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**1200 SERIES
ELECTRIC DECK OVEN
INSTALLATION – OPERATION – MAINTENANCE**



BLODGETT OVEN COMPANY

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IMPORTANT

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

Errors: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.



BLODGETT - THE REPUTATION YOU CAN COUNT ON

For a century and a half, The Blodgett Oven Company has been building ovens and nothing but ovens. We've set the industry's quality standard for all kinds of ovens for every foodservice operation regardless of size, application or budget. In fact, no one in the foodservice industry has more oven engineering experience than Blodgett, and no one offers more models, sizes, and oven applications than Blodgett; gas and electric, full-size, half-size, countertop and deck, convection, Cook'n Hold, Combi-Ovens and the industry's highest quality Pizza Oven line. For more information on the full line of Blodgett ovens contact your Blodgett representative.

Your Service Agency's Address:



Model:

Serial Number:

Your oven was installed by:

Your oven's installation was checked by:

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Introduction

Oven Description and Specifications

Blodgett Deck ovens have set industry wide standards of excellence for baking characteristics, performance and reliability. They remain unsurpassed for product quality.

Simplicity of design and quality construction throughout assure years of trouble free service

when the equipment is properly installed and maintained.

Features include a full angle iron frame, all welded radius corners and stainless steel exteriors.

KW/SECTION	VOLTS	PHASE	AMPERES			ELECTRICAL CONNECTION AWG*
			L1	L2	L3	
10	208	1	48	0	48	6
10	208	3	24	42	24	6
10	220-240	1	42	0	42	6
10	220-240	3	21	36	21	6
10	440	3	12	20	12	10
10	480	3	11	18	11	10

NOTE: Refer to page 6 in this manual for Electric Connection specifications.

NOTE: In multiple section oven installation, each section may be individually wired for service connections. Multiple section ovens can be loaded to partially balance electrical input. Multiple section ovens also may be interconnected by use of appropriate kit.



Oven Components

Ultra Rokite Deck – stone deck that absorbs heat from below to cook the bottom of the product.

Steel Deck – absorbs heat from below to cook the bottom of the product.

Deck Supports – hold the oven decks.

Control Panel – contains wiring and components to control the oven operation.

Elements – provide heat to the baking chamber and the decks.

