

BLODGETT

CONVECTION

Results matter



Blodgett only builds convection ovens that will last decades.



WELL BUILT. WELL USED.

Blodgett Ovens are in more restaurants, hotels, and commercial kitchens than any other oven. Each oven is handcrafted to demanding specifications that have been tested and honed since 1848. Blodgett Convection Ovens have been voted Best in Class by Foodservice Equipment & Supplies Magazine surveys for more than a decade. Purchase with confidence knowing that your Blodgett oven will get the job done for years to come.

The image shows a close-up of the top of a stainless steel oven door. A red rectangular label is affixed to the door, featuring the word "BLODGETT" in large, raised, silver-colored letters. The background is a blurred view of the oven's interior.

BLODGETT

**The finest ingredients are
important to us, too.**

Signature Features

in all Blodgett Convection Ovens

Handcrafted ovens feature fully-welded, angle iron frames for unprecedented durability.

Heavy-duty doors are triple mounted into the oven frame and work dependently for single handed use.

Baking compartment liner is porcelain coated on both sides to preventing rust for years.

Rigid insulation won't sag or get displaced over time.



To find a rep near you, visit: www.blodgett.com/where-to-buy

CONVECTION OVENS

ES SERIES - GAS

Engineered for efficiency.

Innovative Gas Convection Ovens that exceed 2014 ENERGY STAR specifications

DFG-100-ES & DFG-200-ES: High-performance convection models features Dual Flow Gas, LTR advanced temperature sensing, Solid-State Digital control with PulsePlus and Cook & Hold. SmartTouch control available as option. Our premium ovens provide a superb bake pattern and last up to 20 years longer than our competitors.

Zephaire-100-G-ES & Zephaire-200-G-ES: A chef favorite with LTR advanced temperature sensing and Solid-State Infinite control with 60 minute timer.

BDO-100-G-ES: Easy to use with simple manual controls.

Ovens can be single or double stack. DFG-200, Zephaire-200 are bakery depth. All other ovens are standard depth.



Pictured: DFG-100-ES with optional stand and casters.

ES SERIES - ELECTRIC

77% efficient. 100% reliable.

Electric Series Ovens are made with the same signature features as our gas ovens and are ENERGY STAR qualified.

Mark V Series: High Performance Electric Convection oven. Available in standard and bakery depth. Our premium ovens provide a superb bake pattern and last up to 20 years longer than our competitors.

Zephaire Series: A great choice when a premium oven isn't an option. Available in standard and bakery depth.

SHO-100-E: Easy to use with simple manual controls.

CTB/CTBR: Half size convection when space is at a premium. Top the CTB with a cooktop for a half-sized power range.



HAND-CRAFTED IN VERMONT

HERITAGE SERIES - GAS

Unsurpassed for durability.



Pictured: DFG-100

Ovens that have set the standard for decades.

Heritage Series Ovens have a long history of providing professional results in restaurants, hotels and institutions around the world.

DFG Series: Best selling convection ovens feature Dual Flow Gas and our longest warranty. Available in half, standard and bakery depth sizes.

Zephaire Series: A great choice when a premium oven isn't an option. Available in standard and bakery depth.

SHO-100-G: Easy to use with simple manual controls.

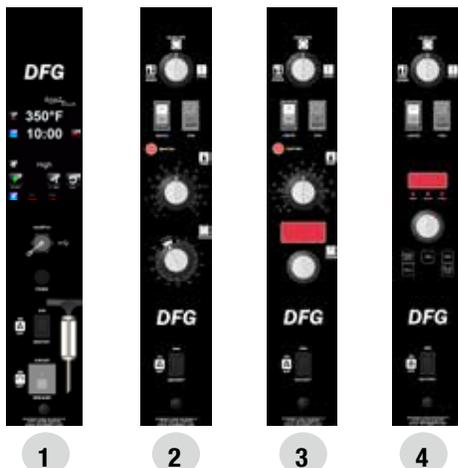
Ovens can be single or double stack. DFG-200, Zephaire-200 are bakery depth. All other ovens are standard depth.

Visit www.blodgett.com for spec sheets, manuals, CAD, Revit drawings, images and recipes.



CONTROL OPTIONS

vary by model.



- 1 SmartTouch:** Allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.
- 2 SSI-M:** Solid state infinite control with separate dials for thermostat and timer. More accurate control with linear temperature referencing (LTR).
- 3 SSI-D:** Solid state infinite control with digital timer and dial thermostat. More accurate control with linear temperature referencing (LTR).
- 4 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.



Innovative Convection Ovens that exceed 2014 ENERGY STAR specifications



Each of our ENERGY STAR ovens will burn less fuel and are eligible for utility rebates¹ which may save you even more!

Gas ENERGY STAR

Models:

DFG-100-ES
DFG-200-ES
Zephaire-100-G-ES
Zephaire-200-G-ES
BDO-100-G-ES

Electric ENERGY STAR

Models:

Mark V-100
Mark V-200
CTB/CTBR
Zephaire-100-E
Zephaire-200-E
SHO-100-E

54% Maximum heavy load efficiency **76%**

1. Rebates vary by location and amount and are determined by the local utility. Blodgett Oven does not offer financial incentive for selecting ENERGY STAR products.



Chosen Best in Class by Foodservice Equipment & Supplies magazine more than any other convection manufacturer.

Results matter.

All food pictured was created using a Blodgett Oven. For recipes and tips for reaching the same results talk to one of our chefs. chefsupport@blodgett.com

Product details and specifications can be found at: www.blodgett.com/convection

To find a representative near you, visit: www.blodgett.com/where-to-buy

Product details are subject to change. Blodgett is not responsible for typos, errors and/or omissions..



44 Lakeside Ave. Burlington, Vermont 05401
(802) 658-6600