BLODGETT

MARSAL PIZZA OVENS

PERFECT FRY

2026 PRICE LIST



EFFECTIVE 8.1.2026

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.



"We rely on Blodgett's double hydrovection oven. We have a very delicate product because we bake it with steam. The product is moist, unique and difficult to bake, but we can achieve the right balance with Blodgett. Blodgett's gentle temp and steam give the cupcakes an even bake. It's really what makes our cupcake different"

DORI ISUFI

Business Owner,

Molly's Cupcakes

TABLE OF CONTENTS

CONVECTION

Premium Series Ovens 4
Zephaire Series Ovens 8

IMVECTION

IMV-4E convection/impingement oven 17
IMV-3E convection/impingement oven 18

RACK OVEN

XR8 Rotating Rack Ovens 21

HYDROVECTION

Ventless 24
Hydrovection Series Ovens with Helix Technology 27
Hydrovection Series Ovens 28

COMBI

The invoq Control 39
EASY care features 39
61 Series 40
101 Series 41
62 Series 42
102 Series 43
201 Series 44
202 Series 45
Pass-Through 46
Mini Combi 50
BCX-14 & BX-14 Ovens 60
CNVX-14 Ovens 62
BC-20 Ovens 66

DECK OVENS

900 Series Baking & Roasting Deck Ovens 77
900 Series Pizza Deck Ovens 81
1048 & 1060 Pizza Deck Ovens 82
1415 Electric Deck Oven 83

SD Series Standard Ovens 90
MB Series Brick Lined Ovens 93
WF Series Wave Flame Ovens 97
Countertop Electric Ovens 99

PFC SERIES 106
PFA SERIES 106

RESOURCES

Supporting You After The Sale 108
Equipment Warranties 110
How to Order 115
Shipping Rates 116
Sales Support 117

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.

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.

BUILT **STRONGER**

LASTS **LONGER**

BLODGETT 1 MILLION CONVECTION OVENS



HOODINI VENTILATION SYSTEM



- 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

KI KITCHEN INNOVATIONS 2020 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW

LIST PRICE

HOODINI VENTLESS CONVECTION OVEN HOOD	Single Oven	Double Stack
VLF - Ventless hood for full size ovens (Mark V & Zephaire E only)	$14,639	$16,872
VLH - Ventless hood for CTB half size ovens	$13,865	$16,008
VLF Replacement Filter - p/n 100668	$989	$989
VLH Replacement Filter - p/n 100777	$531	$531

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 12
- Roll-In models available
- Better bake pattern
- Perfect for high volume and rigorous use customers
- Includes No Charge Performance & Installation check, see page 108
- 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)	$34,682
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	$67,202
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	$34,332
Base Section	One base section (oven only)	550/250 (49)	$32,870

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)	$35,719
Double	Two base sections with 6" s/s *legs, flue connector & stacking brackets*	1329/541 (98)	$69,277
Add'l Section	One base section with 6" s/s *legs, flue connector & stacking brackets*	604/274 (49)	$35,369
Base Section	One base section (oven only)	585/265 (49)	$33,908

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)	$33,976
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	$65,179
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	$33,015
Base Section	One base section (oven only)	550/250 (49)	$31,553

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)	$34,968
Double	Two base sections with 6" s/s *legs, flue connector & stacking brackets*	1329/541 (98)	$67,163
Add'l Section	One base section with 6" s/s *legs, flue connector & stacking brackets*	604/274 (49)	$34,006
Base Section	One base section (oven only)	585/265 (49)	$32,545

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)	$24,255
Double	Two base sections with 7" s/s stand, draft diverter or direct vent & stacking brackets	760/345 (46)	$48,946
Add'l Section	One base sections with 7" s/s stand	345/157 (23)	$25,073
Base Section	One base section (oven only)	315/143 (23)	$23,262

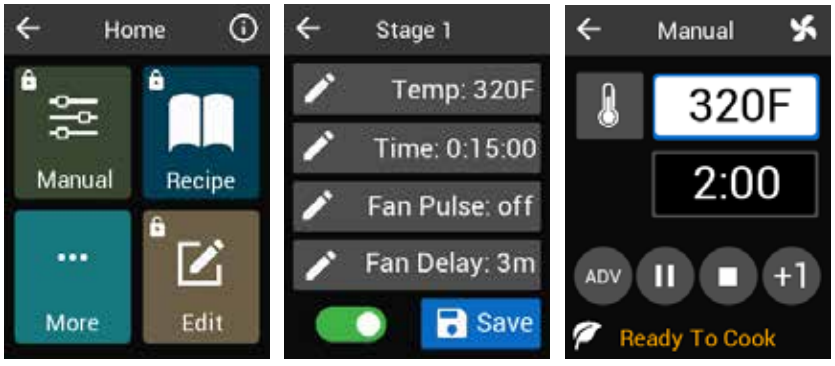
Available with right hinge swing (see page 11).

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
- HAACP storage capability
- Available on Full-Size DFG, DFG-ES, and Mark V ovens

See page page 12 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)	$31,941
Double	Two base sections with 6" s/s legs, and vent connector	1020/463 (98)	$61,720
Add'l Section	One base section with 6" s/s legs and vent connector	490/222 (49)	$31,591
Base Section	One base section (oven only)	468/212 (49)	$30,129

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)	$32,910
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	1060/481 (98)	$63,659
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	490/222 (49)	$32,560
Base Section	One base section (oven only)	468/212 (49)	$31,098

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)	$20,993
Double	Two base sections with 19" s/s stand and vent riser	595/270 (46)	$44,909
Add'l Section	One base section with vent riser and 19" s/s stand	350/159 (23)	$24,297
Base Section	One base section (oven only)	280/127 (23)	$20,611

CTBR door is hinged on the right side

CTBHA/CTBRHA - Half Size Electric Convection Oven with HYDROASSIST

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
Single	One base section with 4" s/s legs	295/134 (23)	$24,500
Double	Two base sections with 19" s/s stand and vent riser	595/270 (46)	$51,923
Add'l Section	One base section with vent riser and 19" s/s stand	350/159 (23)	$27,805
Base Section	One base section (oven only)	280/127 (23)	$24,119

CTBRHA 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 11 for details and pricing.







Zephaire-100-G 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 12
- 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)	$32,820
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	$63,479
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	$32,470
Base Section	One base section (oven only)	503/228 (49)	$31,009

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)	$33,774
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	$65,388
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	$33,425
Base Section	One base section (oven only)	585/265 (49)	$31,963

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)	$31,991
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	$61,210
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	$31,030
Base Section	One base section (oven only)	503/228 (49)	$29,568

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)	$32,946
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	$63,119
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	$31,984
Base Section	One base section (oven only)	585/265 (49)	$30,523

ENERGY STAR

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)	$30,965
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	960/435 (98)	$59,770
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	460/209 (49)	$30,661
Base Section	One base section (oven only)	440/200 (49)	$29,154

ENERGY STAR

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)	$31,992
Double	Two base sections with 6" s/s legs and vent connector	1110/505 (98)	$61,823
Add'l Section	One base section with 6" s/s legs and vent connector	575/261 (49)	$31,642
Base Section	One base section (oven only)	555/252 (49)	$30,180

Crumbl uses Blodgett's XR8-E mini rotating rack oven, which is powerful enough to keep up with the growing franchise's incredible demand. With Blodgett ovens, each store can crank out between 50 and 60 dozen cookies an hour.

"With Blodgett, our cookies bake efficiently, consistently and evenly. We work hard to establish controls so that every store is identical"

NATHAN CHRISTENSEN
Senior Director of Buildout, Crumbl Franchising



HIS SECRET? XR8-E MINI ROTATING RACK OVEN

THE G.O.A.T.

OPTIONS & ACCESSORIES

LIST PRICE

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)		$7,620	$7,620
Double oven ~ CTRG-2 transport cart & interior cavity built with roll-in guides*		$10,952	$10,952
CHOOSE ROLL-IN OPTIONS			
DOLLY	DBRI-L roll-in basket dolly for bakery depth ovens (per cavity, baskets not included)	—	$1,753
	DBRI-S roll-in basket dolly for standard depth ovens (per cavity, baskets not included)	$1,753	—
PAN RACKS	RPR-L9 roll-in dolly w/5 pan racks for bakery depth ovens (per cavity)	—	$6,647
	RPR-S9 roll-in dolly w/5 pan racks for standard depth ovens (per cavity)	$6,647	—
	Additional racks for pan racks L9 (each) for bakery depth ovens	—	$459
	Additional racks for pan racks S9 (each) for standard depth ovens	$434	—

* 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.

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.



RPR-L9



DBRI-L/DBRI-S

LIST PRICE

INTERIOR OPTIONS	Premium Ovens			Zephaire Ovens	
	Standard Depth	Bakery Depth	Half Size	Standard Depth	Bakery Depth
Stainless steel liner*	$1,911	$1,911	$1,552	—	—
Extra racks (each)	$334	$351	$317	$334	$351
EZ slide racks (each)	$1,385	—	—	$1,345	—
Aluminum baking rack	—	—	$317	—	—
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)	$1,085	—	$985	$1,085
Prison package w/piano hinge*	$3,656	—	—	$3,656
Keyed slamlock control cover (upgrade from padlock style)** with lock & key **(w/SSD Control only)**	$409	—	—	$409
Stacking Platform (p/n 39512) - kit for stacking w/countertop deck ovens	$1,945	—	—	$1,945
S/S solid back panel (per section)	$1,160	—	—	$1,160
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.	$968	Std.	Std.

