

BLODGETT

Invoq Hoodini

Ventless Hoodini
Certification Package



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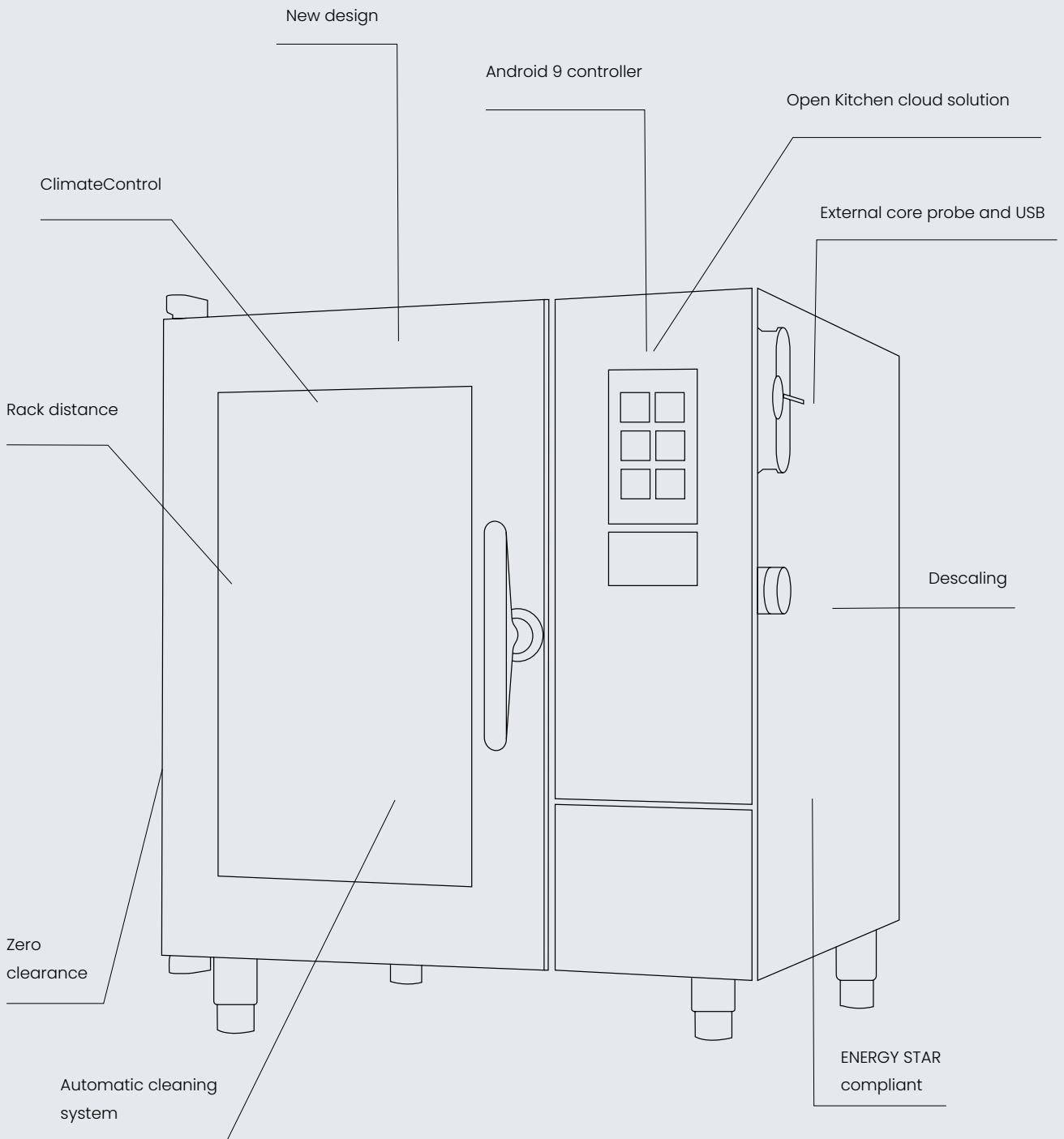
Spec sheet

Invoq Hood 1/1 GN



Model 61BE: injection and boiler steam electric oven
 Model 61BLE: injection steam electric oven
 Model 101BE: injection and boiler steam electric oven
 Model 101BLE: injection steam electric oven
 Model 201BE: injection and boiler steam electric oven

BLODGETT



A whole new oven experience

Invoq Condensation Hood

By combining your Invoq oven with a condensation hood, you can concentrate your entire food production in just around ten square feet. Experience improved comfort and reduced heat and humidity levels for enhanced working environment with the Invoq condensation hood solution.

Invoq Ventless Hoodini

Free yourself completely from ventilation systems and opt for the ventless Hoodini solution, which also removes any grease, vapors, odors and contaminated air from your kitchen. The Invoq Hoodini is filterless reducing your maintenance costs with no filter cleaning or replacements needed.

CAPACITY 6-1/1 GN

- Full size sheet pan, 1/1 GN or optional 400x600 EN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 7 trays 1/1 GN or 6 trays 400x600 EN
- 5 trays full size sheet pans (using MultiRack)
- 9.9 lbs maximum food load per tray
- 69.4 lbs maximum food load per oven

CAPACITY 10-1/1 GN

- 1/1 GN or optional 400x600 EN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 10 trays 1/1 GN or 9 trays 400x600 EN
- 8 trays full size sheet pans (using MultiRack)
- 9.9 lbs maximum food load per tray
- 99.2 lbs maximum food load per oven

Intelligence at the tip of your finger...

ClimateControl

ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels. It optimises processes and even shortens cooking times. The result is consistent uniformity and predictably high quality.

CareCycle

Select between seven different cycles from Light to Intense, Turbo or Eco. The Invoq oven guides you through the process and suggests the optimal cleaning program and required amount of cleaning tablets for the desired cycle. This ensures that the ratio of detergent to water is always correct and you avoid overconsumption.

MenuPlanner

MenuPlanner allows you to cook many different items, unsupervised at the same time, using a simple drag and drop interface. Both experienced and inexperienced users will appreciate the automatic notifications that ensure efficient, precise and on-time consistency.

SmartChef

SmartChef helps you learn from the oven to develop your signature style. You select type of food, cooking method and temperature, and SmartChef will automatically guide you to a great result. Afterwards, you can save and, if necessary, edit the formula.

Electricity

Invoq Combi 6-1/1 GN
Invoq Hybrid 6-1/1 GN
Invoq Bake 6 400x600 EN

Dimensions & weight



Dimensions incl. handle (HxWxD) [mm/inch]	1231 x 937 x 946 / 48.5 x 36.9 x 37.2
Dimensions incl. handle and stand (HxWxD) [mm/inch]	1814 x 937 x 946 / 71.4 x 36.9 x 37.2
Shipping dimensions (HxWxD) [mm/inch]	1330 x 1000 x 1200 / 52.4 x 39.4 x 47.2
Net weight [kg/lbs]	203 / 448
Net weight addition for Hybrid 6-1/1 GN [kg/lbs]	9 / 20
Shipping weight [kg/lbs]	223 / 492
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1268 / 2795.5

Power requirements



Power consumption [kW]	10.3
Convection output [kW]	9
Grid supply frequency [Hz]	60
Voltage 208 V 3Ph AC	
Amperage [A]	31
RCD model	B/F
Voltage 240 V 3Ph AC	
Amperage [A]	28
RCD model	B/F
Voltage 440 V 3Ph AC	
Amperage [A]	18
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	17
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	1.5
Amperage [A]	5	10

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	0.20
Sensible heat output [kW]	0.86

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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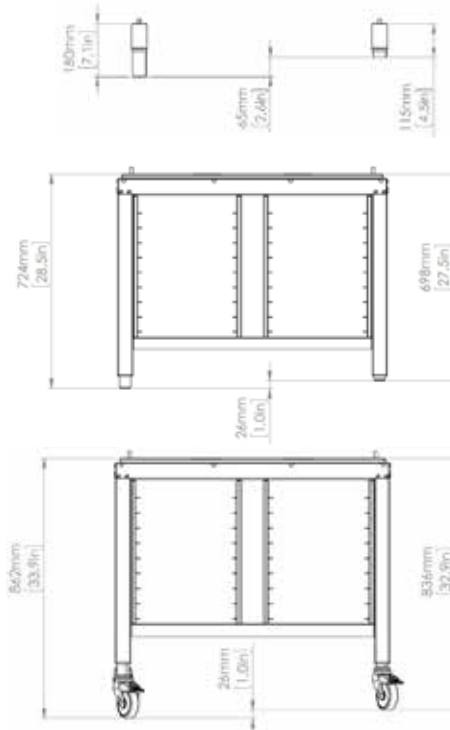
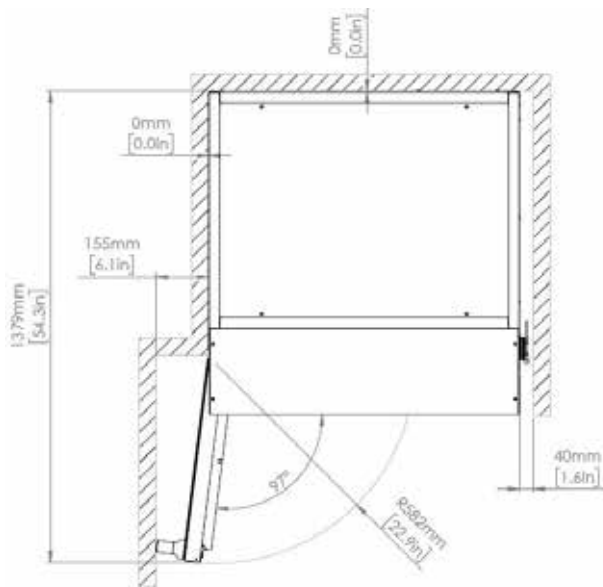
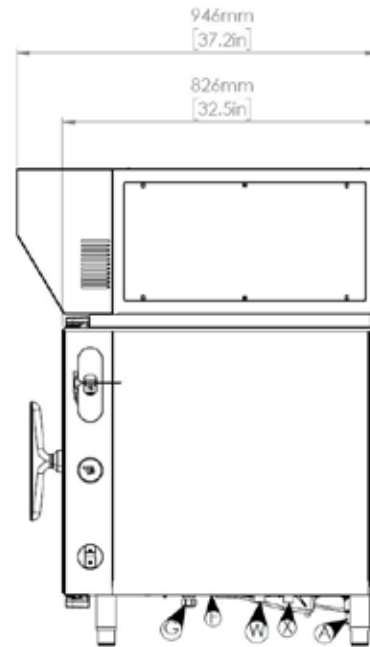
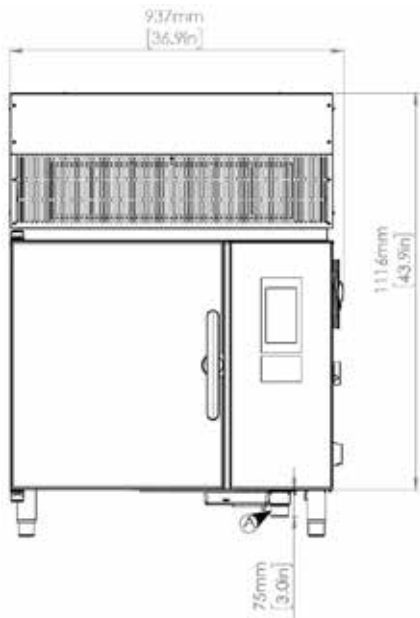
Data



Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Stand shown in standard and extended lengths.

Electricity

Invoq Combi 6-1/1 + 6/1-1 GN

Invoq Hybrid 6-1/1 + 6/1-1 GN

Invoq Bake 6 + 6 400x600 EN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2144 x 937 x 1032 / 84.4 x 36.9 x 40.6
Shipping dimensions (HxWxD) [mm/inch]	2250 x 1000 x 1200 / 88.6 x 39.4 x 47.2
Net weight [kg/lbs]	430 / 948
Net weight addition for Hybrid 6-1/1 GN [kg/lbs]	18 / 40
Shipping weight [kg/lbs]	450 / 993
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1598 / 62.8

Power requirements



	Top oven	Bottom oven
Power consumption [kW]	10.3	10.3
Convection output [kW]	9	9
Grid supply frequency [Hz]	60	60
Voltage 208 V 3Ph AC		
Amperage [A]	31	31
RCD model	B/F	B/F
Voltage 240 V 3Ph AC		
Amperage [A]	28	28
RCD model	B/F	B/F
Voltage 440 V 3Ph AC		
Amperage [A]	18	18
RCD model	B/F	B/F
Voltage 480 V 3Ph AC		
Amperage [A]	17	17
RCD model	B/F	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	3.0
Amperage [A]	5	20

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	0.39
Sensible heat output [kW]	1.71

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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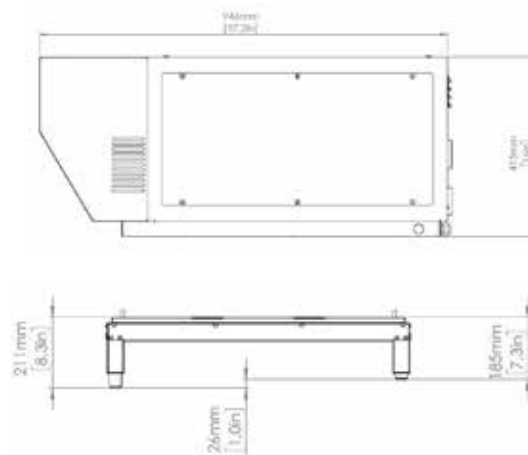
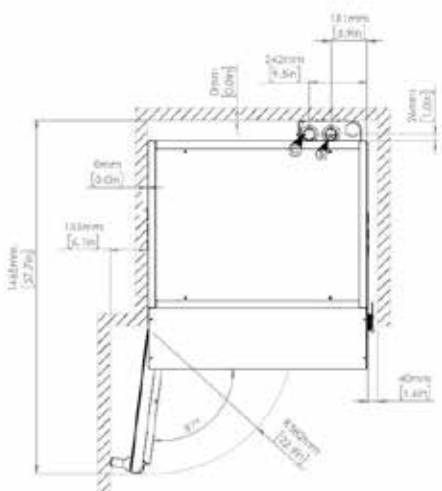
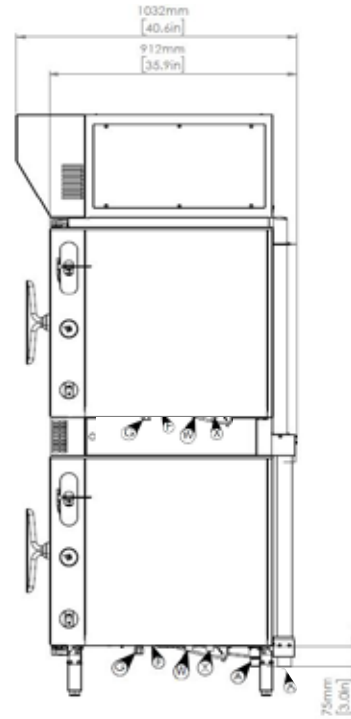
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Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

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- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Stand shown in standard and extended lengths.

