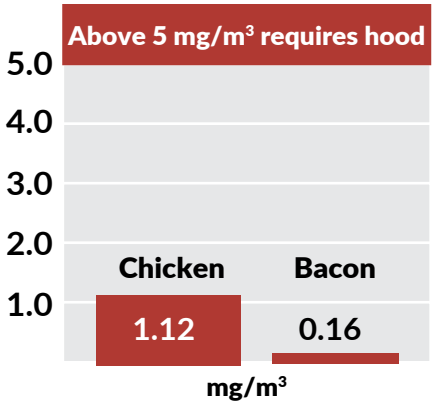
BLODGETT®

# VENTLESS APPROVALS FOR BLCT-6E-H


- Increase Efficiency
  - Blodgett combi ovens cook 20% faster than convection ovens
  - Maximize your kitchen space with this 0" required top clearance
- Open Possibilities
  - This ventless and filter free model allows you to think outside of the designated hood space in the kitchen
- Easy to Use
  - The touchscreen controller features an easy to use Android® based interface
  - Store up to 500 recipes on each oven
- Unlimited Product Flexibility
  - Cook anything from fresh baked breads and pastries to raw chicken or bacon
  - The Hoodini ventless hood system tested far below the EPA 202 Test Method to require a hood. (see graph on right)




For more features and videos visit our website at:
http://www.blodgett.com/blct-6e-h/

SMART
BUILT LIKE A BLODGETT.

# TABLE OF CONTENTS



SMART

BUILT LIKE A BLODGETT.

BLODGETT

Electric Boilerless Tabletop Combi with
One Touch Control & Hoodini Ventless Hood

# BLCT-6E-H


**The optimal choice when size matters.** The BLCT-6E-H mini combi is a completely unique oven size on the market. With a width of only 20.2" it can fit into even the smallest kitchens.Despite its small size, the BLCT-6E-H mini combi has the same features as a large combi oven.

**Cook the way you want** - the Blodgett One Touch control lets you choose which kind of chef you want to be. You can cook manually and easily fine-tune your settings. Use pre-programmed recipes to ensure consistent, results every time. Or use the SmartChef feature which automatically selects the optimum settings for an effortless cooking process.

**Hoodini is the ultimate in ventless hood technology.** The Hoodini™ hood, designed for the Blodgett MiniCombi, lets you place your oven just about anywhere. The Hoodini removes smoke, odor, and moisture from the oven cavity. Oven fry bacon or roast chickens and breathe easy. Plus you save valuable floor space under the hood.

HOODINI

ENERGY STAR

Intertek

## CAPACITY

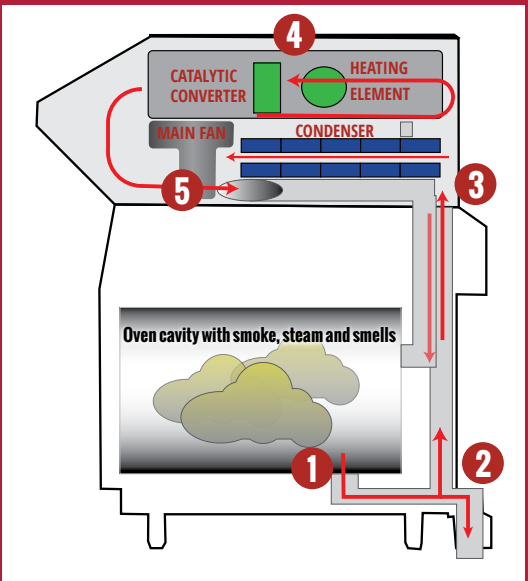
- ❑ Standard 2 piece rack that holds five 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans or six half size sheet pans

## STANDARD FEATURES

- ■ Internal core temperature probe with multiple measuring points.
- ■ Bright halogen lights for superior visibility
- ■ Detachable hand shower
- ■ 5 wire shelves
- ■ Left door hinge, field reversible
- ■ Start-up inspection service by factory authorized service agent.
- ■ One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

www.blodgett.com
42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183
P/N 61714 Rev W (7/25)




## HOODINI VENTILATION SYSTEM

- Hoodini ventless hood combines catalytic system with condensing system. The condenser removes steam exhaust while the catalyst removes smoke and fumes.
- No filters to change
- Integrated hood - no fire suppression required
- Top clearance required = Zero inches!
- Not for use with FlavorSmoke 450 smoker box
- UL (KNLZ) listed for ventless operation
- Using EPA test method 202, emissions of grease laden vapors were measured at 1.12 $mg/m^3$ for bone-in, skin-on, quartered roasting chickens, and 0.16 $mg/m^3$ for bacon. Both results being less than the established 5 $mg/m^3$ standard.
- Heat output - 1,399 Watts (4,777 BTU/hr)

## CONSTRUCTION

- 430 stainless steel sides, top and back
- 304 stainless steel bottom, door and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 1.57" (40mm) fixed drain in the bottom center of cavity
- Drip tray mounted below the door reduces the risk of wet, slippery floors
- CTD Cool Touch Door
- Oven door with ventilated heat-reflecting glass
- Left hinge door is field convertible to the right side
- Two step safety door latch. The first step stops the fan.

## OPTIONS & ACCESSORIES

### (AT ADDITIONAL CHARGE)

- ❑ Extra wire oven racks
- ❑ Optional stand
- ❑ Backflow preventer
- ❑ Extra year warranty
- ❑ Open Kitchen*

*If Customer is purchasing the **Open Kitchen** feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf

## OVEN OPERATION

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control stores up to 1500 recipes with up to 15 steps each
- Multiple cooking modes include hot air, CombiSpeed, steaming, low-temperature steaming, forced steaming, proofing, preheating
- SmartChef automatic cooking provides presets for grilling, steaming, braising, browning and breaded products. Select your desired cooking result from rare to well done, and your surface appearance from light to dark.
- Manual or automatic cooling
- Sous vide cooking capabilities
- Automatic humidity pulsing
- Timed steam injection or instant steam on demand at any point in the cook cycle
- Rack timing for setting individual timers for each rack
- Advanced rack timing for timing multiple recipes of the same group simultaneously on separate racks
- Reversible 9 speed fan for optimum baking and roasting results
- Programmable vent release allows for automatic venting if desired
- USB port for data and recipe transfer
- HACCP recording and documentation
- Automated CombiWash system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.

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## DRAIN

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

**SHORT FORM SPECIFICATIONS:** Provide Blodgett model BLCT-6E-H CombiSlim combination-oven/steamer with ventless hood. The BLCT-6H has a 2 piece rack system that holds five 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans.

