

BLODGETT RANGE

Owner's Manual

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

Model #: _____

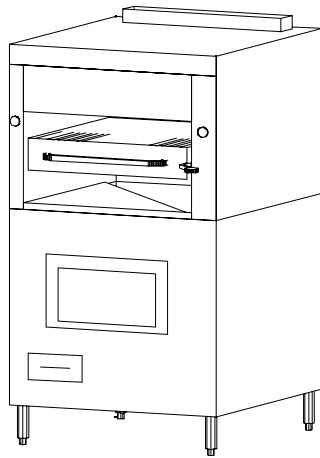
Serial #: _____

Date Purchased: _____

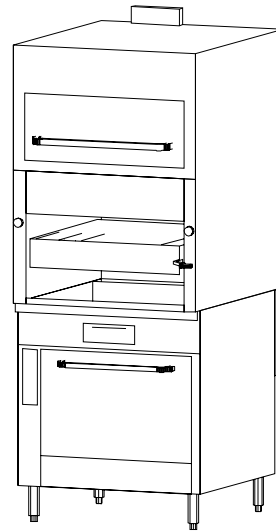
Infrared Broiler

Free-Standing or Sectional-Base

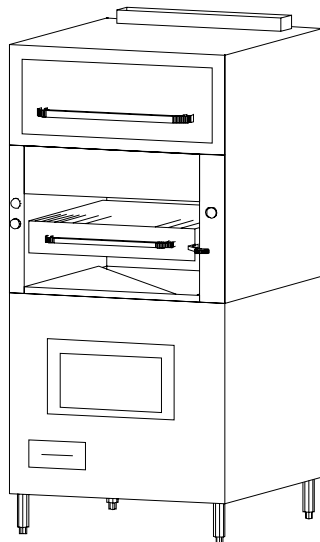
Free-Standing
Single Deck
(Model B32N-170)



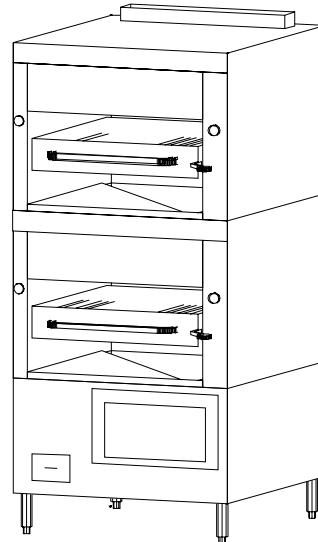
Sectional-Base
Single Deck
with Warming Oven
and Standard Oven
(Model B32D-171)
or Convection Oven
(Model B32A-171)



Free-Standing
Single Deck
with Warming Oven
(Model B32N-171)



Free-Standing
Double Deck
(Model B32N-270)



WARNING

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

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 USA • www.blodgettrange.com

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



DANGER

This symbol warns of immediate hazards that will result in severe injury or death.



WARNING

This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



CAUTION

This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



NOTICE

This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.



**WARNING
FIRE HAZARD
FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of cooking appliances.

Keep area around cooking appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.



**WARNING
BURN HAZARD**

Contact with hot surfaces will cause severe burns. Always use caution when operating cooking appliances.



**WARNING
EXPLOSION AND ASPHYXIATION HAZARD**

In the event a gas odor is detected, shut down equipment at the main gas shut-off valve and immediately call the emergency phone number of your gas supplier.

Improper ventilation can result in headaches, drowsiness, nausea, and could result in death. Do not obstruct the flow of combustion and ventilation air to and from cooking appliances.



**WARNING
ELECTRIC SHOCK HAZARD**

For appliances that use electric power, disconnect the power to the appliance before cleaning. Do not remove panels that require tools to remove.

NOTICE

Blodgett Range Sectional Ranges are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine Blodgett Range replacement parts are installed.

Give this Owner's Manual and important papers to the proper authority to retain for future reference.

INTRODUCTION

Congratulations! You have purchased one of the finest pieces of heavy-duty commercial cooking equipment on the market.

You will find that your new equipment, like all Blodgett Range equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Blodgett Range equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This manual is for the Blodgett Range Infrared Broiler model B32N-170 (Free-Standing Single-Deck), model B32N-171 (Free-Standing Single-Deck with Warming Oven), model B32N-270 (Free-Standing Double-Deck), model B32D-171 (Standard-Oven Sectional Base), and model B32A-171 (Convection-Oven Sectional Base).

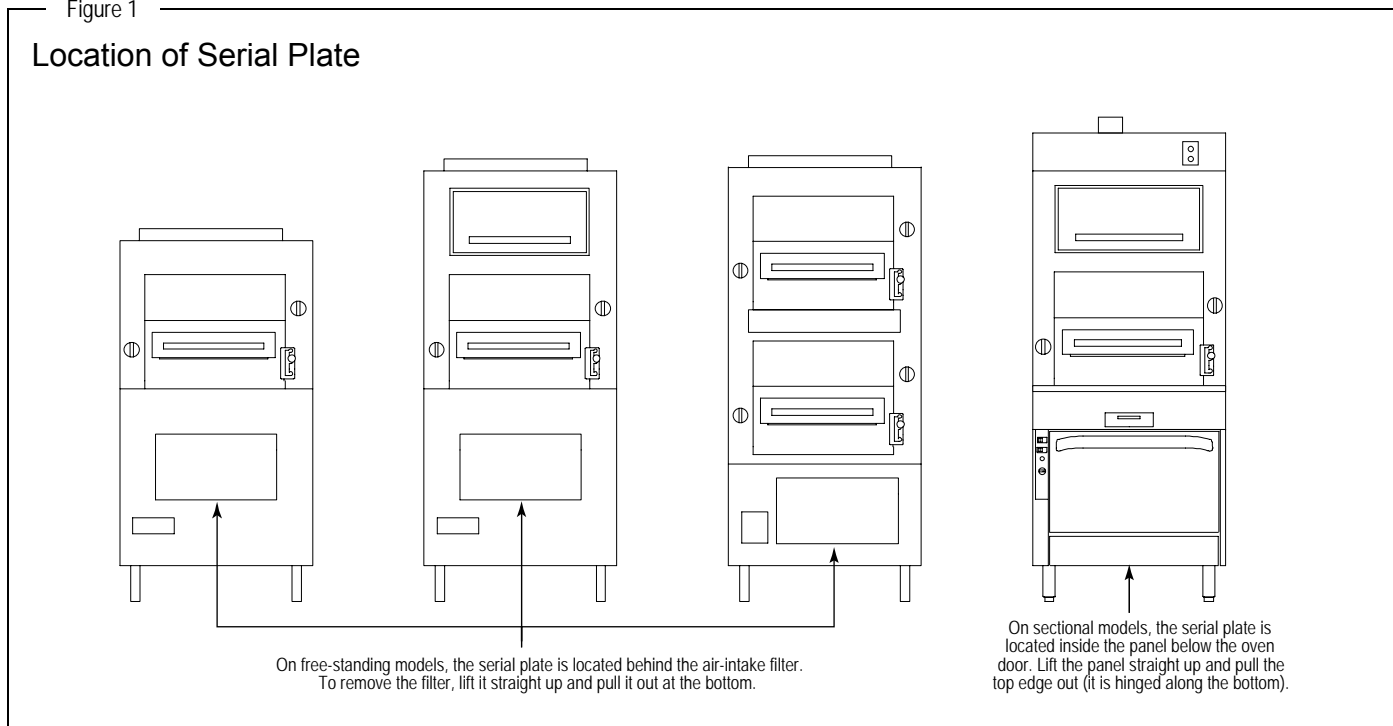
On free-standing models, the serial plate is located in the cavity behind the air-intake filter; on sectional-base models, the serial plate is located on the backside of the kick-plate below the oven door (see Figure 1 below).

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, write to:

Blodgett Range
1100 Old Honeycutt Road
Fuquay-Varina, North Carolina 27526 USA

Figure 1



SPECIFICATIONS

NOTICE

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

Blodgett Range reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, additions, or replacements for previously purchased equipment.

