



CTB-G & CTB-GFB COOKTOP

Half-Size Electric Convection Oven with French Top Burners and/or Griddles



CTB-GFB shown



CTB-G shown



Intertek

BLODGETT OVEN COMPANY

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401
Phone: (802) 658-6600 • Fax: (802) 864-0183

Project _____

Item No. _____

Quantity _____

- CTB-GFB, CTB oven base with 18" griddle on the left and 2 french top burners on the right
- CTBR-GFB, CTBR oven base with 18" griddle on the right and 2 french top burners on the left
- CTB-G, CTB oven base with 30" wide griddle
- CTBR-G, CTBR oven base with 30" wide griddle

The CTB is a standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position. CTBR model follows same specifications as CTB, only with door opening on the right side and controls on left side.

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 with heavy duty caster frame
- Stainless steel front, top, sides and back
- Dual pane thermal glass window encased in stainless steel door frame
- Single chrome plated door handle
- Tilt-down modular front control panel
- Solid mineral fiber insulation at top, back, sides and bottom
- 3/4" fully seem welded griddle plate with embedded thermocouple
- 3/4 gallon front mounted pull out grease draw
- Heavy duty perimeter plate
- Easily removable griddle elements

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Five chrome-plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing
- Solid top with fully welded griddle base
- Fully seem welded body top
- Fully seem welded griddle tray

OPERATION

- 3 tubular heaters rated at 5.0kW for oven
- 6 individual elements rated at 2kW each for 30" dual zone griddle
- 3 individual elements rated at 2kW each for 18" single zone griddle
- 2 French tops rated at 2.6 kW each
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/4 horsepower blower motor with automatic thermal overload protection
- One control area cooling fan

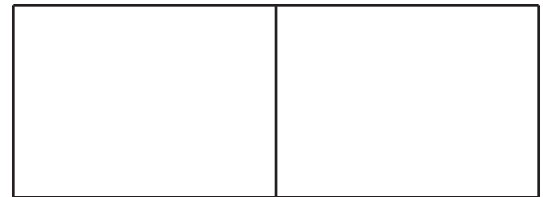
STANDARD FEATURES

- Solid state manual with separate dials to control thermostat and time**
- Individual heat controls for French tops
- 2 individual control heat zone on 30" griddle
- Single control for heat zone of 18" griddle
- Two year oven parts and one year labor warranty*
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

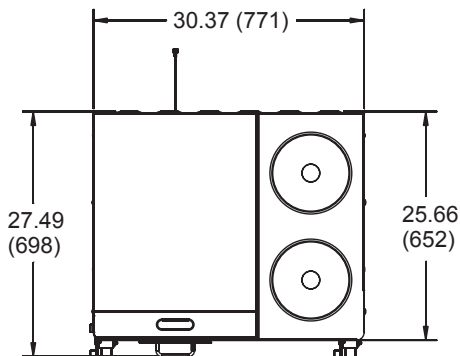


CTB/CTBR COOKTOP

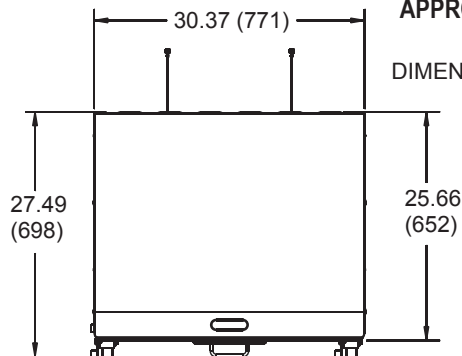


APPROVAL/STAMP

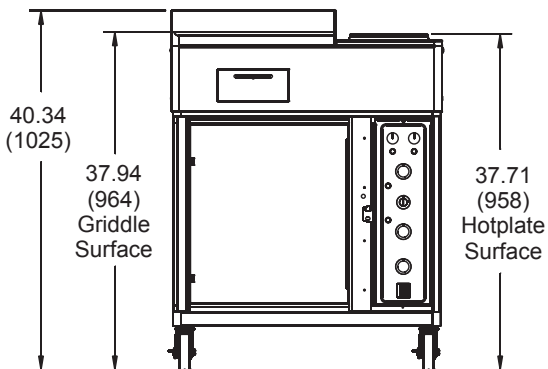
DIMENSIONS ARE IN INCHES (MM)



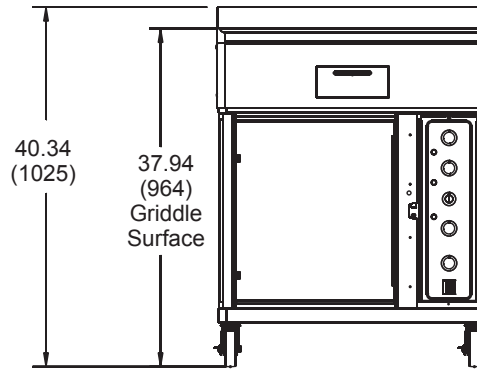
TOP VIEW CTB-GFB



TOP VIEW CTB-G



FRONT VIEW CTB-GFB



FRONT VIEW CTB-G

SHORT FORM SPECIFICATIONS - Provide Blodgett half-size convection oven model CTB-GFB or CTBR-GFB (single) compartment with 18" griddle top and two french top burners or CTB-G or CTBR-G (single) with 30" griddle top. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x 18", standard half-size bake pans. Doors shall be (dual pane thermal glass/window/solid stainless steel door) with single chrome plated door handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with two or three tabular heaters. Air in baking chamber distributed by blower wheel powered by two-speed, 1/4 horsepower motor with thermal overload protection. Each chamber shall be fitted with five chrome plated removable racks, and have nine rack positions. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200°-500°F), and 60-minute timer. 3/4" fully seem welded griddle plate with embedded thermocouple. Individual heat controls for French tops. Two individual control heat zone on 30" griddle. Single control for heat zone of 18" griddle. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 30.37" (771mm) W x 27.49" (698mm) D
Product clearance 6" (152mm) from combustible and non-combustible construction.
Oven Interior 15.25" (387mm) W x 20" (508mm) H x 21" (533mm) D

MAXIMUM INPUT:

CTB-GFB or CTBR-GFB 16.8 KW
 CTB-G or CTBR-G 17.6 KW

MINIMUM ENTRY CLEARANCE:

Uncrated 27.49" (698mm)
 Crated 30.25" (775mm)

SHIPPING INFORMATION:

Approx. Weight:
 CTB-G/CTBR-G 460 lbs. (209 kg)
 CTB-GFB/CTBR-GFB 505 lbs. (229 kg)

Crate size:
 43.5" (1105mm) L x 37.5" (953mm) W x 42.25" (1073mm) H

POWER SUPPLY:

V.A.C.	Hz	Phase	K.W.H.	Amperes
CTB-GFB or CTBR-GFB				
208	60	1	16.8	81/0/81
208	60	3	16.8	47/47/47
240	60	1	16.8	70/0/70
240	60	3	16.8	40/40/40
CTB-G or CTBR-G				
208	60	1	17.6	85/0/85
208	60	3	17.6	49/49/49
240	60	1	17.6	73/0/73
240	60	3	17.6	42/42/42

1/4 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)

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

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183