



2022

PRICE LIST

Effective 4.01.2022



THE G.O.A.T.



School cafeterias are feeding grounds for bright futures. And this K-12 superstar helps students shine thanks to a secret—a solar system of over 350 Blodgett Ovens. Hear her story: <https://www.blodgett.com/goat/>

#GOAT #GreatestOfAllTime
#GreatestOvenOfAllTime

I need something I can trust. So, my team of hunger heroes and I can do what we're really passionate about. Feeding and entertaining students. To swoop in and save students from going hungry, we need equipment that delivers. Blodgett is well built. They're long lasting ovens.

AUDREY HAMILTON
*Directory of Nutrition Services,
 Clayton County Schools*

Visit our websites for the most up to date product literature:

www.blodgett.com

www.marsalovens.com

www.perfectfry.com

BLODGETT/MARSAL/PERFECT FRY
 42 Allen Martin Drive
 Essex Junction, VT 05452

PRICES FOR OPTIONS APPLICABLE ONLY
 WHEN ORDERED WITH EQUIPMENT.

THE COMPANY RESERVES THE RIGHT TO MAKE
 SUBSTITUTIONS OF COMPONENTS WITHOUT
 PRIOR NOTICE.



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HYDROVECTION

SAVING YOU TIME AND MONEY EVERY DAY!



A GREAT ADDITION TO ANY KITCHEN

The Hydrovection is the only split door, continuously humidified oven on the market. With its compact 38" footprint, the same as your convection oven, the Hydrovection saves space in your kitchen. The Hydrovection allows you to do more, bake, roast, gratinate, poach ... in less space.

HYDROVECTION SAVINGS = MORE MONEY IN YOUR POCKET

Hydrovection improves your profits by saving labor, food cost and energy.



Hydrovection®

**30%
Faster**

**20%
Greater
Yields**

**Split
Door
Design**



CHOOSE FROM TWO GREAT CONTROLS

Programmable Manual Control

- Stores 100 menu recipes
- Function selection for hot air, humidity and cool down
- Hydroburst feature for a shot of 100% humidity at any time during the cook cycle
- Core probe cook and hold capabilities with 4" removeable core temperature probe
- USB connection for recipe upload or download
- Standard on HV-100 ovens

SmartTouch2™ 7" Touchscreen Control

- Bright, colorful, user friendly pictogram menu access
- Unlimited multi-step cooking functionality
- USB Interface for menu program storage and menu transferring to other units
- HACCP data storage
- Customize design menus per your standards
- Hydroburst feature for injection of 100% humidity at any time during the cook cycle
- Core probe cook and hold capabilities with 4" removeable core temperature probe
- Consistent cooking and quality every time at the push of a button
- Standard on Hydrovection Helix HVH-100 ovens. Available as option for Hydrovection HV-100 ovens.



BLODGETT HYDROVECTION



HV-100E shown with optional SmartTouch2 control



Helix Technology

COOK MORE. FASTER. BETTER.

Helix Technology improves the Hydrovection's unique design with a patented process optimizing the efficiencies within the oven cavity.

The results are extraordinary in both taste and quality of a wide range of foods – from prime cut steaks to artisan breads and even frozen pizzas. Everything is better when made in a Blodgett Hydrovection with Helix Technology!

Visit: www.blodgett.com/hydrovection for more details.

FASTER COOK TIMES

Bacon - 41%
Pizza - 22%
Chicken Nuggets - 26%
Pork Chops - 47%

GREAT YIELDS

Grilled Meats - 16%
Baked Potatoes - 24%

IMPROVED RESULTS

More even bake patterns
Consistent color
Improved flavors & moisture
Better caramelization

Breads and muffins baked with Helix Technology have universal rise, even texture and improved moisture.



Focaccia baked in Hydrovection with Helix on the left



Muffin baked in Hydrovection with Helix on the right



Results seen in a Hydrovection with Helix Technology compared to a standard Hydrovection. Blind taste-testers preferred products prepared in the Helix Hydrovection oven more often.



HVH-100G shown with optional stand & casters

HYDROVECTION SERIES OVENS WITH HELIX TECHNOLOGY

- Warranty: 1 year parts and labor
- Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times
- SmartTouch2™ NEW 7" touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HACCP storage capability
- NEW Low-E glass doors with 25% larger viewing area, are now 'cool-to-the-touch', result in higher cooking efficiencies and reduce surface temperatures 80°F.
- 10-position rack guides and 5 wire shelves
- Pan capacity (5) 18" x 26" bake pans or (10) 12" x 20" x 2-1/2" steam table pans with 3.25" pan spacing
- Water manifold standard on double stack models
- 4" filet core temperature probe (150-500°F / 65-260°C) is detachable for cleaning, sanitizing and proper insertion into the product
- 80% Less water usage vs full size combi
- ENERGY STAR qualified
- Includes Factory Paid Start-up, see page 58
- Available for general export



HVH-100G Gas Full Size Hydrovection Oven with Helix Technology

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	520/236 (49)	\$47,822
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	\$93,902
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HVH only)	550/250 (49)	\$47,722
Base Section	One base section (oven only)	450/238 (49)	\$46,181

See page 8 for information and pricing on water treatment and filtration systems.



HVH-100E Electric Full Size Hydrovection Oven with Helix Technology

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	480/218 (49)	\$46,109
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	\$90,410
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HVH only)	475/215 (49)	\$45,943
Base Section	One base section (oven only)	450/202 (49)	\$44,467

See page 8 for information and pricing on water treatment and filtration systems.



HV-100G shown with optional SmartTouch2 control

HYDROVECTION SERIES OVENS

- Warranty: 1 year parts and labor
- NEW Low-E glass doors with 25% larger viewing area, are now 'cool-to-the-touch', result in higher cooking efficiencies and reduce surface temperatures 80°F
- 15% to 30% faster cooking than convection oven
- Same footprint as convection
- Blodgett signature angle iron frame for lasting durability
- NEW programmable manual control features storage for 100 menu recipes, HydroBurst, USB connectivity and more
- 10-position rack guides and 5 wire shelves (HV-100)
- Full size pan capacity (5) 18" x 26" bake pans or (10) 12" x 20" x 2-1/2" steam table pans with 3.25" pan spacing
- Stackable over most Blodgett convection ovens
- Water manifold standard on double stack models
- 4" fillet core temperature probe (150-500°F / 65-260°C) is detachable for cleaning, sanitizing and proper insertion into the product
- 80% Less water usage vs full size combi
- ENERGY STAR qualified
- Spray hose for easy cleaning
- Includes Factory Paid Start-up, see page 58
- Available for general export



HV-100G Gas Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	520/236 (49)	\$43,474
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	1000/454 (98)	\$85,205
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HV-100G)	550/250 (49)	\$43,373
Base Section	One base section (oven only)	450/238 (49)	\$41,832

See page 8 for information and pricing on water treatment and filtration systems.