This product is intended for commercial use only, not for household use.

The installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

WARNING

MINIMUM CLEARANCES FROM COMBUSTIBLE CONSTRUCTION

There must be adequate clearance between unit and combustible construction. Clearance must also be provided for servicing and for operation.

Minimum clearance from combustible surfaces is 6" on the sides and back.

Units have 6" legs or casters, and may be installed on combustible floors.

Adequate clearance must be provided in the aisle and at the side and rear to allow the door to open sufficiently to permit the removal of the racks and for serviceability.

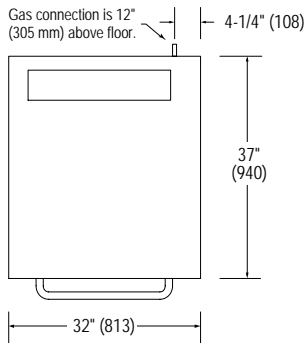
On units with the convection-type oven, a minimum of 2 inches must be allowed behind the motor and the rear non-combustible enclosure. Care must be taken to provide adequate air circulation to prevent the motor from overheating. No additional clearance from the sides and back is required for service as the units are serviceable from the front.

UTILITY REQUIREMENTS

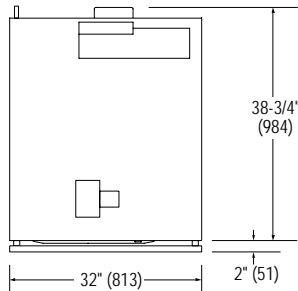
Model	GAS (see also page 6)		ELECTRICITY (see also page 6)	
	Natural Gas	Propane	120V	208/240V
	BTU/hour	BTU/hour	Amps	Amps
B32N-170	104,000	104,000	1.0	-
B32N-171	104,000	104,000	1.0	-
B32N-171 (with optional oven heating element; requires BOTH 120V and 208/240V power)	104,000	104,000	1.0	20.0
B32N-270	208,000	208,000	2.0	-
B32D-171	149,000	146,000	2.0	2.0
B32A-171	149,000	146,000	5.8	3.6

DIMENSIONS

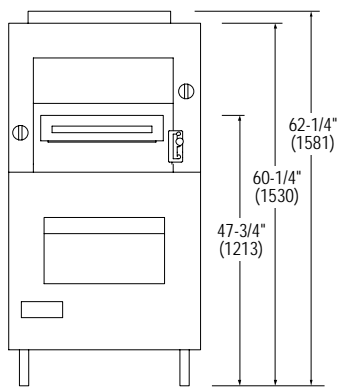
Figure 2



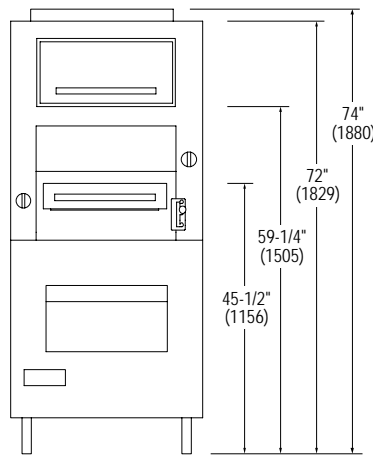
TOP VIEW of Models B32N-170, B32N-171, and B32N-270



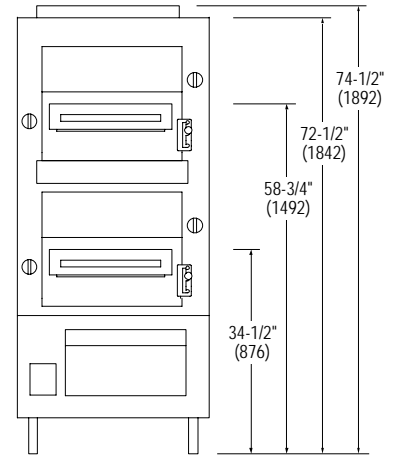
FRONT VIEW of Models B32A-171 and B32D-171



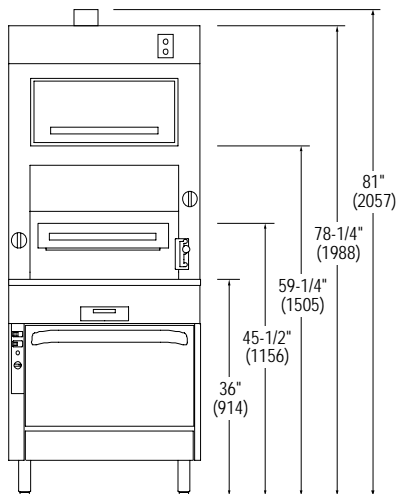
FRONT VIEW of Model B32N-170



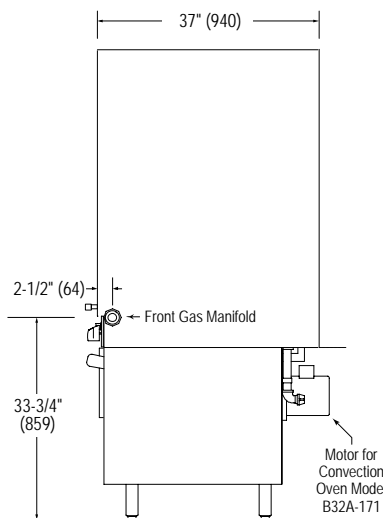
FRONT VIEW of Model B32N-171



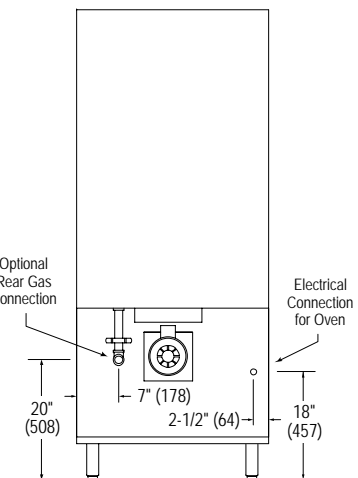
FRONT VIEW of Model B32N-270



FRONT VIEW of Models B32A-171 and B32D-171



SIDE VIEW of Models B32A-171 and B32D-171



REAR VIEW of Models B32A-171 and B32D-171

ELECTRICITY SUPPLY

Free-standing models (B32N-170, B32N-171, and B32N-270) have a 7-foot (2134 mm) power cord with a grounded plug to supply 50Hz or 60Hz single-phase 120VAC electric power. Model B32N-171 units with the optional electric heating element for the warming oven also have a terminal block for connection to a single-phase 208/240V source.

Sectional-base models (B32D-171 and B32A-171) can be ordered to use either 120V power or 208/240V power. Units wired for 120V power have a 7-foot (2134 mm) power cord with a grounded plug to supply 50Hz or 60Hz single-phase 120VAC electric power. Units wired for 208/240V power have a junction-box for connecting wires to a single-phase 208/240V source.

The appliance, 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*, or the *Canadian Electrical Code, CSA C22.2*, as applicable. An electrical diagram is located on the inside of the oven kick plate of sectional-base models, and behind the air-intake grill of free-standing models (see Figure 1 on page 3).

VENTILATION

WARNING

Improper ventilation can result in personal injury or death. Ventilation which fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must be provided.

NOTICE

Proper ventilation is the owner's responsibility. Any problem due to improper ventilation will not be covered by the warranty.

Do not obstruct the front or rear of the unit since combustion air enters through these areas. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

If a ventilation canopy is used, it is recommended that the canopy extend 6" past the appliance and that the bottom edge be located 6'6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping grease and facilitates collecting the run-off grease in a drip pan, unusually installed with a filter.

A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. The exhaust fan should be installed at least 2" above the vent opening at the top of the unit.

If the unit is connected directly to an outside flue, a CSA design certified down draft diverter must be installed.

In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan turned OFF. Do this only long enough to check whether doing so corrects any problems with equipment performance. Then turn the exhaust fan back on and let it run to remove any exhaust that may have accumulated during the test.

