



BLODGETT®

MARSAL
PIZZA OVENS

**PERFECT
FRY**

SVEBA DAHLEN

PRICE LIST

EFFECTIVE 09.30.24

2024

2024
2024
2024



THE G.O.A.T.

Molly's Cupcakes harkens back to carefree childhood days with its playful, school-like decor and indulgent cupcakes that are nothing short of eye candy. These unique, center-filled cupcakes are made with passion and love, using skilled baking techniques, gourmet ingredients and only the finest quality equipment.

That level of excellence has led Molly's Cupcakes to receive such honors as the Winner of the Food Network's Cupcake Wars Season Finale and USA Today's 10 Best Cupcake Bakeries in the Country.

Blodgett is the best on the market. You really can't find any other ovens that beat the way Blodgett ovens bake our products. Ease of use, the steam and rotating fan components all combine to make the perfect oven. Blodgett's service is so individualized. It really sets them apart. Middleby as a whole has been amazing with helping us grow.

BINDU ILLURI

*Business Owner,
Molly's Cupcakes*





TABLE OF CONTENTS

HYDROVECTION

Ventless	4
Hydrovection Series Ovens with Helix Technology	7
Hydrovection Series Ovens	8

CONVECTION

Premium Series Ovens	16
Zephaire Series Ovens	20

RACK OVEN

XR8 Rotating Rack Ovens	29
Why Choose a Combi?	30

COMBI

The Invoq Control	35
EASY care features	35
Invoq 61 Series	36
Invoq 101 Series	37
Invoq 62 Series	38
Invoq 102 Series	39
Invoq 201 Series	40
Invoq 202 Series	41
Invoq Pass-Through	42
Banquet System	43
Mini Combi	46
BCX-14 & BX-14 Ovens	54
CNVX-14 Ovens	56
BC-20 Ovens	60

DECK OVENS

900 Series Baking & Roasting Deck Ovens	75
900 Series Pizza Deck Ovens	79
1048 & 1060 Pizza Deck Ovens	80
1415 Electric Deck Oven	81

PIZZA OVENS

MB Series Brick Lined Ovens	88
SD Series Standard Ovens	91
WF Series Wave Flame Ovens	95
Countertop Electric Ovens	97

SVEBA DAHLEN

PIZZA OVENS

P Series High Temp Pizza Deck Ovens	99
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VENTLESS FRYERS

PFC SERIES	104
PFA SERIES	104

RESOURCES

Supporting You	106
After The Sale	107
Equipment Warranties	108
Equipment Warranties	110
How to Order	112
Shipping Rates	113
Sales Support	114

Visit our websites for the most up to date product literature:

www.blodgett.com

www.marsalovens.com

www.perfectfry.com

BLODGETT/MARSAL/PERFECT FRY
42 Allen Martin Drive
Essex Junction, VT 05452

PRICES FOR OPTIONS APPLICABLE ONLY WHEN ORDERED WITH EQUIPMENT.

THE COMPANY RESERVES THE RIGHT TO MAKE SUBSTITUTIONS OF COMPONENTS
WITHOUT PRIOR NOTICE.

HYDROVECTION

SAVING YOU TIME AND MONEY EVERY DAY!



A GREAT ADDITION TO ANY KITCHEN

The Hydrovection is the only split door, continuously humidified oven on the market. With its compact 38" footprint, the same as your convection oven, the Hydrovection saves space in your kitchen. The Hydrovection allows you to do more, bake, roast, gratinate, poach ... in less space.

HYDROVECTION SAVINGS = MORE MONEY IN YOUR POCKET

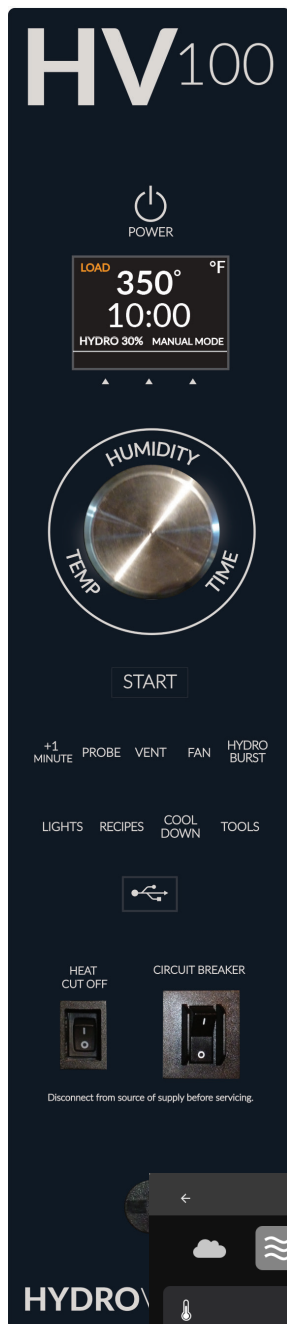
Hydrovection improves your profits by saving labor, food cost and energy.



**30%
Faster**

**20%
Greater
Yields**

**Split
Door
Design**



CHOOSE FROM TWO GREAT CONTROLS

Programmable Manual Control

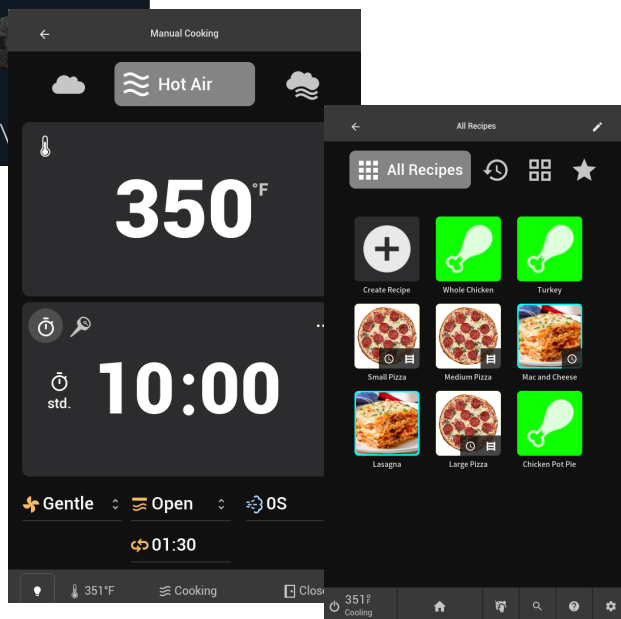
- Stores 100 menu recipes
- Function selection for hot air, humidity and cool down
- Hydroburst feature for a shot of 100% humidity at any time during the cook cycle
- Core probe cook and hold capabilities with 4" removeable core temperature probe
- USB connection for recipe upload or download
- Standard on HV-100 ovens

One Touch™ 7" Touchscreen Control

- Bright, colorful, user friendly pictogram menu access
- Unlimited multi-step cooking functionality
- Stores up to 500 recipes
- 4 programable fan speeds
- Includes rack timing, multishelf recipes, easy download for recipe writing on your laptop
- USB Interface for menu program storage, menu transferring to other units, and easy download for recipe writing
- HACCP data storage
- Customize design menus that include groups and favorites
- Hydroburst feature for injection of 100% humidity at any time during the cook cycle
- Core probe cook and hold capabilities with 4" removeable core temperature probe
- Cook to perfection feature ensures recipe is cooked the same by auto-adjusting cook times based on cavity temperatures
- Standard on Hydrovection Helix HVH-100 ovens. Available as option for Hydrovection HV-100 ovens.
- Open Kitchen Ready*



BLODGETT HYDROVECTION



HV-100E shown with optional One Touch control

*If Customer is purchasing the **Open Kitchen** feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: <https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf>

VENTLESS

WHY GO VENTLESS?

VENTLESS SAVES YOU SPACE

Avoid taking up valuable hood space in an existing kitchen. Invest in real estate without a commercial hood system.

VENTLESS SAVES YOU MONEY

Save thousands on installation (average of \$964-\$1174 per linear foot) and hood system maintenance (average \$103/hour every 3 months).

VENTLESS SAVES THE ENVIRONMENT

Hood systems use immense amounts of energy. A good way to help get foodservice in line with carbon neutrality is to invest in ventless equipment.



Endless Applications

HOODINI^{***} VENTILATION SYSTEM



BLODGETT HYDROVECTION

- ✓ Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m³ for bone-in, skinon, quartered roasting chickens. Results are less than the established 5 mg/m³ standard.
- ✓ The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- ✓ Maximize your kitchen space with only 2" required top clearance
- ✓ Power is provided from the oven, no additional electrical supply is needed.
- ✓ For use with single or double stack ovens.



HydroVection[®]

LIST PRICE

HOODINI VENTLESS HYDROVECTION OVEN HOOD	SINGLE OVEN	DOUBLE STACK
VLHV - Ventless hood for HV-100E & HVH-100E	\$13,209	\$15,208
VLHV - Replacement Filter - p/n 100668	\$942	\$942

MUST be purchased with oven
Available for general export and CE use



Helix Technology

COOK MORE. FASTER. BETTER.

Helix Technology improves the Hydrovection's unique design with a patented process optimizing the efficiencies within the oven cavity.

The results are extraordinary in both taste and quality of a wide range of foods – from prime cut steaks to artisan breads and even frozen pizzas. Everything is better when made in a Blodgett Hydrovection with Helix Technology!

Visit: www.blodgett.com/hydrovection for more details.

FASTER COOK TIMES

Bacon - 41%
Pizza - 22%
Chicken Nuggets - 26%
Pork Chops - 47%

GREAT YIELDS

Grilled Meats - 16%
Baked Potatoes - 24%

IMPROVED RESULTS

More even bake patterns
Consistent color
Improved flavors & moisture
Better caramelization

Breads and muffins baked with Helix Technology have universal rise, even texture and improved moisture.



Focaccia baked in Hydrovection with Helix on the left



Muffin baked in Hydrovection with Helix on the right



Results seen in a Hydrovection with Helix Technology compared to a standard Hydrovection. Blind taste-testers preferred products prepared in the Helix Hydrovection oven more often.



*HVH-100G shown
with One Touch control and
optional stand & casters*

HYDROVECTION SERIES OVENS WITH HELIX TECHNOLOGY

- Warranty: 1 year parts and labor
- Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times
- One Touch 7" touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HACCP storage capability
- Low-E glass doors with 25% larger viewing area, are now 'cool-to-the-touch', result in higher cooking efficiencies and reduce surface temperatures 80°F.
- 10-position rack guides and 5 wire shelves
- Pan capacity (5) 18" x 26" bake pans or (10) 12" x 20" x 2-1/2" steam table pans with 3.25" pan spacing
- Water manifold standard on double stack models
- 4" filet core temperature probe (150-500°F / 65-260°C) is detachable for cleaning, sanitizing and proper insertion into the product
- 80% Less water usage vs full size combi
- Spray hose for easy cleaning
- ENERGY STAR qualified
- Includes Factory Paid Start-up, see page 104
- Available for general export



HVH-100G Gas Full Size Hydrovection Oven with Helix Technology

MODEL	DESCRIPTION	APPROX. SHIPPING Wt LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	520/236 (49)	\$53,528
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	\$105,360
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HVH only)	550/250 (49)	\$53,473
Base Section	One base section (oven only)	450/238 (49)	\$51,886

See page 10 for information and pricing on water treatment and filtration systems.



HVH-100E Electric Full Size Hydrovection Oven with Helix Technology

MODEL	DESCRIPTION	APPROX. SHIPPING Wt LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	480/218 (49)	\$51,605
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	\$101,447
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HVH only)	475/215 (49)	\$51,484
Base Section	One base section (oven only)	450/202 (49)	\$49,964

See page 10 for information and pricing on water treatment and filtration systems.



HV-100G shown with optional One Touch control

HYDROVECTION SERIES OVENS

- Warranty: 1 year parts and labor
- Low-E glass doors with 25% larger viewing area, are now 'cool-to-the-touch', result in higher cooking efficiencies and reduce surface temperatures 80°F
- 15% to 30% faster cooking than convection oven
- Same footprint as convection
- Blodgett signature angle iron frame for lasting durability
- Programmable manual control features storage for 100 menu recipes, HydroBurst, USB connectivity and more
- 10-position rack guides and 5 wire shelves (HV-100)
- Full size pan capacity (5) 18" x 26" bake pans or (10) 12" x 20" x 2-1/2" steam table pans with 3.25" pan spacing
- Stackable over most Blodgett convection ovens
- Water manifold standard on double stack models
- 4" fillet core temperature probe (150-500°F / 65-260°C) is detachable for cleaning, sanitizing and proper insertion into the product
- 80% Less water usage vs full size combi
- ENERGY STAR qualified
- Spray hose for easy cleaning
- Includes Factory Paid Start-up, see page 104
- Available for general export



HV-100G Gas Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	520/236 (49)	\$48,649
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	\$95,601
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HV-100G)	550/250 (49)	\$48,594
Base Section	One base section (oven only)	450/238 (49)	\$47,007

See page 10 for information and pricing on water treatment and filtration systems.



HV-100E Electric Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	480/218 (49)	\$46,766
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	\$91,770
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HV-100E)	475/215 (49)	\$46,645
Base Section	One base section (oven only)	450/202 (49)	\$45,120

See page 10 for information and pricing on water treatment and filtration systems.

OPTIONS & ACCESSORIES

LIST PRICE



BLDG
BLDGETT HYDROVECTION

	DESCRIPTION	
	One Touch touchscreen control	\$4,591
	Open Kitchen (on One Touch only)	\$895
RACKS & COOKING	Stainless steel wire rack	\$534
	Chicken roasting rack (52387)	\$364
	Multi-purpose fry rack (54247)	\$556
	4" dual sensing core probe	\$549
	4" Filet core probe*	\$697
	EZ Grip rack	\$616
	FlavorSmoke 450 smoker box	\$2,885
STACK KITS	Stacking kit for double stacked HVH-100E/HV-100E	\$600
	Stacking kit for double stacked HVH-100G/HV-100G	\$667
	Stacking kit, HV-100 or HVH-100 on DFG-100-ES or 200-ES, Mark-V-100, Zephair-100-E/G or 200-E/G (does not include legs or casters, see page 25 for convection accessories)	\$1,254
LEGS/STANDS/ CASTERS	25" legs	\$1,642
	25" legs with seismic feet	\$2,357
	6" casters for 25" legs	\$918
	8-1/2" leg w/casters	\$893
	11" legs	\$1,127
	11" legs with seismic feet	\$1,817
	36" stainless steel open stand w/pan supports (fully welded)	\$5,993
	36" stainless steel open stand w/pan supports and casters (fully welded)	\$6,920
MISC.	Water pressure regulator (only 1 needed for double stack)	\$697
	Side heat shield (single oven or top unit only)	\$519
	Stacking Platform - kit for stacking with countertop deck oven	\$1,780
	Gas manifold for HVH-100G/HV-100G	\$505
	Cordset for HVH-100E/HV-100E only	\$786
	Backflow preventer (only 1 needed for double stack)	\$385
	48" flexible gas hose w/quick disconnect & restraining device	\$1,256
	36" flexible gas hose w/quick disconnect & restraining device	\$1,165
	480 VAC, 3 phase (must be specified at time of order), electric ovens only	\$1,550
	One year extended warranty (per section) NET PRICE (PARTS & LABOR)	\$2,381 NET
	50 HZ upcharge (per section) NET PRICE	\$387 NET

See page 11 for pricing and information on Blodgett Professional Installation.

* One 4" filet probe is shipped with each oven. Order this probe if you would like an extra.

SPECIFICATIONS

	HVH-100G/HV-100G			HVH-100E/HV-100E		
DIMENSIONS	H	W	D	H	W	D
Exterior, Single Oven (")	50.56	38.1	48.5	50.56	38.1	48.5
Exterior, Double Stack (")	66.12	38.1	51	66.12	38.1	48.5
UTILITY REQUIREMENTS						
Gas/Electrical Rating	60,000 BTU/HR.			15 KW		
Water Pressure (Min/Max)	30 PSI min /50 PSI max			30 PSI min /50 PSI max		
Water Consumption	2.5 - 4.0 GPH			2.5 - 4.0 GPH		
Water Connection	3/4" NPT garden hose - cold water only					
Drain Connection	1.25" OD drain connection					



HV-100G shown
on DFG-100-ES with optional casters



WATER TESTING, TREATMENT & FILTRATION

WATER TREATMENT & TESTING POLICY It is the responsibility of the owner/operator/purchaser to verify that the incoming water supply is tested and complies with our water quality standard below. Non-compliance with standards may VOID the original equipment manufacturer's warranty. Contact your local Blodgett Sales Representative to see if you qualify for a FREE water test kit.

- Total dissolved solids: 40-125 ppm
- Hardness: 35-180 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

It is important to get your water analyzed and your system in place prior to installation!!

Middleby offers both water filtration and water treatment systems for use with Blodgett Hydrovection ovens.

WATER TREATMENT SYSTEMS If your water is **NOT** within the quality guidelines above, refer to the following table to find the right Middleby water treatment system for your Hyrdrovection.

Middleby TruH2O RO500R Series systems utilize reverse osmosis (RO) to remove total dissolved solids (TDS) from water, including chlorides and hardness minerals. Then a select balance of minerals is introduced into the pure water to provide desirable "Optimized" water with a stable, non-aggressive nature that can significantly reduce water-related equipment problems including corrosion and scale.

WATER FILTRATION SYSTEM If your water is **within** the quality guidelines above, use Middleby model MS2 Fast Fit Filter system. The MS2 reduces chorine/chloramines and sediment, inhibits scale and helps guard against corrosion.

OVEN MODEL	WATER FILTRATION		WATER TREATMENT		HIGH VOLUME WATER TREATMENT	
	Single	DOUBLE	SINGLE	DOUBLE	SINGLE	DOUBLE
HV-100	210MS2	200MS2	RO500+ST10	RO500+ST15	RO500+ST10	RO500+ST15
HVH-100	210MS2	200MS2	RO500+ST10	RO500+ST15	RO500+ST10	RO500+ST15
XR-8	200MS2	-	RO500+ST15	-	RO500+ST15	-



TruH2O RO500
Water Treatment System



TruH2O RO100
Water Treatment System



210MS2 Fast Fit
Water Filter System



200MS2 Fast Fit
Water Filter System

MODEL	DESCRIPTION	NET PRICE
RO150+ST10	TruH2O RO150 with a TruH2O ST10 10 gallon RO storage tank P/N 101780	\$1,526
RO500+ST15	TruH2O RO500 with a TruH2O ST15 15 gallon RO storage tank P/N 101781	\$2,910
210MS2	Multi-stage water filtration system (1 per single oven)	\$362
200MS2	Multi-stage water filtration system (1 per double stack oven)	\$387

These products are covered under warranty by Middleby for 1 year against defects in material and workmanship. Warranty does not include filters or membranes.

Replacement filters may be purchased through Parts Town.



Worry Free Installation

Turn Key Solution for Blodgett HydroVection Ovens

The Blodgett Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our HydroVection ovens. It includes: Staging, Site survey, Installation, Connection of Utilities and Start up.

Installation is provided by Blodgett Authorized Service Agent and is available for HydroVection ovens at time of purchase.

Unpacking

*Setup &
Assembly*

*Utility Connection
& Startup*

HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Blodgett Professional Installation must be ordered at time of equipment purchase.
 - Customer name
 - Customer ship to address
 - Customer contact
 - Contact phone
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, contact your local Blodgett manufacturing rep to demonstrate the unit.





1 SITE SURVEY

1. The ASA will perform a site survey to assure all requirements for a worry free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
2. Additional charges may be applicable for non-compliance.

***Once the site survey has been completed, the PO will be assigned a ship date and put into production.

2 SHIPPING

1. The equipment is shipped to the Food Service dealers designated location listed on the purchase order.

3 INSTALLATION

1. The ASA will uncrate, stack if necessary, assemble stands and set in place.
2. The ASA will remove and dispose of all shipping material.
3. Removal and disposal of existing equipment is not included.
4. The ASA will complete the final assembly of the oven.
5. Installation of a water treatment system is NOT included with this program

4 CONNECTION OF UTILITIES

1. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
2. Connect Power: The ASA will hook up the oven to an approved disconnect device.
3. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

5 START UP

1. The ASA will perform a Factory Start Up according to Blodgett recommended procedures.
2. The ASA will complete the Start Up form.
3. The ASA will send the form to Blodgett.



CUSTOMER PROGRAM RESPONSIBILITIES

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system is NOT included with this program. Refer to page 10 for information on Blodgett water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- An approved and operational ventilation hood



WORRY FREE Installation



BLODGETT HYDROVECTION

BLODGETT PROFESSIONAL INSTALLATION

	HV/HVH-100E SINGLE	HV/HVH-100E DOUBLE	HV/HVH-100G SINGLE	HV/HVH-100G DOUBLE
Voltage	208-240	208-240	120	120
Kit No.	58464	58465	58412	58383
BPI (NET)	\$2,584	\$2,944	\$2,310	\$3,153
Parts Kit (NET)	\$706	\$1,368	\$785	\$1,289

** BPI price includes labor and parts kit*

Unit prices based on man hours, with the exception of the mileage.

Travel price based on 2 men, 1 hour and 50 miles travel each way. Travel outside this scope will be charged extra to the customer. Pricing is based on normal business hours, 8:00-5:00, Monday-Friday. Ask for a quote for an overtime installation cost if required.

If for any reason the installation/startup is delayed due to a lack of functioning utilities, a return trip will be charged to the customer. Removal of doors, windows, counters, or equipment to get the oven(s) to the installation location is not included in pricing.

All pricing is based on ground floor installation with minimum of 45" of clearance access from the point of entry to the final oven location.

Additional man hours will be charged on a separate invoice to the customer.



CONVECTION

THE BEST SELLING COMMERCIAL CONVECTION OVEN IN THE WORLD!

WHAT MADE US GREAT IS WHAT MAKES US BETTER

Quality workmanship and materials mean Blodgett Convection Ovens are in service longer (with fewer problems) than any other commercial convection oven.