Electricity

Invoq Combi 10-1/1 GN

Invoq Hybrid 10-1/1 GN

Invoq Bake 9 400x600 EN

Dimensions & weight



Dimensions incl. handle (HxWxD) [mm/inch]	1346 x 937 x 946 / 53.0 x 36.9 x 37.2
Dimensions incl. handle and stand (HxWxD) [mm/inch]	2044 x 937 x 946 / 80.5 x 36.9 x 37.3
Shipping dimensions (HxWxD) [mm/inch]	1450 x 1000 x 1200 / 57.1 x 39.4 x 47.2
Net weight [kg/lbs]	243 / 536
Net weight addition for Hybrid 10-1/1 GN [kg/lbs]	8 / 18
Shipping weight [kg/lbs]	263 / 580
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1498 / 59.0

Power requirements



Power consumption [kW]	19.3
Convection output [kW]	18
Grid supply frequency [Hz]	60
Voltage 208 V 3Ph AC	
Amperage [A]	56
RCD model	B/F
Voltage 240 V 3Ph AC	
Amperage [A]	49
RCD model	B/F
Voltage 440 V 3Ph AC	
Amperage [A]	30
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	28
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	1.5
Amperage [A]	5	10

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	0.77
Sensible heat output [kW]	1.16

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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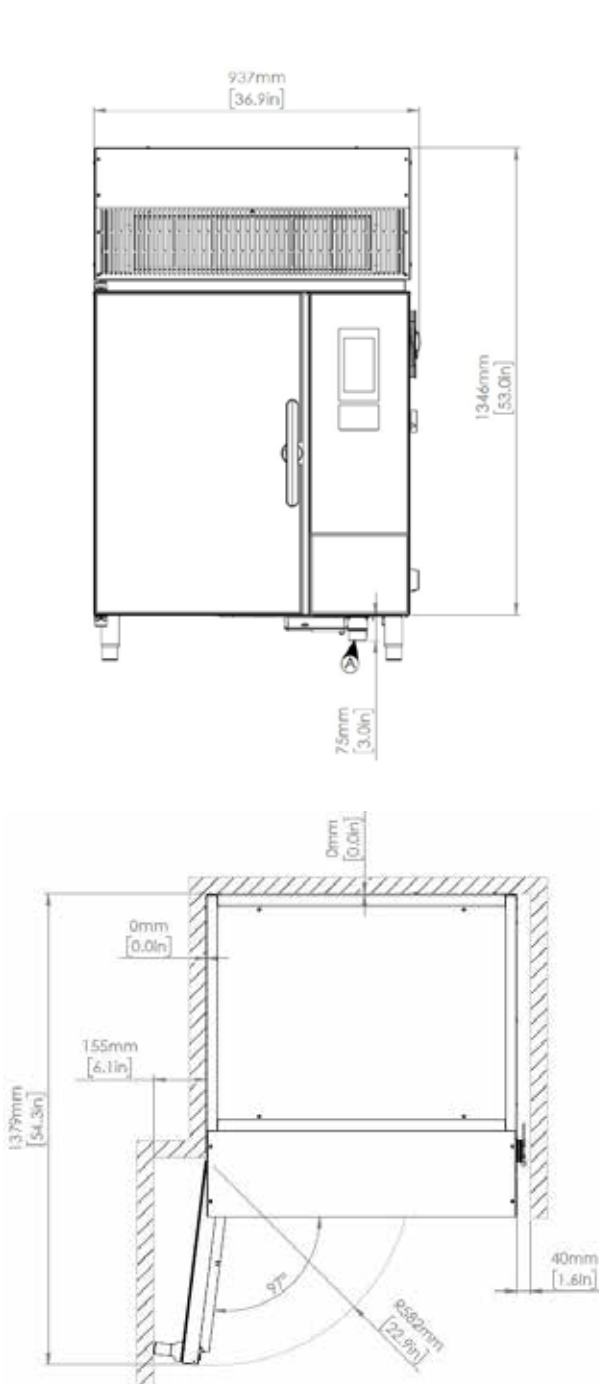
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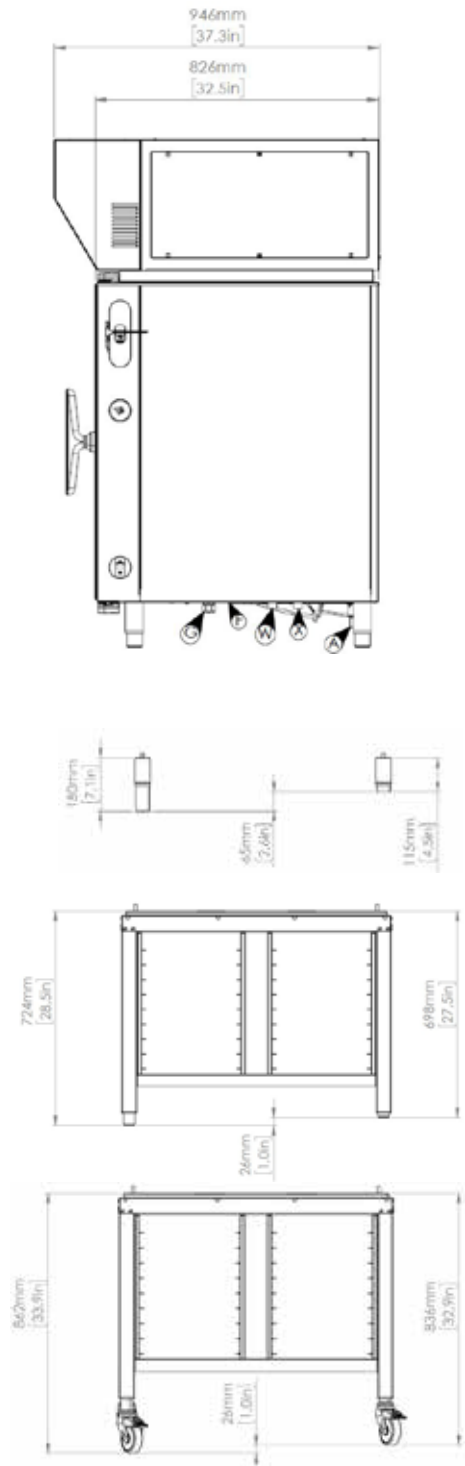
Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Stand shown in standard and extended lengths.



Electricity

Invoq Combi 10-1/1 + 6-1/1 GN
 Invoq Hybrid 10-1/1 + 6-1/1 GN
 Invoq Bake 9 + 6 400x600 EN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2374 x 937 x 1032 / 93.5 x 36.9 x 40.6
Shipping dimensions (HxWxD) [mm/inch]	2500 x 1000 x 1200 / 98.4 x 39.4 x 47.2
Net weight [kg/lbs]	470 / 1037
Net weight addition for Hybrid 6-1/1 GN [kg/lbs]	9 / 20
Net weight addition for Hybrid 10-1/1 GN [kg/lbs]	8 / 18
Shipping weight [kg/lbs]	490 / 1081
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1828 / 72.0

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	3.0
Amperage [A]	5	20

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Power requirements



	Top oven	Bottom oven
Power consumption [kW]	10.3	19.3
Convection output [kW]	9	18
Grid supply frequency [Hz]	60	60
Voltage 208 V 3Ph AC		
Amperage [A]	31	56
RCD model	B/F	B/F
Voltage 240 V 3Ph AC		
Amperage [A]	28	49
RCD model	B/F	B/F
Voltage 440 V 3Ph AC		
Amperage [A]	18	30
RCD model	B/F	B/F
Voltage 480 V 3Ph AC		
Amperage [A]	17	28
RCD model	B/F	B/F

Heat emission



Latent heat load [kW]	0.97
Sensible heat output [kW]	2.02

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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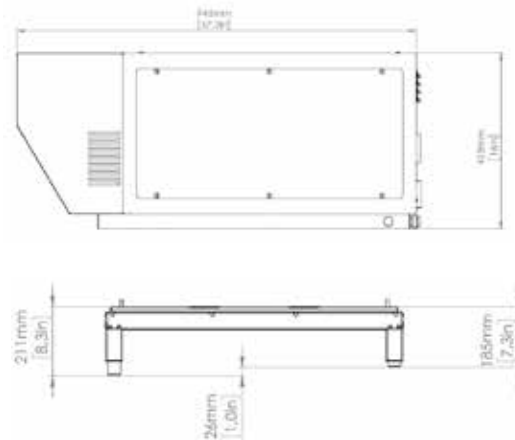
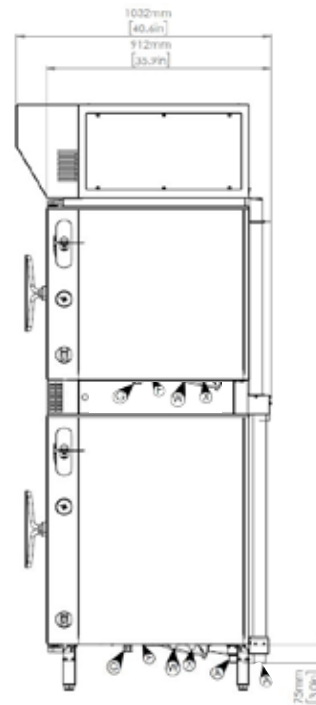
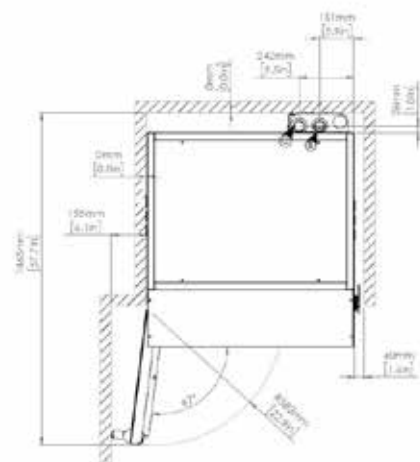
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Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Foot shown in standard and extended lengths.

Electricity

Invoq Combi 20-1/1 GN
Invoq Hybrid 20-1/1 GN
Invoq Bake 16 400x600 EN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2180 x 937 x 946 / 85.8 x 36.9 x 37.3
Shipping dimensions (HxWxD) [mm/inch]	2300 x 1000 x 1200 / 90.6 x 39.4 x 47.2
Net weight [kg/lbs]	352 / 776.0
Net weight addition for Hybrid 20-1/1 GN [kg]	14 / 31
Shipping weight [kg/lbs]	372 / 821
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1631 / 64.2

Power requirements



Power consumption [kW]	38.2
Convection output [kW]	36
Grid supply frequency [Hz]	60
Voltage 440 V 3Ph AC	
Amperage [A]	57
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	54
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	not available
Amperage [A]	5	not available

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	1.11
Sensible heat output [kW]	2.49

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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Data

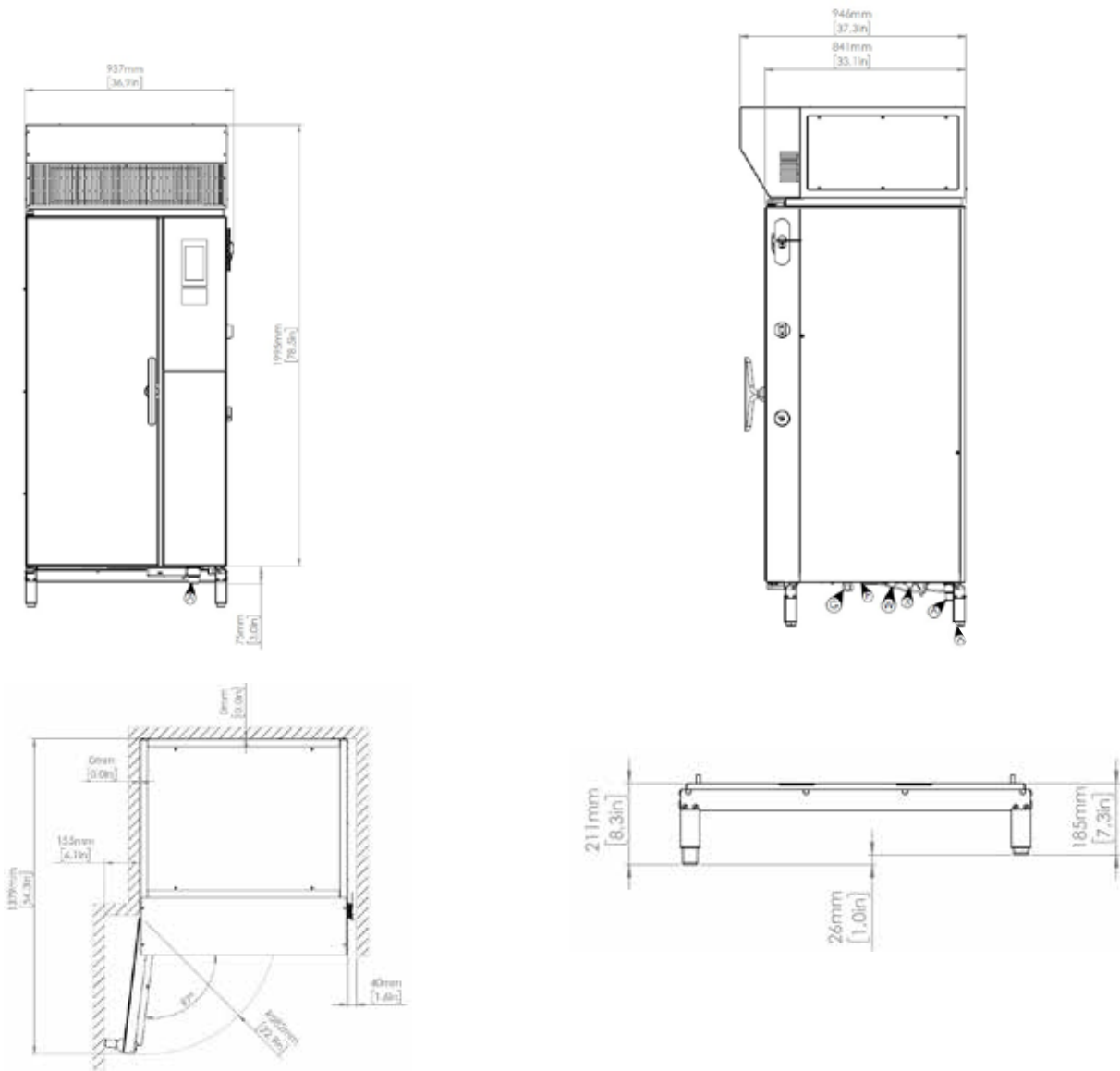


Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

Hoodini is not an option for roll-in models.

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Foot shown in standard and extended lengths.

