



Creating  
**ECO FRIENDLY**  
Kitchens



**ELECTRIC FOODSERVICE EQUIPMENT**





## Gas Equipment Bans

With the recent movement to become more eco-friendly, cities have begun mandating new energy usage rules including a ban on gas powered equipment. The movement is geared towards cutting natural gas demand through the utilization of electric equipment. These new policies also aim to help consumers save money.

In the US alone, more than 140 cities have committed to transitioning to carbon-neutral energy. So what does that mean for restaurants opening new locations or updating existing equipment?





## DID YOU KNOW?

*In July of 2019 Berkley, CA was the first city to ban the use of natural gas in newly constructed buildings beginning January 1, 2020. Now several other cities including Los Angeles, CA, San Francisco, CA, New York City, NY, as well as other locations in MA, NJ, ME, Washington D.C., Puerto Rico and more have followed suit.*

# Becoming an Energy Efficient Kitchen

1. Look into smarter options for menu items and food supply like aquaponic seafood and vegetables, composting and becoming less dependent on beef and support progressive farmers.
2. Invest in equipment that will pay for itself. By replacing underperforming equipment, energy efficient options can help lower utility bills. Some newer technology can even change and enhance kitchen production and help save on labor with easier to use equipment and controls.
3. Go ventless with your production and rely on the hood system less while utilizing alternative spaces like the front of the house, additional kitchen spaces, non-traditional real estate options and kiosks.



# Convection & Hydrovection



## Convection Ovens

All convection ovens feature Blodgett Signature Features including

- Fully welded, extruded angle iron frame keeps oven square and true.
- Hybrid insulation stays in place to eliminate hot or cold spots.
- Dependent doors with our turnbuckle support are easy to operate simultaneously with one hand.
- Doors are triple mounted directly into the full angle iron frame creating the strongest door in the industry.
- Double porcelainized interior surface prevents hidden rust and prolongs the life of your oven.

Blodgett electric convection & HydroVection ovens are available with a Hoodini™ ventless hood!  
(Mark V, Zephaire, CTB, HV & HVH only)

# HOODINI<sup>™</sup>

## Hydrovection Ovens

- Blodgett Hydrovection ovens combine the power of steam and convection cooking.
- HVH models feature patented Helix™ technology that forces air into the oven cavity evacuating laden moisture, improving product quality while reducing cook times.
- Experience up to 30% faster cook times and 20% better yields on existing recipes.
- Dependent doors with our door drive assembly are easy to operate simultaneously with one hand.





*HV-100E Hydrovection shown with optional One Touch control and stand on casters*

## Why Choose ENERGY STAR® Products?

Blodgett is proud to offer products that meet the ENERGY STAR qualifications. These models save you money before and after the sale. HOW?

ENERGY STAR equipment qualifies for purchase rebate programs in many states and provinces. Visit [www.blodgett.com/energy-star/](http://www.blodgett.com/energy-star/) to find savings in your area.

ENERGY STAR qualified equipment must meet stringent efficiency standards. These translate into decreased utility costs for you.



MODEL	OVEN TYPE	SIZE	ENERGY STAR QUALIFIED	OVEN DIMENSIONS (H x W x D)	PAN CAPACITY	INPUT RATE (KW)
HV-100E	Hydrovection	Full	✓	50.4* x 38.1 x 48.7 in (1281* x 967 x 1237 mm)	5 (18"x26" sheet pans) 10 (12"x20"x21/2" hotel pans)	15
HVH-100E	Hydrovection	Full	✓	50.4* x 38.1 x 48.7 in (1281* x 967 x 1237 mm)	5 (18"x26" sheet pans) 10 (12"x20"x21/2" hotel pans)	15
CTB/CTBR	Convection	Half	✓	50.19* x 30.25 x 25.18 in (1275* x 768 x 638 mm)	5 half-size baking pans	5.6/8
Mark V-100	Convection	Full	✓	57* x 38.25 x 36.87 in (1448* x 972 x 936 mm)	5 (18"x26" sheet pans)	11
Mark V-200	Convection	Full	✓	57* x 38.25 x 36.87 in (1448* x 972 x 936 mm)	5 (18"x26" sheet pans)	11
Zephaire-100-E	Convection	Full	✓	57* x 38.25 x 36.87 in (1448* x 972 x 936 mm)	5 (18"x26" sheet pans)	11
Zephaire-200-E	Convection	Full	✓	57* x 38.25 x 36.87 in (1448* x 972 x 936 mm)	5 (18"x26" sheet pans)	11
CNVX-14E	Convection	Full	N/A	35.99 x 42.3 x 40.19 in (914 x 1074 x 1021 mm)	14 (12"x20"x21/2" hotel pans) 7 (18"x26" sheet pans)	19
XR8-E	Rotating Rack Convection	Full	N/A	75.03** x 48.23 x 40.27 in (1906** x 1225 x 1023 mm)	8 (18"x26" sheet pans)	11

Height includes oven legs

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.



