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Blodgett DFG-200 ADDL

Blodgett DFG-200 ADDL Convection Oven User Manual

Model: DFG-200 ADDL

PRODUCT OVERVIEW

The Blodgett DFG-200 ADDL is a gas-fired convection oven designed for commercial kitchen environments. It features digital controls, a ceramic interior, and a stainless steel exterior, offering efficient and consistent baking and roasting capabilities. This single-deck unit has a capacity for five 18" x 26" pans per compartment.



Image: Front view of the Blodgett DFG-200 ADDL Convection Oven. It is a stainless steel unit with two glass doors on the front, revealing multiple racks inside. The Blodgett logo is visible above the left door. The unit stands on four stainless steel legs.

SAFETY INFORMATION

Always adhere to local and national codes for installation and operation. Ensure proper ventilation and gas connections are made by qualified personnel. Disconnect power before servicing. Keep area clear of combustible materials.

- Read all instructions before operating the oven.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.
- Ensure adequate clearance around the oven for proper airflow and maintenance.

SETUP AND INSTALLATION

Unpacking

Carefully remove the oven from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately. Retain packaging materials for potential return or future transport.

Location Requirements

The oven must be installed on a level, non-combustible surface. Ensure sufficient clearance from walls and other equipment for ventilation and service access. Refer to local codes for specific clearance requirements.

Gas Connection

A qualified gas technician must connect the oven to the gas supply. The oven requires a 60,000 BTU gas supply. Ensure all connections are leak-tested before operation.

Electrical Connection

The oven requires a 1/2 HP electrical connection for the fan and controls. Ensure the electrical supply matches the oven's requirements and is properly grounded. Consult a qualified electrician for installation.

Ventilation

Proper ventilation is crucial. The oven must be installed under an exhaust hood that complies with local and national fire and safety codes. Ensure the flue connector is properly installed.

OPERATING INSTRUCTIONS

Pre-Operation Checklist

1. Ensure gas and electrical supplies are connected and active.
2. Verify the oven interior is clean and free of debris.
3. Check that the oven racks are properly seated.

Initial Startup (Burn-Off)

Before first use, operate the oven empty at 450°F (232°C) for at least one hour to burn off any manufacturing oils or residues. This may produce some smoke and odor; ensure the area is well-ventilated.

Digital Controls

The DFG-200 ADDL features solid state digital controls for precise temperature and time management. Familiarize yourself with the control panel:

- **Temperature Dial:** Adjusts the desired cooking temperature.
- **Timer Dial:** Sets the cooking duration.
- **Fan Speed Switch:** Selects between two fan speeds for different cooking applications.
- **Oven Light Switch:** Activates the interior light for visibility.

Cooking Procedure

1. Preheat the oven to the desired temperature using the temperature dial. The indicator light will turn off when the set temperature is reached.
2. Place food items on appropriate baking pans and load them into the oven. The oven accommodates five 18" x 26" pans per compartment.
3. Close the simultaneous operated doors securely.
4. Set the cooking time using the timer dial.
5. Monitor cooking progress through the glass doors and adjust fan speed as needed.
6. When cooking is complete, open the doors carefully to allow steam to escape before removing food.

MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and extends the life of your Blodgett DFG-200 ADDL oven.

Daily Cleaning

- Allow the oven to cool completely before cleaning.
- Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Clean the porcelain interior with a non-abrasive oven cleaner or a solution of baking soda and water. Rinse thoroughly.
- Remove and clean oven racks with warm, soapy water.

Weekly/Monthly Checks

- Inspect door gaskets for wear and tear. Replace if damaged to maintain heat efficiency.
- Check the interior light bulb and replace if necessary.
- Ensure the fan motor area is free of grease buildup.

Professional Servicing

It is recommended to have the oven professionally inspected and serviced annually by a qualified technician. This includes checking gas connections, burner operation, and electrical components.

TROUBLESHOOTING GUIDE

This section provides solutions to common issues. For problems not listed, contact qualified service personnel.

Problem	Possible Cause	Solution
Oven not heating	No gas supply; Electrical issue; Pilot light out (if applicable); Faulty igniter.	Check gas valve; Verify power supply; Relight pilot (refer to specific instructions); Contact service technician.
Uneven cooking	Improper loading; Fan malfunction; Door gasket leak.	Ensure even pan spacing; Check fan operation; Inspect and replace door gasket if damaged.

