



## BLODGETT CONVECTION OVEN - FREE STANDING

Connection to the electrical power source must be done according to all state and local codes. Avoid using patch cords and multiple jacks. The appliance must be placed so that the connection plug to the outlet can be easily reached. On the back side of the oven is an exhaust chimney from which the exhaust is ejected. During each cooking cycle there may be hot air and/or humidity coming out from this chimney.

1. The oven is designed to cook food and must be used ONLY for that specific purpose.
2. The oven allows you to cook between 200° F and 500° F. It is suggested that you allow 2" between trays for proper air circulation during the cooking process.
3. Please avoid salting your food products while they are inside the cooking cavity.
4. Always preheat the oven before placing food into it.

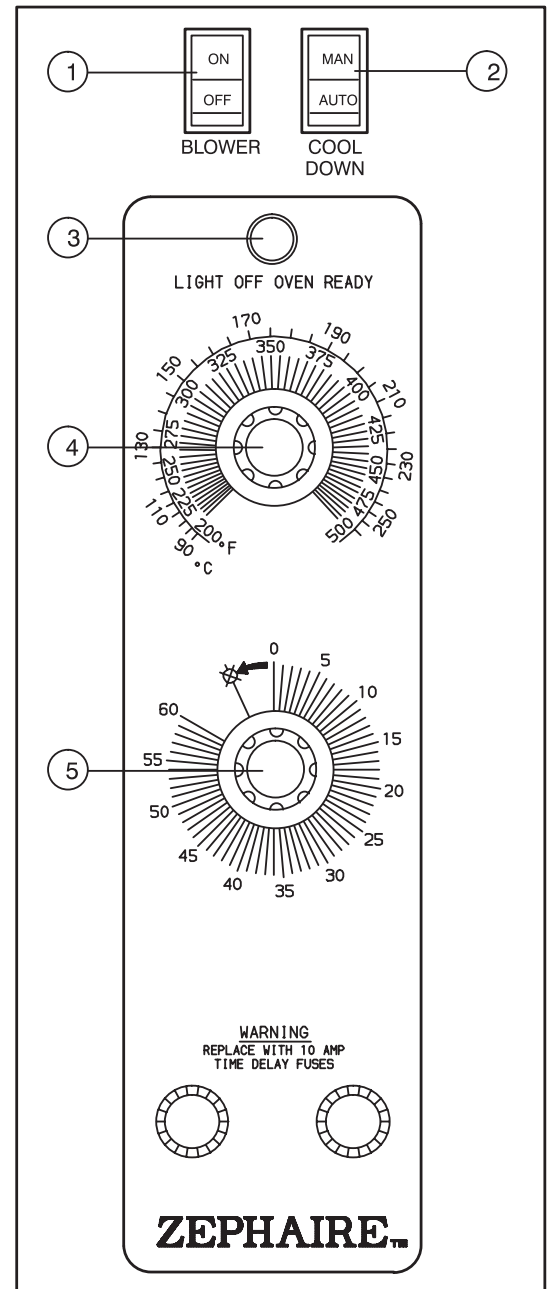
### CONTROL PANEL

1. BLOWER ON/OFF SWITCH - controls the operation of the blower. If the blower switch is in the OFF position the oven will be turned off.
2. COOL DOWN SWITCH - when the switch is in the AUTO position, the oven can be used to cook. When the switch is in the MAN position, the oven is cooling down for the next bake.
3. OVEN READY LIGHT - when lit indicates burners are operating. When the light goes out the oven has reached operating temperature.
4. THERMOSTAT - controls the temperature at which the oven will operate.
5. COOK TIMER - used to time the length of the cooking operation. When the set time expires, a buzzer will sound.

### OPERATION

1. Set the COOL DOWN switch to the AUTO position. Turn the THERMOSTAT to the desired operating temperature.
2. Set the BLOWER ON/OFF switch to the ON position. When the OVEN READY light goes out, load the product and set the COOK TIMER.
3. When the timer sounds, remove the product. If the next product requires a lower operating temperature, then the cool down mode can be used. Turn the COOL DOWN switch to the MAN position. Make sure the door is open.
4. Turn the oven off by setting the BLOWER ON/OFF switch to the OFF position.

