

BLODGETT®

XR8-G

Gas Mini Rotating Rack Bakery Oven



XR8-G with 12 pan stand

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

☐ Draft hood

Project _____

Item No. _____

Quantity _____

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Fully welded angle iron frame
- Double pane tempered glass doors
- Semi-rigid mineral fiber insulation at top, back, sides and bottom
- Removable independent door design
- Control panel rotates out for easy access

INTERIOR CONSTRUCTION

- 304 stainless steel interior
- Rotating rack can be removed without tools
- Six fixed rack positions
- Stainless steel heat exchanger system
- Four side mounted halogen lights for superior illumination

OPERATION

- Indirect-fired with in-shot burners
- Internal steamer system
- Separate bake and steam times
- Cool-down mode
- Blower delay
- Two speed, 3/4 horsepower, convection motor with automatic thermal overload protection

STANDARD FEATURES

- 12 pan stand with adjustable spacing, removeable crumb trays and low profile casters
- Holds 6 pans (18" x 26")
- USB port for program uploads
- VFD control can hold multi-stage programming for up to 99 products
- Pre-plumbed gas and water lines
- 48" (1219mm) gas hose with quick disconnect and restraining device
- Two year parts labor oven warranty

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

XR8-G ROTATING RACK OVEN

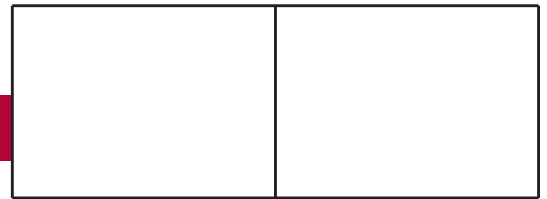


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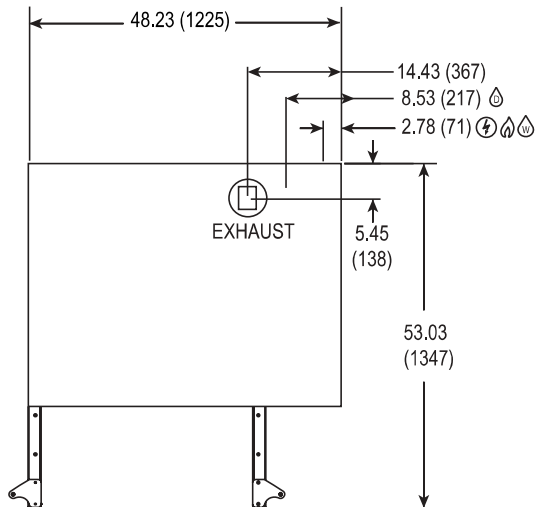


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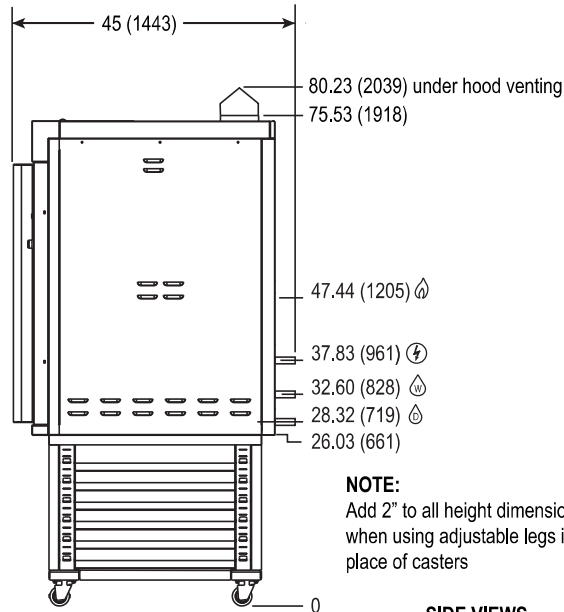


FRONT VIEW

DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



SIDE VIEWS

NOTE:
Add 2" to all height dimensions
when using adjustable legs in
place of casters

SHORT FORM SPECIFICATIONS Provide Blodgett gas mini rotating rack bakery oven model XR8-G. Unit shall have a single compartment with fully welded angle iron frame, and 304 stainless steel interior. Unit shall accept six 18" x 26" standard full-size bake pans. Rotating rack shall be removable without tools. Unit shall have stainless steel front, top and sides. Doors shall be stainless steel, independent design with dual pane thermal glass windows. Unit shall be gas heated with electronic spark ignition and shall cook by means of indirect fired inshot burners. Unit shall have internal steamer system with pre-plumbed water lines. Unit shall be fitted with four side mounted, halogen lamps. VFD control can hold multi-stage programming for up to 100 products, separate bake and steam times, cool-down mode, and blower delay. Manual gas service cut-off switch on front panel. Two year oven parts labor warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space 48.23" (1225 mm) W x 40.27" (1023 mm) D
Interior 32" (813 mm) W x 32" (813 mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

0" (0 mm)

12" from back, sides and top recommended for service

MINIMUM ENTRY CLEARANCE

Uncrated 45" (1143 mm)
Crated 49.25" (1251mm)

Unit measures 34" (864) deep with the doors, control panel, and back panel removed.

SHIPPING INFORMATION

Approx. Weight

XR8-E 950 lbs. (431 kg)
Stand 175 lbs. (79 kg)

Crate Sizes

XR8-E 49.25" (1251mm) x 54.25" (1378mm)
Stand 54" (1371mm) x 34" (864mm) x 28" (711mm)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas 3.5" W.C.

Propane 10" W.C.

Manifold Pressure

Natural Gas 5.0" W.C. min. - 14.0" W.C. max.

Propane 11.0" W.C. min. - 14.0" W.C. max.

MAXIMUM INPUT

110,000 BTU/hr

POWER SUPPLY

120V, 60Hz, 1 phase, 15 amp maximum dedicated circuit

COLD WATER SUPPLY

Pipe Size 3/4" GHT

Pressure 40-75 psi. (276-517 kPa)

Flow Rate 47 GPH (178 LPH)

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

DRAIN

XR8-G 3/4" NPT rear drain connection