



VENTLESS APPROVALS FOR

HOODINI VENTILATION SYSTEM
VLF



- **Break Free From Traditional Hood Systems**
 - Avoid taking up valuable hood space in an existing kitchen
 - Invest in real estate without a commercial hood system
 - Save thousands on installation (average of \$964-\$1174 per linear foot) and hood system maintenance (average \$103/hour every 3 months)
- **How It Works**
 - The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
 - Maximize your kitchen space with this 0" required top clearance
 - Power is provided from the oven, no additional electrical supply is needed.
 - No water or drain required.
 - Ships with one hood filter. Replacement filters available.
- **Limitless Possibilities**
 - Cook up anything you'd like, these ovens can handle it
 - Bacon, chicken, and other proteins set record EPA testing



For more features and videos visit our website at:
<http://www.blodgett.com/ventless-convection>

SMART
BUILT LIKE A BLODGETT.

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SMART
BUILT LIKE A BLODGETT.



2019-11-20

Stanley Sienko
Blodgett Oven Co, Div. of G S B
42 Allen Martin Dr.
Essex Junction, VT 05452
United States

E-mail: ssienko@blodgett.com

Reference: Project : 4789167924

EPA 202 TEST METHOD: USING STACKED BLODGETT CONVECTION OVEN MODELS Zephair-200-E WITH HOOD MODEL VLF COOKING THE BELOW FOOD PRODUCTS AS MEDIA. THE TESTING WAS USED TO ALSO COVER THE FOLLOWING OVENS:

- Product:
- VLF
 - Zeph100/200E - single or double (foot print size 38.25" x 36.875" (972mm x 936mm)
 - MarkV100/200 - single or double (foot print size 38.25" x 36.875" (972mm x 936mm)
 - VLH
 - CTB/R - single or double (foot print size 30.25" x 25.125" (768mm x 638mm)

Dear Stanley,

Per your request, project 4789167924 was opened for the evaluation of grease-laden vapors produced from cooking 2.5 to 3.5 lbs chickens in the stacked model Zephair-200-E ovens with hood model VLF.

The scope of this project was to determine the total grease emissions from cooking chicken, 2.5 to 3.5 lbs, quartered pieces as the specified food load as noted in Appendix A. Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results.



Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on November 6, 2019. This letter will report the results of the EPA202 test.

For the record, the test was conducted using stacked Blodgett, models Zephaire-200-E ovens, rated 240 V, 11kW, 3 phase with VLF hood to represent all models listed under Product at the front of this letter. The test media as shown in Appendix A was specified by Blodgett. Each oven cavity was filled to the maximum capacity of 5 full size sheet pans, 5 chickens per pan for a total of 25 quartered chickens per oven (50 chickens total of the two ovens per load). Total loads cooked was 11. Ovens were set at 500°F with 100% fan. Cook time was 0 hrs. 40 minutes which is at the maximum capacity for that oven. Test was a total of 8 hours. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with your specified food load and requested cook times since the total amount of grease-laden effluents collected was 0.67 mg/m³, which is less than 5 mg/m³ limit. No evaluation was conducted in regards to fire protection. In addition, no evaluation of the Blodgett stacked models Zephaire-200-E cooking appliance itself was conducted in respects to safety and sanitation.

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 4789167924 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

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

Very truly yours,

Reviewed by:

A handwritten signature in black ink that reads "Fred Zaplatosch".

A handwritten signature in black ink that reads "William G. Morler".

Fred Zaplatosch

William Morler

Sr. Staff Engineer

Engineer Lead



APPENDIX: A

CLIENT INFORMATION	
Company Name	BLODGETT OVEN CO, DIV OF G S BLODGETT CORP
Address	44 Lakeside Ave Burlington, VT 05401-5242

AUDIT INFORMATION:				
Description of Tests	Per Standard No.	UL 197	Edition/Revision Date	10 th 2018-01-26
		CSA C22.2 No. 109		2 nd 4/1989 (R2013)
		UL 710B		2 nd 8/14/2014
<input checked="" type="checkbox"/> Tests Conducted by ¹ KRZYSZTOF SROKA				
<input type="checkbox"/> UL Staff supervising UL Staff in training				

TESTS TO BE CONDUCTED:			
Test No.	Done ³	Test Name	<input type="checkbox"/> Comments/Parameters <input type="checkbox"/> Tests Conducted by ² <input type="checkbox"/> Link to separate data files ⁴
1	2019-10-31	POWER INPUT TEST (THREE PHASE): RATING (CSA 22.2 109-M1981):	Oven(s) with hood
9	2019-11-20	CAPTURE TEST:	
10	2019-11-20	EMISSION TEST:	

Instructions -

1 - When all tests are conducted by one person, name can be inserted here instead of including name on each page containing data.

