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**BP-50 AND BP-100
PROOFER
INSTALLATION -- OPERATION -- MAINTENANCE**



BLODGETT OVEN COMPANY

www.blodgett.com
44 Lakeside Avenue, Burlington, Vermont 05401 USA Telephone (800) 331-5842, (802) 860-3700 Fax: (802)864-0183

PN 23053 Rev D (6/01)
E 2000 – G.S. Blodgett Corporation

IMPORTANT

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT

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.



THE REPUTATION YOU CAN COUNT ON

For over a century and a half, The Blodgett Oven Company has been building ovens and nothing but ovens. We've set the industry's quality standard for all kinds of ovens for every foodservice operation regardless of size, application or budget. In fact, no one offers more models, sizes, and oven applications than Blodgett; gas and electric, full-size, half-size, countertop and deck, convection, Cook'n Hold, Combi-Ovens and the industry's highest quality Pizza Oven line. For more information on the full line of Blodgett ovens contact your Blodgett representative.

Your Service Agency's Address:



Model:

Serial Number:

Your oven was installed by:

Your oven's installation was checked by:

Table of Contents

Introduction	
Proofer Description and Specifications	2
Installation	
Delivery and Location	3
Proofer Assembly	4
Packaging	4
Caster Assembly	4
Leg Attachment	4
Double Section Assembly	5
Utility Connections – Standards and Codes	6
Electrical Connection and Initial Startup	7
Operation	
Safety Information	8
Electro-Mechanical Thermostat and Humidity Controller	9
Solid State with Infinite Setting & Electro-Mechanical Humidity Controller	10
Solid State with Infinite Setting & Solid State Humidity Controller	11
Maintenance	
Cleaning and Preventative Maintenance	12



Introduction

Proofer Description and Specifications

The BP Series proofers are available in two (2) sizes. The BP-50 models are designed to fit under the Blodgett line of half size convection ovens. The

BP-100 models are designed to fit under the Blodgett line of full size convection ovens.

ELECTRICAL SPECIFICATIONS (per section)					
Model	Watts	Hz	Volts	Phase	Amps
BP-50	1425	60	120	1	11.9
BP-50	1425	50	220	1	6.5
BP-50	1425	50	240	1	5.9
BP-100	1675	60	120	1	14.0
BP-100	1675	50	220	1	7.6
BP-100	1675	50	240	1	7.0

