

BLODGETT®*Ovens*

Since 1848

MODEL BP-50
Proofing Cabinet**OPTIONS AND ACCESSORIES**
(AT ADDITIONAL CHARGE)

- 4" low profile casters
- 25" (635mm) stainless steel legs
- Euronom pan racks available on export models only

Project _____

Item No. _____

Quantity _____

The BP-50 is utilized as a free standing unit or may be combined with the Blodgett CTB or DFG-50 Ovens.

All data is shown per section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, sides and legs
- Single pane tempered glass window in stainless steel door
- Single chrome plated door handle
- Slide-out modular front 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 500 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/solidstate humidistat
- Two year parts and labor warranty*

*For all international markets, contact your local distributor



Pizzaovens.com

1-877-766-0100

Since 1999



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THE BLODGETT OVEN COMPANY

BLODGETT®

Ovens

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A **MAYTAG** Company.

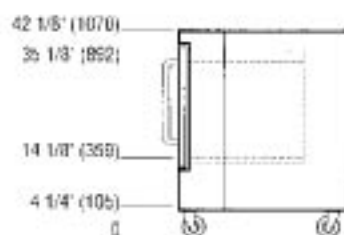
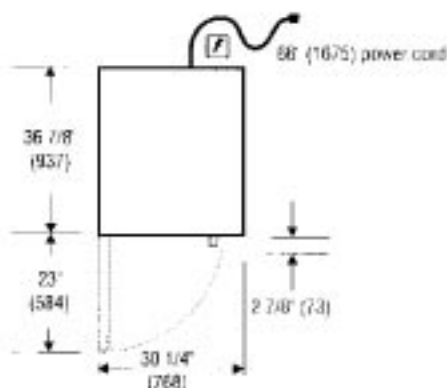
MODEL BP-50

Proofing Cabinet

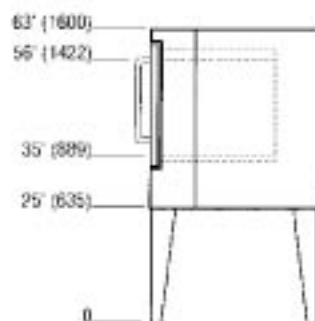


APPROVAL / STAMP

BP-50 TOP VIEW



BP-50 SIDE VIEW WITH CASTERS



BP-50 SIDE VIEW WITH 25° LEGS

SHORT FORM SPECIFICATIONS

Provide Blodgett proofing cabinet model BP-50 (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 type heater 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 30 1/4" (768mm) wide x 36 7/8" (937mm) deep

MAXIMUM INPUT:

BP-50 1425 Watts (per section)

POWER SUPPLY:

120 VAC,	60 Hz.,	1 phase,	1425W,	12 Amperes,
220 VAC,	50 Hz.,	1 phase,	1425W,	7 Amperes,
240 VAC,	50 Hz.,	1 phase,	1425W,	6 Amperes,

1/50 H.P. motor, 2600 RPM

MINIMUM ENTRY CLEARANCE:

Uncrated 30 1/4" (768mm)

Crated 37 1/2" (952mm)

SHIPPING INFORMATION:

Weight: BP-50 Single 350 lbs. (158.7 kg)

Crate size: 37 1/2" (952mm) x 43 1/2" (1105mm) x 48 1/4" (1219mm)

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

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