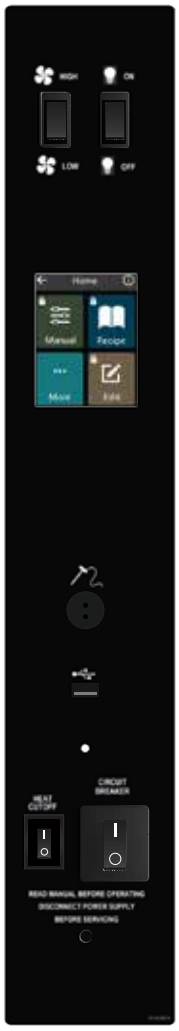
** Prison package includes padlock style locking control (SSI-M Control only) cover with piano hinge (lock not included), door hasp, solid back panel, and tamper proof screws.*
*** Must be purchased with prison package*

OPTIONS & ACCESSORIES

LIST PRICE

Controls (per section)	Premium Ovens	Zephaire Ovens	Half Size Ovens
Artisan Control*	Std	N/A	N/A
SimpleTouch**	$2,612	N/A	$2,536
SSD	N/A	$3,631	$3,631
SSM	N/A	N/A	Std
SSI-M	No Charge	Std	N/A

**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.



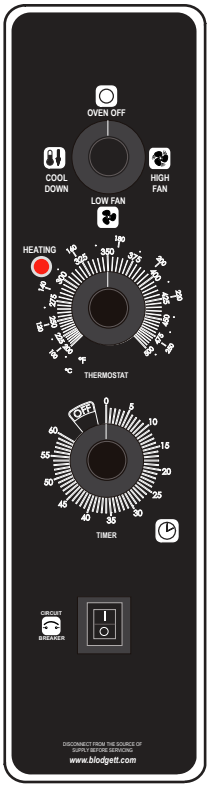
SimpleTouch

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

	Legs, Stands & Casters	Full Size Ovens	Half Size Ovens
LEGS	4" stainless steel legs (set) (not for use with stands or casters)****	—	$381
	6" stainless steel legs (set)	$731	—
	6" legs with seismic feet (set)	$1,544	—
	25" s/s legs (set)	$1,811	—
	25" s/s legs with seismic feet (set)	$2,679	—
STANDS	5-3/4" stainless steel stand	—	$1,811
	7" stainless steel stand	—	$1,811
	16" stainless steel stand with shelf	—	$3,055
	19" or 24" stainless steel stand with shelf	—	$3,297
	24" open stainless steel stand w/rack guides (racks sold separately)	—	$5,350
	25" open s/s stand w/rack guides (racks sold separately)	$3,906	—
	29" fully welded, stainless steel open stand w/pan supports	$6,042	—
	33" stainless steel stand with shelf	—	$4,874
	33" open stainless steel stand w/rack guides (racks sold separately)	—	$5,692
CASTERS	6" casters (set) for single ovens** ***	$1,043	—
	6" casters (set) for double ovens* ***	$1,043	—
	6" casters (set) for stand (add to cost of stand)	$1,043	$1,043
	4-1/4" low profile casters (set) (double oven only)***	$1,043	—

** 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	—	$1,385	—	$1,385
	36" flexible gas hose w/quick disconnect & restraining device	—	$1,285	—	$1,285
	Gas manifold for double gas sections	—	$484	—	—
	440 or 480 volt, 3 phase (per section)	$2,487	—	—	—
	8 kW (per section)	—	—	$568	—
	50 HZ upcharge (per section) NET PRICE	$317	$317	$175	$175
VENT	Vent connector	$731	—	$389	—
	Draft diverter or direct vent, stainless steel	—	$612	—	$612
	Flue connector	—	$731	—	—



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	$1,830 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

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	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	30 1/4	25 1/8	29 1/2
Height - Single (“)	57			57			28 1/4		
Height - Double (“)	70 5/8			70 5/8			69 1/8		
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		

ZephaireSeries 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		

IMVECTION

ONE OVEN. MULTIPLE CHAMBERS.

ZERO FLAVOR TRANSFER

ImVection by Blodgett is a single oven capable of delivering two different hot air cooking technologies into each cooking chamber.

Impingement - Hot air is forced at high speed directly onto the product for rapid, even results

Convection - Hot air is gently delivered to the product for quick, even, and consistent cooking and baking



✓ **Ventless via use of catalyst per chamber**

- UL (KNLZ) listed for ventless operation
- EPA test method 202, emissions of grease laden vapors
  - Product: Pepperoni Pizza
    - Results: 1.19 mg/m3
  - Product: Raw Quartered Chicken
    - Results: 3.36 mg/m3
  - Ventless Requirement: <5.00 mg/m3
- Heat gain: 1,300.8 Watts (4,440 BTU)

GAME. CHANGED.



IMV-4E CONVECTION/IMPINGEMENT OVEN

- Warranty: 1 year parts and 1 year labor
- 4 chambers with individual heat controls
- 2 Distinct cook modes: Impingement / Convection
- Two Jet plate assemblies per chamber (top/bottom) removable for cleaning
- Temperature range of 300°F - 525°F
- Bright halogen interior lighting
- Able to maintain 175°F temperature differential between chambers
- USB connection for recipe upload or download
- 7" Capacitive Touchscreen in landscape format
- Open Kitchen* - Hardware included
- Chamber dimensions: 5.4" Height (no rack), 4.4" Height (w/
- rack), 16.75" Wide, 21.5" Depth
- Adjustable feet
- Optional Left Hand Hinge Doors
- Ventless

*Customer agrees to the Open Kitchen terms of service, which can be found here: https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf

IMV-4E Electric Convection & Impingement Oven

LIST PRICE

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
IMV-4E	Single electric unit with two doors and four chambers	1135/515 (129)	$39,520

SPECIFICATIONS

		IMV-4E		
DIMENSIONS		**W**	**D**	**H**
Exterior - IMV-4E on Legs		24"	37"	48.75"
Exterior - IMV-4E on Stand with Casters		24"	37"	67"
CAPACITY				
Full Size Sheet Pans		4		
OPERATION				
Power Supply				
VAC	**HZ**	**PHASE**	**KW**	**AMPS (L1-L2-L3)**
208-240	60	3	17.5	42-49
Blower Motor		4 speed variable, 3/4 HP		
REQUIRED CLEARANCES		0" on sides and back		



IMV-3E CONVECTION/IMPINGEMENT OVEN

- Warranty: 1 year parts and 1 year labor
- 3 chambers with individual heat controls
- Two Jet plate assemblies per chamber (top/bottom) removable for cleaning
- Temperature range of 300°F - 525°F
- Bright halogen interior lighting
- Able to maintain 175°F temperature differential between chambers
- 2 Distinct cook modes: Impingement / Convection
- USB connection for recipe upload or download
- 7" Capacitive Touchscreen in landscape format
- Open Kitchen*
- Chamber dimensions: 5.4" Height (no rack), 4.4" Height (w/
- rack), 16.75" Wide, 21.5" Depth
- Adjustable feet
- Optional Left Hand Hinge Door

*Customer agrees to the Open Kitchen terms of service, which can be found here: https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf

IMV-3E Electric Convection & Impingement Oven

LIST PRICE

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
IMV-3E	Single electric unit with one doors and 3 chambers	430/195 (45)	$35,000

SPECIFICATIONS

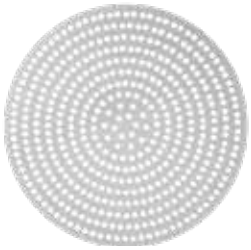
		IMV-4E		
DIMENSIONS		**W**	**D**	**H**
Exterior - IMV-3E on Legs		24"	37"	45.38"
Exterior - IMV-3E on Stand with Casters		24"	37"	58.62"
CAPACITY				
Full Size Sheet Pans		3		
OPERATION				
Power Supply				
VAC	**HZ**	**PHASE**	**KW**	**AMPS (L1-L2-L3)**
208-240	60	3	13.5	34-49
Blower Motor		4 speed variable, 3/4 HP		
REQUIRED CLEARANCES		0" on sides and back		

OPTIONS & ACCESSORIES

	PART NUMBER	LIST PRICE
24” Stainless steel stand w/shelf and casters	110532	$2,625
4” dual sensing core probe	56545	$725
Diamond Grill Pan – 9.45 x 6.47 inch	110383	$240
Diamond Grill Pan – 12.9 x 8.9 inch	110384	$125
Diamond Grill Pan – 18 x 13 inch	110385	$88
Half-Pan Riser	110387	$166
Paddle Peel	110391	$89
16” Pizza Disc	110597	$79
QHT Deck Stone	110825	$231



Paddle Peel



16” Pizza Disc



*12.9x8.9” Diamond Grill Pan



4” Dual Sensing Core Probe



QHT Deck Stone



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





XR8 ROTATING RACK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Adjustable rack spacing (wire racks not included)
- Rotating rack removes easily for cleaning
- 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 108
- Available for general export use

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)	$83,364
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)	$76,322

OPTIONS & ACCESSORIES

	XR8-G	XR8-E
12 pan stand with casters	$6,585	$6,585
Additional rack slides - set of 2	$192	$192
Wire rack	$334	$334
Ergonomic wide loading carousal assembly	N/C	N/C
48” flexible gas hose w/quick disconnect & restraining device	$1,385	—
36” flexible gas hose w/quick disconnect & restraining device	$1,285	—
MenuSelect™ programmable control (per section)	$3,889	$3,889
Direct vent	$910	—
480V, 3 phase (per section)	—	$2,045
50 HZ upcharge (per section) NET PRICE	$317	—

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		

HYDROVECTION

SAVING YOU TIME AND MONEY EVERY DAY

30% FASTER

20% GREATER YIELDS



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.

HydroVection®



CHOOSE FROM TWO GREAT CONTROLS

Programmable Manual Control

- Stores 100 menu recipes
- Function selection for hot air, humdity 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
- 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 capable*





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?

ENDLESS APPLICATIONS

HOODINI by BLODGETT



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.

HOODINI VENTILATION SYSTEM



- Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m^3 for bone-in, skinon, quartered roasting chickens. Results are less than the established 5 mg/m^3 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	$14,432	$16,617
VLHV - Replacement Filter - p/n 100668	$1,029	$1,029

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 carmelization

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
- The Innovative 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 108
- 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)	$58,503
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	$115,105
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)	$58,413
Base Section	One base section (oven only)	450/238 (49)	$56,692

See page 30 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)	$56,403
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	$110,831
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)	$56,239
Base Section	One base section (oven only)	450/202 (49)	$54,592

See page 30 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 ovens
- Same footprint as convection ovens
- 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 108
- 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)	$53,172
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	$104,443
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)	$53,082
Base Section	One base section (oven only)	450/238 (49)	$51,361

See page 30 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)	$51,110
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	$100,246
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)	$50,946
Base Section	One base section (oven only)	450/202 (49)	$49,299

See page 30 for information and pricing on water treatment and filtration systems.

