



CONVECTION

The Smart Decision for YOUR Business.

CONVECTION PERFECTION

Blodgett Signature Features

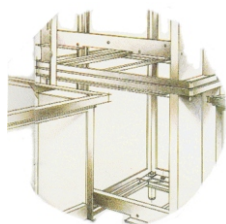
At Blodgett, we believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship.

Built to Last

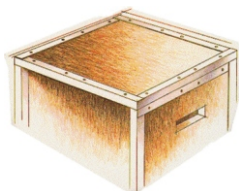
- **Fully Welded Angle Iron Frame** for strength and durability. Blodgett convection ovens maintain their structural integrity even after decades of rigorous use.
- **Rigid Frame Insulation** stays in place to eliminate hot or cold spots.
- **Double-Sided Porcelainized** baking compartment liner prevents rust and prolongs the life of your oven.
- **Dependent Doors** with the Blodgett turnbuckle support make it easy to operate the doors simultaneously with one hand.
- **Heavy Duty Doors** are triple mounted directly into the full angle iron frame creating the strongest door in the industry. Triple mount construction means your doors always stay aligned and tightly sealed, preventing heat (and your heating dollars) from disappearing into thin air.

Peace of Mind

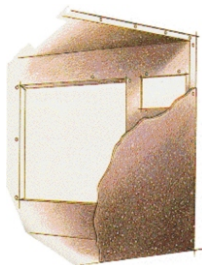
- **Best Warranty in the Industry**
The best equipment deserves the best warranty. We stand behind our convection ovens with a superior warranty.
- **Serviceability Made Easy** with slide out control panels and front access to motors.



Angle Iron Frame



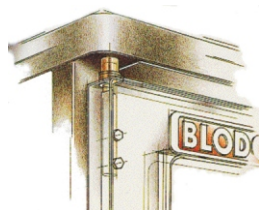
Rigid Insulation



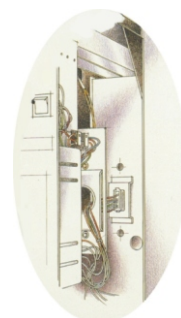
Porcelain Liner



Dependent Doors



Heavy Duty Doors



BUILDING QUALITY OVENS SINCE 1848



CONVECTION PERFECTION

Something for Everyone

- **Versatile Product Offering** Blodgett convection ovens are available in gas and electric:
Full Size DFG-100 XCEL, Mark V XCEL, DFG-100 and Mark V
Bakery Depth DFG-200, Zephair E & G
Half Size CTB and DFG-50
- **XCEL Premium Ovens** All of our signature features plus an EZ slide rack, porcelainized crumb trays, 4 bright halogen lights, and an optional core probe control for roast and hold.
- **Easy to Use Controls** Blodgett offers a wide range of oven controls from simple time and temperature to fully programmable. One is sure to match your needs.
- **Stackable** Blodgett's durable construction means our convection ovens may be stacked for double the capacity in the same footprint.

Visit our website at www.blodgett.com to view spec sheets for full details on all convection ovens.

Fast, Reliable Support and Service

When it comes to expert support and service, you can count on Blodgett's network of distributors for a quick response. Our highly trained service professionals keep your equipment operating by providing replacement parts and equipment repair. You can rely on prompt, high quality service, especially in an emergency when dependability counts the most.

"There are only two types of people who buy Blodgett convection ovens, those whose first oven was a Blodgett and those whose first oven wasn't a Blodgett."



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www.blodgett.com