



## SC-G

Gas Convection Steamer  
on a 24" Modular Cabinet Base



SC-7G shown

### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- 220 VAC, 1 phase, 60 Hz
- Correctional package
- 120 minute timer
- One year extended warranty



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

- Model SC-7G (7 pan gas convection steamer)
- Model SC-10G (10 pan gas convection steamer)

### EXTERIOR CONSTRUCTION

- 304 satin finish stainless steel
- Welded stainless steel door with removable inner stainless steel liner
- Full perimeter door gasket
- Positive lock and seal mechanism with spring release on door
- Stainless steel control housing
- All stainless steel construction on cabinet base

### INTERIOR CONSTRUCTION

- One piece welded 316 stainless steel cooking chamber
- Coved corners
- Stainless steel pan supports
- Stainless steel drip trough integrally connected to drain

### OPERATION

- Pressureless steam operation
- Automatic generator blowdown
- Separate controls for each compartment
- Full access removable control panel
- Illuminated on/off/delime power switch
- Delime mode power setting
- Ready indicator light
- Cooking indicator light
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Solid state generator controls with electronic ignition
- 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

### CAPACITY

- Model SC-7G is comprised of one 3 pan and one 4 pan compartment
- Model SC-10G is comprised of two 5 pan compartments

Model	Pan Depth			
	1"	2.5"	4"	6"
SC-7G	14	7	4	2
SC-10G	20	10	6	4

### STANDARD FEATURES

- Delimiting port located on the inside of the right side panel
- Electromechanical controls
- Split water connections
- 24" wide cabinet base with hinged door and 6" (152 mm) legs
- 120 VAC, 1 phase, 60 Hz
- 90,000 BTU
- One year parts and labor steamer warranty\*
- Five year limited steamer door warranty\*

\* For all international markets, contact your local distributor.

SC-G CONVECTION STEAMER

**BLODGETT OVEN COMPANY**

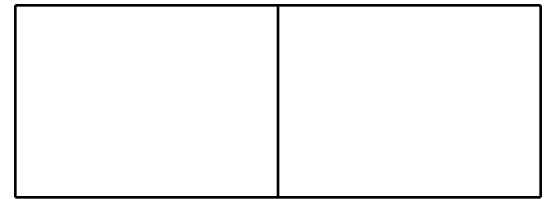
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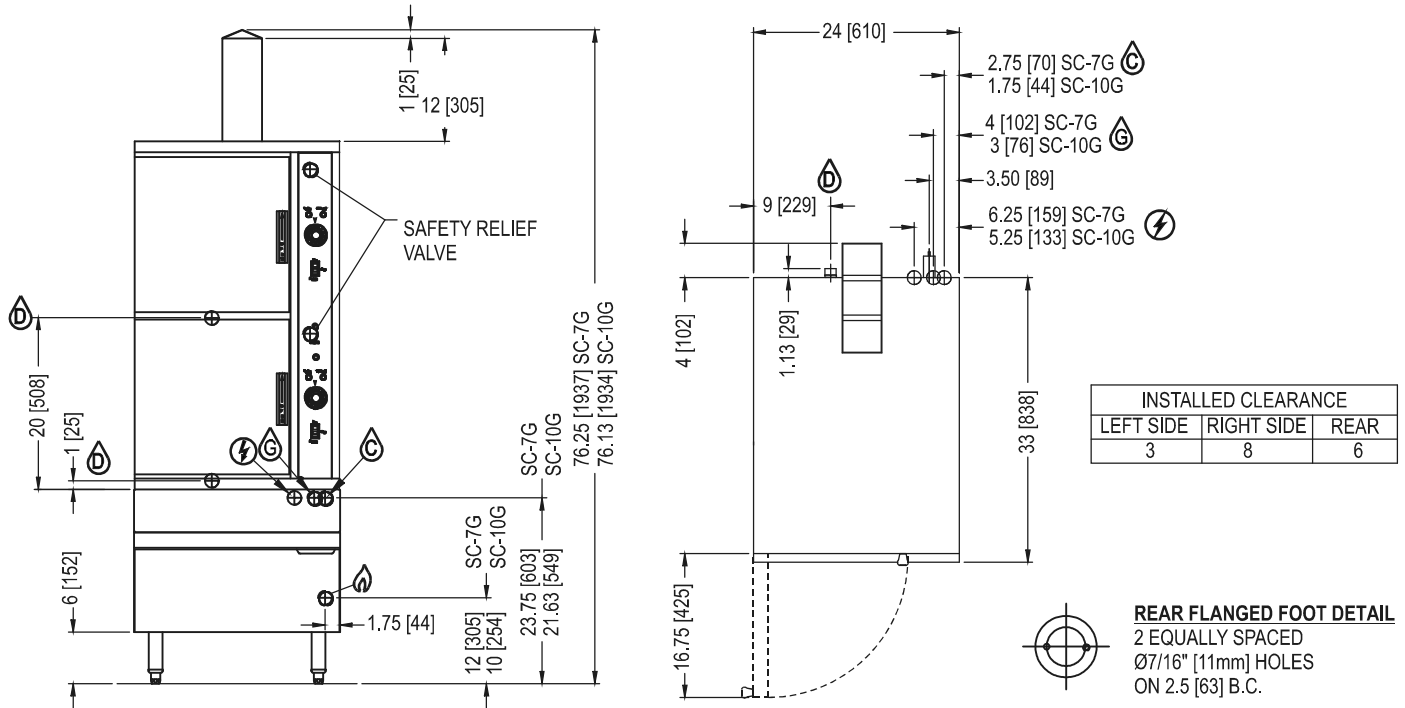


# SC-G CONVECTION STEAMER

DIMENSIONS ARE IN INCHES [MM]



APPROVAL/STAMP



## SHORT FORM SPECIFICATIONS

Provide Blodgett model SC-7G (7 pan), SC-10G (10 pan) convection steamer with gas steam generator mounted on a 24" wide cabinet base. The SC-7G is comprised of one 3 pan compartment on top of one 4 pan compartment. The SC-10G is comprised of two 5 pan compartments. Each compartment shall have its own gas steam generator. Unit shall be constructed of #4 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 are open. The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an illuminated on/off/delime power switch, a ready indicator light, cooking indicator light, 60 minute electric timer with audible alarm that signals the end of the cook cycle, solid state generator controls and electronic ignition for each generator. 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. Unit shall have a delimiting port for each generator located on the right side panel. The unit shall have an automatic generator blow down and split water connections. 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 1" (25mm) 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.

## MAXIMUM INPUT:

All models 84,000 BTU/hr

## GAS SUPPLY:

3/4" IPS supply line required

## Minimum Inlet Pressure:

Natural	6.0" W.C. static to unit
Propane	11.0" W.C. static to unit

## POWER SUPPLY:

120VAC, 4.0 amp, 1 phase, 60 Hz., 2-wire w/ground  
6' (1.8m) electric cord set furnished.

## SHIPPING INFORMATION:

### Approx. Weight:

SC-7G	700 lbs. (318 kg)
SC-10G	750 lbs. (340 kg)

## BLODGETT OVEN COMPANY

www.blodgett.com

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