HV-100E Electric Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	480/218 (49)	\$41,796
Double	Two base sections with 8-1/2" stainless steel legs, casters and stacking kit	925/420 (98)	\$81,785
Add'l Section	One base section with 8-1/2" stainless steel legs, casters and stacking kit (for stacking with HV-100E)	475/215 (49)	\$41,630
Base Section	One base section (oven only)	450/202 (49)	\$40,154

See page 8 for information and pricing on water treatment and filtration systems.

OPTIONS & ACCESSORIES

LIST PRICE



BLODGETT HYDROVECTION

	DESCRIPTION	
	SmartTouch2™ touchscreen control w/core probe (std. on HVH models)	\$4,457
RACKS & COOKING	Stainless steel wire rack	\$518
	Chicken roasting rack (52387) (See page 24 for information)	\$353
	Multi-purpose fry rack (54247) (See page 24 for information)	\$540
	4" dual sensing core probe	\$533
	4" Filet core probe*	\$677
	EZ Grip rack	\$598
	FlavorSmoke 450 smoker box (See page 24 for information)	\$2,801
STACK KITS	Stacking kit for double stacked HVH-100E/HV-100E	\$583
	Stacking kit for double stacked HVH-100G/HV-100G	\$648
	Stacking kit, HV-100 or HVH-100 on DFG-100-ES or 200-ES, Mark-V-100, Zephaire-100-E/G or 200-E/G (does not include legs or casters, see page 23 for convection accessories)	\$1,217
LEGS/STANDS/ CASTERS	25" legs	\$1,642
	25" legs with seismic feet	\$2,311
	6" casters for 25" legs	\$900
	8-1/2" leg w/casters	\$893
	11" legs	\$1,094
	11" legs with seismic feet	\$1,764
	36" stainless steel open stand w/pan supports (fully welded)	\$5,818
	36" stainless steel open stand w/pan supports and casters (fully welded)	\$6,718
MISC.	Water pressure regulator (only 1 needed for double stack)	\$677
	Side heat shield (single oven or top unit only)	\$504
	Stacking Platform - kit for stacking with countertop deck oven	\$1,728
	Gas manifold for HVH-100G/HV-100G	\$490
	Cordset for HVH-100E/HV-100E only	\$763
	Backflow preventer (only 1 needed for double stack)	\$374
	48" flexible gas hose w/quick disconnect & restraining device	\$1,195
	36" flexible gas hose w/quick disconnect & restraining device	\$1,109
	480 VAC, 3 phase (must be specified at time of order), electric ovens only	\$1,505
	One year extended warranty (per section) NET PRICE	\$2,311 NET
	50 HZ upcharge (per section) NET PRICE	\$274 NET

See page 9 for pricing and information on Platinum Professional Installation.

* One 4" filet probe is shipped with each oven. Order this probe if you would like an extra.

SPECIFICATIONS

DIMENSIONS	HVH-100G/HV-100G			HVH-100E/HV-100E		
	H	W	D	H	W	D
Exterior, Single Oven (")	50.56	38.1	48.5	50.56	38.1	48.5
Exterior, Double Stack (")	66.12	38.1	51	66.12	38.1	48.5
UTILITY REQUIREMENTS						
Gas/Electrical Rating	60,000 BTU/HR.			15 KW		
Water Pressure (Min/Max)	30 PSI min /50 PSI max			30 PSI min /50 PSI max		
Water Consumption	2.5 - 4.0 GPH			2.5 - 4.0 GPH		
Water Connection	3/4" NPT garden hose - cold water only					
Drain Connection	1.25" OD drain connection					



HV-100G shown on DFG-100-ES with optional casters



WATER TESTING, TREATMENT & FILTRATION

WATER TREATMENT & TESTING POLICY It is the responsibility of the owner/operator/purchaser to verify that the incoming water supply is tested and complies with our water quality standard below. Non-compliance with standards may VOID the original equipment manufacturer's warranty. Contact your local Blodgett Sales Representative to see if you qualify for a FREE water test kit.

- Total dissolved solids: 40-125 ppm
- Hardness: 35-180 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

It is important to get your water analyzed and your system in place prior to installation!!

Middleby offers both water filtration and water treatment systems for use with Blodgett Hydrovection ovens.

WATER TREATMENT SYSTEMS If your water is NOT within the quality guidelines above, refer to the following table to find the right Middleby water treatment system for your Hydrovection.

Middleby TruH2O RO500R Series systems utilize reverse osmosis (RO) to remove total dissolved solids (TDS) from water, including chlorides and hardness minerals. Then a select balance of minerals is introduced into the pure water to provide desirable "Optimized" water with a stable, non-aggressive nature that can significantly reduce water-related equipment problems including corrosion and scale.

WATER FILTRATION SYSTEM If your water is within the quality guidelines above, use Middleby model MS2 Fast Fit Filter system. The MS2 reduces chlorine/chloramines and sediment, inhibits scale and helps guard against corrosion.

