



**BCX-14G and  
ZEPHAIRE-200-G**  
BCX Series Combi Stacked on a  
Full-Size Gas Convection Oven



Shown with optional casters

BCX-14G Approvals



Intertek



Zephaire-200-G Approvals



Intertek



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Requires Blodgett stacking kit SK-88FS.

This model consists of a standard BCX-14G stacked on a Zephaire-200-G. For more information on each oven refer to the the BCX-14G and Zephaire-200-G specifications sheets.

**SHORT FORM SPECIFICATIONS** Provide Blodgett model BCX-14G Combi stacked on a model Zephaire-200-G bakery depth gas convection oven.

**BCX-14G Combi** - Shall have the ability to cook with pressureless steam (212F), hot air, or combination of steam and hot air (with an operating range 140F to 500F), vario-steaming (operating range 140F to 212F), low temperature cooking and holding, rethermalizing, cool down mode and our Exclusive Steam on Demand steam injection system. 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 covered corners. Oven cavity shall be open to the atmosphere with a thermostatically controlled quench box with a flow rate of less than 8 gallons per hour (total water consumption not to exceed 15 gallons per hour). Unit shall include a four speed, bi-directional fan with vent switch to control humidity in the cooking chamber. Dual pane thermal glass window with 180 degree door swing, two-step safety door-latch with adjustable door hinges, door mounted drip pan. Unit to include a detachable 4" core temperature probe, halogen lights and external hose with spray nozzle. Supply with exclusive time to delime indicator with adjustable settings of 30, 60 or 90 hours of run time, semi-automatic deliming system. 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

**Zephaire-200-G** - 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 porcelain 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, 1/3 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 60-minute timer. Two year parts, one year labor and 3 year limited door warranty.

**BCX-14G STACKED ON A ZEPHAIRE-200-G**

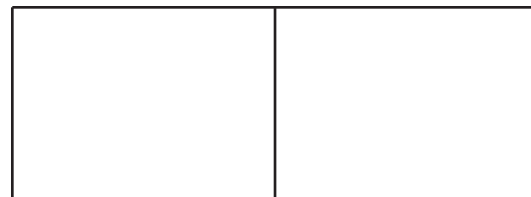
**BLODGETT OVEN COMPANY**

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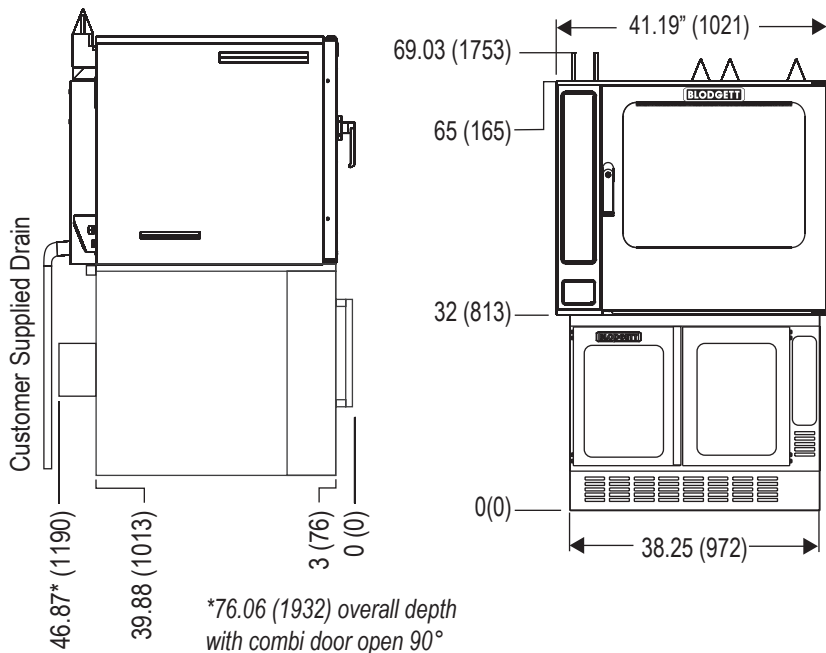