**WARNING: A complete 5 minute shutdown must be observed before the oven is relighted.**





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## COOK TIME AND TEMPERATURE TIPS

- Always preheat the oven before baking or roasting. We recommend preheating 50°F above the cook temperature to offset the drop in temperature when the doors are opened and cold product is loaded into the oven. Set the thermostat to the cook temperature after the product is loaded. NOTE: for frozen product, preheat the oven 100°F above the cook temperature.
- Generally, cook temperatures should be 50°F lower than deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, reduce the thermostat setting another 15-25°F. Continue to reduce the cook temperature on successive loads until the desired results are achieved. NOTE: cooking at excessive temperatures will not reduce cook time, it will produce unsatisfactory baking and roasting results.

## OPERATING TIPS

- Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven. This obstructs the flow of air and results in uneven baking and roasting.
- It is best to put even amounts of product in each pan for equal distribution. Varying amounts of product will cause uneven baking results.
- The fan must be operating for the oven to heat.



## CAUTION



Keep the area around the appliance clear of combustibles.  
Oven must be placed at least 4" away from a wall to allow moisture to escape from the chimney.  
Exterior surfaces may become hot enough to cause serious burns. Use proper protection.

**WARNING: IF YOU SMELL GAS NEAR ANY PART OF THE SYSTEM, TURN OFF PROPANE  
AND LEAVE AREA IMMEDIATELY.**

In the event of a power failure, turn all switches to the off position.  
If you encounter any kind of problem while the oven is in operation, unplug your oven immediately.  
Don't overload the oven.

Never allow grease to build up in the interior or collect on the bottom.  
All maintenance operations may ONLY be conducted by a trained professional.



## TROUBLESHOOTING

### POSSIBLE CAUSE(S)

### SUGGESTED REMEDY

#### **SYMPTOM: Oven will not fire.**

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| <ul style="list-style-type: none"><li>• Gas turned off.</li><li>• Oven not plugged in.</li><li>• Power switch on the control panel is off.</li><li>• Control set below ambient temperature.</li><li>• Doors are open.</li></ul> | <ul style="list-style-type: none"><li>• Turn the gas valve to ON.</li><li>• Plug in electrical supply cord.</li><li>• Set the control panel to COOK or OVEN ON.</li><li>• Set to desired cook temperature.</li><li>• Close doors.</li></ul> |
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#### **SYMPTOM: Oven does not come to ready.**

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| <ul style="list-style-type: none"><li>• The oven has not reached preheated temperature.</li><li>• Gas valve not turned on completely.</li><li>• The quick disconnect is not connected.</li><li>• Internal problem with main temperature control.</li></ul> | <ul style="list-style-type: none"><li>• Wait for oven to reach preheat temperature.</li><li>• Check the gas valve, turn on fully if necessary.</li><li>• Reconnect the quick connect. Check all gas connections.</li><li>• Δ</li></ul> |
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#### **SYMPTOM: Convection fan does not run.**

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| <ul style="list-style-type: none"><li>• Oven is not plugged in.</li><li>• Circuit breaker tripped.</li><li>• Doors are open.</li></ul> | <ul style="list-style-type: none"><li>• Plug in electrical supply cord.</li><li>• Reset the breaker.</li><li>• Close doors.</li></ul> |
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#### **SYMPTOM: General baking problems.**

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| <ul style="list-style-type: none"><li>• Thermostat out of calibration.</li><li>• Improper oven venting.</li></ul> | <ul style="list-style-type: none"><li>• Δ</li><li>• Δ</li></ul> |
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Δ Denotes remedy is a difficult operation and should be performed by qualified personnel only.

**WARNING: Always disconnect the power supply before cleaning the oven.**