- ✓ Superior durability – fully welded, extruded angle iron frame keeps oven square and true.
- ✓ BETTER LIFETIME PERFORMANCE – Hybrid insulation with a layer of Superwool® HT for improved insulative qualities.
- ✓ FEWER HEADACHES – double porcelainized interior surface prevents hidden rust.
- ✓ A JOY TO USE – superior turnbuckle assembly keeps door operation hassle-free.

SMART

BUILT LIKE A BLODGETT.

**BUILT
Stronger**

**LASTS
Longer**

HOODINI[★] VENTILATION SYSTEM



BLODGETT CONVECTION

- ✓ **SIMPLE OPERATION** the Hoodini is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- ✓ **MAXIMIZE YOUR KITCHEN SPACE** with 0" required top clearance
- ✓ **EASY INSTALLATION** no water or drain required. Power is provided from the oven, no additional electrical supply is needed.
- ✓ **SIMPLE TO MAINTAIN** with our easy to replace filters



LIST PRICE

HOODINI VENTLESS CONVECTION OVEN HOOD	SINGLE OVEN	DOUBLE STACK
VLF - Ventless hood for full size ovens (Mark V & Zephaire E only)	\$13,398	\$15,442
VLH - Ventless hood for CTB half size ovens	\$12,690	\$14,651
VLF Replacement Filter - p/n 100668	\$2,406	\$2,406
VLH Replacement Filter - p/n 100777	\$1,368	\$1,368

MUST be purchased with oven
Available for general export and CE use



DFG-100-ES shown with optional stand with casters

PREMIUM SERIES OVENS

- Warranty: 3 year parts, 2 year labor, 5 year limited door warranty
- Lowest cost of ownership of any convection, Period!
- Slide out control panel for easy servicing
- Solid state digital control with Cook & Hold and Pulse Plus standard
- Multiple control options, see page 24
- Roll-In models available
- Better bake pattern
- Perfect for high volume and rigorous use customers
- Includes No Charge Performance & Installation check, see page 104
- DFG-100-ES and DFG-200-ES models only are available for general export and CE use



DFG-100-ES - Full Size, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	600/273 (49)	\$31,725
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	\$61,492
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	\$31,409
Base Section	One base section (oven only)	550/250 (49)	\$30,084



DFG-200-ES - Full Size, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$32,675
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1329/541 (98)	\$63,391
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$32,358
Base Section	One base section (oven only)	585/265 (49)	\$31,033



DFG-100 - Full Size Heritage, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	600/273 (49)	\$31,074
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	\$59,635
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	\$30,203
Base Section	One base section (oven only)	550/250 (49)	\$28,878



DFG-200 - Full Size Heritage, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$31,982
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1329/541 (98)	\$61,451
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$31,111
Base Section	One base section (oven only)	585/265 (49)	\$29,786



DFG-50 - Half Size Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" s/s legs	335/152 (23)	\$22,190
Double	Two base sections with 7" s/s stand, draft diverter or direct vent & stacking brackets	760/345 (46)	\$44,768
Add'l Section	One base sections with 7" s/s stand	345/157 (23)	\$22,924
Base Section	One base section (oven only)	315/143 (23)	\$21,290

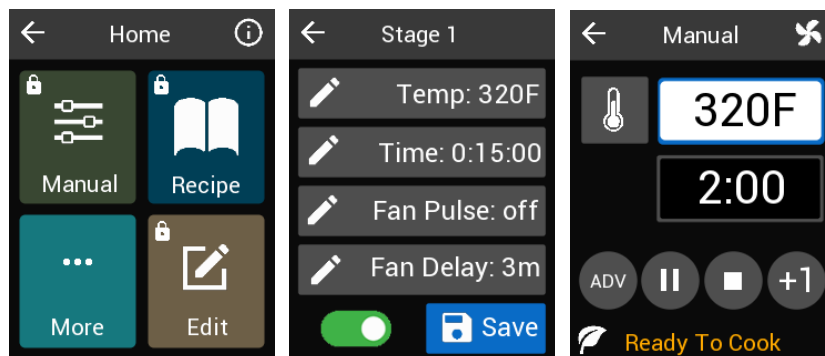
Available with right hinge swing (see page 23).

DISCOVER THE ARTISAN CONTROL

Standard control that combines Manual & Touchscreen

- Touchscreen interface
- Core Probe Cooking: Automatically alerts when product reaches desired temperature
- USB port - to transfer recipes and data to/from the control
- Cook modes: manual, recipe and rack timer
- Advanced functions: Fan Pulse, Fan Delay and Cook & Hold
- HACCP storage capability
- Available on Full-Size DFG, DFG-ES, and Mark V ovens

See page 24 for pricing



Artisan Control





Mark V-100 - Full Size, Standard Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	490/222 (49)	\$29,217
Double	Two base sections with 6" s/s legs, and vent connector	1020/463 (98)	\$56,475
Add'l Section	One base section with 6" s/s legs and vent connector	490/222 (49)	\$28,900
Base Section	One base section (oven only)	468/212 (49)	\$27,575



Mark V-200 - Full Size, Bakery Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	545/247 (49)	\$30,104
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	1060/481 (98)	\$58,249
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	490/222 (49)	\$29,787
Base Section	One base section (oven only)	468/212 (49)	\$28,462



CTB/CTBR - Half Size Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" s/s legs	295/134 (23)	\$19,210
Double	Two base sections with 19" s/s stand and vent riser	595/270 (46)	\$41,069
Add'l Section	One base section with vent riser and 19" s/s stand	350/159 (23)	\$22,205
Base Section	One base section (oven only)	280/127 (23)	\$18,864

CTBR door is hinged on the right side



MEET YOUR HIGH PRODUCTION CHALLENGES WITH A ROLL-IN CONFIGURATION

Designed for maximum production and transport, Blodgett Convection Roll-In ovens are the center of any kitchen using mobile production systems and the only roll-in ovens in the industry that allow for easy loading and unloading of the top oven without interrupting the cooking process of the bottom oven.

Blodgett roll-in configurations are manufactured by making these slight modifications to our full size ovens.

- Instead of traditional racks and rack guides, stainless steel tracks are mounted on the left and right hand bottom interior of the oven.
- A dock-and-lock mechanism is provided.

Roll all of your product into the oven at once. Blodgett provides a variety of transport carts, roll-in pan racks or basket dollies. One is sure to be right for your application.

Available on DFG, Mark V and Zephaire Series full size ovens.

See page 23 for details and pricing.





Zephaire-100-G-ES shown

ZEPHAIRE SERIES OVENS

- Warranty: 2 year parts, 2 year labor, 3 year limited door warranty
- 2 speed convection fan, lights and glass doors
- Serviceable from side
- Reliable solid state infinite control with separate dials for thermostat and timer
- Multiple control options, see page 24
- Mid level oven, great for lower volume institutional customers
- Available for general export use
- Available for CE use (all but Zephaire-100-E)



Zephaire-100-G-ES - Full Size, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	535/243 (49)	\$30,022
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	\$58,085
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	\$29,705
Base Section	One base section (oven only)	503/228 (49)	\$28,380



Zephaire-200-G-ES - Full Size, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$30,895
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$59,832
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$30,578
Base Section	One base section (oven only)	585/265 (49)	\$29,254



Zephaire-100-G - Full Size Heritage, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	535/243 (49)	\$29,258
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	\$56,003
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	\$28,386
Base Section	One base section (oven only)	503/228 (49)	\$27,062



Zephaire-200-G - Full Size Heritage, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$30,131
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$57,749
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$29,260
Base Section	One base section (oven only)	585/265 (49)	\$27,935




Zephaire-100-E - Full Size, Standard Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	480/218 (49)	\$28,324
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	960/435 (98)	\$54,690
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	460/209 (49)	\$28,007
Base Section	One base section (oven only)	440/200 (49)	\$26,683



Zephaire-200-E - Full Size, Bakery Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	595/270 (49)	\$29,264
Double	Two base sections with 6" s/s legs and vent connector	1110/505 (98)	\$56,569
Add'l Section	One base section with 6" s/s legs and vent connector	575/261 (49)	\$28,947
Base Section	One base section (oven only)	555/252 (49)	\$27,622



Running a dining operation as large and complex as the University of Arkansas takes real partnerships, which is how Blodgett is a true asset to Mat's business. Beyond the fun of creating the menus and the mechanics of running the dining operations, Mat recognizes that students depend on him to keep them fed. It's what keeps Mat going.

“Whenever we buy any equipment, we want to be sure it is something that's easy to work on, lasts a long time, and is durable. Blodgett not only offers all of that, but at a great price point and the customer service we need. They really are a great company.”

MAT BELZANO

*Director of Culinary, Chartwell's at
University of Arkansas*

THE **G.O.A.T.**

OPTIONS & ACCESSORIES

LIST PRICE



BLODGETT CONVECTION

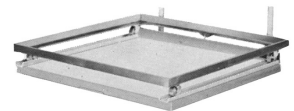
ROLL-IN PACKAGE UPGRADE - DFG, MARK V & ZEPHAIRE ONLY		STANDARD DEPTH	BAKERY DEPTH
CHOOSE OVEN CART TYPE			
Single oven ~ CTRG transport cart & interior cavity built with roll-in guides* (comes with 6" legs)		\$6,906	\$6,906
Double oven ~ CTRG-2 transport cart & interior cavity built with roll-in guides*		\$9,927	\$9,927
CHOOSE ROLL-IN OPTIONS			
DOLLY	DBRI-L roll-in basket dolly for bakery depth ovens (per cavity, baskets not included)	—	\$1,589
	DBRI-S roll-in basket dolly for standard depth ovens (per cavity, baskets not included)	\$1,589	—
PAN RACKS	RPR-L9 roll-in dolly w/5 pan racks for bakery depth ovens (per cavity)	—	\$6,024
	RPR-S9 roll-in dolly w/5 pan racks for standard depth ovens (per cavity)	\$6,024	—
	Additional racks for pan racks L9 (each) for bakery depth ovens	—	\$416
	Additional racks for pan racks S9 (each) for standard depth ovens	\$393	—

* Use this price for ordering additional transport carts

Roll-in Basket Dollies - The roll-in dollies are used in conjunction with Arlington baskets. The baskets (not included) stack on top of the roll-in dollies.



RPR-L9



DBRI-L/DBRI-S

Roll-in Pan Racks - All roll-in pan racks come standard with five racks. Two roll-in pan racks are required for double section ovens.

LIST PRICE

INTERIOR OPTIONS	PREMIUM OVENS			ZEPHAIRE OVENS	
	STANDARD DEPTH	BAKERY DEPTH	HALF SIZE	STANDARD DEPTH	BAKERY DEPTH
Stainless steel liner*	\$1,732	\$1,732	\$1,407	—	—
Extra racks (each)	\$303	\$317	\$287	\$303	\$317
EZ slide racks (each)	\$1,219	—	—	—	—
Aluminum baking rack	—	—	\$279	—	—
Solid stainless steel doors	N/C	N/C	N/C	N/C	N/C

* per section

EXTERIOR OPTIONS	PREMIUM OVENS			ZEPHAIRE OVENS
	PREMIUM FULL SIZE OVENS	CTB/CTBR	DFG-50	
Side shields (per section)	\$983	—	\$893	\$983
Prison package w/piano hinge*	\$3,313	—	—	\$3,313
Keyed slamlock control cover (upgrade from padlock style)** with lock & key (w/SSD Control only)	\$371	—	—	\$371
Stacking Platform (p/n 39512) - kit for stacking w/countertop deck ovens	\$1,780	—	—	\$1,780
S/S solid back panel (per section)	\$1,051	—	—	\$1,051
Right hand hinged door	—	N/C	N/C	—
Cord set with plug - per section (standard on all 115V gas ovens only, not available for full size electric oven) (US & Canada only)	Std.	\$877	Std.	Std.

* Prison package includes padlock style locking control (SSI-M Control only) cover with piano hinge (lock not included), door hasp, solid back panel, and tamper proof screws.

** Must be purchased with prison package



OPTIONS & ACCESSORIES

LIST PRICE

CONTROLS (per section)	PREMIUM OVENS	ZEPHAIRE OVENS	HALF SIZE OVENS
Artisan Control*	Std	—	—
SimpleTouch**	\$2,368	—	\$2,368
SSD	—	\$3,291	\$3,291
SSM	—	—	Std
SSI-M	n/c	Std	—

*Available on Full-Size DFG and MarkV units only

**Not available on DFG-100 & DFG-200 Heritage ovens.



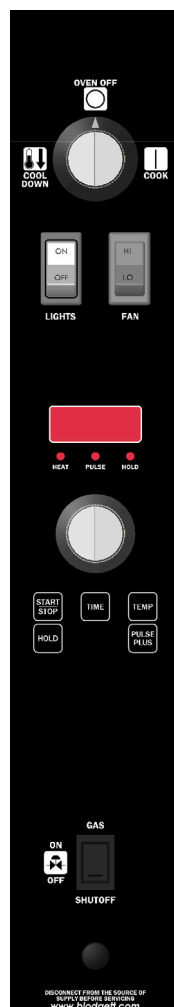
Artisan Control

Touchscreen control with Core Probe Cooking & ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, USB and connection.



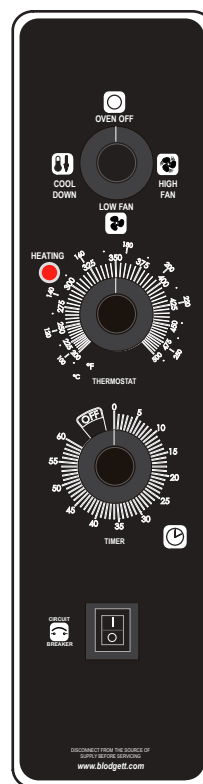
SimpleTouch

Touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, USB connection, and HACCP storage capability



SSD

Solid state digital control with Cook & Hold for automatic transfer from cook to hold time/temperature; and Pulse Plus to minimize rippling on batter products.



SSM

Solid state infinite control with separate dials for thermostat and timer.



SSI-M

Solid state infinite control with separate dials for thermostat and timer. More accurate control with linear temperature referencing (LTR).

OPTIONS & ACCESSORIES

LIST PRICE



BLODGETT CONVECTION

LEGS, STANDS & CASTERS		FULL SIZE OVENS	HALF SIZE OVENS
LEGS	4" stainless steel legs (set) (not for use with stands or casters)****	—	\$346
	6" stainless steel legs (set)	\$662	—
	6" legs with seismic feet (set)	\$1,399	—
	25" s/s legs (set)	\$1,642	—
	25" s/s legs with seismic feet (set)	\$2,428	—
STANDS	5-3/4" stainless steel stand	—	\$1,641
	7" stainless steel stand	—	\$1,634
	16" stainless steel stand with shelf	—	\$2,769
	19" or 24" stainless steel stand with shelf	—	\$2,988
	24" open stainless steel stand w/rack guides (racks sold separately)	—	\$4,849
	25" open s/s stand w/rack guides (racks sold separately)	\$3,540	—
	29" fully welded, stainless steel open stand w/pan supports	\$5,477	—
	33" stainless steel stand with shelf	—	\$4,418
CASTERS	33" open stainless steel stand w/rack guides (racks sold separately)	—	\$5,159
	6" casters (set) for single ovens** ***	\$946	—
	6" casters (set) for double ovens* ***	\$946	—
	6" casters (set) for stand (add to cost of stand)	\$946	\$946
	4-1/4" low profile casters (set) (double oven only)***	\$946	—

* Replaces legs ** Used with legs or open stands *** DO NOT deduct cost of legs **** Single oven only

****Casters will add 6" to the overall height of the stand.

LIST PRICE

GAS, ELECTRIC & VENTING		FULL SIZE ELECTRIC	FULL SIZE GAS OVENS	HALF SIZE ELECTRIC	HALF SIZE GAS OVENS
GAS/ELECTRIC	48" flexible gas hose w/quick disconnect & restraining device	—	\$1,256	—	\$1,256
	36" flexible gas hose w/quick disconnect & restraining device	—	\$1,165	—	\$1,165
	Gas manifold for double gas sections	—	\$439	—	—
	440 or 480 volt, 3 phase (per section)	\$2,255	—	—	—
	8 kW (per section)	—	—	\$514	—
	50 HZ upcharge (per section) NET PRICE	\$287	\$287	\$159	\$159
VENT	Vent connector	\$662	—	\$353	—
	Draft diverter or direct vent, stainless steel	—	\$554	—	\$554
	Flue connector	—	\$662	—	—



25" open s/s stand
w/rack guides

Full size



Half size



Draft Diverters

Full size



Half size



Direct Vent
(shown for clarity with flue pipe, not provided)

(Must be purchased at time of original equipment order) NET PRICE

EXTENDED WARRANTY	CONVECTION OVENS
One year additional labor only (per section) - NET PRICE (Parts & Labor)	\$1,725 NET



SPECIFICATIONS

Premium Series Gas Convection Ovens

	DFG-100-ES			DFG-200-ES			DFG-100			DFG-200			DFG-50		
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H
Interior (")	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	15 ³ / ₈	21	20
Exterior (")	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	30 ¹ / ₄	25 ¹ / ₈	30 ¹ / ₈
Height - Single (")	57			57			57			57			34 ¹ / ₈		
Height - Double (")	70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			68 ⁷ / ₈		
CAPACITY															
Full Size Sheet Pans	5			5			5			5			N/A		
Half Bake Size Pans	10			10			10			10			5		
Hotel Pans	10			10			10			10			5		
# Rack Positions	11			11			11			11			9		
OPERATION															
Heating Method	Direct flow inshot			Direct flow inshot			Dual flow			Dual flow			Dual flow		
Standard Motor	2 speed			2 speed			2 speed			2 speed			1 speed		
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural ("W.C.)	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5
LP ("W.C.)	10	11	13	10	11	13	10	11	13	10	11	13	10	11	13
BTU/HR	45,000			50,000			55,000			60,000			27,500		
CLEARANCE															
Left side (")	0			0			2			6			6		
Right side (")	0			0			2			6			6		
Rear (")	0			0			0			6			6		

Zephaire Series Gas Convection Ovens

	ZEPHAIRE-100-G-ES			ZEPHAIRE-200-G-ES			ZEPHAIRE-100-G			ZEPHAIRE-200-G			
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H	H
Interior (")	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	20
Exterior (")	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	32
Height - Single (")	57			57			57			57			
Height - Double (")	70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			
CAPACITY													
Full Size Sheet Pans	5			5			5			5			
Half Bake Size Pans	10			10			10			10			
Hotel Pans	10			10			10			10			
# Rack Positions	11			11			11			11			
OPERATION													
Heating Method	Direct flow inshot			Direct flow inshot			Dual flow			Dual flow			
Standard Motor	2 speed			2 speed			2 speed			2 speed			
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAX
Natural ("W.C.)	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	10.5
LP ("W.C.)	10	11	13	10	11	13	10	11	13	10	11	13	13
BTU/HR	45,000			50,000			50,000			60,000			
CLEARANCE													
Left side (")	0			0			2			6			
Right side (")	0			0			2			6			
Rear (")	0			0			0			6			

SPECIFICATIONS



BLODGETT CONVECTION

Premium Series Electric Convection Ovens

	MARK V-100			MARK V-200			CTB/CTBR		
DIMENSIONS	W	D	H	W	D	H	W	D	H
Interior (")	29	24¼	20	29	28¼	20	15⅜	21	20
Exterior (")	38¼	36⅞	32	38¼	36⅞	32	30¼	25⅞	29½
Height - Single (")	57			57			28¼		
Height - Double (")	70⅝			70⅝			69⅞		
CAPACITY									
Full Size Sheet Pans	5			5			N/A		
Half Bake Size Pans	10			10			5		
Hotel Pans	10			10			5		
# Rack Positions	11			11			9		
OPERATION									
Heating Method	wrap around element			wrap around element			wrap around element		
Standard Motor	2 speed			2 speed			2 speed		
Electrical rating	11 kW			11 kW			5.6 kW / 8.0 kW		
CLEARANCE									
Left side (")	1/2			1/2			0		
Right side (")	1/2			1/2			0		
Rear (")	1/2			1/2			0		

ZephairSeries Electric Convection Ovens

	ZEPHAIRE-100-E			ZEPHAIRE-200-E		
DIMENSIONS	W	D	H	W	D	H
Interior (")	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20
Exterior (")	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32
Height - Single (")	57			57		
Height - Double (")	70 ⁵ / ₈			70 ⁵ / ₈		
CAPACITY						
Full Size Sheet Pans	5			5		
Half Bake Size Pans	10			10		
Hotel Pans	10			10		
# Rack Positions	11			11		
OPERATION						
Heating Method	wrap around element			wrap around element		
Standard Motor	2 speed			2 speed		
Electrical rating	11 kW			11 kW		
CLEARANCE						
Left side (")	1/2			1/2		
Right side (")	1/2			1/2		
Rear (")	1/2			1/2		



RACK OVEN

OUR BEST BAKING OVEN, PERIOD!

ENHANCING THE EXPERIENCE OF IN-STORE BAKING

The XR8 is the perfect merchandising oven. The large viewing windows, rotating rack and halogen lighting make your baked goods impossible to resist.

The XR8 is the perfect choice when you need consistent results through the entire oven - front to back and top to bottom.

Our professional bakers love the unique rack slides and the internal steam function. These features make the XR8 easy to configure and ideal for bagels and artisan breads. Consider the XR8 when you're serious about your baked goods.

- ✓ Unique rack slide system enables the operator to quickly adjust slide spacing in any configuration.
- ✓ Blower delay feature allows the convection fan to be turned off for up to 20 minutes - ideal for baking delicate products.
- ✓ Internal steam system capable of producing large volumes of steam instantly for bagels or similar products - perfect for thick, shiny crusts and artisan style breads.

