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Blodgett ZEPH-200-G-ES

Blodgett ZEPH-200-G-ES SGL Gas Convection Oven

Model: ZEPH-200-G-ES

INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your Blodgett ZEPH-200-G-ES SGL Gas Convection Oven. Please read these instructions thoroughly before using the appliance to ensure proper function and to prevent injury or damage.

The Blodgett ZEPH-200-G-ES SGL is a single-deck, gas-powered convection oven designed for deep/bakery size pans, featuring a porcelain interior and a stainless steel exterior. It is built for commercial kitchen environments requiring reliable and consistent baking and roasting performance.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and optimal performance of your convection oven. This appliance is designed for freestanding installation and operates on natural gas.

- **Location:** Ensure the oven is placed on a level, non-combustible surface with adequate clearance from walls and other equipment as specified by local codes and manufacturer guidelines.
- **Gas Connection:** The oven requires a natural gas supply. All gas connections must be performed by a qualified and licensed gas technician in accordance with local and national codes. Verify that the gas pressure matches the oven's requirements (50,000 BTUs).
- **Electrical Connection:** The oven requires a 115 Volt, 1 Phase electrical supply for controls and internal components. Electrical connections must be performed by a qualified electrician.
- **Ventilation:** Ensure proper ventilation is in place as required for commercial cooking equipment. Consult local building codes and ventilation specialists.
- **Initial Cleaning:** Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry.



Image: Front view of the Blodgett ZEPH-200-G-ES SGL Convection Oven, showing its stainless steel exterior and control panel.

OPERATING INSTRUCTIONS

The Blodgett ZEPH-200-G-ES SGL Convection Oven is designed for efficient and even cooking with its convection heating method.

1. **Power On:** Ensure the oven is properly connected to gas and electrical supplies. Turn the main power switch to the 'ON' position.
2. **Preheating:** Set the desired cooking temperature using the temperature control knob or digital interface. Allow the oven to preheat fully. The interior light feature can be used to monitor the preheating process and food

without opening the door.

3. **Loading Food:** Open the oven door, which features downward hinges for easy access. Place up to 5 standard bakery pans per compartment on the oven racks. Ensure adequate space around pans for proper air circulation.
4. **Cooking:** Close the oven door securely. The convection fan will circulate hot air for even cooking. Monitor cooking progress through the oven window or by briefly opening the door.
5. **Auto Defrost:** This oven includes an auto defrost feature, which can be activated as needed for certain food items. Refer to specific recipes or operational guides for optimal use of this feature.
6. **Power Off:** Once cooking is complete, turn the temperature control to the lowest setting or 'OFF', and then turn the main power switch to 'OFF'.

MAINTENANCE

Regular maintenance ensures the longevity and efficiency of your Blodgett convection oven.

- **Daily Cleaning:** After each use, allow the oven to cool. Clean the porcelain interior and stainless steel exterior with a mild, non-abrasive cleaner and a soft cloth. Avoid harsh chemicals or abrasive pads that can damage surfaces.
- **Rack Cleaning:** Remove oven racks and clean them separately in a sink with warm, soapy water.
- **Door Seals:** Inspect door seals regularly for wear and tear. Damaged seals can lead to heat loss and inefficient operation. Replace if necessary.
- **Fan and Motor:** Periodically inspect the convection fan for any obstructions. For internal components, professional servicing is recommended.
- **Gas Connections:** Annually, have a qualified technician inspect all gas connections and lines for leaks or wear.

TROUBLESHOOTING

Refer to this section for common issues and their potential solutions. For problems not listed or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Oven not heating	No gas supply; electrical power issue; thermostat malfunction.	Check gas valve and supply. Verify electrical connection and circuit breaker. If issues persist, contact service.
Uneven cooking	Improper pan loading; fan malfunction; door seal leak.	Ensure proper spacing around pans. Check for obstructions around the fan. Inspect door seals for damage.
Interior light not working	Bulb burnt out; electrical connection issue.	Replace the light bulb (ensure oven is cool and power is off). If still not working, contact service.
Unusual noises	Fan obstruction; motor issue.	Turn off oven and inspect fan for debris. If noise continues, contact service.

SPECIFICATIONS

- **Brand:** Blodgett

- **Model:** ZEPH-200-G-ES SINGLE
- **Installation Type:** Freestanding
- **Fuel Type:** Natural Gas
- **BTU Rating:** 50,000 BTU's
- **Electrical Power:** 115 Volts, 1 Phase
- **Oven Cooking Mode:** Convection
- **Capacity:** 5 Pan Capacity per compartment (Deep/Bakery Size)
- **Interior Material:** Porcelain
- **Exterior Material:** Stainless Steel
- **Color:** Stainless Steel
- **Special Features:** Interior Light, Auto Defrost
- **Door Hinges:** Downward
- **Dimensions (W x D x H):** 38.25 in. x 37 in. x 57 in.
- **Weight:** 617 lbs.
- **Certifications/Ratings:** NSF, ETL, Made in USA, Energy Star
- **Oven Volume:** 2.25 cu. ft.

WARRANTY INFORMATION

Warranty details for the Blodgett ZEPH-200-G-ES SGL Convection Oven are typically provided at the time of purchase or can be obtained directly from Blodgett or an authorized dealer. Please retain your proof of purchase for warranty claims. The warranty generally covers defects in materials and workmanship under normal use and service.

SUPPORT AND SERVICE

For technical assistance, parts, or service inquiries regarding your Blodgett ZEPH-200-G-ES SGL Convection Oven, please contact Blodgett customer support or an authorized Blodgett service center. Ensure you have your model number and serial number available when contacting support.

You can typically find contact information on the manufacturer's official website or through your original point of purchase.