## BLODGETT IMV-4E

- Ventless
- EPA 202 approved
- 4 chambers with individual heat controls and 2 patented Jet Plate assemblies per chamber
- 2 distinct cook modes:
  - Impingement: High speed hot air forced directly onto product.
  - Convection: Hot air gently delivered to product
- Able to maintain 175°F temperature difference between chambers
- Zero flavor transfer
- USB connection for recipe upload or download



Shown on stand with optional casters



MODEL	TYPE	INSTALLATION	DIMENSIONS (H x W x D)	PAN CAPACITY	MAX PIZZA SIZE	INPUT RATE (KW)
IMV-4E	Convection & Impingement	6" Legs	48.75 x 24 x 37 in (1238.25 x 609 x 940 mm)	4 Half-Size Sheet Pans	16"	17.6
IMV-4E	Convection & Impingement	Stand with Casters	67 x 24 x 37 in (1702 x 609 x 940 mm)			

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.

# OPEN KITCHEN

*With Open Kitchen, restaurants, convenience stores, and food retailers can connect, analyze, and control key equipment. This will help reduce energy by monitoring kitchen equipment performance patterns to prioritize, track and evaluate predictive preventative maintenance opportunities.*



# Combi Ovens

**OPEN**   
**KITCHEN**  
**READY**

## Invoq Combi - BE & BLE

- Android based touchscreen control
- Mini, half size, full size and roll-in models
- Fat Separator
- CareCycle
- Available in stacked configurations
- 61 & 101 available as a passthrough model

# Invoq



MODEL	OVEN TYPE	SIZE	OVEN DIMENSIONS (H x W x D)	PAN CAPACITY STD 3.35" (85MM) SPACING	PAN CAPACITY OPT 2.75" (70MM) SPACING	INPUT RATE (KW)	ENERGY STAR
BLCT-6E	Boilerless	Mini	30.18 x 20.2 x 32.13 in (718 x 513 x 816 mm)	(5) 12" x 20" x 2½" hotel pans (4) 12" x 20" x 2½" hotel pans (6) half size sheet pans	—	6.9/9.2	YES
BLCT-10E	Boilerless	Mini	38.05 x 20.2 x 32.13 in (967 x 513 x 816 mm)	(10) 12" x 20" x 2½" hotel pans (6) 12" x 20" x 2½" hotel pans (10) half size sheet pans	—	10.4/12.7/13.8	NO
61 BLE	Boilerless	Half	61" x 36.9 x 35.7 in (1550* x 937 x 908 mm)	(6) 12" x 20" x 2½" hotel pans (6) half size sheet pans	(7) 12" x 20" x 2½" hotel pans (7) half size sheet pans	13	YES
101 BLE	Boilerless	Half	70.1" x 36.9 x 35.7 in (1781* x 937 x 908 mm)	(8) 12" x 20" x 2½" hotel pans (8) half size sheet pans	(10) 12" x 20" x 2½" hotel pans (10) half size sheet pans	19.3	YES
62 BLE	Boilerless	Full	61" x 42.4 x 40.5 in (1550* x 1077 x 1028 mm)	(12) 12" x 20" x 2½" pans (6) 18" x 26" sheet pans	(14) 12" x 20" x 2½" hotel pans (7) 18" x 26" sheet pans	22.3	YES
102 BLE	Boilerless	Full	70.1" x 42.4 x 40.5 in (1781* x 1077 x 908 mm)	(16) 12" x 20" x 2½" hotel pans (8) 18" x 26" sheet pans	(20) 12" x 20" x 2½" hotel pans (10) 18" x 26" sheet pans	27	YES
61 BE	Boiler Base	Half	61" x 36.9 x 35.7 in (1550* x 937 x 908 mm)	(6) 12" x 20" x 2½" hotel pans (6) half size sheet pans	(7) 12" x 20" x 2½" hotel pans (7) half size sheet pans	13	YES
101 BE	Boiler Base	Half	70.1" x 36.9 x 35.7 in (1781* x 937 x 908 mm)	(8) 12" x 20" x 2½" hotel pans (8) half size sheet pans	(10) 12" x 20" x 2½" hotel pans (10) half size sheet pans	19.3	YES
62 BE	Boiler Base	Full	61" x 42.4 x 40.5 in (1550* x 1077 x 1028 mm)	(12) 12" x 20" x 2½" pans (6) 18" x 26" sheet pans	(14) 12" x 20" x 2½" hotel pans (7) 18" x 26" sheet pans	22.3	YES
102 BE	Boiler Base	Full	70.1" x 42.4 x 40.5 in (1781* x 1077 x 908 mm)	(16) 12" x 20" x 2½" hotel pans (8) 18" x 26" sheet pans	(20) 12" x 20" x 2½" hotel pans (10) 18" x 26" sheet pans	27	YES
BCX-14E	Boiler Base	Full	35.99 x 42.3 x 40.19 in (914 x 1074 x 1021 mm)	(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		19	NO
BX-14E	Boilerless	Full	35.99 x 42.3 x 40.19 in (914 x 1074 x 1021 mm)	(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		19	NO
BC-20E	Boiler Base	Roll-In	77.25 x 47.25 x 52.5 in (162.2 x 1200.2 x 1333.5 mm)	Standard TC14 transport cart holds (28) steam table pans (14) full size sheet pans		61	NO

Height includes oven stands

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.

