



VLHV

VENTLESS APPROVALS for Hydrovection Ovens

BREAK FREE FROM TRADITIONAL HOOD SYSTEMS

Why VLHV Hood with Blodgett Hydrovection?

- 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)

Limitless Possibilities

- Cook up anything you'd like, these ovens can handle it
- Bacon, chicken, and other proteins set record EPA testing

Available on:

- HV-100E
- HVH-100E



802.658.6600 www.blodgett.com

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G.S. BLODGETT CORPORATION PERFORMANCE REPORT

SCOPE OF WORK

Performance – EPA 202 Emissions evaluation

PRODUCT: Hoodini Recirculating System

REPORT NUMBER

105243218COL-001C

ISSUE DATE

17-APR-2023

PAGES

6

DOCUMENT CONTROL NUMBER

GFT-OP-10h (6-July-2017)

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PERFORMANCE TEST REPORT

Client	G.S. Blodgett Corporation Stanley Sienko 42 Allen Martin Dr. Essex Junction, VT 05452
Project No.	G105243218
Product	Recirculating System
Model	Hoodini
Sample Identification Number	COL2211281340-001
Date Received	11/28/2022
Condition	Prototype
Evaluation Date(s)	4/6/2023
Report Number	105243218COL-001C
Report Date	4/17/2023
Standard	EPA Test Method 202 - Condensable Particulate Matter (Revised 12/1/2010) per UL 710B Standard for Recirculating Systems section 59

Report Parameters		
Product Cooked	Whole Chickens (2.63-2.8 lbs each)	9 per run
Cook Time	30:00	Minutes
Average Stack Velocity	29.31	Ft/s
Sample Volume	8.281 (292.41)	m ³ (ft ³)
Emissions Results	3.62	mg/m ³

Test Setup:

The test sampling equipment was set up with the measurement site located 10 ft upstream the nearest disturbance (minimum 2 ft) and 3 ft downstream the nearest disturbance (minimum 0.5 ft) per EPA 202. The glassware used in the sampling procedure was prepared via the baking option of EPA Test Method 202 at a temperature of 300°C for 6 hours. The test was run for a duration of 8 hours using 8 total traverse points (2 ports, 4 traverse points each). Each traverse point was sampled for 1 hour respectively. A prior to and post-evaluation leak check was performed and found to have a leak rate of less than 0.02 ft³/min.

Test Procedure:

The electric oven model HV100E with Hoodini recirculating system incorporated was set up for EPA 202 testing on 4/5/2023 the day before the EPA 202 test. The cook product used for the duration of the testing were 2.63-2.8lb whole raw chickens. It was determined during the capture test for UL 710B that the following recipe was sufficient to overcook the product:

Stage 1: 25 minutes @350°F, 50% hydro fan on high

Stage 2: 5 minutes @450°F, 0% hydro fan on high

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PERFORMANCE TEST REPORT

Nine chickens were loaded and unloaded from the cooking appliance each run continuously throughout the duration of the 8 hour test. During the 8 hour test, there was no instance where a cooking cycle was run without any chickens in the frying chamber.

Test Recovery:

Following the completion of the test run, the test data was collected from the sampling program and the post-evaluation leak check was performed. The probe and glassware were subsequently recovered per EPA Test Method 202.

Performance Results:

Once the recovery procedure was completed, the necessary calculations were made per EPA 202 to determine the final result for grease laden effluent captured. The total amount of grease-laden effluent collected by the sampling train was found to be **3.62 mg/m³**, which would constitute a passing result in accordance with UL 710B.

