



The following excerpt from the Owners Manual is provided to help explain the proper way to safely use this product. If you have any questions please call RSVP at 702-878-0144

Please do not attempt to service or repair this product in any way.

If you experience any problems with this item please discontinue its use and call RSVP at 702-878-0144 for assistance. If for any reason we cannot be reached, please discontinue use of any malfunctioning piece of equipment.

PLEASE NOTE THAT PROPANE FUELED ITEMS ARE FOR OUTDOOR USE ONLY

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SHO-G
CONVECTION OVEN
INSTALLATION - OPERATION - MAINTENANCE



BLODGETT OVEN COMPANY

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IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. This information may be obtained by contacting your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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Installation

Oven Description and Specifications

Cooking in a convection oven differs from cooking in a conventional deck or range oven since heated air is constantly recirculated over the product by a fan in an enclosed chamber. The moving air continually strips away the layer of cool air surrounding the product, quickly allowing the heat to penetrate. The result is a high quality product, cooked at a lower temperature in a shorter amount of time.

Blodgett convection ovens represent the latest advancement in energy efficiency, reliability, and ease of operation. Heat normally lost, is recirculated within the cooking chamber before being vented from the oven: resulting in substantial reductions in energy consumption and enhanced oven performance.

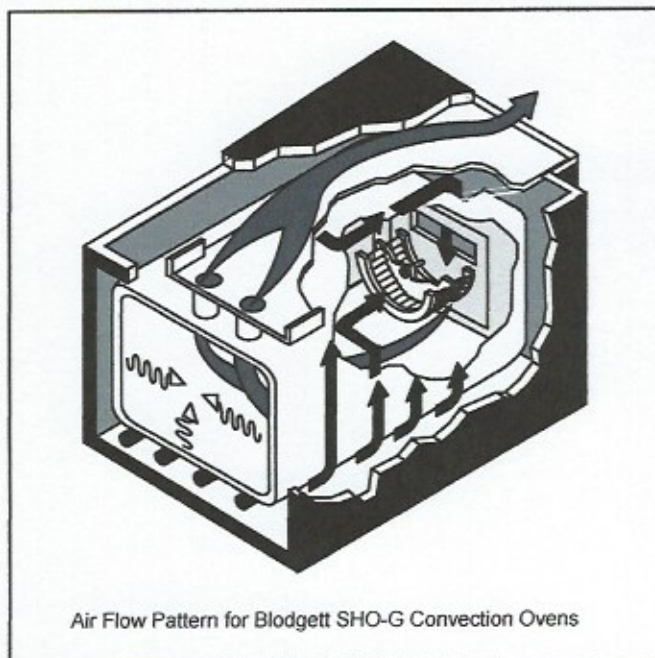


Figure 1

GAS RATINGS - SH1G/AB				
	Natural Gas		Propane	
	US Units	SI Units	US Units	SI Units
Heating Value	1000 BTU/cu.ft.	37.3 MJ/m3	2550 BTU/cu. ft.	95.0 MJ/m3
Specific Gravity (air=1.0)	0.63	0.63	1.53	1.53
Oven Input	50,000 BTU/hr	14.6 kW	50,000 BTU/hr	14.6 kW
Main Burner Orifice Size	42 MTD*	2.4 mm	54 MTD*	1.4 mm
NOTE: * - Multiple Twist Drill				



Installation

Initial Startup

The following is a check-list to be completed by qualified personnel prior to turning on the appliance for the first time.

- Open the manual shut-off valve at the rear of the oven.
- Remove the control panel and combustion covers.
- Turn the combination valve's manual shut-off to the on position.
- Turn the selector switch to Cook, and the thermostat to 500°F (260°C).

The oven main burner lights, and the Oven Ready Light comes on. With the main burner on, check the following.

- Verify there are no gas leaks, by checking all gas connections with a soapy water solution.
- Verify that the inlet pressure is correct. The inlet pressure can be checked at the pressure tap located on the combination valve's inlet side.
- Verify that the manifold pressure is correct. The manifold pressure can be checked at the pressure tap located on the manifold.
- If the above pressure readings are set to the recommended pressure requirements, allow the oven to burn-off for 2 hours. If the pressure readings are not set correctly, turn off the oven and readjust accordingly.



