

Quote

08/19/2021

Project:
RFB-6663A

From:
Culinary Depot
Yitzi Shaps
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Spring Valley, NY 10977
(888) 845-8200
845-414-2402 (Contact)

Project Code: 455323

Job Reference Number: 88099

Item	Qty	Description	Sell	Sell Total
1	3 ea	CONVECTION OVEN, GAS Blodgett Model No. ZEPH-200-G DBL Zephaire Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, (SSI-D) solid state infinite controls with digital timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 120,000 BTU, ETL, CE, NSF	\$8,363.14	\$25,089.42
	3 ea	2 year parts, 2 year labor and 1 additional year door warranty (parts only), standard		
	3 ea	Gas type to be determined		
	6 ea	115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp (per deck), standard		
	3 ea	SSI-D Top Oven: Solid State infinite with digital timer, standard		
	3 ea	SSI-D Bottom Oven: Solid State infinite with digital timer, standard		
	3 ea	Venting to be determined		
	3 st	6" legs, adjustable, stainless steel (set), standard		
			ITEM TOTAL:	\$25,089.42
2	1 ea	CONVECTION STEAMER, COUNTERTOP Vulcan Model No. C24EA5-PLUS Convection Steamer, countertop, electric, 1 compartment, 24" wide, (5) 12" x 20" x 2-1/2" pans capacity, high output stainless steel steam generator with Timed Smart Drain & Powerflush, professional controls with 60-minute timer, buzzer & constant steam feature, cook/ready lights & power switch, split water lines, stainless steel interior & exterior, leveling feet, UL EPH Classified, cULus	\$9,235.30	\$9,235.30
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	208v/50/60/3-ph, 48.0 amps, 15.0kW, standard		
			ITEM TOTAL:	\$9,235.30
			Total	\$34,324.72

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$34,324.72



ZEPHAIRE-200-G

**Full-Size Bakery Depth
Gas Convection Oven**



Shown on optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (107mm) low profile casters
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose with quick disconnect and restraining device**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- Extra oven racks
- SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Gas manifold (for double sections)
- Stainless steel solid back panel
- Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors
- SSI-M - solid state infinite control w/manual timer

Project _____

Item No. _____

Quantity _____

Extra depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and legs
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Two year parts and labor warranty*
- Three year limited oven door warranty*

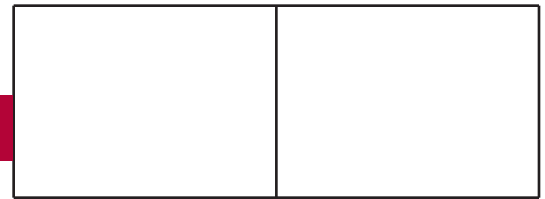
** For all international markets, contact your local distributor.*

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

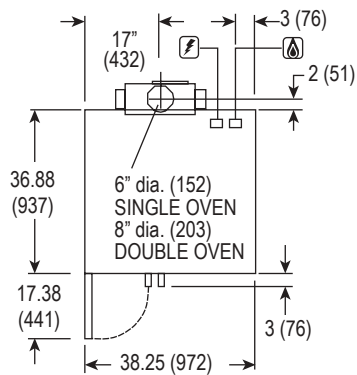
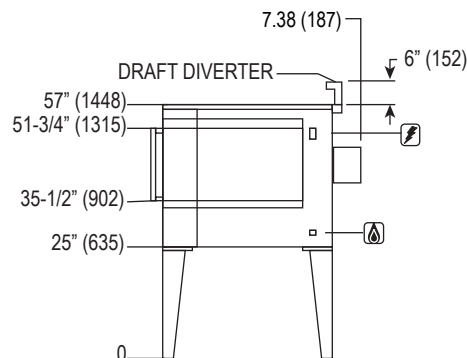
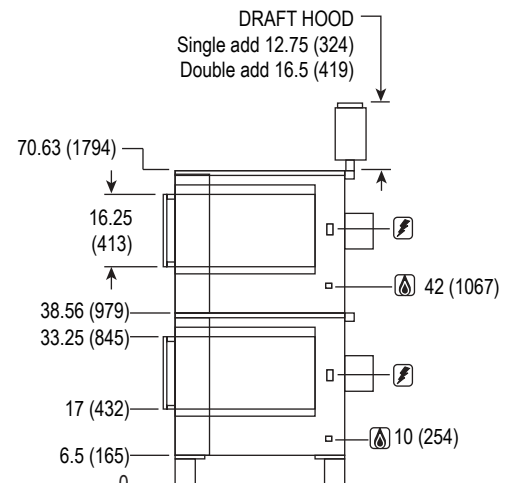


