

BLODGETT

CONVECTION OVENS



1MILLION
CONVECTION OVENS

BUILT STRONGER

LASTS LONGER



We haven't had any issues since owning the Blodgett, and I can't say that about other products we have. Blodgett ovens cook the product the way it needs to. Period.



MAT BELZANO

*Executive Chef,
University of Arkansas*

Best known at the University of Arkansas for his candy bacon street dog, Mat gets a kick out of bucking familiar norms and delivering flavor experiences that rival any restaurant. "Around here, you have to be creative," Mat said. And creative, he is!

Mat's go-to Blodgett product is the ventless convection ovens with the Hoodini ventilation system. Stackable, ventless ovens with the ability to work in non-traditional spaces is the perfect solution for the University of Arkansas' many diverse dining venues.

THE

G.O.A.T.

Signature Features

WHAT MAKES US GREAT IS WHAT MAKES US BETTER

We believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship. That's why Blodgett convection ovens are the industry benchmark for quality and reliability, providing decades of rigorous use in any commercial kitchen. Don't be surprised if your Blodgett convection oven lasts for DECADES!

SUPERIOR DURABILITY – fully welded, extruded angle iron frame keeps oven square and true. Blodgett convection ovens maintain their structural integrity even after decades of rigorous use.

BETTER LIFETIME PERFORMANCE – Hybrid insulation keeps the heat in the oven, not in the kitchen. Stays in place to eliminate hot or cold spots.

FEWER HEADACHES – double porcelainized interior surface prevents hidden rust and prolongs the life of your oven.

A JOY TO USE – dependent doors with our turnbuckle support are easy to operate simultaneously with one hand.

HEAVY DUTY DOORS - triple mounted directly into the full angle iron frame creating the strongest door in the industry. Triple mount construction means your doors always stay aligned and tightly sealed, preventing heat (and your heating dollars) from disappearing into thin air.

VISIBILITY - all ovens include cavity lights and glass doors to check the progress of your product

STACKABLE - available in single or double stack

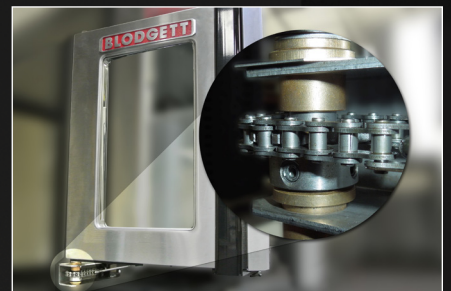
Fully welded frame



Hybrid insulation



Triple mount door with turnbuckle



Experience Superior Quality at Every Level



DFG-100-ES

Premium Series

THE GOLD STANDARD

The Premium Series DFG/Mark V have the lowest cost of ownership of ANY commercial convection oven. Now featuring the easy to clean Oleophobic liner, sealed glass doors for zero grease migration, and the all-new Artisan Control™.

- Includes NO CHARGE performance & installation check
- Better bake pattern
- Slide out control panel for easy servicing
- CTB half size oven available with left (CTB) or right side (CTBR) door and control panel.
- DFG half size gas oven door is reversible.

See back page for series details and model list.



Zephair-200G-ES

Zephair Series

THE EXCELLENCE CONTINUES

Zephair ovens are great for institutional kitchens.

- Reliable solid state infinite control with separate dials for thermostat and timer
- 2 speed convection fan
- Lights and glass doors
- Serviceable from the side

See back page for series details and model list.





ES VS HERITAGE - COMPARISON

Full size gas ovens are available in ENERGY STAR qualified (ES) and Heritage models. **How much can you save with ES ovens?**

	DFG-100-ES	DFG-100
ENERGY STAR qualified	✓	—
Preheat Energy (BTU)	8,582	10,800
Idle Energy Rate (BTU/hr)	7,179	11,200
Heavy-Load Energy Efficiency (%)	54%	44%
Production Capacity (lbs/hr)	94.22	84
Annual Energy Cost*		
Annual Gas Consumption (therms)	439	649
Natural Gas	\$648	\$957
Propane	\$1,184	\$1,749

* Using oven 12 hours a day, every day of the year, cooking 100 lb. of food per day with one pre-heat cycle and average U.S. pricing (February 2025).