2 - When test conducted by more than one person, name of person conducting the test can be inserted next to the test name instead of including name on each page containing data. Test dates may be recorded here instead of entering test dates on the individual datasheet pages.

3 - Use of this field is optional and may be employed differently. If used to include a date instead of entering the testing date on the individual datasheet pages, the date shall be the date the test was conducted.

4 - Link to separate data files for a test can be inserted here. The link must be to a server that is accessible to UL staff, that provides for backup, required retention periods and a path, including file name, that does not change and result in a broken link. Not applicable to DAP.

Special Instructions -

[] 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 _____ ± _____ Relative Humidity, % _____ ± _____ Barometric Pressure, mBar _____ ± _____

[X] No general environmental conditions are specified in the Standard(s) or have been identified that could affect the test results or measurements.

RISK ANALYSIS RELATED TO TESTING PERFORMANCE:

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

<input type="checkbox"/> Electric shock	<input type="checkbox"/> Radiation
<input type="checkbox"/> Energy related hazards	<input type="checkbox"/> Chemical hazards
<input type="checkbox"/> Fire	<input type="checkbox"/> Noise
<input type="checkbox"/> Heat related hazards	<input type="checkbox"/> Vibration
<input type="checkbox"/> Mechanical	<input type="checkbox"/> Other (Specify)___

GENERAL TEST CONSIDERATIONS – ALL TESTS:

[Power Supply Connections]

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

This supply connection was based on

[X] The marked voltage rating



TEST LOCATION: (To be completed by Staff Conducting the Testing)					
<input checked="" type="checkbox"/> UL or Affiliate	<input type="checkbox"/> WTDP	<input type="checkbox"/> CTDP	<input type="checkbox"/> TPTDP	<input type="checkbox"/> TCP	<input type="checkbox"/> PPP
Company Name: UL LLC					
Address: 333 PFINGSTEN RD, NORTHBROOK IL 60062					

TEST EQUIPMENT INFORMATION

[X] UL test equipment information is recorded on Meter Use.

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	<input type="checkbox"/> Test No.+	Sample No.	Manufacturer, Product Identification and Ratings
2552394	2019-09-25	All	1	Two models Zephaire-200-E, each rated 240 V, 11 KW, 3 Ph, 60 hz. With VLF hood rated 240 V, <15 A. Power to hood is from top oven.

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

[] Sampling Procedure -

[] This document contains data or information using color and if printed, should be printed in color to retain legibility and the information represented by the color.



POWER INPUT TEST (THREE PHASE):
RATING (CSA 22.2 109-M1981):

UL 197 Sec. 47 (6.2)

METHOD (OVENS(S) ONLY)

[X] The supply voltage was adjusted to voltage and frequency as noted in “General Test Considerations”, [240 V], [60 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): $I_r(V_t/V_r) = \text{_____} \text{ A}$

Increased Test Power (W_t): $W_r(V_t/V_r)^2 = \text{_____} \text{ (W)(kW)}$

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

PARAMETERS

Appliance Ratings:

Volts: 240 V; Current: 26.5 A; Power: 11 kW

The top and bottom ovens (stacked) are merely a heat source for testing the hood. Therefore, we need only conduct the power input test at 240 and 250 V as indicated on the power supply data sheet.



POWER INPUT TEST (THREE PHASE): (CONT'D)
RATING (CSA 22.2 109-M1981):

UL 197 Sec. 47 (6.2)

RESULTS (OVEN(S) ONLY)