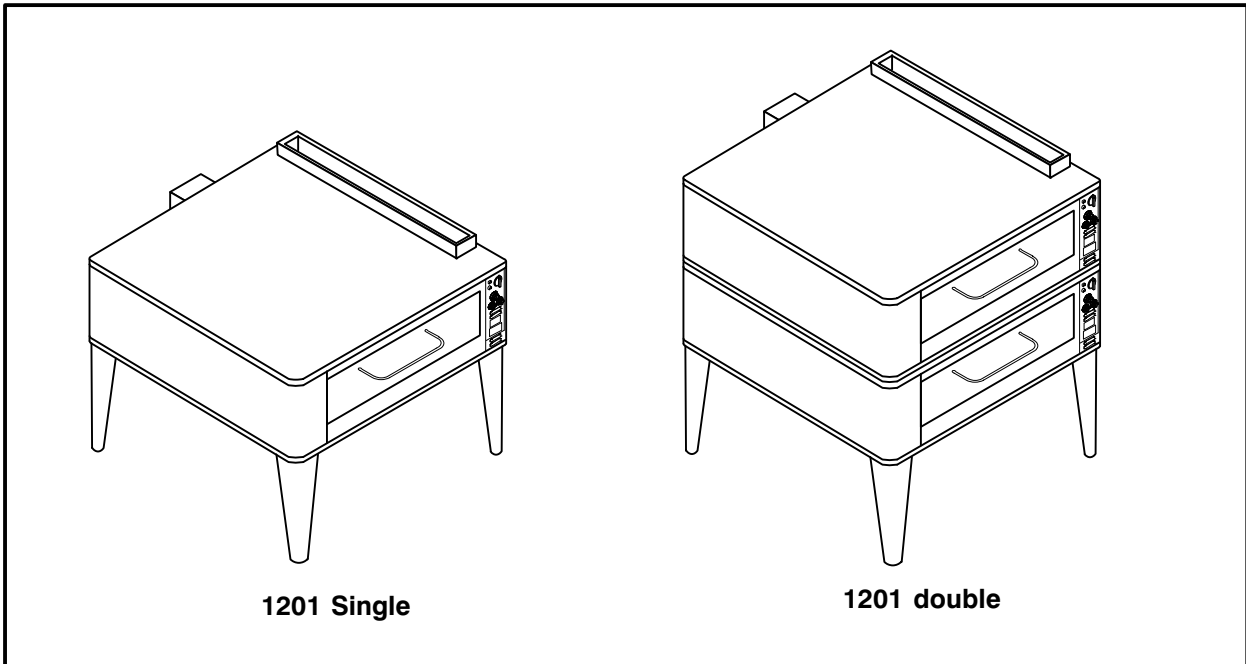


Figure 1



Installation

Delivery and Location

DELIVERY AND INSPECTION

All Blodgett ovens are shipped in containers to prevent damage. Upon delivery of your new oven:

- Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.
- Uncrate the oven and check for internal damage. Carriers will accept claims for concealed damage if notified within fifteen days of delivery and the shipping container is retained for inspection.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

OVEN LOCATION

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance.

Be sure to place the oven in an area which is accessible for proper operation and servicing.



Oven Assembly

LEG ATTACHMENT

1. Tip bottom oven section backward.
2. Attach the 32" (81,2 cm) front legs with two bolts to the underside of the oven frame.
3. Lift the oven to the upright position. Block up the back end.
4. Attach the 32" (81,2 cm) rear legs with two bolts to the underside of the oven frame.

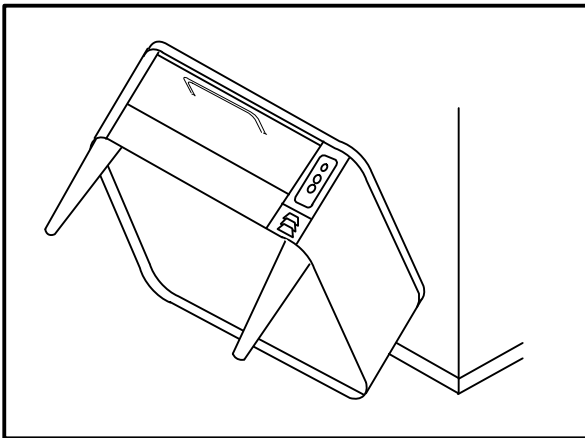


Figure 2

DOUBLE STACKING

1. Place bottom oven as close to the installation site as possible.
2. Use two 1" (2,5 cm) boards. Place one at the right edge of the oven. Place the other toward the left side.
3. Lift the upper oven on top of the boards.
4. Center the top oven over the bottom oven.
5. Remove the board from one side. Place a piece of lumber approximately 4' (1,2 m) long under the angle skirt. Lift up to remove the board.
6. Push the top oven until the base fits tight against the oven side.
7. Remove the other board in the same manner.

NOTE: *DO NOT use pry bars to lift the oven sections. Also be careful not to get wood chips under the oven sections.*

