

# BLODGETT

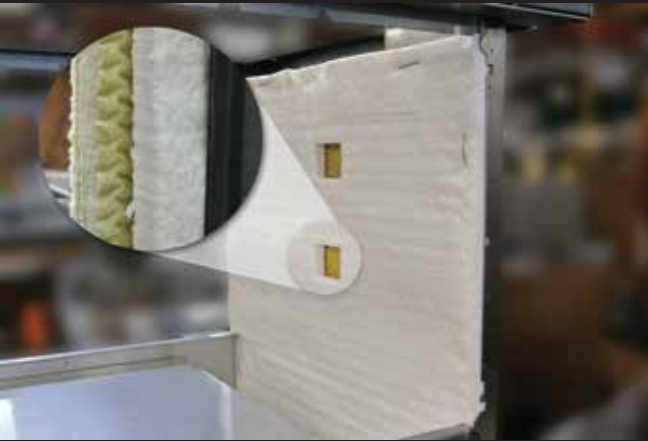
# BUILT STRONGER

*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](http://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](http://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](http://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](http://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](http://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](http://www.blodgett.com)