



## Oven Operation For Blodgett Catering Oven

Oven operates on Propane Gas Only

Oven operates on 110 Volts AC Only

To turn on oven:

1. Make sure oven gas hose is attached to LP gas tank securely.
2. Make sure gas is turned on.
3. For your convenience there is a gas "on/off" switch located below the thermostat. This should be left on when the oven is in use.
4. Make sure oven is plugged in.
5. Make sure the "Red Cool Down Switch" on the front of the oven is on "Auto" position.
6. Set Temperature knob to desired setting.
7. Turn the "Black Blower Switch" to the "On" position.
8. Before the oven pilot burner will light, all air must be purged from the pilot burner gas line!
9. You will hear a sparking sound...the oven is attempting to light the pilot burner.
10. It may not light on the first attempt!!!
11. If the red indicating light does not come on in the first 45 seconds or when the sparking sound stops, turn "Black Blower Switch" to "Off", wait 10 seconds, and then repeat Step 6.
12. It may be necessary to repeat several times to purge pilot burner gas line.
13. When "Red Indicating Light" comes on, the oven is calling for heat and the burner is on
14. When "Red Indicating Light" goes off, the oven is at temperature and the burner is off.
15. The "Red Indicating Light" will cycle on and off as the oven thermostat calls for heat.
16. When cooking is done, leave the "Black Blower Switch" in the "On" position, turn the "Red Cool Down Switch" to Manual and open door to cool down the oven.
17. When oven is cooled down (approx. 10 minutes) turn the "Black Blower Switch" to "Off" and the "Red Cool Down Switch" to "Auto".



## Maintenance

### Troubleshooting Guide

POSSIBLE CAUSE(S)	SUGGESTED REMEDY
SYMPTOM: Oven will not fire.	
<ul style="list-style-type: none"><li>• Gas turned off.</li><li>• Oven not plugged in.</li><li>• Power switch on the control panel is off.</li><li>• Control set below ambient temperature.</li><li>• Doors are open.</li></ul>	<ul style="list-style-type: none"><li>• Turn the gas valve to ON.</li><li>• Plug in electrical supply cord.</li><li>• Set the control panel to COOK or OVEN ON.</li><li>• Set to desired cook temperature.</li><li>• Close doors.</li></ul>
SYMPTOM: Oven does not come to ready.	
<ul style="list-style-type: none"><li>• The oven has not reached preheat temperature.</li><li>• Gas valve not turned on completely.</li><li>• The quick disconnect is not connected.</li><li>• Gas pressure to oven is too low.</li><li>• Internal problem with main temperature control.</li></ul>	<ul style="list-style-type: none"><li>• Wait for oven to reach preheat temperature.</li><li>• Check the gas valve, turn on fully if necessary.</li><li>• Reconnect the quick connect. Check all gas connections.</li><li>• Call your local gas representative.</li><li>• *</li></ul>
SYMPTOM: Convection fan does not run.	
<ul style="list-style-type: none"><li>• Oven is not plugged in.</li><li>• Circuit breaker tripped.</li><li>• Doors are open</li></ul>	<ul style="list-style-type: none"><li>• Plug in electrical supply cord.</li><li>• Reset the breaker.</li><li>• Close doors.</li></ul>
SYMPTOM: General baking problems.	
<ul style="list-style-type: none"><li>• Thermostat out of calibration.</li><li>• Improper oven venting.</li></ul>	<ul style="list-style-type: none"><li>• *</li><li>• *</li></ul>
<small>*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.</small>	