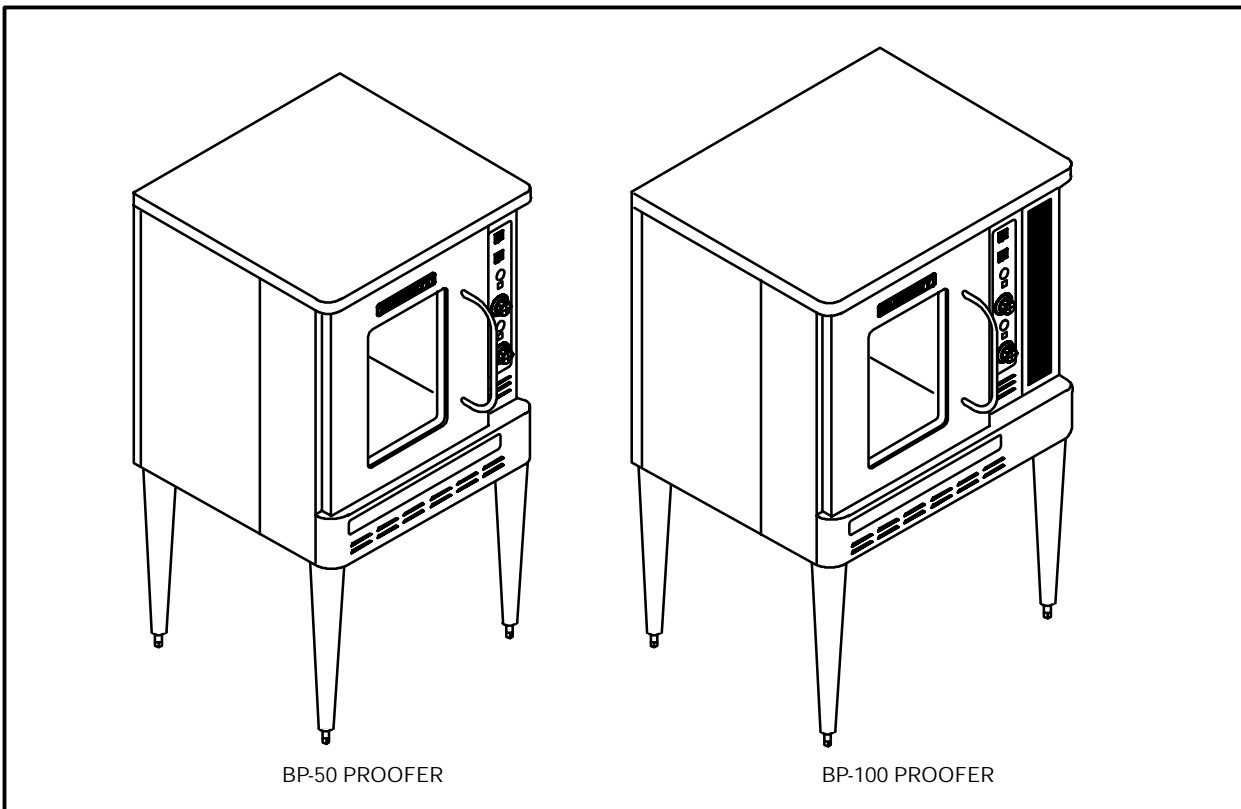


Figure 1



DELIVERY AND INSPECTION

All Blodgett proofers are shipped in containers to prevent damage. Upon delivery of your new proofer:

- D Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.
- D Uncrate the proofer and check for internal damage. Carriers will accept claims for concealed damage if notified within fifteen days of delivery and the shipping container is retained for inspection.

The Blodgett Oven Company cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

PROOFER LOCATION

The well planned and proper placement of your proofer will result in long term operator convenience and satisfactory performance.

- D Place the proofer in an area which is accessible for proper operation and servicing.
- D DO NOT place the proofer on a curb base or seal to a wall. Either condition will restrict the proper flow of ventilation air, resulting in damage to the unit.



Installation

Proofer Assembly

PACKAGING

Before beginning assembly of the proofer, verify that all the components necessary for the correct configuration have been received. In addition to the proofer other accessories may be required.

Single Sections:

The 25" (63.5 cm) legs and the optional regular casters are packaged in the proofer cabinet.

Double Sections:

The low profile casters are packaged in the lower proofer section.

Accessories:

Proofer racks, rack guides and guide stops are packaged within the proofer cabinet.

CASTER ASSEMBLY

NOTE: Install the locking casters on the front of the proofer. Install the non-locking casters on the back of the proofer.

NOTE: If your proofer does not include casters, proceed to the leg attachment section on page 4.

Low Profile Casters

1. Carefully tip the proofer on it's side.
2. Align the low profile casters with the bolt holes in the corners on the bottom of the proofer.
3. Secure the casters to the proofer with the bolts provided.

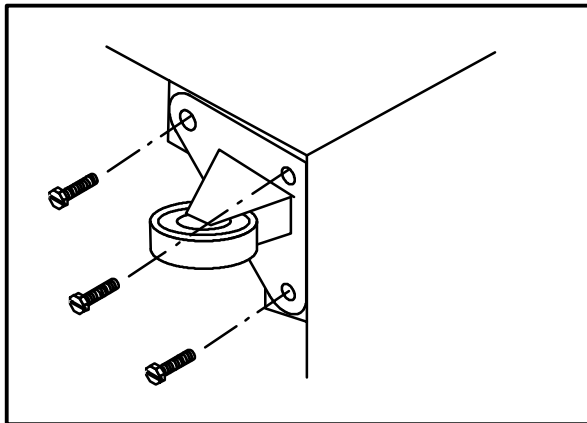


Figure 2

Castors with 25" (63.5 cm) Legs

1. Insert the stem of a caster into the 1-1/2" I.D. leg tubing. The caster should fit snugly. If not, remove the caster assembly and adjust as follows:

Hold the large hex nut. Tighten the knurled washer to expand the rubber sleeve and allow the caster assembly to fit snugly into the leg tubing. Make sure the caster fits completely inside the leg tubing.

2. Tighten the large hex nut as much as possible. This will further expand the rubber sleeve against the leg tubing wall. If the rubber sleeves turn inside the leg tubing, remove the caster and repeat the caster adjustment procedure in 1.

