ITEM #: CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: Blodgett  
Model No.: ZEPH-100-G-SGL  
Pertinent Data: Mobile  
Utilities Req’d: 120V/1PH; 6.0A; 3/4” Gas @ 50,000 BTU’s; 5” WC

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide full-size convection oven with single compartment.  
4. Compartment to have porcelainized steel liner and accept five (5) 18” x 26” standard full-size bake pans in left to right positions.   
5. Doors to have dual pane thermal glass windows with single powder coated handle and simultaneous operation.   
6. Unit to be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat.   
7. Chamber shall be fitted with five chrome-plated removable racks.  
8. Control panel shall be recessed with Cook/Cool Down mode selector, solid state infinite control with separate dials for thermostat and timer.   
9. Provide 6" casters.  
10. Provide solid state infinite controls (SSI-M) with 60 minute manual timer.  
11. Provide 48” quick connect gas hose with LP Gas pressure regulator and restraining cable.  
12. Provide PosiSet.  
13. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.