OVEN MODEL	WATER FILTRATION		WATER TREATMENT		HIGH VOLUME WATER TREATMENT	
	Single	DOUBLE	SINGLE	DOUBLE	SINGLE	DOUBLE
HV-100	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
HVH-100	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
XR-8	-	200MS2	-	RO80R+ST5	-	RO500R+ST5



TruH2O MS2 RO Water Treatment System



210MS2 Fast Fit Water Filter System



200MS2 Fast Fit Water Filter System

MODEL	DESCRIPTION	NET PRICE
RO80R+ST5	TruH2O R080 with a TruH2O ST5 5 gallon RO storage tank (1 per single oven)	\$1,836
RO80R+ST9	TruH2O R080 with a TruH2O ST9 9 gallon RO storage tank (1 per double stack)	\$1,901
RO500R+ST5	TruH2O R0500 with a TruH2O ST5 5 gallon RO storage tank (1 per single oven)	\$5,159
RO500R+ST9	TruH2O R0500 with a TruH2O ST9 9 gallon RO storage tank (1 per double stack)	\$5,223
210MS2	Multi-stage water filtration system (1 per single oven)	\$738
200MS2	Multi-stage water filtration system (1 per double stack oven)	\$788

These products are covered under warranty by Middleby for 1 year against defects in material and workmanship. Warranty does not include filters or membranes.

Replacement filters may be purchased through Parts Town.



Worry Free Installation

*Turn Key Solution
for Blodgett
HydroVection Ovens*

The Blodgett Platinum Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our HydroVection ovens. It includes: Staging, Site survey, Delivery, Installation, Connection of Utilities and Start up.

Installation is provided by Blodgett Authorized Platinum Pro Providers and is available for HydroVection ovens at time of purchase.

*Receiving
& Staging*

*Delivery &
Unpacking*

*Setup &
Assembly*

*Utility Connection
& Startup*

HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Platinum Professional Installation must be ordered at time of equipment purchase.
 - Customer name
 - Customer ship to address
 - Customer contact
 - Contact phone
- Customer Service will get shipping address of Service Agent (ASA) from Technical Service.
- Customer Service will give a copy of the acknowledgement to Technical Service.
- Technical Service will contact the ASA to inform them of the oven shipment.
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, the ASA will contact the Manufacturer's Representative to demonstrate the unit.





1 STAGING

- a. The equipment is shipped to the ASA and stored until the site is ready.
- b. Storage of the oven is limited to 3 weeks.

2 SITE SURVEY

- a. The ASA will perform a site survey to assure all requirements for a trouble free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
- b. Additional charges may be applicable for non-compliance.

3 DELIVERY

- a. The ASA will deliver the equipment to the site as scheduled, uncrate, stack if necessary, assemble stands and set in place.
- b. The ASA will remove and dispose of all shipping material.
- c. Removal and disposal of existing equipment is not included.

4 INSTALLATION

- a. The ASA will complete the final assembly of the oven.
- c. Installation of a water treatment system is NOT included with this program.

5 CONNECTION OF UTILITIES

- a. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
- b. Connect Power: The ASA will hook up the oven to an approved disconnect device.
- c. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

6 START UP

- a. The ASA will perform a Factory Start Up according to Blodgett recommendations procedures.
- b. The ASA will complete the Start Up Form.
 - i. One copy goes to the store
 - ii. One copy goes to the Mfg. Rep
 - iii. One copy goes to the ASA
- c. The ASA will scan the form and send it to Blodgett.
- d. The ASA will notify the Mfg. Rep of complete installation.
- e. The Mfg. Rep will then schedule a demo at the customer site.





CUSTOMER PROGRAM RESPONSIBILITIES

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system is NOT included with this program. Refer to page 8 for information on Blodgett water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- An approved and operational ventilation hood



WORRY FREE Installation

PLATINUM PROFESSIONAL INSTALLATION

	HV-100E SINGLE	HV-100E DOUBLE	HV-100G SINGLE	HV-100G DOUBLE
Voltage	208-240	208-240	120	120
Kit No.	58464	58465	58412	58383
PPI (NET)	\$3,384	\$3,744	\$3,110	\$3,953
Parts Kit (NET)	\$706	\$1,368	\$785	\$1,289

* PPI price includes labor and parts kit

Unit prices based on man hours, with the exception of the mileage.

Travel price based on 2 men, 1 hour and 50 miles travel each way. Travel outside this scope will be charged extra to the customer. Pricing is based on normal business hours, 8:00-5:00, Monday-Friday. Ask for a quote for an overtime installation cost if required.

If for any reason the installation/startup is delayed due to a lack of functioning utilities, a return trip will be charged to the customer. Removal of doors, windows, counters, or equipment to get the oven(s) to the installation location is not included in pricing.

All pricing is based on ground floor installation with minimum of 45" of clearance access from the point of entry to the final oven location.

Additional man hours will be charged on a separate invoice to the customer.



CONVECTION

THE BEST SELLING COMMERCIAL CONVECTION OVEN IN THE WORLD!

WHAT MADE US GREAT IS WHAT MAKES US BETTER

Quality workmanship and materials mean Blodgett Convection Ovens are in service longer (with fewer problems) than any other commercial convection oven.

- ✓ 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.
- ✓ FEWER HEADACHES – double porcelainized interior surface prevents hidden rust.
- ✓ A JOY TO USE – superior turnbuckle assembly keeps door operation hassle-free.

SMART

BUILT LIKE A BLODGETT.

**BUILT
Stronger**

**LASTS
Longer**

HOODINI^{***} VENTILATION SYSTEM



BLODGETT CONVECTION

- ✓ SIMPLE OPERATION the Hoodini is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- ✓ MAXIMIZE YOUR KITCHEN SPACE with 0" required top clearance
- ✓ EASY INSTALLATION no water or drain required. Power is provided from the oven, no additional electrical supply is needed.
- ✓ SIMPLE TO MAINTAIN with our easy to replace filters



LIST PRICE

HOODINI VENTLESS CONVECTION OVEN HOOD	SINGLE OVEN	DOUBLE STACK
VLF - Ventless hood for full size ovens (Mark V & Zephaire E only)	\$11,707	\$13,493
VLH - Ventless hood for CTB half size ovens	\$11,088	\$12,802
VLF Replacement Filter - p/n 100668	\$2,102	\$2,102
VLH Replacement Filter - p/n 100777	\$1,195	\$1,195

Available for general export and CE use



DFG-100-ES shown with optional stand with casters

PREMIUM SERIES OVENS

- Warranty: 3 year parts, 2 year labor, 5 year limited door warranty
- Lowest cost of ownership of any convection, Period!
- Slide out control panel for easy servicing
- Solid state digital control with Cook & Hold and Pulse Plus standard
- Multiple control options, see page 22
- Roll-In models available
- Better bake pattern
- Perfect for high volume and rigorous use customers
- Includes No Charge Performance & Installation check, see page 58
- DFG-100-ES and DFG-200-ES models only are available for general export and CE use