Unit has a stainless steel exterior and interior. Oven door has a dual pane tempered viewing window with hinged inner glass for easy cleaning. Includes a detachable hand shower and separate water lines. Unit shall have bright halogen lights for superior visibility and an internal core temperature probe with multiple measuring points. Oven has two separate water lines for cooking and quench. You may choose to cook with pressureless steam, hot air, or combination of steam and hot air.

The Hoodini integrated hood requires no fire suppression or filter.

The One Touch control stores 1500 recipes with 15 stages each, in addition to pre-programmed recipes. Multiple modes include hot air, combi, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. The control allows for timed steam injection or instant steam on demand at any point in the cook cycle. Rack timing provides individual timers for each rack. Advanced rack timing allows for timing multiple recipes of the same group simultaneously on separate racks of the oven. Use SmartChef automatic cooking presets for grilling, steaming, braising, browning and breaded products. HACCP quality control, USB connectivity and automatic service diagnosis are included. Programmable vent release allows for automatic venting if desired. The reversible 9 speed fan provides optimum baking and roasting results. The automated combi wash system features very low water and detergent consumption and no contact with chemicals.

Includes one-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

*NOTE: The company reserves the right to make substitutions of components without prior notice.*

## POWER SUPPLY

| Voltage | KW | Phase | Amperage |
|---|---|---|---|
| **HOOD - dedicated circuit** | | | |
| 120VAC | - | 1 Ph | 15 amp max. |
| **OVEN** | | | |
| 208 VAC | 6.9 | 1 Ph | 35 amp |
| 240 VAC | 9.2 | 1 Ph | 39 amp |
| 208 VAC | 6.9 | 3 Ph | 20 amp |
| 240 VAC | 9.2 | 3 ph | 24 amp |

Available in 50 or 60 Hz (specify)

Three phase units equipped with cord and NEMA 15-30P plug. Single phase units equipped with cord and NEMA 6-50P plug.

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

## WATER SUPPLY

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

| | |
|---|---|
| TDS: 40-125 ppm | pH:: 7.0-8.5 |
| Hardness: 35-180 ppm | Silica: <13 ppm |
| Chloramine: <0.2 ppm | Chlorine: <0.2 ppm |
| Chlorides: <25 ppm | |

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems.

### Pressure

- 40 (min)-50 (max) PSI

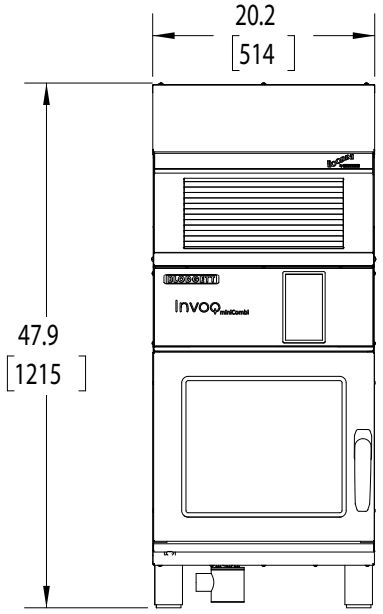
### Connections

- 1.57" (40mm) drain connection - max. drain temperature 140°F (60°C)
- 3/4" garden hose cold water

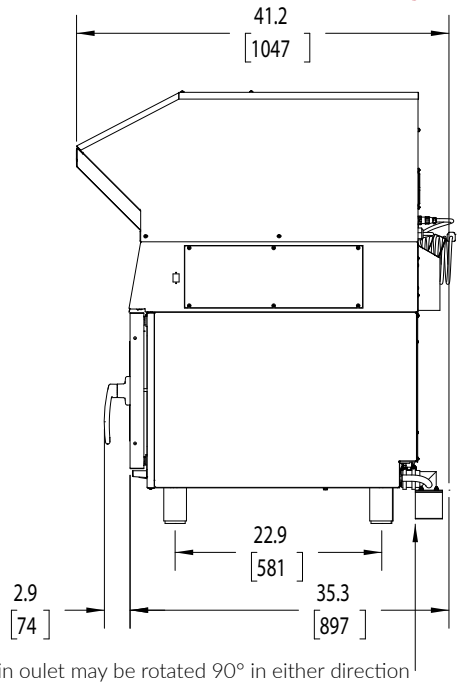
DIMENSIONS ARE IN INCHES (MM)

LEGEND

- D DETERGENT
- R RINSE AID
- F FILTERED WATER
- U UNFILTERED WATER
- D DRAIN
- O DRAIN OVERFLOW
- E ELECTRICAL

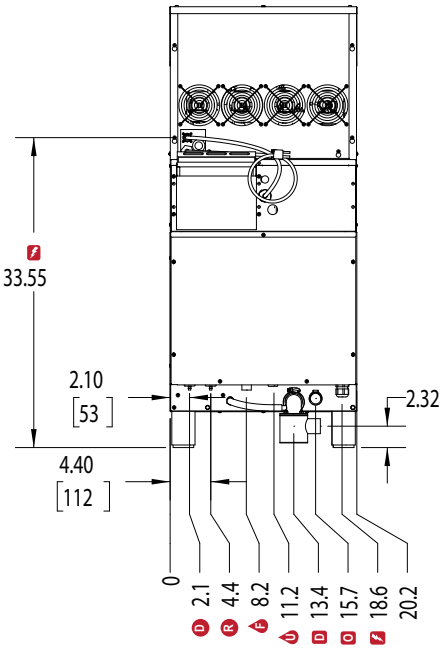



FRONT VIEW




Drain oulet may be rotated 90° in either direction

SIDE VIEW




BACK VIEW

## SHIPPING

| Weight | |
|---|---|
| 340 lbs (154 kg) | |
| **Crate Size** | |
| Oven w/hood | 49.75" H x 27" W x 45" D (1264 mm x 686 mm x 1143 mm) |

## DIMENSIONS & CLEARANCES

| Floor Space |
|---|
| 41.1" x 20.2" (1043 x 513mm) |
| **Unit Height** |
| 45.6 (1158mm) |

| Minimum Entry Clearances | |
|---|---|
| Uncrated | 20.2" (513mm) |
| Crated | 27" (686mm)) |

**Oven Installation Clearance Requirements**

| Kitchen Environment | Low temp. | High temp.* |
|---|---|---|
| Left Side & Back | 2" (50mm) | 2" (50mm) |
| Right (control) Side | 2" (50mm) | 16" (400mm) |

** includes heat sources (fryers, hot plates, etc) placed on the control side of the combi*

For servicing, Blodgett recommends maintaining at least 16" (400 mm) between the control side and walls or non moveable equipment.