Test Performed by:



T. Kennedy
Project Engineer
17-Apr-2023

Report Approved by:



M. Lindeman
Director of Operations
21-Apr-2023

PERFORMANCE TEST REPORT

Photographs:



Test Setup

PERFORMANCE TEST REPORT

Gordon Choice Chickens, Whole, without Giblets, 2.63-2.8 Pound, Raw, Fresh Controlled Vacuum Packaged, 46 Lb Avg Bag, 1/Case

#436Z10146 Pound average/Bag, 1 Bag/Case



Portion Per Case	16 Each/case
Current Inventory (Case)	7
Est. In Stock Date	-
Total On Order	-

Case

\$2.15/lb
\$5.91/each



Gordon Choice offers our widest variety of reliable, foundational products to help you serve your best. With more than 2,000 items, you can be confident any Gordon Choice product will bring quality, taste and value to your business. It's where everyday needs meet dependability and selection. It's Gordon Choice.

Product Description

- Fresh chicken is never frozen and is a delight to incorporate into your menu. These natural, fresh whole chickens have leaf fat and tail attached. The giblets have been removed.
- Whole chickens are an excellent item for roasting and make a beautiful presentation. Serve the chicken whole with traditional sides. They can be cut in half or quarters before cooking.
- You can be confident with the quality of this product. These chickens are the product of a vertically integrated process that maintains safe food-handling practices from farm to distributor dock. They are shipped with an advanced product tracking system.
- This product is controlled vacuum-packed (CVP) to preserve freshness, retain natural flavor and enhance shelf life. CVP fresh chicken has lighter boxes than ice-packed chicken. Shelf life is 14 days under optimal conditions.
- The chicken is packed in dual layer packaging that resists punctures and prevents CO2 leaks.
- This chicken is raw and will need to be cooked to 170 degrees Fahrenheit before serving.
- No hormones added. Federal regulations prohibit the use of hormones in the raising and production of pork or poultry.

Food Product Used

1.0 Reference and Address			
Report Number	105243218COL-001	Original Issued: 1-Jun-2023	Revised: None
Standard(s)	Recirculating Systems [UL 710B:2011 Ed.2+R:01Feb2019]		
Applicant	G.S. Blodgett Corporation	Manufacturer 1	G.S. Blodgett Corporation
Address	42 Allen Martin Drive Essex Junction, VT 05452	Address	42 Allen Martin Drive Essex Junction, VT 05452
Country	USA	Country	USA
Contact	Stanley Sienko Dan Swayze	Contact	Stanley Sienko Dan Swayze
Phone	(802) 860-3738 (802) 860-4587	Phone	(802) 860-3738 (802) 860-4587
FAX	N/A	FAX	N/A
Email	ssienko@blodgett.com dswayze@blodgett.com	Email	ssienko@blodgett.com dswayze@blodgett.com

2.0 Product Description	
Product	Integral Recirculating System
Brand name	Hoodini
Description	The product covered by this report is an integral recirculating system intended for use over Blodgett oven models HV-100E and HVH-100E
Models	VLHV
Model Similarity	NA
Ratings	208-240V, 40A, 60Hz
Other Ratings	NA

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

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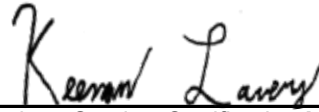
Applicant: G.S. Blodgett Corporation
Address: 42 Allen Martin Drive
Essex Junction, VT 05452
Country: USA

Manufacturer: G.S. Blodgett Corporation
Address: 42 Allen Martin Drive
Essex Junction, VT 05452
Country: USA

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

Control Number: 4000200

Authorized by:



for L. Matthew Snyder, Certification Manager



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

Standard(s):	Recirculating Systems [UL 710B:2011 Ed.2+R:01Feb2019]
Product:	Integral Recirculating System
Brand Name:	Hoodini
Models:	VLHV



NSF/ANSI 4

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

G.S. Blodgett Corporation

42 Allen Martin Drive
Essex Junction, VT 05452
United States
802-658-6600

Facility : Essex Jct, VT

Blodgett 1000 Series Oven[1] [2] [3]

1048B
1060B

[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.

Blodgett 900 Series Oven[2] [4]

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

[2] With or without suffix S - common venting parts when stacked.

