



SB-G Convection Steamer on a Gas Fired Boiler Base



SB-6G shown

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Increased Input Options (SB-6G & SB-10G only)

- ☐ 250,000 BTU for 36" bases
- ☐ 300,000 BTU for 36" bases
- ☐ 36" (914 mm) wide boiler base for SB-6G & SB-10G
- ☐ Stainless steel rear panel
- ☐ Correctional package
- ☐ Steam take off kit
- ☐ Water in "Y" strainer
- ☐ Stainless steel frame
- ☐ Load compensation timer
- ☐ One year extended warranty

CAPACITY

- Model SB-6G is comprised of two 3 pan compartments
- Model SB-10G is comprised of two 5 pan compartments
- Model SB-16G is comprised of two 8 pan compartments

Project _____

Item No. _____

Quantity _____

- ☐ Model SB-6G (6 pan convection steamer on a 24" gas boiler base)
- ☐ Model SB-10G (10 pan convection steamer on a 24" gas boiler base)
- ☐ Model SB-16G (16 pan convection steamer on a 36" gas boiler base)

STEAMER CONSTRUCTION

- #4 Satin finish 304 stainless steel
- Welded stainless steel door with removable inner stainless steel liner
- Full perimeter door gasket
- Positive lock and seam mechanism with spring release on door
- Stainless steel control housing
- One piece welded 316 stainless steel cooking chamber
- Coved corners
- Stainless steel pan supports
- Stainless steel drip trough integrally connected to drain

STEAMER OPERATION

- Separate controls for each compartment
- Control panel accessible through removable side panel
- Ready and Cooking indicator lights
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Steam flow to the cooking chamber is cut off when the door is opened during the cooking cycle and reactivated when the door is closed

BOILER BASE CONSTRUCTION

- Full perimeter painted angle iron frame
- Reinforced steamer and boiler mountings
- Stainless steel exterior
- Hinged door(s) with magnetic latch
- 6" (152 mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear for securing to floor

BOILER BASE OPERATION

- Automatic water level control
- Automatic boiler blowdown
- On/off power switch with indicator light
- Pressure and Water gauges
- Pressure control with pressure safety control
- Safety relief valve
- Cathodic protector
- CSD-1 secondary low water cut off

STANDARD FEATURES

- 115 VAC, 1 phase, 60 Hz
- 200,000 BTU - SB-6G & SB-10G
- 300,000 BTU - SB-16G
- Electromechanical controls
- Electronic ignition
- Split water lines
- Startup inspection service by factory authorized service agent
- One year parts and labor steamer warranty*
- Five year limited steamer door warranty*

* For all international markets, contact your local distributor.

SB-G CONVECTION STEAMER

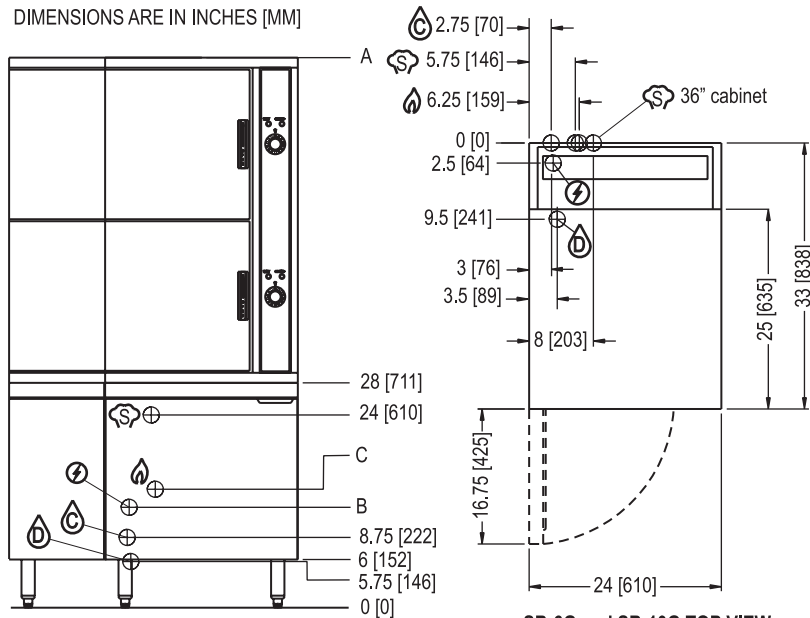
BLODGETT OVEN COMPANY

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



SB-G CONVECTION STEAMER

DIMENSIONS ARE IN INCHES [MM]

