



CNVX-14G

Single or Double Gas Convection Oven

Also designed to stack under
BCX-14G or BX-14G Combi Ovens



Shown stacked under a
Blodgett BCX-14G Combi Oven

Refer to BCX-14G and BX-14G specification sheets for information
on the combi ovens.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs & Casters**
 - 6" (152.4mm) adjustable legs
 - 6" (152.4mm) seismic legs
 - 25" (635mm) adjustable legs
 - Stand mount casters
- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- Additional 4" core temperature probe
- Additional stainless steel wire shelves
- Chicken roasting rack
- Extended warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- LP gas
- 208/240 volt

Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and back
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough
- Top and bottom mount, easily adjustable door hinges
- Pivot out user interface panel for service access

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning

OPERATION

- Standard control with thermostat range of 140F to 500F
- Multiple speed reversing fan for even bake
- Dual stage door latch
- Integral door switch
- Electronic spark ignition

CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing
- Seven 18" x 26" deep pans at 3-1/4" spacing

STANDARD FEATURES

- Five (5) stainless steel wire shelves per section (capacity for 7)
- Hinged pressure panel for cleanability
- Halogen lights for superior cavity illumination
- Retractable hose reel (excluding top sections)
- Stacking kit and casters for double stack ovens
- Pressure spray bottle for oven cleaning
- 4" core temperature probe
- Floor stand with rack supports
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.



CNVX-14G

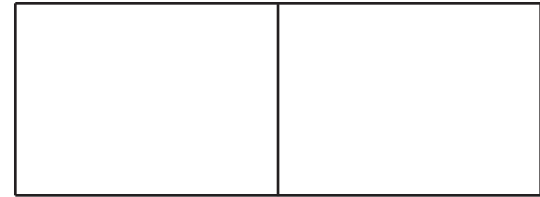
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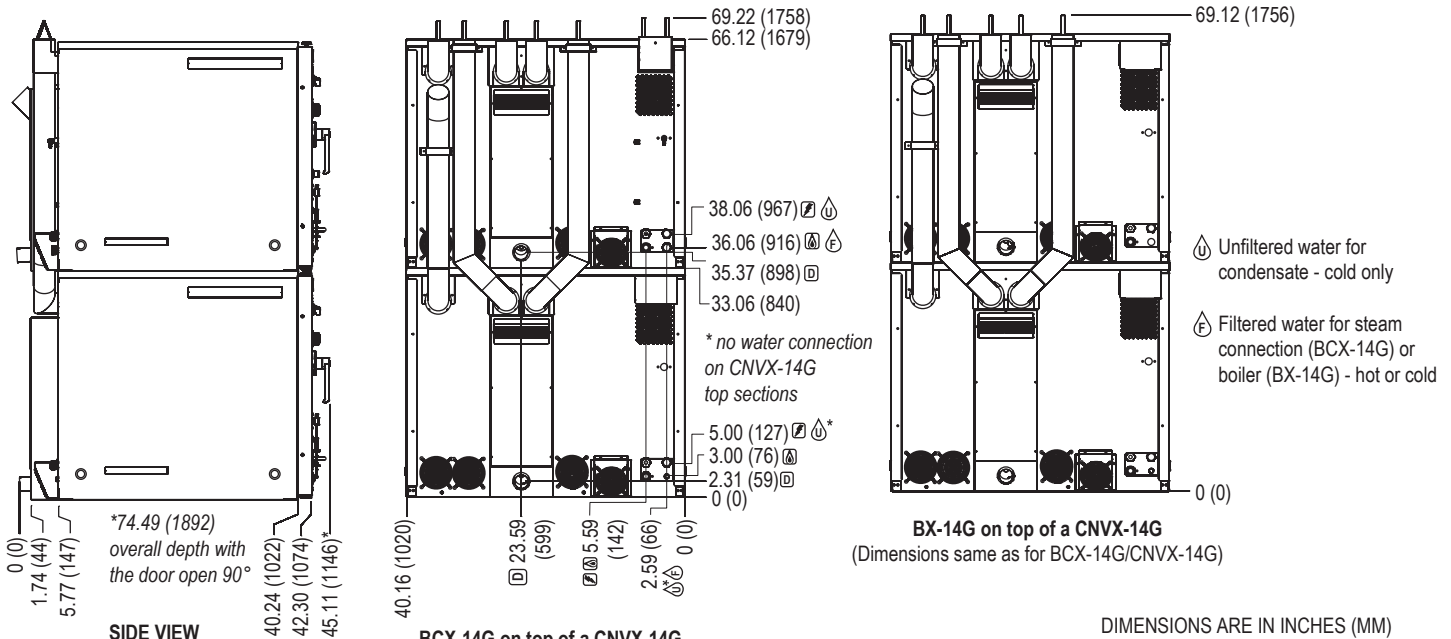
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CNVX-14G