OPTIONS & ACCESSORIES

	Description	List Price
	One Touch touchscreen control	$5,065
	Open Kitchen (on One Touch only)	$295 (NET)
	Open Kitchen SAP Hardware (Secure Access Point)	$119 (NET)
RACKS & COOKING	Stainless steel wire rack	$589
	Chicken roasting rack (52387)	$402
	Multi-purpose fry rack (54247)	$613
	4" dual sensing core probe	$606
	4" Filet core probe*	$769
	EZ Grip rack	$680
	FlavorSmoke 450 smoker box	$3,183
STACK KITS	Stacking kit for double stacked HVH-100E/HV-100E	$662
	Stacking kit for double stacked HVH-100G/HV-100G	$736
	Stacking kit, HV-100 or HVH-100 on DFG-100-ES or 200-ES, Mark-V-100, Zephaire-100-E/G or 200-E/G (does not include legs or casters, see page 13 for convection accessories)	$1,384
LEGS/STANDS/ CASTERS	25" legs	$1,811
	25" legs with seismic feet	$2,679
	6" casters for 25" legs	$1,043
	8-1/2" leg w/casters	$985
	11" legs	$1,243
	11" legs with seismic feet	$2,065
	36" stainless steel open stand w/pan supports (fully welded)	$6,612
	36" stainless steel open stand w/pan supports and casters (fully welded)	$7,635
MISC.	Water pressure regulator (only 1 needed for double stack)	$769
	Side heat shield (single oven or top unit only)	$573
	Stacking Platform - kit for stacking with countertop deck oven	$1,964
	Gas manifold for HVH-100G/HV-100G	$557
	Cordset for HVH-100E/HV-100E only	$867
	Backflow preventer (only 1 needed for double stack)	$425
	48" flexible gas hose w/quick disconnect & restraining device	$1,385
	36" flexible gas hose w/quick disconnect & restraining device	$1,285
	480 VAC, 3 phase (must be specified at time of order), electric ovens only	$1,710
	One year extended warranty (per section) NET PRICE (PARTS & LABOR)	$2,526 NET
	50 HZ upcharge (per section) NET PRICE	$427 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!!

Middley 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 Blodgett water treatment system for your Hyrdrovection.

Blodgett BRO-300E system utilizes 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 Blodgett model BCC filter system. The BCC 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	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E	BRO-300E	BRO-300E
HVH-100	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E	BRO-300E	BRO-300E
XR-8	BCC-1MCS15	-	BRO-300E	-	BRO-300E	-



BCC-1MCS10
Water Filtration System



BCC-1MCS15
Water Filtration System



BRO-300E
Water Treatment System

Model	Description	NET Price
BCC-1MCS10	Multi-stage water filtration system P/N 102361	$400
BCC-1MCS15	Multi-stage water filtration system P/N 102362	$427
BRO-300E	BRO-300E with 15 gallon RO storage tank P/N 102354	$2,750

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 treament system in 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 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)	$2,300	$3,500	$2,300	$3,500
Parts Kit (NET)	$600	$1,200	$600	$1,200

OPTIONAL SERVICES

Second Installation Trip	$500
Professional Install for each additional oven	$2,200
K12 Extended Warranty (2 Year)	N/C

** 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.

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 & BCX 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.







BLODGETT

Invoq

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.



Chef AJ Schaller

COMBI REGIONAL CORPORATE CHEF
BLODGETT



*stand shown with optional 2nd set of pan slides

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.

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

DOUBLE YOUR CAPACITY



ALLOWING VERSATILITY

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

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 72 for details.

THE INVOQ CONTROL

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.

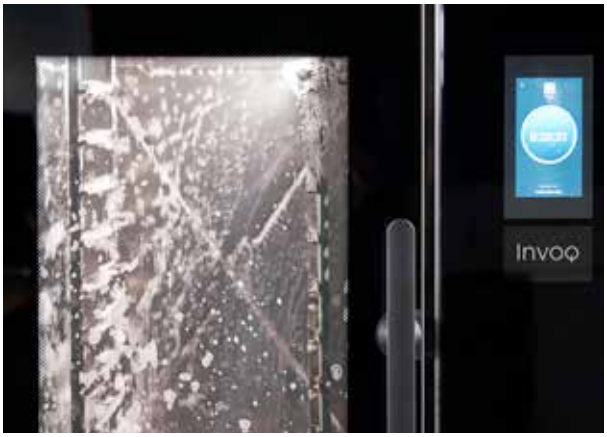
MenuPlanner: MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalized simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes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



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 46)

	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			

ENERGY STAR

stand shown with optional 2nd set of pan slides

ELECTRIC 61 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 61BE	boiler based	37.4 x 39.4 x 47.2	950 x 1001 x 1199	343	155	40	3	208	10.3	$18,577
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	$39,465
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	$17,708
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	$37,612
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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	PRICE
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	$21,920
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	$46,152
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	$20,884
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	$42,764
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



*stand shown with optional 2nd set of pan slides

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 46)

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
MODELS	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			

ENERGY STAR

ELECTRIC 101 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 101BE	boiler based	47.6 x 39.4 x 47.2	1209 x 1001 x 1199	412	187	51	3	208	19.3	$24,428
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	$43,604
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	$23,207
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	$41,423
		(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

		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 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	$28,332
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	$55,521
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	$26,915
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	$52,745
		(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	
Includes: 61BlG stacked on 101BLG, 2 piece rack system with 2.76" (70mm) spacing, wire racks, on casters										

62 SERIES

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



*stand shown with optional 2nd set of pan slides

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			

ENERGY STAR

ELECTRIC 62 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 62BE	boiler based	37.4 x 43.3 x 49.2	950 x 1100 x 1250	392	178	46	3	208	22.3	**$26,552**
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	**$55,408**
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	**$25,225**
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	**$52,638**
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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
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	**$30,800**
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	**$63,905**
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	**$29,260**
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	**$60,710**
Includes: Two 62BLG base sections, pan cassette with 2.76" (70mm) spacing, wire racks, on casters										

102 SERIES

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



*stand shown with optional 2nd set of pan slides

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			

ENERGY STAR

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	$33,947
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	$62,730
		(1) 47.6 x 43.3 x 49.2	(1) 1209 x 1100 x 1250	461	209	59	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	$32,250
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	$59,593
		(1) 47.6 x 43.3 x 49.2	(1) 1209 x 1100 x 1250	443	201	59	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

		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	$40,949
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	$72,852
		(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	$38,902
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	$69,209
		(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

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



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

- (20) 12" x 20" x 2" hotel pans
- (20) half size sheet pans
- Includes 10 wire racks

ELECTRIC 201 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 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	$41,362
Includes: One base section, transport cart with 3.35" (85mm) spacing, wire racks							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	$39,294
Includes: One base section, transport cart with 3.35" (85mm) spacing, wire racks							3	240	38.2	
							3	480	38.2	

GAS 201 COMBINATION OVENS (COMING SOON)

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
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
Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks										
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
ncludes: One base section, transport cart with 3.35" (85mm) spacing, wire racks										

202 SERIES

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



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

- (40) 12" x 20" x 2" hotel pans
- (20) full size sheet pans
- Includes 10 wire racks

ELECTRIC 202 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 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	$59,321
Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks							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	$56,269
ncludes: One base section, transport cart with 3.35" (85mm) spacing, wire racks							3	240	62.2	
							3	480	62.2	

GAS 202 COMBINATION OVENS (COMING SOON)

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL		
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
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
Includes: One base section, transport cart with 2.76" (70mm) spacing, wire racks										
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
ncludes: One base section, transport cart with 3.35" (85mm) spacing, wire racks										

PASS-THROUGH

FLOOR MODEL – BOILER BASED & BOILERLESS – TOUCHSCREEN CONTROLS



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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
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	**$23,593**
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	**$50,121**
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	**$22,135**
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	**$47,015**
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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
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	**$32,245**
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	**$55,813**
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	**$29,009**
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) 950 x 1001 x 1199	372	169	40	3	208	29.6	**$53,021**
		(1) 47.6 x 39.4 x 47.2	(1) 1209 x 1001 x 1199	449	203	51	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

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)

	LIST PRICE
TC-201 Roll-in trolley (65mm) 20 trays U-shaped	$3,119
TC-201 Roll-in trolley (85mm) 15 trays U-shaped	$3,119
TC-201 Banqueting roll-in trolley (50 plates)	$3,172
TC-202 Roll-in trolley (65mm) 20 trays U-shaped	$3,931
TC-202 Roll-in trolley (85mm) 15 trays U-shaped	$3,931
TC-202 Banqueting roll-in trolley (50 plates)	$4,267

OPTIONS & ACCESSORIES

CUSTOMIZE YOUR INVOQ

LEGS, STANDS & CASTERS (List Price)

	Mini	61	62	101	102	201	202
31" tall stand w/runners & adjustable feet - MINI'S ONLY (N/A W/CASTERS)	$1,800	—	—	—	—	—	—
27-1/2" tall stand w/runners & adjustable feet -61	—	$1,636	—	$1,636	—	—	—
32-9/10" tall stand w/runners & casters -61	—	$2,045	—	$2,045	—	—	—
27-1/2" tall stand w/runners & adjustable feet-62	—	—	$1,866	—	—	—	—
32-9/10" tall stand w/runners & casters -62	—	—	$2,332	—	—	—	—
27-1/2" tall stand w/runners & adjustable feet -102	—	—	—	—	$1,866	—	—
32-9/10" tall stand w/runners & casters -102	—	—	—	—	$2,332	—	—

SIDE SHIELD (price per section) (List Price)

Side heat shield*	—	$321	$369	$385	$449	—	$625
* 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	—	$524	$776	$524	$776	—	—
*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 (except for ovens with multirack option)

	Blodgett Combi Mini	61	62	101	102	201	202
Full size rack for 62, 102 & 202 models	—	—	$89	—	$89	—	$89
12-15/16" x 19-3/4" half size rack for 61, 101 & 201 models	—	$52	—	$52	—	$52	—
Rack for Blodgett Combi Mini ovens for 6 & 10 models	$40	—	—	—	—	—	—
Multirack	—	$1,515	—	$2,518	—	—	—

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

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





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

	61	62	101	102	201	202
Door hinged on right, controls remain on right*	—	$891	$891	$891	—	—
* 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.	$250	$250	$250	$250	$250	N/A
* not available on BLCT-6E and BLCT6E-H						

PLUMBING OPTIONS (LIST PRICE)

Backflow preventer*	$273	$273	$273	$273	$273	$273
Drain Lift System	$1,750	$1,750	$1,750	$1,750	$1,750	$1,750
* Two per section needed for 61, 101, 102, 202, one per section needed for Blodgett Combi Mini ovens						

The drain lift system for Invoq ovens is a ready-to-install, external, automatic drainage system with an integrated pump, intended to lift wastewater out into a wall mounted drain. Ideal solution for basement kitchens and other locations with no floor drain access.

This system ensures a controlled pace of wastewater removal, eliminating the risk of overflow and providing uninterrupted kitchen workflow. The fitting allows for a wall installation of a height up to 13.8 inches.

