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› [Blodgett](#) /

› [Blodgett ZEPHAIRE-100-G Single Deck Standard Depth Full Size Gas Convection Oven - 50,000 BTU](#)

Blodgett ZEPHAIRE-100-G

Blodgett ZEPHAIRE-100-G Convection Oven Instruction Manual

Model: ZEPHAIRE-100-G

Brand: Blodgett

INTRODUCTION

The Blodgett ZEPHAIRE-100-G is a single-deck, standard depth, full-size gas convection oven designed for commercial use. It features a capacity for five 18" x 26" pans, solid state infinite controls with a digital timer, a two-speed fan, dependent glass doors, and interior lighting. Constructed with a stainless steel front, sides, and top, and supported by 25" stainless steel legs, this oven delivers 50,000 BTU for efficient and consistent cooking results. It is ETL and NSF certified, ensuring compliance with safety and sanitation standards.



Figure 1: Front view of the Blodgett ZEPHAIRE-100-G Single Deck Gas Convection Oven, showcasing its stainless steel exterior, two glass doors, and sturdy legs.

SAFETY INFORMATION

Always prioritize safety when operating and maintaining the Blodgett ZEPHAIRE-100-G convection oven. Failure to follow safety guidelines can result in property damage, injury, or death.

- Ensure proper ventilation in the installation area to prevent carbon monoxide buildup.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Only qualified personnel should install, service, or repair this appliance.

- Always turn off the gas supply and disconnect electrical power before performing any maintenance or cleaning.
- Use caution when opening oven doors, as hot steam or air may escape.
- Do not obstruct the flow of combustion and ventilation air.

SETUP

1. Unpacking and Inspection

Carefully remove the oven from its packaging. Inspect the unit for any signs of shipping damage. Report any damage immediately to the carrier and your dealer. Retain all packaging materials for inspection.

2. Placement

Position the oven on a level, stable surface. Ensure adequate clearance around the oven for proper ventilation and servicing. Refer to local codes for specific clearance requirements from combustible and non-combustible surfaces.

3. Leg Installation

Attach the provided 25-inch stainless steel legs to the base of the oven. Ensure all legs are securely fastened and the oven is level. Adjustable feet on the legs can be used for fine-tuning the level.

4. Gas Connection

This appliance must be connected to the gas supply by a qualified and licensed gas technician. Ensure the gas type (LP gas) matches the oven's specifications. A manual shut-off valve must be installed in the gas line ahead of the appliance for safety and servicing.

5. Electrical Connection

Connect the oven to a dedicated electrical circuit as specified on the appliance data plate. This connection should also be performed by a qualified electrician to ensure compliance with all local electrical codes.

OPERATING INSTRUCTIONS

1. Controls Overview

The control panel is located on the right side of the oven. It includes controls for lights, blower speed (Hi/Lo/Off), cool down (Manual/Auto), thermostat, and a timer.

- **Lights Switch:** Activates the interior oven lights for visibility.
- **Blower Switch:** Selects the fan speed (High, Low, or Off) for convection cooking.
- **Cool Down Switch:** Initiates a cool-down cycle (Manual) or allows the oven to cool automatically (Auto).
- **Thermostat Dial:** Adjusts the desired oven temperature. The "Light Off Oven Ready" indicator illuminates when the set temperature is reached.
- **Timer Dial:** Sets the cooking duration, up to 60 minutes. The timer produces an audible alarm when complete.
- **Gas On/Off Switch:** Located at the bottom of the control panel, this switch controls the gas supply to the oven.

2. Preheating the Oven

1. Ensure the gas supply is turned on using the Gas On/Off switch.
2. Turn the oven on by flipping the main power switch (if applicable, typically integrated with the blower or thermostat).
3. Set the Thermostat Dial to the desired preheating temperature.
4. Allow the oven to preheat until the "Light Off Oven Ready" indicator light turns off, signaling that the set temperature has been reached.

3. Loading and Cooking

The oven is designed to accommodate five 18" x 26" pans. The internal racks are adjustable to suit various product sizes and cooking needs.

1. Carefully open the dependent glass doors.
2. Place pans evenly on the oven racks, ensuring proper air circulation around each pan.
3. Close the oven doors securely.
4. Set the Timer Dial for the required cooking duration. The loud timer will alert you when cooking is complete.
5. Monitor product through the glass doors or by briefly opening the doors if necessary.

4. Shutdown

After cooking, turn the Thermostat Dial to the lowest setting or off. If prolonged shutdown is desired, turn off the Gas On/Off switch and the main power switch.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Blodgett convection oven. Always ensure the oven is cool and disconnected from power and gas before cleaning or servicing.