Features

Intelligence

ClimateControl	Optimal cooking environment through control of air, heat, pressure and humidity levels. Reversible fan adjustable with 9 steps (20-100%). Humidity correction accurate to 1/10 of a second.
CareCycle	Fully automatic, recirculating tablet-based cleaning system. System guidance to appropriate cleaning program and required amount of detergent. Organizer to schedule a carefree overnight clean. Automatic rinse after interrupted cleaning cycle.
MenuPlanner	Up to 10 integrated timers for notifications. Software to input and group recipes with drag and drop functionality. Automatic alert to request staggering of loading when grouping up to three specific recipes.
CookTimeCorrection (CTC)	Intelligent sensors detecting unexpected changes in temperature and compensating accordingly.
SmartChef	Intelligent cooking automation selecting the optimal cooking settings.
Humidity control, CombiSense	Percentage-based automatic humidity system for high-temperature cooking maintaining natural moisture, flavor and color of the product. Sensors supervise and control the Maillard reaction for accurate results.
Humidity control, CombiSpeed	Level-controlled humidity injection for improving low-temperature cooking optimizing tenderization and yield of larger products. 10 different humidity levels.
QSR	QSR, Quick Select Recipes, is a tailored smart user interface allowing recipes as favorites on the home screen. 9 thumbnail recipes per page - up to 9 pages for a total of 81 recipes. Option of locked down user interface to prevent manual operation.
Connectivity, Open Kitchen	Cloud solution for menu management, recipe distribution, preventive maintenance, real-time overview of fleet, food safety documentation and consumption data overview.
Power failure	Automatic restart after power failure allowed up to 30 minutes to ensure finalization of running programs. Automatic rinse after interrupted cleaning process for safe cooking. User notification of failure occurred and documents via HACCP.

Operation

Convection, temperature range	30-300°C / 85°-572°F 300°C / 572°F possible for 15 minutes, then reducing to 250°C / 480°F for continued run in manual mode.
Steam, temperature range	30-130°C / 85°-265°F HybridSteam combining steam generator and injection for rapid and pure steam for optimal performance even at low temperatures below 100°C / 212°F.
CombiSense, temperature range	30-250°C / 85°-480°F Accurate automatic humidity adjustment.
CombiSpeed, temperature range	30-250°C / 85°-480°F CombiSpeed: Power steam adjustable in 10 levels for reduced cooking time and tenderizing products.
Cool down	Rapid cool down function with possibility for doing it with the door open or by use of water.
Proofing	Humidity regulated proofing function for optimum proofing of baked products

Operation

InjectionSteam	In steaming mode, steam is generated by injecting water directly on to the heating elements and circulating it with the fan creating fast and efficient steam.
Steam on demand	Push and hold in manual mode or push and select between 1-30 seconds.
Steam on demand in recipes	Programmable steam on demand between 1-30 seconds. Pause can be added between steps for optimal crust.
Recipes	The oven can hold 1,500 recipes. Each recipe can hold up to 15 different steps. A set of preset recipes are installed on the oven from factory. Recipes can be grouped, e.g. bakery products, Italian cuisine. Choose from icons or photos, available from a preinstalled library, or upload own images. Simple upload or transfer between Invoq ovens via USB or the cloud solution.
Delta-T	Cooking method based on the product's core temperature for gentle preparation tenderizing meat and reducing shrinkage.
Cook & Hold	Cooking method using Delta-T as cooking mode until just before the desired temperature is reached after which the temperature is maintained, while automatic humidity control ensures the optimal conditions with a high moisture level and minimum shrinkage.
Temperature probe	External multipoint core temperature probe with accurate sensors. Always at ambient temperature. for easy use. Less exposed to wear and tear.
Temperature probe	External multipoint core temperature probe with accurate sensors. Always at ambient temperature. for easy use. Less exposed to wear and tear.

Safety

Fan wheel brake	Rapid fan stop.
Overheat protection	Overheating protection for convection heat and steam generator.
Contact temperature	Maximum contact temperature of oven door 70°C / 158°F.
3-pane glass door	Swiveling glass panes with built-in ventilation and energy-optimized coating.
Tablet cleaner and descaler	Tablet-based environmentally conscious cleaner and descaling chemicals for improved work safety.
HACCP	HACCP files are automatically stored for 60 days and can be downloaded in PDF format to ensure food safety documentation. Stored on the oven when not connected. HACCP data includes production time, production duration, preparation temperature and core temperature.
Maximum rack height	Maximum working height of 1.6 m / 63 inches.
Display lock	Ensuring no interruption with operation when cleaning the surface.
IP protection	Protection class IPX5 protecting against water jets from all directions.
Door handle	Two-step safety handle as standard.
Cavity	304/DIN 1.4301 steel with seamless welding and rounded corners for optimal airflow and cleaning.

Network

USB	Integrated USB interface for software, recipe and HACCP handling.
LAN	Ethernet interface for wired connectivity to Open Kitchen.
Wi-Fi	WLAN upgrade for wireless connectivity to Open Kitchen.
Connectivity	Open Kitchen cloud-based system enabling management of oven fleet and general facility management.

Care

CareCycle	Fully automatic, recirculating tablet-based cleaning system with 7 cycles from Light to Intense, Turbo or Eco. Pressure-dependent system. Turbo cleaning in just 15 minutes. System guidance to appropriate cleaning program and required amount of detergent. Organizer to schedule a carefree overnight clean. Automatic rinse after interrupted cleaning cycle ensuring no chemical residue left in the chamber.
CareCycle Clean tablets	Phosphate-free formula of the detergent for an eco-conscious choice
CareCycle Descale tablets	Descaling of boiler unit and/or cavity for proper cleaning of hard water deposits.
Water filter	For specific guidelines, follow Blodgett Combi's water treatment documentation.
3-pane glass door	Swiveling glass panes for easy cleaning.
Hand shower	Hand shower can be mounted on the side, with separate closing mechanism. The external hand shower is designed with focus on ergonomics and work environment.
External	Easy external clean due to stainless steel and glass surfaces and IPX5 protection.
Connectivity	Monitoring and consumption overview via the Open Kitchen cloud solution.

Comfort

Time format	Adjustable in 24-hour format or am/pm.
Timer start	Customizable automatic timer starts. Allowing the oven to start and/or preheat unsupervised.
Timer modes	HH:MM - MM:SS - continuous time
Display	Digital temperature display adjustable in °C or °F, display of target and actual values.
Fan speed	1 or 2 fan wheels. Reversible fan ensuring uniform results. Optimum distribution of air and steam in oven chamber. Adjustable fan with 9 steps (20-100%); low fan speed - ideal for light/delicate products The fan can be set manually in convection, steaming and combi mode. In all other modes, the fan function is set automatically.
Lighting	LED lighting from the door with high illumination of cooking chamber. Energy saving and long life.
Touch display	Fast reacting and intuitive touch display for smooth and easy operation.
User interface	Capacitive 7" TFT color touch screen with super wide view for optimal viewing angles. Simple and intuitive operation by self explanatory symbols and guidance eases the operation like a smartphone, operated by Android 9. Compatible with Middleby UI for multi devices with same control.
Languages	27 languages preset for operation and trouble shooting.
Cooking methods	7 operating modes and/or 5 cooking modes.
Supervision access	View or change the operating mode.
Customization	Customize the home screen to allow easier access to favorites, cleaning and MenuPlanner removing the risk of operator errors. Customize notes with alarms to guide staff. Incorporate guidelines to recipes for optimal usage and elimination of errors.

Installation, maintenance & environment

Start widget	Correct and stress-free installation incl. location (sea level) customization.
Service widget	Correct and easy maintenance incl service diagnosis and self-test functionality.
Fitting	Left- or right-hinged door for optimal ergonomics and kitchen design.
Service access	Easy service access from one side of the oven only. 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Water filtration	Water treatment is recommended for optimal operation. User notification by oven for replacement.
Solenoid valves	This appliance has backflow prevention on the solenoid valves.
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.
Connectivity	Remote diagnosis and updates with Open Kitchen.
Warranty	Standard warranty or extended according to purchase agreement with distributor.
Maintenance	Regular maintenance is recommended according to the manufacturer's guideline by trained service partners.
Energy efficiency	Tested in accordance with ENERGY STAR.
Ambient temperature	Minimum 5°C (41°F) - Maximum 50°C (120°F) ambient operation temperature.

Mix to match your needs

Mix oven models	Invoq Combi Invoq Hybrid Invoq Bake
Mix oven sizes	6-1/1 + 6-1/1* 10-1/1 + 6-1/1* 6 400x600 EN + 6 400x600 EN* 9 400 x 600 EN + 6 400x600 EN* <i>*Also possible with PassThrough models upon request, factory-built.</i>
Choose power supply	Electric + electric Gas + gas Electric + gas Gas + electric
Mix steaming technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Matching standard hood requirements	Any Stackit solution has a total height below 2 meter and will fit under a standard hood system.
Add Drain Lift System	Drain Lift System can be added as an option to any Stackit solution, ensuring the efficient removal of wastewater into a wall-mounted drain.

Further technical information can be found in the individual oven model spec sheet and the installation manual.



Options

	Item number
Right-hinged door 1/1 GN (upon request)	-
Fat Separation System 1/1 GN + EN (factory-built)	104853
Condensation hood Stackit 1/1 GN (electric oven)	108113
Stackit 1/1 GN (electric oven)	107800
Stackit 1/1 GN (gas oven)	107801
Marine kit 6 & 10 - 1/1 & 2/1 GN	108117
Special voltage (upon request)	-
Wi-Fi module	108137
Open Kitchen cloud solution	-
Drain lift system, stacked oven, factory installed	110890
Drain lift system, stacked oven, upgrade kit	110892

Racks

	Item number
6-1/1 GN 70mm 7 trays U-shaped	107841
6-1/1 GN 85mm 6 trays U-shaped	107842
6-1/1 GN MultiRack (1/1 GN - 400x600 - US full sheet pans) - 100mm 5 trays	107840
6 - 400x600 EN - 80mm 6 trays L-shaped	107838
6 - 400x600 EN - 95mm 5 trays L-shaped	107839
10-1/1 GN 70mm 10 trays U-shaped	107847
10-1/1 GN 85mm 8 trays U-shaped	107848
10-1/1 GN MultiRack (1/1 GN - 400x600 - US full sheet pans) - 100 mm 8 trays	107846
9 - 400x600 EN - 80mm 9 trays L-shaped	107844
9 - 400x600 EN - 95mm 8 trays L-shaped	107845

Trolleys

	Item number
Roll-in trolley 20-1/1 GN 65 mm 20 trays U-shaped	107592
Roll-in trolley 20-1/1 GN 85 mm 15 trays U-shaped	108140
Roll-in trolley 16 EN - 400x600 80 mm 16 trays L-shaped	107591
Roll-in trolley 16 EN - 400x600 95 mm 14 trays L-shaped	108148
Banquetting roll-in trolley 20-1/1 GN (50 plates)	108142
Options for trolleys:	
Thermo cover (1/1 GN)	108149
Holder for trolley handle	108144

This appliance is intended for use in professional and commercial kitchens.
The company reserves the right to make substitutions of components without prior notice.

Stands

Stand for table & Stackit 1/1 GN + EN
Options for stand (add-on):
Castors (set of four incl. lock mechanism)

CareCycle

	Item number
CareCycle Clean tablets	106032
CareCycle Descale tablets	106033

Accessories

	Item number
Heat shield 6-1/1 GN	108120
Heat shield 10-1/1 GN	108121
Heat shield 20-1/1 GN	108124
USB key	108128
IEMS energy management system	108119



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USA

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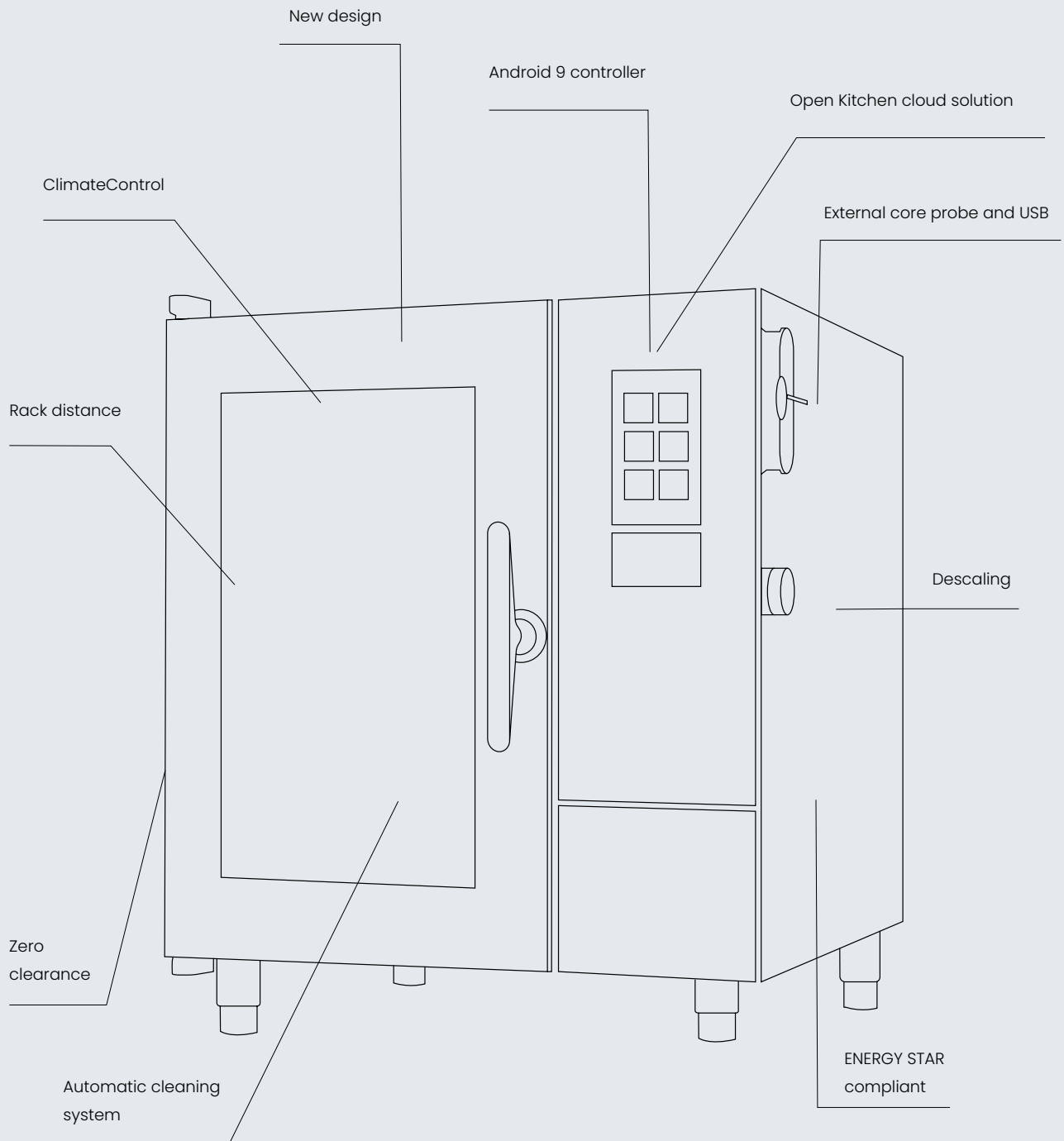
Part of



Spec sheet

Invoq Hood 2/1 GN





A whole new oven experience

Invoq Condensation Hood

By combining your Invoq oven with a condensation hood, you can concentrate your entire food production in just around ten square feet.

Experience improved comfort and reduced heat and humidity levels for enhanced working environment with the Invoq condensation hood solution.