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# AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

| | | | |
|---|---|---|---|
| **Applicant:** | G. S. Blodgett Corporation | **Manufacturer:** | G. S. Blodgett Corporation |
| **Address:** | 42 Allen Martin Drive<br>Essex Junction, VT 05452 | **Address:** | 42 Allen Martin Drive<br>Essex Junction, VT 05452 |
| **Country:** | USA | **Country:** | USA |

**Party Authorized To Apply Mark:** Same as Manufacturer
**Report Issuing Office:** Intertek Testing Services NA, Inc., Columbus, OH

**Control Number:** *4000200* **Authorized by:** Chandler Sanboe
for L. Matthew Snyder, Certification Manager

This document supersedes all previous Authorizations to Mark for the noted Report Number.



Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

| | |
|---|---|
| **Standard(s):** | Commercial Electric Cooking Appliances [UL 197:2010 Ed.10+R:07Apr2023]<br><br>Commercial Cooking Appliances [CSA C22.2#109:2017 Ed.3+U1;U2] |
| **Product:** | Commercial electric steam ovens |
| **Brand Name:** | Blodgett, BKI |
| **Models:** | CombiSlim, may be followed by up to 10 characters, may be followed by HE1 or HE2<br><br>BLCT-6E-H, BLCT-10E-H, BLCT-6E, or BLCT-10E. |

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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

| | |
|---|---|
| **Standard(s):** | Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transportation Equipment [NSF/ANSI 4:2022] |
| **Product:** | Commercial electric steam ovens |
| **Brand Name:** | Blodgett, BKI |
| **Models:** | CombiSlim; may be followed by up to 10 characters; may be followed by HE1 or HE2<br><br>BLCT-6E-H, BLCT-10E-H, BLCT-6E, or BLCT-10E. |

2015-07-20

Mr. Stanley Sienko
Blodgett Oven Co.
50 Lakeside Ave.
Burlington, VT, 05402
United States

E-mail: ssienko@blodgett.com

Reference: Project : 4786955743 P.O. Number: 118526

Product: EPA 202 TEST METHOD: USING THE BLODGETT MODEL BLCT-6E-H COOKING THE BELOW FOOD PRODUCT AS MEDIA.

Dear Mr. Sienko,

Per your request, project 4786955743 was opened for the evaluation of grease-laden vapors produced from the Model BLCT-6E-H.

The scope of this project was to determine the total grease emissions from cooking quartered roasting chickens weighing 2-1/2 to 3-1/2 lb. skin-on and bone-in, and cooking bacon as the specified food load as noted in Appendix A. Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on June 24$^{th}$ and 25$^{th}$, 2015. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the Blodgett Model BLCT-6E-H, rated 240 V, 9.2 KW. The test media, food load and oven programming as shown in Appendix A were specified by Blodgett Oven Co. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with your specified food load and requested cook times since the total amount of grease-laden effluents collected was 1.12 mg/m$^3$, for the quartered roasting chickens skin-on and bone-in, and 0.16 mg/m$^3$ for the bacon, which is less than 5 mg/m$^3$ limit. No evaluation was conducted in regards to fire protection.

UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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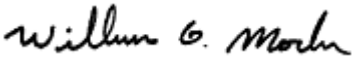
This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with Project 4786302400 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,



Bill Morler
Sr. Project Engineer
Department: 3015GNBK
Tel: 847-664-1852
E-mail: William.Morler@ul.com

Reviewed by:

Fred Zaplatosch
Sr. Staff Engineer
Department: 3015GNBK
E-mail: fred.zaplatosch@ul.com

# APPENDIX: A

| CLIENT INFORMATION | |
|---|---|
| Company Name | Blodgett Oven Co, Div Of |
| Address | G S Blodgett Corp<br>50 Lakeside Ave<br>Po Box 1440<br>Burlington VT 05402 |

| AUDIT INFORMATION: | | | | |
|---|---|---|---|---|
| Description of Tests | Per Standard No. | UL 197 | Edition/ Revision Date | 10TH June 24, 2011 |
| | | CSA C22.2 No. 109 | | M1981 R2014 |
| | | UL 710B | | 2nd September 2nd 2011 |
| **[X]** Tests Conducted by[1] Leo Carrillo | | | | |
| **[]** UL Staff supervising UL Staff in training | | | | |
| **[]**Authorized Signatory (CTDP, TPTDP, TCP, PPP, SMT) | Printed Name | | Signature | |

| TESTS TO BE CONDUCTED: | | | | |
|---|---|---|---|---|
| Test No. | Start | Done | Test Name | Comments/Parameters |
| 1 | 2015-06-23 | 2015-07-06 | POWER INPUT TEST (THREE PHASE):<br>RATING (CSA 22.2 109-M1981): | |
| 2 | 2015-06-23 | 2015-07-09 | CAPTURE TEST: | |
| 3 | 2015-06-24 | 2015-07-10 | EMISSION TEST: | |

| TEST LOCATION: (To be completed by Staff Conducting the Testing) |
|---|
| [X]UL or Affiliate []WTDP []CTDP []TPTDP []TCP []PPP<br>[]WMT []TMP []SMT |
| Company Name: UL LLC |
| Address: 333 Pfingsten Rd. Northbrook IL |

TEST EQUIPMENT INFORMATION

**[X]** UL test equipment information is recorded on Meter Use in UL's Laboratory Project Management (LPM) database.

**[ ]** UL test equipment information is recorded on <<insert location and local laboratory equipment system identification.>>

| Inst. ID No. | Instrument Type | Test Number +, Test Title or Conditioning | Function/Range | Last Cal. Date | Next Cal. Date |
|---|---|---|---|---|---|
| | | | | | |

+ - If Test Number is used, the Test Number must be identified on the data sheet pages or on the Data Sheet Package cover page.

The following additional information is required when using client's or rented equipment, or when a UL ID Number for an instrument number is not used. The Inst. ID No. below corresponds to the Inst. ID No. above.

| Inst. ID No. | Make/Model/Serial Number/Asset No. |
|---|---|
| | |

TEST SAMPLE IDENTIFICATION:

The table below is provided to establish correlation of sample numbers to specific product related information. Refer to this table when a test identifies a test sample by "Sample No." only.

| Sample Card No. | Date Received | Test No.+ | Sample No. | Manufacturer, Product Identification and Ratings |
|---|---|---|---|---|
| 2142906 | 2015-06-15 | ALL | 1 | Blodgett Oven Co. Model BLCT-6E-H, rated 240 V, 9.2 kw. |
| 2141909 | 2015-06-12 | all | 2 | Qty.24 Half sheet pans |
| 2148798 | 2015-06-23 | All | 3 | Cleaning Supplies |
| 2148799 | 2015-06-23 | All | 4 | Cleaning Supplies |

POWER INPUT TEST (THREE PHASE):

RATING (CSA 22.2 109-M1981):

UL 197 Sec. 47 (6.2)

METHOD

**[X]** The supply voltage was adjusted to voltage and frequency as noted in "General Test Considerations", 240 V, 60 Hz.

