

BLODGETT

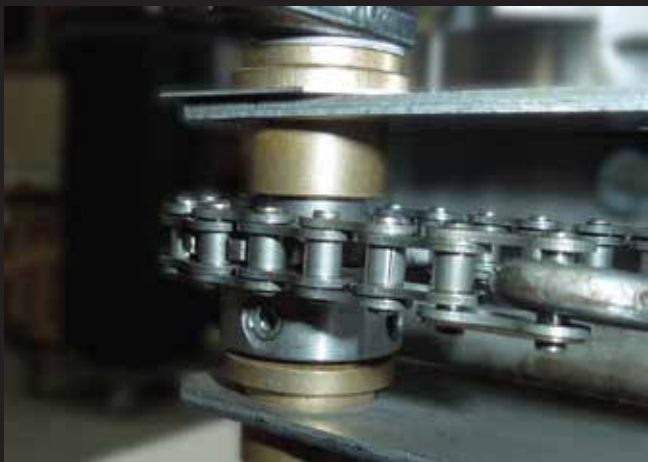
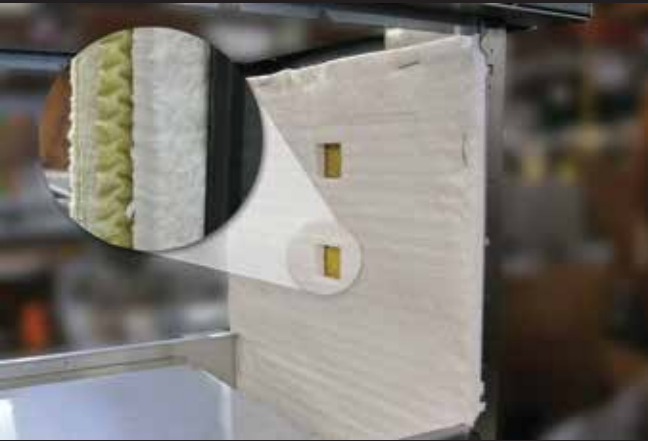
BUILT STRONGER

Lasts Longer

**BEST SELLING
COMMERCIAL
CONVECTION OVEN**



Signature Features



What made us great
is what makes us

BETTER

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.

A joy to use – superior turnbuckle assembly keeps door operation hassle-free.

Fewer headaches – double porcelainized interior surface prevents hidden rust.

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

BLODGETT

LIKE NO OTHER OVEN



Feature	Blodgett	Model X**	Model Y**	Model Z**
Base Structure	Welded, extruded, hot rolled angle iron	Bolted steel uni-body w/a few spot welds	Uni-body	Bolted steel uni-body w/a few spot welds
Insulation	Hybrid:Superwool® w/mineral wool base	Mineral wool	Spun Fiberglass	Mineral wool
Lights	Halogen	Incandescent	Incandescent	Incandescent
Legs	Stainless steel	Painted	Painted	Painted
Door Mounting	Frame mounted 3-point system w/ swing arm	2 point system	2 point system	2 point system
Motor	3/4 HP	1/2 HP	1/2 HP	1/2 HP
BTU Rate	45K	72K	44K	40K
Idle Rate	7,620 BTUs	9,432 BTUs	10,200 BTUs	6,798 BTUs
Time to preheat to 350°F	11.6 min	7.6 min	13 min	16.17 min
Product Efficiency %*	54%	48%	52%	51%
Annual Energy Costs*	\$611	\$749	\$862	\$605
Lifetime Energy Costs*	\$7,332	\$8,988	\$10,344	\$7260
Production (lb/hr)	90-97 lb/hr	90-96 lb/hr	80 lb/hr	78 lb/hr
FE&S Magazine Best in Class Overall Convection Winner - 10+ years	Yes	No	No	No

*Efficiency values from www.energystar.gov. Annual and lifetime savings derived from Food Service Technology Center using average US gas price of \$1.268/therm (www.fishnick.com). **All other information taken directly from manufacturer's web sites or spec sheets. Models are standard, popular models with additional energy options installed. Values valid at time of printing.