Invoq Ventless Hoodini

Free yourself completely from ventilation systems and opt for the ventless Hoodini solution, which also removes any grease, vapors, odors and contaminated air from your kitchen. The Invoq Hoodini is filterless reducing your maintenance costs with no filter cleaning or replacements needed.

CAPACITY 6-1/1 GN

- Full size sheet pan, 1/1 GN or optional 400x600 EN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 7 trays 1/1 GN or 6 trays 400x600 EN
- 5 trays full size sheet pans (using MultiRack)
- 9.9 lbs maximum food load per tray
- 69.4 lbs maximum food load per oven

CAPACITY 10-1/1 GN

- 1/1 GN or optional 400x600 EN
- 2-piece racks with 2.75" (70 mm) runners or other options (p. 11)
- 10 trays 1/1 GN or 9 trays 400x600 EN
- 8 trays full size sheet pans (using MultiRack)
- 9.9 lbs maximum food load per tray
- 99.2 lbs maximum food load per oven

Intelligence at the tip of your finger...

ClimateControl

ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels. It optimises processes and even shortens cooking times. The result is consistent uniformity and predictably high quality.

CareCycle

Select between seven different cycles from Light to Intense, Turbo or Eco. The Invoq oven guides you through the process and suggests the optimal cleaning program and required amount of cleaning tablets for the desired cycle. This ensures that the ratio of detergent to water is always correct and you avoid overconsumption.

MenuPlanner

MenuPlanner allows you to cook many different items, unsupervised at the same time, using a simple drag and drop interface. Both experienced and inexperienced users will appreciate the automatic notifications that ensure efficient, precise and on-time consistency.

SmartChef

SmartChef helps you learn from the oven to develop your signature style. You select type of food, cooking method and temperature, and SmartChef will automatically guide you to a great result. Afterwards, you can save and, if necessary, edit the formula.

Electricity

Invoq Combi 6-2/1 GN
Invoq Hybrid 6-2/1 GN

Dimensions & weight



Dimensions incl. handle (HxWxD) [mm/inch]	1231 x 1077 x 1066 / 48.5 x 42.4 x 42.0
Dimensions incl. handle and stand (HxWxD) [mm/inch]	1814 x 1077 x 1066 / 71.4 x 42.4 x 42.0
Shipping dimensions (HxWxD) [mm/inch]	1330 x 1250 x 1100 / 52.4 x 49.2 x 43.3
Net weight [kg/lbs]	235 / 519
Net weight addition for Hybrid 6-2/1 GN [kg/lbs]	9 / 20
Shipping weight [kg/lbs]	255 / 563
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1268 / 49.9

Power requirements



Power consumption [kW]	10.3
Convection output [kW]	9
Grid supply frequency [Hz]	60
Voltage 208 V 3Ph AC	
Amperage [A]	31
RCD model	B/F
Voltage 240 V 3Ph AC	
Amperage [A]	28
RCD model	B/F
Voltage 440 V 3Ph AC	
Amperage [A]	18
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	17
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	1.5
Amperage [A]	5	10

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	1.12
Sensible heat output [kW]	1.71

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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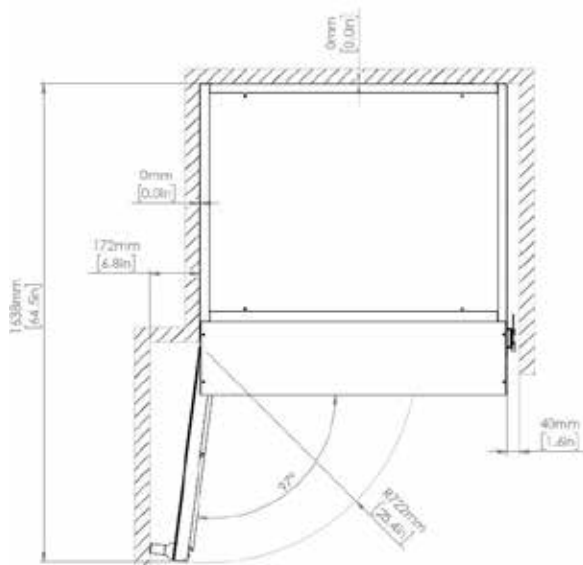
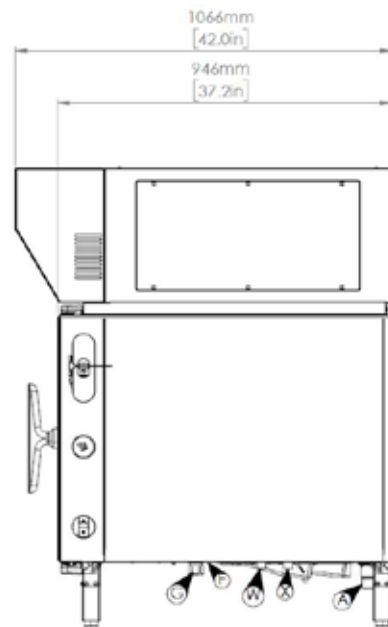
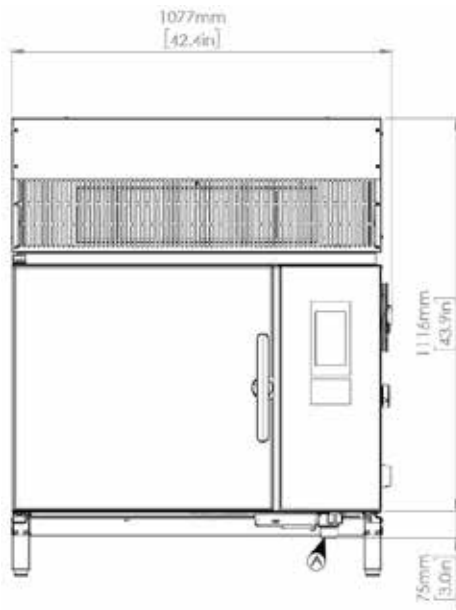
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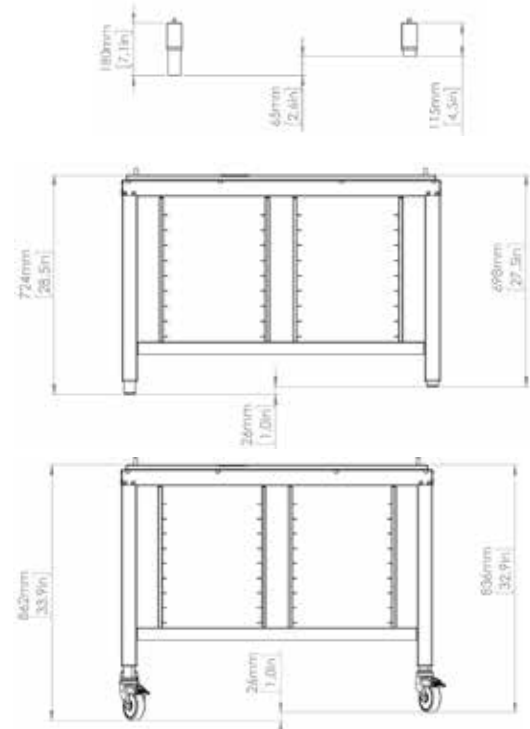
Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Stand shown in standard and extended lengths.



Electricity

Invoq Combi 6-2/1 + 6-2/1 GN
Invoq Hybrid 6-2/1 + 6-2/1GN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2144 x 1077 x 1152 / 84.4 x 42.4 x 45.4
Shipping dimensions (HxWxD) [mm/inch]	2250 x 1100 x 1250 / 88.6 x 43.3 x 49.2
Net weight [kg/lbs]	494 / 1090
Net weight addition for Hybrid 6-2/1 GN [kg/lbs]	18 / 40
Shipping weight [kg/lbs]	514 / 1134
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1598 / 62.9

Power requirements



	Top oven	Bottom oven
Power consumption [kW]	10.3	10.3
Convection output [kW]	9	9
Grid supply frequency [Hz]	60	60
Voltage 208 V 3Ph AC		
Amperage [A]	31	31
RCD model	B/F	B/F
Voltage 240 V 3Ph AC		
Amperage [A]	28	28
RCD model	B/F	B/F
Voltage 440 V 3Ph AC		
Amperage [A]	18	18
RCD model	B/F	B/F
Voltage 480 V 3Ph AC		
Amperage [A]	17	17
RCD model	B/F	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	3.0
Amperage [A]	5	20

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	3.42
Sensible heat output [kW]	2.24

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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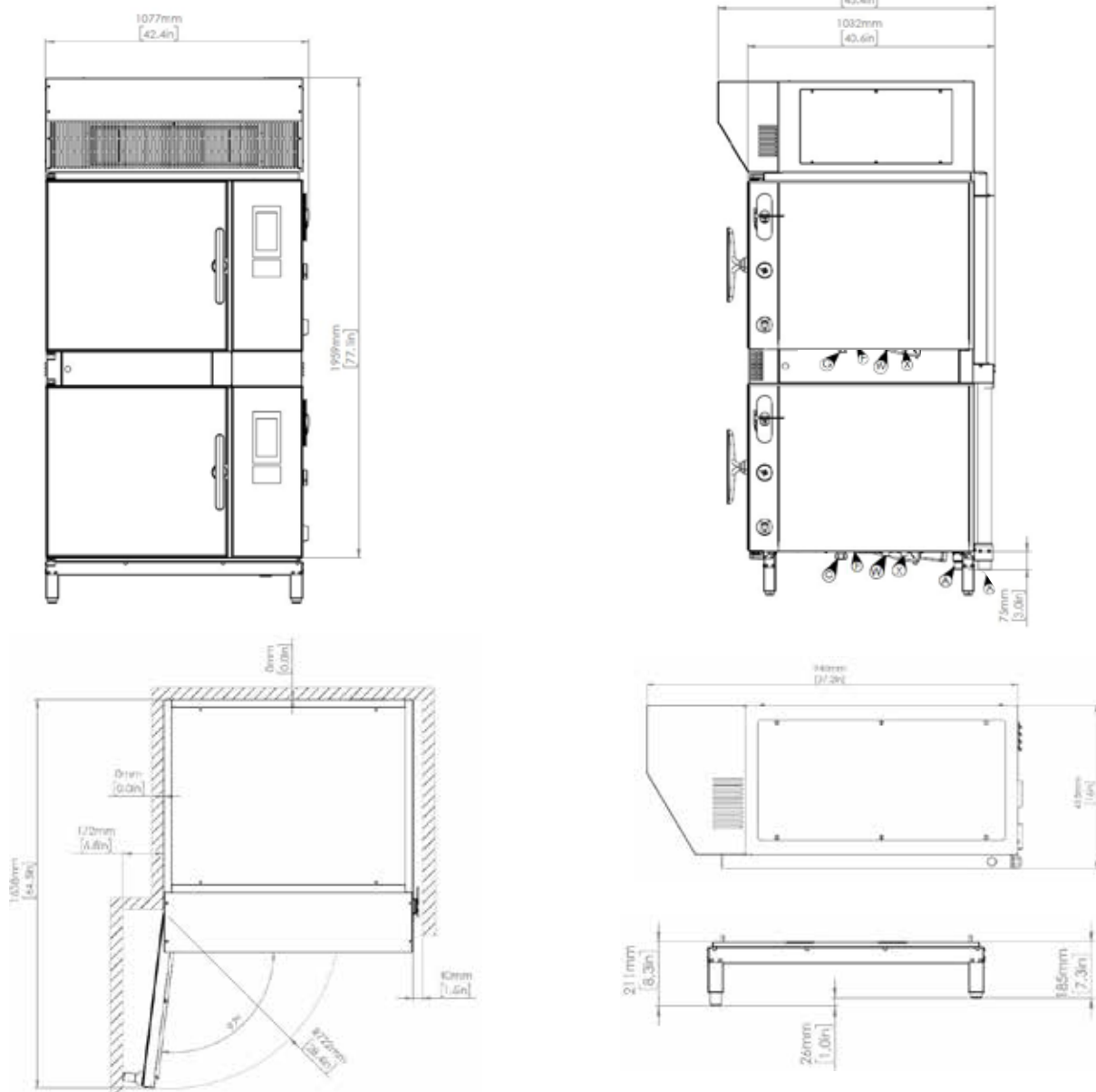
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Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- | | |
|---|--|
| A | Drain outlet |
| B | Air outlet (drain) |
| C | Air intake |
| F | Ethernet connection |
| G | Electrical connection |
| W | Water inlet (filtered or unfiltered water) |
| X | Water inlet |



Notes to drawings:
400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Stand shown in standard and extended lengths.

Electricity

Invoq Combi 10-2/1 GN Invoq Hybrid 10-2/1 GN

Dimensions & weight



Dimensions incl. handle (HxWxD) [mm/inch]	1346 x 1077 x 1066 / 53.0 x 42.4 x 42.0
Dimensions incl. handle and stand (HxWxD) [mm/inch]	2044 x 1077 x 1066 / 80.5 x 42.4 x 42.0
Shipping dimensions (HxWxD) [mm/inch]	1450 x 1250 x 1100 / 57.1 x 49.2 x 43.3
Net weight [kg/lbs]	266 / 587
Net weight addition for Hybrid 10-2/1 GN [kg/lbs]	8 / 18
Shipping weight [kg/lbs]	286 / 631
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1498 / 59

Power requirements



Power consumption [kW]	19.3
Convection output [kW]	18
Grid supply frequency [Hz]	60
Voltage 208 V 3Ph AC	
Amperage [A]	56
RCD model	B/F
Voltage 240 V 3Ph AC	
Amperage [A]	49
RCD model	B/F
Voltage 440 V 3Ph AC	
Amperage [A]	30
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	28
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	1.5
Amperage [A]	5	10

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	3.15
Sensible heat output [kW]	2.21

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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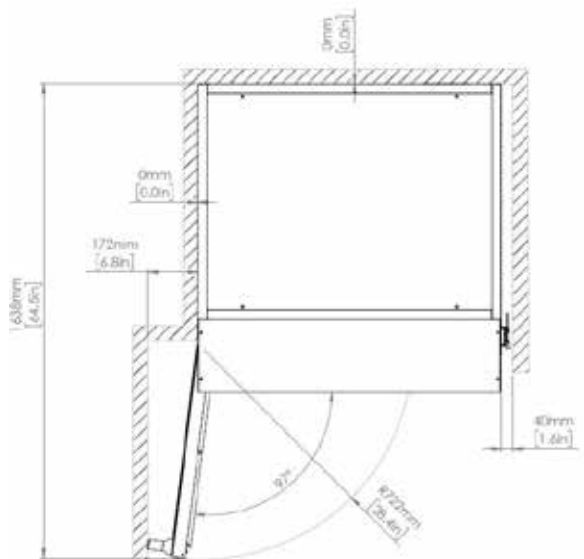
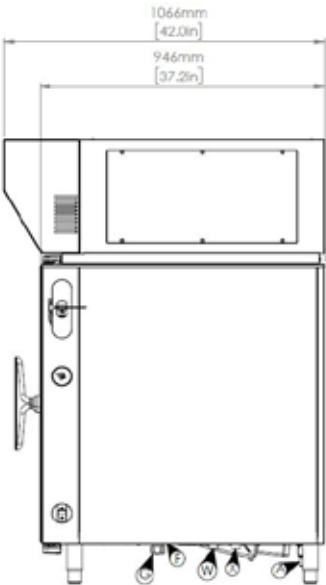
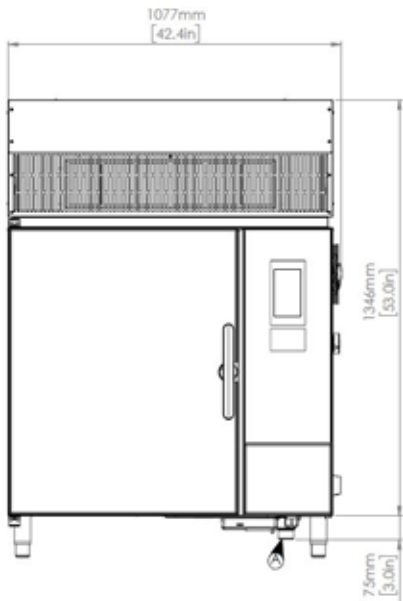
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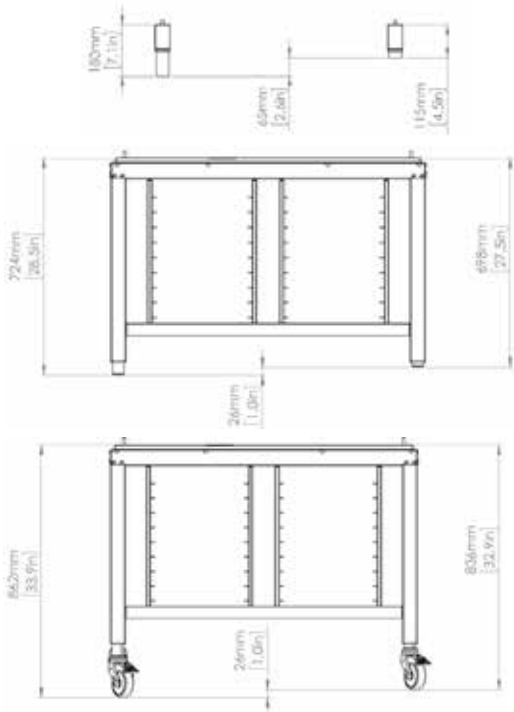
Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

This appliance uses a variable frequency drive, which can be known to produce 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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Stand shown in standard and extended lengths.