Operating Conditions	Specified					Measured						
	Volts	Amps			Power, (kW)	Volts			Amps			Power, (W)(kW)
		L1	L2	L3		L1-L2	L2-L3	L1-L3	L1	L2	L3	
Full power operation, rated voltage, top oven	240	---	---	---	---	240	240	240	25.1	25.2	23.3	10,210
Full power operation, rated power, top oven	---	---	---	---	11	251	251	251	25.9	25.9	24.1	11,007
Full power operation, rated voltage, bottom oven	240	---	---	---	---	240	240	240	24.7	24.8	23.0	10,043
Full power operation, rated power, bottom oven	---	---	---	---	11	253	253	252	25.8	25.8	24.0	11,001
Full power operation, rated power, top and bottom oven plus hood	240	---	---	---	---	240	241	241	50.0	50.0	46.8	20,363
C-UL Operating Conditions												
Full power operation, increased test voltage, top oven	250	---	---	---	---	250	250	250	26.0	26.0	24.1	10,987
Full power operation, increased test voltage, bottom oven	250	---	---	---	---	250	250	250	25.6	25.6	23.7	10,811
Full power operation, rated power, top and bottom oven plus hood	250	---	---	---	---	250	250	251	51.5	51.3	48.2	21,819

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

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



CAPTURE TEST:

UL 710B Sec. 58
UL 710 Sec. 31

METHOD

The stacked models Zephaire-200-E ovens with hood 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

Other -

COOKING METHOD

[Other]

Oven set to maximum heat on both ovens with both ovens set to convection mode

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 (with hood)

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (500°F):

The model stacked models Zephaire-200-E ovens with hood cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. UL LLC also provided chicken 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]

X Quartered Chickens

Quartered chickens weighing 2.5 – 3.5 lbs. Two ovens, Stacked. Each oven cavity was filled to the maximum capacity of 5 full size sheet pans, 5 chickens per pan for a total of 25 quartered chickens per oven (50 chickens total of the two ovens per load). Total loads cooked 11. Ovens were set at 500°F with 100% fan. Cook time was 0 hrs. 40 minutes.

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.

RESULTS (WITH HOOD)

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 0.67 mg/m^3 , which is [less] [~~more~~] than 5 mg/m^3 .

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was $0.000343 \text{ lb/hr/ft}$.

Note: Stack avg humidity and temperature;

Stack temperature; 92°F

HUMIDITY INSIDE STACK; 16.5%

CONDENSIBLE MATTER
(Lab Analysis)

Sample Bottle No.	Description	Volume, ml	Final Wt, mg
2	Acetone (Blank)	100.0	0.7
3	Acetone (Wash)	65.0	1.2
4&5	Solvent Phase(Wash)	220.0	2.2
4&5	Water Phase (Wash)	365.0 +235.0=600.0	4.5
6&7	Solvent Phase (Blank)	240.0	0.2
6&7	Water Phase (Blank)	240.0	0.7

Filter paper weight before test- 637.8 mg

Filter paper weight after test- 638.0 mg

Analysis (with hood)

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.

CERTIFICATE OF COMPLIANCE

Certificate Number E499012
Report Reference E499012-20191126
Issue Date 2019-DECEMBER-03

Issued to: Blodgett Oven Co, Div Of G S Blodgett Corp
42 Allen Martin Dr
Essex Junction VT 05452

**This certificate confirms that
representative samples of**

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL
SYSTEMS FOR LIMITING THE EMISSION OF GREASE-
LADEN AIR

Commercial Cooking w-Sys to Limit Grease-Laden Air
Model(s): VLF, VLH

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

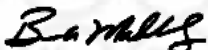
Standard(s) for Safety: UL 197 - Commercial Electric Cooking Appliances
UL 710B - Recirculating Systems
CSS C22.2 No 109 - Commercial Cooking Appliances

Additional Information: See the UL Online Certifications Directory at
<https://iq.ulprospector.com> for additional information.

This *Certificate of Compliance* does not provide authorization to apply the UL Mark. Only the UL Follow-Up Services Procedure provides authorization to apply the UL Mark.

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Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

UL LLC

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OFFICIAL LISTING

NSF certifies that the products appearing on this Listing conform to the requirements of NSF/ANSI 4 - Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment

This is the Official Listing recorded on February 7, 2020.