GAS SUPPLY

Free-standing models (B32N-170, B32N-171, and B32N-270) have a 3/4" rear gas connection with a male NPT connector. Sectional-base models (B32D-171 and B32A-171) have a 1-1/4" front gas manifold that couples to the adjacent sectional unit(s), and can be ordered with an optional 1" rear gas connection with a male NPT connector.

Minimum supply pressure is 7" W.C. for natural gas, 11" W.C. for propane. An external pressure regulator and shut off valve must be provided. If using a flexible-hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection.

These appliances are design-certified for operation on natural or propane gases. The unit is shipped configured and adjusted for the type of gas specified by the purchaser. The serial plate indicates the type of gas the unit is equipped to burn. The appliance should be connected ONLY to the type of gas for which it is equipped.

If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1*, *Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" pressure tap is located on the manifold to measure the manifold pressure. The supply line to the unit should be no smaller than the inside diameter of the pipe on the unit to which it is connected.

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. NEVER use an open flame to check for gas leaks. All connections must be checked for leaks after the unit has been put into operation. Test pressure should not exceed 14" W.C.

OPERATION

 **DANGER**
EXPLOSION HAZARD

In the event a gas odor is detected, shut down equipment at the main shut off valve. Immediately call the emergency phone number of your gas supplier.

 **CAUTION**

If the broiler pilots should go out the flow of gas to the broiler burners is NOT interrupted. Consequently, it is the responsibility of the operator to check the ignition of the burners immediately EVERY TIME the broiler is turned on. Should ignition fail after 10 seconds, turn off burners, wait 5 minutes, and then try again.

NOTICE

Blodgett Range infrared broilers cook food in about half the time of conventional broilers, so adjust cooking times.

The location of controls and other components are shown in Figure 3 for Model B32N-170, Figure 4 for Model B32N-171, Figure 5 for Models B32A-171 and B32D-171, and Figure 6 for Model B32N-270.

LIGHTING AFTER GAS HAS BEEN SHUT OFF

When turning on the main gas supply after it has been shut off, do the following:

1. Make sure that all the control valves and power switches are in the OFF position.
2. Turn on the main gas supply valve(s).
3. Light the standing pilots of each connected appliance.
4. For sectional-base models, light the ovens first, then wait six minutes before lighting the broilers. This allows all air to be purged from the sectional-range gas piping.

OPERATION OF INFRARED BROILER

Blodgett Range infrared broilers broil in half the time of ordinary broilers. The burners reach operating temperature in just 90 seconds, and their intense infrared energy quickly heats the food, not the surrounding air. The broiling grid adjusts to four heights, and rolls out for easy access. A blower delivers fresh, filtered air to prevent smoke and vapors from affecting broiling efficiency.

The broiler grid is 24-1/2" wide by 28" deep, and rolls out 17-1/4". The front 3" of the grid receives less heat, and so can be used as a holding area. As food cooks, drippings drain into a collection drawer that is out of the heat zone. To operate the broiler, do the following:

Each broiler has two control valves. The valve on the left controls the two burners that heat the left side of the broiler, while the valve on the right controls the two burners that heat the right side of the broiler.

1. Light the constant-burning pilots located near the front of the broiler burners (unless the pilots are already lit).
2. Press the Blower Switch to ON. (The broiler can be safely operated with the blower OFF, but the smoke and vapors rising off the cooking food will reduce the infrared broiling efficiency.)
3. Turn the burner control(s) to HIGH and visually check that the burners have ignited. When the burners ignite, a blue flame will cover the surface of the ceramics for 10-15 seconds. Within 30 seconds this haze will disappear and the ceramics will glow red. The flame on the surface of the ceramics should be barely visible, with practically no blue haze.
4. If searing the food to mark it with grid marks is desired, before placing food on the rack move the broiler rack to its highest position and allow the burners to operate for five minutes.
5. Turn the burner control(s) to HIGH or LOW (as appropriate for the food to be cooked).
6. Raise or lower the broiler rack to the height appropriate for the food to be cooked.

7. Pull out the rack, place food on it, and slide the rack back into the broiler. Remember that the front 3" of the rack receives less heat so it can be used as a holding area. This holding area is marked by a 1/8" diameter rod.
8. Cook the food for the appropriate time, turning it when appropriate. Periodically check the broiler drippings drawer(s) and empty if necessary.
9. When done broiling, turn the burner controls and blower switch to OFF. (To keep the broiler grid hot in order to mark food with sear marks without preheating, turn the burner controls at LOW and move the broiler rack to its highest position. The blower fan switch can be turned OFF.)

LIGHTING BROILER PILOTS

The pilots should burn continuously unless the broiler is to be completely shut down. The broiler cavity has two pilots, each near the front of a pair of burners. If the pilots are extinguished, the pilot gas supply is NOT automatically interrupted. To light the pilots, do the following:

1. Turn the broiler burner valves to OFF.
2. Turn the blower switch to OFF.
3. Turn on the main gas supply to the unit (if not already on).
4. Turn on the manual service valve located on inlet supply line in the blower compartment.
5. Turn on the small valve located behind the plug button, just below the left burner valve.
6. Light the pilots.

OPERATION OF WARMING OVEN

Models B32A-171, B32D-171, and B32N-171 have an overhead warming oven that is heated by flue gases from the broiler. Operating the broiler only to heat the warming oven is inefficient and so is not recommended. If the optional electric element was ordered, it can be switched on to heat the warming oven. The warming oven is 25" wide by 25" deep.

OPERATION OF BASE OVEN

To operate the oven (of models that have an oven base), do the following:

1. Turn the Oven Gas Valve to the OPEN position.
2. Move the Oven Power Switch to the "ON" position. The oven pilot will automatically light, and the oven burner will come on (if the oven is below the set cooking temperature). The Cooking Light is lit when the power switch is on.
3. On convection-oven models, select the fan speed (HI or LOW) using the Fan-Speed Switch.
4. Select the desired oven cooking temperature using the Cooking Temperature dial.
5. When done cooking using the oven, move the Power Switch to OFF and turn the Oven Gas Valve to OFF.

Cooking tips for using a convection oven are included in the manual for the Saffire Series Sectional Range (1184743).

SHUTDOWN OF BROILER

To place the broiler in a standby state (ready for use), turn the burner control valves and the blower on-off switch to OFF. The pilots will remain lit.

To completely shut down the range for an extended period (or prior to disconnecting the gas supply), turn OFF the manual shut-off valves of all gas supply connections to the sectional range. (This will extinguish all pilots.)