Electricity

Invoq Combi 10-2/1 + 6-2/1 GN
Invoq Hybrid 10-2/1 + 6-2/1 GN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2374 x 1077 x 1152 / 93.5 x 42.4 x 45.4
Shipping dimensions (HxWxD) [mm/inch]	2500 x 1100 x 1250 / 98.4 x 43.3 x 49.2
Net weight [kg/lbs]	525 / 1158
Net weight addition for Hybrid 6-2/1 GN [kg/lbs]	9 / 20
Net weight addition for Hybrid 10-2/1 GN [kg/lbs]	8 / 18
Shipping weight [kg/lbs]	545 / 1202
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1828 / 72

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	3.0
Amperage [A]	5	20

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Power requirements



	Top oven	Bottom oven
Power consumption [kW]	10.3	19.3
Convection output [kW]	9	18
Grid supply frequency [Hz]	60	60
Voltage 208 V 3Ph AC		
Amperage [A]	31	56
RCD model	B/F	B/F
Voltage 240 V 3Ph AC		
Amperage [A]	28	49
RCD model	B/F	B/F
Voltage 440 V 3Ph AC		
Amperage [A]	18	30
RCD model	B/F	B/F
Voltage 480 V 3Ph AC		
Amperage [A]	17	28
RCD model	B/F	B/F

Heat emission



Latent heat load [kW]	4.27
Sensible heat output [kW]	3.92

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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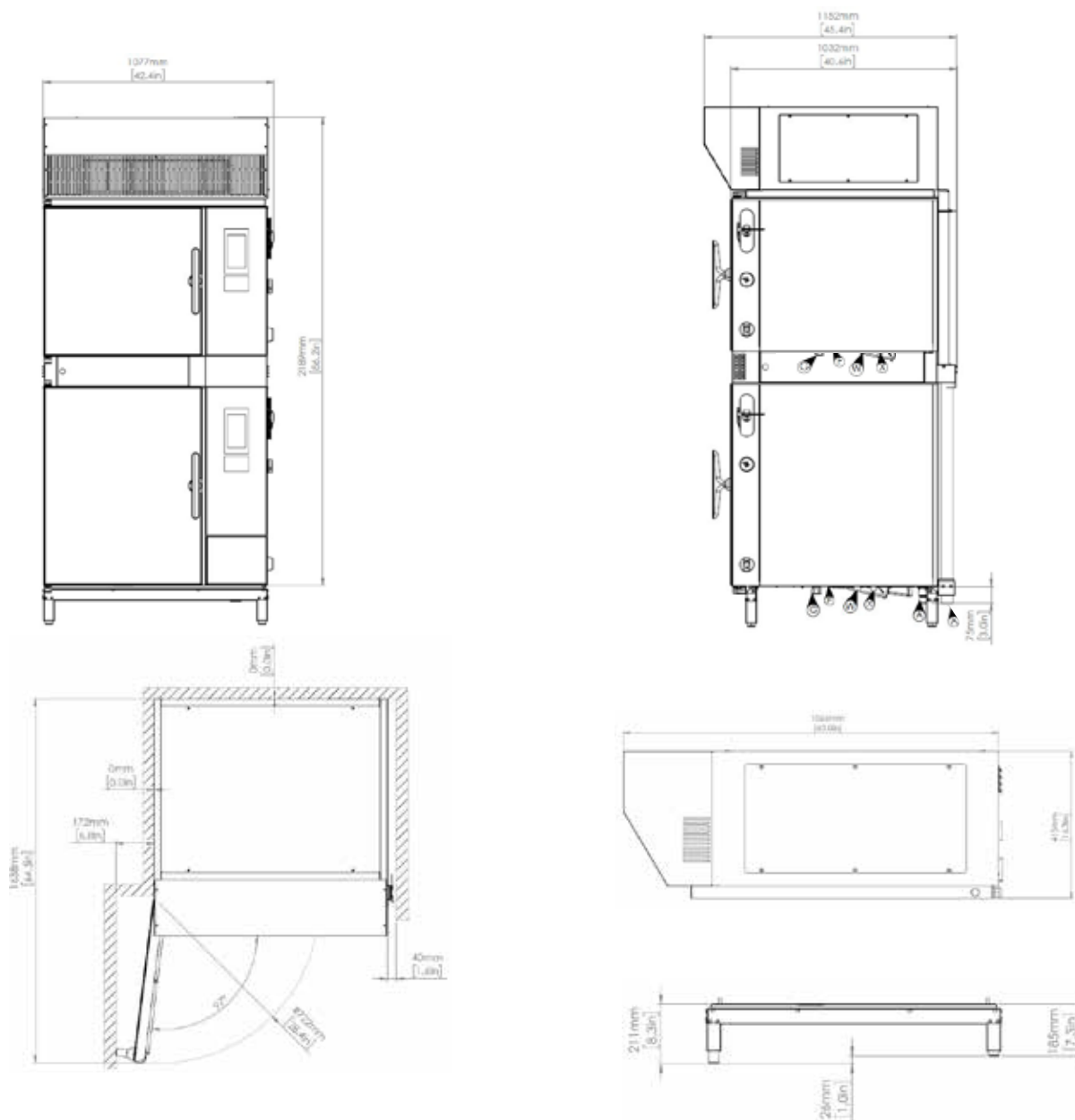
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Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

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. Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
 Foot shown in standard and extended lengths.

Electricity

Invoq Combi 20-2/1 GN
Invoq Hybrid 20-2/1 GN

Dimensions & weight



Dimensions incl. handle and stand (HxWxD) [mm/inch]	2180 x 1077 x 1066 / 85.8 x 42.4 x 42.0
Shipping dimensions (HxWxD) [mm/inch]	2300 x 1250 x 1100 / 90.6 x 49.2 x 43.3
Net weight [kg/lbs]	412 / 909
Net weight addition for Hybrid 20-2/1 GN [kg]	15 / 34
Shipping weight [kg/lbs]	432 / 953
Clearance (left, back, right) [mm/inch]	0 x 0 x 40 / 0 x 0 x 1.6
Maximum working height [mm/inch] basic stand	1631 / 64.2

Power requirements



Power consumption [kW]	38.2
Convection output [kW]	36
Grid supply frequency [Hz]	60
Voltage 440 V 3Ph AC	
Amperage [A]	57
RCD model	B/F
Voltage 480 V 3Ph AC	
Amperage [A]	54
RCD model	B/F

Hood power requirements



Voltage 230 V 1Ph AC	Condensation	Hoodini
Power consumption [kW]	0.36	not available
Amperage [A]	5	not available

Water requirements



Water connection [inches]	3/4
Drain [mm]	Ø50
Water pressure (min-max) [bar]	1-6
Water flow [l/m]	5.5

Heat emission



Latent heat load [kW]	
Sensible heat output [kW]	

Noise emission



Noise level without hood system [dB(A)]	<65
Noise level with hood system [dB(A)]	<65

IP classification



IP class	IPX5
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Data



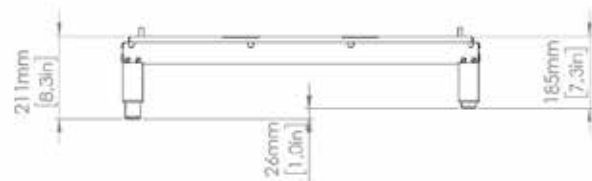
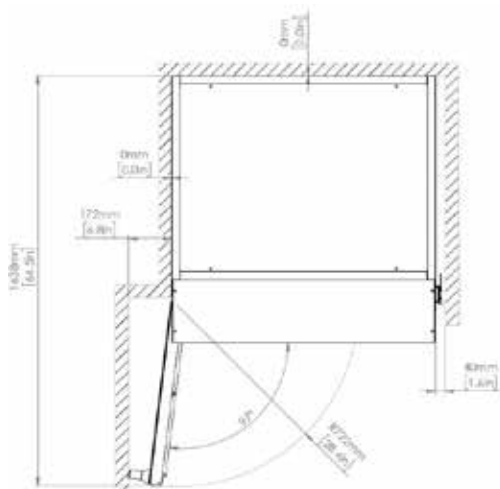
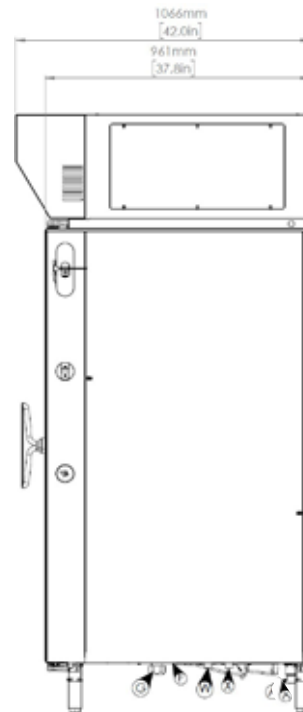
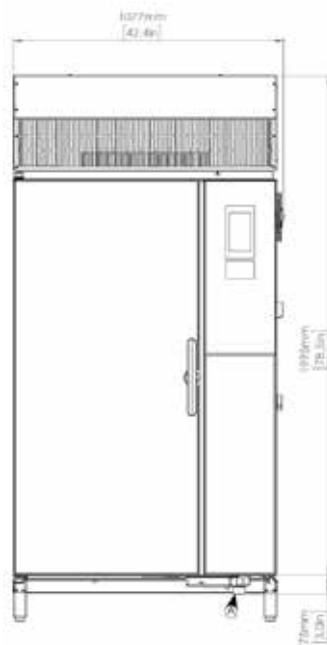
Wi-Fi module	IEEE 802.11 b/g/n (2.4 GHz)
LAN	RJ45

Hoodini is not an option for roll-in models.

This appliance uses a variable frequency drive, which can be known to produce 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.

Further technical information can be found in the installation manual.

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (filtered or unfiltered water)
- X Water inlet



Notes to drawings:
400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Foot shown in standard and extended lengths.

Features

Intelligence

ClimateControl	Optimal cooking environment through control of air, heat, pressure and humidity levels. Reversible fan adjustable with 9 steps (20-100%). Humidity correction accurate to 1/10 of a second.
CareCycle	Fully automatic, recirculating tablet-based cleaning system. System guidance to appropriate cleaning program and required amount of detergent. Organizer to schedule a carefree overnight clean. Automatic rinse after interrupted cleaning cycle.
MenuPlanner	Up to 10 integrated timers for notifications. Software to input and group recipes with drag and drop functionality. Automatic alert to request staggering of loading when grouping up to three specific recipes.
CookTimeCorrection (CTC)	Intelligent sensors detecting unexpected changes in temperature and compensating accordingly.
SmartChef	Intelligent cooking automation selecting the optimal cooking settings.
Humidity control, CombiSense	Percentage-based automatic humidity system for high-temperature cooking maintaining natural moisture, flavor and color of the product. Sensors supervise and control the Maillard reaction for accurate results.
Humidity control, CombiSpeed	Level-controlled humidity injection for improving low-temperature cooking optimizing tenderization and yield of larger products. 10 different humidity levels.
QSR	QSR, Quick Select Recipes, is a tailored smart user interface allowing recipes as favorites on the home screen. 9 thumbnail recipes per page - up to 9 pages for a total of 81 recipes. Option of locked down user interface to prevent manual operation.
Connectivity, Open Kitchen	Cloud solution for menu management, recipe distribution, preventive maintenance, real-time overview of fleet, food safety documentation and consumption data overview.
Power failure	Automatic restart after power failure allowed up to 30 minutes to ensure finalization of running programs. Automatic rinse after interrupted cleaning process for safe cooking. User notification of failure occurred and documents via HACCP.

Operation

Convection, temperature range	30-300°C / 85°-572°F 300°C / 572°F possible for 15 minutes, then reducing to 250°C / 480°F for continued run in manual mode.
Steam, temperature range	30-130°C / 85°-265°F HybridSteam combining steam generator and injection for rapid and pure steam for optimal performance even at low temperatures below 100°C / 212°F.
CombiSense, temperature range	30-250°C / 85°-480°F Accurate automatic humidity adjustment.
CombiSpeed, temperature range	30-250°C / 85°-480°F CombiSpeed: Power steam adjustable in 10 levels for reduced cooking time and tenderizing products.
Cool down	Rapid cool down function with possibility for doing it with the door open or by use of water.
Proofing	Humidity regulated proofing function for optimum proofing of baked products

Operation

InjectionSteam	In steaming mode, steam is generated by injecting water directly on to the heating elements and circulating it with the fan creating fast and efficient steam.
Steam on demand	Push and hold in manual mode or push and select between 1-30 seconds.
Steam on demand in recipes	Programmable steam on demand between 1-30 seconds. Pause can be added between steps for optimal crust.
Recipes	The oven can hold 1,500 recipes. Each recipe can hold up to 15 different steps. A set of preset recipes are installed on the oven from factory. Recipes can be grouped, e.g. bakery products, Italian cuisine. Choose from icons or photos, available from a preinstalled library, or upload own images. Simple upload or transfer between Invoq ovens via USB or the cloud solution.
Delta-T	Cooking method based on the product's core temperature for gentle preparation tenderizing meat and reducing shrinkage.
Cook & Hold	Cooking method using Delta-T as cooking mode until just before the desired temperature is reached after which the temperature is maintained, while automatic humidity control ensures the optimal conditions with a high moisture level and minimum shrinkage.
Temperature probe	External multipoint core temperature probe with accurate sensors. Always at ambient temperature. for easy use. Less exposed to wear and tear.
Temperature probe	External multipoint core temperature probe with accurate sensors. Always at ambient temperature. for easy use. Less exposed to wear and tear.