[4] Any combination of these units may be double stacked.

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]

[1] May be double stacked.

[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.

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
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]

- [1] May be double stacked.
- [2] With or without suffix S - common venting parts when stacked.
- [4] Any combination of these units may be double stacked.
- [7] Suffix Y may be 01-99 or AA-ZZ.
- [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.
- [15] With or without suffix 3 - different ignition

Electric Countertop Pizza Oven[1]

1415[14]

- [1] May be double stacked.
- [14] May include cart.

COMPONENTS:

Meat Probe

Smoker

Flavorsmoker 450

Ventless Unit for Electric Ovens

VLF
VLH
VLHV



VLHV

Ventless Hood for use with Electric Hydrovection Ovens

HOODINI
by BLODGETT

Hydrovection®



Project _____
Item No. _____
Quantity _____

FEATURES & BENEFITS

- The Hoodini Hydrovection hood collects and filters exhaust from the oven cavity(ies). The “scrubbed” air is then returned to the oven cooking cavity.
- 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 only 2” required top clearance
- Power is provided from the oven, no additional electrical supply is needed.
- Ships with one hood filter per oven cavity. Replacement filters available.

AVAILABLE FOR

- HV-100E Hydrovection oven
- HVH-100E Hydrovection oven with Helix Technology

VENTILATION

- ETL listed for ventless operation (pending)
- Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m³ for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m³ standard.
- Heat gain - 2,846 watts

WARRANTY

- 1 year parts and labor

HOOD SHIPPING INFORMATION

VLHV hood ships installed on a single oven, or top section for double stack ovens.

Approx. Weight

Single Oven 530 lbs. (240 kg)

Double Oven 570 lbs. (259 kg)

Crate Size

43.5" x 56" x 40.5"

(1105mm x 1422mm 1029mm)

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

Refer to the HV-100E and HVH-100E specification sheets for detailed oven information and shipping of bottom oven in double stack.

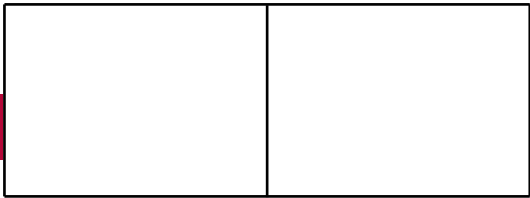
VLHV - HYDROVECTION VENTLESS HOOD

www.blodgett.com

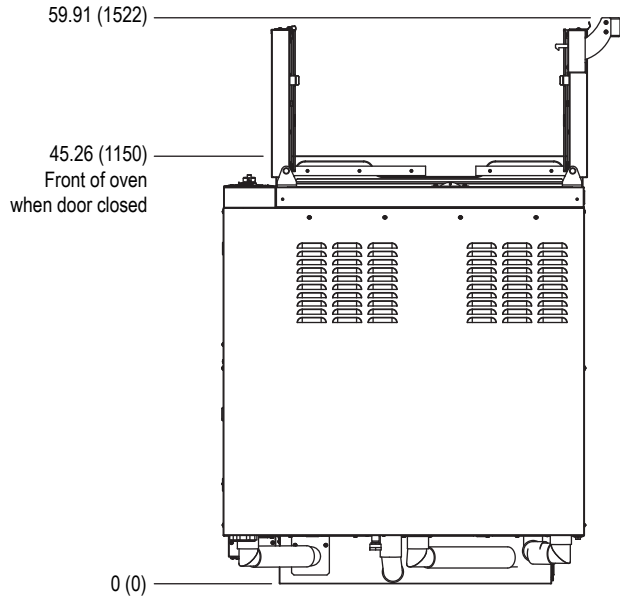
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