WARNING

The break in procedure burns off excess oils present in the metals during fabrication. Smoke may be produced. Proper ventilation is required.

Adjustments associated with initial installation

Each oven, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the oven as part of a normal and proper installation. These adjustments are the responsibility of the installer, or dealer. Since these adjustments are not considered defects in material or workmanship, they are not covered by the Original Equipment Warranty. They include, but are not limited to:

- calibration of the thermostat
- adjustment of the doors
- burner adjustments
- leveling
- testing of gas pressure
- tightening of fasteners.

No installation should be considered complete without proper inspection, and if necessary, adjustment by qualified installation or service personnel.



Safety Information

The information contained in this section is provided for the use of qualified operating personnel. Qualified operating personnel are those who have carefully read the information contained in this manual, are familiar with the functions of the oven and/or have had previous experience with the operation of the equipment described. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long, trouble-free service.

Please take the time to read the following safety and operating instructions. They are the key to the successful operation of your Blodgett oven.



SAFETY TIPS

For your safety read before operating

What to do if you smell gas:

- DO NOT try to light any appliance.
- DO NOT touch any electrical switches.
- Use an exterior phone to call your gas supplier immediately.
- If you cannot reach your gas supplier, call the fire department.

What to do in the event of a power failure:

- Turn all switches to off.
- DO NOT attempt to operate the oven until the power is restored.

NOTE: In the event of a shut-down of any kind, allow a five (5) minute shut off period before attempting to restart the oven.

General safety tips:

- DO NOT use tools to turn off the gas control. If the gas cannot be turned off manually do not try to repair it. Call a qualified service technician.
- If the oven needs to be moved for any reason, the gas must be turned off and disconnected from the unit before removing the restraint cable. Reconnect the restraint after the oven has been returned to its original location.
- DO NOT remove the control panel cover unless the oven is unplugged.