www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183

BLODGETT**ZEPHAIRE-200-G****APPROVAL/STAMP**

DIMENSIONS ARE IN INCHES (MM)

**TOP VIEW****SINGLE****DOUBLE**

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model ZEPHAIRE-200-G, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two speed, 1/2 HP motor with thermal Overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and digital timer. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (936mm) L
Interior	29" (737mm) W x 20" (508mm) H x 28-1/4" (718mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE**From combustible and non-combustible construction**

6" (152 mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION**Approx. Weight**

Single	617 lbs. (280 kg)
Double	1193 lbs. (541 kg)

Crate Size37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)**GAS SUPPLY (per section)**

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	10.5" W.C. min. - 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

60,000 BTU/hr per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
230, 220/240VAC, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 1 speed motor, 1440 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

S T E A M

VULCAN**C24EA PLUS SERIES
ELECTRIC COUNTER CONVECTION STEAMER**

C24EA5 Shown



ANSI/NSF Standard #4

**SPECIFICATIONS**

Single compartment electric convection steamer. Professional Controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch. High output stainless steel generator with SmartDrain and Powerflush along with 2-speed staged water fill for superior heat-up and steam quality. Stainless steel exterior and cooking compartment with coved interior corners. Heavy duty door and door latch mechanism with door gasket guard. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1, 240/60-50/3 and 240/60-50/1. Split water line connection. 1½" NPT drain connection.

Exterior Dimensions:

3 pan: 24"w x 33"d x 19½"h.

5 pan: 24"w x 33"d x 26"h.

UL Listed. Classified by UL to NSF Standard #4.

- C24EA3** 3 Pan Capacity
- C24EA5** 5 Pan Capacity

STANDARD FEATURES

- High output stainless steel steam generator.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- Smart Drain System (timed drain) with PowerFlush.
- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch.
- Illuminated power switch with cook and ready lights.
- Cord strain relief.
- Stainless steel exterior and cooking compartment with coved interior corners.
- Heavy duty door and door latch mechanisms with gasket guard.
- Split water line connection. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- SonicSafe™ Ultrasonic Scale Prevention for automatic protection against mineral buildup, includes second year extended limited parts and labor warranty.
- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- CB15K Carbon Block filtration (for water treatment *with* SonicSafe™ Ultrasonic Scale Prevention).
- SMF600 ScaleBlocker® water treatment system, includes second year warranty (for water treatment *without* SonicSafe™ Ultrasonic Scale Prevention).
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.
- 4" adjustable counter legs.
- Open leg 24"w stand with shelf and 1 set of adjustable pan slides.
 - 28"h
 - 34"h
 - 6" locking casters
- Stacking kit for two units with hardware, counter mount or on 15" and 28" stands.

Note: Only a single 3 or 5 pan steamer or two 3 pan steamers can be stacked on a 28"h stand. Single 3 or 5 pan steamers only on a 34"h stand. Any combination of two steamers can be stacked on a 15" stand.