**Blodgett Corporation
(G.S. Blodgett Corporation)
42 Allen Martin Drive
Essex Junction, VT 05452
802-658-6600**

Facility: Essex Jct, VT

Blodgett 1000 Series Oven^{[1] [2] [3]}

1048B 1060B

Blodgett 900 Series Oven^{[2] [4]}

901 911 911-P 916 931 951 961 961-P 966 981

Combi-Oven/Steamer

BC-20E^{[4] [5] [6]}

BC-20G/Y^{[4] [5] [6] [7]}

BCX14E/Y^{[4] [6] [7] [8]}

BCX14G/Y^{[4] [6] [7] [8]}

BX14E/Y^{[4] [6] [7] [8]}

BX14G/Y^{[4] [6] [7] [8]}

COS-5H^{[8] [9]}

HV-100E^{[4] [6] [8]}

HV-100G^{[4] [6] [8]}

HV-50E^{[1] [6] [8]}

HVH-100E

HVH-100G

XR8-G/Y^{[7] [8]}

XR8E^[8]

Convection Oven^[1]

BDO-100-E^{[10] [11] [12] [13]}

BDO-100-G-ES^{[2] [4] [7] [10] [11] [12]}

CNVX-14E^[4]

CNVX-14G^[4]

CTB-1^{[10] [13]}

CTBR-1^{[10] [13]}

DFG-100^{[2] [10] [11] [12] [13] [15]}

DFG-100-ES^{[2] [4] [7] [10] [11] [12]}

DFG-100-K12^{[2] [4] [7] [10] [11] [12]}

DFG-100-K12-ES^{[2] [4] [7] [10] [11] [12]}

DFG-200^{[2] [10] [11] [12] [13]}

DFG-200-ES^{[2] [4] [7] [10] [11] [12]}

DFG-200-K12^{[2] [4] [7] [10] [11] [12]}

DFG-200-K12-ES^{[2] [4] [7] [10] [11] [12]}

DFG-50^{[2] [10] [11] [13]}

DFG-HE-100^{[2] [4] [10] [11] [13]}

DFG-HE-100-ES^{[2] [4] [7] [10] [11] [12]}

HV-50

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF.

1 of 2

789 N. Dixboro Road, Ann Arbor, Michigan 48105-9723 USA
1-800-NSF-MARK / 734-769-8010
www.nsf.org

18500



Mark V-100^[10] [11] [12] [13]
Mark V-100-K12^[10] [11] [12] [13]
Mark V-111H^[10] [13]
Mark V-111HD^[10] [13]
Mark V-200
Mark V-200-K12^[10] [11] [12] [13]
SHO-100-E^[2] [7] [10] [11]
SHO-100-G^[2] [7] [10] [11]
Zephaire 100-G^[2] [4] [7] [10] [11] [12]
Zephaire 100-G-ES^[2] [4] [7] [10] [11] [12]
Zephaire 200-G^[2] [4] [7] [10] [11] [12]
Zephaire 200-G-ES^[2] [4] [7] [10] [11] [12]
Electric Countertop Pizza Oven^[1]
1415^[14]

COMPONENTS:

Meat Probe
Smoker
Flavorsmoker 450
Ventless Unit for Electric Ovens
VLF VLH

- [1] May be double stacked.
- [2] With or without suffix S - common venting parts when stacked.
- [3] With or without suffix L - lower BTU input rating.
- [4] Any combination of these units may be double stacked.
- [5] Cart is included with the unit.
- [6] With or without suffix SC - Self Cleaning option.
- [7] Suffix Y may be 01-99 or AA-ZZ.
- [8] Available with stand.
- [9] Followed by suffix A or D/AB.
- [10] With or without open stand with lower shelf.
- [11] With or without suffix RI - roll-in unit with transport cart and dolly or roll-in pan rack or with or without suffix RHT.
- [12] Available with base cabinet.
- [13] With or without suffix CH - optional cook and hold feature.
- [14] May include cart.
- [15] With or without suffix 3 - different ignition

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF.

2 of 2

789 N. Dixboro Road, Ann Arbor, Michigan 48105-9723 USA
1-800-NSF-MARK / 734-769-8010
www.nsf.org

18500



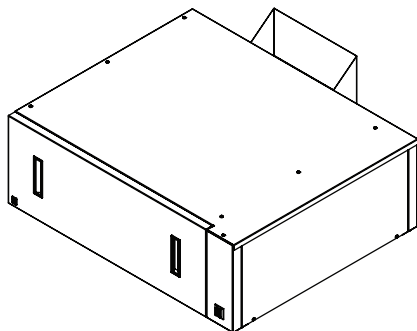
HOODINI
by **BLODGETT**

VLF

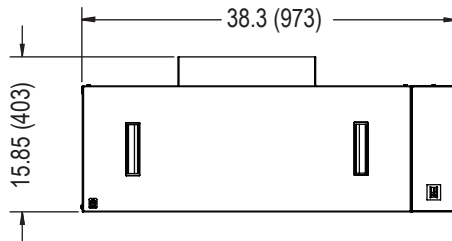
Ventless Hood for use with
Full Size Electric Convection Ovens



Shown on Mark V-200 double with optional casters

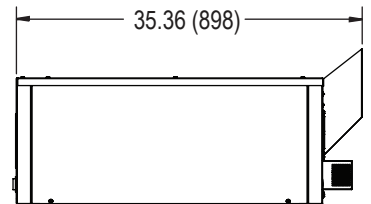


DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW

See page 2 for dimensional drawings with ovens.