**True
NO TURN
Bake**

**GREAT
Results**



XR8 ROTATING RACK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Adjustable rack spacing
- Rotating rack removes easily for cleaning (wire racks not included)
- Pre-plumbed water lines for internal steam system
- Bright halogen interior lighting
- Digital control with six programmable presets, steam vent control, blower delay and separate bake and steam times
- Includes Factory Paid Start-up, see page 104
- Available for general export use



BLODGETT RACK OVEN



XR8 Gas and Electric Rotating Rack Oven

LIST PRICE

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
XR8-G with stand	One XR8-G gas oven on a heavy duty, s/s stand built to hold 12 full size sheet pans with adjustable rack spacing, removable crumb trays, low profile casters and power cord	1135/515 (129)	\$76,238
XR8-E with stand	One XR8-E electric oven on a heavy duty, s/s stand built to hold 12 full size sheet pans with adjustable rack spacing, removable crumb trays and low profile casters	1135/515 (129)	\$71,624

OPTIONS & ACCESSORIES

	XR8-G	XR8-E
12 pan stand with casters	\$5,968	\$5,968
Additional rack slides - set of 2	\$174	\$174
Wire rack	\$303	\$303
Ergonomic wide loading carousel assembly	N/C	N/C
48" flexible gas hose w/quick disconnect & restraining device	\$1,256	—
36" flexible gas hose w/quick disconnect & restraining device	\$1,165	—
MenuSelect™ programmable control (per section)	\$3,525	\$3,525
Direct vent	\$824	—
480V, 3 phase (per section)	—	\$1,853
50 HZ upcharge (per section) NET PRICE	\$287	—

SPECIFICATIONS

	XR8-G			XR8-E		
DIMENSIONS	W	D	H	W	D	H
Exterior - XR8-E (")	N/A	N/A	N/A	48.23	40.27	75.03
Exterior - XR8-G on stand under hood (")	48.23	40.27	80.28	N/A	N/A	N/A
Exterior - XR8-G direct vent (")	48.23	40.27	86.53	N/A	N/A	N/A
CAPACITY						
Full Size Sheet Pans	8 (based on 4" adjustable slide spacing)			8 (based on 4" adjustable slide spacing)		
OPERATION						
Rating	110,000 BTU/hr			18kW (208, 240, 480 VAC available)		
Natural ("W.C.")	5.0 min	14.0 max	3.5 man	N/A		
LP ("W.C.")	11.0 min	14.0 max	10 man	N/A		
Blower Motor	2 speed, 3/4 HP			2 speed, 3/4 HP		
REQUIRED CLEARANCES	0" on sides and back			0" on sides and back		



WHY CHOOSE A COMBI?

IMPROVED RESULTS – consistency and quality is improved when cooking with humidity and precise moisture management.

SAVES TIME & LABOR – cooking with increased humidity results in faster cook times. Ability to auto-clean and pre-program recipes saves on labor.

MORE FOOD FOR THE MONEY – foods, especially roasted meats and seafood, have higher yields when prepared with increased humidity levels.

MORE VERSATILE – operating in convection, steam or a combination results in a wider range of applications from delicate pastries to overnight roasts.



UNDERSTANDING BOILER-BASED, BOILERLESS & HYBRID

BOILER-BASED - Blodgett BE ovens use a steam generator – a steam tank that boils a large amount of water to create the steam. These combi ovens will increase production up to 10% when compared to boilerless. Boiler-based ovens are ideal for applications requiring large batch steaming.

BOILERLESS - Blodgett Invoq Combi and BX models inject small quantities of water directly onto the heat source in the oven chamber creating steam which is circulated by the blower wheel. Steam via water injection can be created faster than with a steam generator. These models are more economical and ideal for kitchens that do not require a lot of 100% steam cooking.

HYBRID - Blodgett Invoq Hybrid models use both a steam generator and steam injection. Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of interventions allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.





Invoq

Introducing an intuitive oven platform for baking, cooking and steaming that's as simple as it looks. Invoq is an oven that looks like no other. But what will convince you that it is the best oven for your purpose has very little to do with aesthetics.

From any angle, inside and out, you will immediately see evidence of the thoughtful design that makes Invoq so inviting to use.

Sleek, flush mounted toughened glass, premium LED illumination. Surfaces that are both tactile and effortless to keep clean and hygienic.

Even the door handle has been re-imagined, making it more functional in the hectic environment of a busy service.





A MORE SUSTAINABLE KITCHEN

Without even making any changes to your usage pattern but simply by replacing your combi oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

Invoq is living proof that a high performance oven doesn't have to be power hungry, inflexible or complicated to use.

- 70% Less Energy - Invoq enables outstanding results using less power, helping you move towards a more sustainable kitchen.
- 17% More Capacity - With multiple rack configurations and an extra shelf, Invoq gives you optimized efficiency and economy.
- Boots in Less than 3 Seconds - Although highly specified, Invoq is designed to be easy to install, operate, master, maintain and clean.

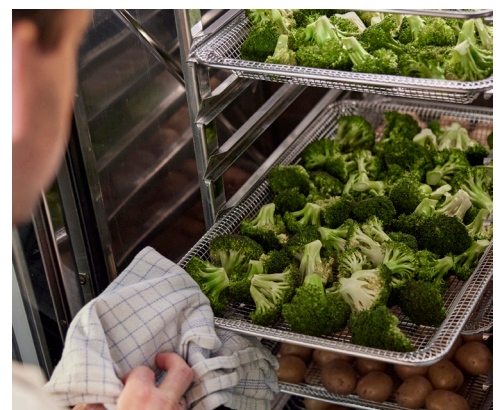
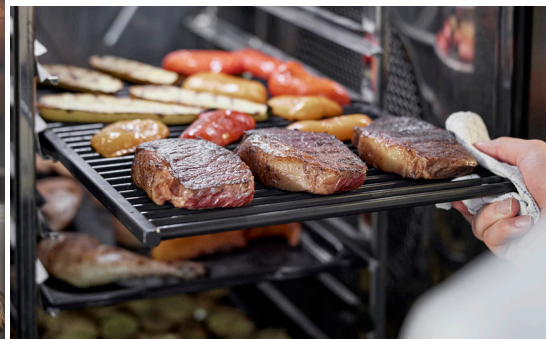


INVOQ

TASTE THE DIFFERENCE

IMPROVED PRODUCT QUALITY

Invoq features a radically new way to cook successfully using steam. When you can control humidity, you can create a cooking environment where the natural texture, flavor and tenderness are preserved.



INVOQ is
Cooking
Redesigned



INVOQ



DOUBLE YOUR CAPACITY

Stack two Invoq ovens and double your capacity without losing valuable floor space.

For example, you can roast lamb in the bottom oven while steaming vegetables in the top oven. Or switch off an unused oven during offpeak periods to avoid over-capacity and save energy.

Ovens are available in electric and gas oven models in the following combinations 61+61, 61+101, 62+62 and 62+102.



STANDARD FEATURES

- Detachable core temperature probe
- Bright halogen lights for superior visibility
- US, LAN & WIFI connectivity - for menu management, recipe distribution, preventive maintenance, real-time overview of fleet, food safety documentation and consumption data overview.
- Hands free handle
- Field reversible right hinged door (optional kit required on 61, 62, 101 & 102 models, n/a on 201 & 202)
- Stands, stacking kits and shelves included
- Includes Factory Paid start-up, see page 3 for details.

THE INVOQ CONTROL

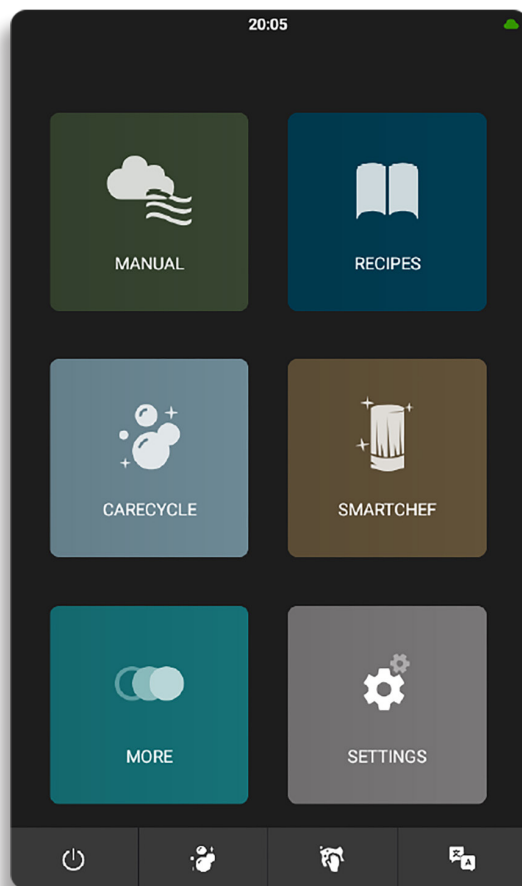


INVOQ

IF YOU CAN USE A PHONE, YOU ALREADY KNOW HOW TO USE INVOQ!

SmartChef: SmartChef is an automatic feature for intelligent cooking. See, follow and learn from the oven to develop your own recipes. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favorites and edit, if needed.

MenuPlanner: MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalized simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with CookTimeCorrection (CTC). Smooth and stressless operation.



ClimateControl: ClimateControl ensures optimized processes and shorter cooking times. Key design elements produce optimized air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.

CTC: Invoq ovens feature CookTimeCorrection (CTC) technology. Intelligent sensors immediately detect unexpected changes in temperature and correct accordingly. This ensures that quality is always maintained, and energy is conserved, maximising the performance of your oven.

And much more!



CARECYCLE

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. CareCycle is a tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program CareCycle to get to work at your convenience.

EASY CARE FEATURES



61 SERIES

FLOOR MODEL - BOILER BASED & BOILERLESS - GAS & ELECTRIC - TOUCHSCREEN CONTROLS

INVOQ



Standard 2 piece rack system with 2.76" (70mm) spacing

3.35" (85mm) no charge option available

(7) 12" x 20" hotel pan capacity or

(5) full size 18" x 26" sheet pan capacity (using MultiRack option), (2) side racks with non-tilt support rails, (5) wire shelves

Optional Multirack holds full or half size sheet pans (see page 44)

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

MODELS	IN.	MM	LB.	KG
61 stand	36 x 42 x 35	914 x 1067 x 889	125	57
61-61 stand	Ships in crate with bottom oven			



ELECTRIC 61 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 61BE	boiler based	37.4 x 39.4 x 47.2	950 x 1001 x 1199	343	155	40	3	208	10.3	\$23,350
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	10.3	
							3	480	10.3	
INVOQ 61BE/61BE	boiler based	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	679	308	80	3	208	20.6	\$49,677
Includes: Two 61BE base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	20.6	
							3	480	20.6	
INVOQ 61BLE	boilerless	37.4 x 39.4 x 47.2	950 x 1001 x 1199	324	146	40	3	208	10.3	\$22,289
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	10.3	
							3	480	10.3	
INVOQ 61BLE/61BLE	boilerless	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	679	308	80	3	208	20.6	\$47,539
Includes: Two 61BLE base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	20.6	
							3	480	20.6	

GAS 61 COMBINATION OVENS (COMING SOON)

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		PRICE
		IN.	MM	LB.	KG	CUBE		VOLTS	AMPS	
INVOQ 61BG	boiler based	37.4 x 39.4 x 47.2	950 x 1001 x 1199	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks										
INVOQ 61BG/61BG	boiler based	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	N/A	N/A	N/A	N/A	120 ea	10 ea	N/A
Includes: Two 61BG base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters										
INVOQ 61BLG	boilerless	37.4 x 39.4 x 47.2	950 x 1001 x 1199	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, 5 wire shelves										
INVOQ 61BLG/61BLG	boilerless	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	N/A	N/A	N/A	N/A	120 ea	10 ea	N/A
Includes: Two 61BLG base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters										

101 SERIES



FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS



Standard 2 piece rack system with 2.76" (70mm) spacing

3.35" (85mm) no charge option available

(10) 12" x 20" hotel (GN 1/1) pan capacity (standard) or (7) full size 18" x 26" sheet pan capacity (using MultiRack option), (2) side racks with non-tilt support rails, (8) wire shelves

Optional Multirack holds full or half size sheet pans (see page 44)

MODELS	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
101 stand	36 x 42 x 35	914 x 1067 x 889	125	57
61-101 stand	Ships in crate with bottom oven			



INVOQ

ELECTRIC 101 COMBINATION OVENS

CRATED DIMENSIONS (H X W X D)				SHIP WEIGHT			ELECTRICAL			LIST PRICE
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 101BE	boiler based	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	412	187	51	3	208	19.3	\$29,626
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	19.3	
							3	480	19.3	
INVOQ 61BE/101BE	boiler based	(2) 47.6 x 39.4 x 47.2	(2) 1209 x 1001 x 1199	737	339	91	3	208	38.6	\$55,777
Includes: 61BE stacked on 101BE, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	38.6	
							3	480	38.6	
INVOQ 101BLE	boilerless	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	394	179	51	3	208	19.3	\$28,247
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	19.3	
							3	480	19.3	
INVOQ 61BLE/101BLE	boilerless	(1) 37.4 x 39.4 x 47.2	(1) 950 x 1001 x 1199	324	146	40	3	208	38.6	\$53,336
		(1) 47.6 x 39.4 x 47.2	(1) 1209 x 1001 x 1199	394	179	51	3	240	38.6	
Includes: 61BLE stacked on 101BLE, 2 piece rack system with 2.76" (70mm) spacing wire racks, on casters							3	480	38.6	

GAS 101 COMBINATION OVENS (COMING SOON)

CRATED DIMENSIONS (H X W X D)				SHIP WEIGHT			GAS	ELECTRICAL PER SECTION		LIST PRICE
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	
INVOQ 101BG	boiler based	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks										
INVOQ 61BG/101BG	boiler based	(2) 47.6 x 39.4 x 47.2	(2) 1209 x 1001 x 1199	N/A	N/A	N/A	N/A	120 ea	10	N/A
Includes: 61BG stacked on 101BG, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters										
INVOQ 101BLG	boilerless	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks										
INVOQ 61BLG/101BLG	boilerless	(1) 37.4 x 39.4 x 47.2	(1) 950 x 1001 x 1199	N/A	N/A	N/A	N/A	120 ea	10	N/A
		(1) 47.6 x 39.4 x 47.2	(1) 1209 x 1001 x 1199	N/A	N/A	N/A	N/A	120 ea	10	



62 SERIES

FLOOR MODEL - BOILER BASED & BOILERLESS - GAS & ELECTRIC - TOUCHSCREEN CONTROLS

INVOQ



Standard pan cassette with 2.76" (70mm) spacing

3.35" (85mm) no charge option available

(7) 18" x 26" full size sheet pan or (14) 12" x 20" hotel pan capacity, (2) side racks with non-tilt support rails, (5) wire shelves

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

MODELS	IN.	MM	LB.	KG
62 stand	36 x 42 x 35	914 x 1067 x 889	140	64
62-62 stand	Ships in crate with bottom oven			



ELECTRIC 62 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 62BE	boiler based	37.4 x 43.3 x 49.2	950 x 1100 x 1250	392	178	46	3	208	22.3	\$31,536
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks							3	240	22.3	
							3	480	22.3	
INVOQ 62BE/62BE	boiler based	(2) 37.4 x 43.3 x 49.2	(2) 950 x 1100 x 1250	780	354	92	3	208	44.6	\$66,651
Includes: Two 62BE base sections, pan cassette with 2.76" (70mm) spacing, wire racks, on casters							3	240	44.6	
							3	480	44.6	
INVOQ 62BLE	boilerless	37.4 x 43.3 x 49.2	950 x 1100 x 1250	374	170	46	3	208	22.3	\$30,034
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks							3	240	22.3	
							3	480	22.3	
INVOQ 62BLE/62BLE	boilerless	(2) 37.4 x 43.3 x 49.2	(2) 950 x 1100 x 1250	780	354	92	3	208	44.6	\$63,654
Includes: Two 62BLE base sections, pan cassette with 2.76" (70mm) spacing, wire racks, on casters							3	240	44.6	
							3	480	44.6	

GAS 62 COMBINATION OVENS (COMING SOON)

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		LIST PRICE
		IN.	MM	LB.	KG	CUBE		BTU/HR	VOLTS	
INVOQ 62BG	boiler based	37.4 x 43.3 x 49.2	950 x 1100 x 1250	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks										
INVOQ 62BG/62BG	boiler based	(2) 37.4 x 43.3 x 49.2	(2) 950 x 1100 x 1250	N/A	N/A	N/A	N/A	120 ea	10 ea	N/A
Includes: Two 62BG base sections, pan cassette with 2.76" (70mm) spacing, wire racks, on casters										
INVOQ 62BLG	boilerless	37.4 x 43.3 x 49.2	950 x 1100 x 1250	N/A	N/A	N/A	N/A	120	10	N/A
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks										
INVOQ 62BLG/62BLG	boilerless	(2) 37.4 x 43.3 x 49.2	(2) 950 x 1100 x 1250	N/A	N/A	N/A	N/A	120 ea	10 ea	N/A
Includes: Two 62BLG base sections, pan cassette with 2.76" (70mm) spacing, wire racks, on casters										

102 SERIES



INVOQ

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS



Standard pan cassette 2.76" (70mm) spacing

3.35" (85mm) no charge option available

(10) 18" x 26" full size sheet pan or (20) 12" x 20" hotel pan capacity, (2) side racks with non-tilt support rails, (8) wire shelves

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

MODELS	IN.	MM	LB.	KG
102 stand	36 x 42 x 35	914 x 1067 x 889	140	64
62-102 stand	Ships in crate with bottom oven			



ELECTRIC 102 COMBINATION OVENS

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

ELECTRICAL

MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
INVOQ 102BE	boiler based	47.6 x 43.3 x 49.2	1209 x 1100 x 1250	461	209	59	3	208	31.3	\$36,623
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks							3	240	31.3	
							3	480	31.3	
INVOQ 62BE/102BE	boiler based	(1) 37.4 x 43.3 x 49.2	(1) 950 x 1100 x 1250	392	178	46	3	208	53.6	\$71,643
							3	240	53.6	
Includes: 62BE stacked on 102BE, pan cassette with 2.76" (70mm) spacing, wire racks,, on casters							3	480	53.6	
INVOQ 102BLE	boilerless	47.6 x 43.3 x 49.2	1209 x 1100 x 1250	443	201	59	3	208	31.3	\$34,893
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks							3	240	31.3	
							3	480	31.3	
INVOQ 62BLE/102BLE	boilerless	(1) 37.4 x 43.3 x 49.2	(1) 950 x 1100 x 1250	374	170	46	3	208	53.6	\$68,396
							3	240	53.6	
Includes: 62BLE stacked on 102BLE, pan cassette with 2.76" (70mm) spacing, wire racks,, on casters							3	480	53.6	

GAS 102 COMBINATION OVENS (COMING SOON)

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

GAS

ELECTRICAL PER SECTION

MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
INVOQ 102BG	boiler based	47.6 x 43.3 x 49.2	1209 x 1100 x 1250	N/A	N/A	N/A	N/A	115	10	N/A
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks										
INVOQ 62BG/102BG	boiler based	(1) 37.4 x 43.3 x 49.2	(1) 950 x 1100 x 1250	N/A	N/A	N/A	N/A	115 ea	10 ea	N/A
		(1) 47.6 x 43.3 x 49.2	(1) 1209 x 1100 x 1250	N/A	N/A	N/A				
Includes: 62BG stacked on 102BG, pan cassette with 2.76" (70mm) spacing, wire racks, on casters										
INVOQ 102BLG	boilerless	47.6 x 43.3 x 49.2	1209 x 1100 x 1250	N/A	N/A	N/A	N/A	115	10	N/A
Includes: One base section, pan cassette with 2.76" (70mm) spacing, wire racks										
INVOQ 62BLG/102BLG	boilerless	(1) 37.4 x 43.3 x 49.2	(1) 950 x 1100 x 1250	N/A	N/A	N/A	N/A	115 ea	10 ea	N/A
		(1) 47.6 x 43.3 x 49.2	(1) 1209 x 1100 x 1250	N/A	N/A	N/A				
Includes: 62BLG stacked on 102BLG, pan cassette with 2.76" (70mm) spacing, wire racks,, on casters										



201 SERIES (COMING SOON)

FLOOR MODEL - BOILER BASED & BOILERLESS - GAS & ELECTRIC - TOUCHSCREEN CONTROLS

INVOQ



Standard transport cart with 2.76" (70mm) spacing
3.35" (85mm) no charge option available

- (20) 12" x 20" x 2" hotel pans
- (20) half size sheet pans
- Includes 20 wire racks

ELECTRIC 201 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 201BE	boiler based	80.7 x 39.4 x 47.2	2050 X 1001 X 1199	N/A	N/A	N/A	3	208	38.2	N/A
							3	240	38.2	
							3	480	38.2	
INVOQ 201BLE	boilerless	80.7 x 39.4 x 47.2	2050 X 1001 X 1199	N/A	N/A	N/A	3	208	38.2	N/A
							3	240	38.2	
							3	480	38.2	

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

GAS 201 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		LIST PRICE
		IN.	MM	LB.	KG	CUBE		VOLTS	AMPS	
INVOQ 201BG	boiler based	80.7 x 39.4 x 47.2	2050 X 1001 X 1199	N/A	N/A	N/A	N/A	120	10	N/A
INVOQ 201BLG	boilerless	80.7 x 39.4 x 47.2	2050 X 1001 X 1199	N/A	N/A	N/A	N/A	120	10	N/A

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

202 SERIES (COMING SOON)



INVOQ

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – TOUCHSCREEN CONTROLS



Standard transport cart with 2.64" (70mm) spacing
3.35" (85mm) no charge option available

- (40) 12" x 20" x 2" hotel pans
- (20) full size sheet pans
- Includes 20 wire racks

ELECTRIC 202 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 202BE	boiler based	80.7 x 43.3 x 49.2	2050 X 1100 X 1250	N/A	N/A	N/A	3	208	62.2	N/A
							3	240	62.2	
							3	480	62.2	
INVOQ 202BLE	boilerless	80.7 x 43.3 x 49.2	2050 X 1100 X 1250	N/A	N/A	N/A	3	208	62.2	N/A
							3	240	62.2	
							3	480	62.2	

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

GAS 202 COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		LIST PRICE
		IN.	MM	LB.	KG	CUBE		BTU/HR	VOLTS	
INVOQ 202BG	boiler based	80.7 x 43.3 x 49.2	2050 X 1100 X 1250	N/A	N/A	N/A	N/A	120	10	N/A
INVOQ 202BLG	boilerless	80.7 x 43.3 x 49.2	2050 X 1100 X 1250	N/A	N/A	N/A	N/A	120	10	N/A

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks

Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks



PASS-THROUGH

FLOOR MODEL - BOILER BASED & BOILERLESS - TOUCHSCREEN CONTROLS

INVOQ



AVOID CROSS CONTAMINATION

Choose our 2-door oven solution PassThrough to improve logistics in your kitchen and save time.

