BLODGETT®

SB-E

Convection Steamer on Electric Boiler Base

SB-6E shown

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Voltage Options**
  - ❑ 480 VAC, 3 phase, 60 hz
  - ❑ 240/415 VAC, 3 phase, 4 wire
  - ❑ 220/380 VAC, 3 phase, 4 wire
  - ❑ 600 VAC, 3 phase, 60 hz
- **Increased Rating Options**
  - ❑ 42 kW for SB-6E & SB-10E
  - ❑ 48 kW for SB-6E, SB-10E and SB-16E
- ❑ 36” (914 mm) wide boiler base for SB-6E & SB10E
- ❑ Stainless steel frame
- ❑ Stainless steel rear panel
- ❑ Correctional package
- ❑ Steam take off kit
- ❑ Water in “Y” strainer
- ❑ Spray and rinse assembly
- ❑ Load compensation timer
- ❑ One year extended warranty

CAPACITY

- Model SB-6E is two 3 pan steamer compartments
- Model SB-10E is two 5 pan steamer compartments
- Model SB-16E is two 8 pan steamer compartments

Project _____

Item No. _____

Quantity _____

- ❑ Model SB-6E (6 pan convection steamer on a 24” electric boiler base)
- ❑ Model SB-10E (10 pan convection steamer on a 24” electric boiler base)
- ❑ Model SB-16E (16 pan convection steamer on a 36” electric boiler base)

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

STEAMER OPERATION

- Separate controls for each compartment
- Controls accessible through removable side panel
- Illuminated on/off power switch
- Ready and Cooking indicator lights
- 60 minute electric timer with audible alarm to signal end of cook cycle
- 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

BOILER BASE CONSTRUCTION

- Full perimeter painted angle iron frame
- Reinforced steamer and boiler mountings
- Stainless steel exterior
- Hinged door(s) with magnetic latch
- 6” (152 mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear for securing unit to floor

BOILER BASE OPERATION

- Automatic water level control
- Automatic boiler blowdown
- Pressure and Water gauges
- Pressure control with pressure safety control
- Safety relief valve
- Cathodic protector
- CSD-1 secondary low water cut off

STANDARD FEATURES

- 208, 240 VAC, 3 phase, 60 hz for boiler
- Electromechanical controls
- Split water lines
- Startup inspection service by factory autorized service agent
- One year parts and labor steamer warranty*
- Five year limited steamer door warranty*

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

BLODGETT
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SB-E CONVECTION STEAMER

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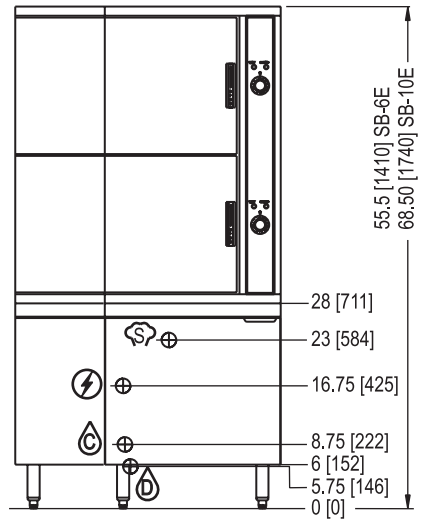
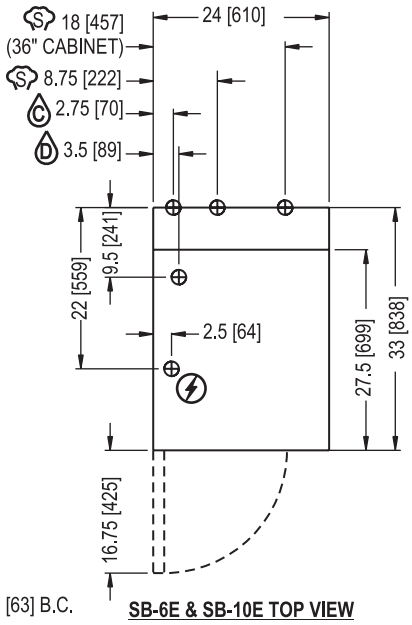
APPROVAL/STAMP

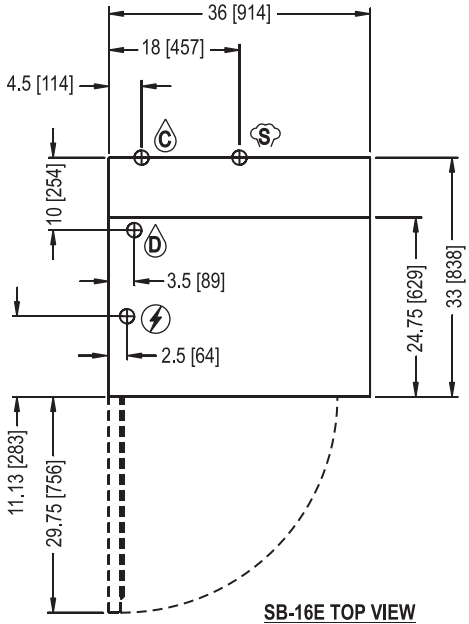
DIMENSIONS ARE IN INCHES [MM]



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED Ø7/16" [11mm] HOLES ON 2,5 [63] B.C.



SB-6E & SB-10E TOP VIEW



SB-16E TOP VIEW

SHORT FORM SPECIFICATIONS

Provide Blodgett model SB-6E (6 pan), SB-10E (10 pan) or SB-16E (16 pan) convection steamer with electric steam boiler base. The SB-6E and SB-10E shall be mounted on a 24" wide base (an optional 36" base is available). The SB-16E shall be mounted on a 36" wide base. The SB-6E is comprised of two 3 pan compartments. The SB-10E is comprised of two 5 pan compartments. The SB-16E is comprised of two 8 pan compartments. Unit shall be constructed of #4 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. Each compartment shall have removable stainless steel pan supports. A stainless steel drip trough integrally connected to collect and drain condensate with the doors open. The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an on/off power switch with LED, a ready indicator light, cooking indicator light, and a 60 minute electric timer with audible alarm that signals the end of the cook cycle. 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. The boiler base shall have full perimeter painted angle iron frame, reinforced counter and boiler mountings, electric boiler with controls, automatic boiler blow down, stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged feet on the rear for securing to the floor. Boiler controls shall include automatic water level, pressure gauge, water gauge glass, pressure control with pressure safety control, safety relief valve, cathodic protector and CSD-1 secondary low water cut off. Unit shall be ASME code stamped and National Board registered. 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	2" (51mm) 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)

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

AMPS PER LINE								
kW	**Phase**	**208V**	**220V**	**240V**	**380V**	**415V**	**480V**	**600V**
24	3	66.6	63	57.8	36.5	33.4	28.9	23.1
36	3	99.9	94.5	86.6	54.7	50.1	43.3	34.6
42	3	116.6	110.2	101	63.8	58.4	50.5	40.4
48	3	N/A	126	115.5	72.9	66.8	57.7	46.2

ELECTRICAL RATING:

SB-6E	24 kW standard	42 kW optional
SB-10E	36 kW standard	42 kW optional
SB-16E	42 kW standard	48 kW optional

SHIPPING INFORMATION:

Approx. Weight:	w/24" base	w/36" base
SB-6E	600 lbs. (272 kg)	650 lbs. (295 kg)
SB-10E	750 lbs. (340 kg)	800 lbs. (363 kg)
SB-16E	n/a	900 lbs. (408 kg)

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