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

BLCT-6E / BLCT-10E - NET Price	$1,988	—	—	—	—	—
BLCT-6E-H / BLCT-10E-H - NET Price	$2,356	—	—	—	—	—
61BE, 61BG, 101BE, 101BG, 62BE, 62BG, 102BE, 102BG - NET Price	—	$2,687	$2,687	$2,687	—	—
201BE, 201BG , 202BE, 202BG - NET Price	—	—	—	—	$3,641	$3,641
61BLE, 61BLG, 101BLE, 101BLG, 62BLE, 62BLG, 102BLE, 102BLG- NET Price	—	$2,310	$2,310	$2,310	—	—
201BLE, 212BG , 202BLE, 202BLG - NET Price	—	—	—	—	$3,304	$3,304
Includes Labor. One extra year maximum. Must be purchased at time of original equipment order						

ULINE BLAST CHILLER (NET PRICE)

UCBF432-SS11A - Blast Chiller	$7,395
Stand	$755

INVOQ CARECYCLE (NET PRICE)

INVOQ COMBI CLEANER TAB, BOX 150	$163
INVOQ COMBI DESCALE TAB. BOX OF 150	$135

MISCELLANEOUS (NET PRICE)

Open Kitchen	$295
Open Kitchen SAP Hardware (Secure Access Point)	$119
Stack Kit for 61 or 101 on Bakery Depth Oven	$1,120



*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 101 on U-Line Blast Chiller









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 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 39 for information on the touch control.



MINI-OVENS

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

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL			
MODEL	IN.	MM	LB.	KG	PHASE	VOLTS	KW	LIST PRICE
BLCT-6E	35.43 x 22.05 x 37.01	900 x 560 x 940	188	85	1 & 3	208	6.9	$18,250
Includes: One base section and 5 wire shelves					1 & 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	$19,450
Includes: One base section 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 & 3	208	13.8	$37,200
Includes: Double stack BLCT-6E combi ovens with stand and 10 wire shelves					1 & 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 & 3	208	17.3	$38,400
	(1) 41.73 x 22.05 x 37.01	(1) 1060 x 560 x 940	245	111	1 & 3	240	23	

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

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
MODEL	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
- 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 71 for details.
- Open Kitchen capable









HOODINI™ VENTLESS COMBIS

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.

ZERO FILTERS TO CHANGE

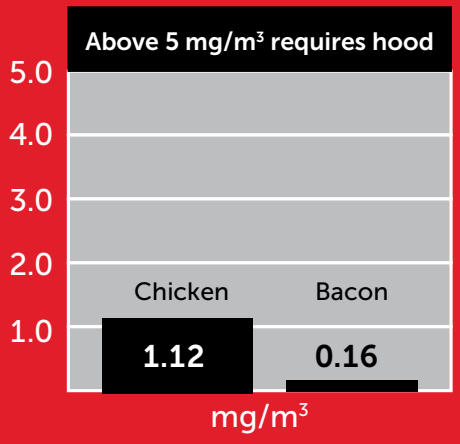
Test Results for BLCT-6E-H

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:

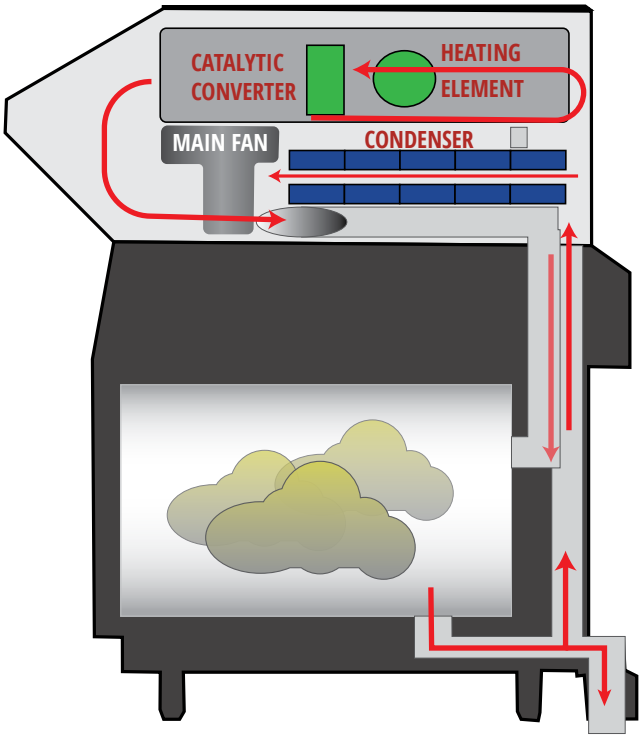
10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration





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 cyle 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 COMBI OVENS

COUNTERTOP – BOILERLESS – ELECTRIC – TOUCHSCREEN CONTROLS



- Injection steam
- 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 23 for details.
- Open Kitchen capable

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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
BLCT-6E-H	boilerless	49.75 x 27 x 45	1264 x 686 x 1143	340	154		1 or 3	208	6.9	$23,525
Includes: One base section 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	$25,070
Includes: One base section 10 wire shelves and Hoodini ventless hood							3	240	13.8	
							3	480	12.4	

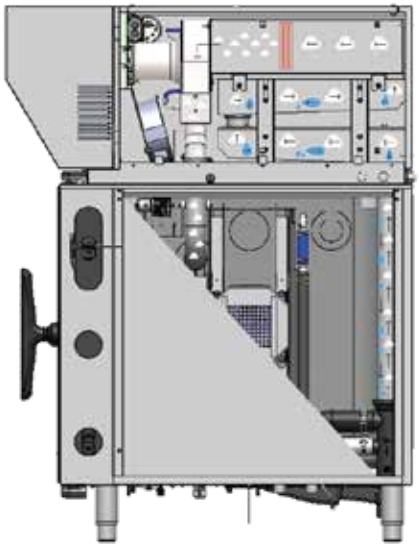
WORRY-FREE FILTERLESS SOLUTION

The Technology Behind Invoq Hoodini

Controlled by the oven, the system is retrofittable and designed for seamless integration. It necessitates a 208V single-phase plug within a radius of 10 feet. This versatile solution is compatible with all Invoq electric ovens.

Here's how it works:

1. Main fan activation: The main fan starts, efficiently pulling cooking vapors out of the oven cavity.
2. Particle separation: Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.
3. Condensation process: Vapors pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.
4. Catalytic converter action: Remaining vapors pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water.
5. Recirculation: Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.





HOODINI INVOQ FOR COMBI OVENS**

MODEL (HOOD ONLY)	COMPATIBLE ON	LIST PRICE*
HOODINI FOR INVOQ 61 OR 101 SINGLE	boilerless & boiler based	$9,765
HOODINI FOR INVOQ 61/61 OR 61/101 DOUBLE	boilerless & boiler based	$9,765
HOODINI FOR INVOQ 62 OR 102 SINGLE	boilerless & boiler based	$12,109
HOODINI FOR INVOQ 62/62 OR 62/102 DOUBLE	boilerless & boiler based	$12,109

***PRICE IS FOR HOOD ONLY**
MUST be purchased with oven
****Available on electric models ONLY**

BLODGETT

Invoq

HOODINI



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!





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.







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 71 for details.

Shown with optional One Touch control

BCX-14 & BX-14 OVENS

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



- (14) 12" x 20" x 2-½"North American hotel pans at 3-¼" spacing
- (7) 18" x 26" full size sheet pans at 3-¼" 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

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
BCX-14E Single	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	620	281	60	3	208	19	$48,523
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	$96,877
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	$44,940
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	$44,922
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	$89,845
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	$41,339
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	**$50,680**
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	**$101,361**
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	**$47,106**
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	**$47,053**
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	**$94,079**
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	**$43,461**
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

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 another CNVX, a BCX or BX combi for double the funtionality in the same floor space.



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

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
- Vent

ELECTRIC CNVX CONVECTION OVENS

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			
MODEL	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
CNVX-14E Single	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	3	208	19	$29,690
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	$52,695
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	$26,173
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	

ELECTRIC CNVX/COMBI STACK OVENS

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			
MODEL	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
CNVX-14E/BCX-14E	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	3	208	19	$71,038
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	$67,437
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

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		
MODEL	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
CNVX-14G Single	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	65,000	115	12	$31,259
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	$55,805
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	$28,255
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware									

GAS CNVX/COMBI STACK OVENS

	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		
MODEL	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
CNVX-14G/BCX-14G	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	65,000	115	12	$74,764
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	$71,136
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