# BCX-14G STACKED ON A ZEPHAIRE-200-G

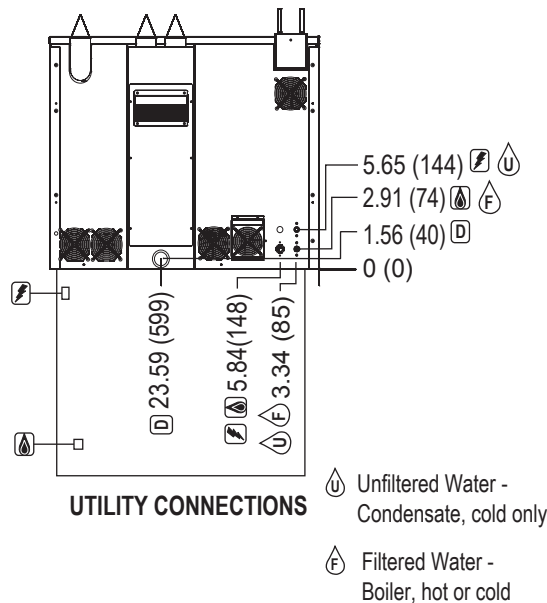
DIMENSIONS ARE IN INCHES (MM)



APPROVAL/STAMP



\*76.06 (1932) overall depth with combi door open 90°



UTILITY CONNECTIONS

Unfiltered Water - Condensate, cold only

Filtered Water - Boiler, hot or cold

## DIMENSIONS:

**Product clearance** 6" from combustible and non-combustible construction. 12" on left side if not on casters.

**Additional Height:** 6" adjustable legs 6-7/8" - 8" (174.6-203.2mm)

GAS SUPPLY:	BCX-14G	Zephaire-200-G
<b>Connection:</b>	3/4" NPT	3/4" NPT
<b>Inlet Pressure:</b>		
Natural	7.0" W.C.	7.0" W.C. minimum 10.5" W.C. maximum
Propane	14.0" W.C.	10.05" W.C. minimum 13.0" W.C. maximum

Manifold Pressure:	BCX-14G	Zephaire-200-G
Natural	3.5 W.C.	3.5 W.C.
Propane	10.0 W.C.	10.0 W.C.
<b>Maximum Input:</b>	115,000 BTU/hr	60,000 BTU/hr

## WATER SUPPLY (BCX-14G only):

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	Hardness: 35-100 ppm	pH: 7.0 - 8.5
Silica: <13 ppm	Chlorides: <25 ppm	Chlorine: <0.2 ppm
Chloramine: <0.2 ppm		

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure:	40(min)-50(max) PSI
Connections:	2" drain connection - max. drain temperature 140°F (60°C) 3/4" garden hose cold water

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

## POWER SUPPLY:

BCX-14G: 115VAC, 12 amp, Nema 5-20R dedicated receptacle  
Optional 208-240VAC, 6 amp, Nema 6-15 dedicated receptacle

Zephaire-200-G: 115 VAC, 6 amp, 1 phase, 60 Hz., 2-wire with ground  
6' (1.8m) electric cord set furnished.

Both units: Each unit requires a dedicated circuit.  
Blodgett recommends a Pass & Seymour, model 2095, GFC for these ovens.

## MINIMUM ENTRY CLEARANCE:

	BCX-14G	Zephaire G Plus
Uncrated	33" (838mm)*	32-1/16" (814mm)
Crated	42" (1066.8mm)	37-1/2" (953mm)

\* after adjustment of flue brackets

## SHIPPING INFORMATION:

### Approx. Weight:

BCX-14G	645 lbs. (293 kg)
Zephaire-200-G	640 lbs. (290 kg)

### Crate sizes (per section):

BCX-14G	44.5" H x 42" W x 54.25" D (1130 x 1067 x 1378mm)
Zephaire-200-G	37-1/2" (952mm) x 43-1/2" (1105mm) x 52" (1321mm)

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