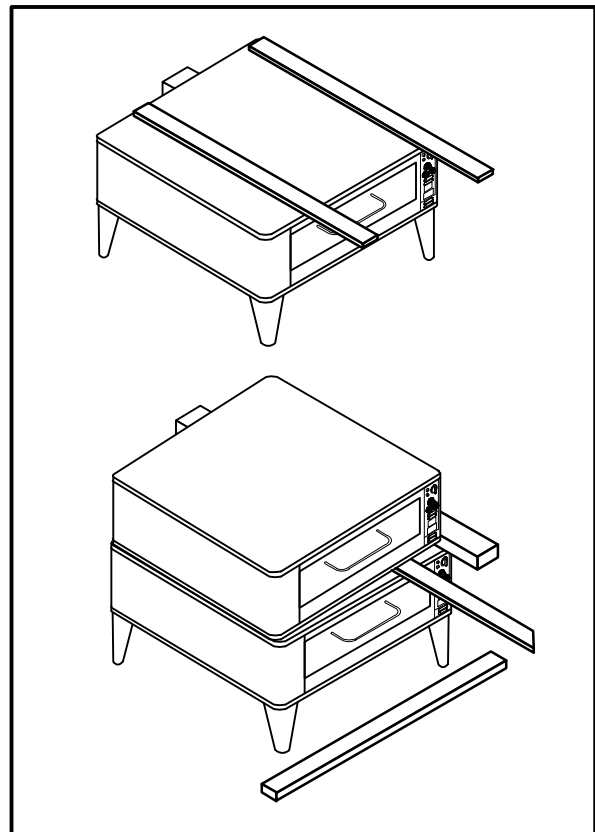


Figure 3



Installation

Oven Assembly

VENTILATION

1. Assemble the back vents.
2. Screw the back vent to the rear of each oven section with the offset (enlarged) end toward the bottom. Holes are provided. For stacked units, the top of the lower back vent fits inside the bottom of the upper vent.
3. Secure the trim to the top right of the upper oven. The flanges on the right side, back and front of the trim collar fit under the crown. Use three sheet metal screws to attach the left side of the trim to the top of the oven body.
4. Remove all tags.

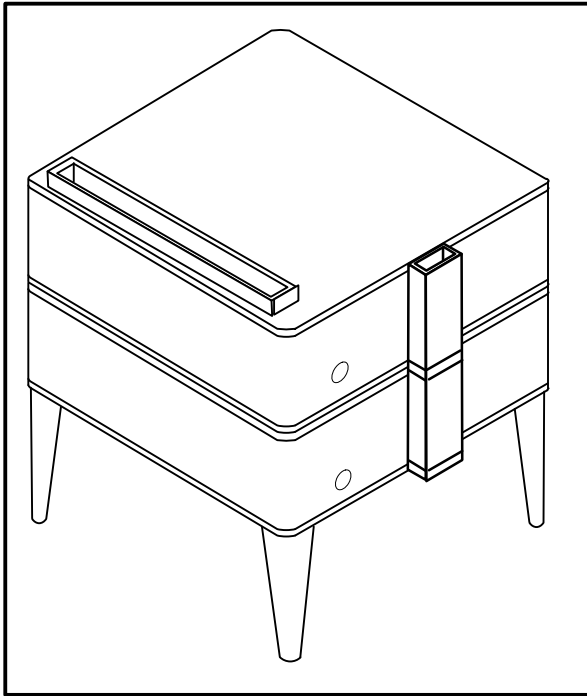


Figure 4

ULTRA ROKITE DECKS

Use only Blodgett Ultra Rokite Decks. Use of decks other than Blodgett will invalidate the warranty.

NOTE: Ultra Rokite shelves are heavy be careful when handling.

1. Slide 1/2 of the Ultra Rokite shelf through the door until it rests on the deflector. Move the shelf to the rear until it drops into the shelf support. Push to the right.
2. Slide the remaining shelf through the door until it rests on top of the other half. Move the shelf to the rear until it drops the shelf support. Push all the way to the left.
3. Move both shelves in so the center joint closes.
4. Level with shims provided if necessary.
5. Refer to preheating instructions supplied with shelf.

ELECTRICAL CONNECTION

Before making any electrical connections to this unit check the rating plate to be sure that the oven is being connected to the proper electrical supply. The supply conduit is connected to the right rear of each oven section.

1. Remove the trim cover on the right lower front of the oven to access the supply connecting terminals.
2. Run the supply wires through the conduit to the front of the oven.
3. Connect the supply wires to the circuit breaker on the lower right front corner of the control panel.

NOTE: When using an interconnection kit, refer to detailed instructions supplied with the kit.