If you place the PassThrough oven between the kitchen and the serving area, the oven can be loaded from the kitchen side and unloaded from the opposite side when the products are ready. This way, you form a sharp separation between the products to be cooked and the products already cooked - thus preventing cross contamination, for example when you handle poultry.

ELECTRIC 61 PASS-THROUGH COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 61BE-PT	boiler based	37.4 x 39.4 x 47.2	950 x 1001 x 1199	390	176	40	3	208	10.3	\$28,018
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	10.3	
							3	480	10.3	
INVOQ 61BE/61BE-PT	boiler based	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	780	353	80	3	208	20.6	\$59,013
Includes: Two 61BE-PT base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	20.6	
							3	480	20.6	
INVOQ 61BLE-PT	boilerless	37.4 x 39.4 x 47.2	950 x 1001 x 1199	372	169	40	3	208	10.3	\$26,984
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	10.3	
							3	480	10.3	
INVOQ 61BLE/61BLE-PT	boilerless	(2) 37.4 x 39.4 x 47.2	(2) 950 x 1001 x 1199	744	337	80	3	208	20.6	\$56,944
Includes: Two 61BLE-PT base sections, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	20.6	
							3	480	20.6	

ELECTRIC 101 PASS-THROUGH COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
INVOQ 101BE-PT	boiler based	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	412	187	51	3	208	19.3	\$37,206
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	19.3	
							3	480	19.3	
INVOQ 61BE/101BE-PT	boiler based	(2) 47.6 x 39.4 x 47.2	(2) 1209 x 1001 x 1199	802	364	91	3	208	29.6	\$68,025
Includes: 61BE-PT stacked on 101BE-PT, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	240	29.6	
							3	480	29.6	
INVOQ 101BLE-PT	boilerless	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	449	203	51	3	208	19.3	\$35,726
Includes: One base section, 2 piece rack system with 2.76" (70mm) spacing, wire racks							3	240	19.3	
							3	480	19.3	
INVOQ 61BLE/101BLE-PT	boilerless	(1) 37.4 x 39.4 x 47.2 (1) 47.6 x 39.4 x 47.2	(1) 950 x 1001 x 1199 (1) 1209 x 1001 x 1199	372 449	169 203	40 51	3	208	29.6	\$65,511
							3	240	29.6	
Includes: 61BLPT stacked on 101BL-T, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters							3	480	29.6	

BANQUET SYSTEM



INVOQ

COOK - CHILL - SERVE

Do you want to reduce your labor and serve high quality food faster? Then the Blodgett Combi Banquet System is the tool for you. The banquet system is ideal for use in hotels, restaurants, conference centers, anywhere there is a need to serve plated meals to many guests in one sitting. With the Blodgett banquet system, your staff avoids stress during peak hours since the meals are prepared and plated in advance.

Think cook chill. Prepare your food ahead of time, plate it in the morning when you can pay attention to detail. Load the plates on the Blodgett banquet cart and hold in your refrigerator until service time. Then just roll the cart into your Blodgett Combi for a quick 8 to 10 minute retherm and cover it with the insulated hood to keep warm. When it's time to serve, simply sauce and garnish. **Now how many people do you need to do that?**

The plate cassette is designed to ensure optimum circulation of heat and steam in the oven chamber so that your food is reheated as gently as possible.

The optional insulated thermal cart cover will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty closures.



TRANSPORT CARTS (LIST PRICE)

	201	202
Transport cart	—	—
TC-202 cart w/pan cassette, 2.76" (65mm) spacing	—	N/A
TC-202 cart w/pan cassette, 3.35" (85mm) spacing	—	N/A
TC-202 cart w/plate cassette, 2.64" (65mm) spacing	—	N/A
TC-202 cart w/plate cassette, 3.35" (85mm) spacing	—	N/A

PAN & PLATE CASSETTES (LIST PRICE)

Pan cassette w/ 2.56" (65mm) spacing*	—	—
Pan cassette w/ 3.35" (85mm) spacing*	—	—
Plate cassette w/ 2.56" (65mm) spacing*	—	—
Plate cassette w/ 3.35" (85mm) spacing*	—	—



OPTIONS & ACCESSORIES

CUSTOMIZE YOUR INVOQ

INVOQ

LEGS, STANDS & CASTERS (LIST PRICE)

	Mini	61	62	101	102	201	202
31" tall stand w/runners & adjustable feet - Blodgett Combi Mini ONLY (N/A W/CASTERS)	\$2,009	—	—	—	—	—	—
31-1/2" tall stand w/ runners & casters	—	\$1,751	\$1,963	—	—	—	—
31-1/2" tall stand w/ runners & adjustable feet	—	\$1,751	\$1,963	—	—	—	—
21-1/2" tall stand w/ runners & casters	—	—	—	\$1,751	\$1,963	—	—
21-1/2" tall stand w/ runners & adjustable feet	—	—	—	\$1,751	\$1,963	—	—

SIDE SHIELD (PRICE PER SECTION) (LIST PRICE)

Side heat shield*	—	\$581	\$657	\$642	\$702	—	\$840
* Stainless steel, to insure protection from grease, water or heat near control panel. Mounts on right side using 4" standoffs.							

FAT SEPARATION SYSTEM (MUST BE SPECIFIED AT TIME OF ORDER) (LIST PRICE)

Integrated fat separation system per section	—	\$2,266	\$2,845	\$2,266	\$2,845	—	—
* For use with electric ovens only. Specialty item, contact factory for lead times.							

Blodgett's fat separation system is ideal for use in the preparation of very fatty product such as chicken and spare ribs. Tubes direct the fat into a separate container under the oven so it does not clog the drain. The container has a tube that can be easily opened to drain the fat.



WIRE RACKS & MULTIRACK (LIST PRICE) A FULL SET OF RACKS IS INCLUDED IN EACH COMBI OVEN

	Blodgett Combi Mini	61	62	101	102	201	202
Full size rack for 62, 102 & 202 models	—	—	\$344	—	\$344	—	\$344
12-15/16" x 19-3/4" half size rack for 61, 101 & 201 models	—	\$260	—	\$260	—	—	—
Rack for Blodgett Combi Mini ovens for 6 & 10 models	\$206	—	—	—	—	—	—
Multirack	—	\$1,443	—	\$2,398	—	—	—

Multirack - Expand the versatility of our 61 and 101 half size combi ovens with the Multirack which holds full as well as 1/2 size sheet pans.

61 MultiRack with 3.15" (80mm) spacing

- (6) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans
- (6) full size sheet pans
- Includes 6 wire shelves

101 MultiRack with 3.15" (80mm) spacing

- (8) 12" x 20" x 2½" North American hotel pans
- (8) half size sheet pans
- (8) full size sheet pans
- Includes 8 wire shelves



RIGHT HINGED DOOR CONVERSION KIT (PRICE PER SECTION) (LIST PRICE)

Door hinged on right, controls remain on right*	—	\$849	\$849	\$849	—	—
* Not required to convert Blodgett Combi Mini ovens. N/A on 202						

VOLTAGE OPTIONS (PRICE PER SECTION) (LIST PRICE)

480 volt, 3 phase* (special order) Must be specified at time of order.	\$1,008	\$1,008	\$1,008	\$1,008	\$1,008	N/A
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PLUMBING OPTIONS (LIST PRICE)

Backflow preventer*	\$260	\$260	\$260	\$260	\$260	\$260
* Two per section needed for 61, 101, 102, 202, one per section needed for Blodgett Combi Mini ovens						

LIMITED EXTENDED WARRANTY (PRICE PER SECTION) (NET PRICE)

BLCT-6E / BLCT-10E - NET Price	\$1,856	—	—	—	—	—
BLCT-6E-H / BLCT-10E-H - NET Price	\$2,200	—	—	—	—	—
61BE, 61BG, 101BE, 101BG, 62BE, 62BG, 102BE, 102BG - NET Price	—	\$2,559	\$2,559	\$2,559	—	—
201BE, 201BG, 202BE, 202BG - NET Price	—	—	—	—	\$3,367	\$3,367
61BLE, 61BLG, 101BLE, 101BLG, 62BLE, 62BLG, 102BLE, 102BLG - NET Price	—	\$2,200	\$2,200	\$2,200	—	—
201BE, 212BG, 202BLE, 202BLG - NET Price	—	—	—	—	—	—
Includes parts and Labor. One extra year maximum. Must be purchased at time of original equipment order						

INVOQ CARECYCLE (NET PRICE)

INVOQ COMBI CLEANER TAB, BOX 150	\$150
INVOQ COMBI DESCALER TAB, BOX OF 150	\$125



MISCELLANEOUS (NET PRICE)

Open Kitchen	\$895
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*If Customer is purchasing the **Open Kitchen** feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: <https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf>



INVOQ



MINI COMBI

If you have a small kitchen or kiosk where space is limited. Blodgett Combi Mini is the obvious choice.

Blodgett Combi Mini ovens are a completely unique oven size on the market. The ovens do not take up much space - with a width of only 20.2" they can fit into even the smallest kitchens.

Small but effective. Despite its small size, Blodgett Combi Mini has the same features as a large combi oven. In other words, it has all the features you need in a smaller kitchen.

All models feature a state of the art Android® based touchscreen control*. Whatever is on your menu, Mini Combi has something for you.

* Refer to page 35 for information on the touch control.



MINI-OVENS



MINI COMBI

COUNTERTOP - BOILERLESS - ELECTRIC - TOUCHSCREEN CONTROLS



BLCT-6E - 5 shelves

- (5) 12" x 20" x 2" hotel pans
- (4) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans

BLCT-10E - 10 shelves

- (10) 12" x 20" x 2" hotel pans
- (6) 12" x 20" x 2½" North American hotel pans
- (10) half size sheet pans

BLCT BOILERLESS MINI ELECTRIC COMBINATION OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL			LIST PRICE
	IN.	MM	LB.	KG	PHASE	VOLTS	KW	
BLCT-6E	35.43 x 22.05 x 37.01	900 x 560 x 940	188	85	1 Ø 3	208	6.9	\$21,602
Includes: One base section, 2 piece rack system, and 5 wire shelves					1 Ø 3	240	9.2	
BLCT-10E	41.73 x 22.05 x 37.01	1060 x 560 x 940	245	111	3	208	10.4	\$26,048
Includes: One base section, 2 piece rack system, and 10 wire shelves					3	240	13.8	
					3	480	12.4	
BLCT-6-6E	(2) 35.43 x 22.05 x 37.01	(2) 900 x 560 x 940	188 ea.	85 ea.	1 Ø 3	208	13.8	\$42,990
Includes: Double stack BLCT-6E combi ovens with stand and 10 wire shelves					1 Ø 3	240	18.4	
BLCT-6-10E	(1) 35.43 x 22.05 x 37.01	(1) 900 x 560 x 940	188	85	1 Ø 3	208	17.3	\$47,605
	(1) 41.73 x 22.05 x 37.01	(1) 1060 x 560 x 940	245	111	1 Ø 3	240	23	

Includes: BLCT-6E stacked on BLCT-10E with stand and 15 wire shelves

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
BLCT-6-6E stand	49 x 45 x 27	1245 x 1143 x 686	120	55
BLCT-6-10E stand	57 x 45 x 27	1448 x 1143 x 686	135	61

- Injection steam
- 2-piece rack
- Temperature probe for perfect results everytime
- Customize to your kitchen with our field reversible door
- Stainless steel liner
- Handshower & Automatated Combiwash for easy cleaning
- Includes Factory Paid start-up, see page 3 for details.





HOODINI™ VENTLESS

Every kitchen has a limited amount of space for equipment that needs a ventilation system. With the Hoodini™ ventless hood your oven can break free.

This solution is free of consumables. You are not required to buy any filters or call any service companies to change them.

There are no restrictions on products and recipes that you can cook in these ovens.

Did you know?

You can cook
Whole Chicken
Bacon
Burgers & More
from raw!

HOODINI
VENTILATION
SYSTEM



The Hoodini™ hood, designed for the Blodgett Combi, lets you place your oven just about anywhere. The Hoodini removes smoke, odor, and moisture from the oven cavity. Oven fry bacon or roast chickens and breathe easy.



HOODINI VENTLESS COMBI

ZERO FILTERS TO CHANGE

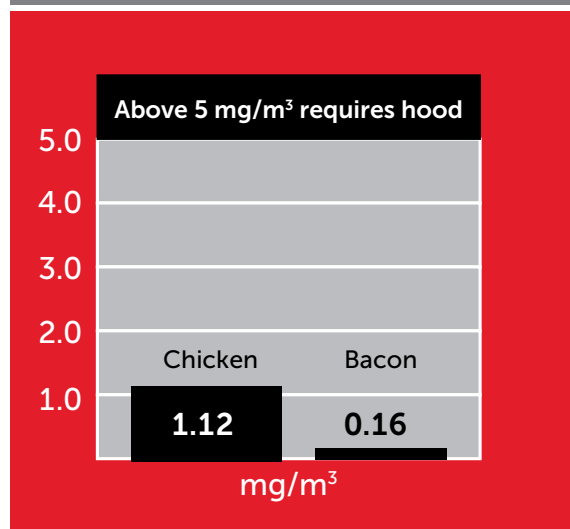
Test Results for BLCT-6E-H

Raw Chicken - 1.12 mg/m³:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour period

Raw Bacon - 0.16 mg/m³:

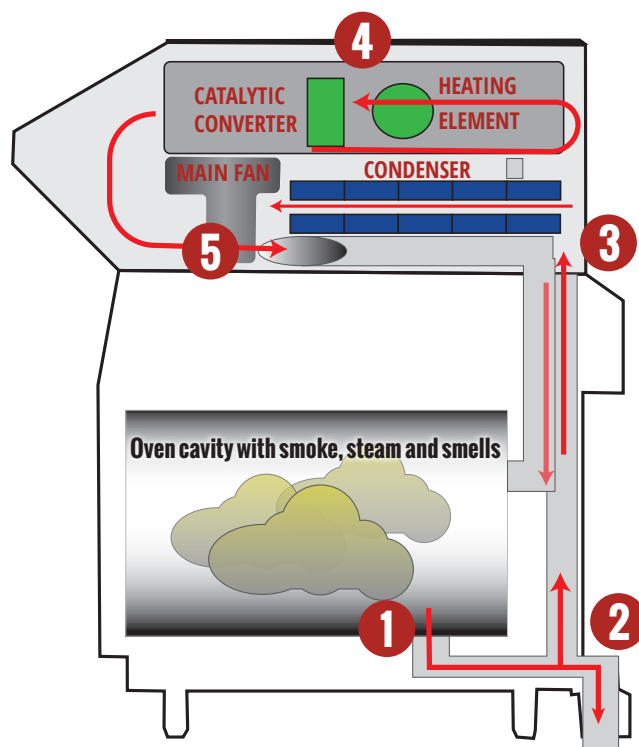
10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration





HOW DOES HOODINI WORK?

- 1 Main fan starts and pulls cooking vapors out of oven cavity.
- 2 Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3 Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4 Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5 These harmless gases are returned to the oven cavity to start the cycle over again.



Bacon, pepperoni, chicken, no problem, there is so little particulate left in the cavity that cleanup is a snap!

Hoodini™ ventless hood system is the ultimate in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when cooking raw proteins.

- Ventless hood combines catalytic system with condensing system
- Condenser removes steam exhaust
- Catalyst removes smoke and fumes
- Integrated hood - no fire suppression required
- Door is not on timed lock (unlike the competition)
- Not for use with any smoker box

ZERO TOP CLEARANCE NEEDED

VENTLESS OVENS



HOODINI VENTLESS COMBI

COUNTERTOP - BOILERLESS - ELECTRIC - TOUCHSCREEN CONTROLS



- Injection steam
- 2-piece rack
- Temperature probe for perfect results everytime
- Customize to your kitchen with our field reversible door
- Stainless steel liner
- Handshower & Automatated Combiwash for easy cleaning
- Includes Factory Paid start-up, see page 3 for details.

BLCT-6E - 5 shelves

- (5) 12" x 20" x 2" hotel pans
- (4) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans

BLCT-10E - 10 shelves

- (10) 12" x 20" x 2" hotel pans
- (6) 12" x 20" x 2½" North American hotel pans
- (10) half size sheet pans

HOODINI COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
BLCT-6E-H	boilerless	49.75 x 27 x 45	1264 x 686 x 1143	340	154		1 or 3	208	6.9	\$31,761
Includes: One base section with 2 piece rack system, with 5 wire shelves and Hoodini ventless hood							1 or 3	240	9.2	
BLCT-10E-H	boilerless	57.75 x 27 x 45	1467 x 686 x 1143	425	193		3	208	10.4	\$34,483
Includes: One base section with 2 piece rack system, with 10 wire shelves and Hoodini ventless hood							3	240	13.8	
							3	480	12.4	

HEAVY DUTY COMBI

SLEEK DESIGN WITH A STRONGER FRAME

This series of Blodgett-Combi® ovens features a fully welded stainless steel frame for extra strength. This frame is specifically designed to prevent warping which causes door seals to leak.

These ovens are made for high capacity. Choose from 14 and 20 pan models. These ovens come in both boiler based and boilerless options.

The Blodgett Combi® Heavy Duty Combi ovens are made to withstand the rigors of any kitchen including institutional.

Combi cooking
versatility
with rugged
Blodgett durability
you can rely on!



The 4-speed fan is available on all BCX Series control options, including manual, making this the perfect choice for the most delicate baked items.

Enjoy perfect results everytime with core probe cooking. The 4" filet core probe (150-500°F / 65-260°C) is detachable for sanitizing and easy placement. And it's standard on all models.

Automatic deliming on BCX ovens.

Available in both boilerless OR boiler-based (for both gas or electric). Boiler-based combi ovens will outperform boilerless ovens when menus demand continuous steam production.

Includes Factory Paid start-up, see page 3 for details.



HEAVY DUTY



Shown with optional One Touch control

Combi oven with boiler makes steaming continuous full loads a breeze. Enjoy this oven on its own, double stacked or stacked with matching CNVX convection oven. Available in gas or electric models.

Boilerless combi saves on water and energy when continuous steaming of full loads is not needed. Available in gas or electric models.

Meet the challenges of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts, and insulated covers.



HEAVY DUTY

BCX-14 & BX-14 OVENS

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – MULTIPLE CONTROL OPTIONS



- (14) 12" x 20" x 2-1/2" North American hotel pans at 3-1/4" spacing
- (7) 18" x 26" full size sheet pans at 3-1/4" spacing
- Includes 7 wire shelves

CRATED DIMENSIONS (H X W X D)

SHIP WEIGHT

MODELS	IN.	MM	LB.	KG
All Single Ovens	35 H x 42 W x 36 D	899 H x 1067 W x 914 D	140	64

ELECTRIC BCX & BX COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
BCX-14E Single	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	620	281	60	3	208	19	\$45,742
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet							3	240	19	
							3	480	19	
BCX-14E Double	boiler based	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1310	594	120	3	208	19	\$91,325
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
BCX-14E Addl	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	690	313	60	3	208	19	\$42,365
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
BX-14E Single	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	281	60	3	208	19	\$42,347
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet							3	240	19	
							3	480	19	
BX-14E Double	boilerless	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1220	553	120	3	208	19	\$84,696
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
BX-14E Addl	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	3	208	19	\$38,970
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	

GAS BCX & BX COMBINATION OVENS



CRATED DIMENSIONS (H X W X D)				SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
BCX-14G Single	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	645	293	60	115,000*	115	12	\$47,776
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet										
BCX-14G Double	boiler based	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1320	599	120	230,000*	115	12	\$95,551
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware										
BCX-14G Addl	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	715	324	60	115,000*	115	12	\$44,406
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware										
BX-14G Single	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	65,000	115	12	\$44,356
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet										
BX-14G Double	boilerless	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1225	556	120	130,000	115	12	\$88,686
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware										
BX-14G Addl	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	65,000	115	12	\$40,969
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware										

* 65,000 BTU per section for Hot Air, 50,000 BTU per section for boiler, 115,000 BTU per section total

PRACTICAL STANDARD FEATURES



Core temperature probe is removeable for sanitizing and easy placement.



Three halogen lights for superior oven cavity illumination



- Dual stage door latch to vent steam before fully opening door
- No spill door mounted drip trough keeps your floor dry



- Retractable hose reel with front water shutoff
- Large fixed drain bottom center of cavity
- Hinged pressure panel for cleanability
- Pressure spray bottle for oven cleaning included
- Coved corners



HEAVY DUTY

CNVX-14 OVENS

FLOOR MODEL - MATCHING CONVECTION OVEN - GAS & ELECTRIC - MULTIPLE CONTROL OPTIONS

NEED BOTH COMBI & CONVECTION?

Designed to perfectly match the BCX-14 and BX-14, the CNVX has the same footprint and styling as its Combi sibling. Stack the CNVX with either a BCX or BX combi for double the functionality in the same floor space.



The CNVX is the only washable convection oven on the market with a built-in hand shower and stainless steel liner with drain that's a cinch to clean.

