



VIB3240-1, VIB3240-2, VIB3240-3

Single, Double, Triple
In-Vent® Hood System



VIB3240-2 In-Vent® is shown on
Double Stacked Blodgett Model SG3240 Conveyor Oven
which is sold separately.

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)
 Installation

Project _____
Item No. _____
Quantity _____

In-Vent® conveyor oven ventilation hood system.
All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel exterior on front, sides, and ducts
- Integral exhaust and make-up air plenum and duct collar assembly
- Quick release duct fittings and duct extensions
- Front air make-up cooling panels
- Cooling fan motor exhaust plenum
- Conveyor entrance/exit end exhaust plenums
- Heat shields over end exhaust plenums and vertical exhaust corner riser
- Stainless steel ceiling trim pieces included

INTERIOR CONSTRUCTION

- Aluminized steel, 300 and/or 400 series stainless steel
- Insulated supply ducting

OPERATION

- Captures smoke, contaminants and cooking by-products emanating from the oven.
- Minimizes amount of tempered air removed from kitchen by surrounding itself and oven with a layer of untempered make-up air.
- Requires much less exhaust and make-up air flow than conventional overhead hoods.
- Exhausts grease and smoke from directly over conveyors resulting in cleaner oven and environment.
- Cooler surfaces lower radiant heat to room and increase operator safety and comfort significantly

STANDARD FEATURES

- Available in three configurations (all ovens must have remote mounted controls)
 - VIB3240-1 for single SG3240
 - VIB3240-2 for double stacked SG3240
 - VIB3240-3 for triple stacked SG3240
- Fully detachable panels without tools
- Quick disconnect ducting for servicing or cleaning
- Adds only 6" to front-to-back dimensions
- Ventilation system controls can be interlocked with the oven's remote mounted controls
- Modular design for easier handling and cleaning



In-Vent® Model VIB3240-1, VIB3240-2, VIB3240-3 for Blodgett Conveyor Oven SG3240 with remote mount controls

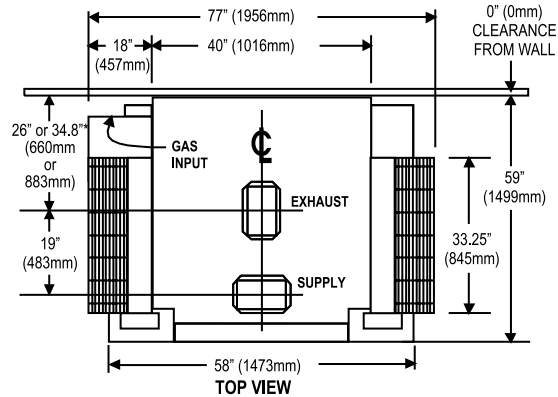
BLODGETT OVEN COMPANY

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50 Lakeside Avenue, Burlington, VT 05402
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183

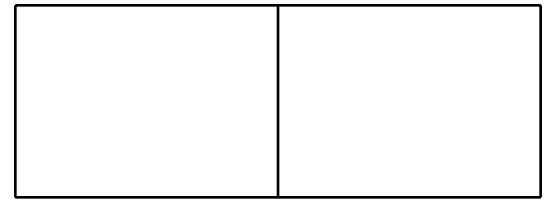
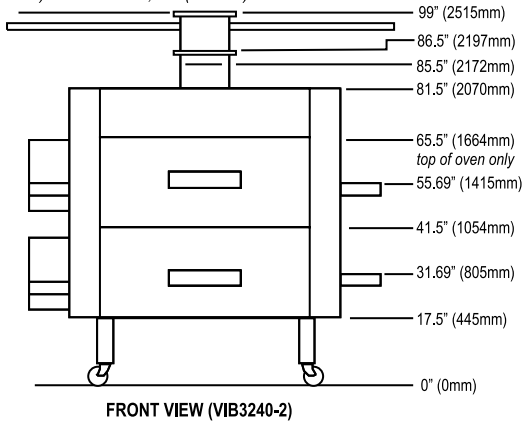