DFG-100-ES - Full Size, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	600/273 (49)	\$30,226
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	\$58,494
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	\$29,909
Base Section	One base section (oven only)	550/250 (49)	\$28,585



DFG-200-ES - Full Size, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$31,130
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$60,302
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$30,814
Base Section	One base section (oven only)	585/265 (49)	\$29,489



DFG-100 - Full Size Heritage, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	600/273 (49)	\$29,632
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1295/589 (98)	\$56,752
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	570/259 (49)	\$28,761
Base Section	One base section (oven only)	550/250 (49)	\$27,436



DFG-200 - Full Size Heritage, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$30,497
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$58,481
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$29,626
Base Section	One base section (oven only)	585/265 (49)	\$28,301



DFG-50 - Half Size Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" s/s legs	335/152 (23)	\$21,109
Double	Two base sections with 7" s/s stand, draft diverter or direct vent & stacking brackets	760/345 (46)	\$42,607
Add'l Section	One base sections with 7" s/s stand	345/157 (23)	\$21,844
Base Section	One base section (oven only)	315/143 (23)	\$20,209

Available with right hinge swing (see page 21).

DISCOVER SIMPLETOUCH

Optional control that combines Manual & Touchscreen

- 4.3" touchscreen interface
- Control knob - used to change values for time, temperature, etc.
- USB port - to transfer recipes and data to/from the control
- Cook modes: manual, recipe and rack timer
- Advanced functions: Fan Pulse, Fan Delay and Cook & Hold
- HACCP storage capability
- Available on DFG-ES, Mark V, DFG-50 & CTB ovens

See page 36 for pricing



SIMPLE touch





Mark V-100 - Full Size, Standard Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	490/222 (49)	\$27,837
Double	Two base sections with 6" s/s legs, and vent connector	958/435 (98)	\$53,716
Add'l Section	One base section with 6" s/s legs and vent connector	490/222 (49)	\$27,520
Base Section	One base section (oven only)	468/212 (49)	\$26,195



Mark V-200 - Full Size, Bakery Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	490/222 (49)	\$28,682
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	958/435 (98)	\$55,405
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	490/222 (49)	\$28,365
Base Section	One base section (oven only)	468/212 (49)	\$27,040



CTB/CTBR - Half Size Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" s/s legs	295/134 (23)	\$18,245
Double	Two base sections with 19" s/s stand and vent riser	595/270 (46)	\$39,139
Add'l Section	One base section with vent riser and 19" s/s stand	350/159 (23)	\$21,240
Base Section	One base section (oven only)	280/127 (23)	\$17,899

CTBR door is hinged on the right side



MEET YOUR HIGH PRODUCTION CHALLENGES WITH A ROLL-IN CONFIGURATION

Designed for maximum production and transport, Blodgett Convection Roll-In ovens are the center of any kitchen using mobile production systems and the only roll-in ovens in the industry that allow for easy loading and unloading of the top oven without interrupting the cooking process of the bottom oven.

Blodgett roll-in configurations are manufactured by making these slight modifications to our full size ovens.

- Instead of traditional racks and rack guides, stainless steel tracks are mounted on the left and right hand bottom interior of the oven.
- A dock-and-lock mechanism is provided.

Roll all of your product into the oven at once. Blodgett provides a variety of transport carts, roll-in pan racks or basket dollies. One is sure to be right for your application.

Available on DFG, Mark V and Zephaire Series full size ovens.

See page 21 for details and pricing.





Zephaire-100-G-ES shown

ZEPHAIRE SERIES OVENS

- Warranty: 2 year parts, 2 year labor, 3 year limited door warranty
- 2 speed convection fan, lights and glass doors
- Serviceable from side
- Reliable solid state infinite control with separate dials for thermostat and timer
- Multiple control options, see page 22
- Mid level oven, great for lower volume institutional customers
- Available for general export use
- Available for CE use (all but Zephaire-100-E)



Zephaire-100-G-ES - Full Size, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	535/243 (49)	\$26,215
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	\$50,472
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	\$25,898
Base Section	One base section (oven only)	503/228 (49)	\$24,574



Zephaire-200-G-ES - Full Size, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$26,978
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$51,998
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$26,662
Base Section	One base section (oven only)	585/265 (49)	\$25,337



Zephaire-100-G - Full Size Heritage, Standard Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	535/243 (49)	\$25,618
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1070/485 (98)	\$48,722
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	522/237 (49)	\$24,746
Base Section	One base section (oven only)	503/228 (49)	\$23,422

Zephaire-200-G - Full Size Heritage, Bakery Depth Gas Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	617/280 (49)	\$26,381
Double	Two base sections with 6" s/s legs, flue connector & stacking brackets	1193/541 (98)	\$50,249
Add'l Section	One base section with 6" s/s legs, flue connector & stacking brackets	604/274 (49)	\$25,510
Base Section	One base section (oven only)	585/265 (49)	\$24,185



Zephaire-100-E - Full Size, Standard Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	480/218 (49)	\$24,732
Double	Two base sections with 6" s/s legs, vent connector & stacking brackets	960/435 (98)	\$47,506
Add'l Section	One base section with 6" s/s legs, vent connector & stacking brackets	460/209 (49)	\$24,415
Base Section	One base section (oven only)	440/200 (49)	\$23,090



Zephaire-200-E - Full Size, Bakery Depth Electric Convection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" s/s legs	595/270 (49)	\$25,553
Double	Two base sections with 6" s/s legs and vent connector	1110/505 (98)	\$49,147
Add'l Section	One base section with 6" s/s legs and vent connector	575/261 (49)	\$25,236
Base Section	One base section (oven only)	555/252 (49)	\$23,911



“ We haven’t had any issues since owning the Blodgett, and I can’t say that about other products we have. Blodgett ovens cook the product the way it needs to. Period. ”

MAT BELZANO

*Executive Chef,
University of Arkansas*

Best known at the University of Arkansas for his candy bacon street dog, Mat gets a kick out of bucking familiar norms and delivering flavor experiences that rival any restaurant. “Around here, you have to be creative,” Mat said. And creative, he is!