With features designed for a perfect bake every time

- Four speed reversing fan
- Detachable core probe
- Hydroburst for a shot of 100% humidity at any time

CNVX-14G/BCX-14G shown with optional One Touch control

ELECTRIC CNVX CONVECTION OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
CNVX-14E Single	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	3	208	19	\$27,988
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet						3	240	19	
						3	480	19	
CNVX-14E Double	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1220	553	120	3	208	19	\$49,675
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	
CNVX-14E Addl	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	3	208	19	\$25,181
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	

ELECTRIC CNVX/COMBI STACK OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
CNVX-14E/BCX-14E	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	3	208	19	\$66,966
Includes: (1) CNVX-14E convection oven and (1) BCX-14E boiler based combi oven, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	
CNVX-14E/BX-14E	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1295	587	120	3	208	19	\$63,572
Includes: (1) CNVX-14E convection oven and (1) BCX-14E boilerless combi oven, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	

GAS CNVX CONVECTION OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		LIST PRICE
	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	
CNVX-14G Single	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	65,000	115	12	\$29,467
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet									
CNVX-14G Double	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1225	556	120	130,000	115	12	\$52,607
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware									
CNVX-14G Addl	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	65,000	115	12	\$26,636
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware									

GAS CNVX/COMBI STACK OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		LIST PRICE
	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	
CNVX-14GE/BCX-14G	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	65,000	115	12	\$70,479
Includes: (1) CNVX-14G convection oven and (1) BCX-14G boiler based combi oven, 14 wire shelves, 4" casters and stacking hardware						*115,000			
CNVX-14G/BX-14G	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1295	587	120	130,000	115	12	\$67,059
Includes: (1) CNVX-14G convection oven and (1) BX-14G boilerless combi oven, 14 wire shelves, 4" casters and stacking hardware									

* BCX-14G - 65,000 BTU for Hot Air, 50,000 BTU per section for boiler, 115,000 BTU per section total



HEAVY DUTY

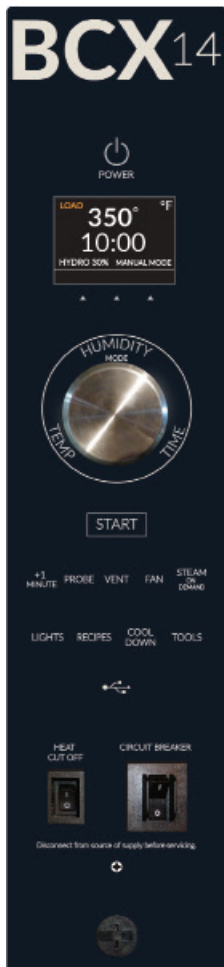
BEST OF BOTH WORLDS



HEAVY DUTY

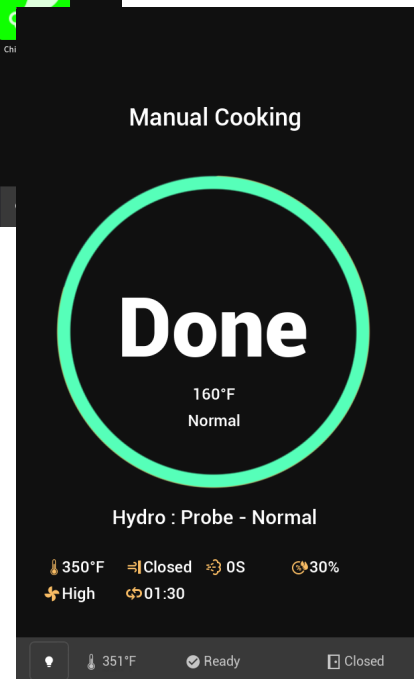
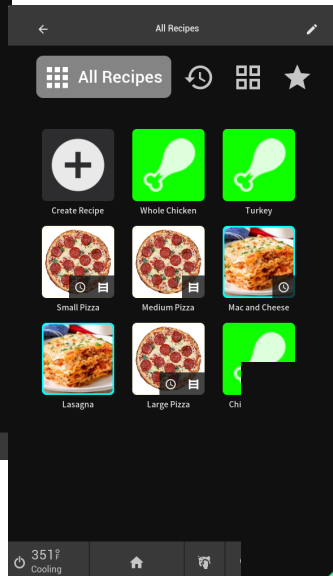
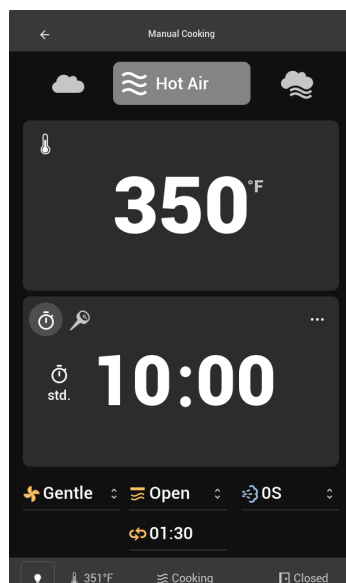
BCX SERIES CONTROLS

PROGRAMMABLE MANUAL CONTROL - OPTIONAL SMARTTOUCH 2 TOUCHSCREEN CONTROLS



MANUAL CONTROL WITH A MEMORY

The Blodgett Combi Manual control is elegant and easy to use. It has the ability to store 100 recipes and easy access download capability for recipe writing on your laptop. Standard with all BCX/BX/CNVX ovens.



OPTIONAL ONE TOUCH - DESIGNED TO TAKE YOUR COOKING EVEN FURTHER

Exciting One Touch™ 7-inch touchscreen takes user control to a whole new level. The optional One Touch is completely redesigned - with bright colorful screens that look great and are easier to use. Store up to 500 recipes, easily download for recipe writing on your laptop, and larger HACCP storage capability. Available on BCX/BX/CNVX ovens.

ALL THE CONTROL YOU NEED

OPTIONS & ACCESSORIES



HEAVY DUTY

CUSTOMIZE YOUR BCX SERIES COMBI

LEGS, STANDS & CASTERS

	LIST PRICE
28" stand, includes rack guides & casters (single oven only)	\$3,376
25" legs w/adjustable feet (26-3/8" max.) Not to be used with casters	\$1,085
6" legs w/adjustable leg feet (8" max.)	\$451
6" legs w/seismic feet	\$909
Bolt down/seismic feet for BCX/BX stands	\$581
6-1/2" casters for stands	\$664
4" casters for BCX/BX and CNVX (double ovens only)	\$604



ONE TOUCH CONTROL

	LIST PRICE
7" touchscreen control for BCX/ BX & CNVX ovens	\$4,193
Open Kitchen (for One Touch only) *[NET PRICE]	\$895*

7" touchscreen stores up to 500 recipes; includes rack timing, multi-shelf recipes, easy download for recipe writing on you laptop and HACCP storage capability.

WIRE RACKS A FULL SET OF RACKS IS INCLUDED

	LIST PRICE
28-3/16" x 20-7/8" full size rack	\$367
EZ Grip rack	\$398



CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BCX, BX & CNVX ovens	\$382
Extra 4" removeable filet probe for BCX, BX & CNVX ovens*	\$474

* One 4" filet probe is shipped with each oven. Order this if probe you would like an extra.

SIDE SHIELD (PRICE PER SECTION)

	LIST PRICE
Side heat shield for BCX, BX and CNVX	\$749

Stainless steel, protects from grease, water or heat near control panel. Mounts on left side with 4" standoffs.

VOLTAGE OPTIONS (PRICE PER SECTION)

	LIST PRICE
480 volt, 3 phase*	\$1,039

* Must be specified at time of order.

CORRECTION FACILITY OPTIONS

	LIST PRICE
Correctional package* (per section)	\$2,078
Keyed slamlock control cover with viewing window (upgrade from padlock style)**	\$214

* Prison package includes padlock style locking control cover (lock not included), piano hinge, door hasp, tamper proof screws.

** Must be purchased with prison package

PLUMBING OPTIONS (LIST PRICE)

	BCX/BX-14G	CNVX-14	BCX/BX-14E
Water pressure regulators	\$535	—	\$535
Water manifold w/pressure regulator per section	\$504	—	\$504
Water manifold w/o pressure regulator per section	\$244	—	\$244
Gas manifold*	\$336	\$336	—
Backflow preventer (two needed per section)	\$260	\$260	\$260
48" flexible gas hose w/quick disconnect & restraining device	\$897	\$897	—

LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BCX-14 E/G Net Price	\$2,559
BX-14 E/G Net Price	\$2,200
CNVX-14 E/G Net Price	\$2,200

Includes parts and Labor. One extra year maximum. Must be purchased at time of original equipment order.



HEAVY DUTY

BC-20 OVENS

ROLL-IN MODEL – BOILER BASED – GAS & ELECTRIC – MULTIPLE CONTROL OPTIONS



The BC-20 meets the challenge of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts, and insulated covers.

The TC-14 transport cart is standard with every oven. Additional transport and banquet carts are available as an accessory.

- Standard TC14 transport cart holds (28) steam table pans or (14) full size sheet pans
- Optional TC20 transport cart holds (20) steam table pans or (20) full size sheet pans on wire racks (not included)
- Optional TC10 prison transport cart holds (20) steam table pans or (10) full size sheet pans
- Optional Banquet Cart holds 96 plates with 3" vertical spacing

MODELS	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
All Ovens	74" x 35" x 38"	1880 x 889 x 965	135	61

ELECTRIC COMBINATION OVEN

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
BC-20E	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1200	544	137	3	208	61	\$88,846
Includes: One electric base section and TC-14 transport card							3	240	61	
							3	480	61	

GAS COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)			LIST PRICE
		IN.	MM	LB.	KG	CUBE		BTU/HR	VOLTS	AMPS	
BC-20G	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1400	635	137	215,000*	115	20		\$101,114

Includes: One electric base section and TC-14 transport card

* 125,000 BTU per section for Hot Air, 90,000 BTU per section for boiler, 215,000 BTU per section total

OPTIONS & ACCESSORIES



HEAVY DUTY

CUSTOMIZE YOUR BC-20 COMBI

MENUSELECT™ CONTROL

	LIST PRICE
Programmable control holds 99 multi-stage recipes	\$2,245

TRANSPORT CARTS & COVER

	LIST PRICE
TC-10 transport cart - 10 shelf universal rack guides (non-removable)	\$6,890
TC-14 transport cart (wire racks not included)	\$6,890
TC-20 transport cart (wire racks not included)	\$6,890
BC-20 banquet cart	\$7,196
Insulated thermal cover	\$2,520

TC-10 - Wire shelves, pan stops and handle not available.

TC-14 - Choose either SRG standard 14-position rack guides to be used with wire racks or URG 7 position rack guides. Each cart hold 2 racks. You may mix SRG & URG for flexibility. Guides included in price. Wire racks not included in price of SRG. Wire racks not used with URG.

TC-20 - 20 shelves at 2-3/8" spacing. Used primarily for Gastronorm pans.

BANQUET CART - Holds 96 plates with 3" plate spacing (custom spacing available at no charge), easy to clean, 5" (127mm) heavy duty casters (2 locking, 2 non-locking), drip pan with ball valve for waste removal, removable cart handle, heat retention panels.

SIDE SHIELD

	LIST PRICE
Side heat shield for BC-20	\$856

Stainless steel, protects from grease, water or heat near control panel. Mounts on left side with 4" standoffs.

FEET

	NET PRICE
Bolt down seismic feet	\$512

VOLTAGE OPTIONS

	LIST PRICE
480 volt, 3 phase*	\$1,201

* Must be specified at time of order.

WIRE RACKS A FULL SET OF RACKS IS INCLUDED

	LIST PRICE
21" x 26" full size rack for TC-14 cart	\$351
Full size rack for TC-20 cart	\$351

CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BC-20 ovens	\$371
Extra 4" removeable filet probe for BC-20 ovens*	\$460

* One 4" filet probe is shipped with each oven. Order this if probe you would like an extra.

CORRECTION FACILITY OPTIONS

	LIST PRICE
Prison package (per section) includes padlock style locking control cover with viewing window (lock not included), piano hinge, door hasp, tamper proof screws	\$2,078
Keyed slamlock control cover (upgrade from padlock style) Must be purchased with prison package	\$214
Solid Door	\$870
TC-10 cart w/non-removeable rack guides	\$6,890

PLUMBING OPTIONS

	LIST PRICE
Backflow preventer (two needed per section)	\$260

LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BC-20 Series	\$3,468

Includes parts and Labor. One extra year maximum. Must be purchased at time of original equipment order.



STANDARD CONTROLS

Two-speed fan, Steam on Demand and Vario Steam® feature for poaching.


OPTIONAL MENUSELECT™

Steam, Hot Air and Combi cooking modes, timed and Core Probe Cooking for either Low Temperature Roasting or Cook & Hold, Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, plus the ability to program as many as 99 different products with up to 6 stages each.

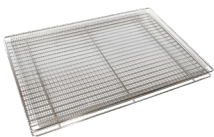



COOKING ACCESSORIES

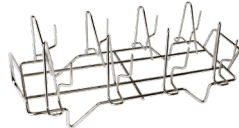
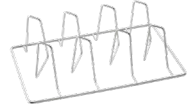


SMOKER BOX

	DESCRIPTION	PRICE
	Blodgett Smoker Box - Independently controlled from 5-60 minutes, the Blodgett smoker box burns flavored wood chips to produce wood flavored product. Removeable for easy cleaning. Wood chips not included. Not for use with Hoodini models.	\$2,034

FRY RACKS & BASKETS

	DESCRIPTION	PRICE
	Multi-Purpose Fry Rack - p/n 54247 - Full-size (14-1/2" x 24-1/2") wire mesh pan for cooking fried foods without adding cooking oil or sprays, 1/2" reinforced rim adds rigidity and helps to prevent overloading, welded stainless steel construction offers better air circulation than standard sheet metal pans with holes. Fits in 18"x26" full size sheet pan.	\$382
	Fry Basket - p/n 60797 - Crisp French fries without the use of fat - Blodgett's French fry basket is excellent for the preparation of fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution for even results. You get crisp French fries easily without adding any fat at all.	\$344



SPECIALTY RACKS

	DESCRIPTION	PRICE
	Patented Chicken Roasting Rack - p/n 52387 - Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (8) chickens/poultry. The spikes heat the product from the inside while the combi heats it from the outside. Fits perfectly inside a standard hotel pan to capture drippings for gravies and/or easy oven clean up.	\$244
	Chicken Roasting Rack - p/n 61993 - Will accommodate (8) chickens/poultry. The spikes heat the product from the inside while the combi heats it from the outside. Designed to sit directly on the oven rails.	\$199
	Spare Rib Rack - p/n 61992 - Full hotel pan size wire rack with slots for full racks of ribs. Will accommodate 6 full racks. The rib rack optimizes space while still allowing for airflow for the perfect ribs. Ribs are placed upright.	\$886
	Potato Spikes - p/n 60676 - Bake potatoes in only 30 minutes with the enamel coated potato spikes. With 28 spikes, this accessory is perfect for the preparation of potatoes, chicken legs, corn and tomatoes. The spikes heat the product from the inside while the oven heats it from the outside greatly speeding up the cooking process.	\$427



CHICKEN ROASTING SYSTEM - What do you need?

OVEN	RACK SPACING	# CHICKENS	ACCESSORY	QTY
61	70 or 85 mm	16	Chicken Roasting Rack & Enamel Hotel Pan	2 ea
62	70 or 85 mm	32	Chicken Roasting Rack & Enamel Hotel Pan	4 ea
101	70 or 85 mm	24	Chicken Roasting Rack & Enamel Hotel Pan	3 ea
102	70 or 85 mm	48	Chicken Roasting Rack & Enamel Hotel Pan	6 ea
201	70 or 85 mm		Chicken Roasting Rack & Enamel Hotel Pan	
202	70 or 85 mm	64	Chicken Roasting Rack & Enamel Hotel Pan	8 ea




GRILLING

	DESCRIPTION	PRICE
	Combi Sheet/Pizza Grill - p/n 60798 - Blodgett's enamel coated oven sheet offers a wide variety of applications. One side is designed for grilling meat and vegetables. The other side is ideal for baking pizzas. The thickness of the sheet combined with the special coating produces perfect crisp pizza crust.	\$474
	Grilling Grid - p/n 60678 - Blodgett's enamel coated grilling grid is ideal for grilling meat, fish, poultry and vegetables right in your oven. The grilling grid ensures distinct grill marks, excellent taste and quick preparation. Thanks to the non-stick coating, it is easy to clean.	\$535

BAKING

	DESCRIPTION	PRICE
	Silicone Baking Sheet - p/n 60795 - The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.	\$137
	Perforated Baking Sheet - p/n 60830 - Blodgett-Combi's perforated aluminium baking sheets ensure bread has a crisp crust all the way around. The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.	\$137

HOTEL PANS & MULTIPURPOSE TRAY

	DESCRIPTION	PRICE
	Enamel Hotel Pan - p/n 60794 - 12" x 20" x 2-1/2" North American hotel pan with special coating	\$535
	Edged Sear Sheet - p/n 61990 - shallow depth enamel coated hotel pan. The Edged Sear Sheet is perfect for searing meats, seafood, and vegetables while containing any liquids or breading. The quick heating sear sheet gives a great sear regardless of product size. Thanks to the non stick coating, it is easy to clean.	\$588
	Multipurpose Tray - p/n 60829 - Blodgett's enamel coated multi-purpose tray is perfect for fried eggs, pancakes, etc. The non-stick coating, ensures perfect roasting and baking results and makes cleanup easy.	\$573





WATER TREATMENT

WATER TESTING - TREATMENT - FILTRATION

WATER TREATMENT & TESTING POLICY - It is the responsibility of the owner/operator/purchaser to verify that the incoming water supply is tested and complies with our water quality standard below. Non-compliance with standards may VOID the original equipment manufacturer's warranty.

- Total dissolved solids: 40-125 ppm
- Hardness: 35-180 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

It is important to get your water analyzed and your system in place prior to installation!! Middleby offers both water filtration and water treatment systems for use with Blodgett Combi ovens.

If your water is NOT within the quality guidelines above, refer to the table to find the right Middleby water treatment system for your Combi.

Middleby RO150 and RO500R Series systems utilize reverse osmosis (RO) to remove total dissolved solids (TDS) from water, including chlorides and hardness minerals. Then a select balance of minerals is introduced into the pure water to provide desirable "Optimized" water with a stable, non-aggressive nature that can significantly reduce water-related equipment problems including corrosion and scale.

If your water is within the quality guidelines above, use Middleby model MS2 Fast Fit Filter system. The MS2 reduces chlorine/chloramines and sediment, inhibits scale and helps guard against corrosion.



TruH2O RO500
Water Treatment System



TruH2O RO100
Water Treatment System



210MS2 Fast Fit
Water Filter System



200MS2 Fast Fit
Water Filter System



OVEN MODEL*		GOOD WATER: WATER FILTRATION		POOR WATER: WATER TREATMENT	
		Single	DOUBLE	SINGLE	DOUBLE
BOILERLESS OVENS	BLCT6E	210MS2	200MS2	RO150+ST10	RO500+ST15
	BLCT-6-10E	-	200MS2	-	RO500+ST15
	BLCT-10E	210MS2	-	RO150+ST10	-
	BLCT6E-H	210MS2	-	RO150+ST10	-
	BLCT10E-H	210MS2	-	RO150+ST10	-
	Invoq 61	210MS2	200MS2	RO150+ST10	RO500+ST15
	Invoq 61/101 stack	-	200MS2	-	RO500+ST15
	Invoq 62	210MS2	200MS2	RO150+ST10	RO500+ST15
	Invoq 62/102 stack	-	200MS2	-	RO500+ST15
	Invoq 101	210MS2	200MS2	RO150+ST10	-
	Invoq 102	210MS2	200MS2	RO150+ST10	-
	Invoq 201	200MS2	-	RO500+ST15	-
	Invoq 202	200MS2	-	RO500+ST15	-
	BX-14	210MS2	200MS2	RO500+ST10	RO500+ST15
	CNVX-14	210MS2	200MS2	RO500+ST10	RO500+ST15
BOILER-BASED OVENS	Invoq 61	210MS2	200MS2	RO150+ST10	RO500+ST15
	Invoq 61/101 stack	-	200MS2	-	RO500+ST15
	Invoq 62	210MS2	200MS2	RO150+ST10	RO500+ST15
	Invoq 62/102 stack	-	200MS2	-	RO500+ST15
	Invoq 101	210MS2	-	RO150+ST10	-
	Invoq 102	210MS2	-	RO150+ST10	-
	Invoq 201	200MS2	-	RO500+ST15	-
	Invoq 202	200MS2	-	RO500+ST15	-
	BCX-14	200MS2	200MS2	RO500+ST15	RO500+ST15
	BC-20	200MS2	-	RO500+ST15	-

* Models lists include gas and electric models where applicable

Model	For Use With Combi Models	NET Price
210MS2	Multi-stage water filtration system P/N 101257	\$373
200MS2	Multi-stage water filtration system P/N 101258	\$399
RO150+ST10	TruH20 RO150 with a TruH20 ST10 10 gallon RO storage tank P/N 101780	\$1,572
RO500+ST15	TruH20 RO500 with a TruH20 ST15 15 gallon RO storage tank P/N 101781	\$2,997

These products are covered under warranty by Middleby for 1 year against defects in material and workmanship. Warranty does not include filters or membranes.

Replacement filters may be purchased through Parts Town.

INSTALLATION PROGRAMS

Blodgett offers a worry free installation program designed to make your installation as easy as possible. You will be creating sumptuous cuisine in no time! Blodgett Professional Installation program offers a turnkey solution from delivery to product demonstration. More than you need? All Blodgett Combi ovens also come standard with a Factory Paid Startup.

BLODGETT PROFESSIONAL INSTALLATION

WORRY FREE COMBI INSTALLATION

The Blodgett Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our Combi ovens. It includes: Site survey, Installation, Connection of Utilities and Start up. Installation is provided by a Blodgett Authorized Service Agent and is available for Combi ovens at time of purchase.

* Blodgett Combi Mini models not included



HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Blodgett Professional Installation must be ordered at time of equipment purchase.
 - Customer name
 - Customer ship to address
 - Customer contact
 - Contact phone
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, contact your local Blodgett manufacturing rep to demonstrate the unit.

CUSTOMER PROGRAM RESPONSIBILITIES

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system must be done prior to oven installation, and is NOT included with this program. Refer to 64 for information on Blodgett water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- Drain cannot be under oven
- An approved and operational ventilation hood

1

SITE SURVEY

1. The ASA will perform a site survey to assure all requirements for a worry free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
2. Additional charges may be applicable for non-compliance.