VIB3240-1, VIB3240-2, VIB3240-3

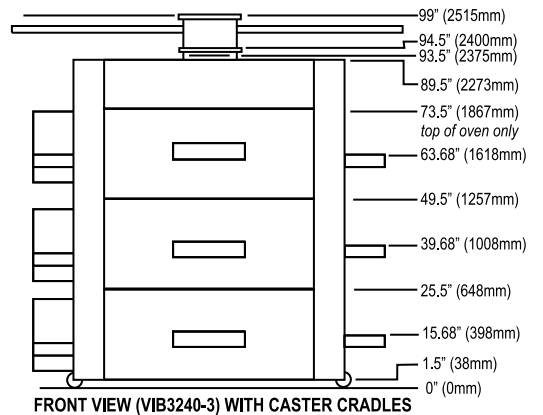
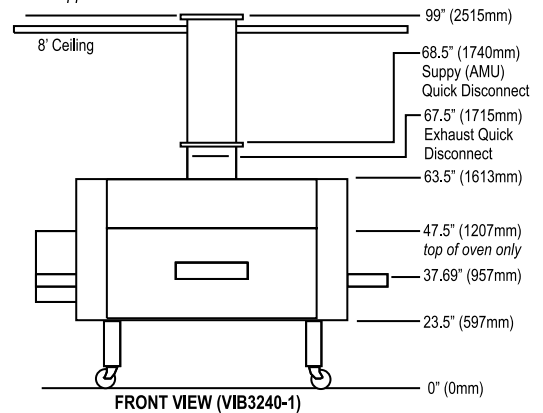
*Ductwork should be terminated 99" (2515mm) above the finished floor (2" (51mm) above an 8' ceiling). All other connections will be supplied with the hood.



* 34.8" (883mm) for VIB3240-3, 26" (660mm) for VIB3240-1 or VIB3240-2.



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Universal specification, based on specification sheet for specific system with specific oven model.

SYSTEM
VIB3240-1, VIB3240-2, VIB3240-3

OVEN MODEL
SG3240G

Provide Blodgett In-Vent® ventilation system, engineered for Blodgett model SG3240 conveyor oven. Exterior shall be stainless steel on front sides and ducts. Interior shall be of aluminized steel. Baffle grease filters shall be of galvanized steel or aluminum construction. All exterior panels removable without the use of tools for access to mechanicals and cleaning. Integral exhaust and make-up air plenums connected to stainless steel duct collars with quick disconnect assemblies. Ventilation system shall comply with ANSI/NSF-2 and UL-710. Provide factory authorized assembly and installation at additional cost, per ANSI/NFPA-96. Ductwork between extension duct collars and rooftop equipment, and rooftop equipment not included.

DIMENSIONS:

Floor space 77" (1956mm) W x 59" (1499mm) D

AIRFLOW REQUIREMENTS:

Model	Supply	Exhaust
Duct Size (all models):	7" x 12" (17.8mm x 305mm)	7" x 12" (17.8mm x 305mm)

VIB3240-1:

CFM:	500 CFM	875 CFM
Static Pressure:	0.04" W.C. (10 Pa)	0.7" W.C. (174 Pa)

VIB3240-2:

CFM:	750 CFM	1150 CFM
Static Pressure:	0.07" W.C. (17 Pa)	1.0" W.C. (249 Pa)

VIB3240-3:

CFM:	1050 CFM	1450 CFM
Static Pressure:	0.14" W.C. (35 Pa)	1.5" W.C. (373 Pa)

MINIMUM ENTRY CLEARANCE:

Largest uncrated component
21" x 40" x 42.7" (533mm x 1016mm x 1085mm)

SHIPPING INFORMATION:

Weight:

VIB3240-1	350 lbs. (160 kg)
VIB3240-2	450 lbs. (205 kg)
VIB3240-3	550 lbs. (250 kg)

Crate size:

VIB3240-1	Palletized size and number not yet finalized
VIB3240-2	Palletized size and number not yet finalized
VIB3240-3	Palletized size and number not yet finalized

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

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