SIDE VIEW

Project _____

Item No. _____

Quantity _____

FEATURES & BENEFITS

- The Hoodini convection hood collects and filters exhaust from the oven cavity(ies). The "scrubbed" air is then returned to the kitchen.
- Works in conjunction with a catalyst ring which reacts with grease laden vapor before it escapes the hood.
- The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- Allows you to think outside of the designated hood space in the kitchen.
- Maximize your kitchen space with this 0" required top clearance
- Power is provided from the oven, no additional electrical supply is needed.
- No water or drain required.
- Ships with one hood filter. Replacement filters available.

AVAILABLE FOR

- Mark V-100 standard depth convection oven
- Mark V-200 bakery depth convection oven
- Zephaire-100-E standard depth convection oven
- Zephaire-200-E bakery depth convection oven

VENTILATION

- UL (KNLZ) listed for ventless operation
- Using EPA test method 202, emissions of grease laden vapors were measured at .67 mg/m³ for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m³ standard.
- Heat gain
 - Standard Depth Convection: 2,178 Watts
 - Bakery Depth Convection: 2,319 Watts

WARRANTY

- 1 year parts and labor

HOOD SHIPPING INFORMATION

Approx. Weight: 160 lbs. (73 kg)

Crate size: 38.5" (978mm) x 40" (1016mm) x 20" (508mm)

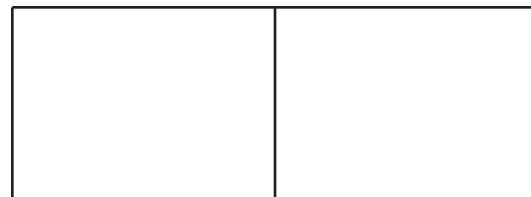
VLF - FULL SIZE CONVECTION VENTLESS HOOD

BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



HOODINI CONVECTION VENTLESS HOOD

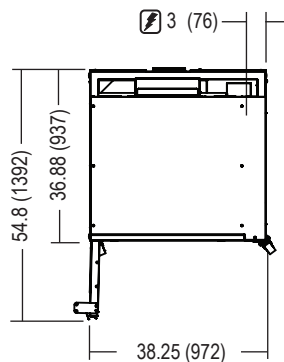


APPROVAL/STAMP

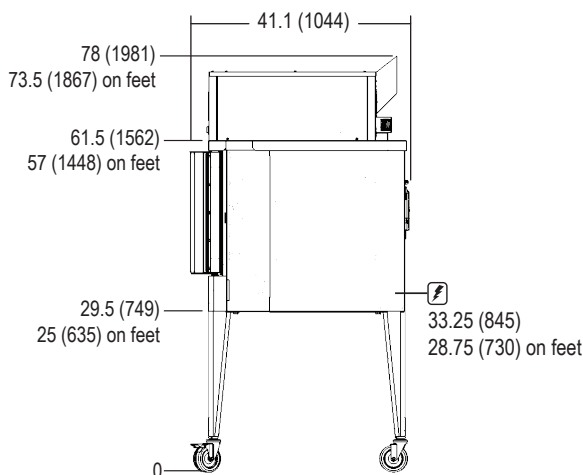
HOODINI CONVECTION HOOD ON MARK V-100 OR ZEPHAIRE-100-E STANDARD DEPTH OVENS

DIMENSIONS ARE IN INCHES (MM)

See oven spec sheets for complete oven information.