VLHV - HYDROVECTION VENTLESS HOOD



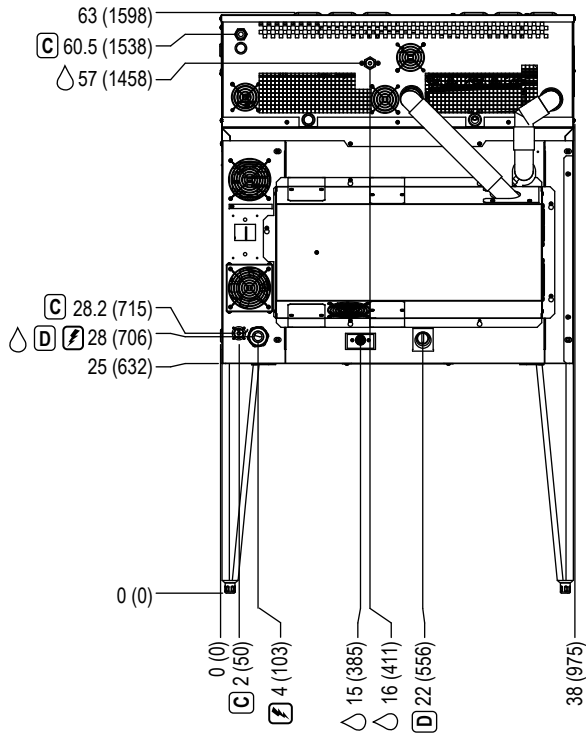
APPROVAL/STAMP



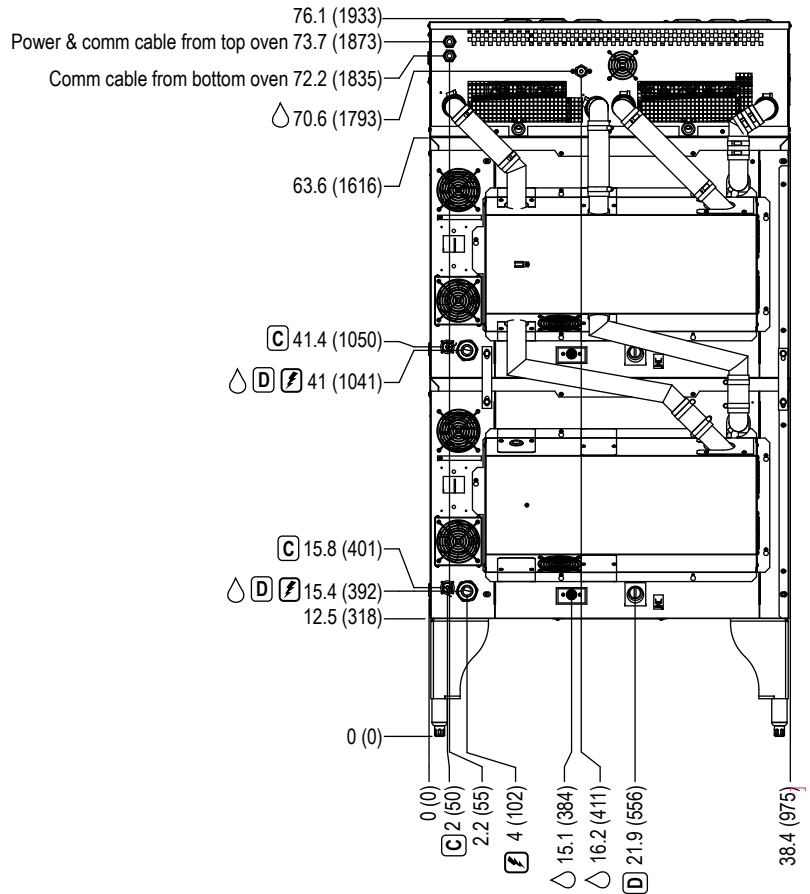
TOP VIEW

DIMENSIONS ARE IN INCHES (MM)
See oven spec sheets for complete oven information.

Electric	Drain
Water	Oven Cable



SINGLE



DOUBLE

* For single oven on casters, add 4-1/2" (114 mm) to all height dimensions.