Mat’s go-to Blodgett product is the ventless convection ovens with the Hoodini ventilation system. Stackable, ventless ovens with the ability to work in non-traditional spaces is the perfect solution for the University of Arkansas’ many diverse dining venues.

THE **G.O.A.T.**

OPTIONS & ACCESSORIES

LIST PRICE



BLODGETT CONVECTION

ROLL-IN PACKAGE UPGRADE - DFG, MARK V & ZEPHAIRE ONLY		STANDARD DEPTH	BAKERY DEPTH
CHOOSE OVEN CART TYPE			
Single oven - CTRG transport cart & interior cavity built with roll-in guides*		\$5,976	\$5,976
Double oven - CTRG-2 transport cart & interior cavity built with roll-in guides*		\$8,590	\$8,590
CHOOSE ROLL-IN OPTIONS			
DOLLY	DBRI-L roll-in basket dolly for bakery depth ovens (per cavity, baskets not included)	—	\$1,375
	DBRI-S roll-in basket dolly for standard depth ovens (per cavity, baskets not included)	\$1,375	—
PAN RACKS	RPR-L9 roll-in dolly w/5 pan racks for bakery depth ovens (per cavity)	—	\$5,213
	RPR-S9 roll-in dolly w/5 pan racks for standard depth ovens (per cavity)	\$5,213	—
	Additional racks for pan racks L9 (each) for bakery depth ovens	—	\$396
	Additional racks for pan racks S9 (each) for standard depth ovens	\$374	—

* Use this price for ordering additional transport carts

Roll-in Basket Dollies - The roll-in dollies are used in conjunction with Arlington baskets. The baskets (not included) stack on top of the roll-in dollies.



RPR-L9



DBRI-L/DBRI-S

Roll-in Pan Racks - All roll-in pan racks come standard with five racks. Two roll-in pan racks are required for double section ovens.

LIST PRICE

INTERIOR OPTIONS	PREMIUM OVENS			ZEPHAIRE OVENS	
	STANDARD DEPTH	BAKERY DEPTH	HALF SIZE	STANDARD DEPTH	BAKERY DEPTH
Stainless steel liner*	\$1,649	\$1,649	\$1,339	—	—
Extra racks (each)	\$288	\$302	\$274	\$288	\$302
EZ slide racks (each)	\$1,195	—	—	—	—
Aluminum baking rack	—	—	\$274	—	—
Solid stainless steel doors	N/C	N/C	N/C	N/C	N/C

* per section

EXTERIOR OPTIONS	PREMIUM OVENS			ZEPHAIRE OVENS
	PREMIUM FULL SIZE OVENS	CTB/CTBR	DFG-50	
Side shields (per section)	\$936	—	\$850	\$936
Prison package w/piano hinge*	\$3,154	—	—	\$3,154
Keyed slamlock control cover (upgrade from padlock style)** with lock & key	\$353	—	—	\$353
Stacking Platform (p/n 39512) - kit for stacking w/countertop deck ovens	\$1,728	—	—	\$1,728
S/S solid back panel (per section)	\$1,001	—	—	\$1,001
Right hand hinged door	—	N/C	N/C	—
Cord set with plug - per section (standard on all 115V gas ovens only, not available for full size electric oven) (US & Canada only)	Std.	\$835	Std.	Std.

* Prison package includes padlock style locking control cover with piano hinge (lock not included), door hasp, solid back panel, and tamper proof screws.

** Must be purchased with prison package



OPTIONS & ACCESSORIES

LIST PRICE

CONTROLS (per section)	PREMIUM OVENS	ZEPHAIRE OVENS	HALF SIZE OVENS
SimpleTouch*	\$2,254	—	\$2,254
SSD	Std	\$3,132	\$3,132
SSM	—	—	Std
SSI-M	n/c	Std	—

* Not available on DFG-100 & DFG-200 Heritage ovens.



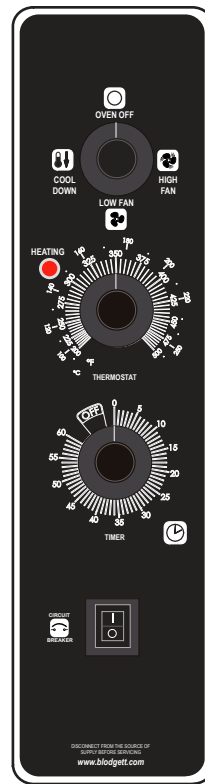
SimpleTouch

Touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, USB connection, and HACCP storage capability



SSD

Solid state digital control with Cook & Hold for automatic transfer from cook to hold time/temperature; and Pulse Plus to minimize rippling on batter products.



SSM

Solid state infinite control with separate dials for thermostat and timer.



SSI-M

Solid state infinite control with separate dials for thermostat and timer. More accurate control with linear temperature referencing (LTR).

OPTIONS & ACCESSORIES

LIST PRICE



BLODGETT CONVECTION

LEGS, STANDS & CASTERS		FULL SIZE OVENS	HALF SIZE OVENS
LEGS	4" stainless steel legs (set) (not for use with stands or casters)****	—	\$346
	6" stainless steel legs (set)	\$662	—
	6" legs with seismic feet (set)	\$1,332	—
	25" s/s legs (set)	\$1,642	—
	25" s/s legs with seismic feet (set)	\$2,311	—
STANDS	5-3/4" stainless steel stand	—	\$1,562
	7" stainless steel stand	—	\$1,634
	16" stainless steel stand with shelf	—	\$2,635
	19" or 24" stainless steel stand with shelf	—	\$2,988
	24" open stainless steel stand w/rack guides (racks sold separately)	—	\$4,615
	25" open s/s stand w/rack guides (racks sold separately)	\$3,370	—
	29" fully welded, stainless steel open stand w/pan supports	\$5,213	—
	33" stainless steel stand with shelf	—	\$4,205
CASTERS	33" open stainless steel stand w/rack guides (racks sold separately)	—	\$4,910
	6" casters (set) for single ovens** ***	\$900	—
	6" casters (set) for double ovens* ***	\$900	—
	6" casters (set) for stand (add to cost of stand)	\$900	\$900
	4-1/4" low profile casters (set) (double oven only)***	\$900	—