Figure 3

Controls of Model B32N-170

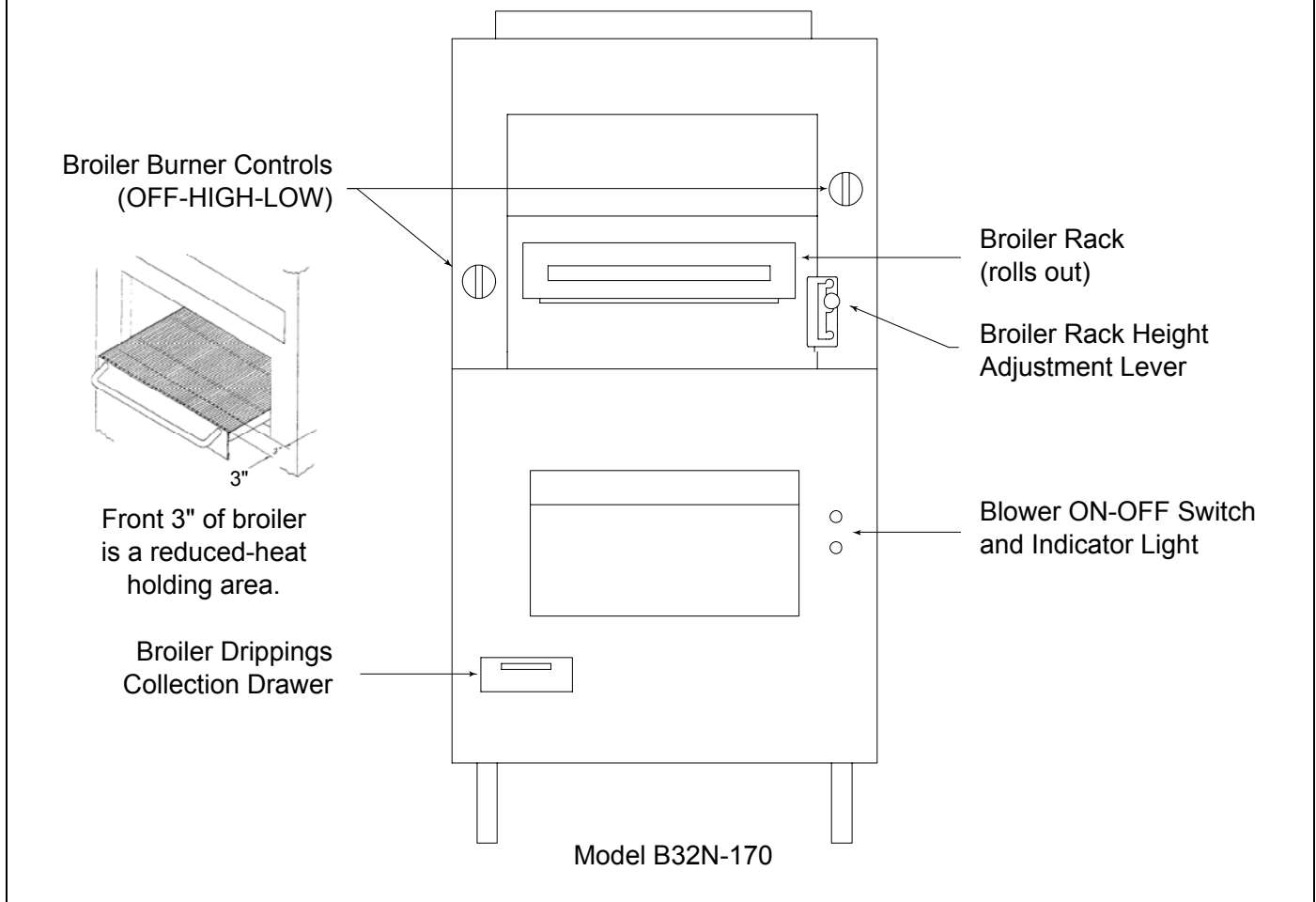


Figure 4

Controls of Models B32N-171

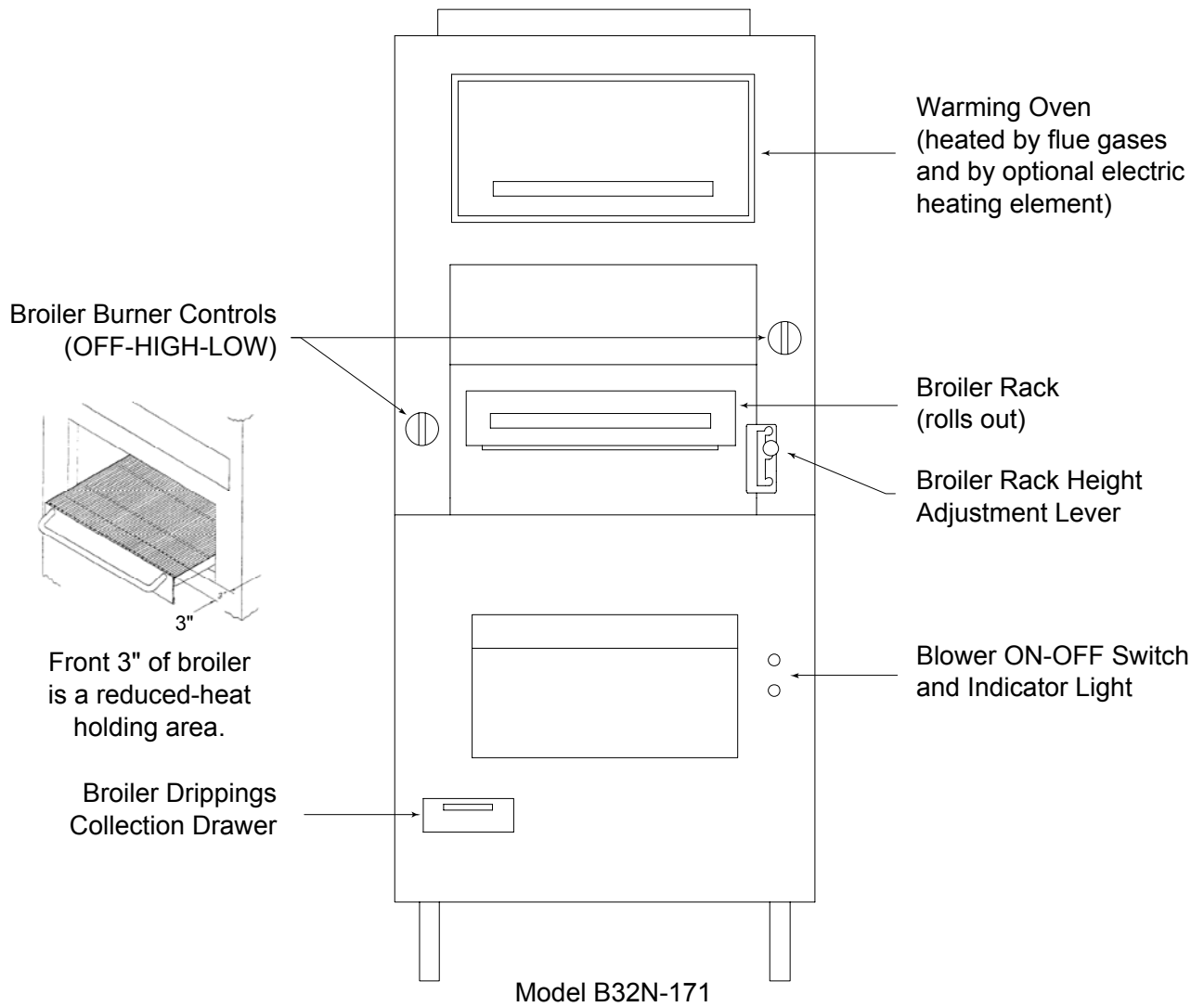
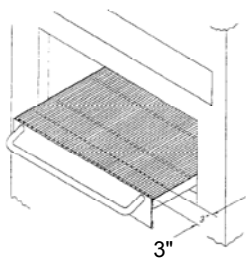


Figure 5

Controls of Models B32A-171 and B32D-171



Front 3" of broiler is a reduced-heat holding area.

Broiler Burner Controls (OFF-HIGH-LOW)

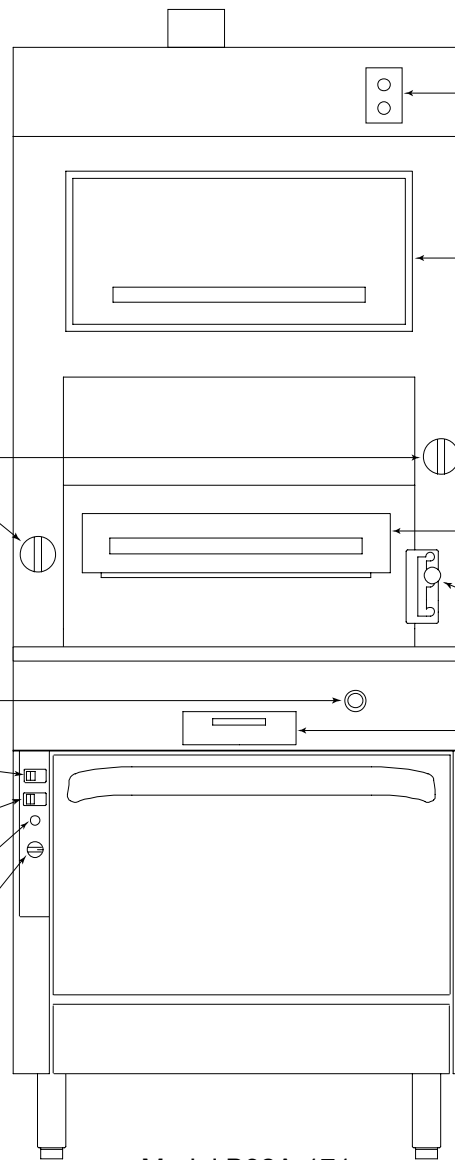
Oven Gas Valve

Oven Power Switch

Fan-Speed Switch (for convection ovens)