#### WARNING!!

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

# Operation



## Single Speed Blower

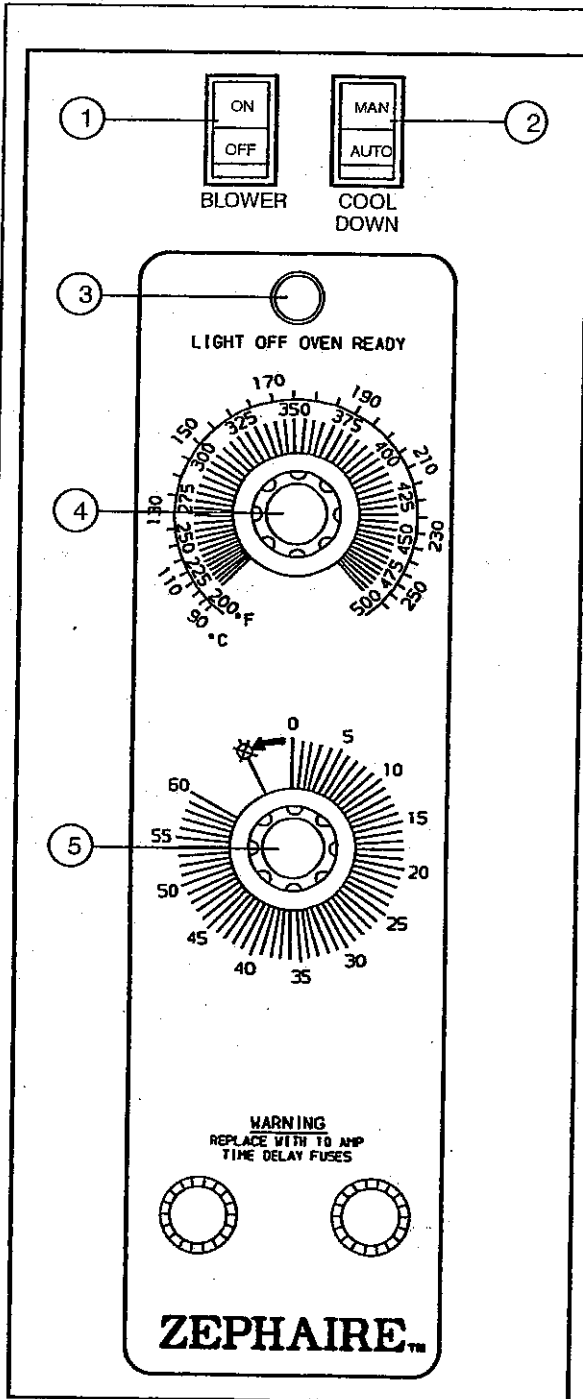


Figure 12

### CONTROL DESCRIPTION

1. **BLOWER ON/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 ON/OFF SWITCH (1) to the ON 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 ON/OFF SWITCH (1) to the OFF position.



### WARNING!!

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



## Operation

### Suggested Times and Temperatures

Product	Temperature	Time	# Shelves
<b>Meats</b>			
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
<b>Poultry</b>			
Chicken Breast & Thigh	350°F (175°C)	40 mins.	5
Chicken Back & Wing	350°F (175°C)	35 mins.	5
Chicken (2½ lbs. quartered)	350°F (175°C)	30 mins.	5
Turkey Rolled (18 lb. rolls)	310°F (155°C)	3 hrs 45 mins.	3
<b>Fish and Seafood</b>			
Halibut Steaks, Cod Fish (frozen 5 oz)	350°F (175°C)	20 mins.	5
Baked Stuffed Lobster (2½ lb.)	400°F (205°C)	10 mins.	3
Lobster Tails (frozen)	425°F (220°C)	9 mins.	5
<b>Cheese</b>			
Macaroni & Cheese Casserole	350°F (175°C)	30 mins.	5
Melted Cheese Sandwiches	400°F (205°C)	8 mins.	10
<b>Potatoes</b>			
Idaho Potatoes (120 ct.)	400°F (205°C)	50 mins.	5
Oven Roasted Potatoes (sliced or diced)	325°F (165°C)	10 mins.	5
<b>Baked Goods</b>			
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.



## 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 (10°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 (38°C) above the cook temperature.*

#### Cook Temperatures

Generally, cook temperatures should be 50°F (10°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 10 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.