



MODEL MT3240E/G

Gas/Electric Conveyor Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- 15" (381mm) shelf extension
- 20" (508mm) shelf extension
- Twin belt - two 16" (406mm) wide belts
- Stainless steel interior
- 10' (3.0M) cord with receptacle (gas model only) (w/remote control only)
- 48" (1219mm) flexible gas hose with quick disconnect and restraining device
- 36" (914mm) flexible gas hose with quick disconnect and restraining device

Note: Two 48" (1219mm) and one 36" (914mm) hose on triple model

- One year additional extended warranty*

Project _____

Item No. _____

Quantity _____

Blodgett conveyor oven with 32" (813mm) wide belt and 40" (1016mm) baking zone length. Single, double or triple stack models are available. All data is shown per oven section, unless otherwise indicated.

MT3240E/G

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized steel back and bottom
- Front loading solid stainless steel door and handle
- 1-1/2" (38.1mm) Vitreous fiber insulation at bottom, back and top
- Ceramic fiber insulation at blower installation

INTERIOR CONSTRUCTION

- Aluminized steel nozzles and bottom surface
- Aluminized steel air flow plates at top
- 32" (813mm) stainless steel wire mesh conveyor belt
- Two single inlet blowers above the combustion or heater area for air circulation

OPERATION

- Heat transferred through forced air convection
- Open vented baking compartment
- Electronic spark ignition control system (gas model)
- Gas power type burner has mixer with adjustable shutter and sight window (gas model)
- Internal gas pressure regulator (gas model)
- Tubular resistance heat (electric model)
- Integral or remote microprocessor based controls with solid state 600°F (315.5°C) maximum thermostat and belt speed control with digital display
- Two blower motors (1/8 HP minimum) with thermal overload protectors
- Four blower area cooling fans

STANDARD FEATURES

- Control options: *(must specify)*
 - ☐ computerized end mounted
 - ☐ computerized remote
- Belt direction: *(must specify)*
 - ☐ left to right
 - ☐ right to left
- 23-1/2" (595mm) black legs with casters - for single model
- 17-1/2" (445mm) black legs with casters - for double model
- Triple stack base with casters - for triple model
- Product stops
- Oven start-up*
- One year parts & labor warranty*

* For all international markets, contact your local distributor.



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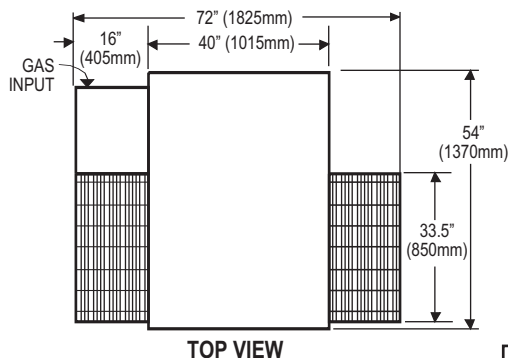


COMMERCIAL SOLUTIONS

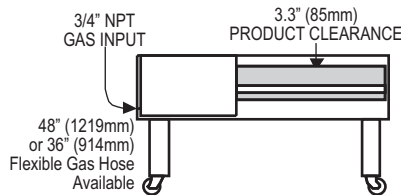
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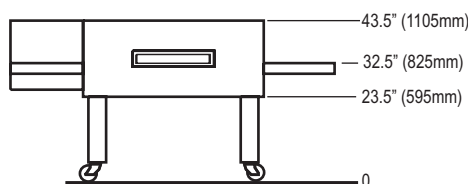
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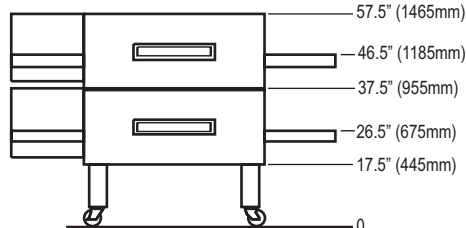
TOP VIEW



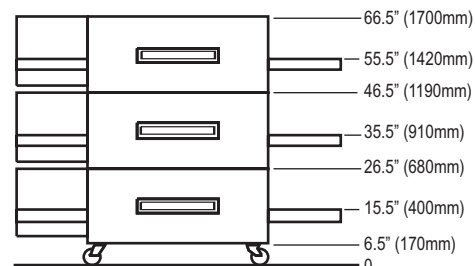
END VIEW



SIDE VIEW



SIDE VIEW



SIDE VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett conveyor model MT3240(G/E) conveyor oven. Unit shall be (gas fired/electrically heated) and shall cook by means of forced, heated air. Unit shall be (single/double/triple) deck supported by (specify stand type from options list). Each deck shall be fully independent, of stainless steel construction, and fully insulated on all sides. Provide with (electronic spark ignition gas fired/electrically heated) baking compartment with two blowers to evenly distribute heat across baking zone. Conveyor belt shall be 32" (815mm) wide and constructed of stainless steel wire mesh; baking zone length shall be 40" (1015mm). Unit shall be provided with solid stainless steel side loading door. (End mounted/remote) control panel shall be solid state with 600°F (315.5°C) maximum thermostat and digital display of adjustable belt speed. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	54" (1370mm) W x 72" (1825mm) L
Product clearance	3.3" (85mm)
Combustible wall clearance	2" (50mm) gas and electric
Belt width	
Standard belt	32" (815mm)
Optional twin belt	16" (405mm) each
Baking zone length	40" (1015mm)

POWER SUPPLY (must have dedicated ground)

MT3240E

V.A.C.	Hz	Phase	K.W.H.	Amperes			
				L1	L2	L3	N
DOMESTIC							
208	60	3	24	67	67	67	-
240	60	3	24	58	58	58	-
INTERNATIONAL							
220/380	50	3N	24	39	39	39	-
240/415	50	3N	24	34	34	34	-
CE MODEL							
230/400	50	3N	24	33	33	33	-

This oven contains a mercury relay. DO NOT put mercury relay in trash. Relay must be recycled or disposed of as hazardous waste.

MT3240G

DOMESTIC

3-wire with Neutral, 5 amp. 120/208-240 VAC, 1 phase, 60 Hz.

INTERNATIONAL

4 amp. 220/240 VAC, 1 phase, 50 Hz, 2 wire with ground

NOTE: The company reserves the right to make substitutions of components without prior notice

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GAS SUPPLY: (specify)

	Natural	Propane
Single	3/4" NPT	3/4" NPT
Double stack	1" NPT	3/4" NPT
Triple stack	1" NPT	1" NPT

MAXIMUM INPUT:

	MT3240G	MT3240E
Single	100,000 BTU/hr	24 KW
Double	200,000 BTU/hr	48 KW
Triple	300,000 BTU/hr	72 KW

Minimum Gas Pressure: 4.5" W.C. for natural gas
11.0" W.C. for propane gas

Maximum Gas Pressure: 10.5" W.C. for natural gas
13" W.C. for propane gas

MINIMUM ENTRY CLEARANCE:

Uncrated	21" (533mm)
Crated	32" (813mm)

SHIPPING INFORMATION:

Approx. Weight:	Crated	Uncrated
Single	850 lbs. (385 kg)	750 lbs. (340 kg)
Double	1700 lbs. (770 kg)	1500 lbs. (680 kg)
Triple	2550 lbs. (1155 kg)	2250 lbs. (1020 kg)

Crate sizes:

32" (813mm) x 70" (1778mm) x 105" (2667mm)

BLODGETT OVEN COMPANY

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NOTE: FOR COMMERCIAL USE ONLY

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