Control Panel

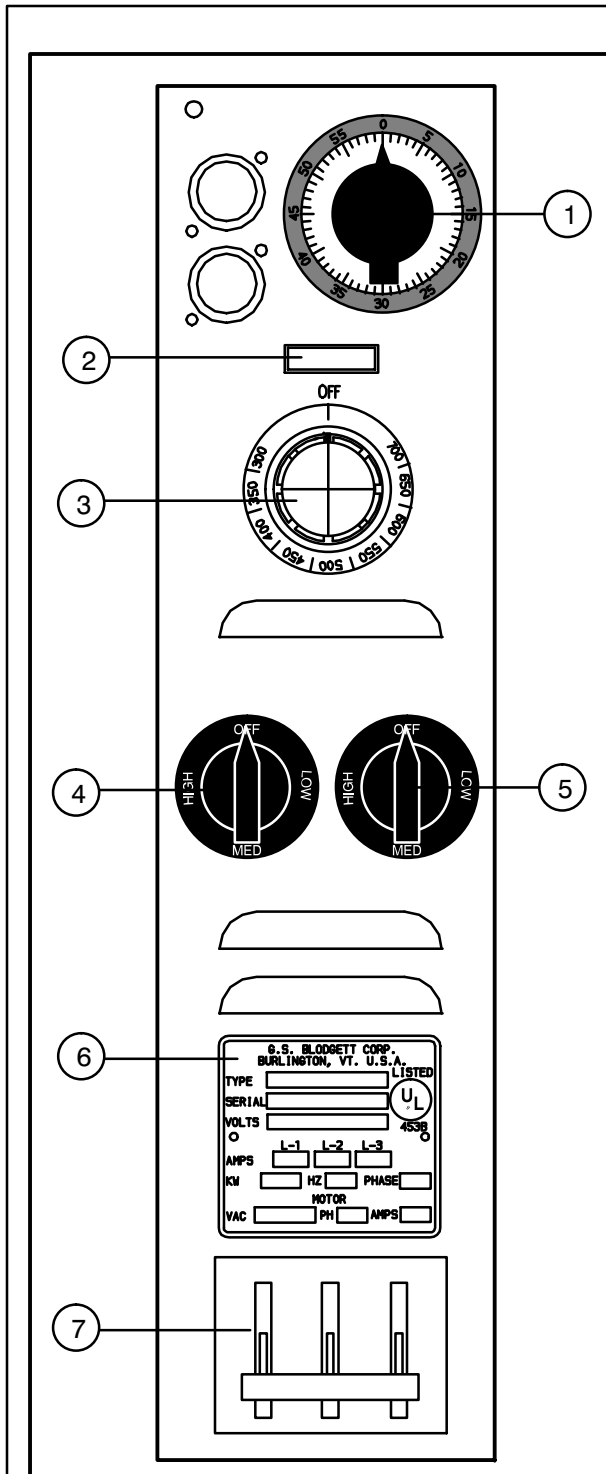


Figure 5

COMPONENT DESCRIPTION

1. **TIMER** – Used to set the desired cook time.
2. **THERMOSTAT INDICATOR LIGHT** – When lit indicates heaters are in operation. When the light goes out, the oven has reached set operating temperature.
3. **OVEN THERMOSTAT** – Controls the oven temperature at desired settings.
4. **UPPER HEATER SWITCH** – Controls input to the upper heater. OFF = no input, LOW = 1/4 input, MED = 1/2 input, HIGH = full input.
5. **LOWER HEATER SWITCH** – Controls input to the lower heater. OFF = no input, LOW = 1/4 input, MED = 1/2 input, HIGH = full input.
6. **RATING PLATE** – Contains electrical rating information.
7. **CIRCUIT BREAKER** – Low voltage ovens only (208 through 240 VAC). Must be in the ON position for oven operation.

INITIAL STARTUP

1. Set the THERMOSTAT (3) to 300°F (149°C).
2. Turn the UPPER and LOWER HEATER switches (4 and 5) to HIGH. Allow the oven to run for at least 2 hours for proper break-in.

OPERATION:

1. Set the THERMOSTAT (3) to the desired cooking temperature.
2. Turn the UPPER and LOWER HEATER switches (4 and 5) to HIGH.
3. When the oven has reached operating temperature set the heater switches to desired level.

NOTE: With Ultra Rokite decks never put bottom element on HIGH and top element OFF.

4. Set the TIMER (1) to the desired cook time.



Operation

General Baking Tips

PREHEATING

NOTE: Preheating will vary between Ultra Rokite shelf and steel shelf ovens.

- A steel baking shelf set to 600°F (316°C) will preheat in 30-40 minutes. An additional 20 minutes should be allowed for the oven to soak up heat.
- A Ultra Rokite shelf set to 600°F (316°C) will preheat in approximately 1 hour and 10 minutes. An additional 20 minutes should be allowed for the oven to soak up heat.

For preheating the oven both the UPPER and LOWER HEATER switches (4 and 5) should be set on *HIGH*. When the oven has been preheated as recommended for steel or Ultra Rokite shelves the heater switches may be set to the desired level.

VENTING THE OVEN CAVITY

An oven cavity slide vent for venting moisture is furnished above the upper heaters and must be operated from inside the oven.

BAKING

The ideal temperature for baking pizza will vary depending on the type of pie, the method of baking the type of shelf. It is suggested that you attempt experimental initial bakes at 600°F (316°C). Note the time it takes to achieve a firm crust. If the cheese breaks down too quickly or scorches either lower your thermostat setting or top heat switch setting. This will affect the length of your baking time. If faster production is desired, attempt additional bakes raising baking temperatures in increments of 25 degrees or vary switch settings on the upper and lower heaters. This will help to determine the highest possible bake time for achieving the desired results with maximum production.