Natural Gas \$1,475/therm
Propane \$2,694/therm (after conversion using LP caloric value/gallon)

Your results may vary. To determine results specific to your needs or to compare to other manufacturers, visit Fisher-Nickel, Inc. at www.fishnick.com

ES ovens reduce your carbon footprint by 2,544 lbs of CO² per year!



CTBR on standard 4" legs



CTB on optional stand

BUILT STRONGER lasts longer

HOODINI[★] Ventilation System



*CTB with
VLH hood*

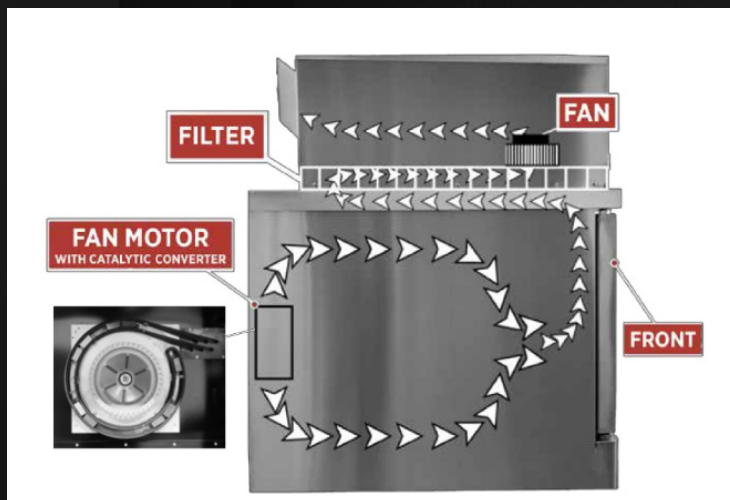


*Zephaire-E with
VLF hood*



*Mark V double
with VLF hood*

BREAK FREE from the hood



SIMPLE OPERATION means 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

EMBEDDED CATALYST is the first stop in the cleansing cycle

Choose from full size (VLF) & half size (VLH)*

** For use with electric convection ovens only.*

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 Zephair Series full size ovens.

Blodgett is easy to cook with, and has very little down time for repairs. Blodgett gives us the positive cooking results we're looking for. They're excellent pieces of equipment, reliable and lasts for years

AUDREY HAMILTON

*Director of Nutrition Services,
Clayton County Schools*



Choose YOUR Blodgett

	Zephaire Series	Premium Series
Signature Features	✓	✓
Warranty	2-year parts, 2-year labor 3-year door warranty	3-year parts, 2-year labor 5-year door warranty (5-year parts & labor for K-12 schools)
Standard control	SSI-M solid state infinite control	Artisan Touchscreen Control**
Optional controls	SSD w/Cook & Hold and Pulse Plus	SimpleTouch or SSI-M solid state infinite control
Full size ovens	✓	✓
Half size ovens	—	✓
Oven type	Standard & bakery depth***	Standard & bakery depth***
Full Size Gas models	Zephaire-100-G-ES* Zephaire-200-G-ES* Zephaire-100-G Zephaire-200-G	DFG-100-ES* DFG-200-ES* DFG-100 DFG-200
Half Size Gas model	—	DFG-50
Full Size Electric models	Zephaire-100-E* Zephaire-200-E*	Mark V-100* Mark V-200*
Half Size Electric Models	—	CTB* CTBR*

Visit www.blodgett.com for full specifications.



* ENERGY STAR qualified model

** For half size ovens SSM is standard with
SSD available as optional upgrades

*** Full size standard depth holds 5 full size pans (left to right)
Full size bakery depth holds 5 full size pans
(left to right or front to back)
Half size ovens are standard depth only

G.O.A.T.

Learn more at www.blodgett.com/goat