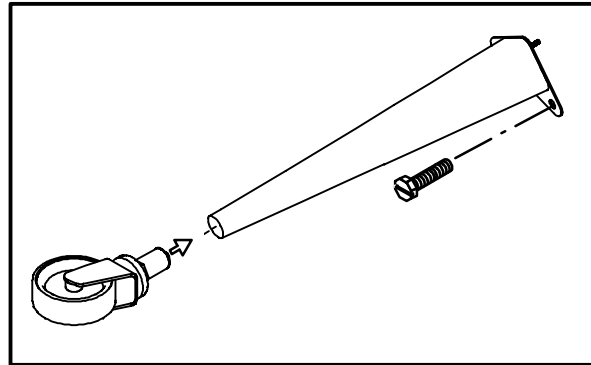


Figure 3

25" (63.5 CM) LEG ATTACHMENT

NOTE: If casters are used, remember to install the legs with the locking casters in the front of the proofer. The non-locking casters should be installed on the rear legs. Be sure that the locks are set on the front casters.

1. Raise the proofer at least 30" (76 cm) off of the ground using a lift.
2. Align the threaded studs of the front legs with the bolt holes located in the corners of the proofer's bottom.
3. Turn the legs clockwise and tighten to the nearest full turn.
4. Align the leg plate holes with the remaining bolt holes. Secure the legs with the four (4) 1/2" x 3/4" bolts provided.

Proofer Assembly

NOTE: If casters are used, ensure that the locks are set on the casters.

Repeat Steps 1–4 for the rear legs.

The proofer should be leveled after being moved to the operating location. Except for units with casters, level the proofer by screwing the adjustable feet in or out as necessary.

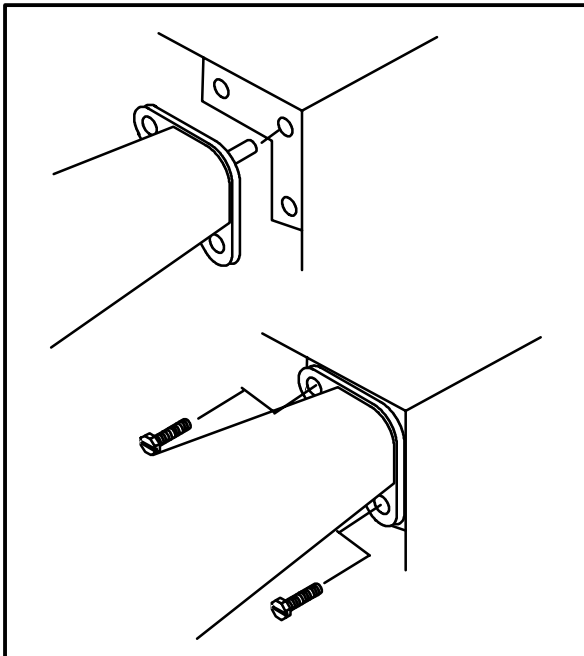


Figure 4

DOUBLE SECTION ASSEMBLY

Full Size Convection Oven on a BP-100

1. Secure the low profile casters to the proofer as described.
2. Place the oven section on top of the proofer section.
3. Remove the rear panel from the proofer.
4. Align the two rear bolt holes of the proofer section with the two threaded holes in the bottom of the oven section.
5. Insert a bolt from the bottom up through each of the two holes and tighten securely.
6. Reinstall the rear panel on the proofer.

Half Size Convection Oven on a BP-50

NOTE: The following instructions are for half size convection ovens with LH doors.

1. On gas ovens, remove the combustion compartment cover. On electric ovens, open the control compartment cover.
2. Remove the access panel from the oven.
3. Remove the rear panel from the proofer.
4. Remove the control cover from the proofer.
5. Locate and align the front and rear bolt holes with the bolt holes in the proofer frame.
6. Place a round washer and a hex nut on the bottom end of each bolt. Tighten securely with a wrench.
7. Replace the combustion cover or close the control compartment cover on the oven.
8. Replace the access panel on the oven.
9. Replace the rear panel on the proofer.
10. Replace the control cover on the proofer.

The proofer should be leveled after being assembled and moved to the operating location. Except for units with casters, adjust the feet located on the bottom of each leg to level the unit.

