



MODEL ZEPHAIRE-100-E Full-Size Standard Depth Electric Convection Oven

(Formerly called Zephaire 240E Plus)



Shown with optional casters

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model name.

ZEPHAIRE-100-E

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two interior oven lamps

STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and two year labor warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.



Intertek

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel open stand with-rack guides
 - 29" fully welded stand
- SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Extra oven racks
- Vent connector
- 480 VAC, 3 phase
- Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors
- SSI-M - solid state infinite control w/manual timer

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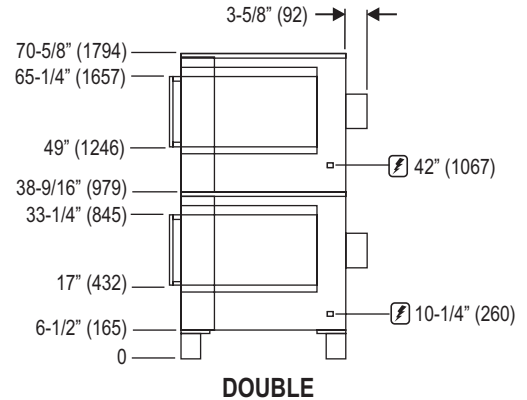
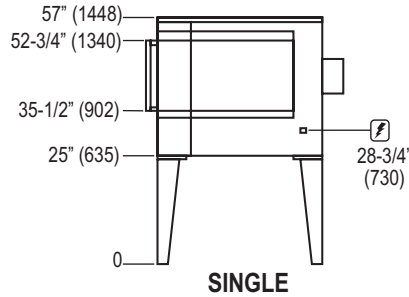
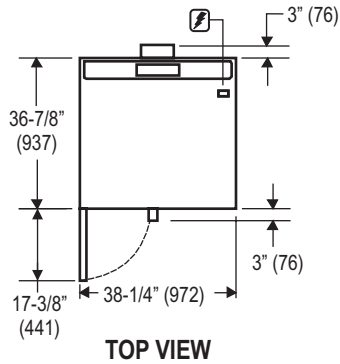
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MODEL ZEPHAIRE-100-E



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-100-E, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and digital timer. Provide options and accessories as indicated.

DIMENSIONS:

- Floor space:** 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Product clearance:** 1/2" from combustible and non-combustible construction.
- Interior:** 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters:**
 - Single Add 4-1/2" (114mm) to all height dimensions
 - Double Dimensions do not change
 - Double Low Profile Subtract 2-1/2" (64mm) from all dimensions

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/2 H.P., 2 speed motor, 1120 and 1710 RPM (60Hz.)

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3-N)
220/240	50	1	11	48/0/0/48
240/415	50	3	11	18/14/14/4
230/400	50	3	11	18/15/15/3

MAXIMUM INPUT:

- Single 11KW
- Double 22Kw (11KW each section)

MINIMUM ENTRY CLEARANCE:

- Uncrated 32-1/16" (814mm)
- Crated 37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

- Single: 480 lbs. (218 kg)
- Double: 960 lbs. (435 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

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

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