



MARK V-100 XCEL
 Full-Size Electric Convection Oven
 (Formerly called Mark V XCEL)



MARK V-100 XCEL

Project _____

Item No. _____

Quantity _____

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

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

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Welded full angle-iron frame
- Rigid mineral fiber insulation at top, back and sides
- Stainless steel front, top, and sides for easy cleaning
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge) with coved corners for easy cleaning
- Aluminized blower wheel and motor mount
- Eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior oven lights

OPERATION

- Three tubular heaters
- Mercury free redundant mechanical heat contactor
- Solid state thermostat with temperature control range of 150°F (66°C) to 550°F (288°C)
- Two speed, 3/4 horsepower, convection motor with automatic thermal overload protection
- Control area cooling fan
- Breaker shut off switch on front panel for easy service

STANDARD FEATURES

- SSI-M - Solid state infinite control w/manual timer
- Porcelainized crumb pans collects cooking residues for easy oven cleaning.
- One chrome plated EZ-Slide rack with ball bearing slides capable of gliding completely out of the oven cavity. Heavy duty design holds up to 50 lbs.
- Four chrome-plated racks
- Vent connector (for double & additional sections)
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Three year oven parts and two year labor warranty*
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Control options:**
 - SSD - Solid state digital control with LED display
 - Cook & Hold and Pulse Plus®
- **Gas hose w/quick disconnect restraining device**
- **Legs/casters/stands:**
 - 6" (152mm) adjustable seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded, open stand with pan supports
- Stainless steel oven liner
- Extra EZ slide oven racks
- Extra oven racks
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Stainless steel solid back panel
- Security control panel

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors

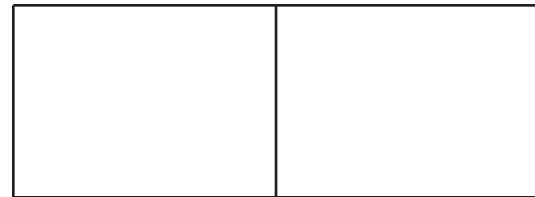
BLODGETT OVEN COMPANY

www.blodgett.com

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

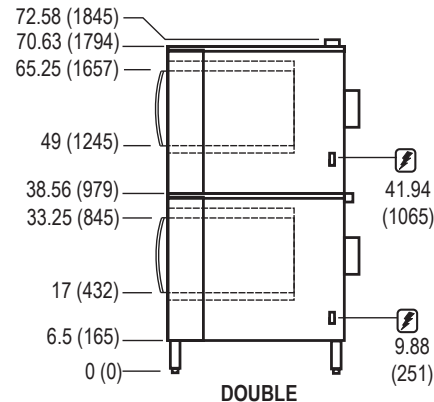
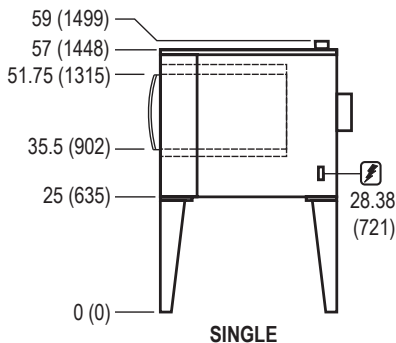
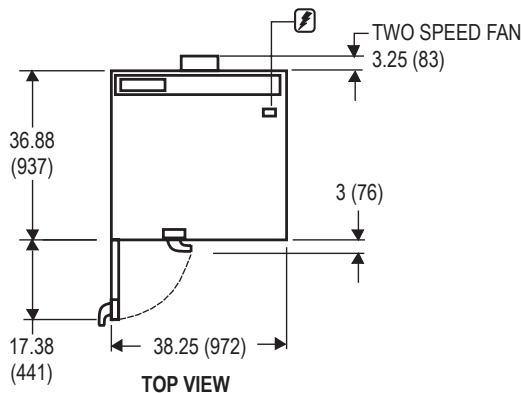


MARK V-100 XCEL



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS: Provide Blodgett full-size convection oven model Mark V-100 XCEL, (single/double) compartment with fully welded angle iron frame. Each compartment shall have double-sided porcelainized or stainless steel liner. Liner to be covered top and bottom. Unit shall accept five 18" x 26" standard full-size bake pans. Doors shall be triple mounted. Dual pane thermal glass windows encased in stainless steel door frames. Porcelain door handle with simultaneous door operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with commerial oven lamps, one chrome-plated EZ slide racks capable of holding 50 lbs, four standard chrome-plated removable racks and a two piece porcelain crumb pan. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) thermostat (150 - 550° F), (66-288°C) and 60-minute timer. Breaker shut off switch on front panel for easy service. Three year oven parts and two year labor warranty and five year limited oven door warranty. Provide options and accessories as indicated.

DIMENSIONS:

Floor space 38-1/4" (972mm) W x 36-7/8" (937mm) D
 Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D

If oven is on casters:

Single Add 4-1/2" (114mm) to all height dimensions
 Double Height dimensions remain the same
 Double Low Profile Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

Oven sides 0" from combustible and non-combustible construction.
 Oven back 0" from combustible and non-combustible construction.

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

Approx. Weight

Single 590 lbs. (268 kg)
 Double 1145 lbs. (519 kg)

Crate sizes

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
 (2 crates required for double)

MAXIMUM INPUT:

Single 11kW
 Double 22kW (11kW each section)

POWER SUPPLY:

V.A.C.	Hz	Phase	kW	Amperes (L1-L2-L3)
208	60	1	11	53/0/53
208	60	3	11	33/28/33
220/240	60	1	11	50/0/50
220/240	60	3	11	28/23/28
440	60	3	11	16/13/16
480	60	3	11	15/12/15

3/4 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