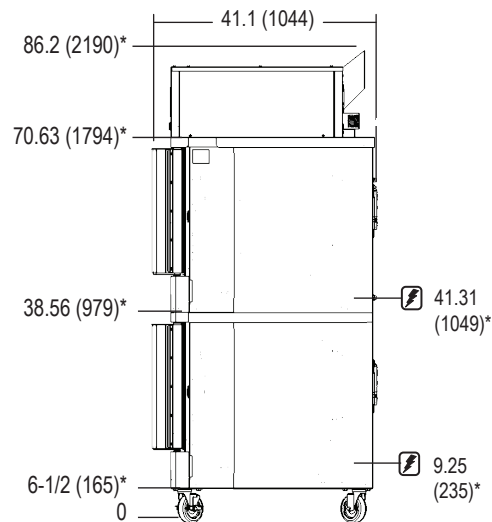


TOP VIEW



SINGLE

(Shown on optional casters)



DOUBLE

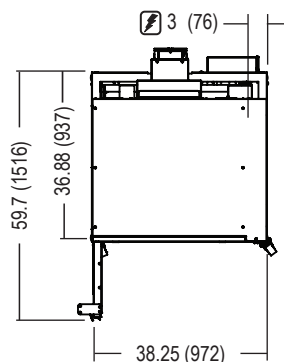
(Shown on optional casters)

* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

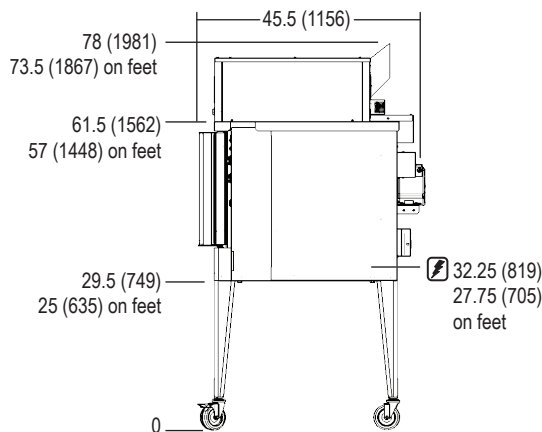
HOODINI CONVECTION HOOD ON MARK V-200 OR ZEPHAIRE-200-E BAKERY DEPTH OVENS

DIMENSIONS ARE IN INCHES (MM)

See oven spec sheets for complete oven information.

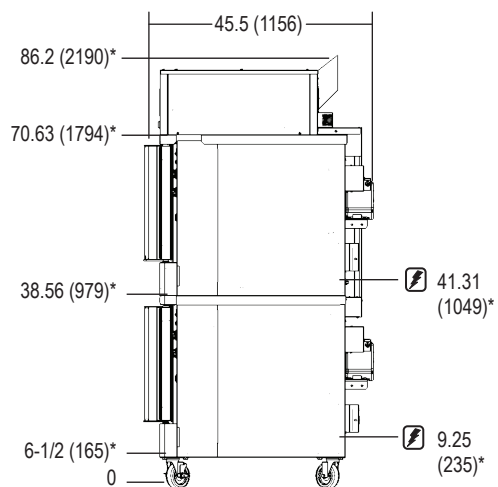


TOP VIEW



SINGLE

(Shown on optional casters)



DOUBLE

(Shown on optional casters)

* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

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

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VENTLESS CONVECTION OVENS WITH

HOODINI ^{***} VENTILATION SYSTEM



Built Stronger / Lasts Longer

www.blodgett.com

Benefits of *Ventless*



BREAK FREE FROM HOOD SYSTEMS

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

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



ENDLESS APPLICATIONS



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



Easy to Use

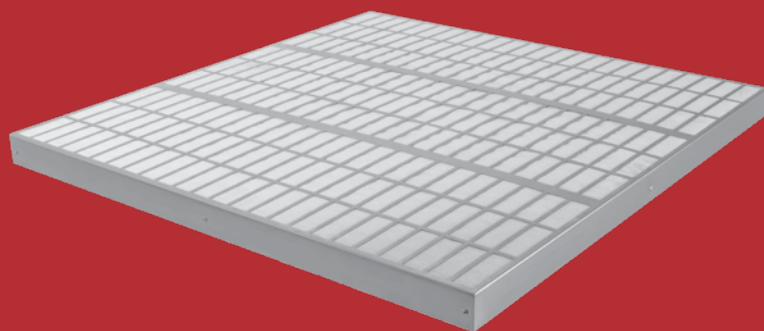
1. Turn oven on and then turn on the Hoodini.
2. The green indicator light lets you know the oven is ready for use.
3. The orange button lets you know that it is time for you to replace the filter in the oven and order a replacement for your spare filter.
4. The red light indicates the filter is full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