BEST OF BOTH WORLDS

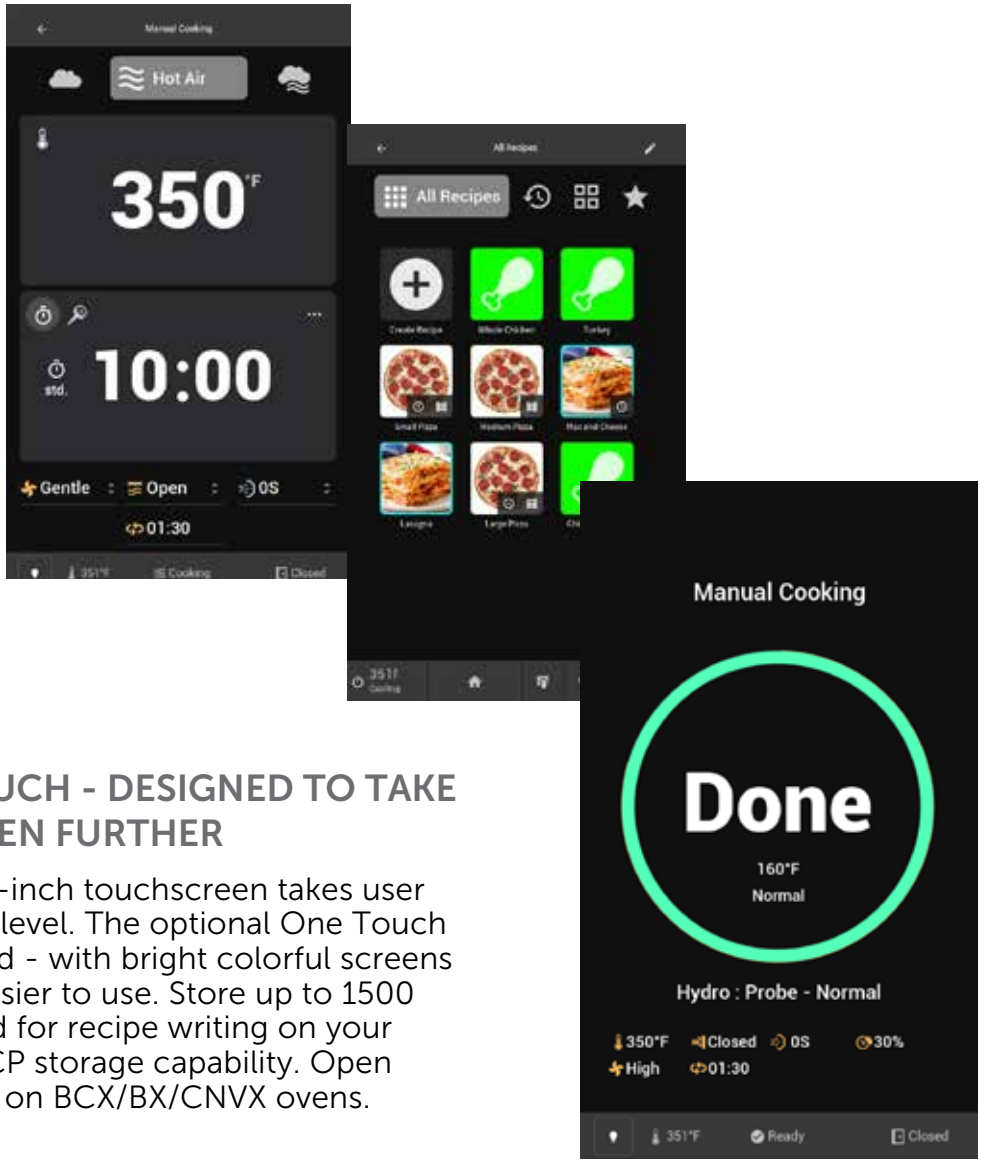
BCX SERIES CONTROLS

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 capacity 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 is easier to use. Store up to 1500 recipes, easily download for recipe writing on your laptop, and larger HACCP storage capability. Open Kitchen ready. 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 & feet (single oven only)	$3,617
25" legs w/adjustable feet (26-3/8" max.) Not to be used with casters	$1,162
6" legs w/adjustable leg feet (8" max.)	$483
6" legs w/seismic feet	$974
Bolt down/seismic feet for BCX/BX stands	$622
6-1/2" casters for stands	$712
4" casters for BCX/BX and CNVX (double ovens only)	$646



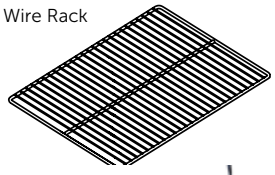


ONE TOUCH CONTROL

	LIST PRICE
7" touchscreen control for BCX/ BX & CNVX ovens - per section	$4,492
Open Kitchen (for One Touch only) ***[NET PRICE] - per section**	$295*
Open Kitchen SAP Hardware (Secure Access Point) *[NET PRICE] - per section	$119*

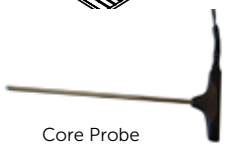
WIRE RACKS A FULL SET OF RACKS IS INCLUDED

	LIST PRICE
28-3/16" x 20-7/8" full size rack	$393
EZ Grip rack	$425



CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BCX, BX & CNVX ovens	$409
Extra 4" removeable filet probe for BCX, BX & CNVX ovens*	$507



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

*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

SIDE SHIELD (PRICE PER SECTION)

	LIST PRICE
Side heat shield for BCX, BX and CNVX	$802

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*	$1,113

* Must be specified at time of order.

CORRECTION FACILITY OPTIONS

	LIST PRICE
Correctional package* (per section)	$2,226
Keyed slamlock control cover with viewing window (upgrade from padlock style)**	$229

* 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	$573	–	$573
Water manifold w/pressure regulator per section	$540	–	$540
Water manifold w/o pressure regulator per section	$262	–	$262
Gas manifold*	$360	$360	–
Backflow preventer (two needed per section)	$278	$278	$278
48" flexible gas hose w/quick disconnect & restraining device	$961	$961	–

LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BCX-14 E/G Net Price	$2,714
BX-14 E/G Net Price	$2,334
CNVX-14 E/G Net Price	$2,334

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

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

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

ELECTRIC COMBINATION OVEN

		CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			
MODEL	STEAM GENERATION	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	LIST PRICE
BC-20E	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1200	544	137	3	208	61	$94,248
Includes: One electric base section and TC-14 transport card							3	240	61	
							3	480	61	

GAS 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
BC-20G	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1400	635	137	215,000*	115	20	$107,261
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

CUSTOMIZE YOUR BC-20 COMBI

MENUSELECT™ CONTROL

	LIST PRICE
Programmable control holds 99 multi-stage recipes	$2,406

TRANSPORT CARTS & COVER

	LIST PRICE
TC-10 transport cart - 10 shelf universal rack guides (non-removable)	$7,380
TC-14 transport cart (wire racks not included)	$7,380
TC-20 transport cart (wire racks not included)	$7,380
BC-20 banquet cart	$7,708

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	$916

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	$548

VOLTAGE OPTIONS

	LIST PRICE
480 volt, 3 phase*	$1,326

* 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	$376
Full size rack for TC-20 cart	$376

CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BC-20 ovens	$409
Extra 4" removeable filet probe for BC-20 ovens*	$507

* 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	$2,226
Keyed slamlock control cover (upgrade from padlock style) Must be purchased with prison package	$229
Solid Door	$933
TC-10 cart w/non-removeable rack guides	$7,380

PLUMBING OPTIONS

	LIST PRICE
Backflow preventer (two needed per section)	$278

LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BC-20 Series	$3,679

Includes Labor only. 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

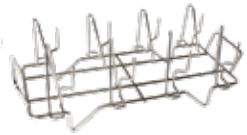
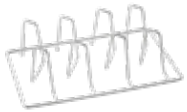
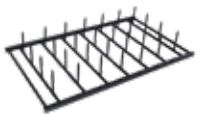
SMOKER BOX

	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.	$2,200

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.	$133
	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.	$133

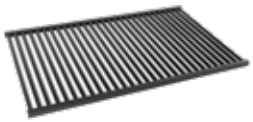
SPECIALTY RACKS

	DESCRIPTION	PRICE
	Patented Poultry 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.Designed to hold an array of bird sizes.	$79
	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.	$88
	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.	$171
	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.	$171

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.	$216
	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.	$240

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.	$82

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	$82
	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.	$78
	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.	$114



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 Blodgett water treatment system for your Combi.

Blodgett BRO system utilizes 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 the Blodgett BCC Filter system. The BCC reduces chorine/chloramines and sediment, inhibits scale and helps guard against corrosion.



BCC-1MCS10
Water Filtration System



BCC-1MCS15
Water Filtration System



BRO-300E
Water Treatment System

	OVEN MODEL*	GOOD WATER: WATER FILTRATION		POOR WATER: WATER TREATMENT	
		Single	Double	Single	Double
BOILERLESS OVENS	BLCT6E	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	BLCT-6-10E	-	BCC-1MCS15	-	BRO-300E
	BLCT-10E	BCC-1MCS10	-	BRO-300E	-
	BLCT6E-H	BCC-1MCS10	-	BRO-300E	-
	BLCT10E-H	BCC-1MCS10	-	BRO-300E	-
	Invoq 61	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	Invoq 61/101 stack	-	BCC-1MCS15	-	BRO-300E
	Invoq 62	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	Invoq 62/102 stack	-	BCC-1MCS15	-	BRO-300E
	Invoq 101	BCC-1MCS10	BCC-1MCS15	BRO-300E	-
	Invoq 102	BCC-1MCS10	BCC-1MCS15	BRO-300E	-
	Invoq 201	BCC-1MCS10	-	BRO-300E	-
	Invoq 202	BCC-1MCS10	-	BRO-300E	-
	BX-14	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	CNVX-14	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
BOILER-BASED OVENS	Invoq 61	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	Invoq 61/101 stack	-	BCC-1MCS15	-	BRO-300E
	Invoq 62	BCC-1MCS10	BCC-1MCS15	BRO-300E	BRO-300E
	Invoq 62/102 stack	-	BCC-1MCS15	-	BRO-300E
	Invoq 101	BCC-1MCS10	-	BRO-300E	-
	Invoq 102	BCC-1MCS10	-	BRO-300E	-
	Invoq 201	BCC-1MCS15	-	BRO-300E	-
	Invoq 202	BCC-1MCS15	-	BRO-300E	-
	BCX-14	BCC-1MCS15	BCC-1MCS15	BRO-300E	BRO-300E
	BC-20	BCC-1MCS15	-	BRO-300E	-

* Models listes include gas and electric models where applicable

Model	For Use With Combi Models	NET Price
BCC-1MCS10	Multi-stage water filtration system P/N 102361	$400
BCC-1MCS15	Multi-stage water filtration system P/N 102362	$427
BRO-300E	BRO-300E with 15 gallon RO storage tank P/N 102354	$2,750

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 Combi 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 (see below for details).

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 Blodgett Professional Installation Program (this includes a Pre-Site Consultation) to the purchase order with the following required information:
  - End-user name
  - End-user ship to address
  - End-user contact email
  - End-user contact phone
- Once the purchase order has been received and the customer details has been verified, a Blodgett ASA will contact the end-user to arrange site survey, installation and start-up.
- When complete, contact your local Blodgett manufacturing rep to schedule a free chef training (included with every combi purchase).

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 treament system in 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. A Blodgett ASA will conduct 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.

2 SHIPPING

1. Once the site survey has been successfully completed and the site survey form has been received and cleared by our service team, the equipment is shipped to the Food Service dealer's designated location listed on the purchase order.

   (advanced shipping available on special request, see terms on DISCLAIMER section)

3 INSTALLATION

1. The ASA will uncrate, stack the combi 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
   * Note: This needs to be completed before the ASA arrives to install ovens. **RETURN TRIP CHARGES MAY APPLY.** For pricing and information on our Water Treatment System, see page page 68.

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.

DISCLAIMER:

A Pre-Installation Site Survey is required for all **BX, BCX, BC** and **INVOQ** models. This process ensures the site has proper space and connections for gas, electric, drain & water and is 100% compliant to our equipment requirements. New received Purchase Orders will automatically be processed in our system and be given a final ship date only upon successful completion & submission of the Pre-Installation Site Survey (pre-site survey checklist form also available on demand).