(c-UL) - To determine the proper test voltage for the Temperature (Normal) and Temperature (Abnormal) tests, the supply voltage was adjusted to the increased test voltage as noted below. Following the test at increased test voltage, the supply voltage was adjusted to the value necessary to cause the appliance to draw the increased test power, calculated as specified below.

Increased Test Voltage ($V_t$): 216V for appliances rated 208V.
250V for appliances rated between 220V-250V.

Increased Test Current ($I_t$): $I_r(V_t/V_r)$ = _____ A

Increased Test Power ($W_t$): $W_r(V_t/V_r)^2$ = 9982 (kW)

Where $V_r$, $I_r$, and $W_r$, are the rated voltage, current, and power of the appliance, respectively. Note: when the appliance is rated for a range of voltages, the mean of the range is to be used as $V_r$.

PARAMETERS

Appliance Ratings:

Volts: 240 ; Current: _____ A; Power: 9.2 (kW)

RESULTS

| Operating Conditions | Specified | | | | | Measured | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | Amps | | | Power, | Volts | | | Amps | | | Power, |
| | Volts | L1 | L2 | L3 | (kW) | L1-L2 | L2-L3 | L1-L3 | L1 | L2 | L3 | (W)~~(kW)~~ |
| Full power operation, rated voltage | 240 | --- | --- | --- | --- | 241 | 240.5 | 240.8 | 21.8 | 22.9 | 22.2 | 93071 |
| **[X]** Full power operation, rated power | --- | --- | --- | --- | 9.2 | 240 | 239.2 | 238.4 | 21.7 | 22.8 | 22.4 | 92907 |
| **Hood only** | 120 | -- | -- | -- | -- | 120 | -- | -- | 11.6 | -- | -- | 1404 |
| C-UL Operating Conditions | | | | | | | | | | | | |
| Full power operation, increased test voltage | 250 | --- | --- | --- | --- | 250.1 | 249.1 | 249.4 | 22.6 | 23.5 | 23.3 | 10034 |
| **[X]** Full power operation, increased test power | --- | --- | --- | --- | 9.98 | 248.0 | 246.4 | 247 | 22.5 | 22.9 | 22.7 | 98326 |

**[X]** The input power **[was]** ~~[was not]~~ between 90% and 105% of the rated input power when the appliance was energized at rated voltage.

CAPTURE TEST:

UL 710B Sec. 58
UL 710 Sec. 31

METHOD A

The model BLCT-6E-H cooking appliance was placed under a hood operating at 500 CFM. Food product as specified below was then used for testing, see Emission Testing for specific details. The cooking area is to be observed for the presence of visible smoke and grease-laden air, and the hood assembly shall completely capture all of the emission as determined by observation.

COOKING PRODUCT

Ovens – Quartered roasting chickens weighing 3.044 lbs skin-on and bone-in. The oven was filled to the maximum capacity of 2 chickens per pan with 5 pans per load, and was cooked at the manufacture's specifications of 335 °F for 35 minutes. This is considered one cycle.

COOKING METHOD

Other

**Oven Settings for chicken:**

- **Oven Temperature: 335°F**
- **Fan: 100%/335°F for 35 minutes**
- **Cook time: 35 minutes**
- **Vent: Open**

RESULTS A

There **[**~~was~~**]** **[was not]** the presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[**did**]** **[**~~did not~~**]** capture all of the emissions from the cooking appliance.

CAPTURE TEST:

UL 710B Sec. 58
UL 710 Sec. 31

METHOD B

The model BLCT-6E-H cooking appliance was placed under a hood operating at 500 CFM. Food product as specified below was then used for testing, see Emission Testing for specific details. The cooking area is to be observed for the presence of visible smoke and grease-laden air, and the hood assembly shall completely capture all of the emission as determined by observation.

COOKING PRODUCT

Ovens – Thick cut bacon weighing 0.912 lbs for 10 slices per sheet pan. With a total weight of 4.56 lbs. per load. The oven was filled to the maximum capacity of 10 slices of bacon per pan, with 5 pans per load, and was cooked at the manufacture's specifications of 335 °F for 18 minutes. See Cooking Method for specific oven settings.

COOKING METHOD

Other

**Oven Settings for Bacon:**

- **Oven Temperature: 335°F**
- **Fan: 80%/335°F for 7 minutes**
- **Fan: 100%/335°F for 11 minutes**
- **Cook Time: 18 minutes**
- **Vent: Open**

RESULTS B

There **[**~~was~~**]** **[was not]** the presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[**did**]** **[**~~did not~~**]** capture all of the emissions from the cooking appliance.

EMISSION TEST:

UL 710B Sec. 59

METHOD A

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (_335_ °F):

The model BLCT-6E-H cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. Underwriters Laboratories also provided quartered chickens for the test.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:

Ovens – Quartered roasting chickens weighing 3.044 lbs skin-on and bone-in. The oven was filled to the maximum capacity of 2 chickens per pan with 5 pans per load, and was cooked at the manufacture's specifications of 335 °F for 35 minutes. This is considered one cycle.

The cooking cycle was repeated for 8 hours of continuous cooking. This resulted in a total of 15 loads of chicken being cooked with 2 chickens per tray.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 $ft^3$/min.

After being allowed to cool, the sampling equipment was disassembled. The glass-filter is to be removed using a pair of forceps and placed in a clean petri dish. The dish is to be sealed and labeled "SAMPLE 1".

A sample of the acetone of the same volume that will be used to rinse-out the nozzle and probe is to be placed into a clean sample bottle, sealed, and labeled "SAMPLE 2". The level of the liquid in the sample bottle is to be recorded.

The inside of the nozzle and probe is to be rinsed with acetone taking care to collect all the rinse material in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 3", and the level of the liquid in the bottle is to be recorded.

The liquid in the first three impingers is to be measured and the total volume is to be recorded which will be compared to the original volume. The liquid is to be quantitatively transferred to a clean sample bottle. Each impinger and the connecting glassware including the probe extension are to be rinsed twice with water. The rinse water is to be collected and added to the same sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 4" and the level of the liquid in the bottle is to be recorded.

This rinse process is to be repeated with two rinses of methylene chloride ($MeCl_2$). The rinses are to be recovered in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 5" and the level of the liquid in the bottle is to be recorded.

A volume of water approximately equivalent to the volume of water used to rinse and a volume of $MeCl_2$ approximately equivalent to the volume of $MeCl_2$ used to rinse is to be placed in two clean sample bottles. The sample bottles are to be sealed, labeled "SAMPLE 6" and "SAMPLE 7" respectively, and the level of the liquid in the bottles is to be recorded.