Operation

Standard Control

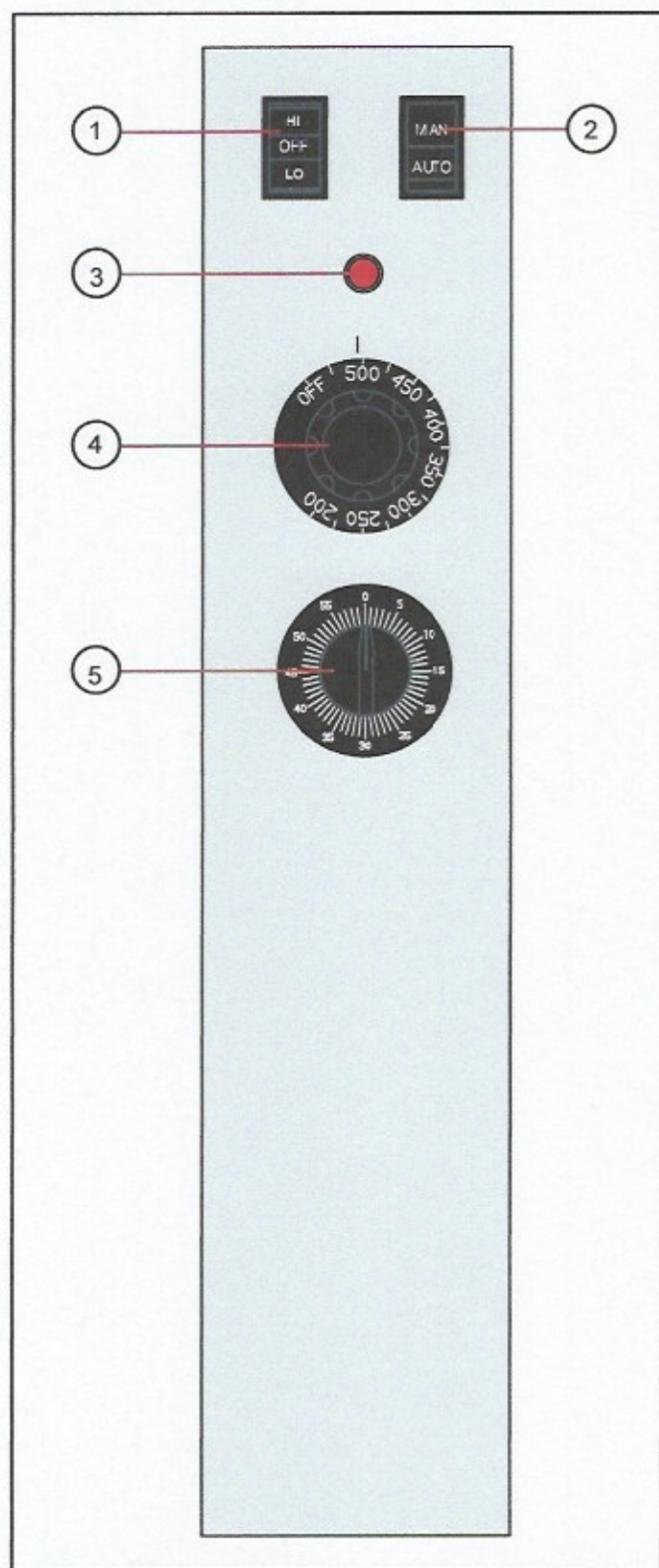


Figure 11

CONTROL DESCRIPTION

1. **BLOWER HI/LO/OFF SWITCH** - Controls the operation of the blower. If the blower switch is in the OFF position the oven will be turned off.
2. **COOL DOWN SWITCH** - When the switch is in the AUTO position, the oven can be used to cook. When the switch is in the MAN position, the oven is cooling down for the next bake.
3. **OVEN READY LIGHT** - When lit indicates burners are operating. When the light goes out the oven has reached operating temperature.
4. **THERMOSTAT** - Controls the temperature at which the oven will operate. Temperatures can range from 200-500°F (93-260°C).
5. **COOK TIMER** - Used to time the length of the cooking operation. When the set time expires, a buzzer will sound.

OPERATION

1. Set the COOL DOWN switch (2) to the AUTO position. Turn the THERMOSTAT (4) to the desired operating temperature.
2. Set the BLOWER HI/LO/OFF switch (1) to the HI or LO position. When the OVEN READY light (3) goes out, load the product and set the COOK TIMER (5).
3. When the timer sounds, remove the product. If the next product requires a lower operating temperature, then the cool down mode can be used. Turn the COOL DOWN SWITCH (2) to the MAN position. Make sure that the door is open.
4. Turn the oven off by setting the BLOWER HI/LO/OFF switch (1) to the OFF position.



WARNING!!

A complete five minute shutdown must be observed before the oven is relighted.



General Guidelines for Operating Personnel

COOK TIMES AND TEMPERATURES

Preheating the oven

Always preheat the oven before baking or roasting. We recommend preheating 50°F (28°C) above the cook temperature to offset the drop in temperature when the doors are opened and cold product is loaded into the oven. Set the thermostat to the cook temperature after the product is loaded.

NOTE: For frozen product, preheat the oven 100°F (56°C) above the cook temperature.

Cook Temperatures

Generally, cook temperatures should be 50°F (28°C) lower than deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, reduce the thermostat setting another 15-25°F (10-15°C). Continue to reduce the cook temperature on successive loads until the desired results are achieved.

NOTE: Cooking at excessive temperatures will not reduce cook time, it will produce unsatisfactory baking and roasting results.

Cook Time

Check the product in about half the time recommended for deck or range oven recipes. Record times and temperatures which provide best results for future reference.

NOTE: Cook time will vary with the amount of product loaded, the type of pan and the temperature.

OPERATING TIPS

Pans and Racks

Product or pan height determines how many racks are used. The oven holds up to ten 18" x 26" (45.7 x 66.0 cm) bun pans.

Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven. This obstructs the flow of air and results in uneven baking and roasting.

Roasting

To reduce shrinkage when roasting, place meat directly on the racks. Place a sheet pan one-half full of water in the bottom rack position. The water evaporates, increasing humidity in the oven chamber. The pan catches grease from the meat, making oven cleaning easier.

Baking

Weigh the product to ensure equal distribution in each pan. Varying amounts of product will cause uneven baking results.