NOTE: Advanced shipping can be arranged upon a customer's specific request, meaning that we could still ship out a unit upon receiving a PO (if requested so), but it will need to be at the customer's own risks, **and any storage fees/returns/ restocking fees/modifications required as a result of unsafe destination warehouse conditions, missing or inadequate site inspection, results in full financial responsibility incurred by the dealer/KES partner.**

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	63813	63814	63815	63816	63817	63818	63819	63820	-	63821	-	63822
BPI (NET)*	$2,300	$2,300	$2,300	$2,300	$2,300	$2,300	$2,300	$2,300	$2,600	$2,600	$3,300	$3,300
Parts Kit (NET)	$600	$600	$600	$600	$600	$600	$600	$600	$900	$900	$1,100	$1,100

	BCX/BX/CNVX	BC-20E	
Voltage	208-240	208-240	440-480
Kit Number	58468	58644	58645
BPI (NET)*	$2,300	$3,860	$3,860
Parts Kit (NET)	$600	$1,100	$1,100

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	63823	63824	63825	63826	63827	63828	63829	63830	58469
BPI (NET)*	$3,500	$3,500	$3,500	$3,500	$3,500	$3,500	$3,500	$3,500	$3,500
Parts Kit (NET)	$1,200	$1,200	$1,200	$1,200	$1,200	$1,200	$1,200	$1,200	$1,200

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	63811	63811	63811	63811	63811	63811	58408	58637
BPI (NET)*	$2,300	$2,300	$2,300	$2,300	$2,600	$3,300	$2,300	$3,860
Parts Kit (NET)	$600	$600	$600	$600	$900	$1,100	$600	$1,100

GAS DOUBLE STACK OVENS

	61/61	62/62	61/101	62/102	BCX/BX/CNVX
Voltage	120	120	120	120	120
Kit Number	63812	63812	63812	63812	58409
BPI (NET)*	$3,500	$3,500	$3,500	$3,500	$3,500
Parts Kit (NET)	$1,200	$1,200	$1,200	$1,200	$1,200

OPTIONAL SERVICES

Second Installation Trip	$500
Professional Install for ea additional single oven	$2,200
Professional Install for ea additional double oven	$3,400
K12 Extended Warranty (Year 2)	N/C

* BPI price includes labor and parts kit

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

Travel price based on 2 workers, 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 worker hours will be charged on a separate invoice to the customer.



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.

DECK OVEN

SIMPLICITY. RELIABILITY. 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 108
- Available for general export and CE use
- 200°F to 500°F Temperature range

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)	$28,952
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)	$55,185
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)	$79,960
Base section	One base section (oven only)	410/186 (48)	$25,698

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)	$30,384
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)	$57,094
Base section	One base section (oven only)	410/186 (48)	$27,131

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)	$32,704
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)	$61,717
Base section	One base section (oven only)	540/245 (64)	$29,434

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)	$32,549
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)	$62,364
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)	$90,720
Base section	One base section (oven only)	455/206 (48)	$29,280

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)	$39,308
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)	$75,119
Base section	One base section (oven only)	575/261 (62)	$36,136

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)	$35,105
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)	$66,519
Base section	One base section (oven only)	650/295 (64)	$31,835

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)	$64,118
981 & 961		1255/569 (112)	$63,963
951 & 966		1230/558 (126)	$68,418
981 & 966		1345/610 (126)	$70,819
961 & 966		1170/531 (110)	$68,263
961, 961 & 951		1641/744 (160)	$90,874
961 & 951	*Same as above with 19" s/s adjustable legs*	1140/517 (112)	$62,518



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.

SIMPLY THE BEST, THE WORLD'S NUMBER ONE MANUFACTURER OF DECK OVENS. BLODGETT CONTINUES TO BUILD OUTSTANDING BAKING, ROASTING AND PIZZA OVENS THAT OFFER DECADES OF RELIABILITY MAKING YOU MONEY ALL DAY, EVERY DAY.





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 108
- Available for general export and CE use
- 300°F to 600°F Temperature range

The 911 and 961 are also available in a pizza oven version with a slightly higher gas input and temperature range. 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)	$37,947
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)	$73,159
Base section	One base section (oven with QHT deck)	675/306 (48)	$34,677

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)	$33,667
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)	$64,616
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)	$94,107
Base section	One base section (oven with QHT deck)	500/227 (48)	$30,414



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 108
- 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)	$44,401
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)	$86,643
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	930/422 (61)	$44,738
Base section	One base section (oven with QHT deck)	900/408 (61)	$40,629

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)	$51,705
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)	$101,438
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	1040/472 (76)	$52,228
Base section	One base section (oven with QHT deck)	1015/460 (76)	$47,885

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
- Rugged 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 108
- 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)	$16,398
Double	Two base sections with 4" stainless steel legs and stacking kit	540/245 (26)	$33,095
Base section	One base section (oven only)	260/118 (13)	$16,016

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*	—	—	—	—	—	—	—	—	—	$2,496	$2,496
27½" s/s legs	$2,172	$2,172	$2,172	$2,172	$2,172	$2,172	$2,172	$2,172	—	—	—
19" s/s legs	$2,074	$2,074	$2,074	$2,074	$2,074	$2,074	$2,074	$2,074	—	—	—
12" s/s legs	—	—	—	—	—	—	—	—	—	$1,864	$1,864
7" s/s legs	$1,118	$1,118	$1,118	$1,118	$1,118	$1,118	$1,118	$1,118	—	—	—
Casters ** ***	$1,572	$1,572	$1,572	$1,572	$1,572	$1,572	$1,572	$1,572	—	$1,572	$1,572
4" s/s legs	—	—	—	—	—	—	—	—	$381	—	—

** 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	$2,812	$2,812	$2,812	$3,452	$3,452	Std.	$3,452	$3,452	—	Std.	Std.
Steam jets	$721	$721	$721	$932	$932	$932	$932	$932	—	—	—

Exterior Options	901	911	911P	951	961	961P	966	981	1415	1048	1060
Crown angle trim, stainless-steel	$470	$470	$470	$486	$486	$486	$486	$486	—	$664	$713
Crown angle leg frame assembly, stainless-steel	—	—	—	—	—	—	—	—	—	$1,945	$2,180
Stacking collar for 1415	—	—	—	—	—	—	—	—	$681	—	—

Vent & Connector Options	901	911	911P	951	961	961P	966	981	1415	1048	1060
Flue connector	—	—	—	—	—	—	—	—	—	$300	$300
Draft diverter or direct vent, stainless-steel	$612	$612	$612	$612	$612	$612	$612	$612	—	$612	$612
Double gas connector	$632	$632	$632	$632	$632	$632	$632	$632	—	—	—
Triple gas connector	$664	$664	$664	$664	$664	—	$664	$664	—	—	—
48" flexible gas hose*	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385	$1,385
36" flexible gas hose*	$1,285	$1,285	$1,285	$1,285	$1,285	$1,285	$1,285	$1,285	—	$1,285	$1,285

** 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	$389	$389	$389	$389	$389	$389	$389	$389	—	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	—	—	—	—	—	—	—	—	$317	—	—
Kit (p/n 39512) to stack w/full size convection	—	—	—	—	—	—	—	—	$1,945	—	—
Kit to stack w/Hydrovection	—	—	—	—	—	—	—	—	$1,945	—	—

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	16 1/4	42	32	7
Exterior (“)	51	30	22	51	30	27	60	40	27	60	40	22	60	40	32	60	40	31 1/2
Single Section Height	48 1/4			54 3/8			54 3/8			48 1/4			57 3/4			57 3/4		
Double Section Height	62 1/8			58 15/16			58 15/16			62 1/8			68 13/16			68 13/16		
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	47 1/4	36	10	60	36	10
Exterior (“)	51	30	22	60	40	22	60 3/16	46 1/2	25	78 1/4	46 1/2	25
Single Section Height	48 1/4			48 1/4			56 1/4			56 1/4		
Double Section Height	62 1/8			60 9/16			64 3/8			64 3/8		
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


Old World Style
NEW WORLD OVEN

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



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.



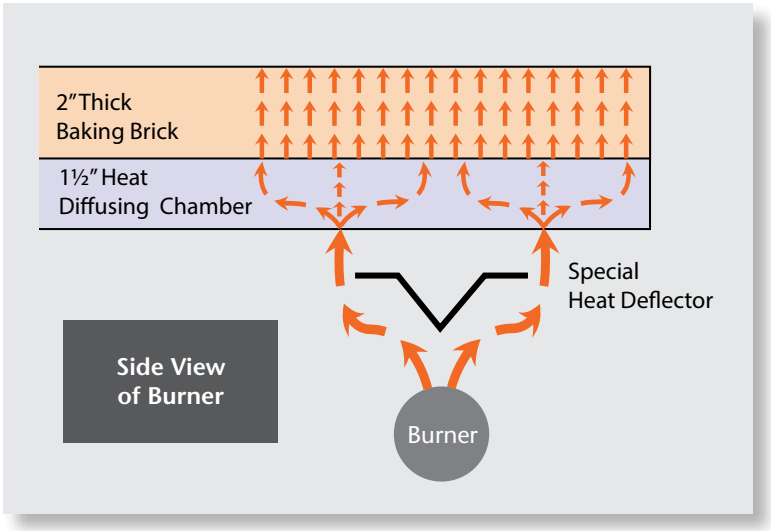
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





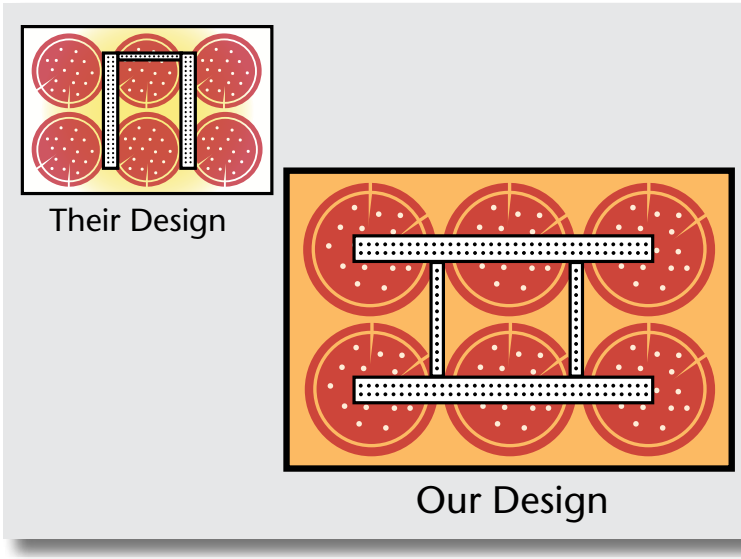
A PERFECT BAKE

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.