The weight of the fourth impinger containing the silica gel is to be recorded and then the silica gel can be discarded.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

EMISSION TEST (CONT'D): UL 710B Sec. 59

RESULTS A

The results **[are]** ~~[are not]~~ considered acceptable because there ~~[was]~~ **[was no]** visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ **[was no]** noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be _1.12_ mg/m³, which is **[less]** ~~[more]~~ than 5 mg/m³.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was _0.000768_ lb/hr/ft.

AVERAGE STACK HUMIDITY – 41.3%
AVERAGE STACK TEMPERATURE – 80.6°F

CONDENSIBLE MATTER
(Lab Analysis)

| Sample Bottle No. | Description | Volume, ml | Final Wt, mg |
|---|---|---|---|
| 2 | Acetone (Blank) | 48.0 | 0.0 |
| 3 | Acetone (Wash) | 49.0 | 0.1 |
| 4&5 | Solvent Phase(Wash) | 465.0 | 5.2 |
| 4&5 | Water Phase (Wash) | 770.0 | 7.4 |
| 6&7 | Solvent Phase (Blank) | 469.0 | 0.6 |
| 6&7 | Water Phase (Blank) | 790.0 | 2.0 |

Filter paper weight before test- 588.7 mg
Filter paper weight after test- 589.6 mg

EMISSION TEST (CONT'D): UL 710B Sec. 59

METHOD B

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR ( 335 °F):

The model BLCT-6E-H cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. Underwriters Laboratories also provided thick cut bacon for the test.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:

Ovens – Thick cut bacon weighing 0.912 lbs for 10 slices per sheet pan. With a total weight of 4.56 lbs. per load. The oven was filled to the maximum capacity of 10 slices of bacon per pan, with 5 pans per load, and was cooked at the manufacture's specifications of 335 °F for 18 minutes. This is considered one cycle. See Cooking Method under the capture test for specific oven settings.

The cooking cycle was repeated for 8 hours of continuous cooking. This resulted in a total of 104.88 lbs. of bacon being cooked. This resulted in a total of 23 loads of Bacon for the 8 hrs. of testing.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 $ft^3$/min.

RESULTS B

The results **[are]** ~~[are not]~~ considered acceptable because there ~~[was]~~ **[was no]** visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ **[was no]** noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 0.16 mg/m³, which is **[less]** ~~[more]~~ than 5 mg/m³.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000110 lb/hr/ft.

Average stack temp: 81.0°F
Average stack humidity: 44.6%

EMISSION TEST (CONT'D): UL 710B Sec. 59

CONDENSIBLE MATTER
(Lab Analysis)

| Sample Bottle No. | Description | Volume, ml | Final Wt, mg |
|---|---|---|---|
| 1 | Filter Paper | - | |
| 2 | Acetone (Blank) | 95.0 | 0.7 |
| 3 | Acetone (Wash) | 85.0 | 0.2 |
| 4&5 | Solvent Phase(Wash) | 325.0 | 1.6 |
| 4&5 | Water Phase (Wash) | 585.0 | 4.4 |
| 6&7 | Solvent Phase (Blank) | 340.0 | 2.0 |
| 6&7 | Water Phase (Blank) | 598.0 | 2.1 |

Filter paper weight before test- _590.4_ mg
Filter paper weight after test- _590.5_ mg

## UL PRODUCT CATEGORY

### Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

**BLODGETT OVEN CO, DIV OF G S BLODGETT CORP** E499012
44 LAKESIDE AVE
BURLINGTON, VT 05401-5242 USA

**Combination Ovens**, Model(s) BLCT-10E-H, BLCT-6E-H

Last Updated on 2018-04-06

The appearance of a company's name or product in this database does not in itself assure that products so identified have been manufactured under UL's Follow-Up Service. Only those products bearing the UL Mark should be considered to be Certified and covered under UL's Follow-Up Service. Always look for the Mark on the product.

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ONLINE CERTIFICATIONS DIRECTORY

# KNLZ.GuideInfo
# Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

View Listings Page Bottom

## [Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

See General Information for Heaters, Cooking Appliances

### USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 $mg/m^3$ for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

### FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

### PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

### RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems (KNKG).

For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil (KNRF).

### ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

**REQUIREMENTS**

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Appliances covered under this category with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

**UL MARK**

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

**Alternate UL Mark**

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

* * * * * * * * * * * * * * * * * * * * * * * * * *

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Last Updated on 2013-05-16

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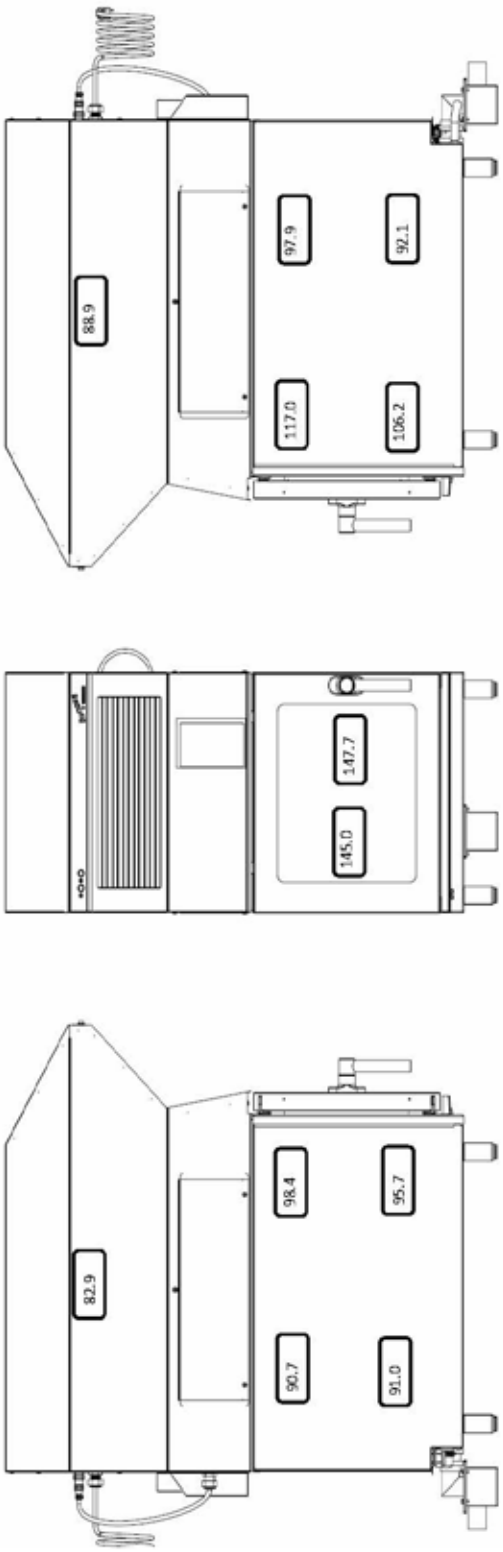
# SURFACE TEMPERATURE MAXIMUM



2015-07-20

Mr. Stanley Sienko
Blodgett Oven Co.
50 Lakeside Ave.
Burlington, VT, 05402
United States

E-mail: ssienko@blodgett.com

Reference: Project : 4786955743 P.O. Number: 118526

Product: VERIFICATION TESTING ON BLODGETT MODEL BLCT-6E-H COMBI OVEN WITH INTEGRAL DUCTLESS HOOD.