Fans

The fan must be operating for the oven to heat. Use the Pulse Plus feature to allow light or liquid product to set in the pan and to avoid rippling towards the fan. If your oven is not equipped with this feature use the following procedure.

1. Preheat the oven 25°F (15°C) above the baking temperature.
2. Load the oven with product. Close the doors.
3. Set the thermostat to the baking temperature.
4. Turn the oven off.
5. Allow the product to set for 5-7 minutes with the fan off. The residual heat in the oven sets the product.
6. Turn the oven on for the remainder of the bake.

Lights

Turn the oven lights off when not viewing the product. Leaving the lights on for extended periods of time shortens the bulb life considerably.



Operation

Suggested Times and Temperatures

PRODUCT	TEMPERATURE	TIME	# SHELVES
Meats			
Hamburger Patties (5 per lb)	400°F (205°C)	8-10 mins.	10
Steamship Round (80 lb. quartered)	275°F (135°C)	2 hrs 45 mins.	2
Standing Rib Choice (20 lbs, trimmed, rare)	235°F (115°C)	2 hrs 45 mins.	2
Banquet Shell Steaks (10 oz. meat)	450°F (235°C)	7-8 mins.	5
Swiss Steak after Braising	275°F (135°C)	1 hr.	5
Baked Stuffed Pork Chop	375°F (190°C)	25-30 mins.	5
Boned Veal Roast (15 lbs.)	300°F (150°C)	3 hrs. 10 mins.	2
Lamb Chops (small loin)	400°F (205°C)	7-8 mins.	5
Bacon (on racks in 18" x 26" pans)	400°F (205°C)	5-7 mins.	10
Poultry			
Chicken Breast & Thigh	350°F (175°C)	40 mins.	5
Chicken Back & Wing	350°F (175°C)	35 mins.	5
Chicken (21/2 lbs. quartered)	350°F (175°C)	30 mins.	5
Turkey Rolled (18 lb. rolls)	310°F (155°C)	3 hrs 45 mins.	3
Fish and Seafood			
Halibut Steaks, Cod Fish (frozen 5 oz)	350°F (175°C)	20 mins.	5
Baked Stuffed Lobster (21/2 lb.)	400°F (205°C)	10 mins.	3
Lobster Tails (frozen)	425°F (220°C)	9 mins.	5
Cheese			
Macaroni & Cheese Casserole	350°F (175°C)	30 mins.	5
Melted Cheese Sandwiches	400°F (205°C)	8 mins.	10
Potatoes			
Idaho Potatoes (120 ct.)	400°F (205°C)	50 mins.	5
Oven Roasted Potatoes (sliced or diced)	325°F (165°C)	10 mins.	5
Baked Goods			
Frozen Berry Pies (22 oz)	325°F (150°C)	35 mins.	5 (30 pies)
Fresh Apple Pie (20 oz.)	350°F (175°C)	25-30 mins.	5 (30 pies)
Pumpkin Pies (32 oz.)	300°F (150°C)	30-50 mins.	5 (20 pies)
Fruit Crisp	300°F (150°C)	25 mins.	5
Bread (24 - 1 lb. loaves)	325°F (155°C)	30 mins.	3
Southern Corn Bread	375°F (190°C)	15-20 mins.	5
Baking Soda Biscuits	400°F (205°C)	6 mins.	5
Brown & Serve Rolls	350°F (175°C)	15 mins.	5
Sheet Cakes (5 lb. mixed batter per pan)	325°F (160°C)	16-18 mins.	5
Chocolate Cake	325°F (160°C)	20 mins.	5
Brownies	325°F (150°C)	15 mins.	5

NOTE: Actual times and temperatures may vary considerably from those shown above. They are affected by weight of load, temperature of the product, recipe, type of pan and calibration of thermostat. Should your recipe vary, write in your proven time and temperature for ready reference.



Cleaning and Preventative Maintenance

CLEANING THE OVEN

Painted and stainless steel ovens may be kept clean and in good condition with a light oil.

1. Saturate a cloth, and wipe the oven when it is cold.
2. Dry the oven with a clean cloth.

On the stainless front or interiors, deposits of baked on splatter may be removed with any non-toxic industrial stainless steel cleaner. Heat tint and heavy discoloration may be removed with any non-toxic commercial oven cleaner.

