



XR8-G

Gas Mini Rotating Rack Bakery Oven



XR8-G with 12 pan stand

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Gas hose with quick disconnect and restraining device:**
 - ☐ 48" (1219mm) hose
 - ☐ 36" (914mm) hose
- **Venting**
 - ☐ Draft diverter
 - ☐ Draft hood
- ☐ MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- ☐ Additional rack slides
- ☐ Wire rack for half-size pans

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Ergonomic wide loading carousal assembly, for easier pan loading

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
- Rack slide spacing can be adjusted without tools in any configuration using 1" increments.
- Stainless steel heat exchanger system
- Four side mounted halogen lights for superior illumination

OPERATION

- Indirect-fired with in-shot burners
- Internal steamer system
- Holds 8 pans (18" x 26") based on 4" adjustable slide spacing
- Digital programmable controls
- 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
- Pre-plumbed gas and water lines
- Two year parts and one year labor oven warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.



XR8-G ROTATING RACK OVEN

BLODGETT OVEN COMPANY

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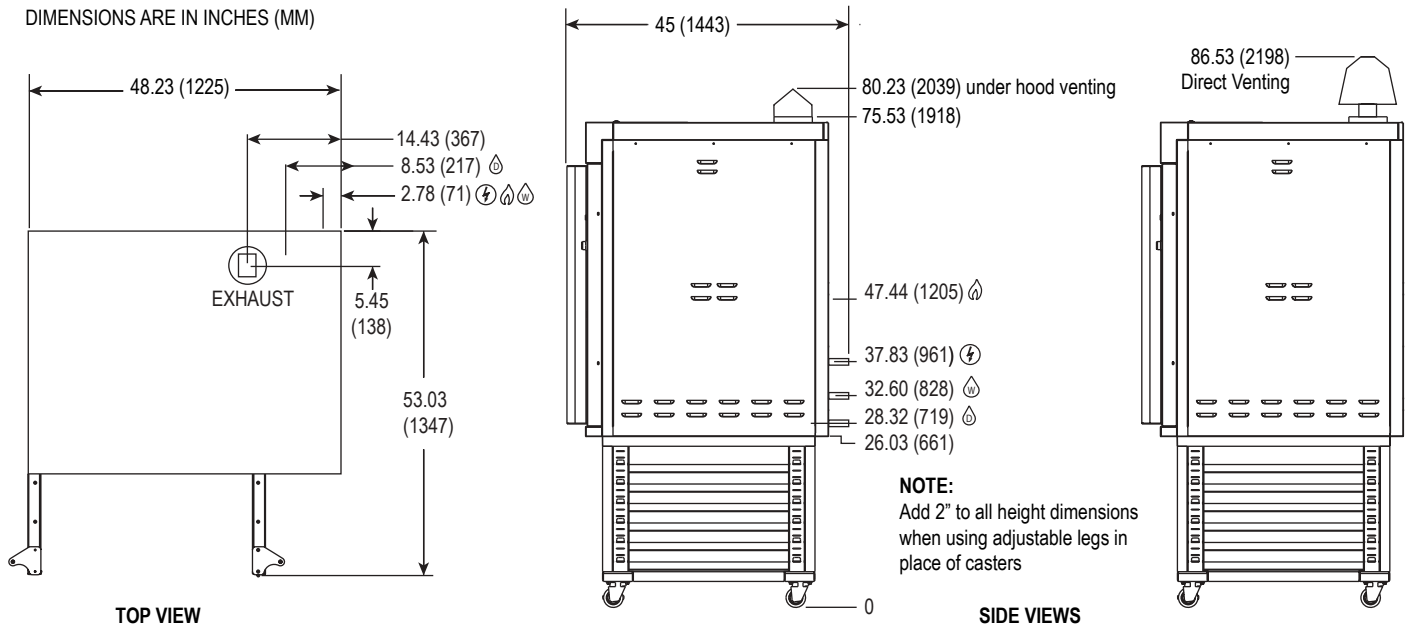


XR8-G Rotating Rack Oven



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



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 eight 18" x 26" standard full-size bake pans and have rack slides with spacing that can be adjusted without tools in any configuration using 1" increments. 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. Control panel shall be digital programmable controls, separate bake and steam times, cool-down mode, and blower delay. Manual gas service cut-off switch on front panel. Two year oven parts and one year labor, five year door 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

0" from combustible and non-combustible construction

12" from back, sides and top recommended for service

GAS SUPPLY:

3/4" NPT

Manifold Pressure:

- Natural – 3.5" W.C.
- Propane – 10" W.C.

Inlet Pressure:

- Natural – 5.0" W.C. min. – 14.0" W.C. max.
- Propane – 11.0" W.C. min. – 14.0" W.C. max.

MAXIMUM INPUT:

XR8-G 110,000 BTU/hr

POWER SUPPLY:

XR8-G 120V, 60Hz, 1 phase, 15 amp maximum dedicated circuit
220-240V, 50Hz, 1 phase, 2 wire

Blodgett recommends a Pass & Seymour, model 2097, GFCI due to the use of a variable frequency drive. Must be hard wired in some cases.

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

COLD WATER SUPPLY:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm

Hardness: 35-100 ppm

pH: 7.0 - 8.5

Silica: <13 ppm

Chlorides: <25 ppm

Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

Pipe Size 3/4" GHT

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

Flow Rate 27 GPH (102 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

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-G 950 lbs. (431 kg)

Stand 175 lbs. (79 kg)

Crate sizes:

XR8-G 49.25" (1251mm) x 54.25" (1378mm)

Stand 54" (1371mm) x 34" (864mm) x 28" (711mm)