***Once the site survey has been completed, the PO will be assigned a ship date and put into production

2

SHIPPING

1. The equipment is shipped to the Food Service dealers designated location listed on the purchase order.

3

INSTALLATION

1. The ASA will uncrate, stack if necessary, assemble stands and set in place.
2. The ASA will remove and dispose of all shipping material.
3. Removal and disposal of existing equipment is not included.
4. The ASA will complete the final assembly of the oven.
5. Installation of a water treatment system is NOT included with this program
 - i. This needs to be completed before the ASA arrives to install ovens

4

CONNECTING UTILITIES

1. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
2. Connect Power: The ASA will hook up the oven to an approved disconnect device.
3. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

5

START UP

1. The ASA will perform a Factory Start Up according to Blodgett recommended procedures.
2. The ASA will complete the Start Up form.
3. The ASA will send the form to Blodgett.

ELECTRIC SINGLE STACK OVENS

	61		62		101		102		201		202	
Voltage	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480
Kit Number	58446	58447	58448	58449	58450	58451	58452	58453	58454	58455	58454	58455
BPI (NET)*	\$2,584	\$2,584	\$2,620	\$2,620	\$2,584	\$2,584	\$2,836	\$2,836	N/A	N/A	\$4,284	\$3,960
Parts Kit (NET)	\$858	\$858	\$900	\$900	\$871	\$871	\$1,289	\$1,289	N/A	N/A	\$1,620	\$1,289

	BCX/BX/CNVX	BC-20E	
Voltage	208-240	208-240	440-480
Kit Number	58468	58644	58645
BPI (NET)*	\$2,480	\$3,448	\$3,196
Parts Kit (NET)	\$904	\$1,584	\$1,332

ELECTRIC DOUBLE STACK OVENS

	61/61		62/62		61/101		62/102		BCX/BX/CNVX
Voltage	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240
Kit Number	58456	58457	58458	58459	58460	58461	58462	58463	58469
BPI (NET)*	\$2,944	\$2,944	\$2,980	\$2,980	\$2,944	\$2,944	\$3,677	\$3,677	\$3,278
Parts Kit (NET)	\$1,080	\$1,080	\$1,159	\$1,159	\$1,080	\$1,080	\$1,786	\$1,786	\$1,544

GAS SINGLE STACK OVENS

	61	62	101	102	201	202	BCX/BX/CNVX	BC-20G
Voltage	120	120	120	120	120	120	120	120
Kit Number	58442	58442	58442	58442	58635	58635	58408	58637
BPI (NET)*	N/A	N/A	N/A	N/A	N/A	N/A	\$2,486	\$2,858
Parts Kit (NET)	N/A	N/A	N/A	N/A	N/A	N/A	\$910	\$1,001

GAS DOUBLE STACK OVENS

	61/61	62/62	61/101	62/102	BCX/BX/CNVX
Voltage	120	120	120	120	120
Kit Number	58407	58407	58407	58407	58409
BPI (NET)*	N/A	N/A	N/A	N/A	\$3,241
Parts Kit (NET)	N/A	N/A	N/A	N/A	\$1,506

* BPI price includes labor and parts kit

Unit prices based on man hours, with the exception of the mileage.

Travel price based on 2 men, 1 hour and 50 miles travel each way. Travel outside this scope will be charged extra to the customer. Pricing is based on normal business hours, 8:00-5:00, Monday-Friday. Ask for a quote for an overtime installation cost if required.

If for any reason the installation/startup is delayed due to a lack of functioning utilities, a return trip will be charged to the customer. Removal of doors, windows, counters, or equipment to get the oven(s) to the installation location is not included in pricing.

All pricing is based on ground floor installation with Blodgett Combi Minimum of 45" of clearance access from the point of entry to the final oven location.

Additional man hours will be charged on a separate invoice to the customer.

FACTORY PAID STARTUP

The Blodgett Paid Start-Up ensures our customers' experience is trouble-free from the start. This program is included with the purchase of all Blodgett Combi ovens.

A "START-UP" is a service performed by the Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Technician will follow a detailed start-up form specific to the equipment which requires that many items are checked and adjusted as necessary to meet factory specifications. The form is completed in its entirety and returned to the factory.

- A Start-up must be called into an ASAP at least 5 days prior to requiring the service.
- The Start-up is to be completed prior to the customer using the equipment.
- All required utilities and associated supporting equipment such as hoods, drains, fire protection equipment, must be in place and operational prior to starting up the equipment. Confirm prior to scheduling a start-up.
- If a start-up is scheduled and the equipment or utilities are not ready, the customer will be charged for the unsuccessful service call.
- Start-ups are to be performed between the hours of 8:00 AM - 5:00 PM, Monday-Friday.
- A Start-up covers travel from the ASAP's facility to the site of 100 miles round trip. Travel in excess of the 100 miles is the responsibility of the customer.



To find a Blodgett Service Agent in your area visit www.blodgettcombi.com

* When contacting an ASAP Distributor for either service described here, be prepared to provide an accurate address with a contact name and phone number(s) for the site.

** The training of customers on how to use the equipment is not the responsibility of the service agent. This responsibility rests with the Dealer or the Sales Representative.



COMBI VERSATILITY

Blodgett Combi ovens are YOUR Space saving, multi-functional partner in the kitchen. In fact, there's virtually no limit to their capabilities; from baking bread to roasting chickens and steaming vegetables in addition to every type of food in between.

That's why Blodgett Combi ovens meet the needs of kiosks, quick service restaurants, full service restaurants as well as high capacity kitchens like schools, hospitals and institutions.



PERFECT RESULTS EVERYTIME

Imagine 320 muffins in one oven load - all baked to perfection. It's the reversible fan which ensures optimum distribution of heat and steam that makes this possible. With adjustable speeds, you can easily adapt the fan speed to the type of food in the oven or take advantage of the automatic settings.

RELIABILITY ABOVE ALL

The advanced technology ensures an accurate temperature in the oven chamber. As a result, you can always rely on Blodgett Combi for precision. The rapid heat-up and cool-down times quickly give you full temperature control.



SOLUTIONS FOR ANY APPLICATION





DECK OVENS

SIMPLICITY, RELIABILITY AND PROVEN PERFORMANCE!



The Blodgett Deck Oven line has set industry wide standards for excellence in baking characteristics, performance and reliability. Simplicity of design and quality construction throughout assure years of trouble-free operation. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

- ✓ Battleship construction, fully welded angle iron frame for durability, providing you with years of cost effective operation
- ✓ Add-a-section design allows you to start with one oven and add sections as your business grows
- ✓ No electricity required for gas ovens, reducing operating costs
- ✓ Large, full-size door for easy access to cooking chamber
- ✓ Counterbalanced doors provide ease of operation without operator fatigue and injuries
- ✓ Natural convection gentle airflow for delicate bake
- ✓ Large cooking area accommodates items such as large bread loafs and roasts
- ✓ Minimal repair cost with simple, reliable controls



Model 911

900 SERIES BAKING & ROASTING DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- Steel deck is standard
- Stacked units include manifold as standard
- Includes No Charge Performance & Installation check, see page 104
- Available for general export and CE use

The small 900 Series Baking & Roasting ovens feature a space saving 51" x 30" footprint.

911 Small Gas Deck Oven with 7" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	\$26,723
Double	Two base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	895/406 (96)	\$50,962
Triple	Three base sections with 7"s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1275/578 (144)	\$73,868
Base section	One base section (oven only)	410/186 (48)	\$23,750

901 Small Deck Oven with 12" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	\$28,046
Double	Two base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	970/440 (96)	\$52,735
Base section	One base section (oven only)	410/186 (48)	\$25,074

The large 900 Series deck ovens come in four basic sections: the 951, 961, 966 and 981. Each section has the same 60" x 40" footprint and can be stacked in any combination.

951 Large Gas Deck Oven with 12" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 951 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	600/272 (64)	\$30,190
Double	Two 951 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1230/558 (128)	\$57,008
Base section	One base section (oven only)	540/245 (64)	\$27,203

961 Large Gas Deck Oven with 7" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 961 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	540/245 (48)	\$30,049
Double	Two 961 base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1085/492 (96)	\$57,597
Triple	Three 961 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1625/737 (144)	\$83,812
Base section	One base section (oven only)	455/206 (48)	\$27,060

966 Large Gas Deck Oven with 16-1/4" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 966 base section with 19" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	630/286 (62)	\$36,294
Double	Two 966 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1190/540 (124)	\$69,394
Base section	One base section (oven only)	575/261 (62)	\$33,397

981 Large Gas Deck Oven with Two 7" High Baking Compartments

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 981 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	715/324 (64)	\$32,409
Double	Two 981 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1450/658 (128)	\$61,446
Base section	One base section (oven only)	650/295 (64)	\$29,422



900 Large Series Combination Models

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
981 & 951	Base section for each model, 7" s/s adjustable legs, stainless steel draft diverter or direct vent, crown angle trim and double gas connector (triple gas connector for 961/961/951)	1315/596 (128)	\$59,227
981 & 961		1255/569 (112)	\$59,084
951 & 966		1230/558 (126)	\$63,201
981 & 966		1345/610 (126)	\$65,420
961 & 966		1170/531 (110)	\$63,058
961, 961 & 951		1641/744 (160)	\$83,955
961 & 951	Same as above with 19" s/s adjustable legs	1140/517 (112)	\$57,740



Model 951



Model 961



Model 966



Model 981

CAPACITY - What size 900 oven is right for you?

PAN TYPE	901/911	951/961/966	981
10" pie tin	6	12	24
18" x 24" bun	1	2	4
9.5" x 5" bread	12	24	48
9" x 7" roll	9	16	32
19" x 4" pullman	8	14	28
13" x 16.5" cup tin	2	9	18
12" x 20" x 2.5" hotel pan	1	2	4
#200 pan	2	4	8

THE

G.O.A.T.



Blodgett is easy to cook with, and has very little down time for repairs. Blodgett gives us the positive cooking results we're looking for. We are engaged with the students and try to spark their imagination. We try to make sure we are always trending and looking at ways to get kids to eat more. ”

AUDREY HAMILTON

Director of Nutrition Services, Clayton County Schools



If Audrey Hamilton had a cape secretly tucked away in her closet, no one would be surprised. Afterall, “fueling student achievement with proper nutrition” is her motto. Audrey and her team typically serve 42,000 meals per day. Feeding and entertaining students is their passion, and there’s no end to the creativity they infuse into that mission



Model 911P

900 SERIES PIZZA DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Higher BTU and thermostat than standard 900 series models
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT deck for perfect pizza crusts
- Includes No Charge Performance & Installation check, see page 104
- Available for general export and CE use

The 911 and 961 are also available in a pizza oven version with a slightly higher gas input. The 911P and 961P are designed to meet the demand for equipment with low BTU input requirements without sacrificing results. With the 911P and 961P, equipment can be installed even when gas supply is limited.



961P Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 961P base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	725/329 (48)	\$35,036
Double	Two 961P base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1405/637 (96)	\$67,574
Base section	One base section (oven with QHT deck)	675/306 (48)	\$32,049



911P Small Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 911P base section with 27-1/2" adjustable s/s legs, s/s draft diverter or draft hood and crown angle trim	585/265 (48)	\$31,081
Double	Two 911P base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, double gas connector and crown angle trim	1130/512 (96)	\$59,679
Triple	Three 911P base sections with 7" s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1640/744 (144)	\$86,942
Base section	One base section (oven with QHT deck)	500/227 (48)	\$28,109



Model 1060 Double

1048 & 1060 PIZZA DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Full width, dual spring, counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT deck
- Includes No Charge Performance & Installation check, see page 104
- Available for general export use

For a heavy-duty, high volume, fast recovery pizza oven, you can trust the Blodgett 1048 and 1060 ovens featuring bottom air intake. We have designed a system to transfer just the right amount of heat to the top ensuring a perfectly cooked pizza time after time. These ovens can be stacked to optimize your production capacity. Our 10" tall door is just the right height, combining functionality and energy savings all in the same foot print.

1048 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	950/431 (61)	\$40,996
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	1850/839 (122)	\$80,022
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	930/422 (61)	\$41,310
Base section	One base section (oven with QHT deck)	900/408 (61)	\$37,550

1060 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	1050/476 (76)	\$47,746
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	2100/952 (152)	\$93,692
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	1040/472 (76)	\$48,230
Base section	One base section (oven with QHT deck)	1015/460 (76)	\$44,255

CAPACITY - What size pizza oven is right for you?

PIZZA SIZE	911P	961P	1048	1060
10" pie	6	12	12	18
14" pie	2	5	6	8
16" pie	2	3	5	6



1415 ELECTRIC DECK OVEN

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Compact countertop design, ideal for kiosk applications
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Cordierite deck, with 2 interior decks
- Includes No Charge Performance & Installation check, see page 104
- Available for general export use
- Optional no charge glass door available

1415 Electric Countertop Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" stainless steel legs	270/122 (13)	\$15,148
Double	Two base sections with 4" stainless steel legs and stacking kit	540/245 (26)	\$30,573
Base section	One base section (oven only)	260/118 (13)	\$14,802

SPECIFICATIONS

Electric Countertop Deck Oven

	1415 ELECTRIC DECK OVEN		
DIMENSIONS	W	D	H
Interior (")	20	20	9
Exterior (")	27 ¹ / ₄	25 ⁵ / ₈	16 ³ / ₄
Single Section Height	20 ³ / ₄		
Double Section Height	37 ¹ / ₄		
Compartments	1		
CONSTRUCTION			
Assembly	Unibody		
Door Operation	Drop down		
Door Style	Counter Balanced		
Deck	Cordierite		
OPERATION			
Heating Method	Natural/Convection/Radiant		
Electrical	208 or 240 VAC, 3750 Watts		
CLEARANCE	LEFT	RIGHT	REAR
From combustibles (")	2	2	2

OPTIONS & ACCESSORIES

LIST PRICE

LEGS OPTIONS (SET OF 4)	901	911	911P	951	961	961P	966	981	1415	1048	1060
32" s/s legs*	—	—	—	—	—	—	—	—	—	\$2,284	\$2,284
27½" s/s legs	\$1,987	\$1,987	\$1,987	\$1,987	\$1,987	\$1,987	\$1,987	\$1,987	—	—	—
19" s/s legs	\$1,898	\$1,898	\$1,898	\$1,898	\$1,898	\$1,898	\$1,898	\$1,898	—	—	—
12" s/s legs	—	—	—	—	—	—	—	—	—	\$1,706	\$1,706
7" s/s legs	\$1,023	\$1,023	\$1,023	\$1,023	\$1,023	\$1,023	\$1,023	\$1,023	—	—	—
Casters ** ***	\$1,439	\$1,439	\$1,439	\$1,439	\$1,439	\$1,439	\$1,439	\$1,439	—	\$1,439	\$1,439
4" s/s legs	—	—	—	—	—	—	—	—	\$356	—	—

* N/A with casters ** Do not deduct cost of legs *** Casters will receive black legs

INTERIOR & DECK OPTIONS (PER DECK)	901	911	911P	951	961	961P	966	981	1415	1048	1060
Cordierite deck	—	—	—	—	—	—	—	—	Std.	—	—
Steel deck	Std.	Std.	—	Std.	Std.	—	Std.	Std.	—	N/C	N/C
QHT	\$2,573	\$2,573	\$2,573	\$3,159	\$3,159	Std.	\$3,159	\$3,159	—	\$3,960	\$4,960
Steam jets	\$660	\$660	\$660	\$853	\$853	\$853	\$853	\$853	—	—	—

EXTERIOR OPTIONS	901	911	911P	951	961	961P	966	981	1415	1048	1060
Crown angle trim, stainless-steel	\$430	\$430	\$430	\$445	\$445	\$445	\$445	\$445	—	\$608	\$653
Crown angle leg frame assembly, stainless-steel	—	—	—	—	—	—	—	—	—	\$1,780	\$1,995
Stacking collar for 1415	—	—	—	—	—	—	—	—	\$623	—	—

VENT & CONNECTOR OPTIONS	901	911	911P	951	961	961P	966	981	1415	1048	1060
Flue connector	—	—	—	—	—	—	—	—	—	\$274	\$274
Draft diverter or direct vent, stainless-steel	\$571	\$571	\$571	\$571	\$571	\$571	\$571	\$571	—	\$571	\$571
Double gas connector	\$578	\$578	\$578	\$578	\$578	\$578	\$578	\$578	—	—	—
Triple gas connector	\$608	\$608	\$608	\$608	\$608	—	\$608	\$608	—	—	—
48" flexible gas hose*	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256	\$1,256
36" flexible gas hose*	\$1,165	\$1,165	\$1,165	\$1,165	\$1,165	\$1,165	\$1,165	\$1,165	—	\$1,165	\$1,165

* Flexible gas hose includes quick disconnect & restraining device

CONTROL OPTIONS (PER SECTION)	901	911	911P	951	961	961P	966	981	1415	1048	1060
FTDO 200°-500° temp control	Std.	Std.	—	Std.	Std.	—	Std.	Std.	—	—	—
FDTH 300°-650° temp control	\$356	\$356	\$356	\$356	\$356	Std.	\$356	\$356	—	Std.	Std.
Digital display (150°-500°F)	—	—	—	—	—	—	—	—	Std.	—	—

MISCELLANEOUS	901	911	911P	951	961	961P	966	981	1415	1048	1060
50 HZ upcharge (per section) NET PRICE	—	—	—	—	—	—	—	—	\$287	—	—
Kit (p/n 39512) to stack w/full size convection	—	—	—	—	—	—	—	—	\$1,780	—	—
Kit to stack w/Hydrovection	—	—	—	—	—	—	—	—	\$1,780	—	—

SPECIFICATIONS



Gas Baking & Roasting Deck Ovens

	911			901			951			961			966			981		
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H
Interior ("	33	22	7	33	22	12	42	32	12	42	32	7	42	32	16¼	42	32	7
Exterior ("	51	30	22	51	30	27	60	40	27	60	40	22	60	40	32	60	40	31½
Single Section Height	48¼			54⅜			54⅜			48¼			57¾			57¾		
Double Section Height	62⅛			58⅟16			58⅟16			62⅛			68⅟16			68⅟16		
Compartments	1			1			1			1			1			2		
CONSTRUCTION																		
Assembly	Angle Iron																	
Door Operation	Drop Down																	
Door Style	Counter Balanced																	
Deck	Steel																	
OPERATION																		
Heating Method	Natural/Convection/Radiant																	
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5
L.P. (" W.C.)	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0
BTU/Hr.	20,000			22,000			38,000			37,000			50,000			50,000		
CLEARANCE	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR
From combustibles ("	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6



Gas Pizza Deck Ovens

	911P			961P			1048			1060		
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H
Interior ("	33	22	7	42	32	7	47¼	36	10	60	36	10
Exterior ("	51	30	22	60	40	22	60¾	46½	25	78¼	46½	25
Single Section Height	48¼			48¼			56¼			56¼		
Double Section Height	62⅞			60⅞			64⅞			64⅞		
Compartments	1			1			1			1		
CONSTRUCTION												
Assembly	Angle Iron											
Door Operation	Drop Down											
Door Style	Counter Balanced			Counter Balanced			Drop Down			Drop Down		
Deck	QHT											
OPERATION												
Heating Method	Natural/Convection/Radiant											
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	5.0	7.0	10.5	5.0	7.0	10.5	3.5	7.0	10.5	3.5	7.0	10.5
L.P. (" W.C.)	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0
BTU/Hr.	27,000			50,000			85,000			85,000		
CLEARANCE	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR
From combustibles ("	6	6	6	6	6	6	6	6	6	6	6	6

An overhead view of a group of people gathered around a wooden table, sharing several pizzas. The pizzas are in cardboard boxes and feature various toppings like pepperoni, mushrooms, olives, and sausage. Hands are visible reaching for slices, and several glasses of beer are on the table. A remote control and a smartphone are also visible. The text "Old World Style New World Ovens" is overlaid in the center.

Old World Style New World Ovens

MARSAL

PIZZA OVENS

Marsal's care for quality and ingenuity has allowed us to soar to the top as the industry go-to brand. See our equipment all over the country and all over the globe - at your local pizzeria or in the greatest of restaurant chains.

"Your company's oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!"

Vincent Disanza Familia Pizzeria
Las Vegas, NV

Old
World
Bake





Why MARSAL

"I still LOVE the ovens and so do all the customers. I love working the ovens & watching their mouths drop when they walk in the door for the first time. The building was designed around the ovens and they are the first thing you see when you walk in the door. I still say WOW every time I come in. This has been my dream for many years and it's awesome to finally see it come true. A lot of customers say the new ovens make the pizza even better. Our sales are up over 50% from before we moved and football season hasn't started yet."

LeAnn - Steffey's Pizza



The arched refractory brick-lined ceiling of the MB Series ovens develop more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.



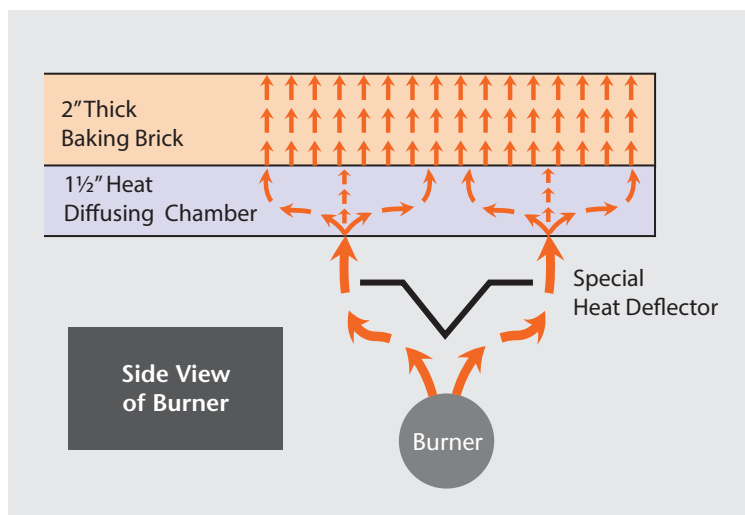
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





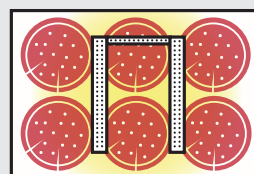
A PERFECT BAKE

Marsal ovens incorporate a 1½" heat diffusing air chamber and a 2" thick cooking surface for an even bake throughout the oven. So your pizza is cooked crispier and more efficiently.