Dear Stanley,

This Letter Report summarizes the data developed on the commercial combi oven model BLCT-6E-H employing integral ductless hood. The model BLCT-6E-H is rated 240 V, 9.2 KW. The data provided in this letter relates only to sound level measurements.

UL Verification Services did not select the sample, determine whether the sample was representative of production samples, witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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This letter will serve to report that all tests on the subject product have been completed. This concludes all work associated with Project and we are therefore closing this project.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,

Bill Morler
Sr. Project Engineer
Department: 3015GNBK
Tel: 847-664-1852
E-mail: William.Morler@ul.com

Reviewed by:

Fred Zaplatosch
Sr. Staff Engineer
Department: 3015GNBK
E-mail: fred.zaplatosch@ul.com

# APPENDIX:

| CLIENT INFORMATION | |
|---|---|
| Company Name | Blodgett Oven Co, Div Of |
| Address | G S Blodgett Corp<br>50 Lakeside Ave<br>Po Box 1440<br>Burlington VT 05402 |

| AUDIT INFORMATION: | | | | |
|---|---|---|---|---|
| Description of Tests | Per Standard No. | UL 197 | Edition/ Revision Date | 10TH June 24, 2011 |
| | | CSA C22.2 No. 109 | | M1981 R2014 |
| | | UL 710B | | 2nd September 2nd 2011 |
| **[X]** Tests Conducted by[1] Leo Carrillo | | | | |
| **[]** UL Staff supervising UL Staff in training | | | | |
| **[]**Authorized Signatory (CTDP, TPTDP, TCP, PPP, SMT) | Printed Name | | Signature | |

| | TESTS TO BE CONDUCTED: | | | |
|---|---|---|---|---|
| Test No. | Start | Done | Test Name | Comments/Parameter |
| 1 | 2015-07-08 | 2015-07-09 | SOUND PRESSURE MEASURMENT | |

| TEST LOCATION: (To be completed by Staff Conducting the Testing) |
|---|
| **[X]**UL or Affiliate **[]**WTDP **[]**CTDP **[]**TPTDP **[]**TCP **[]**PPP **[]**WMT **[]**TMP **[]**SMT |
| Company Name: UL LLC |
| Address: 333 Pfingsten Rd. Northbrook IL |

TEST EQUIPMENT INFORMATION

**[X]** UL test equipment information is recorded on Meter Use in UL's Laboratory Project Management (LPM) database.

TEST SAMPLE IDENTIFICATION:

The table below is provided to establish correlation of sample numbers to specific product related information. Refer to this table when a test identifies a test sample by "Sample No." only.

| Sample Card No. | Date Received | **[]** Test No.+ | Sample No. | Manufacturer, Product Identification and Ratings |
|---|---|---|---|---|
| 2142906 | 2015-06-15 | ALL | 1 | Blodgett Oven Co. Model BLCT-6E-H, rated 240 V, 9.2 kw. |

GENERAL TEST CONSIDERATIONS – ALL TESTS:

Power Supply Connections

Unless otherwise specified in the individual test methods, the appliance was connected to a 240 volt source of supply at 60 Hz.

This supply connection was based on

**[X]** The marked voltage rating
**[ ]** The highest voltage of the applicable range of voltages

SOUND PRESSURE MEASURMENT:

METHOD (A)

A sample of the Model BLCT-6E-H, rated 240 V, 9.2kw with integral recirculating system was installed in a position of normal use and energized from a source of rated voltage. Sound level measurements were recorded with a Type 1 sound level meter with the microphone positioned in the center of the surface of the product and 1 meter away from the surface. The meters response was set for slow response and "A" weighting. The ambient noise level without the product was also recorded.

RESULTS (A)

The following sound pressure levels were recorded in an ambient of _0.0__ dBA.

| Sample Number | Microphone Position | Sound Pressure Level dBA |
|---|---|---|
| BLCT-6E-H | Front | 65.5 |
| BLCT-6E-H | Right side | 65.1 |
| BLCT-6E-H | Left side | 64.2 |
| BLCT-6E-H | Rear | 67.0 |

METHOD (B)

Same as Method A except the recirculating system was not on.

RESULTS (B)

The following sound pressure levels were recorded in an ambient of _0.0__ dBA.

| Sample Number | Microphone Position | Sound Pressure Level dBA |
|---|---|---|
| BLCT-6E-H | Front | 64.8 |
| BLCT-6E-H | Right side | 63.5 |
| BLCT-6E-H | Left side | 64.7 |
| BLCT-6E-H | Rear | 67.0 |

## FSTC Test Report: Results

### Purpose of Testing

This testing determined the energy input rate, preheat time and energy, idle energy rate, heavy-load cooking efficiency and production capacity in convection and steam modes by applying the ASTM Standard Test Method F2861-14.

### Cavity Volume

| | |
|---|---|
| Internal Oven-Cavity Volume (CuFt) | 2.59 |

### Energy Input Rate

| | |
|---|---|
| Voltage (V) | 240 |
| Rated Energy Input Rate (kW) | 9.20 |
| Measured Energy Input Rate (kW) | 9.36 |
| Difference (%) | 1.7 |

### Preheat and Idle

| | Steam | Convection |
|---|---|---|
| **Preheat** | | |
| Ambient Temperature (°F) | 74.5 | 74.4 |
| Final Preheat Temperature (°F) | 206 | 340 |
| Duration (min) | 4.06 | 4.93 |
| Test Voltage (V) | 240 | 240 |
| Electric Energy Consumption (kWh) | 0.35 | 0.48 |
| Preheat Rate (°F/min) | 32.1 | 54.3 |
| Water Consumption (gal) | 0.4 | 0.0 |
| **Idle** | | |
| Ambient Temperature (°F) | 76.6 | 74.8 |
| Test Voltage (V) | 241 | 242 |
| Idle Energy Rate (kW) | 3.16 | 0.91 |
| Average Cavity Temperature (°F) | 212 | 352 |
| Water Consumption Rate (gal/h) | 9.8 | 0.0 |