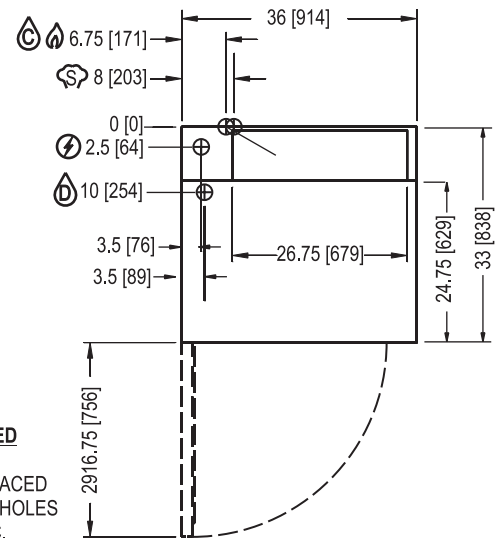


SB-6G and SB-10G TOP VIEW



**REAR FLANGED
FOOT DETAIL**
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.5 [63] B.C.

APPROVAL/STAMP



SB-16G TOP VIEW

Model	A	B	C
SB-6G	55.5 [1410]	12.5 [318]	14.75 [375]
SB-10G	68.5 [1740]	12.5 [318]	14.75 [375]
SB-16G	67 [1702]	6 [152]	13.5 [343]

SHORT FORM SPECIFICATIONS: Provide Blodgett model SB-6G (6 pan), SB-10G (10 pan) or SB-16G (16 pan) convection steamer with gas fired steam boiler base. The SB-6G and SB-10G shall be mounted on a 24" wide base (an optional 36" base is available). The SB-16G shall be mounted on a 36" wide base. The SB-6G is comprised of two 3 pan compartments. The SB-10G is comprised of two 5 pan compartments. The SB-16G is comprised of two 8 pan compartments. Unit shall be constructed of #4 satin finish 304 stainless steel with a one piece welded 316 stainless steel cooking chamber with coved corners. The door shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer liner of one-piece all welded stainless steel, and a positive lock and seal mechanism with spring release. Each compartment shall have removable stainless steel pan supports. A stainless steel drip trough integrally connected to collect and drain condensate with the doors open. The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an on/off power switch with power LED, a ready indicator light, cooking indicator light, and a 60 minute electric timer with audible alarm that signals the end of the cook cycle. Steam flow to the compartment shall be cut off when the door is opened during the cook cycle and shall be reactivated when the door is closed. The boiler base shall have full perimeter painted angle iron frame, reinforced boiler mountings, gas fired boiler with controls, stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged feet on the rear. Boiler controls shall include automatic water level, pressure gauge, water gauge glass, pressure control with pressure safety control, safety relief valve, cathodic protector and CSD-1 secondary low water cut off. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

WATER SUPPLY:

Water quality is a major factor affecting the performance of your steamer. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids: Less than 60 PPM Total alkalinity: Less than 20 PPM
Silica: Less than 13 PPM Chlorine: Less than 1.5 PPM
pH Factor: 7.0 - 8.5

Water which fails to meet these standards should be treated by installation of a water conditioner. Failure or malfunction of this steamer due to poor water quality is not covered under warranty.

WATER & DRAIN CONNECTIONS:

Drain 2" (51mm) IPS piped to open floor drain. No solid connection.
24" length before open air opening (no bends or elbows)

Cold Water 3/8" (10mm) tubing at 25-50 PSI (170-345 kPa)

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

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

MINIMUM INPUT:

SB-6G & SB-10G 200,000 BTU/hr
SB-16G 300,000 BTU/hr

GAS SUPPLY:

3/4" IPS supply line required
Minimum Inlet Pressure:
Natural 7.0" W.C. static to unit
Propane 11.0" W.C. static to unit

POWER SUPPLY:

1/2" (13 mm) conduit connection to controls. 2 amps per compartment

SHIPPING INFORMATION:

Approx. Weight:	w/24" base	w/36" base
SB-6G	680 lbs. (308 kg)	730 lbs. (331 kg)
SB-10G	870 lbs. (395 kg)	920 lbs. (417 kg)
SB-16G	n/a	990 lbs. (449 kg)

BLODGETT OVEN COMPANY

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