Cooking Light

Cooking Temperature



Model B32A-171

Blower ON-OFF Switch and Indicator Light

Warming Oven (heated by flue gases and by optional electric heating element)

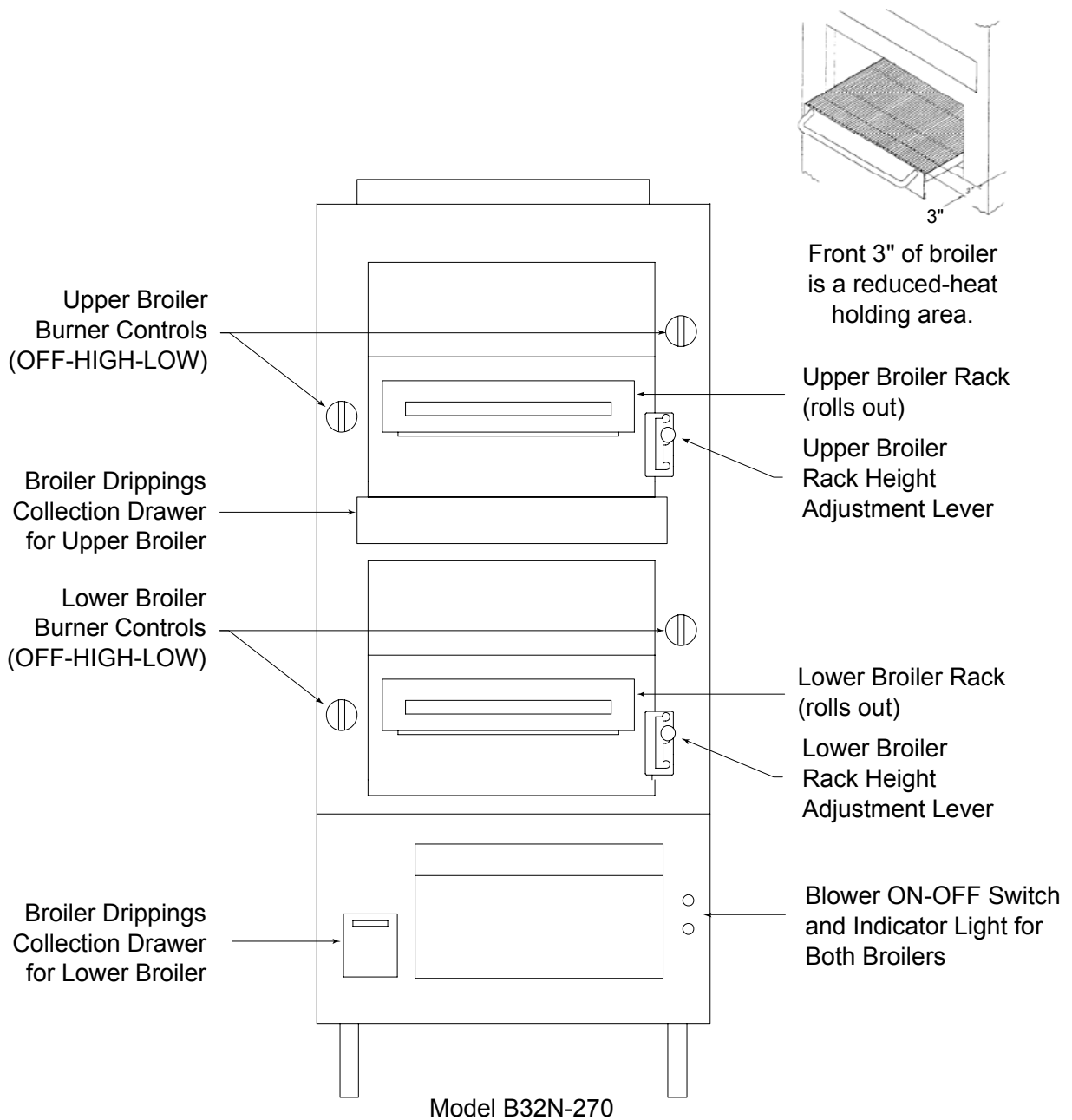
Broiler Rack (rolls out)

Broiler Rack Height Adjustment Lever

Broiler Drippings Collection Drawer

Figure 6

Controls of Model B32N-270



CLEANING & MAINTENANCE

Blodgett Range equipment is sturdily constructed of the best materials and is designed to provide durable service when treated with ordinary care. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of usage.

Following daily and periodic maintenance procedures will enhance long life for your equipment. Climatic conditions (such as salt air) may require more thorough and frequent cleaning or the life of the equipment could be adversely affected.

Keep exposed, cleanable areas of unit clean at all times.

Daily:

- Remove, empty, and clean drippings collection drawer.
- Clean drippings drain chute.

Monthly:

- Clean around burner air mixers and orifices if lint has accumulated.
- Visually assure proper pilot operation.

BROILER

To prevent excess smoking, the grids, rack drip pan, and the other broiler components must be kept clean of food remnants. Use a wire brush or similar scraping utensil. DO NOT use steel wool or similar scrub pad that will leave small particles, which can get into food. The cleaning procedure is as follows:

1. Move the broiling rack to the low position. Pull out the rolling broiler rack.
2. Lift out the broiler grid and clean it with a wire brush or non-toxic solvent.
3. Remove the rack pan and clean.
4. With rolling rack pulled-out to its "stop," raise front handle so rack's rollers will come through the notches in the raising and lowering frame. Clean all parts where residue can collect.
5. Clean all parts of the raising and lowering frame.
6. Clean entire hopper section of all caked grease and residue.
7. Lubricate bearings with cooking oil.
8. Reverse procedure to reassemble broiling rack mechanism.

WARMING OVEN

To clean the warming oven, do the following:

1. Remove rack, bottom and burner baffle. Wash with a solution of hot water and a strong detergent or any other non-toxic grease cutting solvents.
2. Wipe the sides, rear and top linings with the same solution.
3. Rinse with clear hot water.
4. Take care that any grease which may have collected in the flue vent collar is also removed.
5. Put baffle, bottom and rack back into oven.

BASE-OVEN INTERIOR

WARNING

FOR YOUR SAFETY, DISCONNECT THE POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING.
WHEN CLEANING THE BLOWER WHEEL OF CONVECTION OVENS, BE SURE TO HAVE THE POWER SWITCH IN THE "OFF" POSITION.

Allow oven to cool. Remove porcelain enameled oven bottom. Clean by rubbing with strong detergent and Brillo pad or similar scrubber. "Spill-overs" should be cleaned from the bottom as soon as possible to prevent carbonizing and a "burnt-on" condition. For stubborn accumulations, commercial oven cleaners are recommended.

The porcelain oven door lining can be cleaned in a similar manner.

The side, rear and top lining should be wiped only with a cloth dampened with a mild detergent and water. Avoid using excessive amounts of water, as this may drip into burner compartment and deteriorate the metal in that area. Do not use strong commercial cleaners or abrasive pads on the side, rear or top linings, as they may damage the finish or leave gray residue.

VENT SYSTEM

At least twice a year the unit venting system should be examined and cleaned.

STAINLESS-STEEL SURFACES

To remove normal dirt, grease and product residue from stainless steel surfaces that operate at LOW temperature, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove BAKED-ON grease and food splatter, or condensed vapors; apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

"Heat tint" is darkened areas that sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powered cleanser. Heat tint may be lessened by reducing heat to equipment during slack periods.

BLACK BAKED-ENAMEL SURFACES

Allow unit to cool somewhat after use and wash exterior with a hot, mild detergent or soap solution; particularly clean off all grease deposits. Dry thoroughly with a dry cloth.

