



# Full-Size Gas Convection Oven

FULL SIZE CONVECTION OVEN



MODEL NO.	DESCRIPTION
<input type="checkbox"/> JCO250	FULL SIZE, BAKERY DEPTH GAS CONVECTION OVEN

Refer to operator manual specification chart for listed model name.

## CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- One dual pane thermal glass window encased in stainless steel door frame
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom
- Stainless steel baking compartment liner
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

## OPERATION

- Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (60 Hz only, not available in 50 Hz)
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

## STANDARD FEATURES

- Solid state manual control with separate dials to control thermostat and timer
- Extra depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back positions.
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year oven parts and one year labor warranty\*
- Five year limited oven door warranty\*

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

## OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double stack only)
  - 25" (635mm) stainless steel open stand with rack guides
- **Venting**
  - Draft diverter
  - Draft hood
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Flue connector

## (AT NO CHARGE)

- Solid stainless steel doors



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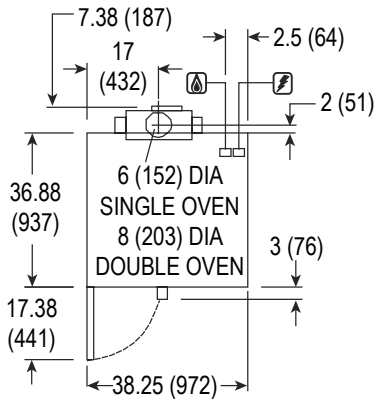
## A HIGHER DEGREE OF PERFORMANCE™

JADE PRODUCTS COMPANY 2650 ORBITER STREET BREA, CA 92821 PHONE: 800-884-5233 FAX: 714-961-2550  
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA

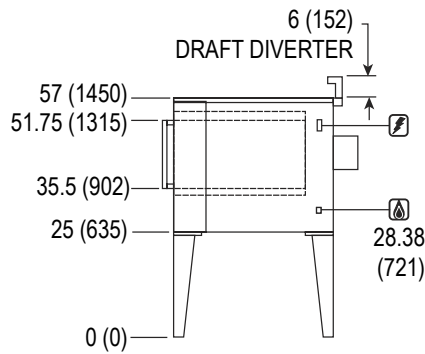


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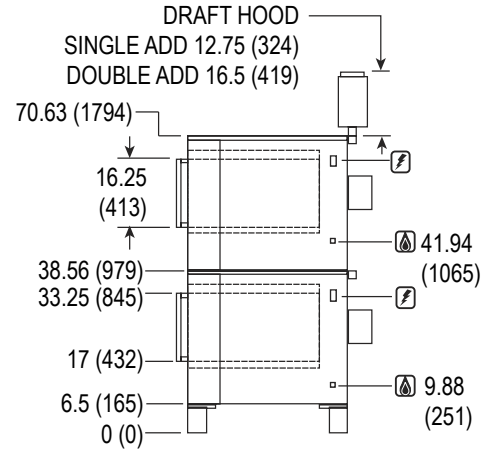
DIMENSIONS ARE IN INCHES (MM)



**TOP VIEW**



**SINGLE**



**DOUBLE**

**\*Height on legs, if oven is on casters add to all height dimensions:**  
 Single Add 4-1/2" (114mm) to all height dimensions  
 Double Height dimensions remain the same  
 Double Low Profile Subtract 2.5" (64mm) from all height dimensions

INTERIOR OVEN CAVITY (per section)		
Width	Depth	Height
29" (737 mm)	20" (508 mm)	28-1/4" (718 mm)

**DESCRIPTION:**

Provide Jade full-size convection oven model JCO250, (single/double) compartment. Each compartment shall have stainless steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. One door shall be solid stainless steel and one shall have a dual pane thermal glass window. Unit shall have single porcelain handle with simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200-500°F), and 60-minute timer. Provide options and accessories as indicated.

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

**GAS SUPPLY:**

3/4" NPT  
 Manifold Pressure:  
 • Natural – 3.5" W.C. • Propane – 10" W.C.  
 Inlet Pressure:  
 • Natural – 7.0" W.C. min. – 10.5" W.C. max.  
 • Propane – 11.0" W.C. min. – 13.0" W.C. max.

**MAXIMUM INPUT:**

Single 60,000 BTU/hr (16.2 Kw)  
 Double 120,000 BTU/hr (32.4 Kw)

**POWER SUPPLY:**

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground,  
 1/3 H.P., 2 speed motor, 1140 and 1725 RPM  
 6' (1.8m) electric cord set furnished

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

**PRODUCT CLEARANCE:**

From combustible and non-combustible construction  
 Oven Back 6"  
 Oven Sides 6"

**SHIPPING INFORMATION:**

**Approx. Weight:**  
 Single 597 lbs. (271 kg)  
 Double 1153 lbs. (523 kg)  
**Crate sizes:**  
 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