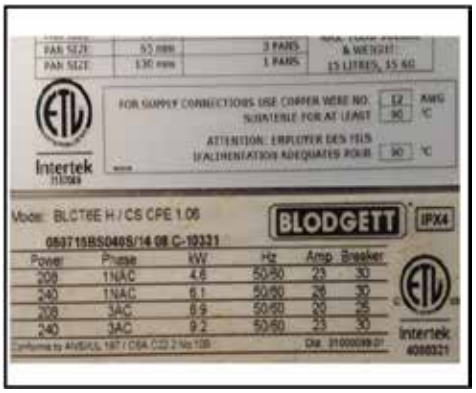
### Heavy-Load Cooking Energy Efficiency

| | Steam | Convection |
|---|---|---|
| Ambient Temperature (°F) | 75.1 | 77.2 |
| Food Product | Red Potatoes | Russet Potatoes |
| Cavity Temperature (°F) | 212 | 352 |
| Cook Time (min) | 41.87 | 43.20 |
| Water Consumption Rate (gal/h) | 9.9 | 7.9 |
| Test Voltage (V) | 240 | 239 |
| Electric Energy Rate (kW) | 4.35 | 4.12 |
| Energy to Food (Btu/lb) | 104 | 242 |
| Energy to Equipment (Btu/lb) | 319 | 340 |
| Cooking-Energy Efficiency (%) | 34.0 ± 1.1 | 72.2 ± 1.6 |
| Production Capacity (lb/h) | 46.5 ± 2.6 | 41.4 ± 2.5 |

*Based on a minimum of three test replicates

**Blodgett BLCT-6E-H Electric Combination Oven**

**Nameplate Information:**




**Blodgett**
44 Lakeside Ave.
Burlington, VT. 05401
www.blodgett.com

## FSTC Test Report: Results

### Preheat and Idle - Combi Mode

| | |
|---|---|
| **Preheat** | |
| Ambient Temperature (°F) | 75.3 |
| Final Preheat Temperature (°F) | 343 |
| Duration (min) | 7.22 |
| Test Voltage (V) | 240 |
| Electric Energy Consumption (kWh) | 1.01 |
| Preheat Rate (°F/min) | 37.5 |
| Water Consumption (gal) | 11.2 |
| **Idle** | |
| Ambient Temperature (°F) | 77.2 |
| Test Voltage (V) | 240 |
| Idle Energy Rate (kW) | 5.32 |
| Average Cavity Temperature (°F) | 349 |
| Water Consumption Rate (gal/h) | 9.9 |

### Steam Heavy-Load Red Potato (Perforated Deep Full-size Pans) Test Data

| **Measured Values** | **Test #1** | **Test #2** | **Test #3** | **Test #4** |
|---|---|---|---|---|
| Test Date | 8/14/15 | 8/18/15 | 8/21/15 | 9/1/15 |
| Ambient Temperature (°F) | 76.1 | 74.4 | 75.4 | 74.5 |
| Number of Pans | 4 | 4 | 4 | 4 |
| Total Potato Count | 192 | 196 | 196 | 192 |
| Initial Weight of Potatoes (lb) | 32.700 | 32.552 | 32.203 | 32.242 |
| Final Weight of Potatoes (lb) | 32.802 | 32.102 | 32.083 | 32.086 |
| Initial Temperature of Potatoes (°F) | 75.7 | 76.2 | 73.8 | 75.4 |
| Final Temperature of Potatoes (°F) | 195 | 195 | 195 | 195 |
| Weight of Steam Table Pans (lb) | 10.616 | 11.059 | 10.674 | 10.421 |
| Test Time (min) | 40.42 | 43.17 | 41.07 | 42.830 |
| Test Voltage (V) | 240 | 240 | 240 | 240 |
| Electric Energy Consumption (kWh) | 2.96 | 3.02 | 3.09 | 3.06 |
| Gas Energy Consumption (Btu) | N/A | N/A | N/A | N/A |
| Gas Heating Value (Btu/scf) | N/A | N/A | N/A | N/A |
| Average Condensate Temperature (°F) | 134 | 132 | 126 | 118 |
| Maximum Condensate Temperature (°F) | 143 | 140 | 137 | 131 |
| Water Consumption (gal) | 6.7 | 6.8 | 7.0 | 7.1 |
| **Calculated Values** | | | | |
| Specific Heat of Potatoes (Btu/lb °F) | 0.870 | 0.870 | 0.870 | 0.870 |
| Sensible Energy (Btu) | 3,394 | 3,364 | 3,396 | 3,358 |
| Total Energy to Food (Btu) | 3,394 | 3,364 | 3,396 | 3,358 |
| Energy to Food (Btu/lb) | 104 | 103 | 105 | 104 |
| Energy to Pans (Btu) | 139 | 145 | 142 | 137 |
| Total Equipment Energy Consumption (Btu) | 10,109 | 10,290 | 10,546 | 10,444 |
| Energy to Equipment (Btu/lb) | 309 | 316 | 327 | 324 |
| **Results** | | | | |
| Cooking Energy Efficiency (%) | 35.0 | 34.1 | 33.5 | 33.5 |
| Test Voltage (V) | 240 | 240 | 240 | 240 |
| Electric Energy Rate (kW) | 4.40 | 4.19 | 4.51 | 4.29 |
| Production Capacity (lb/h) | 48.5 | 45.2 | 47.0 | 45.2 |
| Cook Time (min) | 40.42 | 43.17 | 41.07 | 42.83 |
| Water Consumption Rate (gal/h) | 10.0 | 9.5 | 10.3 | 9.9 |