INSTALLATION

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void.

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code CAN/CGA-B149.2, as applicable, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

The following installation procedure is for the free-standing models. For the sectional-match models, follow the installation instructions in the Blodgett Range Saffire Sectional Ranges Owner's Manual (1184743) to install the sectional range, incorporating the following steps into that procedure.

STEP 1: UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Cut the banding straps and remove the corrugated cardboard surrounding the broiler. Do not remove any tags or labels attached to the range until the unit is installed and working properly.
2. Cut the banding strap holding the broiler to the wooden skid.
3. If the range is to be installed on 6" legs, go to Step 2a.
If the range is to be installed on 6" casters, go to Step 2b.

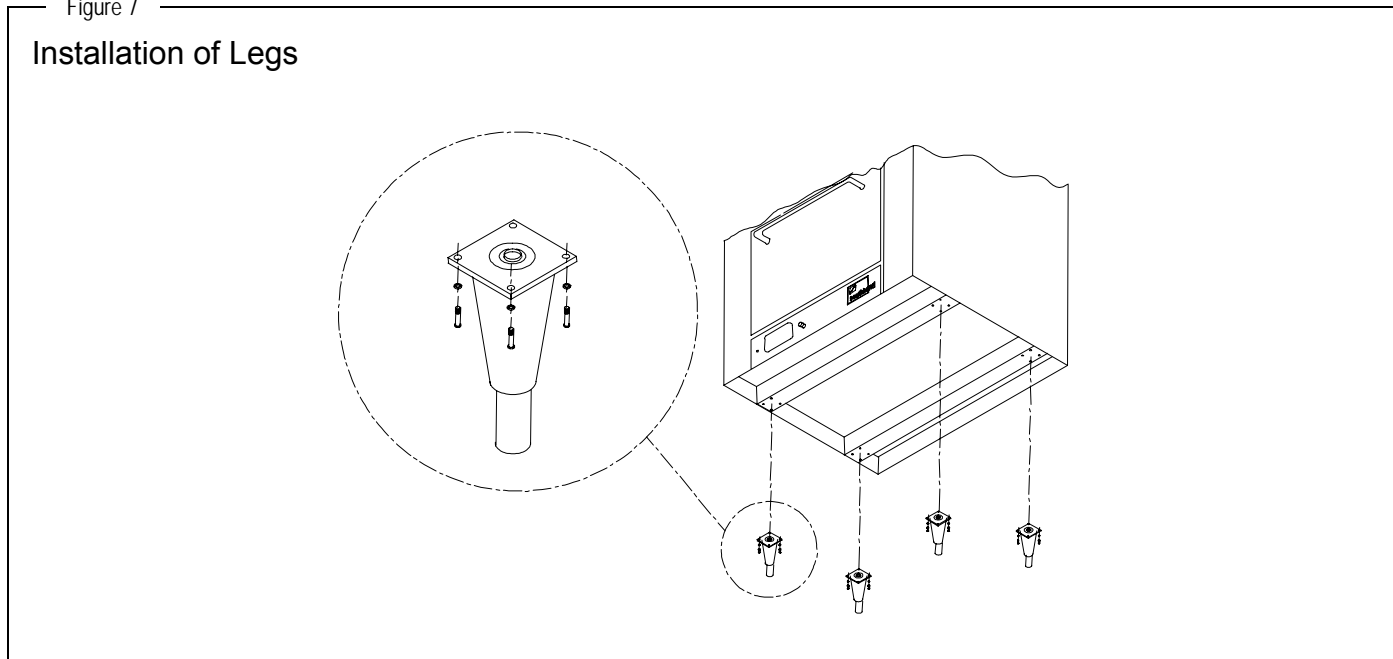
STEP 2A: ATTACH LEGS

A set of four legs is packed with units ordered with legs. (For units ordered with casters, go to Step 2b.)

A threaded leg pad is fastened to the base frame at each corner. Each leg has a corresponding mating thread. The legs can be adjusted to overcome a slightly uneven floor.

1. Raise the unit sufficiently to allow the legs to be attached. For safety, “shore up” and support the unit with an adequate blocking arrangement strong enough to support the load.
2. Screw the legs into the holes in the centers of the leg pads.
3. Lower the unit gently onto a level surface. Never drop or allow the unit to fall.
4. Go on to Installation Step 4.

Figure 7



STEP 2B: ATTACH CASTERS

NOTICE

For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the *Standard for Connectors for Movable Gas Appliances, ANSI Z21.69* or *Connectors for Moveable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device that complies with the *Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41*, or *Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9*, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the restraining means should be attached to a frame member on the back of the unit.

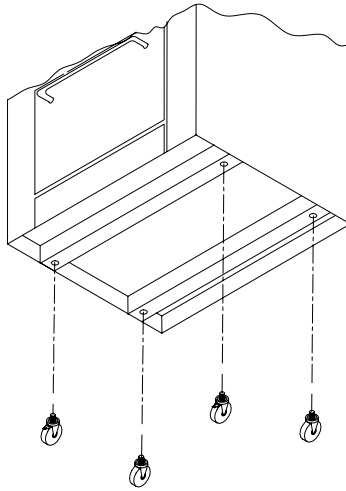
A set of four casters is packed with units ordered with casters (instead of legs).

A threaded leg pad is fastened to the base frame at each corner. Each caster has a corresponding mating thread. The casters can be adjusted to overcome a slightly uneven floor. Casters are provided with a Zerk fitting for proper lubrication when required.

1. Raise unit sufficiently to allow the casters to be attached. For safety, “shore up” and support the unit with an adequate blocking arrangement strong enough to support the load.
2. Screw the casters into the holes in the centers of the leg pads. Install the casters that have a locking brake under the front of the range.
3. Lower the range gently onto a level surface. Never drop or allow the range to fall.
4. Go to Installation Step 3.

Figure 8

Installation of Casters



STEP 3: ATTACH RESTRAINT

NOTICE

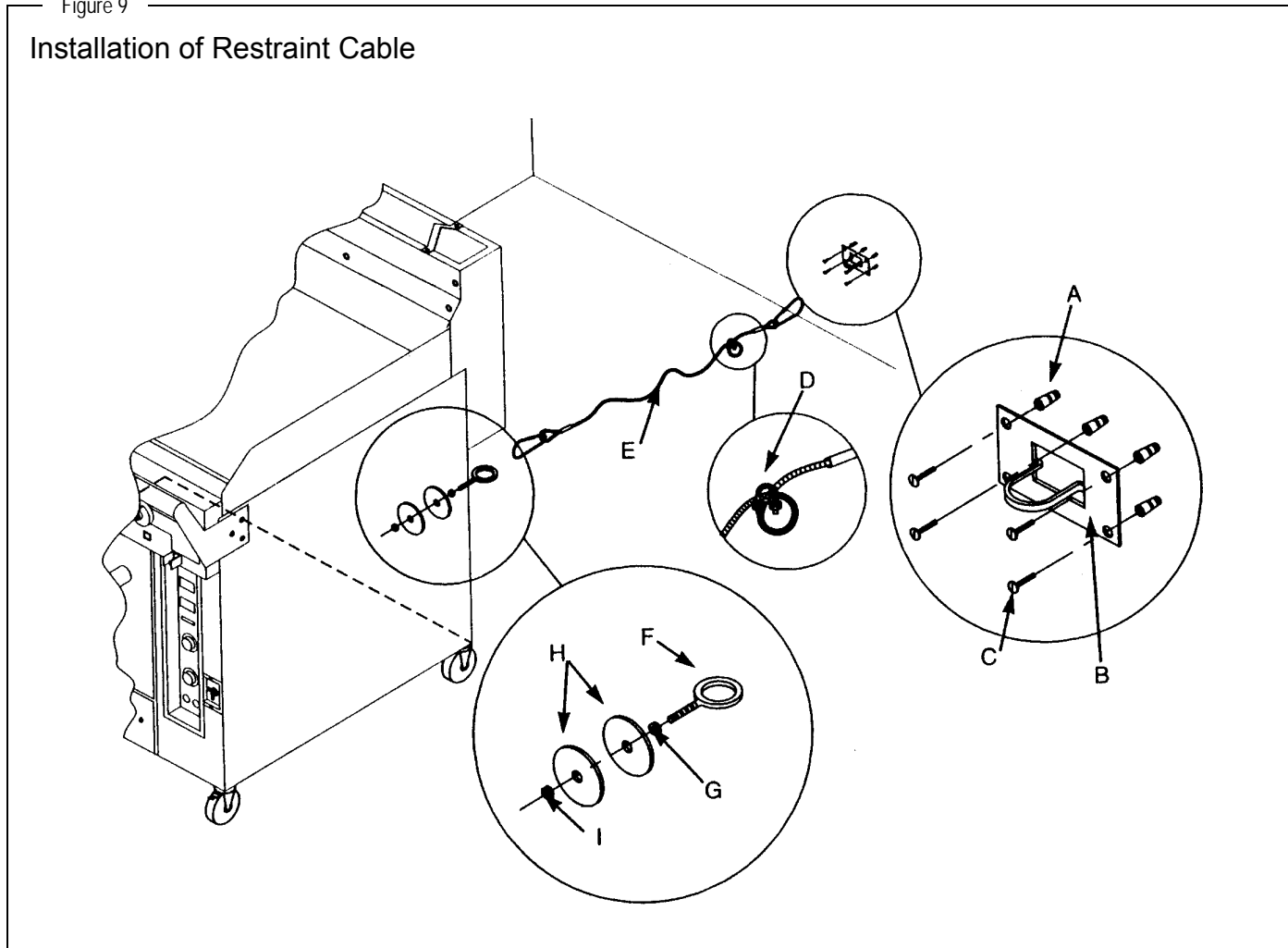
For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the *Standard for Connectors for Movable Gas Appliances, ANSI Z21.69* or *Connectors for Moveable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device that complies with the *Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41*, or *Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9*, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the restraining means should be attached to a frame member on the back of the unit.