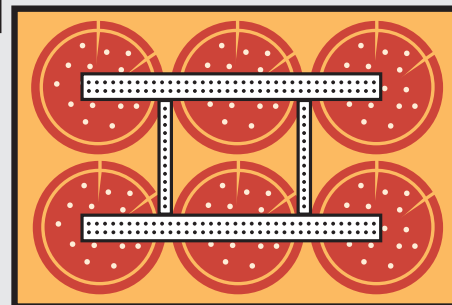


SUPERIOR BURNER DESIGN

Marsal gas ovens are built with our exclusive left-to-right burner design. This system allows for even heating across the entire baking deck. Our competitors use a front-to-back burner design, producing a very uneven heating surface with slow recovery.



Their Design



Our Design

Simply the BEST



MB SERIES



Shown with rosebed brick veneer

MB SERIES BRICK LINED OVENS

Brick lined gas deck pizza oven delivers the bake of an old world oven with the ease of a gas deck

- Warranty: 1 year labor, 18 months parts
- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the workspace cool
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light
- Stainless steel sides and top (aluminized front)
- Heavy duty adjustable legs are welded to the oven's base
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides
- Fully enclosed and ready to be finished. Finish on your own or choose our stainless steel or brick finishing kits.
- Available in 3 top styles, the standard flat top and optional square and round dome top
- Can be paired with our WF Series ovens (see page 93)
- Includes Factory Paid Performance/Installation Check (see page 105)
- Available for general export use



4 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
4 Pie Series - 36" x 42" cooking surface and flat top, holds four 18" pies per section - aluminized fronts			
MB 42 Single	One base section w/30" stand and indirect vent	1525 / 692	\$43,691
MB 42 Double	Two base sections w/16" stand and indirect vent	2425 / 1100	\$82,621
Add'l Section	One base section w/16" stand	—	\$42,809
Base Section	One base section (oven with deck)	—	\$39,723



6 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
6 Pie Series - 36" x 0" cooking surface and flat top, holds six 18" pies per section - aluminized fronts			
MB 60 Single	One base section w/30" stand and indirect vent	1848 / 838	\$46,208
MB 60 Double	Two base sections w/16" stand and indirect vent	3220 / 1461	\$87,922
Add'l Section	One base section w/16" stand	—	\$45,385
Base Section	One base section (oven with deck)	—	\$42,448



8 Pie Series MB Brick Lined Deck Ovens



MARSAL PIZZA OVENS

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
8 Pie Series - 44" x 66" cooking surface and flat top, holds eight 16" pies per section - aluminized fronts			
MB 866 Single	One base section w/30" stand and indirect vent	2000 / 907	\$53,199
MB 866 Double	Two base sections w/16" stand and indirect vent	3525 / 1599	\$102,052
Add'l Section	One base section w/16" stand	—	\$52,687
Base Section	One base section (oven with deck)	—	\$49,276

SPECIFICATIONS

	MB 42 SINGLE	MB 42 DOUBLE	MB 60 SINGLE	MB 60 DOUBLE	MB 866 SINGLE	MB 866 DOUBLE
Height	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"
Depth x Length	44¼" x 62½"	44¼" x 62½"	44¼" x 80"	44¼" x 80"	52¼" x 86"	52¼" x 86"
Cooking Surface	36" x 42"	(2) 36" x 42"	36" x 60"	(2) 36" x 60"	44" x 66"	(2) 44" x 66"
BTUs	LP: 90,000 Nat: 95,000	LP: (2) 90,000 Nat: (2) 95,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



MB 236 Slice Series, Short Depth, Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
MB 236 Series - 24" x 36" cooking surface and flat top			
MB 236 Single	One base section w/30" stand and indirect vent	845 / 383	\$33,491
MB 236 Double	Two base sections w/16" stand and indirect vent	1410 / 640	\$62,613
Add'l Section	One base section w/16" stand	—	\$32,438
Base Section	One base section (oven with deck)	—	\$30,087



SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver a great bake in a smaller footprint.

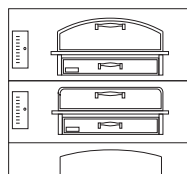
"YOU CAN'T GET A BETTER PIZZA THAN THIS - ABSOLUTELY AWESOME!"

Bobby Bogner, TV Host
History's Food Tech

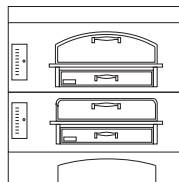
OPTIONS & ACCESSORIES

LIST PRICE

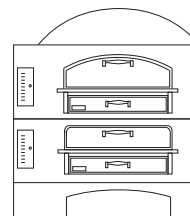
TOP STYLES	
Square dome top for MB Series - 4, 6, 8 pie (not on Slice ovens)	\$1,646
Round dome top for MB Series - 4, 6, 8 pie	\$1,646
Round dome top for MB Slice Series	\$1,231



Standard Flat Top



Optional Square Dome



Optional Round Dome

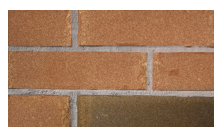
MISCELLANEOUS	
Set of (4) Casters (2 locking, 2 non-locking) - not available on MB 236	\$1,379
Auto start timer (per section)	\$1,861
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$771

BRICK VENEER KIT (INSTALLATION NOT INCLUDED)	
MB (42 or 60) Front and Sides for single or double oven	\$6,074
MB 866 Front and Sides for single or double oven	\$6,889
MB 236 Front and Sides for single or double oven	\$4,954

Choose from 2 brick colors - Rosebud (default) and Whitestone



Right oven shown with customer specified tile,
not available from factory



Rosebud Brick Veneer Kit



Whitestone Brick Veneer Kit

STAINLESS STEEL FRONT	
MB (42 or 60) front per section	\$1,238
MB 866 front per section	\$1,431
MB 236 front per section	\$1,038

STANDS	
MB42 30" stand with feet for single oven	\$3,879
MB42 16" stand with feet for double and add'l section	\$3,085
MB60 30" stand with feet for single oven	\$3,671
MB60 16" stand with feet for double and add'l section	\$2,937
MB866 30" stand with feet for single oven	\$3,834
MB866 16" stand with feet for double and add'l section	\$3,411
MB236 30" stand with feet for single oven	\$3,315
MB236 16" stand with feet for double	\$2,351

SD SERIES



MARSAL PIZZA OVENS

SD SERIES STANDARD OVENS



SD Double Oven

Classic superiority - exclusive Marsal burner system for a superior bake

- Warranty: 1 year labor, 18 months parts
- A spring balanced door for easy access to chamber
- Special side baffle system for a perfect top bake
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Stainless Steel Exterior
- Heavy duty adjustable legs are welded to the base
- 0" clearance on both sides to a combustible wall using ultra high temperature fiberglass insulation
- Available with 7" and 10" high door openings
- Includes Factory Paid Performance/Installation Check (see page 105)
- Available for general export use



4 Pie Series SD Series Standard Deck Ovens

MODEL		DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
4 Pie Series - 36" x 48" cooking surface, holds four 18" pies per section				
SD 448 7" Door	SD 448 Single	One base section w/30" stand and indirect vent	1060 / 48	\$32,461
	SD 448 Double	Two base sections w/16" stand and indirect vent	2060 / 934	\$58,130
	SD 448 Triple	Three base sections w/6" stand and indirect vent	3100 / 1406	\$86,142
	Add'l Section*	One base section w/16" stand	—	\$29,844
	Base Section	One base section (SD 448 oven with deck)	—	\$28,197
SD 1048 10" Door	SD 1048 Single	One base section w/30" stand and indirect vent	1075 / 488	\$33,677
	SD 1048 Double	Two base sections w/12" stand and indirect vent	2070 / 939	\$60,568
	Add'l Section*	One base section w/12" stand	—	\$31,067
	Base Section	One base section (SD 1048 oven with deck)	—	\$29,413
	SD 1048/SD 448	SD 448 stacked over SD 1048 w/12" stand and indirect vent	2175 / 986	\$59,353

* Additional section to make double stack oven

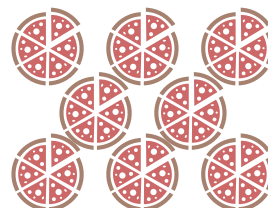
WHAT SIZE OVEN DO YOU NEED?



(4) 18" pies



(6) 18" pies



(8) 16" pies



(2) 18" pies in
36" wide slice oven



6 Pie Series SD Series Standard Deck Ovens

MODEL		DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
6 Pie Series - 36" x 60" cooking surface, holds six 18" pies per section				
SD 660 7" Door	SD 660 Single	One base section w/30" stand and indirect vent	1240 / 562	\$37,937
	SD 660 Double	Two base sections w/16" stand and indirect vent	2420 / 1098	\$73,672
	SD 660 Triple	Three base sections w/6" stand and indirect vent	4075 / 1848	\$109,473
	Add'l Section*	One base section w/16" stand	—	\$37,603
	Base Section	One base section (SD 660 oven with deck)	—	\$35,979
SD 1060 10" Door	SD 1060 Single	One base section w/30" stand and indirect vent	1285 / 583	\$39,362
	SD 1060 Double	Two base sections w/12" stand and indirect vent	2550 / 1157	\$76,530
	Add'l Section	One base section w/12" stand	—	\$39,036
	Base Section	One base section (SD 1060 oven with deck)	—	\$37,405
	SD 1060/SD 660	SD 660 stacked over SD 1060 w/12" stand and indirect vent	2500 / 1134	\$75,104



8 Pie Series SD Series Standard Deck Ovens

MODEL		DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
8 Pie Series - 44" x 66" cooking surface, holds eight 16" pies per section				
SD 866 7" Door	SD 866 Single	One base section w/30" stand and indirect vent	1625 / 737	\$44,404
	SD 866 Double	Two base sections w/16" stand and indirect vent	2910 / 1320	\$86,635
	SD 866 Triple	Three base sections w/6" stand and indirect vent	4600 / 2086	\$128,881
	Add'l Section	One base section w/16" stand	—	\$44,100
	Base Section	One base section (SD 866 oven with deck)	—	\$42,446
SD 10866 10" Door	SD 10866 Single	One base section w/30" stand and indirect vent	1900 / 862	\$46,737
	SD 10866 Double	Two base sections w/12" stand and indirect vent	3220 / 1460	\$91,294
	Add'l Section*	One base section w/12" stand and indirect vent	—	\$46,425
	Base Section	One base section (SD 10866 oven with deck)	—	\$44,779
	SD 10866/SD 866	SD 866 stacked over SD 10866 w/12" stand and indirect vent	3165 / 1435	\$88,961

* Additional section to make double stack oven



SD 236 Slice Series, Short Depth, Standard Deck Ovens

MODEL		DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
SD 236 Series - 24" x 36" cooking surface				
	SD 236 Single	One base section w/30" stand and indirect vent	780 / 354	\$27,351
	SD 236 Double	Two base sections w/16" stand and indirect vent	1490 / 676	\$52,670
	SD 236 Triple	Three base sections w/6" legs and indirect vent	TBD	\$78,241
	Add'l Section*	One base section w/16" stand	—	\$27,017
	Base Section	One base section (SD 236 oven with deck)	—	\$25,564

OPTIONS & ACCESSORIES

LIST PRICE



MARSAL PIZZA OVENS

FACTORY INSTALLED FIBERBRICK LINED BAKING CHAMBER	
4 pie ovens, per deck	\$1,780
6 pie ovens, per deck	\$2,002
8 pie ovens, per deck	\$2,447
SD 236, per deck	\$1,335

MISCELLANEOUS	
Set of (4) Casters (2 locking, 2 non-locking)	\$1,379
Auto start timer (per section)	\$1,861
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$771
Direct vent (not available on triple stacked ovens)	\$645

STANDS	
Stand w/feet for single oven	
30" stand for SD448 & SD1048	\$4,175
30" stand for SD660 & SD1060	\$1,869
30" stand for SD866 & SD10866	\$1,869
30" stand for SD236	\$1,698
Stand w/feet for double oven	
16" stand for SD448	\$1,646
12" stand for SD1048	\$1,654
16" stand for SD660	\$1,624
12" stand for SD1060	\$1,632
16" stand for SD866	\$1,654
12" stand for SD10866	\$1,646
16" stand for SD236	\$1,454
Stand w/feet for triple oven	
6" stand for SD448	\$1,461
6" stand for SD660	\$1,446
6" stand for SD866	\$1,454
6" stand for SD236	\$1,461
12" Stand w/feet	
12" stand for SD1048/SD448	\$1,654
12" stand for SD1060/SD660	\$1,632
12" stand for SD10866 double & SD10866/SD866	\$1,546

SPECIFICATIONS

MODEL	SD 448		SD 1048		SD 1048/ SD 448	SD 660		SD 1060		SD 1060/ SD 660	SD 866		SD 10866	
	S	D	S	D		S	D	S	D		S	D	S	D
Height	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"
Depth x Width	43¼" x 65"					43¼" x 80"					51¼" x 86"			
Cooking Surface	36" x 48" per section					36" x 60" per section					51¼" x 86" per section			
BTUs per section	95,000 Natural / 90,000 LP					130,000 Natural / 120,000 LP					130,000 Natural / 120,000 LP			

S - Single D - Double

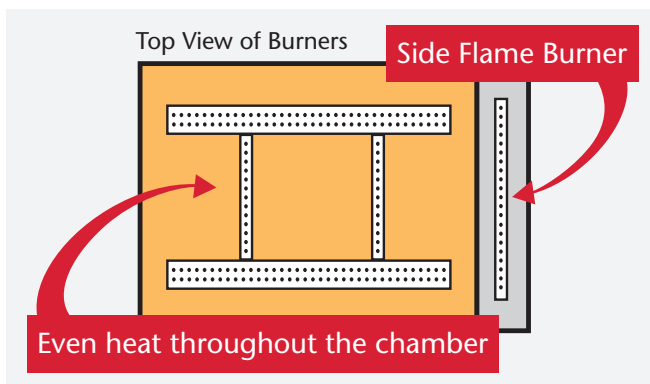
WF[®]SERIES

ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

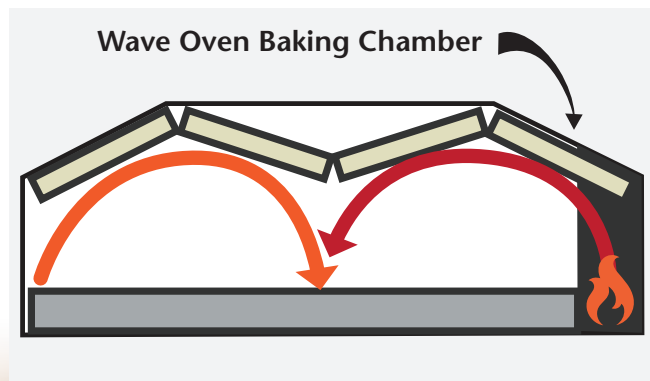
EXCLUSIVE BURNER DESIGN

The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then move to the left for a very fast, desirable bake.



WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.





**3 Minute
Artisan
Pies**

WF SERIES WAVE FLAME OVENS

Old world style gas oven with exclusive Marsal “WAVE” baking chamber design for the most intense bake with a visible flame

- Warranty: 1 year labor, 18 months parts
- Revolutionary “Wave” Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Brick lined baking chamber - the cooking surface is 2” thick brick and the rear and arched ceiling of the chamber is lined with refractory brick providing more heat retention so your oven won’t quit
- Stainless steel sides
- Open 40,000 BTU side burner brings the baking chamber temperatures to over 900°F
- Viewing window allows you and your customers to see the flame from the side burner giving that old-world appeal
- Dual controls allow you to independently control the main burner and side burner temperatures. Two thermometers allow you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- The best of both worlds - Wave Flame ovens may be stacked on either the MB42 or MB60 ovens
- Finish it to fit your decor - factory finish allows you to decorate the oven with brick or tile, or choose the optional stainless steel finish
- Optional round dome top - experience the signature style of the Marsal dome
- Includes Factory Paid Performance/Installation Check (see page 105)
- Available for general export use



WF 42 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 42 Series - 36” x 36” cooking surface and flat top			
WF 42 Single	One base section w/30” stand and indirect vent	1600 / 726	\$60,681
WF 42 Base Section	One base section (WF 42 oven with deck)	—	\$56,328
WF 42 / MB 42*	WF 42 Stacked over MB 42 and flat top w/16” stand and indirect vent	2800 / 1270	\$99,226



WF 60 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 60 Series - 36” x 54” cooking surface and flat top			
WF 60 Single	One base section w/30” stand and indirect vent	2000 / 907	\$69,758
WF 60 Base Section	One base section (WF 60 oven with deck)	—	\$65,538
WF 60 / MB 60*	WF 60 Stacked over MB 60 and flat top w/16” stand and indirect vent	3600 / 1633	\$111,012

* See page 86 for information on the MB 42 and MB 60 ovens.

OPTIONS & ACCESSORIES

LIST PRICE

BRICK VENEER KIT	
WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double	\$6,074

Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included)
(see page 88 for color details)

STAINLESS STEEL FRONT	
WF 42 or WF 60 front per section	\$1,238

MISCELLANEOUS	
Round dome top	\$1,839
Auto Start timer	\$1,861
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$771
Set of (4) casters	\$1,379

STANDS	
WF42 30" stand w/feet for single ovens	\$4,264
WF60 30" stand w/feet for single ovens	\$4,131
MB42 16" stand w/feet for WF42/MB42	\$3,085
MB60 16" stand w/feet for WF60/MB60)	\$2,937

SPECIFICATIONS

	WF 42 SINGLE	WF 42 / MB 42	WF 60 SINGLE	WF 60 / MB 60
Height	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"
Depth x Length	44.25" x 62.5"	44.25" x 62.5"	44.25" x 80"	44.25" x 80"
Cooking Surface	36" x 36"	Wave: 36" x 36" MB: 36" x 42"	Wave: 36" x 54"	Wave: 36" x 54" MB: 36" x 60"
BTUs	130,000	Wave: 130,000 MB: 90,000	155,000	Wave: 155,000 MB: 115,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



CT COUNTERTOP SERIES



MARSAL PIZZA OVENS

COUNTERTOP ELECTRIC OVENS



CT301 shown



CT302 shown

Superior Bake for Your Countertop

- Warranty: 1 year labor, 18 months parts
- Easy to use, high efficiency controls with one hour timer. Our controls will not overheat on stacked ovens.
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to Cook - adjustable vent on back
- 4" legs (not required)
- Available for general export use
- Cord set standard on 1ph ovens only - n/a on 3ph ovens



CT Series Countertop Electric Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
CT301	Single door oven with 2 cooking decks	252/114	\$10,156
CT302	Double door oven with 4 cooking decks	409/186	\$18,412

Must specify voltage and phase when ordering. See below for electrical specifications.

SPECIFICATIONS

POWER SUPPLY												
	CT301						CT302					
KW	3.75						7.5					
Volts	208	220	240	208	220	240	208	220	240	208	220	240
Phase	1	1	1	3	3	3	1	1	1	3	3	3
Amps	18	17	16	11	10	9	36	34	32	21	20	18

DIMENSIONS		
	CT301	CT302
Width/Depth	30.25" W x 28.25" D x	
Height on Legs	19" H	32.25"
Height Between Decks	3.875"	
Cooking Surface	20.75" W x 20.75" D x .625" H	

* - height on legs

OPTIONS & ACCESSORIES

LIST PRICE

MISCELLANEOUS	
Oven brush	\$274
Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven	\$1,780
Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven	\$1,780
50 HZ upcharge (per section) NET PRICE	\$287

SVEBA DAHLEN

Distributed exclusively by Blodgett. Shipped and serviced from Vermont.

HIGH TEMPERATURE PIZZA OVEN

The electric Sveba 932°F pizza oven bakes pies in seconds. The combination of highly efficient heating elements and the Italian Biscotto di Sorrento pizza stones deliver fast and even heat distribution in the stainless steel, fully welded oven chamber. The dual pane ceramic glass door and robust design makes the oven one of the most energy-efficient and reliable high temperature ovens on the market. This easy-to-use pizza oven bakes pizzas to perfection!





P602HT shown

HIGH TEMP PIZZA DECK OVENS

- Warranty: 2 year parts and 1 year labor
- Maximum baking temperature 932°F (500°C)
- Heat intensity can be dialed in with top, bottom and front dampers
- High quality, authentic Biscotto di Sorrento pizza stones from Italy for all P601HT and P602HT high temperature top oven
- QHT stone on P602HT bottom standard temperature oven
- Highly efficient electric heating system that distributes the heat more even and effectively
- Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven
- Fast baking time, bake pizza in 60 to 120 seconds.
- Automatic turbo start function. Automatically heats up the oven quickly to the set temperature
- Strong, spring loaded precision-built door with ergonomic, cool handles
- Digital control panel with energy saving timer
- Dual pane heat reflecting ceramic glass doors withstand temperature changes and keep the heat inside the oven
- The high level of insulation ensures a better working environment.
- Energy-efficient, heat-resistant double LED lighting in each oven chamber
- Robust legs with lockable wheels
- Stand has two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.



P Series High Temperature Electric Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
P601HT	Single oven with one high temperature cooking deck (42" x 28")	661/300	\$34,224
P602HT	Double oven with one high temperature cooking deck on top and one standard temperature deck on the bottom. Both decks are 42" x 28".	926/420	\$68,445
	Add on for 2nd high temperature deck to replace standard deck on P602HT		\$1,112

WHAT SIZE OVEN DO YOU NEED?



P601HT (6) 14" pies



P602HT (12) 14" pies

PERFECT PIZZA fast



**VENTLESS
COUNTERTOP
ODORLESS**



Perfect Fry countertop deep frying solutions are easy to use multifunctional ventless and odorless fryers that can bring high quality food out from under the hood. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theaters, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.

BIG PROFIT IN A SMALL SPACE

Perfect Fry fryers only need 18" (less than 50cm) of frontal counter space. This is because we have designed the loading and serving areas at the front of our fryers, there is no need to access the side or back even for regular service and maintenance!

Perfect Fry fryers are ideal for convenience stores, portable food vendors, restaurants and anywhere else where space is an issue – and remember, no vents, no hoods, no problems!

PERFECT FRY IS JUST ... BETTER!

