



VENTLESS CONVECTION OVENS WITH

HOODINI ^{***} VENTILATION SYSTEM



Built Stronger / Lasts Longer

www.blodgett.com

Benefits of *Ventless*



BREAK FREE FROM HOOD SYSTEMS

- Avoid taking up valuable hood space in an existing kitchen
- Invest in real estate without a commercial hood system
- Save thousands on installation (average of \$964-\$1174 per linear foot) and hood system maintenance (average \$103/hour every 3 months)

Hood systems use immense amounts of energy. A good way to help get foodservice in line with carbon neutrality is to invest in ventless equipment.

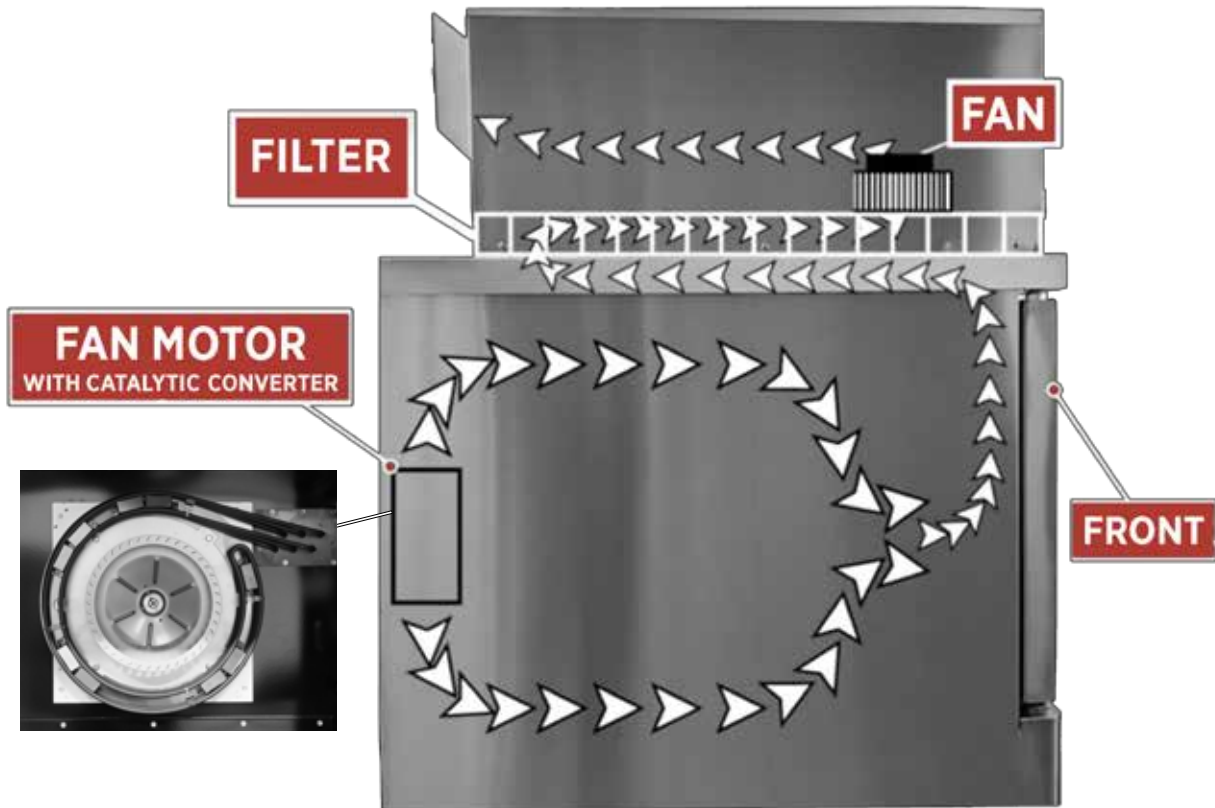


ENDLESS APPLICATIONS



- Casual and Fast Food Restaurants
- Schools
- Healthcare
- Retail
- Grocery
- Kiosks
- Non-Traditional Spaces
- Stadiums

HOW IT WORKS



1. The fan pulls air in and circulates it along the catalytic converter.
2. The excess gets pulled up to the hood and passes through a filter.
3. The fan pulls the air up from the filter and out of the back of the unit.



SMART
BUILT LIKE A BLODGETT.

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Easy to Use

1. Turn oven on and then turn on the Hoodini.
2. The green indicator light lets you know the oven is ready for use.
3. The orange button lets you know that it is time for you to replace the filter in the oven and order a replacement for your spare filter.
4. The red light indicates the filter is full and inoperable.

The Hood



Dimensions (HxWxD)

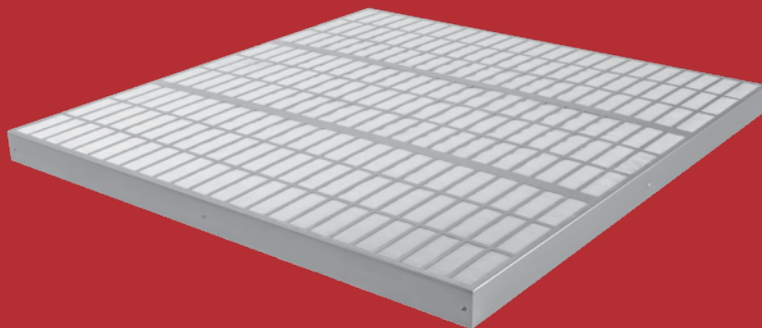
Full Size VLF

16.5 x 38.25 x 35.35 in
(419 x 972 x 898 mm)

Half Size VLH

15.21 x 30.31 x 29.82 in
(386 x 770 x 757 mm)

The Filter



Dimensions (HxWxD)

Full Size VLF

1.75 x 30.85 x 29.64 in
(44 x 784 x 753 mm)

Half Size VLH

1.75 x 22.94 x 23.72 in
(44 x 583 x 602 mm)

AVAILABLE FOR *Half-Size* Series

Mid-Range Series



CTB - The half-sized version of the Mark V electric convection oven is ENERGY STAR qualified. 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.

*Ovens may be pictured with options.
See www.blodgett.com for details.*



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-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 system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- Maximize your kitchen space with this 0" required top clearance
- Power is provided from the oven, no additional electrical supply is needed.
- No water or drain required.
- Ships with one hood filter. Replacement filters available.



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

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.

Oven Model	H	W	D
CTB Single	65.4 in (1661 mm)	30.31 in (770 mm)	31.39 in (797 mm)
Zephaire-100 Single	78 in (1981 mm)	38.25 in (972 mm)	41.1 in (1044 mm)
Zephaire-100 Double	86.2 in (2190 mm)		
Zephaire-200 Single	78 in (1981 mm)	38.25 in (972 mm)	45.5 in (1156 mm)
Zephaire-200 Double	86.2 in (2190 mm)		
Mark V-100 Single	78 in (1981 mm)	38.25 in (972 mm)	41.1 in (1044 mm)
Mark V-100 Double	86.2 in (2190 mm)		
Mark V-200 Single	78 in (1981 mm)	38.25 in (972 mm)	45.5 in (1156 mm)
Mark V-200 Double	86.2 in (2190 mm)		

Oven height with stand