



SN-E

Electric Table Top Convection Steamer



SN-3E shown with optional stand

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Voltage options
 - 220 VAC, 1 or 3 phase, 60 hz
 - 230 VAC, 1 or 3 phase, 60 hz
 - 220/380, 3 phase, 60 hz, 4 wire
 - 240/415, 3 phase, 60 hz, 4 wire
 - 480 VAC, 3 phase, 60 hz
 - 600 VAC, 3 phase, 60 hz
- Legs and stands
 - 4" (102mm) stainless steel legs
 - 18" (457 mm) high stainless steel stand
 - 28" (711 mm) high stainless steel stand
 - 34" (864 mm) high stainless steel stand
- Stacking kit
- Correctional package
- Continuous steam feature
- 10 kW elements (SN-3E only)
- One year extended warranty



Project _____

Item No. _____

Quantity _____

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

- Model SN-3E (3 pan electric convection steamer)
- Model SN-5E (5 pan electric 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 seam mechanism with spring release on door
- Stainless steel control housing

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
- Delime mode power setting
- Full access removable control panel
- Illuminated on/off/delime power switch
- Ready indicator light
- Cooking indicator light
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Solid state generator controls
- 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	Pan Depth			
	1"	2.5"	4"	6"
SN-3E	6	3	2	1
SN-5E	10	5	3	2

STANDARD FEATURES

- Delimiting port located in rear of unit
- Delime mode power setting
- Electromechanical controls
- Mounts to countertop (optional legs available)
- Standard voltage options
 - 208 VAC, 1 or 3 phase, 60 hz
 - 240 VAC, 1 or 3 phase, 60 hz
- One year parts and labor steamer warranty*
- Five year limited steamer door warranty*

* For all international markets, contact your local distributor.

SN-E CONVECTION STEAMER

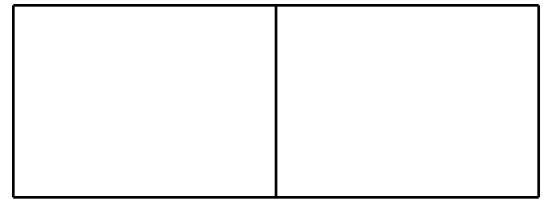
BLODGETT OVEN COMPANY

www.blodgett.com

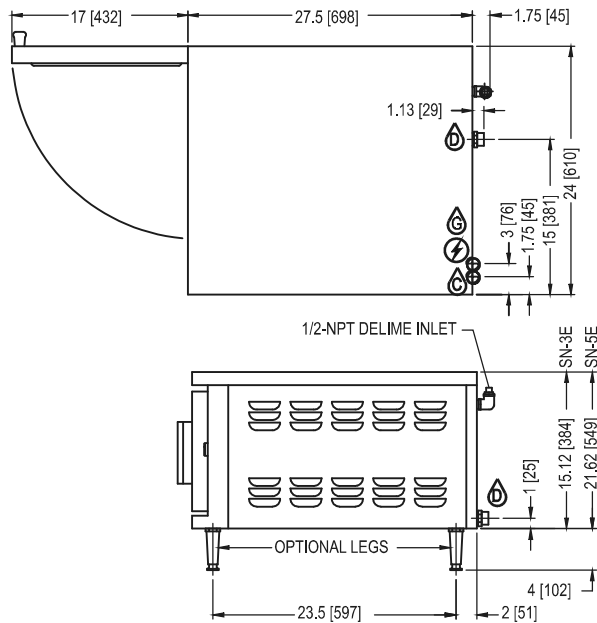
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



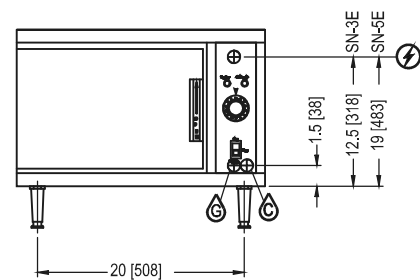
SN-E CONVECTION STEAMER



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS

Provide Blodgett model SN-3E (3 pan) or SN-5E (5 pan) countertop convection steamer with electric steam generator. Unit shall be constructed of 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. The steamer shall have removable stainless steel pan supports and a stainless steel drip trough integrally connected to collect and drain condensate when the door is 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, and solid state generator controls. Steam flow 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 located in the rear of unit. 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 1-1/8" (29mm) 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.

POWER CONNECTION:

1-1/8" (29mm) hole for electrical connection

AMPS PER LINE

kW	Phase	208V	220V	240V	380V	415V	480V	600V
7.5 kW	1	36	34	31	N/A	N/A	N/A	N/A
	3	21	20	18	11	10	9	7
10 kW Option	1	48	46	42	N/A	N/A	N/A	N/A
	3	28	26	24	15	14	12	10
15 kW	1	72	68	63	N/A	N/A	N/A	N/A
	3	42	39	36	23	21	18	14

MAXIMUM INPUT:

SN-3E 7.5 kW (10.0 kW option available)
 SN-5E 15 kW

SHIPPING INFORMATION:

Approx. Weight:
 SN-3E 170 lbs. (77 kg)
 SN-5E 205 lbs. (93 kg)

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