ITEM #: DOUBLE CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: Blodgett  
Model No.: MARK V-200  
Pertinent Data: Mobile  
Utilities Req’d: 208V/3PH; (2) 30.5A  
  
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. Unit construction shall be full angle-iron frame, with stainless steel front, top, and sides.  
4. Equip unit with dual-pane thermal glass windows encased in stainless steel door frames, powder-coated door handle with simultaneous door operation, and triple-mounted pressure lock door design with turnbuckle assembly.  
5. Provide modular slide out front control panel for easy cleaning.  
6. Equip unit with two porcelainized baking compartment liners (14 gauge), and a modular slide out front control panel for easy cleaning.  
7. Unit shall be equipped with aluminized blower wheel.  
8. Provide five (5) chrome-plated racks, eleven rack positions, and minimum 1-5/8" spacing.  
9. Equip unit with three (3) tubular heaters.  
10. Unit shall be equipped with solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C).  
11. Provide a two-speed fan motor, 1/2 horsepower blower motor with automatic thermal overload protection.  
12. Equip unit with a control area cooling fan, and two halogen oven lamps.  
13. Provide four (4) 6” heavy-duty, non-marking casters, front two (2) with brakes.  
14. Provide solid state digital control with LED display, Cook & Hold and Pulse Plus.  
15. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.  
  
ITEM #: DOUBLE CONVECTION OVEN  
Quantity: One (1)  
Manufacturer: Imperial  
Model No.: ICVDE2  
Pertinent Data: Mobile  
Utilities Req’d: (2) 208V/3PH; 31.0A  
  
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 stainless steel exterior finish.  
4. Provide welded and finished seams.  
5. Provide four (4) heavy-duty, non-marking casters, two (2) with brakes.  
6. Provide extreme duty door system which eliminates side to side shaft movement, has double bearings on the top and bottom of each door, four bearings per door, improved door pressure locking, a door chassis that is to be fortified to withstand constant opening and closing, and a handle which is secured to an internal stainless steel chassis system, not the external door finish.  
7. Provide dual open doors, one hand opens and closes both stainless steel solid doors simultaneously.  
8. Provide Cook and Hold computer controls.  
9. Provide stainless steel back enclosure.  
10. Provide four (4) extra oven racks.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.