



# Creating ECO-FRIENDLY Kitchens

## Electric Food Service Equipment





# Gas Equipment Bans

With a recent movement on becoming 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 decisions about menu items and food supply like aquaponic seafood and vegetables, composting and becoming less dependent on beef and support progressive farmers.
2. Invest in the right 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



*Mark V-100 double shown with optional Hoodini ventless hood and casters*

## 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.
- Double porcelainized interior surface prevents hidden rust and prolongs the life of your oven.

**HOODINI<sup>\*\*\*</sup>** for CONVECTION

Blodgett electric convection ovens are now available with a Hoodini™ ventless hood! (Mark V, Zephair, CTB only)

## 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.





*HV-100E Hydrovection shown with optional SmartTouch 2 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	—	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	—	75.03** x 48.23 x 40.27 in (1906** x 1225 x 1023 mm)	8 (18"x26" sheet pans)	11

\* Height on oven legs

\*\* Height on oven legs with casters

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



# Combi Ovens

## Universal Combi - BLCT & BCT

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



*BCX-14E with optional  
SmartTouch2 control*

## Heavy Duty Combi - BCX, BX & BC

- Fully welded frame for extra strength is specifically designed to prevent warping which causes door seals to leak.
- Choose from 14 and 20 pan models.
- BCX/BX-14E are available in stacked configurations.
- Multile control options



# Hoodini<sup>™</sup> for COMBI

Hoodini<sup>™</sup> ventless hood system is the ultimate in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when 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-61E-H, BLCT-101E-H, BLCT-62E-H & BLCT-102E-H



BLCT-6E-H

MODEL	OVEN TYPE	SIZE	OVEN DIMENSIONS (H x W x D)	PAN CAPACITY STD 3.35" (85MM) SPACING	PAN CAPACITY OPT 2.56" (65MM) SPACING	INPUT RATE (KW)
BLCT-6E	Boilerless	Mini	30.18 x 20.2 x 32.13 in (718 x 513 x 816 mm)	(5) 12" x 20" x 2" hotel pans (4) 12" x 20" x 2½" hotel pans (6) half size sheet pans	—	6.9/9.2
BLCT-10E	Boilerless	Mini	38.05 x 20.2 x 32.13 in (967 x 513 x 816 mm)	(10) 12" x 20" x 2" hotel pans (6) 12" x 20" x 2½" hotel pans (10) half size sheet pans	—	10.4/12.7/13.8
BLCT-61E	Boilerless	Half	58.74* x 35.39 x 32.72 in (1055* x 899 x 831 mm)	(5) 12" x 20" x 2½" hotel pans (5) half size sheet pans	(6) 12" x 20" x 2" hotel pans (6) half size sheet pans	9
BLCT-101E	Boilerless	Half	58.74* x 35.39 x 32.72 in (1055* x 899 x 831 mm)	(8) 12" x 20" x 2½" hotel pans (8) half size sheet pans	(10) 12" x 20" x 2" hotel pans (10) half size sheet pans	18
BLCT-62E	Boilerless	Full	58.74* x 44.17 x 37.44 in (1492* x 1122 x 951 mm)	(10) 12" x 20" x 2½" pans (5) 18" x 26" sheet pans	(12) 12" x 20" x 2" hotel pans (6) 18" x 26" sheet pans	21
BLCT-102E	Boilerless	Full	59.72** x 44.21 x 37.47 in (1517** x 1122 x 951 mm)	(16) 12" x 20" x 2½" hotel pans (8) 18" x 26" sheet pans	(20) 12" x 20" x 2" hotel pans (10) 18" x 26" sheet pans	27
BLCT-202E	Boilerless	Roll-In	73.9* x 44.17 x 37.44 in (1877* x 1122 x 951 mm)	(30) 12" x 20" x 2½" hotel pans (15) 18" x 26" sheet pans	(40) 12" x 20" x 2" hotel pans (20) 18" x 26" sheet pans	60
BCT-61E	Boiler Base	Half	58.74* x 35.39 x 32.72 in (1055* x 899 x 831 mm)	(5) 12" x 20" x 2½" hotel pans (5) half size sheet pans	(6) 12" x 20" x 2" hotel pans (6) half size sheet pans	9
BCT-101E	Boiler Base	Half	58.74* x 35.39 x 32.72 in (1055* x 899 x 831 mm)	(8) 12" x 20" x 2½" hotel pans (8) half size sheet pans	(10) 12" x 20" x 2" hotel pans (10) half size sheet pans	18
BCT-62E	Boiler Base	Full	58.74* x 44.17 x 37.44 in (1492* x 1122 x 951 mm)	(10) 12" x 20" x 2½" pans (5) 18" x 26" sheet pans	(12) 12" x 20" x 2" hotel pans (6) 18" x 26" sheet pans	21
BCT-102E	Boiler Base	Full	59.72** x 44.21 x 37.47 in (1517** x 1122 x 951 mm)	(16) 12" x 20" x 2½" hotel pans (8) 18" x 26" sheet pans	(20) 12" x 20" x 2" hotel pans (10) 18" x 26" sheet pans	27
BCT-202E	Boiler Base	Roll-In	73.9* x 44.17 x 37.44 in (1877* x 1122 x 951 mm)	(30) 12" x 20" x 2½" hotel pans (15) 18" x 26" sheet pans	(40) 12" x 20" x 2" hotel pans (20) 18" x 26" sheet pans	60
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
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
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

\* Height on oven stand

\*\* Height on oven stand with casters

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





# 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)	1	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)	2	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)	1	20 x 20 in (508 x 508 mm)	3.75

