



MG3270

MODEL MG3270 Gas Conveyor Oven



Project _____
Item No. _____
Quantity _____

BLODGETT conveyor oven with 32" (813mm) wide belt and 70" (1778mm) 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 handle
- 2" (51mm) Vitreous fiber insulation at bottom, back and top
- Ceramic fiber insulation at blower installation

INTERIOR CONSTRUCTION

- Adjustable aluminized steel air flow plate at top and bottom
- 32" (813mm) stainless steel wire mesh conveyor belt
- Three single inlet blowers 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
- Integral microprocessor based controls with solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display
- Three blower motors (1/4 HP minimum) with centrifugal switches
- One control area cooling fan with thermal overload switch

STANDARD FEATURES

- Front mounted solid state controls
- 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.

Buy this Oven at <http://Pizzaovens.com>

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
- Stacking rails
- Split belt — two 16" (406mm) wide belts
- 10 foot cord set with receptacle
- One year additional extended warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Remote computerized control



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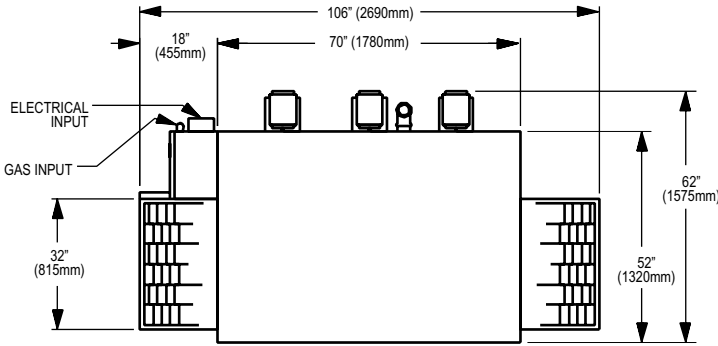
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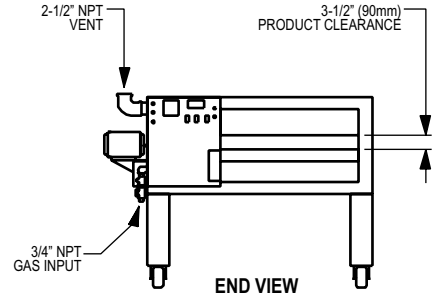


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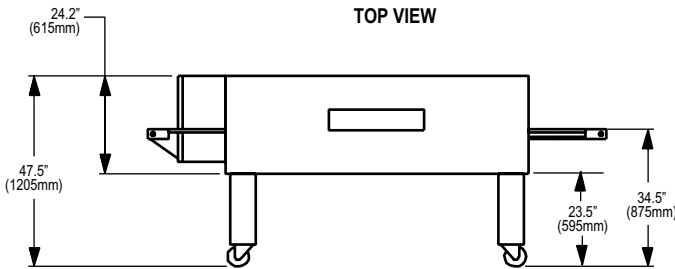
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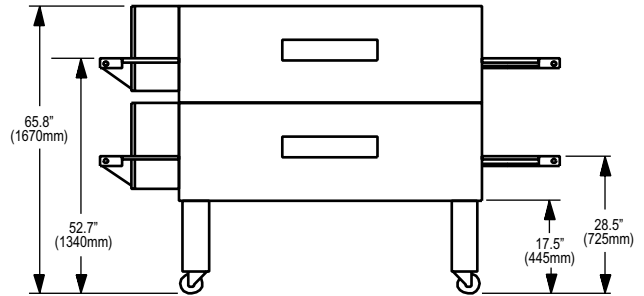
TOP VIEW



END VIEW



SINGLE - FRONT VIEW



DOUBLE - FRONT VIEW

Dimensions reflect non-enclosed hood application

SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model MG3270 conveyor oven. Unit shall be gas heated and shall cook by means of forced, heated air. 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 gas heated baking compartment with three 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" (1778mm). Side mounted 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 indicated.

DIMENSIONS:

- Floor space:** 62" (1575mm) wide x 106" (2690mm) long
- Product clearance:** 3-1/2" (89mm)
- Belt width:** 32" (815mm) - Optional split belt 16" (405mm) each
- Baking zone length:** 70" (1780mm)

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

MAXIMUM INPUT

MG3270	Single:	150,000 BTU/hr
	Double stack:	300,000 BTU/hr
	Triple Stack:	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: (with dedicated ground)

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

MINIMUM ENTRY CLEARANCE:

Uncrated	24.2" (615mm)
Crated	31-1/2" (800mm)

COMBUSTIBLE WALL CLEARANCE:

Gas 20" (508mm)

SHIPPING INFORMATION:

Approx. Weight:	Crated
Single:	1400 lbs. (636 kg)
Double stack:	2800 lbs. (1273 kg)
Triple stack:	4200 lbs. (1909 kg)

Crate Size:

104-1/2" (2654mm) x 31-1/2" (800mm) x 66-1/2" (1689mm)

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