



MODEL BP-100 Proofing Cabinet



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Solid state humidistat
- 4" Low profile casters
- 25" (635mm) stainless steel legs
- Euronorm pan racks available on export models



The BP-100 is utilized as a free standing unit or may be combined with the Blodgett Mark V or DFG-100 Ovens.

All data is shown per section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, sides, back and legs
- Single pane tempered glass window in stainless steel door
- Single chrome plated door handle
- Slide-out modular front control panel
- Pan storage area adjacent to control panel

INTERIOR CONSTRUCTION

- Stainless steel interior with removable top and bottom air diverters.
- Stainless steel removable water reservoir with integral immersion type heater and liquid sensing mechanism.
- Stainless steel pan supports, eight positions with a minimum of 3" (76mm) spacing

OPERATION

- One tubular immersion type heater rated at 750 watts.
- One tubular type air heater rated at 800 watts.
- Direct snap acting thermostat with temperature control range of 80° F (27° C) to 125° F (52° C)
- 6.5 quart (6.15 liter) water reservoir with perforated bottom liner for manual filling.
- 1/50 horsepower tangential blower with ducted delivery system
- Independent humidity control

STANDARD FEATURES

- Solid state thermostat and mechanical humidistat
- Two year parts and labor warranty*

*For all international markets, contact your local distributor



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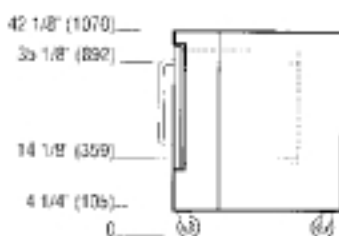
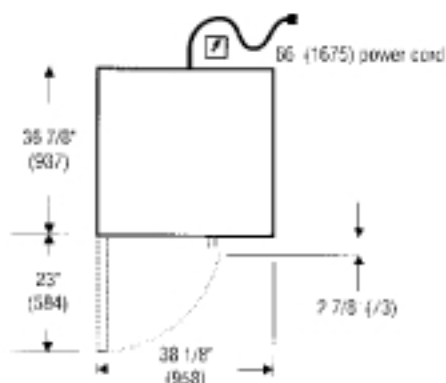
MODEL BP-100

Proofing Cabinet

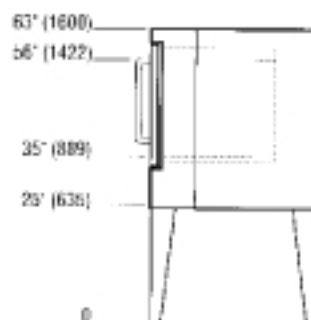


APPROVAL / STAMP

BP-100 TOP VIEW



BP-100 SIDE VIEW WITH CASTERS



BP-100 SIDE VIEW WITH 25\"/>

SHORT FORM SPECIFICATIONS

Provide Blodgett proofing cabinet model BP-100 (single/double) compartment. Each compartment shall have (stainless) steel liner and (stainless) steel pan supports, eight positions with a minimum of 3" (76mm) spacing. Door shall (be solid stainless steel have single pane tempered glass window) with single chrome plated door handle. Unit shall have one tubular immersion rated at 500 watts and one tubular type air heater rated at 800 watts. Unit shall have 1/50 horsepower tangential blower with ducted delivery system and independent humidity control. Slide-out modular control panel shall have direct snap acting thermostat with temperature control range of 80° F (27° C) to 125° F (52° C) and independent humidity control. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 38 1/8" (968mm) wide x 36 7/8" (937mm) deep

MAXIMUM INPUT:

BP-100 1675 Watts (per section)

POWER SUPPLY:

120 VAC,	60 Hz.,	1 phase,	1675W,	14 Amperes,
240 VAC,	50 Hz.,	1 phase,	1675W,	7 Amperes,
220 VAC,	50 Hz.,	1 phase,	1675W,	7.6 Amperes,

1/50 H.P. motor, 2600 RPM

MINIMUM ENTRY CLEARANCE:

Uncrated 38" (965mm)

Crated 43-1/8" (1095mm)

SHIPPING INFORMATION:

Weight: BP-100 Single 400 lbs. (181 kg)

Crate size: 43 1/8" (1095mm) x 43 1/2" (1105mm) x 48 1/4" (1219mm)



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