\* Height on legs

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

## Blodgett 1415

- Cordierite deck (optional aluminized steel deck available)
- 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)



Blodgett 1415



# 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 it 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



Perfect Fry PFA

MODEL	TYPE	INSTALLATION	DIMENSIONS (H x W x D)	CAPACITY	INPUT RATE (KW)
PFA 720	Fully Automatic	Counter	30 x 17 x 27 in (762 x 434 x 677 mm)	2.75 Gal (11L)	7.2
PFA 570	Fully Automatic	Counter	30 x 17 x 27 in (762 x 434 x 677 mm)	2.75 Gal (11L)	5.7
PFA 375	Fully Automatic	Counter	30 x 17 x 27 in (762 x 434 x 677 mm)	2.75 Gal (11L)	3.8
PFC 570	Semi Automatic	Counter	23 x 17 x 16 in (587 x 434 x 409 mm)	2 Gal (8L)	5.7
PFC375	Semi Automatic	Counter	23 x 17 x 16 in (587 x 434 x 409 mm)	2 Gal (8L)	3.8
PFC 187	Semi Automatic	Counter	23 x 17 x 16 in (587 x 434 x 409 mm)	2 Gal (8L)	1.9

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



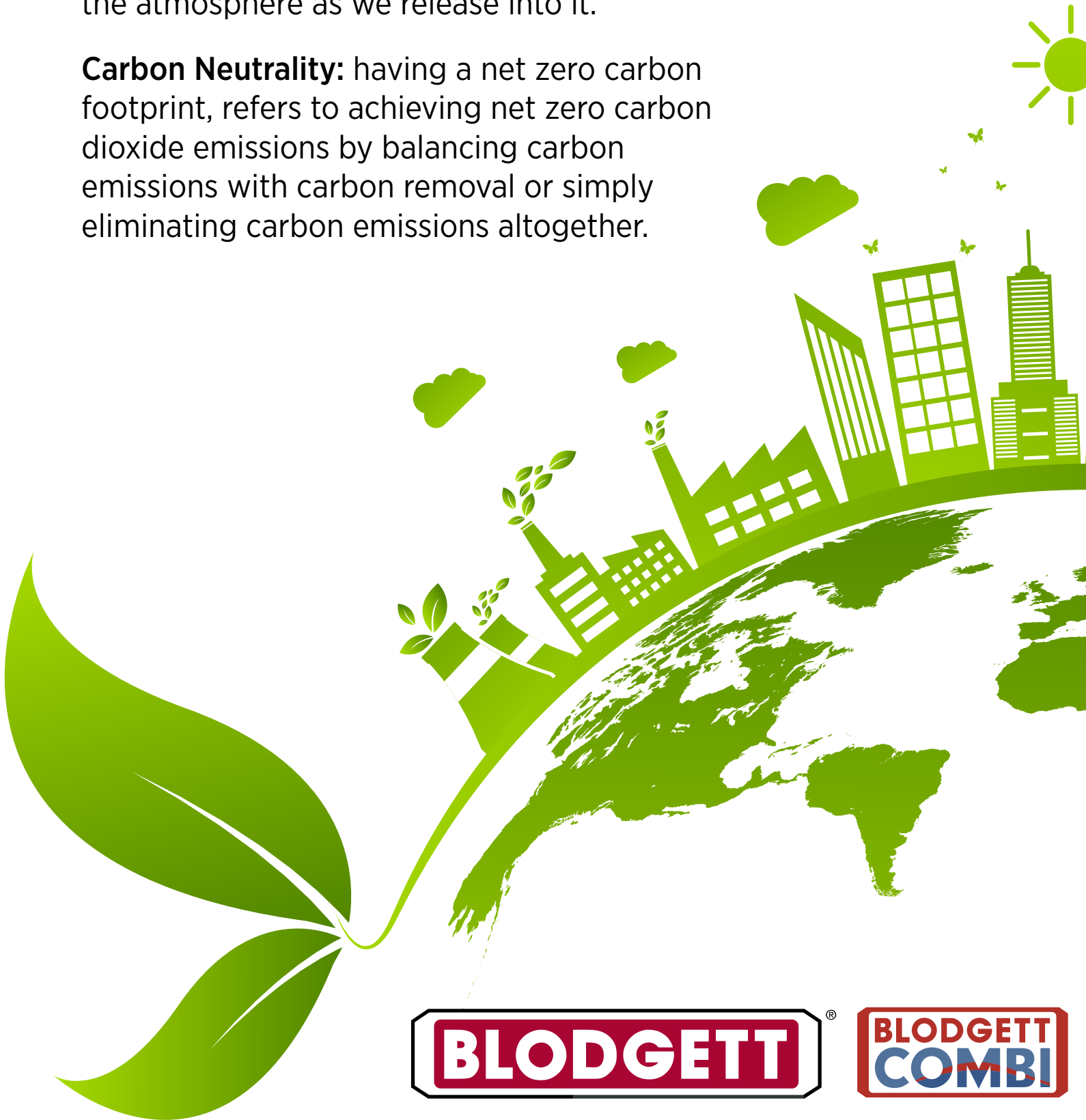
## DID YOU KNOW?

*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.*



**Net Zero Emissions:** all man-made greenhouse gas emissions must be removed from the atmosphere. Reaching net zero emissions means removing an equal amount of CO2 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 is up to us all to make  
sure it is for the better.



**MARSAL**  
PIZZA OVENS

**PERFECT FRY COMPANY**





# Electric Food Service Equipment



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