

The logo for Blodgett, featuring the word "BLODGETT" in large, bold, silver, sans-serif capital letters. The letters are set against a red rectangular background with a metallic silver border, all mounted on a brushed metal surface.

BLODGETT

CONVECTION OVENS
BUILT STRONGER | LASTS LONGER
www.blodgett.com

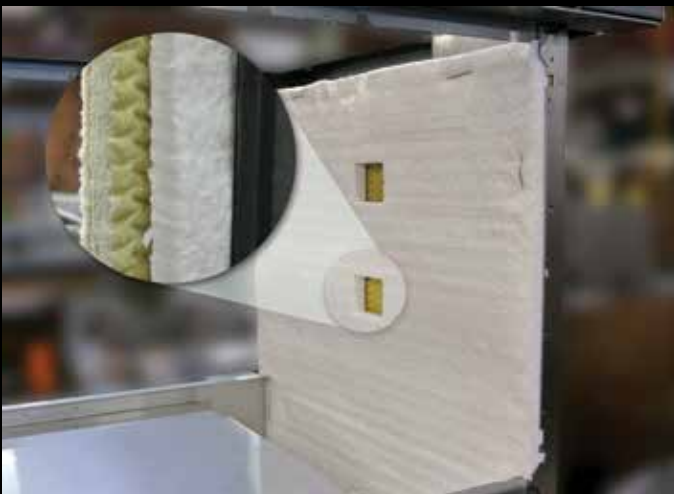


Signature Features



*What made us great
is what makes us*
BETTER

Superior durability - fully welded, extruded angle iron frame keeps oven square and true.



Better lifetime performance - Hybrid insulation with a layer of Superwool® HT for improved insulative qualities.

A joy to use - superior turnbuckle assembly keeps door operation hassle-free.



Fewer headaches - double porcelainized interior surface prevents hidden rust and pitting.



Half-Size Series



DFG-50 – The half-sized version of Blodgett’s famous DFG gas convection oven.

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.

Economy Series



Experience the excellence of Blodgett construction in a no frills oven. Both BDO models are ENERGY STAR qualified, saving energy and money every minute of operation.

BDO-100-G-ES – gas
BDO-100-E – electric

Both models are standard with solid state infinite manual controls. Holds up to 5 full-size baking pans (left to right). Warranty: 1-year parts/1-year labor.

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-G-ES (standard depth) - gas
Zephaire-200-G-ES (bakery depth) - gas

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

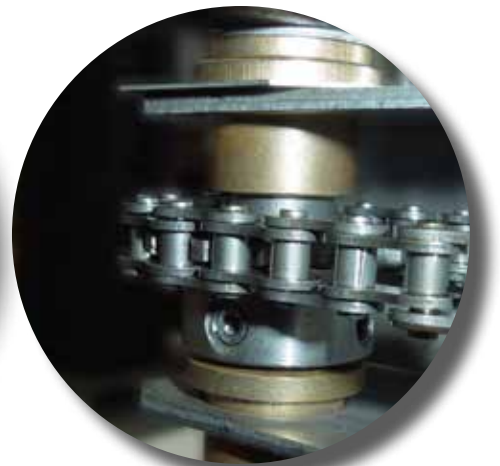
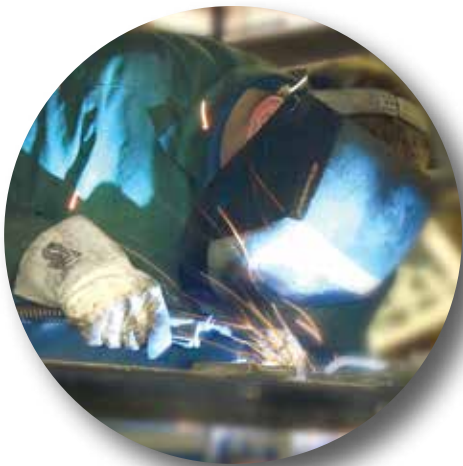


The gold standard of convection ovens! The DFG/Mark V have the lowest cost of ownership of ANY commercial convection oven due to high energy efficiency and stellar service/repair records.

DFG-100-G-ES (standard depth) - gas
DFG-200-G-ES (bakery depth) - gas

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.



BLODGETT[®]

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