Install the restraint cable to an appliance mounted on casters using the following procedure:

1. Secure the restraining-device bracket (item "B" in the following illustration) to a wall stud located as close as possible to the appliance connector inlet and outlet connections. Use four #12 screws (items "C") and plastic anchors (items "A") if necessary.
2. Install eye-bolt (item "F") to a frame member on the rear of the equipment. After checking carefully behind the frame member for adequate clearance, drill a 1/4" hole through the frame member.
3. Thread hex nut (item "G") and slide the washer (item "H") onto the eye-bolt. Insert the eye-bolt through the 1/4" drilled hole and secure with a washer (item "H") and nylon lock nut (item "I").
4. Using the spring-loaded snap hooks, attach the restraining device to the bracket and the eye-bolt.
5. Using the cable clamp (item "D"), adjust the restraining device extended length to prevent over-bending or kinking of the appliance connector.

Figure 9

Installation of Restraint Cable



For units not equipped with flame safety devices, be sure all valves are turned off prior to disconnecting. After reconnecting, be sure all valves are turned off and all pilots are lit.

NOTICE

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The restraining means should be attached to a frame member on the back of the unit.

STEP 4: CONNECT ELECTRICITY

Be sure that the input voltage and phase match the requirements shown on the serial plate.

All models have a 7-foot (2134) power cord with a grounded plug to supply 50Hz or 60Hz single-phase 120VAC electric power. Units with a convection-oven base rated for 208/240V and/or units with the option heating element for the warming oven ALSO have a terminal block for connection to a single-phase 208/240V source.

STEP 5: CONNECT GAS SUPPLY

If this equipment is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized Blodgett Range Service Representative or the Blodgett Range Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty.

On free-standing models, the serial plate is located in the cavity behind the air-intake filter; on sectional-base models, the serial plate is located on the backside of the kick-plate below the oven door (see Figure 1 on page 3).

These models are design-certified for operation on natural or propane gases. The unit is shipped configured for the type of gas specified by the purchaser.

This appliance should be connected **ONLY** to the type of gas for which it is equipped.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" pressure tap is located on the manifold to measure the manifold pressure.

An adequate gas supply line to the unit should be no smaller than the I.D. of the pipe from the unit to which it is connected.

Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE UNIT HAS BEEN PUT INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

STEP 6: CHECK THE INSTALLATION

1. Check that all screws and bolts are tightened.
2. Check electrical connection(s).
3. Check gas connection(s).
4. Move the appliance into the final position at which it will be operated.
5. Check that the appliance is level. If not, adjust the legs or casters.
6. Check that the appropriate minimum clearances are satisfied (see page 4).
7. Check that there is sufficient clearance to open all doors and pull-out all broiler grid(s) and drippings drawer(s).
8. Check that adequate ventilation (fresh air supply and hood exhaust) is available.
9. Wipe clean all cooking surfaces.

STEP 7: CHECK BROILER OPERATION

1. Turn electricity supply on.
2. Turn gas supply on. Immediately check all gas connections for leaks using soapy water.
3. Light the pilots (see the appropriate Operation section elsewhere in this manual). Check pilots for correct flame height.
4. Turn on the broiler burners and check for correct flame appearance and height at both the LOW and HIGH settings.
5. Check that gas supply is adequate by simultaneously turning on all burners of all appliances to their highest setting, then again checking that all burner flames have correct appearance and height.
6. Check that electricity supply is adequate by simultaneously turning on all electrical elements (if any) and turning the blower setting of all convection ovens (if any) to HIGH.
7. Turn-off all burners and allow appliance to cool.

STEP 8: WIPE-CLEAN AND SHUT-DOWN APPLIANCE

1. Wipe clean all surfaces.
2. Unless the broiler is to be placed in service immediately, shut off the gas and electricity supplies.
3. Make sure that a copy of this manual will be available to the people who will operate and maintain the broiler.

SERVICE

WARNING

ADJUSTMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE WITH, THE OPERATION OF COMMERCIAL COOKING EQUIPMENT. TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCE, AND FOR GENUINE FACTORY PARTS.

NOTICE

INSTALLATION OF OTHER THAN GENUINE BLODGETT RANGE PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.

The serial plate is located inside is located inside the kick-panel below the oven door on oven models, and inside the base-cabinet door on cabinet-base models.

Replacement parts may be ordered either through a Blodgett Range Authorized Parts Distributor or a Blodgett Range Authorized Service Agency.

When ordering parts, please supply the Model Number, Serial Number, Part Number, and Part Description.

For parts not listed, consult a Blodgett Range Authorized Parts Distributor or Blodgett Range Authorized Service Agency. Consult the Blodgett Range Authorized Parts/Service Distributor list for the Authorized Parts supplier in your area.

ADJUSTMENT OF BROILER PILOTS

The pilots are adjusted at the factory. If later the pilots are over-adjusted to the point where the flame is leaving its port, or "blowing off," the result is an unstable condition in which the pilot may extinguish. If necessary, adjust each burner's pilot using the following procedure:

1. If necessary, light the pilots.
2. Locate the pilot adjustment valves, which are part of the fitting that connects the pilot gas supply tubes to the gas manifold of the burners. For each of the two pilots, turn the pilot adjustment screw to the left to increase the size of the pilot flame, or to the right to decrease the size of the pilot flame. The flame should be about 1/2" high with a slight yellow tip. The maximum pilot flame height is 3/4". The flame is too high if the yellow tip is producing black streaks of carbon.

ADJUSTMENT OF BROILER BURNERS

To adjust the burner broilers, do the following:

1. To gain access to the burner air shutter, remove the small screens on the right and left sides of the broiler.
2. Turn the broiler control knobs to the full ON position to light the burners.
3. For each burner, loosen the two screws that hold the air shutter.
4. If a burner's flame is blowing or lifting off of the ports, close air shutter on front of burner until a stable flame is obtained. If instead the flame is yellow-tipping, open the air shutter until a stable flame is obtained.
5. Re-tighten the screws that holds the air shutters.
6. Replace the small screens on the sides of the broiler.