 - 15" open leg stand
 - 6" locking casters
 - Single point electrical connection kit for stacked units, 3-phase only.
- Pull-out 12" x 20" sliding rack (cooking compartment). Qty. ____.
- Cord and plug set, 208-240v/1ph (rated to 45 amps) 72": ANGLED PLUG HBL9462C NEMA 14-60 (CORDPLG-3PAN1P).
- Cord and plug set, 208-240v/3ph (rated to 40 amps) 72": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-3PAN3P).
- Cord and plug set, 208-240v/3ph (rated to 55 amps) 72": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-5PAN3P).
- Cord and plug set, 480v/3ph (rated to 30 amps) 72": STRAIGHT PLUG HBL2731 NEMA L16-30 (CORDPLG-5PAN480).
- Flex stainless steel water connection 72" ¾" female NSHT on both ends, 2 required and 3 with filter system. Qty. ____.

VULCAN

a division of ITW Food Equipment Group LLC

STEAM



C24EA PLUS SERIES

ELECTRIC COUNTER CONVECTION STEAMER

SERVICE CONNECTIONS:

- ELECTRICAL CONNECTIONS:** Field Wire Electrical Connection 1 1/4" (32 mm) K.O. service entrance.
- DRAIN:** 1 1/2" IPS piped to open drain. No solid connections. 60" length before open air gap opening and not more than two bends or elbows. **Note:** Stacked units must have independent drains, do not connect together.
- GENERATOR WATER SUPPLY:** 3/4" (19 mm) male NSHT to generator, flow rate 4 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) treated water.
- CONDENSING WATER SUPPLY:** 3/4" (19 mm) male NSHT to condenser, flow rate 4 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) untreated water.

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORINE	less than 0.1 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

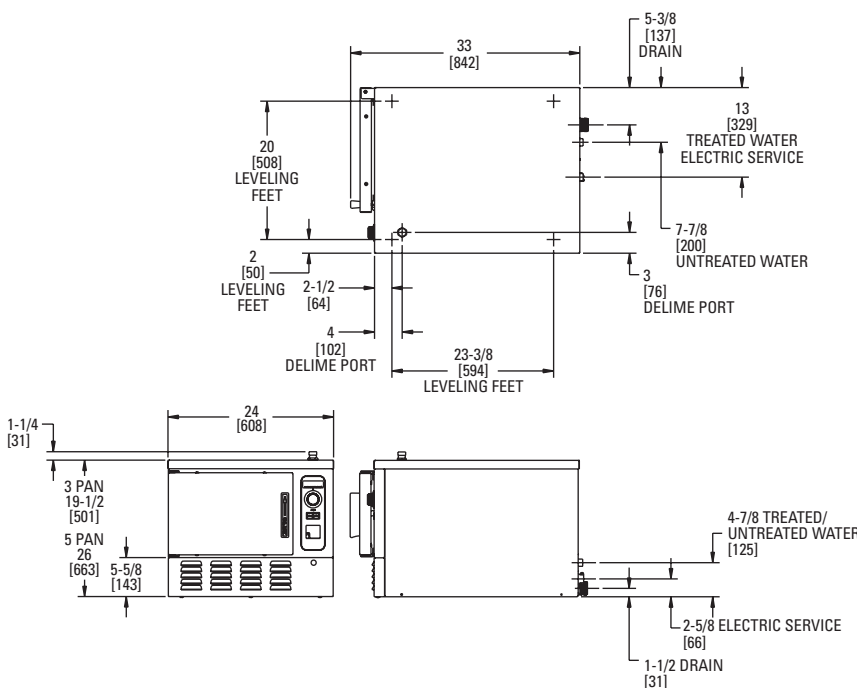
NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

PAN CAPACITY				
MODEL	1"	2 1/2"	4"	6"
C24EA3	6	3	2	1
C24EA5	10	5	3	2

MODEL	PH	208V		240V	
		KW	AMP	KW	AMP
C24EA3	1	8.5	41	8.5	36
	3	8.5	27	8.5	21
C24EA5	1	15	72	15	63
	3	15	48	15	36

NOTE: 208 volt, 3 phase is an unbalance load, and amp listed is the max on any leg. Refer to the I/O manual for further details.



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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.