Safety

Fan wheel brake	Rapid fan stop.
Overheat protection	Overheating protection for convection heat and steam generator.
Contact temperature	Maximum contact temperature of oven door 70°C / 158°F.
3-pane glass door	Swiveling glass panes with built-in ventilation and energy-optimized coating.
Tablet cleaner and descaler	Tablet-based environmentally conscious cleaner and descaling chemicals for improved work safety.
HACCP	HACCP files are automatically stored for 60 days and can be downloaded in PDF format to ensure food safety documentation. Stored on the oven when not connected. HACCP data includes production time, production duration, preparation temperature and core temperature.
Maximum rack height	Maximum working height of 1.6 m / 63 inches.
Display lock	Ensuring no interruption with operation when cleaning the surface.
IP protection	Protection class IPX5 protecting against water jets from all directions.
Door handle	Two-step safety handle as standard.
Cavity	304/DIN 1.4301 steel with seamless welding and rounded corners for optimal airflow and cleaning.

Network

USB	Integrated USB interface for software, recipe and HACCP handling.
LAN	Ethernet interface for wired connectivity to Open Kitchen.
Wi-Fi	WLAN upgrade for wireless connectivity to Open Kitchen.
Connectivity	Open Kitchen cloud-based system enabling management of oven fleet and general facility management.

Care

CareCycle	Fully automatic, recirculating tablet-based cleaning system with 7 cycles from Light to Intense, Turbo or Eco. Pressure-dependent system. Turbo cleaning in just 15 minutes. System guidance to appropriate cleaning program and required amount of detergent. Organizer to schedule a carefree overnight clean. Automatic rinse after interrupted cleaning cycle ensuring no chemical residue left in the chamber.
CareCycle Clean tablets	Phosphate-free formula of the detergent for an eco-conscious choice
CareCycle Descale tablets	Descaling of boiler unit and/or cavity for proper cleaning of hard water deposits.
Water filter	For specific guidelines, follow Blodgett Combi's water treatment documentation.
3-pane glass door	Swiveling glass panes for easy cleaning.
Hand shower	Hand shower can be mounted on the side, with separate closing mechanism. The external hand shower is designed with focus on ergonomics and work environment.
External	Easy external clean due to stainless steel and glass surfaces and IPX5 protection.
Connectivity	Monitoring and consumption overview via the Open Kitchen cloud solution.

Comfort

Time format	Adjustable in 24-hour format or am/pm.
Timer start	Customizable automatic timer starts. Allowing the oven to start and/or preheat unsupervised.
Timer modes	HH:MM - MM:SS - continuous time
Display	Digital temperature display adjustable in °C or °F, display of target and actual values.
Fan speed	1 or 2 fan wheels. Reversible fan ensuring uniform results. Optimum distribution of air and steam in oven chamber. Adjustable fan with 9 steps (20-100%); low fan speed - ideal for light/delicate products The fan can be set manually in convection, steaming and combi mode. In all other modes, the fan function is set automatically.
Lighting	LED lighting from the door with high illumination of cooking chamber. Energy saving and long life.
Touch display	Fast reacting and intuitive touch display for smooth and easy operation.
User interface	Capacitive 7" TFT color touch screen with super wide view for optimal viewing angles. Simple and intuitive operation by self explanatory symbols and guidance eases the operation like a smartphone, operated by Android 9. Compatible with Middleby UI for multi devices with same control.
Languages	27 languages preset for operation and trouble shooting.
Cooking methods	7 operating modes and/or 5 cooking modes.
Supervision access	View or change the operating mode.
Customization	Customize the home screen to allow easier access to favorites, cleaning and MenuPlanner removing the risk of operator errors. Customize notes with alarms to guide staff. Incorporate guidelines to recipes for optimal usage and elimination of errors.

Installation, maintenance & environment

Start widget	Correct and stress-free installation incl. location (sea level) customization.
Service widget	Correct and easy maintenance incl service diagnosis and self-test functionality.
Fitting	Left- or right-hinged door for optimal ergonomics and kitchen design.
Service access	Easy service access from one side of the oven only. 400 mm / 15.75 inches spacing on right side of oven recommended for service access.
Water filtration	Water treatment is recommended for optimal operation. User notification by oven for replacement.
Solenoid valves	This appliance has backflow prevention on the solenoid valves.
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.
Connectivity	Remote diagnosis and updates with Open Kitchen.
Warranty	Standard warranty or extended according to purchase agreement with distributor.
Maintenance	Regular maintenance is recommended according to the manufacturer's guideline by trained service partners.
Energy efficiency	Tested in accordance with ENERGY STAR.
Ambient temperature	Minimum 5°C (41°F) - Maximum 50°C (120°F) ambient operation temperature.

Mix to match your needs

Mix oven models	Invoq Combi Invoq Hybrid Invoq Bake
Mix oven sizes	6-1/1 + 6-1/1* 10-1/1 + 6-1/1* 6 400x600 EN + 6 400x600 EN* 9 400 x 600 EN + 6 400x600 EN* <i>*Also possible with PassThrough models upon request, factory-built.</i>
Choose power supply	Electric + electric Gas + gas Electric + gas Gas + electric
Mix steaming technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Matching standard hood requirements	Any Stackit solution has a total height below 2 meter and will fit under a standard hood system.
Add Drain Lift System	Drain Lift System can be added as an option to any Stackit solution, ensuring the efficient removal of wastewater into a wall-mounted drain.

Further technical information can be found in the individual oven model spec sheet and the installation manual.



Options

	Item number
Right-hinged door 2/1 GN (upon request)	-
Fat Separation System 2/1 GN (factory-built)	104841
Condensation hood 2/1 GN (electric oven)	108111
Condensation hood Stackit 2/1 GN (electric oven)	108115
Stackit 2/1 GN (electric oven)	107803
Stackit 2/1 GN (gas oven)	107804
Marine kit 6 & 10 - 1/1 & 2/1 GN	108117
Marine kit 20-1/1 & 2/1 GN	108118
Special voltage (upon request)	-
Wi-Fi module	108137
Open Kitchen cloud solution	-
Drain lift system, stacked oven, factory installed	110890
Drain lift system, stacked oven, upgrade kit	110892

Racks

	Item number
6-2/1 GN 70mm 7 trays (14 x 1/1 GN) U-shaped	107882
6-2/1 GN 85mm 6 trays (12 x 1/1 GN) U-shaped	107883
10-2/1 GN 70mm 10 trays (20 x 1/1 GN) U-shaped	107885
10-2/1 GN 85mm 8 trays (16 x 1/1 GN) U-shaped	107884

Trolleys

	Item number
Roll-in trolley 20-2/1 GN 65 mm 20 trays (40 x 1/1 GN) U-shaped	107876
Roll-in trolley 20-2/1 GN 85 mm 15 trays (30 x 1/1 GN) U-shaped	108101
Banqueting roll-in trolley 20-2/1 GN (98 plates)	108143
Options for trolleys:	
Thermo cover (2/1 GN)	045462
Holder for trolley handle	108144

Stands

Stand for table & Stackit 1/1 GN + EN

Options for stand (add-on):

Castors (set of four incl. lock mechanism)

CareCycle

	Item number
CareCycle Clean tablets	106032
CareCycle Descale tablets	106033

Accessories

	Item number
Heat shield 6-2/1 GN	108122
Heat shield 10-2/1 GN	108123
Heat shield 20-2/1 GN	108125
USB key	108128
IEMS energy management system	108119



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Part of



Certificate of Compliance

Certificate Number:

UL-US-2412968-0

Report Reference:

E538398-20240329

Issue Date:

2024-04-05

Issued to:

GS Blodgett Corp
42 Allen Martin Dr Essex Junction, VT 05452
United States

This certificate confirms that representative samples of:
EJOY - Cooking Appliances, Electrical, Marine

See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the Standard(s) indicated on this Certificate.

UL 197, Edition 10, Issue Date 2010-03-17, Revision Date 2023-04-07

Additional Information:

See UL Product iQ® at <https://iq.ulprospector.com> for additional information.

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David Piecuch
UL Mark Certification Program Manager



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CERTIFICATE OF COMPLIANCE

Certificate number UL-US-2412968-0
Report reference E538398-20240329
Date 2024-04-05

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

Model	Product Description
101BE	Marine Electrical Cooking Appliances
101BE-PT	Marine Electrical Cooking Appliances
101BLE	Marine Electrical Cooking Appliances
101BLE-PT	Marine Electrical Cooking Appliances
101KBE	Marine Electrical Cooking Appliances
101KBE-PT	Marine Electrical Cooking Appliances
101KBLE	Marine Electrical Cooking Appliances
101KBLE-PT	Marine Electrical Cooking Appliances
102BE	Marine Electrical Cooking Appliances
102BLE	Marine Electrical Cooking Appliances
102KBE	Marine Electrical Cooking Appliances
102KBLE	Marine Electrical Cooking Appliances
201BE	Marine Electrical Cooking Appliances
201BKLE	Marine Electrical Cooking Appliances
201BLE	Marine Electrical Cooking Appliances
201KBE	Marine Electrical Cooking Appliances
202BE	Marine Electrical Cooking Appliances
202BLE	Marine Electrical Cooking Appliances
202KBE	Marine Electrical Cooking Appliances
202KBLE	Marine Electrical Cooking Appliances
61BE	Marine Electrical Cooking Appliances
61BE-PT	Marine Electrical Cooking Appliances
61BLE	Marine Electrical Cooking Appliances
61BLE-PT	Marine Electrical Cooking Appliances
61KBE	Marine Electrical Cooking Appliances
61KBE-PT	Marine Electrical Cooking Appliances
61KBLE	Marine Electrical Cooking Appliances
62BE	Marine Electrical Cooking Appliances
62BLE	Marine Electrical Cooking Appliances
62KBE	Marine Electrical Cooking Appliances
62KBLE	Marine Electrical Cooking Appliances
62KBLE-PT	Marine Electrical Cooking Appliances
BAKE 16 - 400x600 EN	Marine Electrical Cooking Appliances
BAKE 6 - 400x600 EN	Marine Electrical Cooking Appliances
BAKE 6 - 400x600 EN PT	Marine Electrical Cooking Appliances
BAKE 9 - 400x600 EN	Marine Electrical Cooking Appliances
BAKE 9 - 400x600 EN PT	Marine Electrical Cooking Appliances


David Piecuch
UL Mark Certification Program Manager

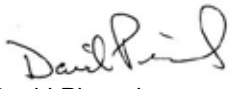
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CERTIFICATE OF COMPLIANCE

Certificate number UL-US-2412968-0
Report reference E538398-20240329
Date 2024-04-05

BAKE16E	Marine Electrical Cooking Appliances
BAKE16KE	Marine Electrical Cooking Appliances
BAKE6-PT	Marine Electrical Cooking Appliances
BAKE6E	Marine Electrical Cooking Appliances
BAKE6KE	Marine Electrical Cooking Appliances
BAKE6KE-PT	Marine Electrical Cooking Appliances
BAKE9-PT	Marine Electrical Cooking Appliances
BAKE9E	Marine Electrical Cooking Appliances
BAKE9KE	Marine Electrical Cooking Appliances
BAKE9KE-PT	Marine Electrical Cooking Appliances
COMBI 10-1/1 GN	Marine Electrical Cooking Appliances
COMBI 10-1/1 GN PT	Marine Electrical Cooking Appliances
COMBI 10-2/1 GN	Marine Electrical Cooking Appliances
COMBI 20-1/1 GN	Marine Electrical Cooking Appliances
COMBI 20-2/1 GN	Marine Electrical Cooking Appliances
COMBI 6-1/1 GN	Marine Electrical Cooking Appliances
COMBI 6-1/1 GN PT	Marine Electrical Cooking Appliances
COMBI 6-2/1 GN	Marine Electrical Cooking Appliances
GO BAKE 16	Marine Electrical Cooking Appliances
GO BAKE 6	Marine Electrical Cooking Appliances
GO BAKE 6 PT	Marine Electrical Cooking Appliances
GO BAKE 9	Marine Electrical Cooking Appliances
GO BAKE 9 PT	Marine Electrical Cooking Appliances
GO COMBI 1.06	Marine Electrical Cooking Appliances
GO COMBI 1.06 PT	Marine Electrical Cooking Appliances
GO COMBI 1.10	Marine Electrical Cooking Appliances
GO COMBI 1.10 PT	Marine Electrical Cooking Appliances
GO COMBI 1.20	Marine Electrical Cooking Appliances
GO COMBI 10-1/1 GN	Marine Electrical Cooking Appliances
GO COMBI 10-1/1 GN PT	Marine Electrical Cooking Appliances
GO COMBI 10-2/1 GN	Marine Electrical Cooking Appliances
GO COMBI 2.06	Marine Electrical Cooking Appliances
GO COMBI 2.10	Marine Electrical Cooking Appliances
GO COMBI 2.20	Marine Electrical Cooking Appliances
GO COMBI 20-1/1 GN	Marine Electrical Cooking Appliances
GO COMBI 20-2/1 GN	Marine Electrical Cooking Appliances
GO COMBI 6-1/1 GN	Marine Electrical Cooking Appliances
GO COMBI 6-1/1 GN PT	Marine Electrical Cooking Appliances
GO COMBI 6-2/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 1.06	Marine Electrical Cooking Appliances
GO HYBRID 1.06 PT	Marine Electrical Cooking Appliances
GO HYBRID 1.10 PT	Marine Electrical Cooking Appliances
GO HYBRID 1.20	Marine Electrical Cooking Appliances


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CERTIFICATE OF COMPLIANCE

Certificate number UL-US-2412968-0
Report reference E538398-20240329
Date 2024-04-05

GO HYBRID 10-1/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 10-1/1 GN PT	Marine Electrical Cooking Appliances
GO HYBRID 10-2/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 2.06	Marine Electrical Cooking Appliances
GO HYBRID 2.10	Marine Electrical Cooking Appliances
GO HYBRID 2.20	Marine Electrical Cooking Appliances
GO HYBRID 20-1/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 20-2/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 6-1/1 GN	Marine Electrical Cooking Appliances
GO HYBRID 6-1/1 GN PT	Marine Electrical Cooking Appliances
GO HYBRID 6-2/1 GN	Marine Electrical Cooking Appliances
HYBRID 10-1/1 GN	Marine Electrical Cooking Appliances
HYBRID 10-1/1 GN PT	Marine Electrical Cooking Appliances
HYBRID 10-2/1 GN	Marine Electrical Cooking Appliances
HYBRID 20-1/1 GN	Marine Electrical Cooking Appliances
HYBRID 20-2/1 GN	Marine Electrical Cooking Appliances
HYBRID 6-1/1 GN	Marine Electrical Cooking Appliances
HYBRID 6-1/1 GN PT	Marine Electrical Cooking Appliances
HYBRID 6-2/1 GN	Marine Electrical Cooking Appliances



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Certificate of Compliance

Certificate Number:

UL-US-2412948-0

Report Reference:

E538398-20240329

Issue Date:

2024-04-05

Issued to:

GS Blodgett Corp
42 Allen Martin Dr Essex Junction, VT 05452
United States

This certificate confirms that representative samples of:
KNGT - Commercial Cooking Appliances

See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the Standard(s) indicated on this Certificate.