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model CNVX-14G single, gas convection oven. Unit shall have the ability to cook with hot air at an operating range 140F to 500F, and low temperature cooking and holding. Oven capacity to accept 7ea 18x26 bake pans or 14ea 12x20x2.5" full size steam table pans with 3-1/4" spacing. Front access service user interface control panel and service diagnosis system. Unit shall be constructed with a fully welded stainless steel frame. Cooking chamber shall be constructed with 304 series with bright-annealed stainless steel finish and coved corners. Retractable hose reel (excluding top sections) to include front water shut off valve. Unit shall include a four speed, bi-directional fan. Dual pane thermal glass window with 180 degree door swing, two-step safety door-latch with adjustable door hinges, door mounted drip. Unit to include a detachable 4" core temperature probe and halogen lights. Where applicable, quantities in this spec are doubled for stacked units. Unit can also stack with Blodgett model BCX-14G or BX-14G combination oven-steamers. A start-up inspection service will be performed by our factory-authorized agent at no cost to the operator. One-year parts and labor warranty, standard.

DIMENSIONS:

Floor space:	42.30" x 40.19" (1074 x 1021mm)
Unit Height:	
Single	33.06" (840mm)
Double	69.12" (1756mm) without casters/legs
Stacked with BCX-14G	69.22" (1758mm) without casters/legs
Stacked with BX-14G	69.12" (1756mm) without casters/legs

Additional Height:

Low profile caster for stacked units	4" (101.6mm)
6" adjustable legs	6.88" - 8" (174.6-203.2mm)
6" adjustable seismic legs	6.63" - 8" (168.3-203.2mm)
25" adjustable legs	25.25" - 26.38" (641.4-670mm)
Stand w/rack supports	22.5" - 23.63" (571.5-600.1mm)
Stand w/rack supports on casters	22.63" (574.7mm)

POWER SUPPLY (per section):

Standard	115VAC, 12 amp, Nema 5-20R dedicated receptacle
Option	208-240VAC, 6 amp, Nema 6-15 dedicated receptacle
Export	Export voltages available on request

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

WATER SUPPLY & DRAIN:

Water Supply: 3/4" hose cold water connection (n/a on CNVX-14G top sections)

Drain:

2" drain connection Maximum drain temperature 140°F (60°C)

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes. (n/a on CNVX-14G top sections)

GAS SUPPLY (per section):

3/4" NPT	
Inlet Pressure:	
Natural	7.0" W.C. static to unit
Propane	14.0" W.C. static to unit
Maximum Input:	
CNVX-14G & BX-14G	65,000 BTU/hr
BCX-14G	115,000 BTU/hr

OVEN CLEARANCES:

Right Side	1" (25.4mm)
Left Side	6" (152.4mm)
Rear	6" (152.4mm)

MINIMUM ENTRY CLEARANCE:

Uncrated	33" (838mm) after adjustment of flue brackets
Crated	42" (1066.8mm)

SHIPPING INFORMATION:

Approx. Weight:	
Single section	595 lbs. (270 kg)
Double stack*	1225 lbs. (556 kg)
Stand w/guides	140 lbs. (64 kg)

*Use single section weight when ordering to stack with BCX-14G or BX-14G

Crate sizes (per section):

44.5" H x 42" W x 54.25" D (1130 x 1067 x 1378mm)

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