS & ACCESSORIES

LIST PRICE

	S1820E/G	S1828E/G	BE/G2136	BE/G3240
LEG & STAND OPTIONS				
24-3/4" stainless-steel stand w/shelf and casters for single/double	\$1,480	\$1,100	N/A	N/A
11-5/8" stainless-steel stand w/casters for triple stack	\$1,240	\$900	N/A	N/A
4" stainless steel legs (set of 4, #4L4)	\$120	\$120	N/A	N/A
INTERIOR OPTIONS				
Twin belt 2-9" Belts	N/A	N/A	\$2,600	N/A
Twin belt 2-15" Belts	N/A	N/A	N/A	\$3,500
High Speed Conveyor (1-10 minutes)	Std	Std	\$1,200	\$1,600
High Speed Twin Conveyor (1-10 minutes)	N/A	N/A	\$3,800	\$5,100
76" Conveyor - per oven section	N/A	N/A	\$850	N/A
76" High Speed Conveyor (1-10 minutes) - per oven section	N/A	N/A	\$2,050	N/A
76" High Speed Twin Conveyor (1-10 minutes) - per oven section	N/A	N/A	\$4,650	N/A
EXTERIOR OPTIONS				
6" shelf extension (each) (#59280)	\$150	\$150	N/A	N/A
8" shelf extension (each) (#50040)	N/A	N/A	\$195	N/A
12" shelf extension (each) (#59272)	\$190	\$190	N/A	N/A
12" shelf extension (each) for left to right sandwich operation (exit only) (#60830)	\$190	\$190	N/A	N/A
6" shelf extension (each) for left to right sandwich operation (exit only) (#60831)	\$150	\$150	N/A	N/A
16" shelf extension (#62063)	N/A	N/A	N/A	\$350
20" shelf extension (#50023)	N/A	N/A	\$290	N/A
Power cord & 15-50P plug, 208/240, 3 phase (#63953)	N/A	\$450	N/A	N/A
Electrical receptacle, L6-20R for all gas ovens (#60248)	\$55	\$55	\$55	\$55
WARRANTY OPTIONS				
Extended warranty (per section)	\$1,740	\$1,740	\$1,740	\$1,740

START-UP & INSTALLATION PROCEDURES

ADDITIONAL TERMS, CONDITIONS AND PRICING

1. Blodgett Conveyor Ovens offers a Mandatory Start Up Program Package with all Blodgett Conveyor Ovens (US installations) performed by the local Blodgett Authorized Service Provider. This Start Up will also include converting to LP gas, reversing the standard conveyor belt operation from left to right – to right to left, along with a host of other checks to confirm the Blodgett Conveyor Oven is performing to our Engineering Standards. Start-up is included in the prices shown in the price list, installation procedures are NOT included in the prices shown in this Price List.
2. Any changes required for exhaust or make up air CFM are the responsibility of the customer.
3. All work should be completed during normal business hours (7:00 a.m. to 5:00 p.m., Mon.-Fri.). Any additional charges incurred due to installations performed after normal business hours will be the responsibility of the customer.
4. Any additional charges incurred through excess travel, outside the 100 mile radius are also the responsibility of the customer.