Problem	Possible Cause	Solution
Excessive smoke/odor	Food spills; Initial burn-off; Improper ventilation.	Clean oven interior thoroughly; Ensure adequate ventilation during burn-off; Check exhaust system.
Digital controls unresponsive	Power interruption; Control panel fault.	Reset circuit breaker; Contact service technician.

SPECIFICATIONS

- Model:** DFG-200 ADDL
- Type:** Gas Convection Oven, Single-Deck
- Capacity:** (5) 18" x 26" pans per compartment
- Controls:** Solid State Digital
- Fan:** 2-speed
- Interior:** Porcelain
- Exterior:** Stainless Steel (front, sides & top)
- Doors:** Simultaneous operated with glass
- Legs:** 6" Stainless Steel
- Motor:** 1/2 HP
- BTU:** 60,000 BTU
- Dimensions (Package):** Approximately 38.25" x 36.88" x 32" (L x W x H)
- Weight:** Approximately 565 pounds
- Certifications:** cETL, NSF

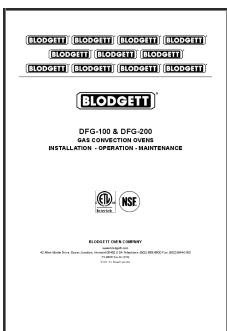
WARRANTY AND SUPPORT

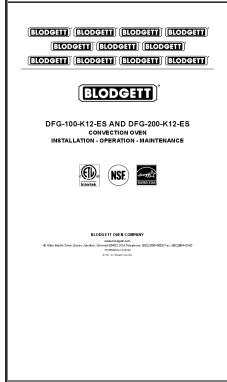
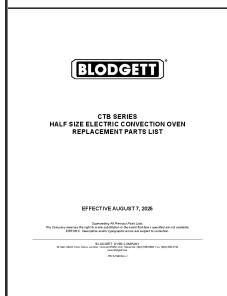
For warranty information and technical support, please refer to the documentation provided with your purchase or contact Blodgett customer service directly. Ensure you have your model number (DFG-200 ADDL) and serial number ready when contacting support.

Blodgett Customer Service: Visit [Blodgett Support Website](#)

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Related Documents - DFG-200 ADDL

	<p>Blodgett DFG-100 & DFG-200 Gas Convection Ovens: Installation, Operation, and Maintenance Manual</p> <p>Comprehensive guide for Blodgett DFG-100 and DFG-200 gas convection ovens, covering installation, operation, safety, maintenance, and troubleshooting. Learn about features like Solid State Infinite Control, digital timers, and Cook & Hold functionality.</p>
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	<p><u>Manuel d'Installation, Fonctionnement et Entretien pour Fours à Convection Blodgett DFG-100-K12 et DFG-200-K12</u></p> <p>Manuel complet pour l'installation, le fonctionnement et l'entretien des fours à convection Blodgett modèles DFG-100-K12 et DFG-200-K12. Inclut les spécifications, les consignes de sécurité, les procédures de démarrage et de dépannage.</p>
	<p><u>Blodgett DFG-100-K12-ES and DFG-200-K12-ES Convection Oven Installation, Operation, and Maintenance Manual</u></p> <p>Comprehensive manual for Blodgett DFG-100-K12-ES and DFG-200-K12-ES convection ovens, covering installation, operation, maintenance, and troubleshooting. Includes safety guidelines, gas and electrical connection details, and cooking recommendations.</p>
	<p><u>Manuel d'Installation, Fonctionnement et Entretien pour Fours à Convection Blodgett DFG-100-K12-ES et DFG-200-K12-ES</u></p> <p>Ce manuel fournit des instructions détaillées pour l'installation, le fonctionnement et l'entretien des fours à convection Blodgett modèles DFG-100-K12-ES et DFG-200-K12-ES. Il couvre les spécifications techniques, les procédures de sécurité et les conseils d'utilisation pour assurer des performances optimales.</p>
	<p><u>Blodgett Combi Synergy Oven Cooking Guide: Modes, Tips, and Recipes</u></p> <p>A comprehensive cooking guide for the Blodgett Combi Synergy oven, detailing its Steam, Hot Air, and Combi modes, offering special techniques, troubleshooting tips, and extensive time and temperature recommendations for various food items.</p>
	<p><u>Blodgett CTB Series Half Size Electric Convection Oven Replacement Parts List</u></p> <p>Comprehensive replacement parts list for Blodgett CTB Series Half Size Electric Convection Ovens, effective August 7, 2025. Includes electrical components, controls, doors, stands, and accessories with part numbers and descriptions.</p>