Simply the BEST

SD SERIES



SD Double Oven

SD SERIES STANDARD OVENS

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 109)
- Available for general export use
- Top brick optional

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	$35,169
	SD 448 Double	Two base sections w/16" stand and indirect vent	2060 / 934	$62,916
	SD 448 Triple	Three base sections w/6" stand and indirect vent	3100 / 1406	$93,223
	Add'l Section*	One base section w/16" stand	—	$32,309
	Base Section	One base section (SD 448 oven with deck)	—	$30,510
SD 1048 10" Door	SD 1048 Single	One base section w/30" stand and indirect vent	1075 / 488	$36,484
	SD 1048 Double	Two base sections w/12" stand and indirect vent	2070 / 939	$65,554
	Add'l Section*	One base section w/12" stand	—	$33,632
	Base Section	One base section (SD 1048 oven with deck)	—	$31,825
	SD 1048/SD 448	SD 448 stacked over SD 1048 w/12" stand and indirect vent	2175 / 986	$64,239

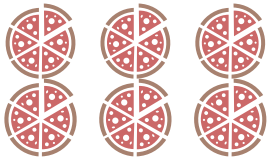
** Additional section to make double stack oven*

WHAT SIZE OVEN DO YOU NEED?

MB SERIES
SD SERIES
SLICE OVENS



(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	$41,069
	SD 660 Double	Two base sections w/16" stand and indirect vent	2420 / 1098	$79,732
	SD 660 Triple	Three base sections w/6" stand and indirect vent	4075 / 1848	$118,468
	Add'l Section*	One base section w/16" stand	—	$40,705
	Base Section	One base section (SD 660 oven with deck)	—	$38,930
SD 1060 10" Door	SD 1060 Single	One base section w/30" stand and indirect vent	1285 / 583	$42,612
	SD 1060 Double	Two base sections w/12" stand and indirect vent	2550 / 1157	$82,825
	Add'l Section	One base section w/12" stand	—	$42,255
	Base Section	One base section (SD 1060 oven with deck)	—	$40,472
	SD 1060/SD 660	SD 660 stacked over SD 1060 w/12" stand and indirect vent	2500 / 1134	$81,282

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	$48,066
	SD 866 Double	Two base sections w/16" stand and indirect vent	2910 / 1320	$93,759
	SD 866 Triple	Three base sections w/6" stand and indirect vent	4600 / 2086	$139,467
	Add'l Section	One base section w/16" stand	—	$47,734
	Base Section	One base section (SD 866 oven with deck)	—	$45,927
SD 10866 10" Door	SD 10866 Single	One base section w/30" stand and indirect vent	1900 / 862	$50,591
	SD 10866 Double	Two base sections w/12" stand and indirect vent	3220 / 1460	$98,800
	Add'l Section*	One base section w/12" stand and indirect vent	—	$50,251
	Base Section	One base section (SD 10866 oven with deck)	—	$48,452
	SD 10866/SD 866	SD 866 stacked over SD 10866 w/12" stand and indirect vent	3165 / 1435	$96,275

** Additional section to make double stack oven*

SLICE OVENS

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	$29,613
SD 236 Double	Two base sections w/16" stand and indirect vent	1490 / 676	$57,006
SD 236 Triple	Three base sections w/6" legs and indirect vent	TBD	$84,674
Add'l Section*	One base section w/16" stand	—	$29,248
Base Section	One base section (SD 236 oven with deck)	—	$27,660

OPTIONS & ACCESSORIES

Factory Installed Fiberbrick Lined Baking Chamber	List Price
4 pie ovens, per deck	$1,945
6 pie ovens, per deck	$2,188
8 pie ovens, per deck	$2,674
SD 236, per deck	$1,459

Miscellaneous	
Set of (4) Casters (2 locking, 2 non-liocking)	$1,507
Auto start timer (per section)	$2,034
3 piece tool kit - includes brush, 7” peel and 12” peel (brackets included)	$843
Direct vent (not available on triple stacked ovens)	$705

Stands	
Stand w/feet for single oven	
30″ stand for SD448 & SD1048	$4,562
30″ stand for SD660 & SD1060	$2,042
30″ stand for SD866 & SD10866	$2,042
30″ stand for SD236	$1,856
Stand w/feet for double oven	
16″ stand for SD448	$1,799
12″ stand for SD1048	$1,807
16″ stand for SD660	$1,775
12″ stand for SD1060	$1,783
16″ stand for SD866	$1,807
12″ stand for SD10866	$1,799
16″ stand for SD236	$1,588
Stand w/feet for triple oven	
6″ stand for SD448	$1,596
6″ stand for SD660	$1,580
6″ stand for SD866	$1,588
6″ stand for SD236	$1,596
12” Stand w/feet	
12″ stand for SD1048/SD448	$1,807
12″ stand for SD1060/SD660	$1,783
12” stand for SD10866 double & SD10866/SD866	$1,799

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

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
- 2" thick ceiling & side brick, 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 97)
- Includes Factory Paid Performance/Installation Check (see page 109)
- 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	$47,316
MB 42 Double	Two base sections w/16" stand and indirect vent	2425 / 1100	$89,431
Add'l Section	One base section w/16" stand	—	$46,352
Base Section	One base section (oven with deck)	—	$42,981

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	$50,038
MB 60 Double	Two base sections w/16" stand and indirect vent	3220 / 1461	$95,165
Add'l Section	One base section w/16" stand	—	$49,138
Base Section	One base section (oven with deck)	—	$45,930

8 Pie Series MB Brick Lined Deck 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	$57,604
MB 866 Double	Two base sections w/16" stand and indirect vent	3525 / 1599	$110,459
Add'l Section	One base section w/16" stand	—	$57,045
Base Section	One base section (oven with deck)	—	$53,317

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

SLICE OVENS

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	$36,274
MB 236 Double	Two base sections w/16" stand and indirect vent	1410 / 640	$67,775
Add'l Section	One base section w/16" stand	—	$35,123
Base Section	One base section (oven with deck)	—	$32,554



BIG POWER, SMALL SIZE

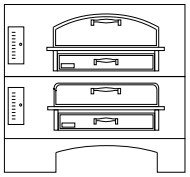
Slice ovens have a 24" deep cooking chamber and deliver a great bake in a smaller footprint.

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

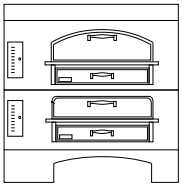
Bobby Bognar, TV Host
History's Food Tech

OPTIONS & ACCESSORIES

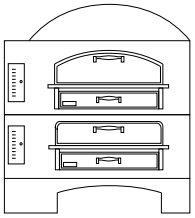
Top Styles	List Price
Square dome top for MB Series - 4, 6, 8 pie (not on MB 236)	$1,799
Round dome top for MB Series - 4, 6, 8 pie	$1,799
Round dome top for MB Slice Series	$1,345



Standard Flat Top



Optional Square Dome



Optional Round Dome

Miscellaneous	
Set of (4) Casters (2 locking, 2 non-liocking) - not available on MB 236	$1,507
Auto start timer (per section)	$2,034
3 piece tool kit - includes brush, 7” peel and 12” peel (hanging brackets included)	$843

Brick Veneer Kit (Installation NOT Included)	
MB (42 or 60) Front and Sides for single or double oven	$6,636
MB 866 Front and Sides for single or double oven	$7,528
MB 236 Front and Sides for single or double oven	$5,413

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	$1,353
MB 866 front per section	$1,564
MB 236 front per section	$1,134

Stands	
MB42 30″ stand with feet for single oven	$4,238
MB42 16″ stand with feet for double and add’l section	$3,371
MB60 30″ stand with feet for single oven	$4,011
MB60 16″ stand with feet for double and add’l section	$3,209
MB866 30″ stand with feet for single oven	$4,189
MB866 16″ stand with feet for double and add’l section	$3,727
MB236 30″ stand with feet for single oven	$3,622
MB236 16″ stand with feet for double	$2,569