Baking time will vary depending on the number of toppings on the pie. Generally, pies in pans should bake in 5-8 minutes, pies on the shelf should bake in 4:30 – 7:00 minutes.

Open doors as seldom as possible. Shifting of pizzas is unnecessary in most cases.

The deck is intended for cooking pizza and bread products, other types of food may be cooked in pans or containers.



Cleaning and Preventative Maintenance

CLEANING THE OVEN

Painted and stainless steel ovens may be kept clean and in good condition with a light oil.

1. Saturate a cloth, and wipe the oven when it is cold.
2. Dry the oven with a clean cloth.

On the stainless front or interiors, deposits of baked on splatter may be removed with any non-toxic industrial stainless steel cleaner. Heat tint and heavy discoloration may be removed with any non-toxic commercial oven cleaner.

1. Apply cleaners when the oven is cold, and always rub with the grain of the metal.

Clean Ultra Rokite decks with a triangular scraper used for cleaning broiler grids. **IMPORTANT – DO NOT use water or any other liquids to clean the deck!**

Clean the aluminized interior portion of the oven with a mild detergent. **DO NOT** use caustic solutions such as ammonia, lye or soda ash. **DO NOT** use domestic oven cleaners. Any of these products will damage the aluminum coating.

Daily Cleaning

- Remove residue from beneath the doors with a small broom or brush.

Weekly Cleaning

- Brush out the control area.

6 Month Cleaning

- Clean secondary air ducts and air entry ports.

PREVENTATIVE MAINTENANCE

The best preventative maintenance measures are, the proper installation of the equipment and a program for routinely cleaning the ovens.

This oven requires no lubrication, however, the venting system should be checked annually for possible deterioration resulting from moisture and corrosive flue products.

If maintenance or repairs are required, contact the factory, the factory representative or a local Blodgett service company.



WARNING!!

Disconnect the oven from the power supply before servicing or cleaning.



Maintenance

Troubleshooting Guide

POSSIBLE CAUSE(S)	SUGGESTED REMEDY
SYMPTOM: Strong bottoms on the bakes	
<ul style="list-style-type: none">• Too much bottom heat• Faulty flue (strong direct vent)• Product left in the oven too long	<ul style="list-style-type: none">• Reduce cook temperature and increase time• *• Shorten cook time
SYMPTOM: Uneven bakes	
<ul style="list-style-type: none">• Poor ventilation• Oven doors left open too long• Improper scaling of dough• Warped pans• Uneven product loading	<ul style="list-style-type: none">• *• Do not open door unnecessarily• Scale dough consistently• Change pans• Be sure to load the product evenly in pans
SYMPTOM: Product burning	
<ul style="list-style-type: none">• Thermostat set too high• Product left in the oven too long• Thermostat out of calibration	<ul style="list-style-type: none">• Reduce cook temperature• Shorten cook time• *

*Denotes remedy is a difficult operation and should be performed by qualified personnel only. It is recommended, however, that All repairs and/or adjustments be done by your local Blodgett service agency and not by the owner/operator. Blodgett cannot assume responsibility for damage as a result of servicing done by unqualified personnel.

Troubleshooting Guide

POSSIBLE CAUSE(S)	SUGGESTED REMEDY
SYMPTOM: Product dried out	
<ul style="list-style-type: none"> • Oven temperature too low • Not using enough water in the mix • Thermostat out of calibration • Faulty flue (strong direct vent) 	<ul style="list-style-type: none"> • Increase cook temperature • Increase water in product mix • * • *
SYMPTOM: Extended baking times	
<ul style="list-style-type: none"> • Temperature setting too low • Low gas pressure • Strong ventilation • Excessive door openings 	<ul style="list-style-type: none"> • Increase cook time • * • * • Do not open door unnecessarily
<p>*Denotes remedy is a difficult operation and should be performed by qualified personnel only. It is recommended, however, that All repairs and/or adjustments be done by your local Blodgett service agency and not by the owner/operator. Blodgett cannot assume responsibility for damage as a result of servicing done by unqualified personnel.</p>	

**CUSTOMER
INSERT
WIRING DIAGRAM
HERE**