1. Apply cleaners when the oven is cold. Always rub with the grain of the metal.

The porcelain interior can be cleaned with any commercial oven cleaner. Be sure caustic cleaning compounds **DO NOT** come in contact with the blower wheel and the aluminized steel panel directly behind it.

1. Remove the racks, rack supports and blower wheel from the oven.
2. Soak the parts in a solution of ammonia and water.
3. Reinstall after cleaning.

NOTE: If the oven is moved the restraint must be reconnected after the unit is returned to it's regular position.

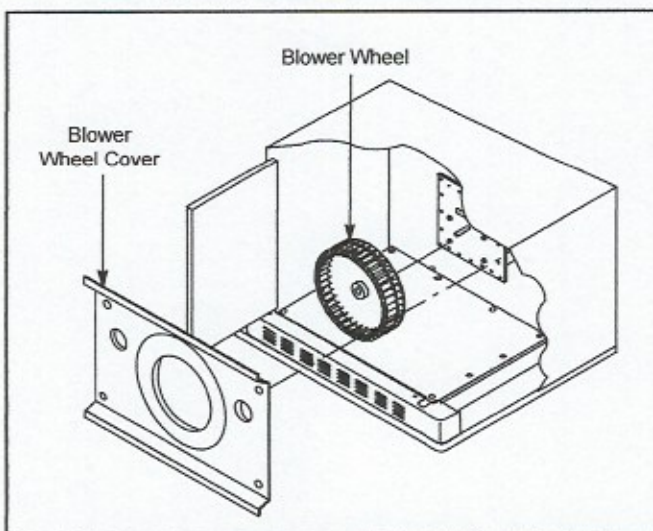


Figure 12

PREVENTATIVE MAINTENANCE

The best preventative maintenance measures are, the proper installation of the equipment and a program for routinely cleaning the ovens.

Annual Maintenance

This oven requires no lubrication, however, the venting system should be checked annually for possible deterioration resulting from moisture and corrosive flue products.

If maintenance or repairs are required, contact your local Blodgett service company, a factory representative or the Blodgett Oven company.



WARNING!!

Always disconnect the appliance from the power supply before servicing or cleaning.



Maintenance

Troubleshooting Guide

POSSIBLE CAUSE(S)		SUGGESTED REMEDY	
SYMPTOM: Oven will not fire.			
<ul style="list-style-type: none">• Gas turned off.• Oven not plugged in.• Power switch on the control panel is off.• Control set below ambient temperature.• Doors are open.		<ul style="list-style-type: none">• Turn the gas valve to ON.• Plug in electrical supply cord.• Set the control panel to COOK or OVEN ON.• Set to desired cook temperature.• Close doors.	
SYMPTOM: Oven does not come to ready.			
<ul style="list-style-type: none">• The oven has not reached preheat temperature.• Gas valve not turned on completely.• The quick disconnect is not connected.• Gas pressure to oven is too low.• Internal problem with main temperature control.		<ul style="list-style-type: none">• Wait for oven to reach preheat temperature.• Check the gas valve, turn on fully if necessary.• Reconnect the quick connect. Check all gas connections.• Call your local gas representative.• *	
SYMPTOM: Convection fan does not run.			
<ul style="list-style-type: none">• Oven is not plugged in.• Oven is not set to the cook mode.• Circuit breaker tripped.• Doors are open		<ul style="list-style-type: none">• Plug in electrical supply cord.• Set the control panel to COOK or OVEN ON.• Reset the breaker.• Close doors.	
SYMPTOM: General baking problems.			
<ul style="list-style-type: none">• Thermostat out of calibration.• Improper oven venting.		<ul style="list-style-type: none">• *• *	
<i>*Denotes remedy is a difficult operation and should be performed by qualified personnel only. It is recommended, however, that All repairs and/or adjustments be done by your local Blodgett service agency and not by the owner/operator. Blodgett cannot assume responsibility for damage as a result of servicing done by unqualified personnel.</i>			



WARNING!!

Always disconnect the power supply before cleaning or servicing the oven.