



# Platinum Professional Installation Site Survey

Customer Name \_\_\_\_\_ Oven Model \_\_\_\_\_  
Address \_\_\_\_\_ Oven Model \_\_\_\_\_  
City \_\_\_\_\_ ST \_\_\_\_\_ Zip \_\_\_\_\_ ASA Name \_\_\_\_\_  
Contact Name \_\_\_\_\_ ASA City \_\_\_\_\_ ST \_\_\_\_\_  
Contact Phone \_\_\_\_\_ ASA Technician \_\_\_\_\_

Measure the door frame openings between the point of delivery and installation destination and record your findings.

Door #1 \_\_\_\_\_ Door #2 \_\_\_\_\_ Door #3 \_\_\_\_\_ Door #4 \_\_\_\_\_

## Oven dimensions uncrated

<u>Models:</u>	<u>61BE, 61 BLE</u>	<u>H = 30", W = 37", D = 36"</u>
	<u>62BE, 62BLE</u>	<u>H = 30", W = 43", D = 40"</u>
	<u>101BE, 101BLE</u>	<u>H = 41", W = 37", D = 36"</u>
	<u>102BE, 102BLE</u>	<u>H = 39", W = 43", D = 40"</u>
	<u>202BE, 202BLE</u>	<u>H = 68", W = 43", D = 41"</u>
	<u>BX, BCX, CNVX 14</u>	<u>H = 36", W = 41", D = 45"</u>
	<u>BC20</u>	<u>H = 75", W = 53", D = 47"</u>
	<u>HV100</u>	<u>H = 26", W = 39", D = 49"</u>

Spec sheets are available at [www.blodgett.com](http://www.blodgett.com) for more detail if required.

Measured voltage at oven location? \_\_\_\_\_ Volts \_\_\_\_\_ Phase. Is it within 3 feet of installation location? \_\_\_\_\_

What is the gas type at oven location? \_\_\_\_\_ What is the incoming static gas pressure? \_\_\_\_\_ In/W.C.

What size is the gas line? \_\_\_\_\_ inch. Is it within 3 Ft of the oven installation location? \_\_\_\_\_

Are there 2 water lines at oven location? \_\_\_\_\_ Requires 3/4" male hose bib fittings to connect to. \_\_\_\_\_

Water for making steam can be hot, quench water **MUST BE COLD!** \_\_\_\_\_

Is there a water treatment system? \_\_\_\_\_ If yes, what is the make and model? \_\_\_\_\_

Is floor drain within 3 feet of oven location? \_\_\_\_\_ Is floor drain out from under oven installation location? \_\_\_\_\_

If the floor drain is planned to be under the oven(s), meet with the customer to make a decision as to an acceptable installation location. **The floor drain cannot be located under the equipment.**

Is the oven going under a hood at the installation location? \_\_\_\_\_ Is hood operational? \_\_\_\_\_

How many inches from the floor to the hood? \_\_\_\_\_



Comments or observations regarding the planned installation: \_\_\_\_\_

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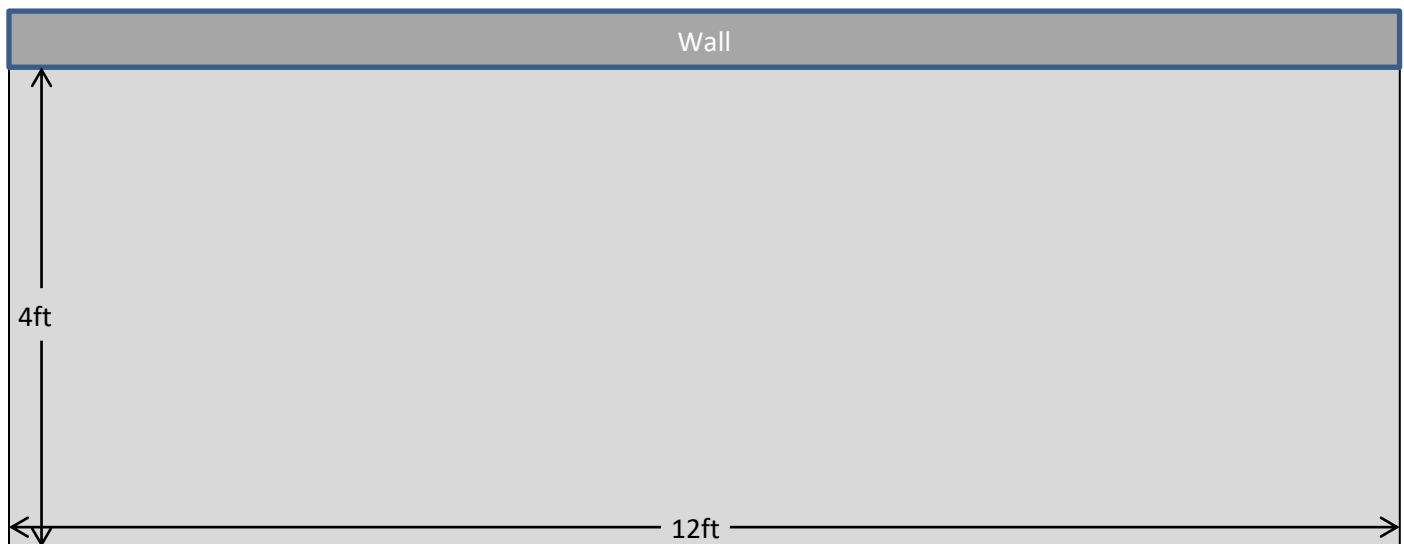
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What is located on the control side of our oven? \_\_\_\_\_ Will "heat" be an issue for our units? \_\_\_\_\_

If you feel the answer is yes, discuss with customer an alternative arrangement for the ovens to operate safely.

Make a diagram below of the installation location in retrospect of the where our equipment is going to be and the other equipment in the same vicinity. Indicate what the equipment is and the spacing between equipment.

Indicate on the drawing the Water with a "W", the gas line with a "G", electrical with an "E", and the floor drain with a "D". Also draw the exhaust hood in as you see it at the location. If location has a floor trough, draw it in as well.



Are there any special parts needed to complete the installation based on local codes? If yes, please provide a list of the parts and an estimated cost to purchase. The purchase of the parts must be approved by the factory prior to purchase and installation.

If possible, please provide a series of pictures where the oven(s) are slated to be installed at.

Contact the Blodgett Service Department if you run into any abnormal conditions or have any questions.

Scan and e-mail site survey to [Service@Blodgett.com](mailto:Service@Blodgett.com) when completed.