The Hood



Dimensions (HxWxD)
Full Size VLF
16.5 x 38.25 x 35.35 in
(419 x 972 x 898 mm)
Half Size VLH
15.21 x 30.31 x 29.82 in
(386 x 770 x 757 mm)

The Filter



Dimensions (HxWxD)
Full Size VLF
1.75 x 30.85 x 29.64 in
(44 x 784 x 753 mm)
Half Size VLH
1.75 x 22.94 x 23.72 in
(44 x 583 x 602 mm)

AVAILABLE FOR *Half-Size* Series



CTB - The half-sized version of the Mark V electric convection oven is ENERGY STAR qualified. 5.6 kW or 8 kW versions.

Less than 31-inches wide. Holds five 13 x18 in. half-size bake pans. These ovens can be stacked to double capacity. Warranty: 3-years parts/2-year labor/5-year warranty on doors.

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

Mid-Range Series



The excellence continues! Zephaire ovens have all the signature features plus a longer warranty and solid state digital timer. ES and electric models are ENERGY STAR qualified.

Zephaire-100-E (standard depth) - electric
Zephaire-200-E (bakery depth) - electric

Standard depth holds 5 full-size baking pans (left to right). Bakery depth holds 5 full size pans (left to right or front to back). Warranty: 2-years parts/2-year labor/3-year warranty on doors.

Premium Series



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



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

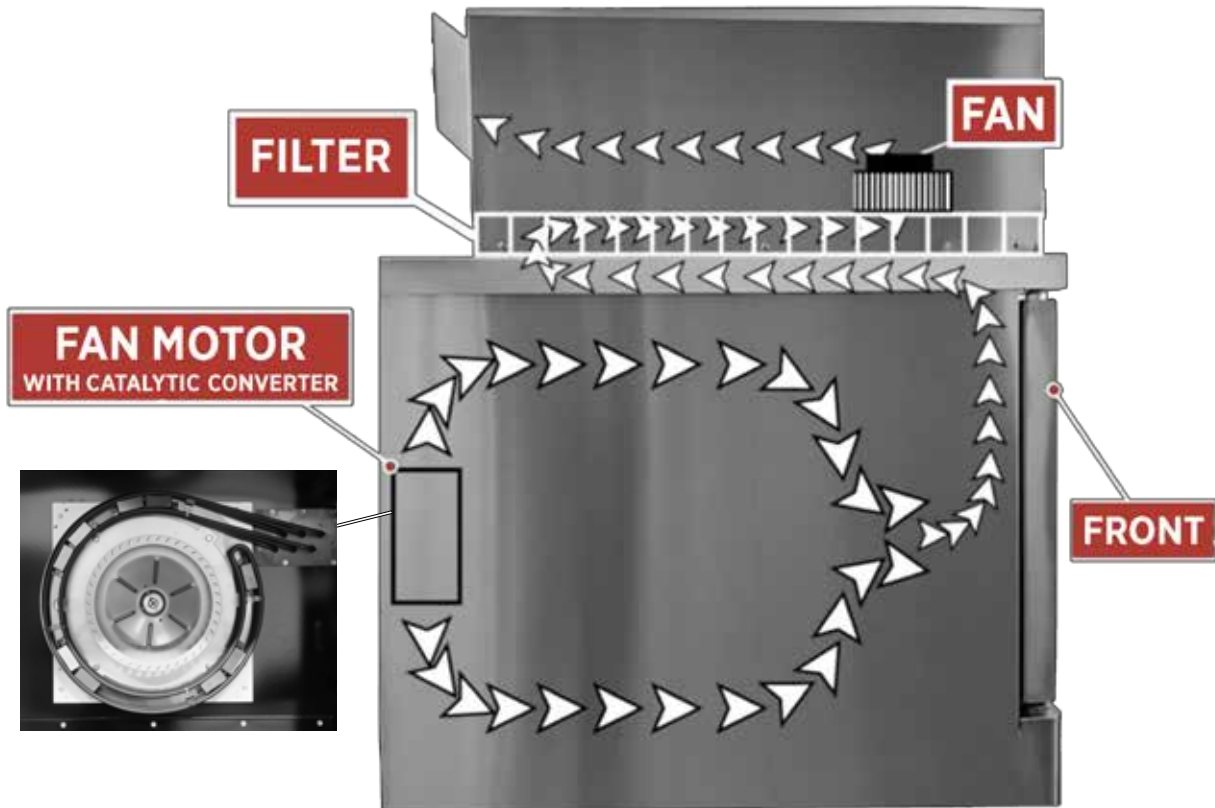
MARK V-100 (standard depth) - electric
 MARK V-200 (bakery depth) - electric

Standard depth holds 5 full-size baking pans (left to right). Bakery depth holds 5 full size pans (left to right or front to back). Warranty: 3-years parts/2-year labor/5-year warranty on doors.