Economy Series

Half-size Series



DFG-50 – The half-sized version of Blodgett’s famous DFG gas convection oven.

CTB - The half-sized version of the Mark V electric convection oven is ENERGY STAR qualified. Cooktop with griddle and/or open burners is available. 5.6 kW or 8 kW versions.



Less than 31-inches wide. Holds five 13 x18 in. half-size bake pans. These ovens can be stacked to double capacity. Warranty: 3-years parts/2-year labor/5-year warranty on doors.

Experience the excellence of Blodgett construction in a no frills oven. BDO models are ENERGY STAR qualified, saving energy and money every minute of operation.

BDO-100-G-ES – gas
BDO-100-E – electric

Both models are standard with solid state infinite manual controls. Holds up to 5 full-size baking pans (left to right). Warranty: 2-years parts/1-year labor.

Ovens may be pictured with options. See Blodgett.com for details.

Mid-range Series



The excellence continues! Zephaire ovens have all the signature features plus a longer warranty and solid state digital timer. ES and electric models are ENERGY STAR qualified.

Zephaire-100-G-ES (standard depth) - gas
Zephaire-200-G-ES (bakery depth) - gas

Zephaire-100-E (standard depth) - electric
Zephaire-200-E (bakery depth) - electric

Standard depth holds 5 full-size baking pans (left to right). Bakery depth holds 5 full size pans (left to right or front to back). Warranty: 2-years parts/2-year labor/3-year warranty on doors.

Premium Series



The gold standard of convection ovens! The DFG/Mark V have the lowest cost of ownership of ANY commercial convection oven due to high energy efficiency and stellar service/repair records.

DFG-100-G-ES (standard depth) - gas
DFG-200-G-ES (bakery depth) - gas

MARK V-100 (standard depth) - electric
MARK V-200 (bakery depth) - electric

Standard depth holds 5 full-size baking pans (left to right). Bakery depth holds 5 full size pans (left to right or front to back). Warranty: 3-years parts/2-year labor/5-year warranty on doors.

Specialty Series



CNVX – A perfect match to stack with Blodgett BCX & BX Combi Ovens or to stand on its own as a fully stainless convection oven. Gas or electric models.

The only washable convection oven on the market with built-in hand shower, the CNVX holds 7 full size sheet pans or 14 steam pans. This exceptional baking oven has a 4-speed reversible fan & removable core probe for Cook & Hold and overnight roasting. For details and specs, visit www.blodgett.com.



XR8 – A continuously rotating oven with an internal steam system for serious baking.

The XR8 has a unique rack slide system for easy adjustment and cleaning. The oven has a capacity of 8 full size sheet pans with 4-inch spacing (maximum 12 pans). For details and specs, visit www.blodgett.com.

Oven Specifications

ELECTRIC OVENS

Heating method:
All: Wrap around element

Standard motor
All: 2 speed

Electrical rating
Half-size: 5.6kW / 8.0 kW
Premium, Mid-range & Economy
Series: 11 kW

GAS OVENS

Heating method
DFG-50: Dual flow
Premium, Mid-range & Economy
Series: Direct flow inshot

Standard motor
DFG-50: 1 speed
Premium, Mid-range & Economy
Series: 2 speed

BTU/hr
DFG-50: 27,500
Standard depth: 45,000
Bakery depth: 50,000

DIMENSIONS – W x D x H inches

Interior
Half-size: 15 3/8 x 21 x 20
Standard: 29 x 24 1/4 x 20
Bakery depth: 29 x 28 1/4 x 20

Exterior
Half-size: 30 1/4 x 25 1/8 x 30 1/8
Standard: 38 1/4 x 36 7/8 x 32
Bakery depth: 38 1/4 x 36 7/8 x 32

Overall height - single | double inches
Half-size: 34 1/8 | 68 7/8
Standard & bakery: 57 | 70 5/8

Visit our website for details on CTB cooktop, SHO models, roll-in ovens, corrections packages, controls & options.



44 Lakeside Ave., Burlington, VT 05401
802.658.6600 www.blodgett.com