### Convection Heavy-Load Cooking Russet Potato (Perforated Shallow Full-size pans) Test Data

| Measured Values | Test #1 | Test #2 | Test #3 |
|---|---|---|---|
| Test Date | 8/18/15 | 8/18/15 | 8/19/15 |
| Ambient Temperature (°F) | 78.0 | 78.3 | 75.3 |
| Number of Pans | 4 | 4 | 4 |
| Total Potato Count | 60 | 60 | 60 |
| Initial Weight of Potatoes (lb) | 29.900 | 29.875 | 29.500 |
| Final Weight of Potatoes (lb) | 25.700 | 25.819 | 25.481 |
| Initial Temperature of Potatoes (°F) | 76.9 | 77.0 | 76.0 |
| Final Temperature of Potatoes (°F) | 206 | 205 | 205 |
| Weight of Steam Table Pans (lb) | 8.900 | 8.868 | 8.719 |
| Test Time (min) | 44.50 | 43.30 | 41.80 |
| Test Voltage (V) | 239 | 239 | 239 |
| Electric Energy Consumption (kWh) | 3.02 | 2.98 | 2.90 |
| Gas Energy Consumption (Btu) | N/A | N/A | N/A |
| Gas Heating Value (Btu/scf) | N/A | N/A | N/A |
| Average Condensate Temperature (°F) | 120 | 122 | 113 |
| Maximum Condensate Temperature (°F) | 134 | 138 | 131 |
| Water Consumption (gal) | 5.8 | 5.9 | 5.3 |
| **Calculated Values** | | | |
| Specific Heat of Potatoes (Btu/lb °F) | 0.840 | 0.840 | 0.840 |
| Sensible Energy (Btu) | 3,242 | 3,215 | 3,199 |
| Latent Vaporization Energy (Btu) | 4,074 | 3,934 | 3,898 |
| Total Energy to Food (Btu) | 7,316 | 7,149 | 7,098 |
| Energy to Food (Btu/lb) | 245 | 239 | 241 |
| Energy to Pans (Btu) | 126 | 125 | 124 |
| Total Equipment Energy Consumption (Btu) | 10,316 | 10,162 | 9,906 |
| Energy to Equipment (Btu/lb) | 345 | 340 | 336 |
| **Results** | | | |
| Cooking Energy Efficiency (%) | 72.2 | 71.6 | 72.9 |
| Test Voltage (V) | 239 | 239 | 239 |
| Electric Cooking Energy Rate (kW) | 4.08 | 4.13 | 4.17 |
| Production Capacity (lb/h) | 40.3 | 41.4 | 42.3 |
| Cook Time (min) | 44.50 | 43.30 | 41.80 |
| Water Consumption Rate (gal/h) | 7.8 | 8.2 | 7.6 |

### Cooking Energy Efficiency Uncertainty Results

| | Steam | Convection |
|---|---|---|
| Average (%) | 34.0 | 72.2 |
| Standard Deviation | 0.68 | 0.66 |
| Absolute Uncertainty (%) | 1.1 | 1.6 |
| % Uncertainty | 3.2 | 2.3 |

### Production Capacity Uncertainty Results

| | Steam | Convection |
|---|---|---|
| Average (lb/h) | 46.5 | 41.4 |
| Standard Deviation | 1.61 | 1.02 |
| Absolute Uncertainty (lb/h) | 2.6 | 2.5 |
| % Uncertainty | 5.5 | 6.1 |

**"Hoodini" Ventless Hood Energy Results**

| | Steam | Convection | Combination |
|---|---|---|---|
| Preheat Energy Consumption (kWh) | 0.09 | 0.13 | 0.17 |
| Idle Energy Rate (kW) | 0.34 | 0.42 | 0.34 |
| Cooking Energy Rate (kW) | 1.47 | 1.61 | N/A |

FDNY
BUREAU OF FIRE PREVENTION
9 Metro Tech Center, 3rd Floor
Brooklyn ,NY,11201

To: Stanley Sienko

From : New York City Fire Department

Date Oct 14, 2025

Record ID: 2025-TMCOAP-006704-RENL

Premises Address: City-Wide

BIN

Application Type: Certificate of Approval

Renewal

Result: Certificate of Approval

# CERTIFICATE OF APPROVAL # 5927

## THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE

## AND EXPIRES ON October 26, 2028

By order of Fire Commissioner and pursuant to 112 of the New York City Fire Code, the following equipment or material is accepted for use provided the conditions as outlined below are in full compliance.

**Manufacturer:** G.S. Blodgett Oven Company

**Address:** 42 Allen Martin Drive, Essex Junction, VT 05452

**Trade Name:** Hoodini Oven

**Product:** Ventless Commercial Cooking Combination Oven

**Model Number:** BLCT-6E-H, BLCT-10E-H, BLCT-61E-H, BLCT-62E-H, BLCT-101E-H, BLCT-102E-H

**Pertinent Code Sections:** New York City Fire Code Section 901.4.5

**Prescribed Tests:** UL 710B, UL 197, EPA202 UL/NSF-4

**Testing Laboratory Report:** Underwriters Laboratories
File #:E499012 Vol. 1 Sec. 1 Issued: 4/6/2018 Revised: 4/6/2022

**Testing Laboratory** Intertek
**Report:** 1019893STO-001 Issued: 11/22/2010 Revised: 9/16/2020

**Description:** Commercial cooking combination (COMBI) oven is to be used in restaurant environment. Oven has a system built into the top portion that acts to minimize grease-laden vapors in the kitchen. The technology used is a closed loop system. It is based on first condensing any grease-laden vapors from the cooking cavity and sending down the drain. If any grease-laden air particles are not captured in this phase, they continue through the closed path to a catalytic converter, which is preheated to address the remaining particles. The air is then redirected back into the cooking cavity to start the process again. There is a constant scrubbing of the air in the cooking cavity of grease. Any residual is only seen upon door opening.

# Conditions of Approval

1. Prior to installation of the above-referenced cooking equipment, plans specifying the exact product name/model number and dimensions/specification shall be filed with and approved by New York City Department of Buildings (DOB). A copy of DOB docketed (Stamped, numbered and dated) plans shall be transmitted to the Fire Department for review and approval, as applicable.

2. Installation, use and maintenance (including cleaning) of the above-referenced cooking equipment shall comply with all applicable requirements of the New York City Fire Code, the New York City Electrical Code, the New York City Construction Codes (including the Building Code and the Mechanical Code), and the rules.

3. The above-referenced cooking equipment shall be used for light duty cooking and food warming only.

4. The cooking equipment shall be installed in an area approved by the New York City Department of Buildings.

5. Listing requirements and the manufacturer's installation, operation and maintenance requirements shall be complied with.

6. The cooking equipment (including filters and catalyst) shall be inspected, cleaned and replaced if necessary, by a qualified person holding a Fire Department Certificate of Fitness. The catalyst shall be maintained in proper working order. A record of such inspection and cleaning shall be kept on the premises for inspection.

7. All installations shall be subject to inspection by representatives of the Fire Department which may result in additional requirements being imposed. The Fire Department may make periodic inspections of the above-referenced products without warning to ensure that maintenance requirements are being followed. These audit inspections will be solely at the discretion of the Fire Department.

8. The Fire Department's conditions of approval shall be provided to all New York City buyers, users and installers.

9. Manufacturer shall ensure there are sufficient qualified contractors on the FDNY approved list of approved companies to maintain the product.

10. Certificate of Approval number shall be plainly and permanently stamped or otherwise affixed upon each product by the manufacturer or the local representatives of the manufacturer.

11. The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.

12. The Certificate of Approval does not constitute an endorsement or recommendation of your product by the Fire Department, but is a certification that your product is acceptable as of the date of issuance.

13. Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate or perform as required by code, the conditions of this resolution or as represented in your application.

14. Any end user who fails to comply with the conditions as outlined in this approval will be subject to enforcement action.

Any change in company name or ownership, product name, chemical composition or model number of any product included on this certificate must be immediately reported to this Department in writing.

KC:JN

By Order of,
Chief of Fire Prevention