Figure 10

Wiring Diagram for Broiler Blower

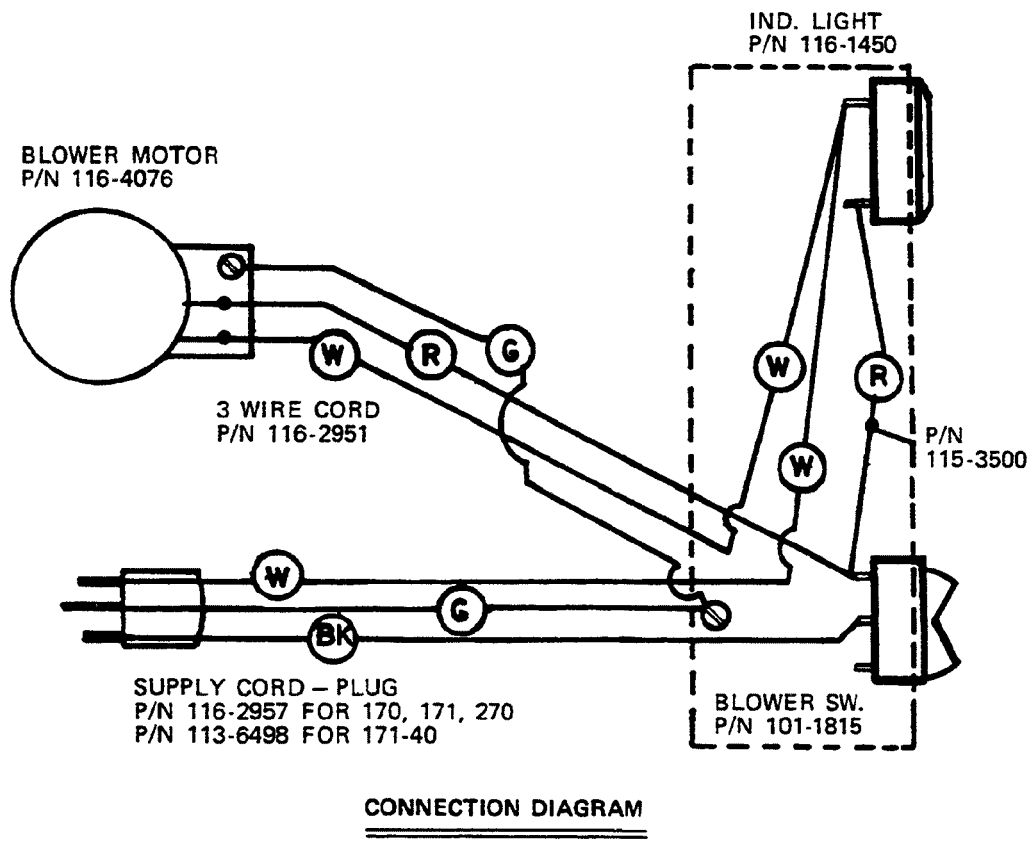
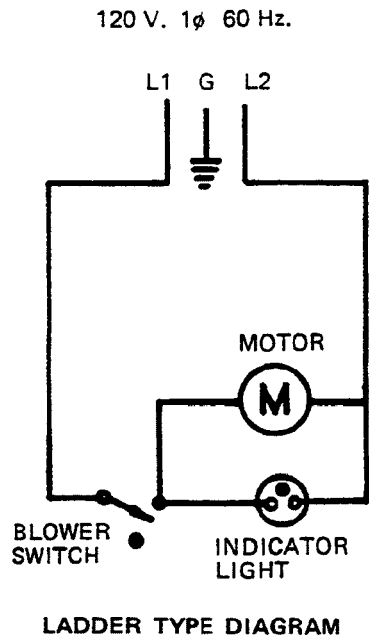
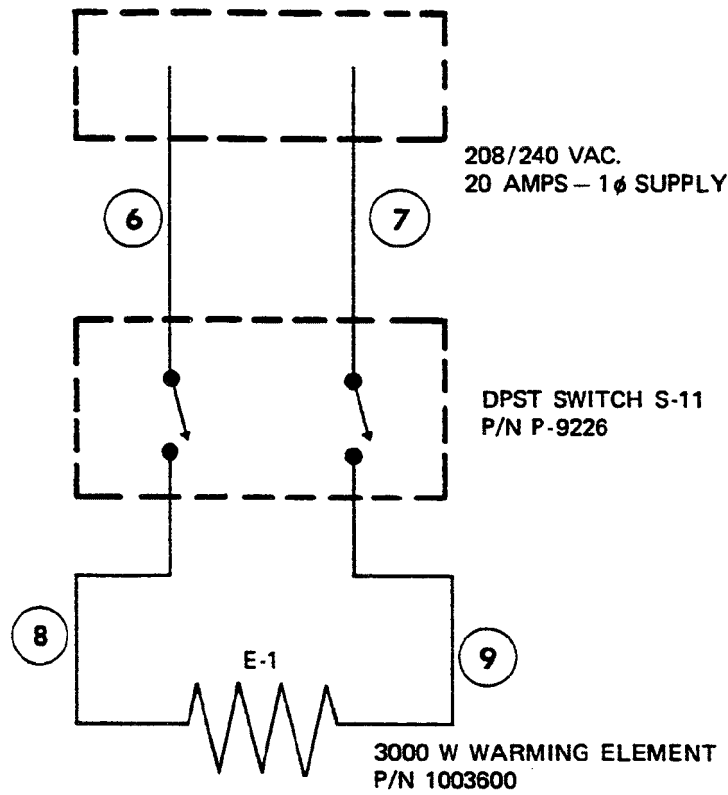


Figure 11

Wiring Diagram for Optional Warming-Oven Heating Element

WIRING DIAGRAM FOR WARMING OVEN ELEMENT OPTIONAL



Broiler Parts	
Part Number	Description
1176014	Burner Valve Natural
1176015	Burner Valve Propane
1166011	Burner Valve Prior 4-4-2003
1184192	Burner Valve Beginning 4-7-2003
1176664	Broiler Pilot Natural
1176665	Broiler Pilot Propane
1168212	Broiler Pilot Shield
1179413	Burner Orifice Natural
1163652	Burner Orifice Propane
1099002	Pilot Adjust Valve
1163875	Burner Assembly Complete
1163578	Tiles Only For Burner
1057515	Gasket Only For Burner (Need 5 Feet Per Burner)
1164504	Blower Switch
1161450	Indicator Light
1163054	Adhesive "ON" Label
1-2864	Manual Service Valve
4440005	Roller Bearing (Rear)
4440006	Roller Bearing (Front)
1179497	Rack Frame Asm. (Stays Inside Unit)
1185448	Rack Frame Asm. (Pulls Out Of Unit Has Handle On It)
1119598	Broiler Grid Rack (2 On Each Deck, Sold Each)
1182381	Rack Pan
438	Grease Drawer Asm.
1060500	Rack Tension Spring
1164095	Blower Motor Asm.
1171715	Mechanism Handle Asm.
1-5962	Mechanism Handle Knob
1106814	Index Plate
1062599	Air Filter
1160205	Natural Regulator
1160206	Propane Regulator
1143099	Grease Hopper Drain Asm.
1174260	Stainless Steel Legs (Set of 4)
1174259	Stainless Steel Leg (1)
1110192	Flue Deflector
1172602	Orifice Elbow
4440000	Rack Frame Handle - Prior 4-7-2003
1184227	Rack Frame Handle Beginning 4-7-2003
1177128	Electric Box Asm. (Optional)
1185006	Blodgett Name Plate

Warming Oven Parts	
Part Number	Description
4276	Warming Oven Door Assembly (SS)
600 LT	Warming Oven Door Weight Asm. Left (Included On Door Assembly)
600 RT	Warming Oven Door Weight Asm. Right (Included On Door Assembly)
624	Warming Oven Bottom (Screen Type)

Notes:

Notes:

INFRARED BROILER

Free-Standing or Sectional-Base



A product with the Blodgett Range name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a Blodgett Range Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your unit.



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