UL 197, Edition 10, Issue Date 2010-03-17, Revision Date 2023-04-07

Additional Information:

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CERTIFICATE OF COMPLIANCE

Certificate number UL-US-2412948-0
Report reference E538398-20240329
Date 2024-04-05

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

Model	Product Description
BAKE 6 - 400x600 EN PT, BAKE6-PT, BAKE6KE-PT, GO BAKE 6 PT	Commercial Electric Cooking Appliances
BAKE 6 - 400x600 EN, BAKE6E, BAKE6KE, GO BAKE 6	Commercial Electric Cooking Appliances
BAKE 9 - 400x600 EN PT, BAKE9-PT, BAKE9KE-PT, GO BAKE 9 PT	Commercial Electric Cooking Appliances
BAKE 9 - 400x600 EN, BAKE9E, BAKE9KE, GO BAKE 9	Commercial Electric Cooking Appliances
Combi 10-1/1 GN PT, 101BLE-PT, 101KBLE-PT, GO COMBI 10-1/1 GN PT, GO COMBI 1.10 PT	Commercial Electric Cooking Appliances
Combi 10-1/1 GN, 101BLE, 101KBLE, GO COMBI 10-1/1 GN, GO COMBI 1.10	Commercial Electric Cooking Appliances
Combi 10-2/1 GN, 102BLE, 102KBLE, GO COMBI 10-2/1 GN, GO COMBI 2.10	Commercial Electric Cooking Appliances
Combi 6-1/1 GN PT, 61BLE-PT, 62KBLE-PT, GO COMBI 6-1/1 GN PT, GO COMBI 1.06 PT	Commercial Electric Cooking Appliances
Combi 6-1/1 GN, 61BLE, 61KBLE, GO COMBI 6-1/1 GN, GO COMBI 1.06	Commercial Electric Cooking Appliances
Combi 6-2/1 GN, 62BLE, 62KBLE, GO COMBI 6-2/1 GN, GO COMBI 2.06	Commercial Electric Cooking Appliances
Hybrid 10-1/1 GN PT, 101BE-PT, 101KBE-PT, GO HYBRID 10-1/1 GN PT, GO HYBRID 1.10 PT	Commercial Electric Cooking Appliances
Hybrid 10-1/1 GN, 101BE, 101KBE, GO HYBRID 10-1/1 GN, GO HYBRID 2.06	Commercial Electric Cooking Appliances
Hybrid 10-2/1 GN, 102BE, 102KBE, GO HYBRID 10-2/1 GN, GO HYBRID 2.10	Commercial Electric Cooking Appliances
Hybrid 6-1/1 GN PT, 61BE-PT, 61KBE-PT, GO HYBRID 6-1/1 GN PT, GO HYBRID 1.06 PT	Commercial Electric Cooking Appliances
Hybrid 6-1/1 GN, 61BE, 61KBE, GO HYBRID 6-1/1 GN, GO HYBRID 1.06	Commercial Electric Cooking Appliances
Hybrid 6-2/1 GN, 62BE, 62KBE, GO HYBRID 6-2/1 GN, GO HYBRID 2.06	Commercial Electric Cooking Appliances



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Certificate of Compliance

Certificate Number:

UL-CA-2410933-0

Report Reference:

E538398-20240329

Issue Date:

2024-04-05

Issued to:

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42 Allen Martin Dr Essex Junction, VT 05452
United States

This certificate confirms that representative samples of:

KNGT7 - Commercial Cooking Appliances Certified for Canada

See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the Standard(s) indicated on this Certificate.

CSA C22.2 No. 109, Edition 3, Issue Date 2017-05, Revision Date 2023-03

Additional Information:

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CERTIFICATE OF COMPLIANCE

Certificate number UL-CA-2410933-0
Report reference E538398-20240329
Date 2024-04-05

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

Model	Product Description
BAKE 6 - 400x600 EN PT, BAKE6-PT, BAKE6KE-PT, GO BAKE 6 PT	Commercial Electric Cooking Appliances
BAKE 6 - 400x600 EN, BAKE6E, BAKE6KE, GO BAKE 6	Commercial Electric Cooking Appliances
BAKE 9 - 400x600 EN PT, BAKE9-PT, BAKE9KE-PT, GO BAKE 9 PT	Commercial Electric Cooking Appliances
BAKE 9 - 400x600 EN, BAKE9E, BAKE9KE, GO BAKE 9	Commercial Electric Cooking Appliances
Combi 10-1/1 GN PT, 101BLE-PT, 101KBLE-PT, GO COMBI 10-1/1 GN PT, GO COMBI 1.10 PT	Commercial Electric Cooking Appliances
Combi 10-1/1 GN, 101BLE, 101KBLE, GO COMBI 10-1/1 GN, GO COMBI 1.10	Commercial Electric Cooking Appliances
Combi 10-2/1 GN, 102BLE, 102KBLE, GO COMBI 10-2/1 GN, GO COMBI 2.10	Commercial Electric Cooking Appliances
Combi 6-1/1 GN PT, 61BLE-PT, 62KBLE-PT, GO COMBI 6-1/1 GN PT, GO COMBI 1.06 PT	Commercial Electric Cooking Appliances
Combi 6-1/1 GN, 61BLE, 61KBLE, GO COMBI 6-1/1 GN, GO COMBI 1.06	Commercial Electric Cooking Appliances
Combi 6-2/1 GN, 62BLE, 62KBLE, GO COMBI 6-2/1 GN, GO COMBI 2.06	Commercial Electric Cooking Appliances
Hybrid 10-1/1 GN PT, 101BE-PT, 101KBE-PT, GO HYBRID 10-1/1 GN PT, GO HYBRID 1.10 PT	Commercial Electric Cooking Appliances
Hybrid 10-1/1 GN, 101BE, 101KBE, GO HYBRID 10-1/1 GN, GO HYBRID 2.06	Commercial Electric Cooking Appliances
Hybrid 10-2/1 GN, 102BE, 102KBE, GO HYBRID 10-2/1 GN, GO HYBRID 2.10	Commercial Electric Cooking Appliances
Hybrid 6-1/1 GN PT, 61BE-PT, 61KBE-PT, GO HYBRID 6-1/1 GN PT, GO HYBRID 1.06 PT	Commercial Electric Cooking Appliances
Hybrid 6-1/1 GN, 61BE, 61KBE, GO HYBRID 6-1/1 GN, GO HYBRID 1.06	Commercial Electric Cooking Appliances
Hybrid 6-2/1 GN, 62BE, 62KBE, GO HYBRID 6-2/1 GN, GO HYBRID 2.06	Commercial Electric Cooking Appliances



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UL Mark Certification Program Manager

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Certificate of Compliance

Certificate Number:
E538399

Report Reference:
E538399-2024-03-29

Issue Date:
2024-04-05

Issued to:

**GS Blodgett Corp
42 Allen Martin Dr
Essex Junction VT, 05452 United States**

This certificate confirms that representative samples of:

**COMMERCIAL COOKING, RETHERMALIZATION AND
POWERED HOT-FOOD-HOLDING AND -TRANSPORT
EQUIPMENT**

See Addendum Page for Product Designation(s).

Have been evaluated by UL in accordance with the Standard(s) indicated on this Certificate.

**NSF/ANSI 4, Commercial Cooking, Rethermalization, and
Powered Hot Food Holding and Transport Equipment**

Additional Information:

See UL Product iQ® at <https://iq.ulprospector.com> for additional information.

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UL Mark Certification Program Manager



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CERTIFICATE OF COMPLIANCE

Certificate number E538399
Report reference E538399-2024-03-29
Date 2024-04-05

This is to certify that representative samples of the product as specified on this certificate were tested according to the current UL requirements.

Commercial Cooking, Rethermalization, and Hot Food Holding and Transport Equipment

SPECIFIC PRODUCT DESCRIPTION (Type and Model): Combi Ovens,

Base Model, HYBRID 6-1/1 GN, HYBRID 10-1/1 GN, HYBRID 20-1/1 GN, HYBRID 6-2/1 GN, HYBRID 10-2/1 GN, HYBRID 20-2/1 GN, HYBRID 6-1/1 GN PT, HYBRID 10-1/1 GN PT, COMBI 6-1/1 GN, COMBI 10-1/1 GN, COMBI 20-1/1 GN, COMBI 6-2/1 GN, COMBI 10-2/1 GN, COMBI 20-2/1 GN, COMBI 6-1/1 GN PT, COMBI 10-1/1 GN PT, BAKE 6 - 400x600 EN, BAKE 9 - 400x600 EN, BAKE 16 - 400x600 EN, BAKE 6 - 400x600 EN PT, BAKE 9 - 400x600 EN PT,

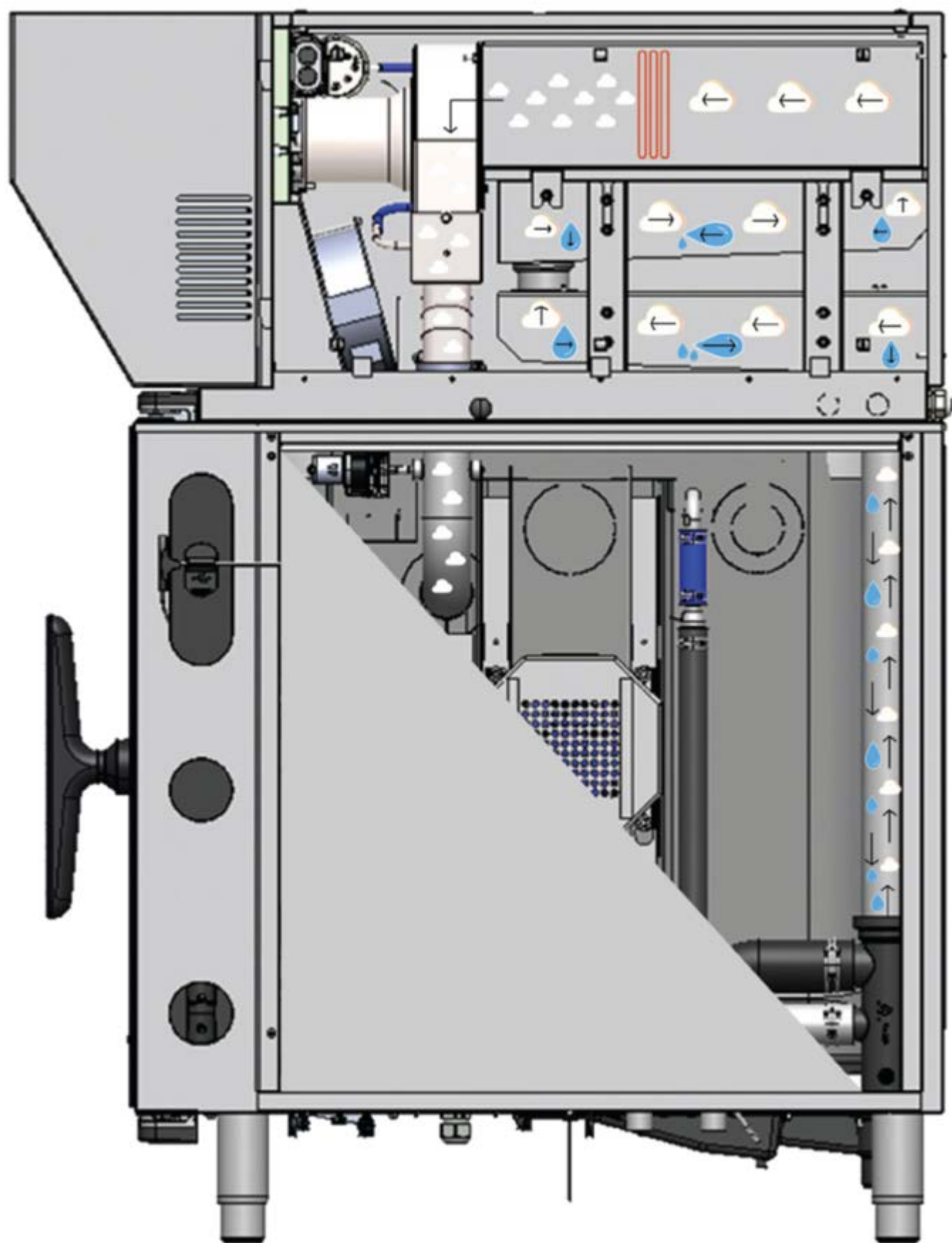
Equivalent Models, 61BE, 101BE, 201BE, 62BE, 102BE, 202BE, 61BE-PT, 101BE-PT, 61BLE, 101BLE, 201BLE, 62BLE, 102BLE, 202BLE, 61BLE-PT, 101BLE-PT, BAKE6E, BAKE9E, BAKE16E, BAKE6-PT, BAKE9-PT, 61KBE, 101KBE, 201KBE, 62KBE, 102KBE, 202KBE, 61KBE-PT, 101KBE-PT, 61KBLE, 101KBLE, 201KBLE, 62KBLE, 102KBLE, 202KBLE, 62KBLE-PT, 101KBLE-PT, BAKE6KE, BAKE9KE, BAKE16KE, BAKE6KE-PT, BAKE9KE-PT, GO HYBRID 6-1/1 GN, GO HYBRID 10-1/1 GN, GO HYBRID 20-1/1 GN, GO HYBRID 6-2/1 GN, GO HYBRID 10-2/1 GN, GO HYBRID 20-2/1 GN, GO HYBRID 6-1/1 GN PT, GO HYBRID 10-1/1 GN PT, GO COMBI 6-1/1 GN, GO COMBI 10-1/1 GN, GO COMBI 20-1/1 GN, GO COMBI 6-2/1 GN, GO COMBI 10-2/1 GN, GO COMBI 20-2/1 GN, GO COMBI 6-1/1 GN PT, GO COMBI 10-1/1 GN PT, GO BAKE 6, GO BAKE 9, GO BAKE 16, GO BAKE 6 PT, GO BAKE 9 PT, GO HYBRID 1.06, GO HYBRID 1.06 PT, GO HYBRID 1.10, GO HYBRID 1.10 PT, GO HYBRID 2.06, GO HYBRID 2.06 PT, GO HYBRID 2.10, GO HYBRID 2.10 PT, GO COMBI 1.06, GO COMBI 1.06 PT, GO COMBI 1.10, GO COMBI 1.10 PT, GO COMBI 2.06, GO COMBI 2.06 PT, GO COMBI 2.10, GO COMBI 2.10 PT, GO COMBI 1.06 PT, GO COMBI 1.10 PT.