1. Daily Cleaning

- **Interior:** Wipe down the interior surfaces, including racks and rack guides, with a mild detergent and warm water. Rinse thoroughly and dry. For stubborn stains, use a non-abrasive oven cleaner designed for commercial ovens, following the product's instructions.
- **Exterior:** Clean stainless steel surfaces with a damp cloth and a mild soap solution. Wipe dry with a clean, soft cloth to prevent streaks. Do not use abrasive cleaners or scouring pads, as they can scratch the finish.
- **Glass Doors:** Clean glass with a glass cleaner or mild soap and water.

2. Regular Checks

- Periodically inspect gas lines for any signs of leaks or damage.
- Check electrical cords and connections for wear or fraying.
- Ensure the fan operates smoothly and quietly.

3. Professional Servicing

It is recommended to have the oven professionally inspected and serviced at least once a year by a qualified technician. This includes checking burner operation, gas pressure, electrical components, and overall system integrity.

TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions:

Problem	Possible Cause	Solution
Oven not heating	Gas supply off, electrical power off, thermostat set too low.	Check gas supply switch, ensure oven is plugged in and power is on, adjust thermostat.
Fan not operating	Blower switch off, electrical issue.	Ensure blower switch is set to Hi or Lo. Check power supply. If issue persists, contact service.
Timer not working	Timer not wound or set correctly.	Ensure timer is properly set. If it still doesn't function, service may be required.
Uneven cooking	Improper loading, fan speed incorrect.	Ensure pans are spaced for air circulation. Adjust blower speed as needed. Rotate pans during cooking.

For issues not listed or if solutions do not resolve the problem, contact a qualified service technician.

SPECIFICATIONS

- **Brand:** Blodgett
- **Model:** ZEPHAIRE-100-G
- **Fuel Type:** Gas (LP Gas)
- **BTU:** 50,000 BTU
- **Capacity:** (5) 18" x 26" pans
- **Dimensions (Product):** 40.88 x 42.25 x 36 inches (W x D x H)
- **Item Weight:** 535 pounds
- **Material:** Stainless Steel
- **Installation Type:** Freestanding
- **Special Features:** Single Deck, Solid State Infinite Controls, Digital Timer, Two Speed Fan, Dependent Glass Doors, Interior Light
- **Certifications:** ETL, NSF

WARRANTY AND SUPPORT

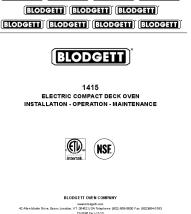
For warranty information, technical support, or to schedule service, please contact Blodgett customer service or your authorized dealer. Keep your purchase receipt and model number readily available for faster assistance.

Refer to the official Blodgett website or the documentation provided at the time of purchase for the most current warranty terms and conditions.

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Related Documents - ZEPHAIRE-100-G

	<p><u>Blodgett Zeph-Air Convection Oven Replacement Parts List</u></p> <p>This document provides a comprehensive replacement parts list for Blodgett Zeph-Air 100-G-ES and 200-G-ES convection ovens, effective September 2, 2020. It includes detailed diagrams and part numbers for various components such as control modules, burners, electrical panels, interior systems, doors, and accessories.</p>
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 <p>Blodgett Zephaire Convection Oven Installation, Operation, and Maintenance Manual</p> <p>Comprehensive guide for Blodgett Zephaire-100-E and Zephaire-200-E convection ovens, covering installation, operation, maintenance, and troubleshooting procedures.</p>	
 <p>Blodgett Zephaire E, E Plus, and 200-E Electrical Convection Ovens Replacement Parts List</p> <p>Comprehensive replacement parts list for Blodgett Zephaire E, Zephaire E Plus, and Zephaire-200-E electrical convection ovens. Includes interior, exterior, door, and control components, as well as serial number information.</p>	
 <p>Blodgett SHO-100-G Convection Oven: Installation, Operation, and Maintenance Manual</p> <p>Comprehensive manual for the Blodgett SHO-100-G convection oven, covering installation, operation, safety guidelines, maintenance, and troubleshooting. Includes gas and electrical connection details, operating procedures, and cooking charts.</p>	
 <p>Blodgett 1415 Electric Compact Deck Oven: Installation, Operation, and Maintenance Manual</p> <p>Comprehensive installation, operation, and maintenance guide for the Blodgett 1415 Electric Compact Deck Oven, including specifications, electrical connections, assembly, controls, cleaning procedures, and troubleshooting.</p>	
 <p>Manuel d'Installation, Fonctionnement et Entretien pour Fours à Convection Blodgett DFG-100-K12 et DFG-200-K12</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>	