* Replaces legs ** Used with legs or open stands *** DO NOT deduct cost of legs **** Single oven only

LIST PRICE

GAS, ELECTRIC & VENTING		FULL SIZE ELECTRIC	FULL SIZE GAS OVENS	HALF SIZE ELECTRIC	HALF SIZE GAS OVENS
GAS/ELECTRIC	48" flexible gas hose w/quick disconnect & restraining device	—	\$1,195	—	\$1,195
	36" flexible gas hose w/quick disconnect & restraining device	—	\$1,109	—	\$1,109
	Gas manifold for double gas sections	—	\$418	—	—
	440 or 480 volt, 3 phase (per section)	\$2,146	—	—	—
	8 kW (per section)	—	—	\$490	—
	50 HZ upcharge (per section) NET PRICE	\$274	—	\$151	—
VENT	Vent connector	\$662	—	\$353	—
	Draft diverter or direct vent, stainless steel	—	\$554	—	\$554
	Flue connector	—	\$662	—	—



25" open s/s stand w/rack guides



Draft Diverters



Direct Vent (shown for clarity with flue pipe, not provided)

(Must be purchased at time of original equipment order) NET PRICE

EXTENDED WARRANTY	CONVECTION OVENS
One year additional labor only (per section) - NET PRICE	\$1,642 NET



SPECIFICATIONS

Premium Series Gas Convection Ovens

DIMENSIONS	DFG-100-ES			DFG-200-ES			DFG-100			DFG-200			DFG-50		
	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H
Interior (")	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	15 ³ / ₈	21	20
Exterior (")	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	30 ¹ / ₄	25 ¹ / ₈	30 ¹ / ₈
Height - Single (")	57			57			57			57			34 ¹ / ₈		
Height - Double (")	70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			68 ⁷ / ₈		
CAPACITY															
Full Size Sheet Pans	5			5			5			5			N/A		
Half Bake Size Pans	10			10			10			10			5		
Hotel Pans	10			10			10			10			5		
# Rack Positions	11			11			11			11			9		
OPERATION															
Heating Method	Direct flow inshot			Direct flow inshot			Dual flow			Dual flow			Dual flow		
Standard Motor	2 speed			2 speed			2 speed			2 speed			1 speed		
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural ("W.C.")	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5
LP ("W.C.")	10	11	13	10	11	13	10	11	13	10	11	13	10	11	13
BTU/HR	45,000			50,000			55,000			60,000			27,500		
CLEARANCE															
Left side (")	0			0			2			6			6		
Right side (")	0			0			2			6			6		
Rear (")	0			0			0			6			6		

Zephaire Series Gas Convection Ovens

DIMENSIONS	ZEPHAIRE-100-G-ES			ZEPHAIRE-200-G-ES			ZEPHAIRE-100-G			ZEPHAIRE-200-G			
	W	D	H	W	D	H	W	D	H	W	D	H	H
Interior (")	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	20
Exterior (")	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	32
Height - Single (")	57			57			57			57			
Height - Double (")	70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			70 ⁵ / ₈			
CAPACITY													
Full Size Sheet Pans	5			5			5			5			
Half Bake Size Pans	10			10			10			10			
Hotel Pans	10			10			10			10			
# Rack Positions	11			11			11			11			
OPERATION													
Heating Method	Direct flow inshot			Direct flow inshot			Dual flow			Dual flow			
Standard Motor	2 speed			2 speed			2 speed			2 speed			
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAX
Natural ("W.C.")	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	3.5	7	10.5	10.5
LP ("W.C.")	10	11	13	10	11	13	10	11	13	10	11	13	13
BTU/HR	45,000			50,000			50,000			60,000			
CLEARANCE													
Left side (")	0			0			2			6			
Right side (")	0			0			2			6			
Rear (")	0			0			0			6			

SPECIFICATIONS



Premium Series Electric Convection Ovens

DIMENSIONS	MARK V-100			MARK V-200			CTB/CTBR		
	W	D	H	W	D	H	W	D	H
Interior ("	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20	15 ³ / ₈	21	20
Exterior ("	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32	30 ¹ / ₄	25 ¹ / ₈	29 ¹ / ₂
Height - Single ("	57			57			28 ¹ / ₄		
Height - Double ("	70 ⁵ / ₈			70 ⁵ / ₈			69 ¹ / ₈		
CAPACITY									
Full Size Sheet Pans	5			5			N/A		
Half Bake Size Pans	10			10			5		
Hotel Pans	10			10			5		
# Rack Positions	11			11			9		
OPERATION									
Heating Method	wrap around element			wrap around element			wrap around element		
Standard Motor	2 speed			2 speed			2 speed		
Electrical rating	11 kW			11 kW			5.6 kW / 8.0 kW		
CLEARANCE									
Left side ("	1/2			1/2			0		
Right side ("	1/2			1/2			0		
Rear ("	1/2			1/2			0		

ZephaireSeries Electric Convection Ovens

DIMENSIONS	ZEPHAIRE-100-E			ZEPHAIRE-200-E		
	W	D	H	W	D	H
Interior ("	29	24 ¹ / ₄	20	29	28 ¹ / ₄	20
Exterior ("	38 ¹ / ₄	36 ⁷ / ₈	32	38 ¹ / ₄	36 ⁷ / ₈	32
Height - Single ("	57			57		
Height - Double ("	70 ⁵ / ₈			70 ⁵ / ₈		
CAPACITY						
Full Size Sheet Pans	5			5		
Half Bake Size Pans	10			10		
Hotel Pans	10			10		
# Rack Positions	11			11		
OPERATION						
Heating Method	wrap around element			wrap around element		
Standard Motor	2 speed			2 speed		
Electrical rating	11 kW			11 kW		
CLEARANCE						
Left side ("	1/2			1/2		
Right side ("	1/2			1/2		
Rear ("	1/2			1/2		

RACK OVEN

OUR BEST BAKING OVEN, PERIOD!

ENHANCING THE EXPERIENCE OF IN-STORE BAKING

The XR8 is the perfect merchandising oven. The large viewing windows, rotating rack and halogen lighting make your baked goods impossible to resist.

The XR8 is the perfect choice when you need consistent results through the entire oven - front to back and top to bottom.