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

Oven height with stand

HOW IT WORKS



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



SMART
BUILT LIKE A BLODGETT.

[P] 1.802.658.6600 [F] 1.802.864.0183
42 Allen Martin Drive Essex Junction, VT 05452
www.blodgett.com



FDNY

BUREAU OF FIRE PREVENTION

9 Metro Tech Center, 3rd Floor

Brooklyn, NY, 11201

To: Stanley Sienko
From: New York City Fire Department
Date: Dec 4, 2025
Record ID: 2025-TMCOAP-007903-CERT



Premises Address: City-Wide

BIN

Application Type: Certificate of Approval

Result: Certificate of Approval

CERTIFICATE OF APPROVAL # 5980

THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE
AND EXPIRES ON December 3, 2028

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

Manufacturer: Blodgett

Trade Name: Ventless Hood VLF for Blodgett Convection Oven Installation

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

Model Number: VLF and VLH

Pertinent Code Sections: New York City Fire Code Section 901.4.5

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

Testing Laboratory Underwriters Laboratories

Report: File #:E499012 Vol. 1 Sec. 2 Issued: 11/26/2019 Revised: 4/6/2022
4789167924 Issued: 11/20/2019



FDNY

BUREAU OF FIRE PREVENTION

9 Metro Tech Center, 3rd Floor

Brooklyn, NY, 11201

Description: Ventless Hoods for Blodgett Electric Convection Ovens, Model VLF is for Full Size Ovens and Model VLH is for Half Size Convection Ovens. The system is connected to the ovens. The fan pulls air in and circulates it along the catalytic converter. The excess using duct work, gets pulled up and into the hood and passes through the filter. The fan pulls the air from the filter and out of the back of the unit. As can be seen in the EPA 202 Test Method administered by UL, the values from cooking skin-on, bone-in chicken were well below the levels mandated.

Conditions of Approval

1. Prior to installation of the above-referenced cooking equipment, plans specifying the exact product name/model number and dimensions/specification shall be filed with and approved by New York City Department of Buildings (DOB). A copy of DOB docketed (Stamped, numbered and dated) plans shall be transmitted to the Fire Department for review and approval, as applicable.
2. Installation, use and maintenance (including cleaning) of the above-referenced cooking equipment shall comply with all applicable requirements of the New York City Fire Code, the New York City Electrical Code, the New York City Construction Codes (including the Building Code and the Mechanical Code), and the rules.
3. The above-referenced cooking equipment shall be used for light duty cooking and food warming only.
4. The cooking equipment shall be installed in an area approved by the New York City Department of Buildings.
5. Listing requirements and the manufacturer's installation, operation and maintenance requirements shall be complied with.
6. The cooking equipment (including filters and catalyst) shall be inspected, cleaned and replaced if necessary, by a qualified person holding a Fire Department Certificate of Fitness. The catalyst shall be maintained in proper working order. A record of such inspection and cleaning shall be kept on the premises for inspection.
7. All installations shall be subject to inspection by representatives of the Fire Department which may result in additional requirements being imposed. The Fire Department may make periodic inspections of the above-referenced products without warning to ensure that maintenance requirements are being followed. These audit inspections will be solely at the discretion of the Fire Department.
8. The Fire Department's conditions of approval shall be provided to all New York City buyers, users and installers.
9. Manufacturer shall ensure there are sufficient qualified contractors on the FDNY approved list of approved companies to maintain the product.
10. Certificate of Approval number shall be plainly and permanently stamped or otherwise affixed upon each product by the manufacturer or the local representatives of the manufacturer.
11. The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.
12. The Certificate of Approval does not constitute an endorsement or recommendation of your product by the Fire Department, but is a certification that your product is acceptable as of the date of issuance.
13. Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate



FDNY

BUREAU OF FIRE PREVENTION

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Brooklyn, NY, 11201

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