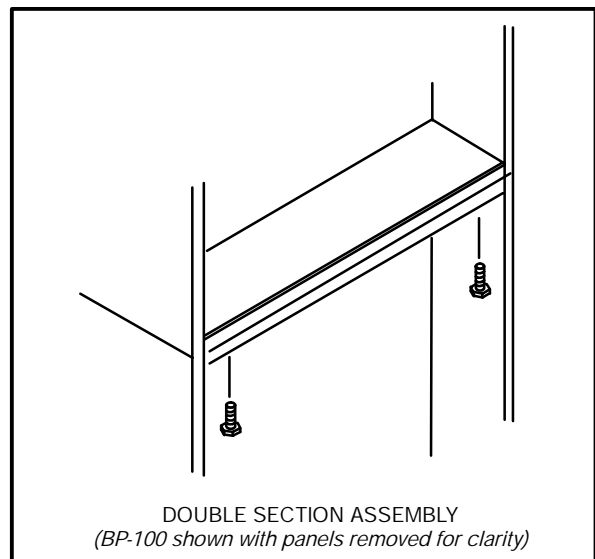


Figure 5



Installation

Utility Connections – Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE proofer AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- D the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

All proofers, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70–Latest Edition* and/or *Canadian National Electric Code C22.2* as applicable.

General export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett proofer, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-860-3700.





Electrical Connection and Initial Startup

ELECTRICAL CONNECTION

This appliance is rated UL and CSA approved for operation on 120VAC, 60 Hz, single phase, grounded circuits, International 220 and 240VAC, 50 Hz versions are also available. Before making any connection to this appliance, check the rating plate attached to the underside of the front top trim, directly above the control panel.

NOTE: Be sure that the proofer is connected to the proper electrical supply.

The supply cord is connected to the junction box in the rear of the proofer.

Wiring diagrams are located on the inside of the control compartment, as well as the rear of the proofer.



WARNING!!

Always disconnect the power supply to the appliance before servicing the unit.

NOTE: There is no power to the heating element without the rear blower operating. This is to prevent damage to the element.

INITIAL STARTUP

Each proofer, and its component parts, have been thoroughly tested and inspected prior to shipment. However, it is often necessary to further test or adjust the proofer 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:

- d calibration of the thermostat
- d adjustment of the doors
- d leveling
- d tightening of fasteners.

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

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

- j Verify that the proofer has been properly installed with the preceding installation instructions. If so, proceed to the operation instructions. Allow the proofer to operate for about two (2) hours prior to using for the first time.



Operation

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 conveyor oven.



SAFETY TIPS

For your safety read before operating

General safety tips:

- ▷ DO NOT remove the control panel cover unless the oven is unplugged.