Our professional bakers love the unique rack slides and the internal steam function. These features make the XR8 easy to configure and ideal for bagels and artisan breads. Consider the XR8 when you're serious about your baked goods.

- ✓ Unique rack slide system enables the operator to quickly adjust slide spacing in any configuration.
- ✓ Blower delay feature allows the convection fan to be turned off for up to 20 minutes - ideal for baking delicate products.
- ✓ Internal steam system capable of producing large volumes of steam instantly for bagels or similar products - perfect for thick, shiny crusts and artisan style breads.

**True
NO TURN
Bake**

**GREAT
Results**



XR8 ROTATING RACK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Adjustable rack spacing
- Rotating rack removes easily for cleaning (wire racks not included)
- Pre-plumbed water lines for internal steam system
- Bright halogen interior lighting
- Digital control with six programmable presets, steam vent control, blower delay and separate bake and steam times
- Includes Factory Paid Start-up, see page 58
- Available for general export use



BLODGETT RACK OVEN

XR8 Gas and Electric Rotating Rack Oven

LIST PRICE

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
XR8-G with stand	One XR8-G gas oven on a heavy duty, s/s stand built to hold 12 full size sheet pans with adjustable rack spacing, removable crumb trays, low profile casters and power cord	1135/515 (129)	\$66,564
XR8-E with stand	One XR8-E electric oven on a heavy duty, s/s stand built to hold 12 full size sheet pans with adjustable rack spacing, removable crumb trays and low profile casters	1135/515 (129)	\$62,532

OPTIONS & ACCESSORIES

	XR8-G	XR8-E
12 pan stand with casters	\$5,681	\$5,681
Additional rack slides - set of 2	\$166	\$166
Wire rack	\$288	\$288
Ergonomic wide loading carousel assembly	N/C	N/C
48" flexible gas hose w/quick disconnect & restraining device	\$1,195	—
36" flexible gas hose w/quick disconnect & restraining device	\$1,109	—
MenuSelect™ programmable control (per section)	\$3,355	\$3,355
Direct vent	\$785	—
480V, 3 phase (per section)	—	\$1,764
50 HZ upcharge (per section) NET PRICE	\$274	—


SPECIFICATIONS

DIMENSIONS	XR8-G			XR8-E		
	W	D	H	W	D	H
Exterior - XR8-E (")	N/A	N/A	N/A	48.23	40.27	75.03
Exterior - XR8-G on stand under hood (")	48.23	40.27	80.28	N/A	N/A	N/A
Exterior - XR8-G direct vent (")	48.23	40.27	86.53	N/A	N/A	N/A
CAPACITY						
Full Size Sheet Pans	8 (based on 4" adjustable slide spacing)			8 (based on 4" adjustable slide spacing)		
OPERATION						
Rating	110,000 BTU/hr			18kW (208, 240, 480 VAC available)		
Natural ("W.C.)	5.0 min	14.0 max	3.5 man	N/A		
LP ("W.C.)	11.0 min	14.0 max	10 man	N/A		
Blower Motor	2 speed, 3/4 HP			2 speed, 3/4 HP		
REQUIRED CLEARANCES	0" on sides and back			0" on sides and back		



DECK OVENS

SIMPLICITY, RELIABILITY AND PROVEN PERFORMANCE!



The Blodgett Deck Oven line has set industry wide standards for excellence in baking characteristics, performance and reliability. Simplicity of design and quality construction throughout assure years of trouble-free operation. Blodgett provides the strongest warranty in the business with a standard five-year door warranty!

- ✓ Battleship construction, fully welded angle iron frame for durability, providing you with years of cost effective operation
- ✓ Add-a-section design allows you to start with one oven and add sections as your business grows
- ✓ No electricity required for gas ovens, reducing operating costs
- ✓ Large, full-size door for easy access to cooking chamber
- ✓ Counterbalanced doors provide ease of operation without operator fatigue and injuries
- ✓ Natural convection gentle airflow for delicate bake
- ✓ Large cooking area accommodates items such as large bread loafs and roasts
- ✓ Minimal repair cost with simple, reliable controls



Model 911

900 SERIES BAKING & ROASTING DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- Steel deck is standard
- Stacked units include manifold as standard
- Includes No Charge Performance & Installation check, see page 58
- Available for general export and CE use

The small 900 Series Baking & Roasting ovens feature a space saving 51" x 30" footprint.

911 Small Gas Deck Oven with 7" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	\$23,587
Double	Two base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	895/406 (96)	\$44,748
Triple	Three base sections with 7"s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1275/578 (144)	\$64,613
Base section	One base section (oven only)	410/186 (48)	\$20,686

901 Small Deck Oven with 12" High Baking Compartment

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent, and crown angle trim	485/220 (48)	\$24,746
Double	Two base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	970/440 (96)	\$46,217
Base section	One base section (oven only)	410/186 (48)	\$21,845




The large 900 Series deck ovens come in four basic sections: the 951, 961, 966 and 981. Each section has the same 60" x 40" footprint and can be stacked in any combination.

 **951 Large Gas Deck Oven with 12" High Baking Compartment**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 951 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	600/272 (64)	\$26,640
Double	Two 951 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1230/558 (128)	\$49,990
Base section	One base section (oven only)	540/245 (64)	\$23,724

 **961 Large Gas Deck Oven with 7" High Baking Compartment**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 961 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	540/245 (48)	\$26,532
Double	Two 961 base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1085/492 (96)	\$50,623
Triple	Three 961 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1625/737 (144)	\$73,418
Base section	One base section (oven only)	455/206 (48)	\$23,616

 **966 Large Gas Deck Oven with 16-1/4" High Baking Compartment**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 966 base section with 19" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	630/286 (62)	\$32,047
Double	Two 966 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1190/540 (124)	\$60,977
Base section	One base section (oven only)	575/261 (62)	\$29,218

 **981 Large Gas Deck Oven with Two 7" High Baking Compartments**

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 981 base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	715/324 (64)	\$28,598
Double	Two 981 base sections with 7" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1450/658 (128)	\$53,906
Base section	One base section (oven only)	650/295 (64)	\$25,682



900 Large Series Combination Models

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
981 & 951	Base section for each model, 7" s/s adjustable legs, stainless steel draft diverter or direct vent, crown angle trim and double gas connector (triple gas connector for 961/961/951)	1315/596 (128)	\$51,948
981 & 961		1255/569 (112)	\$51,840
951 & 966		1230/558 (126)	\$55,483
981 & 966		1345/610 (126)	\$57,442
961 & 966		1170/531 (110)	\$55,375
961, 961 & 951		1641/744 (160)	\$73,526
961 & 951	<i>Same as above with 19" s/s adjustable legs</i>	1140/517 (112)	\$50,731



Model 951

Model 961

Model 966

Model 981

CAPACITY - What size 900 oven is right for you?