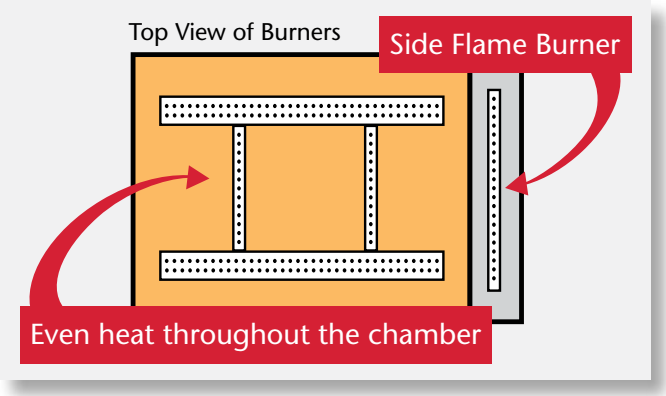
WF SERIES

ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

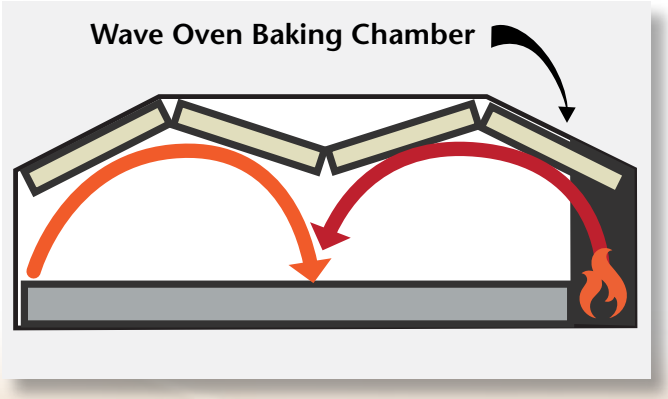
EXCLUSIVE BURNER DESIGN

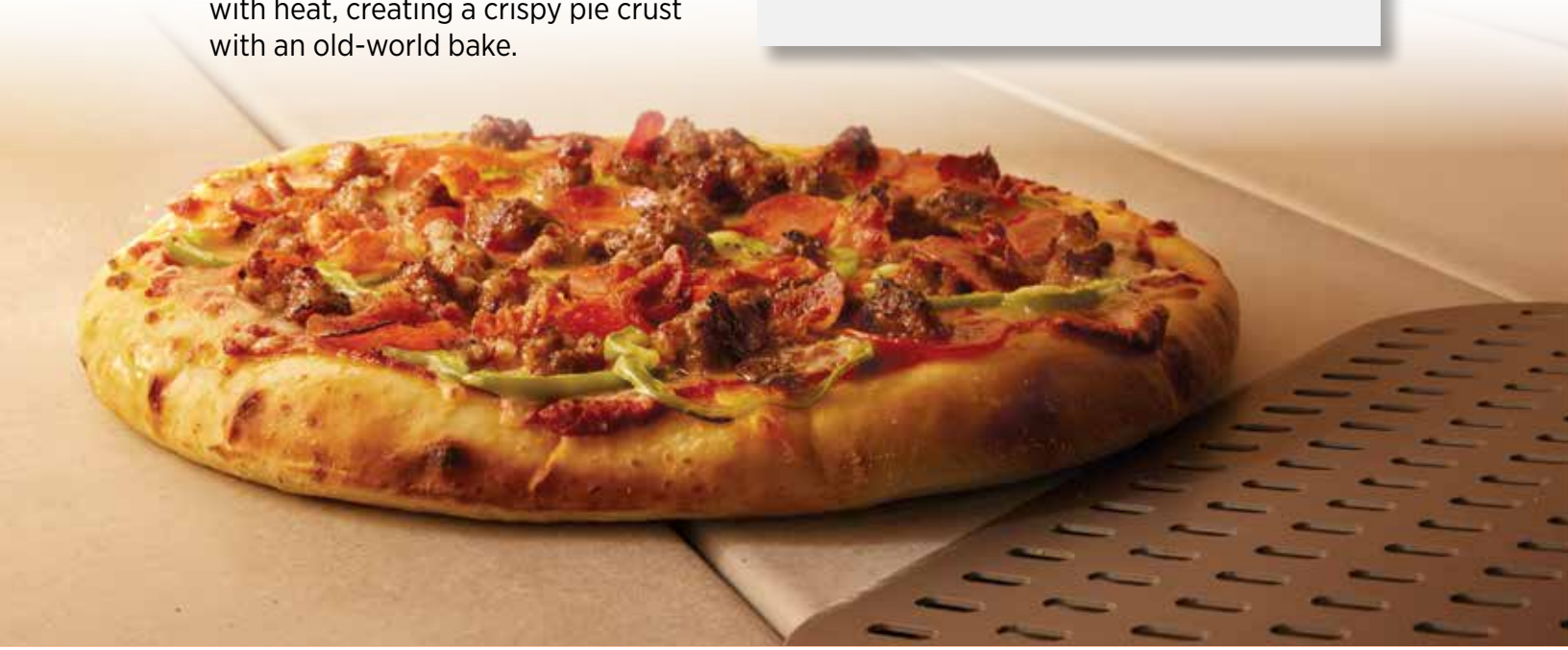
The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then finish to the left for a very fast, desirable bake.



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.







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

3 Minute Artisan Pies

- 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 1" 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 109)
- 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	$65,704
WF 42 Base Section	One base section (WF 42 oven with deck)	—	$60,948
WF 42 / MB 42*	WF 42 Stacked over MB 42 and flat top w/16" stand and indirect vent	2800 / 1270	$107,398

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	$75,524
WF 60 Base Section	One base section (WF 60 oven with deck)	—	$70,913
WF 60 / MB 60*	WF 60 Stacked over MB 60 and flat top w/16" stand and indirect vent	3600 / 1633	$120,149

** See page 93 for information on the MB 42 and MB 60 ovens.*

OPTIONS & ACCESSORIES

Brick Veneer Kit	LIST PRICE
WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double	$6,636

Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included)
(see page 95 for color details)

Stainless Steel Front	
WF 42 or WF 60 front per section	$1,353

Miscellaneous	
Round dome top	$2,010
Auto Start timer	$2,034
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	$843
Set of (4) casters	$1,507

Stands	
WF42 30" stand w/feet for single ovens	$4,659
WF60 30" stand w/feet for single ovens	$4,513
MB42 16" stand w/feet for WF42/MB42	$3,371
MB60 16" stand w/feet for WF60/MB60)	$3,209

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

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	$10,989
CT302	Double door oven with 4 cooking decks	409/186	$19,922

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	$300
Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven	$1,945
Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven	$1,945
50 HZ upcharge (per section) NET PRICE	$317


VENTLESS
COUNTERTOP
ODORLESS

PERFECT FRY™

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 fltration 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 flre 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.





FRENCH FRIES

27 orders/day
$1.03 profit/order
$10,150.65 profit/year



CHICKEN STRIPS

19 orders/day
$1.99 profit/order
$13,800.65 profit/year



ONION RINGS

16 orders/day
$1.43 profit/order
$8,351.20 profit/year

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
- XL Basket

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	$18,860
PFC500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set			$18,860
PFC730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set			$18,860
PFC730	208 or 240V/7.3-8.0KW/3PH 20 amp NEMA 15-30P Cord Set			$18,860



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	$22,991
PFA500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set			$22,991
PFA730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set			$22,991
PFA730	208 or 240V/7.3-8.0KW/3PH 21 amp NEMA 15-30P Cord Set			$22,991

OPTIONS & ACCESSORIES

Miscellaneous	LIST PRICE
Open Kitchen Smart automation, real-time alerts, and actionable insights designed to maximize uptime and efficiency	$295 (NET PRICE)
Open Kitchen SAP Hardware (Secure Access Point)	$119 (NET PRICE)

*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



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)	$1,505



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.	$4,165
84081 Disposable Filter Pads Box of 100 disposable filter pads for Perfect Filter unit	$219



83060 Optional Locking Latch Safe guard for employees (must specify on order) Durable diecast housing Stainless steel mechanism	$113



84291 Air Filter Replacement Kit Carbon filter - NORTH AMERICAN MODELS	$316



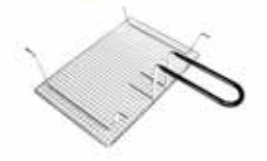
83554 Air Filter Kit ***Carbon Filter -*** FOR INTERNATIONAL MODELS ONLY	$214



84046 Fire Alarm Signal Integration	$187



83281 XL Basket Available on PFC models only	$292



83649 Basket Cover/Submerger Screen Keeps product submerged under the oil - Available on PFC models only	$203

SUPPORTING YOU

US & CANADA ONLY

Blodgett and Marsal offer two programs, the Paid Start-Up and Performace & 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, Invoq, CNVX and XR8 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

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*



** 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.*

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* (5 years total)*
XR8 Series and Deck Ovens	*2 year*	*1 year*	*3 additional years* (5 years total)*
Zephaire Series	*2 year*	*2 year*	*1 additional year* (3 years total)*
ImVection	*1 year*	*1 year*	*No additional years*
All Hydrovection and Flavorsmoke 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 warrany 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 facotry 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.

MB SERIES SD SERIES WF SERIES

CT COUNTERTOP SERIES SLICE OVENS

PERFECT FRY ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

Perfect Fry warrants to each original Buyer that its commercial cooking appliances and related equipment will be free from defects in material and workmanship for the period specified below. Perfect Fry'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 PFA & PFC VENTLESS FRYERS	*1 year*	*1 year*

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. Perfect Fry agrees to only pay the authorized Perfect Fry service agency within the United States or Canada for any labor required to repair or replace, at Perfect Fry'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.

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 coveredproduct. 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 x .05 (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 = $100
- 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.



STATE	ZIP CODE	REP
ALABAMA		7
ALASKA		14
ARIZONA		4
ARKANSAS		7
CALIFORNIA		12
COLORADO		4
CONNECTICUT		
	060-063	1
	0640-0642	1
	0643	11
	0644-0648	1
	0649	11
	065, 067	1
	066, 068-069	11
DELAWARE		10
DISTRICT OF COLUMBIA		13
FLORIDA		
	324-325	7
ALL OTHER ZIP CODES		3
GEORGIA		7
HAWAII		14
IDAHO		14
ILLINOIS		
	600-619	8
	620, 622	2
	623-628	8
	629	2
INDIANA		
	463-464	8
	All other zip codes	2
IOWA		5
KANSAS		5
KENTUCKY		2
LOUISIANA		7
MAINE		1
MARYLAND		13
MASSACHUSETTS		1
MICHIGAN		2
MINNESOTA		22
MISSISSIPPI		7
MISSOURI		5
MONTANA		14
NEBRASKA		5
NEVADA		12

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 Gabriel East Group

601 5th St NW #400,
Grand Rapids, MI 49504
(616) 583-9720 Tel
www.gabrielgrp.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 Hansen Group Rockies

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

5 Chrane Foodservice

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

6 Hansen Group of the Carolinas

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

7 Hansen Group

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

8 Jay Mark Group LTD

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

9 Link 2 Hospitality Soultions

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

10 One Source

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

11 CR Peterson South

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

12 Preferred Foodservice Specialists

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

13 Schmid Wilson Group

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

14 RHI Solutions

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

15 Anderson Foodservice Solutions

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

16 W.D. Colledge

3220 Orlando Drive, Unit 3
Mississauga, Ontario L4V 1R5
(905) 677-4428 Tel
(905) 677-5357 Fax
www.wdcolledge.com

17 W.D. Colledge

134 Bainbridge Cr,
Edmonton Alberta,T5T 6B4
(780) 444-8928 Tel
www.wdcolledge.com

18 W.D. Colledge

1004 - 151 West 2nd St.
North Vancouver, BC V7M 3P1
(604) 787-0335 Tel
www.wdcolledge.com

19 W.D. Colledge

23 Bisset Cr
Winnipeg MB, R2Y 1B7
(604) 999-8579 Tel
www.wdcolledge.com

20 W.D. Colledge

1422 Purcells Cove Road
Halifax, Nova Scotia B3P 1B5
(902) 456- 5175 Tel
www.wdcolledge.com

21 W.D. Colledge

8586A Lemieux St
LaSalle, Quebec H8N 2B6
(514) 365-3753 Tel
(514) 365-0761 Fax
www.wdcolledge.com

22 Gabriel West Group

601 5th St NW #400,
Grand Rapids, MI 49504
(616) 583-9720 Tel
www.gabrielgrp.com

To find an Authorized Service Agent in your area visit
www.blodgett.com/where-to-get-service
www.marsalovens.com/docs/service
www.perfectfry.com/servicemap

STATE ZIP CODE	REP
NEW HAMPSHIRE	1
NEW JERSEY	
070-079	11
080-086	10
087-089	11
NEW MEXICO	4
NEW YORK	
063	1
100-119	11
All other zip codes	9
NORTH CAROLINA	6
NORTH DAKOTA	22
OHIO	2
OKLAHOMA	5
OREGON	14
PENNSYLVANIA	
150-165	2
All other zip codes	10
RHODE ISLAND	1
SOUTH CAROLINA	6
SOUTH DAKOTA	22
TENNESSEE	7
TEXAS	
798-799	4
All other zip codes	5
UTAH	4
VERMONT	1
VIRGINIA	13
WASHINGTON	14
WEST VIRGINIA	2
WISCONSIN	15
WYOMING	
834	14
All other zip codes	4

PROVINCE	REP
ALBERTA	17
BRITISH COLUMBIA	18
MANITOBA	19
NEWFOUNDLAND	20
NEW BRUNSWICK	20
NOVA SCOTIA	20
PRINCE EDWARD ISLAND	20
SASKATCHEWAN	19
ONTARIO	16
QUEBEC	21



www.blodgett.com



www.marsalovens.com



www.perfectfry.com