# HOODINI<sup>™</sup> for COMBI

Hoodini™ ventless hood system is the ultimate in ventless Combi hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even while cooking raw proteins.

- Combines catalytic system with condensing system. Condenser removes steam exhaust. Catalyst removes smoke and fumes
- Integrated hood - no fire suppression required
- No filters to change
- Door is not on timed lock (unlike the competition)
- Models available: BLCT-6E-H & BLCT-10E-H



BLCT-6E-H



BCX-14E with optional One Touch control

## HEAVY DUTY COMBI BCX, BX, CNVX & BC

- Fully welded frame for extra strength to prevent warping which causes door seals to leak
- Choose from 14 pan and 20 pan roll-in models.
- CNVX & BCX/BX-14 are available in stacked configurations
- Multiple control options including One Touch
- Stainless liner
- Cook and hold feature
- Spray hose



# Countertop Ventless Fryers



## Perfect Fry PFA & PFC

- Ventless countertop fryers
- Odorless - designed to remove grease particulates from the exhausted air to a degree that is unmatched by competitors. What this means to you is that your customers will smell your food and NOT your fryer.
- Small footprint - The high-volume output of our fryers deliver a complete fried menu even if space is limited
- Fully and semi-automatic models available
- Tilting elements for ease in cleaning



Perfect Fry PFA

**OPEN**  
**KITCHEN**  
**READY**

MODEL	TYPE	INSTALLATION	DIMENSIONS (H x W x D)	CAPACITY	INPUT RATE (KW)
PFA 730	Fully Automatic	Counter	30 x 17 x 27 in (762 x 434 x 677 mm)	2.9 Gal (11L)	7.3
PFA 500	Fully Automatic	Counter	30 x 17 x 27 in (762 x 434 x 677 mm)	2.9 Gal (11L)	5
PFC 730	Semi Automatic	Counter	23 x 17 x 16 in (587 x 434 x 409 mm)	2 Gal (8L)	7.3
PFC 500	Semi Automatic	Counter	23 x 17 x 16 in (587 x 434 x 409 mm)	2 Gal (8L)	5

Visit [www.perfectfry.com](http://www.perfectfry.com) for full specifications.



**DID YOU  
KNOW?**

*Ventilation systems are some of the least energy efficient pieces of equipment in the kitchen? Investing in ventless kitchen options not only saves money by eliminating the need for one, it also opens up options for smoother service operations. The easy to use equipment is not limited to the hood space in your kitchen.*





# Countertop Deck Ovens



Marsal CT-302

## Marsal CT-301 & CT-302

- Easy to use, high efficiency controls with one hour timer, won't overheat on stacked ovens
- Quick Heat Technology™ baking stones (.625" thick) for crispy crusts
- 3.875" deck heights - 30% more room between decks
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker
- Adjustable vent/slide
- Available in single and two door models



MODEL	BRAND	OVEN DIMENSIONS (H x W x D)	# DECKS	COOKING DECK DIMENSIONS (W x D)	INPUT RATE (KW)
CT-301	Marsal	19" x 30.25 x 28.25 in (483* x 768 x 718mm)	2	21 x 21 IN (533 x 533 mm)	3.75
CT-302	Marsal	32.25* x 30.25 x 28.25 in (819* x 768 x 718mm)	4	21 x 21 IN (533 x 533 mm) (each deck)	7.5
1415	Blodgett	20.75* x 27.25 x 23.63 in (527* x 692 x 600 mm)	2	20 x 20 in (508 x 508 mm)	3.75

## Blodgett 1415

- Quick Heat Technology (QHT) deck
- Heavy chrome plated tubular steel door handle
- Stackable to optimize production capacity
- Digital display control with temperature range of 150-500° F (6-260° C)
- Available with glass door for better viewing\*



\*Blodgett 1415 shown with glass option



Visit [www.blodgett.com](http://www.blodgett.com) & [www.marsalovens.com](http://www.marsalovens.com) for full specifications.



### **Net Zero Emissions:**

All human-made greenhouse gas emissions must be removed from the atmosphere. Reaching net zero emissions means removing an equal amount of CO<sub>2</sub> from the atmosphere as we release into it.

### **Carbon Neutrality:**

Having a net zero carbon footprint refers to achieving net zero carbon dioxide emissions by balancing carbon emissions with carbon removal or simply eliminating carbon emissions altogether.

***Change is coming and it's up to all of us to make sure it's for the better***



# ELECTRIC FOOD SERVICE EQUIPMENT

BLODGETT MARSAL PERFECT FRY  
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