Electro-Mechanical Thermostat and Humidity Controller

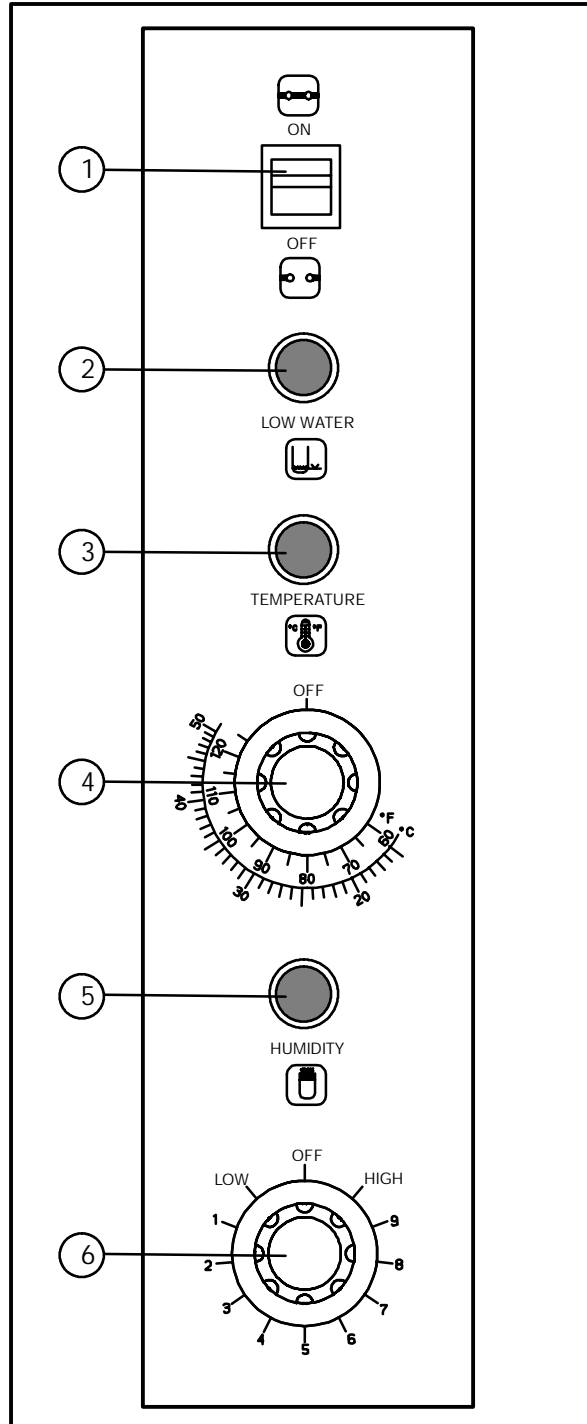


Figure 6

COMPONENT DESCRIPTION

1. POWER SWITCH – controls power to the proofer for ON/OFF operation.
2. LOW WATER INDICATOR LIGHT – when lit indicates need to add water.
3. AIR HEATER PILOT LIGHT – when lit, indicates air heater ON operation.
4. THERMOSTAT – allows for temperature selection from 60-125_F (16-52_C).
5. WATER HEATER PILOT LIGHT – when lit, indicates water heater ON operation.
6. HUMIDITY CONTROLLER – allows humidity selection from LOW to HIGH.

CONTROL OPERATION

1. Visually check the level in the water pan. Add water as necessary. **DO NOT overfill the reservoir.**

NOTE: The water level monitoring system will sound a buzzer, located behind the control panel, and illuminate a front panel indicator light when the water falls below the factory set level. Add three (3) quarts (96 fl. oz.) of water to restore the fluid to the correct level.

2. Set the THERMOSTAT (4) to the desired temperature.
3. Set the HUMIDITY CONTROLLER (6) to the desired humidity level.
4. Set the POWER SWITCH (1) to the ON position. Allow the cavity temperature and humidity to reach the correct level before loading the product.
5. Remove the product when ready.
6. Toggle the POWER SWITCH (1) to OFF.



