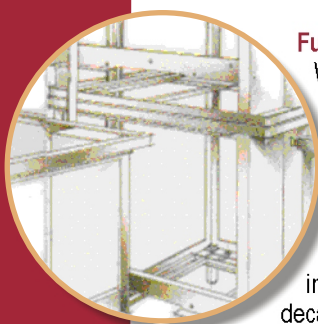


CTB & CTBR

BLODGETT

Blodgett Half Size Electric Convection Ovens

At Blodgett Ovens we believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship. That's why Blodgett ovens are known to provide decades of trouble-free operation. And then there's the Blodgett signature features; full angle-iron frame; double-sided porcelain baking compartment liner; rigid framed insulation; easy control and access; and front service access to motors. Our premier line of convection ovens comes with a two-year parts and one year labor warranty, as well as a five-year door warranty.



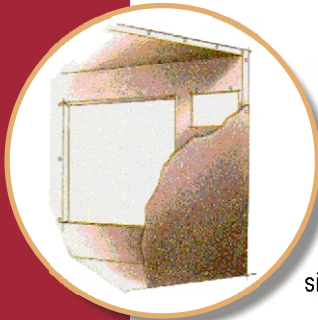
Full Angle Iron Frame -

With every Blodgett oven you get a full angle-iron foundation. This exclusive Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.



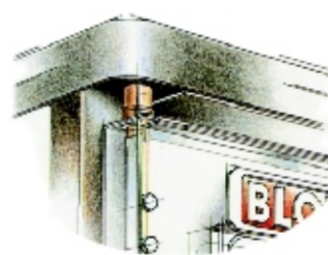
Rigid Frame Insulation -

Blodgett ovens use solid fiberboard insulation that won't sag. Insulation stays in place to eliminate hot or cold spots. Other brands may use insulation bats that can let you down.



Two Sided Porcelain Oven Liner-

To ensure Blodgett ovens stand the test of time, the heavy gauge steel liner is porcelainized on both sides for extra long life.



Heavy Duty Doors -

Heavy duty robust door hinges ensure long life. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

**Blodgett
CTB ovens come
with a two year
parts, one year
labor warranty and
a five year limited
door warranty*.**

Long Life Heating Coils -

Blodgett's unique configuration of heating coils enable the blower to distribute heat more uniformly. The location of the element within the oven cavity produces excellent baking results.



* For international markets contact your local distributor.



Full size performance in half the floor space

The CTB & CTBR have standard depth baking compartments that accept five (5) industry standard half-size baking pans and can be ordered with two different wattages to provide great performance, whatever you are baking.