



MODEL MT3870 Gas Conveyor Oven



Project _____

Item No. _____

Quantity _____

MT3870

Blodgett conveyor oven with 38" (965mm) 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.

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 extensions:**
 - 10" (254mm)
 - 15" (381mm)
- **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
- Split belt - one 8" (203mm) and one 29" (737mm) belt
- 10' (3.0M) cord with receptacle
- Stacking rail
- One year additional extended warranty*

EXTERIOR CONSTRUCTION

- Stainless steel top, front and sides
- Aluminized steel back and bottom
- 20-1/2" (521mm) x 3-1/2" (89mm) side loading stainless steel door and handle
- 2" (51mm) Vitreous fiber insulation at bottom, back and top
- 1" (25mm) Ceramic fiber insulation top, bottom, front, back and sides

INTERIOR CONSTRUCTION

- Fourteen Aluminized steel nozzles at bottom
- Aluminized steel adjustable air flow plates at top
- 38" (965mm) stainless steel wire mesh conveyor belt
- Four single inlet blowers above the combustion area 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
- Remote microprocessor based controls with solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display
- Four blower motors (1/3 HP minimum) with thermal overload protectors
- Centrifugal cooling fan

STANDARD FEATURES

- Computerized remote control
- 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.



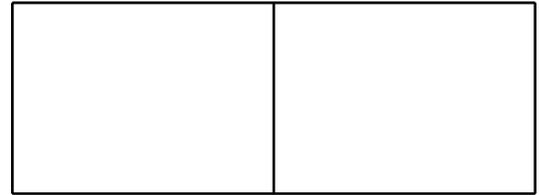
BLODGETT OVEN COMPANY

www.blodgett.com

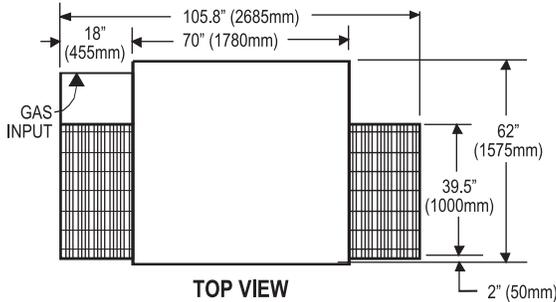
1400 Toastmaster Drive, Elgin, IL USA 60120 • Phone: (847) 741-3300 • Fax: (847) 741-0015



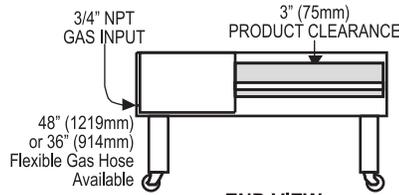
MODEL MT3870



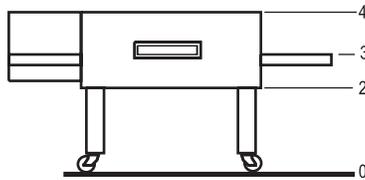
APPROVAL/STAMP



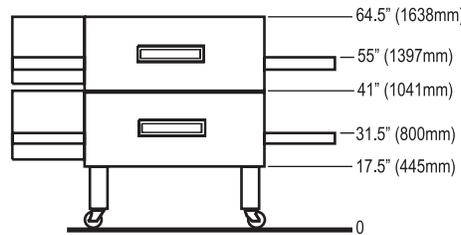
TOP VIEW



END VIEW



SIDE VIEW



SIDE VIEW



SIDE VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett Conveyor Oven model MT3870 conveyor oven. Unit shall be gas fired and shall cook by means of forced, heated air (impingement). 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 electronic spark ignition gas fired baking compartment with four blowers to evenly distribute heat across baking zone. Conveyor belt shall be 38" (965mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 70" (1778mm). Unit shall be provided with glass side loading door. Remote 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) W x 105.8" (2685mm) L
- Product clearance 3" (75mm)
- Combustible wall clearance 2" (510mm)
- Belt width
 - Standard belt 38" (965mm)
 - Optional twin belt 19" (482mm)
 - Optional split belt One 8" (203mm) and one 29" (737mm)
- Baking zone length 70" (1780mm)

GAS SUPPLY: (specify)

	Natural	Propane
Single	3/4" NPT	3/4" NPT
Double stack	1" NPT	1" NPT
Triple stack	1-1/4" NPT	1" NPT

MAXIMUM INPUT:

Single	150,000 BTU/hr
Double	300,000 BTU/hr
Triple	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:

- Domestic Model:**
120/208-240 VAC, 1 Phase, 60 Hz., 9 amp, 3 wire with Ground
- Export Model:**
220 or 240 VAC, 1 phase, 50 Hz., 9 amp, 2 wire with Ground

MINIMUM ENTRY CLEARANCE:

Uncrated	24" (610mm)
Crated	32" (813mm)

SHIPPING INFORMATION:

Approx. Weight:	Crated	Uncrated
Single	1570 lbs. (711 kg)	1400 lbs. (636 kg)
Double	2970 lbs. (1346 kg)	2800 lbs. (1272 kg)
Triple	4390 lbs. (1990 kg)	4200 lbs. (1908 kg)

Crate sizes:

32" (813mm) x 70" (1778mm) x 105" (2667mm)

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

BLODGETT OVEN COMPANY

www.blodgett.com

1400 Toastmaster Drive, Elgin, IL USA 60120 • Phone: (847) 741-3300 • Fax: (847) 741-0015