David Piecuch
UL Mark Certification Program Manager

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2025-05-20

Stanley Sienko
GS Blodgett Corp.
42 Allen Martin Dr
Essex Junction, VT

E-mail: ssienko@blodgett.com

Reference: Project: 4791686133

Product: EPA 202 TEST METHOD: USING THE BLODGETT, MODEL HYBRID 10-2/1 GN OVEN
EMPLOYING HOOD, MODEL HOODINI 10-2/1 GN USING THE BELOW FOOD
PRODUCT AS MEDIA.

Dear Stanley,

Per your request, project 4791686133 was opened for the evaluation of grease-laden vapors produced from the Model Hybrid 10-2/1 GN Combi Oven employing Model Hoodini 10-2/1 GN Hood.

The scope of this project was to determine the total grease emissions from cooking 2-1/2 to 3-1/2 lb skin-on and bone-in roasting chickens, loaded per manufacturer's instructions, quartered pieces as the specified food load as noted in Appendix A to represent worst case cooking product. 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, Second Edition, 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 April 23rd, 2025. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the Blodgett Combi Oven rated 208 V, 60 Hz, 3 phase, 31.3 kW employing Hoodini Hood rated 120 V, 1 ph, 1.8 kW. Please see appendix A attached for the power measurement during the test. The test media and food load as shown in Appendix A were taken from UL 710B, Section 59. The results are considered to be compliant with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with the specified food load and maximum cook times since the total amount of grease-laden effluents collected was 0.27 mg/m³, which is less the 5 mg/m³ limit. No evaluation was conducted in regard to fire protection.

Tested model Hybrid 10-2/1 GN employing Hoodini 10-2/1 GN is considered representative of models Combi 6-1/1 GN, Hybrid 6-1/1 GN, Combi 10-1/1 GN, Hybrid 10-1/1 GN, Combi 6-2/1 GN, Hybrid 6-2/1 GN, Combi 10-2/1 GN employing respective Hoodini models, since the models are rated the same or less than the tested model and the overall cavity size is the same or smaller than the tested model. Therefore, the theoretical result of these models would be below 5 mg/m³ limit. In addition, stacked configuration models are also considered representative since the EPA202 Test result was low enough, theoretical result of the stacked models would still be below the 5 mg/m³ limit.

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 4791686133 EPA202 portion employing hood and we are therefore closing this portion of the 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,



Smit Thakkar
Project Engineer
Email : Smit.Thakkar@ul.com

Reviewed by:



Fred Zaplatosch
Sr. Staff Engineer
E-mail: Fred.Zaplatosch@ul.com



APPENDIX: A

CLIENT INFORMATION	
Company Name	GS Blodgett Corp
Address	42 Allen Martin Dr Essex Junction, VT, 05452, US

SPECIFIED REQUIREMENTS INFORMATION:	
Description of Tests Per Standard Number and Edition/ Revision Date	UL 197, Commercial Electric Cooking Appliances, Edition 10, Revision Date 04/07/2023
	CSA C22.2 No. 109, Commercial Cooking Appliances, Edition 3, Revision Date 03/2023
	UL 710B, Recirculating Systems, Edition 2, Revision Date 10/07/2021
[x] Tests Conducted by ¹ FERNANDO FERNANDEZ JR	
[x] UL Staff supervising UL Staff in training Jesus Martinez Jr	

TESTS TO BE CONDUCTED:			
Test No.	Done ³	Test Name	☐ Comments/Parameters ☐ Tests Conducted by ² ☐ Link to separate data files ⁴ ☐ CTF Stage/LSV declaration ⁵
1	04-16-2025	POWER INPUT TEST 110 120V RATING CSA 22 2 109	
2	04-16-2025	POWER INPUT TEST THREE PHASE RATING CSA 22 2 109	
3	05-01-2025	LOWER AIRFLOW DETERMINATION TEST	
4	04-22-2025	CAPTURE TEST	
5	04-23-2025	EMISSION TEST	

Special Instructions -

[X] Unless specified otherwise in the individual Methods, the tests shall be conducted under the following ambient conditions. Confirmation of these conditions shall be recorded at the time the test is conducted.

Ambient Temperature, C	10-40	Relative Humidity, %	N/A	Barometric Pressure, mBar	N/A
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RISK ANALYSIS RELATED TO TESTING PERFORMANCE:

The following types of risks have been identified. Take necessary precautions. This list is not all inclusive.

☐ Electric shock	☐ Radiation
☐ Energy related hazards	☐ Chemical hazards
☐ Fire	☐ Noise
☐ Heat related hazards	☐ Vibration
☐ Mechanical	☐ Other (Specify)___?

TEST LOCATION: (To be completed by Staff Conducting the Testing)					
☒ UL or Affiliate	☐ WTDP	☐ CTDTP	☐ TPTDP	☐ TCP	☐ PPP
	☐ RWT (WTDP only)	☐ SCTDP	☐ PWT		
	☐ CTF Stage 1	☐ CTF Stage 2	☐ CTF Stage 3	☐ CTF Stage 4	☐ LSV (CTF 2, 3, or 4)
Note: RWT must be selected with WTDP. LSV must be selected with CTF Stage 2, 3, or 4					
Company Name: UL LLC					
Address: 333 Pfingsten Rd Northbrook IL 60062					

TEST EQUIPMENT INFORMATION

☒ UL test equipment information is recorded on Meter Use.

☐ 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

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
8182746	2025-03-05	All	1	Blodgett, Oven Model Hybrid 10-2/1 GN rated 208 V, 3 Ph, 31.3 kW employing Hoodini Model Hoodini 10-2/1 GN, rated 120 V, 1 Ph, 1.8 kW.
8339488	2025-04-17	All	2	Oven Stand
8182746	2024-4-05	All	3	Spare parts
8182746-2	2024-4-19	All	4	Hood

POWER INPUT TEST (110-120V):

RATING (CSA 22.2 109):

UL 197 Sec. 47
(4.1.3, 6.2)

METHOD

[x] The supply voltage was adjusted to voltage and frequency as noted in "General Test Considerations", [120 V], [60 Hz].

The power input was measured with the appliance at the intended operating temperature under full-load conditions.

[] To determine the proper test voltage for the Normal Temperature and Abnormal Heating Tests, the voltage was then adjusted to the value necessary to cause the appliance to draw its rated [current] [and] [power].

[x] (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 [current] [and] [power], calculated as specified below.

Increased Test Voltage (V_t): 125V for appliances rated between 110V-125V.

Increased Test Current (I_t): $I_r(V_t/V_r) = \underline{\hspace{2cm}}$ A

Increased Test Power (W_t): $W_r(V_t/V_r)^2 = \underline{1.95}$ (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: 120; Current: A; Power: 1.8 (kW)

POWER INPUT TEST (110-120V): (CONT'D)
RATING (CSA 22.2 109):

UL 197 Sec. 47
(4.1.3, 6.2)

RESULTS - REF. ONLY

Operating Conditions	Specified			Measured		
	Volts	Amps	Power, (kW)	Volts	Amps	Power, (kW)
Full power operation, rated voltage	120	---	---	120	12	1.4
☒ Full power operation, rated power	---	---	1.8	--	--	--
C-UL Test Conditions						
Full power operation, increased test voltage	125	---	---	125	13	1.6
☒ Full power operation, increased test power	---	---	1.95	--	--	--

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

POWER INPUT TEST (THREE PHASE):
RATING (CSA 22.2 109):

UL 197 Sec. 47
(6.2)

METHOD

[x] The supply voltage was adjusted to voltage and frequency as noted in "General Test Considerations", [208 V], [60 Hz].

[] The supply voltage was adjusted to the [rated voltage] [mean of the rated voltage range] at rated frequency, [___ V], [___ Hz].

The power input was measured with the appliance at the intended operating temperature under full-load conditions.

[x] (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 [current] [and] [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): $I_r(V_t/V_r) = \underline{\hspace{2cm}}$ A

Increased Test Power (W_t): $W_r(V_t/V_r)^2 = \underline{33.8}$ (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: 208; Current: 85 A; Power: 31.3 (kW)

POWER INPUT TEST (THREE PHASE): (CONT'D)
RATING (CSA 22.2 109):

UL 197 Sec. 47
(6.2)

RESULTS

Operating Conditions	Specified					Measured						
	Volts	Amps			Power, (kW)	Volts			Amps			Power, (kW)
		L1	L2	L3		L1-L2	L2-L3	L1-L3	L1	L2	L3	
Full power operation, rated voltage	208	---	---	---	---	208.2	208.1	208.0	82.9	85.0	85.4	30.4
[x] Full power operation, rated power	---	---	---	---	31.3	213.1	213.1	213.2	84.2	85.0	85.3	31.3
C-UL Operating Conditions												
Full power operation, increased test voltage	216	---	---	---	---	216.1	216.4	216.0	85.2	87.3	87.6	32.4
[x] Full power operation, increased test power	---	---	---	---	33.8	220.4	220.5	220.3	87.3	89.2	89.4	33.8

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

***LOWER AIRFLOW DETERMINATION TEST:**

UL 710B Sec. 57,
57.2 and 57.3

In accordance with Sections 57.2 and 57.3, the higher of the two airflow rates measured is to be considered the lower airflow limit.

METHOD A

The inlet of the hood is to be fitted with a means to restrict the inlet symmetrically. While monitoring the airflow, the hood is to be placed in operation and restriction is to be gradually increased until the limit control operates.

METHOD B

The hood is to be operated as specified in the Capture Test, Section 58, and while monitoring the airflow, the fan speed is to be reduced to the minimum airflow that will capture smoke and grease-laden air.

RESULTS A

The minimum airflow that will allow the cooking appliance to operate before the limit control operates was _____ CFM.

RESULTS B

The minimum airflow that will allow the hood to capture was 44 CFM.

*

Vent	Position	Number	Avg.				
Top Left	Left	9	55.96	Top Right	Left	15	29.87
	Middle	10	71.81		Middle	16	32.57
	Right	11	63.93		Right	17	30.38
	Avg.		63.90		Avg.		30.94
Bottom Left	Left	12	22.31	Bottom Right	Left	18	38.51
	Middle	13	46.65		Middle	19	44.88
	Right	14	52.04		Right	20	35.98
	Avg.		40.33		Avg.		39.79

Note: CFM readings at the hoods exhaust due to lower air flow limit being at a 100% blower speed. The hood had 4 vent exhaust, averages were taken at all 4 vent openings.

CAPTURE TEST:UL 710B Sec. 58
UL 710 Sec. 31**METHOD**

The model Hybrid 10-2/1 GN employing Hoodini 10-2/1 GN 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

[x] Other - As described in the Emission Test.

[] For testing ovens, as an alternate, when chicken does not produce visible cooking smoke and grease laden air, one sheet pan (nominal pan size 18 by 26 inches) filled with 1 lb of pork bacon and coated with one cup of sugar distributed evenly is permitted to be used. The pan shall be placed at the lowest location (rack) of the oven, and the oven run at the maximum temperature for 10 minutes.

COOKING METHOD

[Other]

Quartered chickens weighing 2.5 - 3.5 lbs. The oven cavity was filled to the maximum capacity of 16 pans and 2.5 quartered chickens per pan totaling 40 chickens, and was cooked at 392°F with 100% humidity and 100% fan speed for 8 hrs. Each load was cooked for 33 minutes.

RESULTS

Their ~~[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

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (___392___°F):

The model Hybrid 10-2/1 GN employing Hoodini 10-2/1 GN cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. Underwriters Laboratories provided the food load 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:

[Other]

Quartered chickens weighing 2.5 - 3.5 lbs. The oven cavity was filled to the maximum capacity of 16 pans and 2.5 quartered chickens per pan totaling 40 chickens and was cooked at 392°F with 100% humidity and 100% fan speed for 33 minutes per load. Total 13 loads cooked.

The cooking cycle was repeated for 8 hours of continuous cooking.

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 ft³/min.

EMISSION TEST (CONT'D):

UL 710B Sec. 59

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

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 0.27 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 0.000131 lb/hr/ft.

CONDENSIBLE MATTER (Lab Analysis)

Sample Bottle No.	Description	Volume, ml	Final Wt, mg
2	Acetone (Blank)	35.0	0.0
3	Acetone (Wash)	40.0	0.4
4&5	Solvent Phase (Wash)	130.0	1.4
4&5	Water Phase (Wash)	365+320=685	1.1
6&7	Solvent Phase (Blank)	125.0	0.0
6&7	Water Phase (Blank)	310.0	1.1

Filter paper weight before test- 604.8 mg

Filter paper weight after test- 604.8 mg

Temp and Humidity 8HR AVG: 38.58% HUM/ 90.63°F TEMP

EMISSION TEST (CONT'D):

UL 710B Sec. 59

Analysis

1. The liquid level of all the sample bottles is to be measured.
2. The filter from sample ONE is to be removed and dried to constant weight by means of a desiccator or an oven. The weight of the filter is to be recorded.
3. The volume of sample TWO is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
4. The volume of sample THREE is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
5. The volumes of sample FOUR and FIVE are to be measured.
6. Samples FOUR and FIVE are to be combined. The solvent phase is to be mixed, separated, and then repeated with two MeCl_2 washes.
7. The solvent extracts obtained from the procedure in 6 are to be placed in a beaker and evaporated to a constant weight. The final weight is to be recorded.
8. The water phase is to be placed in a beaker and evaporated to dryness. The final weight is to be recorded.
9. The volumes of samples SIX and SEVEN are to be determined. Sample bottles SIX and SEVEN are to be analyzed according to procedures 8 and 7 respectively.



FDNY

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

To: Stanley Sienko
From : New York City Fire Department
Date Mar 11, 2026
Record ID: 2025-TMCOAP-008519-CERT



Premises Address: City-Wide

BIN

Application Type: Certificate of Approval

Result: Certificate of Approval

CERTIFICATE OF APPROVAL # 5983

THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE AND EXPIRES ON March 10, 2029

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 LLC

Trade Name: Invoq Hoodini Ovens

Product: Ventless Commercial Cooking Combination Ovens for use in the Department of Buildings (DOB) approved commercial kitchen.

Model Number: Hoodini 6&10-1/1, Hoodini 6&10-2/1, Hoodini 6&6,10&6- 1/1 GN StackIt, Hoodini 6&6,10&6-2/1 GN StackIt Ductless Hoods

Pertinent Code Sections: New York City Fire Code Section 901.4.5

Prescribed Tests: UL 710B Section 59, UL 197, EPA202 UL/NSF-4

Testing Laboratory Underwriters Laboratories

Report: File #:E499012 Issued: 04/06/2018 Revised: 07/23/2025



BUREAU OF FIRE PREVENTION

9 Metro Tech Center, 3rd Floor

Brooklyn, NY, 11201

File #: 46511
4791686133

Issued: 07/23/2025 Revised: 08/01/2025
Issued: 05/20/2025

Description: The Hoodini 6&10-1/1, Hoodini 6&10-2/1, Hoodini 6&6,10&6- 1/1 GN StackIt, Hoodini 6&6,10&6-2/1 GN StackIt Ductless Hoods are installed on top of only INVOQ ovens. 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. 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 these remaining particles. The air is then redirected back into the cooking cavity to start the process again.

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.



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BUREAU OF FIRE PREVENTION

9 Metro Tech Center, 3rd Floor

Brooklyn, NY, 11201

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