BLODGETT®

CTBHA/CTBRHA

Half-Size Electric Convection Oven with Hydro Assist



Shown with optional stand and casters

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs & casters**
  - ❑ 6" (152mm) casters
- **Stands**
  - ❑ 5-3/4" (146mm) stainless steel stand
  - ❑ 7" (178mm) stainless steel stand
  - ❑ 16" (406mm) stainless steel stand
  - ❑ 19" (438mm) stainless steel stand with shelf
  - ❑ 24" (610mm) stainless steel stand with shelf
  - ❑ 33" (838mm) stainless steel stand with shelf
- ❑ VLH ventless hood
- ❑ Vent riser: stainless steel
- ❑ Cord set with receptacle
- ❑ Extra oven racks
- ❑ Oven Liner: Stainless steel
- ❑ Side heat shield
- ❑ Water Manifold for double stack
- ❑ Pressure Regulator
- ❑ Open Kitchen
- ❑ Back flow prevention kit
- ❑ Water filter kit

OPTIONS AND ACCESSORIES
(AT NO ADDITIONAL CHARGE)

- ❑ Door Design: Solid stainless steel
- ❑ Right hand hinged door

Project _____

Item No. _____

Quantity _____

CTBHA/CTBRHA

Standard depth baking compartment - accepts 13" x 18" standard half-size baking pans in front-to-back-position. **CTBHA** utilizes hydro assist. **CTBRHA** model follows same specifications as **CTBHA**, only with door opening on the right side and controls on left side. All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, sides, and vent
- Dual pane thermal glass window sealed in stainless steel door frame for zero grease migration
- Tilt-down control panel
- Solid mineral fiber insulation around cooking chamber

INTERIOR CONSTRUCTION

- Double-sided porcelainized sealed baking compartment
- Pivoting air baffle to improve bake pattern and easily removed for cleaning
- Five plated racks, nine rack positions with a minimum of 1-5/8" (41mm) spacing
- Silicone door gasket
- Drainless

OPERATION

- Tubular heaters
- Temperature control range of 200°F (93°C) to 500°F (260°C)
- Ten speed auto-reversing fan motor
- SimpleTouch, capacitive touchscreen
- USB connection for recipe upload, download, and software updates
- Manual Mode, Recipe Cooking, and Rack Timing
- Adjustable alarm volume
- Cavity Temperature Display key
- Convection only mode for baking and pastries
- HydroAssist Mode provides humidity
- Programmable water injection - 10 moisture levels
- HACCP data and fault log recording for easier trouble shooting if needed
- Two stage door latch for safety

STANDARD FEATURES

- Three year oven parts and two year labor warranty*
- Five year limited oven door warranty
- Singles – standard with 4" legs
- Doubles – standard with 19" stand
- Blodgett non-caustic oven cleaner starter kit included (Refill kits available)

