



CNVX-14G

CNVX-14G

Single or Double Gas Convection Oven
Also designed to stack under
BCX-14G or BX-14G Combi Ovens

Refer to BCX-14G and BX-14G specification sheets for information on the combi ovens.



Shown stacked under a Blodgett BCX-14G Combi Oven both shown with optional SmartTouch2 controls

Project _____

Item No. _____

Quantity _____

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

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and back
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough
- Top and bottom mount, easily adjustable door hinges
- Pivot out user interface panel for service access

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning

OPERATION

- Programmable manual control stores up to 100 recipes
- Core probe cook & hold capabilities with 4" removeable core probe
- Hydroburst for shot of 100% humidity at any time during the cook cycle
- Multiple speed reversing fan for even bake
- Dual stage door latch
- Integral door switch
- Electronic spark ignition

CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing
- Seven 18" x 26" deep pans at 3-1/4" spacing

STANDARD FEATURES

- Five (5) stainless steel wire shelves per section (capacity for 7)
- Hinged pressure panel for cleanability
- Halogen lights for superior cavity illumination
- Retractable hose reel (excluding top sections)
- Stacking kit and casters for double stack ovens
- Pressure spray bottle for oven cleaning
- 4" core temperature probe
- Floor stand with rack supports
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs & Casters**
 - 6" (152.4mm) adjustable legs
 - 6" (152.4mm) seismic legs
 - 25" (635mm) adjustable legs
 - Stand mount casters
- **Core Probes**
 - Additional 4" dual sensing probe
 - 6" dual sensing probe
 - 4" fillet probe
- SmartTouch2 control - NEW 7-inch touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HACCP storage capability
- Additional stainless steel wire shelves
- Chicken roasting rack
- Extended warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- LP gas
- 208/240 volt



Intertek

BLODGETT OVEN COMPANY

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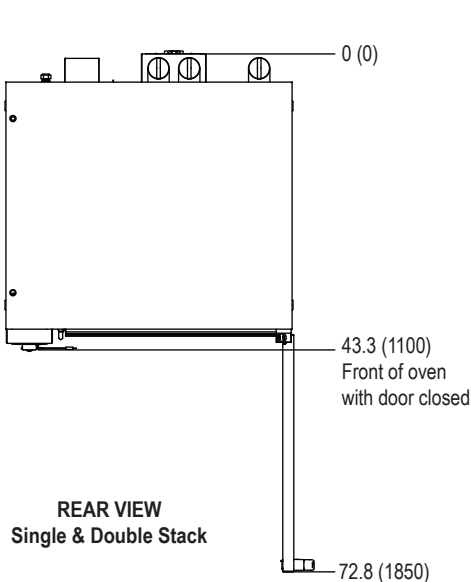
CNVX-14G



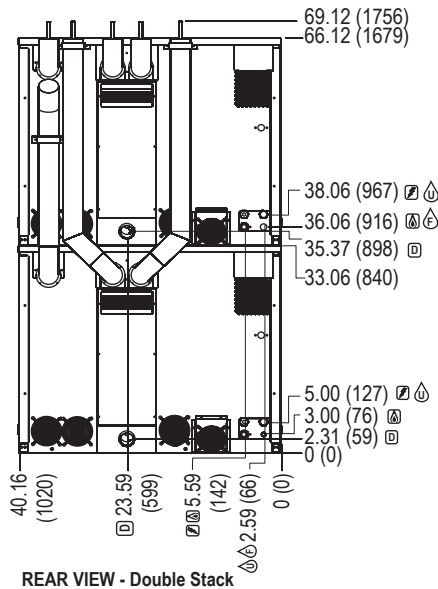
APPROVAL/STAMP

DIMENSIONS ARE INCHES (MM)

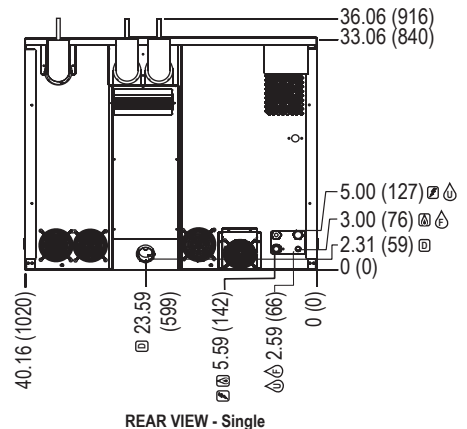
Electric
 Gas
 Drain
 Unfiltered Water - Condensate, cold only
 Filtered Water - Boiler, hot or cold



REAR VIEW
Single & Double Stack



REAR VIEW - Double Stack



REAR VIEW - Single

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model CNVX-14G single, gas convection oven. Unit shall have the ability to cook with hot air at an operating range 140F to 500F, and low temperature cooking and holding. Unit shall have programmable manual control capable of storing 100 recipes and USB connection. 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 316 series with 2B dull stainless steel finish and coved corners. Retractable hose reel (excluding top sections) to include front water shut off valve. Unit shall include a four speed, bi-directional fan. Dual pane thermal glass window with 180 degree door swing, two-step safety door latch with adjustable door hinges, door mounted drip. Unit to include a detachable 4" core temperature probe and halogen lights. Where applicable, quantities in this spec are doubled for stacked units. Unit can also stack with Blodgett model BCX-14G or BX-14G combination oven-steamers. 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, standard.

DIMENSIONS:

Floor space:	42.30" x 40.19" (1074 x 1021mm)
Unit Height:	
Single	33.06" (840mm)
Double	69.12" (1756mm) without casters/legs
Stacked with BCX-14G	69.22" (1758mm) without casters/legs
Stacked with BX-14G	69.12" (1756mm) without casters/legs
Additional Height:	
Low profile caster for stacked units	4" (101.6mm)
6" adjustable legs	6.88" - 8" (174.6-203.2mm)
6" adjustable seismic legs	6.63" - 8" (168.3-203.2mm)
25" adjustable legs	25.25" - 26.38" (641.4-670mm)
Stand w/rack supports	22.5" - 23.63" (571.5-600.1mm)
Stand w/rack supports on casters	22.63" (574.7mm)

POWER SUPPLY (per section):

Standard	115VAC, 12 amp, Nema 5-20R dedicated receptacle
Option	208-240VAC, 6 amp, Nema 6-15 dedicated receptacle
Export	Export voltages available on request

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

WATER SUPPLY & DRAIN:

Water Supply: 3/4" hose cold water connection

Drain:

2" drain connection Maximum drain temperature 140°F (60°C)

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

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

GAS SUPPLY (per section):

3/4" NPT	
Inlet Pressure:	
Natural	7.0" W.C. static to unit
Propane	14.0" W.C. static to unit
Maximum Input:	
CNVX-14G & BX-14G	65,000 BTU/hr
BCX-14G	115,000 BTU/hr

OVEN CLEARANCES:

Right Side	1" (25.4mm)
Left Side	6" (152.4mm)
Rear	6" (152.4mm)

MINIMUM ENTRY CLEARANCE:

Uncrated	33" (838mm) after adjustment of flue brackets
Crated	42" (1066.8mm)

SHIPPING INFORMATION:

Approx. Weight:

Single section	595 lbs. (270 kg)
Double stack*	1225 lbs. (556 kg)
Stand w/guides	140 lbs. (64 kg)

*Use single section weight when ordering to stack with BCX-14G or BX-14G

Crate sizes (per section):

44.5" H x 42" W x 54.25" D (1130 x 1067 x 1378mm)

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