Operation

Solid State with Infinite Setting & Electro-Mechanical Humidity Controller

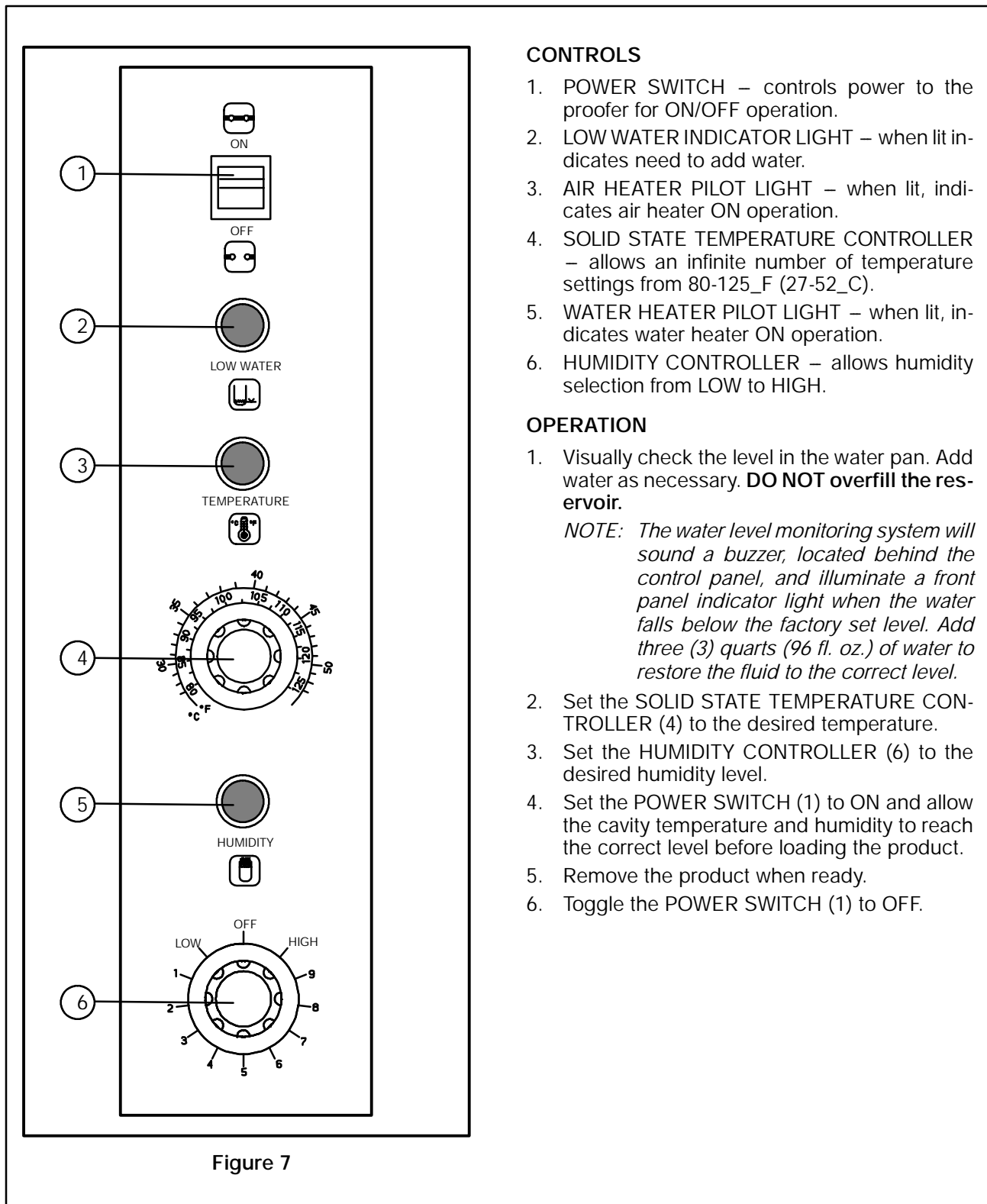


Figure 7

Solid State with Infinite Setting & Solid State Humidity Controller

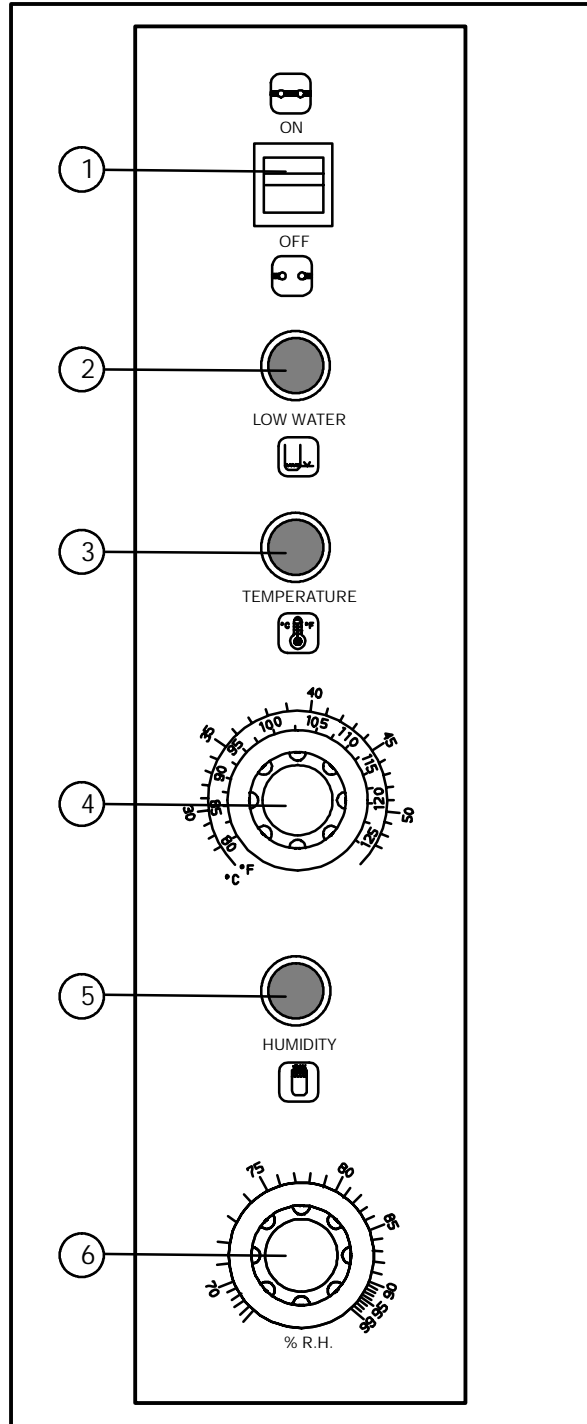


Figure 8

CONTROLS

1. POWER SWITCH – controls power to the proofer for ON/OFF operation.
2. LOW WATER INDICATOR LIGHT – when lit indicates need to add water.
3. AIR HEATER PILOT LIGHT – when lit, indicates air heater ON operation.
4. SOLID STATE TEMPERATURE CONTROLLER – allows an infinite number of temperature settings from 80–125_F (27–52_C).
5. WATER HEATER PILOT LIGHT – when lit, indicates water heater ON operation.
6. SOLID STATE HUMIDITY CONTROLLER – Allows an infinite selection of humidity levels between 70% and 99% RH. (relative humidity).