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

Intertek

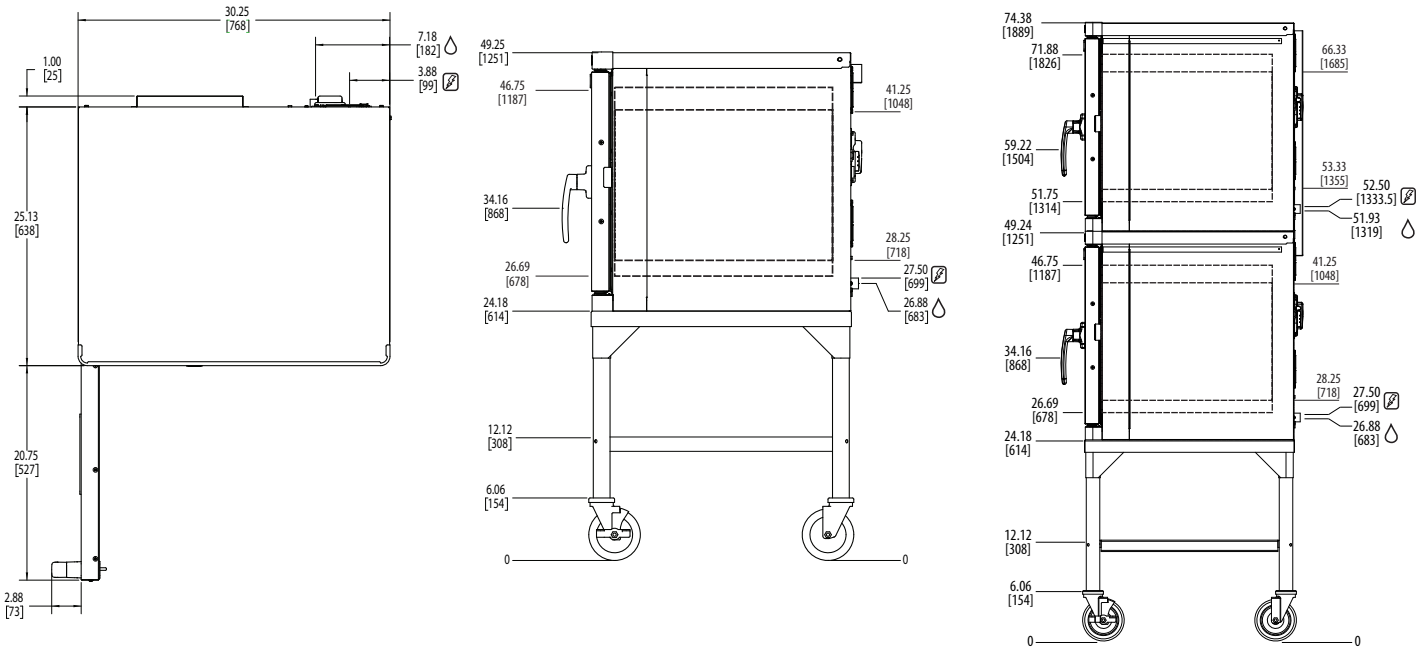
www.blodgett.com
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183

P/N 102498 Rev C (9/26)

BLODGETT®

CTBHA/CTBRHA

APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett half-size hydro assist convection oven model CTBHA (single. double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 13" x I8", standard half-size bake pans. Doors shall be dual pane thermal glass/window with single two stage pendulum latch handle. Stainless steel front, top, sides and legs. Unit shall be electrically heated with tubular heaters. Air in baking chamber distributed by blower wheel powered by ten-speed reversing motor with thermal overload protection. HydroAssist uses .06 gallons of water per hour max to add desired humidity to the chamber. Each chamber shall be fitted with five plated removable racks, and have nine rack positions. Control has cook and cool down modes via touch control (200°-500°F). Provide options and accessories as indicated. This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

DIMENSIONS

Floor space 30-1/4" (768mm) W x 25-1/8" (638mm) D
Interior 15-1/4" (387mm) W x 20" (508mm) H x 21" (533mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven Sides 0" (0mm) - 12" is recommended for service access
Back 2" (51mm)

Crate Size

36" (914mm) L x 32" (813mm) W x 35" (889mm) H (2 crates required for double)

WATER

Connection Type 3/4" GHT Male - Cold Only
Usage 0.06 Gallons/Hr Max
Water Pressure 35(min) - 55(max) PSI

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

WATER QUALITY

Good quality water feed is the responsibility of the owner. Water quality must be within the following guidelines. The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems.

PH: 7-8.5 **Hardness:** 60-100 ppm **TDS:** 40-150 ppm
Chlorides: <30 ppm **Chlorine:** <0.2 ppm **Silica:** <13 ppm
Chloramine: <0.2 ppm

MAXIMUM INPUT

5.6KW per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)	Supply Cord Size (AWG)	Suggested Breaker Size (A)
208	60	1	5.6	27/0/27	8	35
208	60	3	5.6	24/12/15	10	30
220/240	60	1	5.6	24/0/24	8	30
220/240	60	3	5.6	21/11/14	10	30

PLUG CONFIGURATION

Phase	Plug
1	NEMA 15-30P
3	NEMA 6-50P

MINIMUM ENTRY CLEARANCE

Uncrated 25-1/8" (638mm)
Crated 30-1/4" (775mm)

SHIPPING INFORMATION

Approx. Weight

Single 295 lbs. (134 kg)
Double 595 lbs. (270 kg)