Preset cook times, touchscreen controls, low start-up costs, smallest footprint in our cooking segment, low operating costs, virtually odorless, semi or fully automated, and more! No other product can deliver a better ROI per square inch than Perfect Fry.



WHY PERFECT FRY?

EASY TO INSTALL

Perfect Fry fryers are ventless. No external hoods, canopies or venting are required so installation costs are kept to a minimum. As a compact unit, they require very little space. Perfect for kiosks, convenience stores and bars!

NO SMELLS

The Perfect Fry unique HEPA air filtration system removes grease from the air which eliminates the normal odors you get from frying.

EASY TO USE

Perfect Fry fryers are automated. Just select the appropriate cooking cycle for your product, then press the button. There is no chance of over cooking or under cooking. Even non cooks or chefs will be able to cook food to perfection.

LARGE OUTPUT IN A SMALL SPACE

Although compact in size, the Perfect Fry fryer can produce a large quantity of food in a short period of time. With different sizes to choose from you can select the one that best meets your needs.

SAFE

The operator does not come in contact with the hot oil when cooking. PFA and PFC models include a complete fire suppression system and built in extinguishers.

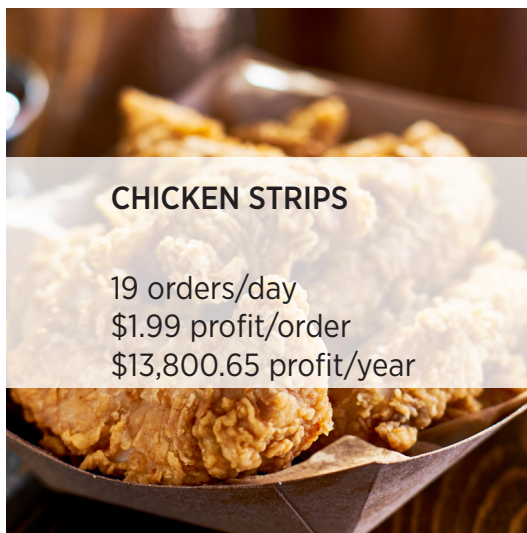
EASY TO MAINTAIN

No other fryer is easier to clean. Internal components are completely removable in less than a minute to allow cleaning in your sink or dishwasher.



IT'S MONEY IN THE BANK!

Deep fried foods such as chicken strips, french fries, and onion rings can increase your customer base, sales and profits! Why not cash in on an additional monthly profits? Here are just a few typical examples of the profits you can generate by these three high-margin fried foods, based on industry averages for food sales.



LOW COST installation



PFC SERIES

Semi-automatic computerized frying system with the smallest footprint in the world!

- Warranty: 1 year parts & labor
- Completely Enclosed Energy Efficient Ventless Fryer
- Integrated 3-Stage Odorless - Ventless Hood
- Auto Basket Lift for Guaranteed Product Quality
- Programmable Shake Timer
- Preset Menu Timers for Ease of Use

PFC Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING Wt Lbs/KG	LIST PRICE
PFC500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17"w X 16"d X 23"h	130/59	\$17,262
PFC500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set			\$17,262
PFC730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set			\$17,262
PFC730	208 or 240V/7.3-8.0KW/3PH 20 amp NEMA 15-30P Cord Set			\$17,262



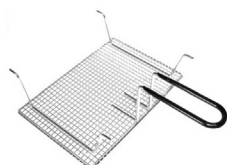
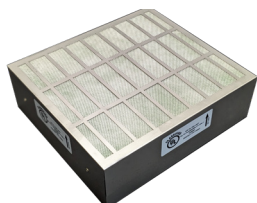
PFA SERIES

A fully automated frying system with exclusive features found on no other fryer in the world.

- Warranty: 1 year parts & labor
- Integrated 3-Stage Odorless - Ventless Hood
- Front-Loading - Front-Dispensing
- Fully Programmable Preset Cook Times
- Rapid Fry Setting for High Volume Operations
- Dual Load Cook Cycle for Increased Productivity
- Robotic Loading and Dispensing, product automatically dispenses food when cook is complete

PFA Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING Wt Lbs/KG	LIST PRICE
PFA500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17"w X 27"d X 30"h	159/72	\$21,042
PFA500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set			\$21,042
PFA730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set			\$21,042
PFA730	208 or 240V/7.3-8.0KW/3PH 21 amp NEMA 15-30P Cord Set			\$21,042



OPTIONS & ACCESSORIES

LIST PRICE



PERFECT FRY VENTLESS

MISCELLANEOUS	
Open Kitchen Smart automation, real-time alerts, and actionable insights designed to maximize uptime and efficiency	\$895 (NET PRICE)
<small>*If Customer is purchasing the Open Kitchen feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf</small>	
PFH500 Heat Lamp for PFA Units 240V/0.5kW/0.2amp Single phase 50/60Hz, Plugs into back of PFA Ship weight: 10lb (4.5kg)	\$1,378
84105 Perfect Filter Oil Filter Kit Kit included Perfect Filter unit, hand held oil tester with storage bracket and box of 100 disposable filter pads.	\$3,812
84081 Disposable Filter Pads Box of 100 disposable filter pads for Perfect Filter unit	\$732
83060 Optional Locking Latch Safe guard for employees (must specify on order) Durable diecast housing Stainless steel mechanism	\$103
84291 Air Filter Replacement Kit Carbon filter	\$289
83554 Air Filter Kit Carbon Filter - FOR INTERNATIONAL USE ONLY	\$197
83636 Fire Alarm Signal Integration	\$171
83281 XL Basket Available on PFC models only	\$268
83649 Basket Cover/Submerger Screen Keeps product submerged under the oil - Available on PFC models only	\$185

SUPPORTING YOU

US & CANADA ONLY

Blodgett and Marsal offer two programs, the Paid Start-Up and Performance & Installation Check, to ensure our customers' experience is trouble-free from the start. The following provides an overview of these programs and information on program eligibility.

FACTORY PAID START-UP:

- A "START-UP" is a service performed by the Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Technician will follow a detailed start-up form specific to the equipment which requires that many items are checked and adjusted as necessary to meet factory specifications. The form is completed in its entirety and returned to the factory. A factory paid start-up is standard for HydroVection, and XR8G rack ovens. May be purchased for convection & all deck ovens.
- A Start-up must be called into an ASAP at least 5 days prior to requiring the service.
- The Start-up is to be completed prior to the customer using the equipment.
- All required utilities and associated supporting equipment such as hoods, drains, fire protection equipment, must be in place and operational prior to starting up the equipment. Confirm prior to scheduling a start-up.
- If a start-up is scheduled and the equipment or utilities are not ready, the customer will be charged for the unsuccessful service call.
- Start-ups are to be performed between the hours of 8:00 AM - 5:00 PM, Monday-Friday.
- A Start-up covers travel from the ASAP's facility to the site of 100 miles round trip. Travel in excess of the 100 miles is the responsibility of the customer.
- If the ASAP is contacted for a Start-up on equipment not sold with a start-up, it's the responsibility of the customer or the person requesting an equipment start-up to pay the ASAP for the service.
- Start-ups can be purchased for customers requiring a start-up be performed on non-eligible pieces of equipment.

NO CHARGE PERFORMANCE & INSTALLATION CHECK:

- A "Performance & Installation Check" (P & I) is a no-charge service provided by the ASAP Distributor on Blodgett DFG, Mark V, & CTB series convection ovens, and all deck ovens. The P & I is not to be considered a start-up. The purpose of the P & I Check is to verify the equipment is installed correctly, safely, supplied utilities match data tag, is operating properly, and the customer is satisfied with the performance. Calibration may be performed if unit is hot, yet still remains the responsibility of the installer as described in the Owner/Ops manuals. NOT available on Zephaire, convection ovens.
- P & I Check is to be done after the customer has put the equipment into use.
- The P & I Check is expected to be completed within 10 business days of receiving a request and performed between the hours of 8AM-5PM, Monday-Friday.
- ASAP is to schedule with the customer for when in the area.

To find a Blodgett
Service Agent
in your area visit
www.blodgett.com

AFTER THE SALE

** When contacting an ASAP Distributor for either service described here, be prepared to provide an accurate address with a contact name and phone number(s) for the site.*

*** The training of customers on how to use the equipment is not the responsibility of the service agent. This responsibility rests with the Dealer or the Sales Representative, regardless of whether the equipment receives a Start-Up or a P & I check.*

PAID FACTORY PERFORMANCE/INSTALLATION CHECK FOR ALL MARSAL GAS PIZZA OVENS

A Performance/installation Check (P/I) is a service performed by a Marsal Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Marsal P/I Program is designed to offer our customers a worry free installation experience and is available for all gas deck ovens at time of purchase.

Performance Check includes:

- Check gas lines for proper sizing and configuration
- Check exhausting for proper installation
- Check gas pressure while the oven or ovens are running at full capacity
- Check pilot ignition and operation
- Check burners for proper ignition and operation
- Check the oven or ovens for proper mechanical operation

Not covered:

- Curing of the stones
- Calibration of the thermostats (unless the stones have already been cured and the oven is running at 550°F when the service technician arrives)
- Costs due to improper installation or any other reason that creates a need to prolong or return to complete the startup.

To find a Marsal
Service Agent
in your area visit
www.marsalovens.com



BLODGETT & SVEBA DAHLEN ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

CONVECTION, RACK OVENS, HYDROVECTION & DECK

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	PARTS	LABOR	DOOR
DFG Series, Mark V Series, CTB Series	3 year	2 year	2 additional years*
XR8 Series and Deck Ovens	2 year	1 year	3 additional years*
Zephaire Series	2 year	2 year	1 additional years*
All Hydrovection and Flavormoke 450	1 year**	1 year	No additional years
Sveba Dahlen P Series Deck Ovens	2 year	1 year	No additional years

* Parts only, excluding glass

** 6 month limited warranty on gaskets

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to only pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at www.blodgett.com. Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period. Blodgett equipment is designed to operate in a commercial application only. The warranty does not apply when installed in a residential setting.

MARSAL ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

PRODUCTS COVERED	PARTS	LABOR
MB 42, MB 60, MB 236, MB 866, SD 236, SD 448, SD 660, SD 1048, SD 1060, SD 866, SD 10866, WF 42, WF 60, CT301, CT302	18 months	1 year

The manufacturer, Marsal, Inc., warrants this product to be free from defect in material and workmanship under normal use and service for a period of ONE (1) YEAR for labor and EIGHTEEN (18) MONTHS for parts. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from MARSAL, INC. - whichever comes first.

This warranty applies only to the original purchaser of this equipment and is limited to original installations.

Warranty labor work will only be paid on a reasonable normal business hour rate. Any overtime charges are not the responsibility of the manufacturer. All travel charges are limited to 50 miles or less, and a maximum of two hours travel time.

Marsal agrees to repair or replace, without charge for parts or labor, any part proven to its satisfaction to be defective during this warranty period. ALL PARTS MUST BE RETURNED TO THE FACTORY PREPAID FOR PROPER CREDIT BEFORE WARRANTY CHARGED WILL BE PAID AND ARE THE RESPONSIBILITY OF THE PURCHASER.

Local authorized service agencies must be utilized wherever possible and authorization for all service calls must be made by the factory or be a Marsal Manufacturer's Representative.

This warranty does not apply to or cover damages to equipment, or parts thereof, resulting from accident, alteration, misuse, abuse, negligence, or other casualty, failure to properly service equipment, failure to install in accordance with instructions, improper draft conditions (gas oven), gas supply (gas ovens, tampering, damages in shipment or to equipment serviced by an unauthorized service agency.

GAS OVENS- PROPER VENTILATION INSTALLATION, THERMOSTAT CALIBRATION, AIR AND GAS ADJUSTMENTS, AND SAFETY VALVE CAPILLARY PROBE ADJUSTMENTS ARE NOT COVERED UNDER WARRANTY.

Marsal assumes no liability for any contingent or consequential damages incurred by buyer; including but not limited to down time, loss of business, damage, or lost product.

NOTE: BRICKS, FUSES, GRANITE SHELVES, LIGHTS, OVEN FACES OR BROKEN THERMOSTAT CAPILLARY TUBES ARE NOT COVERED UNDER WARRANTY.



EQUIPMENT WARRANTIES

PERFECT FRY ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

PRODUCTS COVERED	PARTS	LABOR
ALL PFA & PFC VENTLESS FRYERS	1 year	1 year

Perfect Fry warrants to the original purchaser of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Perfect Fry, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

Additional Part Only Warranty

After the end of the above general warranty, the computer is warranted to be free of defects for an additional one (1) year. This additional warranty only covers the cost of the part. Customer is responsible for all labor and shipping costs during this warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the appliance properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Register your equipment at www.perfectfry.com. This is necessary to start your warranty and to obtain the unlock code for the computer. The unlock code will be sent via email.
- Do not install the appliance in a home or residence.
- Maintain the appliance properly. This is the responsibility of the purchaser of the appliance and the procedures are outlined in the manual.
- Replace the air filter at regular intervals to prevent filter saturation. Record when the air filter is replaced in the Installation & Operations Manual. Also regularly inspect the door gasket for gaps, cracks and tears. Failure to do so could result in a non-warranty main fan failure due to grease build up.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation are outlined in the manual and are not covered under warranty.
- Damages as a result of fire, flood or other acts of God are not covered under this warranty.
- Use the appliance for what it is intended. If the appliance is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that the appliance has the correct voltage. If a failure is due to incorrect or erratic voltage, these damages are not covered under the warranty.
- Do not materially alter or modify the appliance.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Perfect Fry or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty if non-OEM parts or non-Authorized Parts and Service Distributors are used.

- Failures that are not attributable to a defect in materials or workmanship are not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes, filters and gaskets.

Limits to the Warranty

Charges for mileage over one hundred (100) miles and travel time over two (2) hours from the Authorized Service and Parts Distributor are not covered under this warranty. Extended mileage charges are the responsibility of the individual or firm requesting these services.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Perfect Fry will be limited to the repair or replacement, at the Company's discretion, of the appliance or the component part. This repair or replacement will be at the expense of Perfect Fry except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's discretion, with new or functionally operative parts. The liability of Perfect Fry on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be limited to the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected.

The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

Direct your claim to the Perfect Fry Authorized Service and Parts Distributor, found at <http://perfectfry.com/servicemap.aspx>, closest to you giving complete model and serial number, voltage and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If there are questions about this procedure, write the National Service Manager, Perfect Fry, 42 Allen Martin Drive, Essex Junction, VT 05401. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

BLODGETT (COMBI) ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	PARTS	LABOR
All Combi Ovens and Flavorsmoke 450 Smoker Box	1 year*	1 year

* 6 month limited warranty on gaskets

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to only pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at www.blodgett.com. Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period. Blodgett equipment is designed to operate in a commercial application only. The warranty does not apply when installed in a residential setting.

HOW TO ORDER



CAD symbols for Blodgett equipment are available on our websites and on the KCL CADalog. Symbols include standard equipment in plan, side, front and 3-D views, layered to FEDA/FCSI recommended guidelines.

Contact Kochman Consultants, Ltd. (KCL) for a free 14 day trial version. Call KCL at (847) 470-1195 or visit their website at www.kclcad.com to download your trial version.



In addition to brochures and FCSI/NAFEM formatted specification sheets, Blodgett participates in AutoQuotes quotation system and database.

For more information on this service, please contact AutoQuotes at 8800 W Baymeadows Way #500 Jacksonville, FL 32256 (904)384-2279

Resale Certificate Number: required from all Dealers.

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or prepaid & add to invoice).

All orders must include model number, voltage requirement, type of gas, altitude if installation is 2000 feet and over.

Legs, Stands and Casters are optional accessories for Counter/Stand models.

Specify any accessories you want to include with your order.

International Orders: In an ever expanding international marketplace, it is necessary for a domestic dealer, in limited situations, to become involved in an export opportunity that will result in a contractual sale. In this instance Blodgett must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental US will be subject to an 8% EIAF (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees. Dealers in Canada will pay an 8% EIAF when shipping outside of their originating country.

International Warranty: The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

U.S. & Canada Warranty: The standard warranty for all equipment shipped within the U.S. and Canada is parts and labor from the date of installation. See product descriptions for length of warranty. See Blodgett Limited Warranty on page 71.

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Standard Payment terms: NET 30 Days. If not paid within terms the following additional charges apply:

- 1.0% if 30 days past due
- 5.0% if more than 90 days past due

Freight classification: Class 77.5, unless otherwise indicated.

A \$100 per day storage fee will be charged for orders not shipped from the Blodgett manufacturing facility on assigned ship date.

Returns & Cancellations: Blodgett products cannot be returned without prior written factory authorization. The restocking charge is 45% plus any costs to recondition the equipment. No returns accepted after 30 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of 35%.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating. Repair of any shipping damages will be deducted from credit due.

Blodgett reserves the right to refuse the return of non-standard products.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

SHIPPING RATES

Freight will be calculated as a percentage of the PO total. This program applies to customers located in the continental United States and Canada only. All other countries, call for quote.

PO TOTAL	FREIGHT %
\$1 - \$20,000	5%
\$20,001 and above	3%

**Minimum freight charge = \$300
**PO must ship complete to one location

EXAMPLE:
PO total = \$12,360
 $\$12,360 \times .05 \text{ (5\%)} = \618

CLASS 92.5, unless otherwise shown on model pricing page in this book.

If Blodgett Combi is responsible for freight (free freight), partial shipments are prohibited.

- Inside Delivery = \$180 per oven
- Lift Gate Delivery = \$180
- Construction Site Delivery = \$145
- Residential Delivery/Limited Access = \$145
- Redelivery fee = \$95
- Customs Clearance Fee = \$100
- All other requests, call for pricing.

FREIGHT DAMAGE:

Notify freight carrier within 24 hours of receipt for concealed freight damage.

Regardless of who is paying for the freight, title passes to the consignee when the merchandise leaves our dock and thereafter travels at the risk of the purchaser. If freight damage is noticed or suspected, freight should be refused. DO NOT accept. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.



ALABAMA	7
ALASKA.....	16
ARIZONA	4
ARKANSAS.....	7
CALIFORNIA	14
COLORADO	4
CONNECTICUT	
060-063	1
0640-0642.....	1
0643	12
0644-0648.....	1
0649	12
065, 067	1
066, 068-069.....	12
DELAWARE	11
DISTRICT OF COLUMBIA	15
FLORIDA	
324-325	7
ALL OTHER ZIP CODES.....	3
GEORGIA	7
HAWAII.....	16
IDAHO	16
ILLINOIS	
600-619	9
620, 622.....	13
623-628	9
629	13
INDIANA	
463-464.....	9
All other zip codes ..	13
IOWA	8
KANSAS.....	8
KENTUCKY	2
LOUISIANA.....	7
MAINE.....	1
MARYLAND	15
MASSACHUSETTS	1
MICHIGAN	13
MINNESOTA.....	13
MISSISSIPPI	7
MISSOURI.....	8
MONTANA.....	16
NEBRASKA.....	8
NEVADA	14

SALES SUPPORT

1 C.R. Peterson Associates

355 Bodwell St
Suite A
Avon, MA 02322
(508) 238-8821 Tel
(800) 257-4040 Tel
(508) 238-3647 Fax
www.crpeterson.com

2 DRC Marketing Group

5527 Carnoustie Ct,
Dublin OH 43017
(614) 861-2700 Tel
(877) 372-5866 Tel
(440) 878-1839 Fax
www.drcmktg.com

3 Eaton Marketing & Associates

63 Way North
Clearwater, Florida 33760
(727) 531-0899 Tel
(800) 741-4970 Tel
(727) 531-2906 Fax
www.eaton-marketing.com

4 Elevation Reps of the Rockies

4925 E. 38th Avenue
Denver, CO 80207
(303) 750-3727 Tel
(303) 750-0052 Fax
www.elevationfs.com

5 Chrane Foodservice

9155 Sterling St Ste. 140
Irving, TX 75063
(844) 925-1239 Tel
www.chranefs.com

Griffin Commercial Kitchen Equipment

6 1935 S. Main Street
Suite 102
Salisbury, NC 28144
(704) 603-4556 Tel
(704) 603-4561 Fax
www.griffinreps.com

7 Hansen Group

1770 Breckinridge Pkwy
Suite 500
Duluth, GA 30096
(770) 667-1544
www.thehansengroup.net

8 Heartland Reps

1053 W. Couchman Drive
Kearney, MO 64060
(888) 486-1253 Tel
(888) 486-1253 Fax
www.heartlandreps.com

9 Jay Mark Group LTD

175 Lively Blvd.
Elk Grove Village, IL 60007
(847) 545-1918 Tel
(847) 545-1932 Fax
www.jaymark.net

10 Link 2 Hospitality Soutlions

108 Lincoln Parkway
East Rochester, NY 14445
(585) 254-1780 Tel
(585) 254-2154 Fax
www.link2hs.com

11 One Source

800 Calcon Hook Road
Sharon Hill, PA 19079
(610) 565-5200 Tel
(610) 565-0725 Fax
www.osreps.com

12 Pecinka Ferri Assoc., Inc.

3 Spielman Road
Fairfield, NJ 07004
(973) 812-4277 Tel
(973) 812-4284 Fax
www.pecinkaferri.com

13 Phoenix Marketing

8162 Zionsville Rd
Indianapolis, IN 46268
(317) 986-4167 Tel
www.phoenix-reps.com

14 Preferred Marketing Group

20715 Dearborn Street
Chatsworth, CA 91311
(818) 998-9292 Tel, South
(415) 854-6428 Tel, North
www.pmgnow.com

15 Schmid Wilson Group

2545 Lord Baltimore Dr., Suite E,
Windsor Mill, MD 21244
(410) 998-9191 Tel
(804) 998-9195 Fax
www.theswg.com

16 RHI Solutions

5628 Airport Way S, Ste 250
Seattle, Washington
(425) 251-0531
(425) 251-0543
www.rhi-solutions.com

17 Anderson Foodservice Solutions

N8W22520 Johnson Dr. Suite K,
Waukesha, WI 53186
(262) 436-0102 Tel
www.asfreps.com

18 W.D. Colledge

3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
(905) 677-4428 Tel
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