OPERATION

1. Visually check the level in the water pan. Add water as necessary. **DO NOT overfill the reservoir.**

NOTE: The water level monitoring system will sound a buzzer, located behind the control panel, and illuminate a front panel indicator light when the water falls below the factory set level. Add three (3) quarts (96 fl. oz.) of water to restore the fluid to the correct level.

2. Set the SOLID STATE TEMPERATURE CONTROLLER (4) to the desired temperature.
3. Set the SOLID STATE HUMIDITY CONTROLLER (6) to the desired humidity level.
4. Set the POWER SWITCH (1) to ON and allow the cavity temperature and humidity to reach the correct level before loading the product.
5. Remove the product when ready.
6. Toggle the POWER SWITCH (1) to OFF.



Maintenance

Cleaning and Preventative Maintenance

CLEANING THE PROOFER

Painted and stainless steel proofers may be kept clean and in good condition with a light oil. Saturate a cloth, and wipe the proofer when it is cold. Dry the unit with a clean cloth. On the stainless front or interiors, heat tint and heavy discoloration or deposits of baked on splatter may be removed with a good non-toxic industrial stainless steel cleaner. Apply cleaners when the proofer is cold, and always rub with the grain of the metal.



WARNING!!

Disconnect the unit from power supply before servicing or cleaning.

PERIODIC CLEANING

Daily:

Clean residue from the unit with a small brush.

Weekly:

Brush out control area.

Every 6 Months:

Clean the ductwork system and water pan.

CLEANING THE DUCTWORK SYSTEM

1. Disconnect the power supply to the proofer.
2. Move the unit to allow access to the removable rear panel. Lift the panel up and pull the bottom out. Carefully lower the panel while pulling the line cord through the access hole.
3. Slide the rear duct up to disengage the duct flanges from the offset guide track. Remove the duct. Set it on the left side of the unit.
NOTE: Be careful not to damage the control wires or the capillary tube.
4. Slide the top duct straight out of the track through the rear of the unit.
5. Remove the two quick-disconnect plugs. Slide out the lower duct assembly. **DO NOT** damage the blower wheel or heating elements. The water pan assembly may be removed from the duct for easier cleaning.
6. Replace by reversing Steps 1–5 above. Be sure to make proper electrical connections.

CLEANING THE WATER PAN

Visually inspect the water pan for residual buildup. The water pan alone can be removed through the front of the unit.

1. Disconnect the power supply to the proofer.
2. Remove the thumbscrews from the lower cover. Grasp the cover by the sides. Pull out and up to clear the three holding tabs mounted on the inside bottom of the cover.
3. Remove the quick-disconnect plug from the front of the water pan.
4. Pull up on the water pan to disengage the tab from the front slot. Pull the pan forward.
NOTE: If the pan contains water, be careful not to spill any inside of the unit.
5. Remove the pan from the proofer and clean thoroughly. **DO NOT immerse the pan in water.**
6. Replace by reversing Steps 1–5 above. Be sure to line up the holes on the trim piece below the door with the lower cover. Lock the tabs on the bottom inside of the cover.
On BP-50 units be sure to insert the tab on the right side of the lower cover into the slot in the control panel cover.
7. Install the thumbscrews. Be sure to position the lower trim piece underneath the lower cover. Make sure the seal between the door gasket and the lower door trim is tight.

PREVENTATIVE MAINTENANCE

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

Every 6 Months:

The fan assembly blower motor, located in the lower air duct assembly at the rear of the unit, should be oiled with an SAE 20 weight oil.

1. Disconnect the power supply to the unit. Apply the oil to the two filler tubes located at each end of the motor shaft.

The rest of the proofer needs no lubrication. **If maintenance or repairs are required, they should be performed by qualified personnel only.**

**CUSTOMER
INSERT
WIRING DIAGRAM
HERE**