PAN TYPE	901/911	951/961/966	981
10" pie tin	6	12	24
18" x 24" bun	1	2	4
9.5" x 5" bread	12	24	48
9" x 7" roll	9	16	32
19" x 4" pullman	8	14	28
13" x 16.5" cup tin	2	9	18
12" x 20" x 2.5" hotel pan	1	2	4
#200 pan	2	4	8

Blodgett double deck ovens are central to Lou Malnati's success—more than 650 ovens, as a matter of fact. That's because the oven is where the real magic happens—where Marc's vision of greatness comes alive.



“When I think about Blodgett, I think about rolling our ovens out to Grant Park in 90 degree weather where we'd make pizza for 6 hours straight ... and our ovens worked hard right along with us.”

Marc Malnati
Owner, Lou Malnati's Pizzeria



Model 911P

900 SERIES PIZZA DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Higher BTU and thermostat than standard 900 series models
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT Rokite deck for perfect pizza crusts
- Includes No Charge Performance & Installation check, see page 58
- Available for general export and CE use

The 911 and 961 are also available in a pizza oven version with a slightly higher gas input. The 911P and 961P are designed to meet the demand for equipment with low BTU input requirements without sacrificing results. With the 911P and 961P, equipment can be installed even when gas supply is limited.

961P Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 961P base section with 27-1/2" adjustable s/s legs, s/s draft diverter or direct vent and crown angle trim	725/329 (48)	\$30,917
Double	Two 961P base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, crown angle trim and double gas connector	1405/637 (96)	\$59,393
Base section	One base section (oven with QHT deck)	675/306 (48)	\$28,001

911P Small Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One 911P base section with 27-1/2" adjustable s/s legs, s/s draft diverter or draft hood and crown angle trim	585/265 (48)	\$27,425
Double	Two 911P base sections with 19" adjustable s/s legs, s/s draft diverter or direct vent, double gas connector and crown angle trim	1130/512 (96)	\$52,423
Triple	Three 911P base sections with 7" s/s legs, s/s draft diverter or direct vent, crown angle trim and triple gas connector	1640/744 (144)	\$76,126
Base section	One base section (oven with QHT deck)	500/227 (48)	\$24,523



Model 1060 Double

1048 & 1060 PIZZA DECK OVENS

- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Full width, dual spring, counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Aluminized steel combustion chamber and baking compartment
- QHT Rokite deck
- Includes No Charge Performance & Installation check, see page 58
- Available for general export use

For a heavy-duty, high volume, fast recovery pizza oven, you can trust the Blodgett 1048 and 1060 ovens featuring bottom air intake. We have designed a system to transfer just the right amount of heat to the top ensuring a perfectly cooked pizza time after time. These ovens can be stacked to optimize your production capacity. Our 10" tall door is just the right height, combining functionality and energy savings all in the same foot print.

1048 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	950/431 (61)	\$36,173
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	1850/839 (122)	\$70,416
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	930/422 (61)	\$36,461
Base section	One base section (oven with Ultra Rokite deck)	900/408 (61)	\$32,810

1060 Large Gas Pizza Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 32" s/s legs, s/s draft diverter or direct vent, and crown angle trim	1050/476 (76)	\$42,134
Double	Two base sections with 12" s/s legs, s/s crown angle leg frame, stainless steel draft diverter or direct vent, flue connector and crown angle trim	2100/952 (152)	\$82,505
Add'l section	One base section with 12" s/s legs, s/s crown angle leg frame and flue connector	1040/472 (76)	\$42,588
Base section	One base section (oven with Ultra Rokite deck)	1015/460 (76)	\$38,729

CAPACITY - What size pizza oven is right for you?

PIZZA SIZE	911P	961P	1048	1060
10" pie	6	12	12	18
14" pie	2	5	6	8
16" pie	2	3	5	6



1415 ELECTRIC DECK OVEN



- Warranty: 2 year parts and 1 year labor, 5 year limited door warranty
- Compact countertop design, ideal for kiosk applications
- Counterbalanced doors with heavy chrome plated tubular steel door handle
- Stainless steel exterior construction
- Cordierite deck, with 2 interior decks
- Includes No Charge Performance & Installation check, see page 58
- Available for general export use

1415 Electric Countertop Deck Oven

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 4" stainless steel legs	270/122 (13)	\$13,356
Double	Two base sections with 4" stainless steel legs and stacking kit	540/245 (26)	\$26,971
Base section	One base section (oven only)	260/118 (13)	\$13,010

SPECIFICATIONS

Electric Countertop Deck Oven

	1415 ELECTRIC DECK OVEN		
DIMENSIONS	W	D	H
Interior (")	20	20	9
Exterior (")	27 ¹ / ₄	25 ⁵ / ₈	16 ³ / ₄
Single Section Height	20 ³ / ₄		
Double Section Height	37 ¹ / ₄		
Compartments	1		
CONSTRUCTION			
Assembly	Unibody		
Door Operation	Drop down		
Door Style	Counter Balanced		
Deck	Cordierite		
OPERATION			
Heating Method	Natural/Convection/Radiant		
Electrical	208 or 240 VAC, 3750 Watts		
CLEARANCE	LEFT	RIGHT	REAR
From combustibles (")	2	2	2

OPTIONS & ACCESSORIES

LIST PRICE

LEGS OPTIONS (SET OF 4)	901	911	911P	951	961	961P	966	981	1415	1048	1060
32" s/s legs*	—	—	—	—	—	—	—	—	—	\$2,218	\$2,218
27½" s/s legs	\$1,930	\$1,930	\$1,930	\$1,930	\$1,930	\$1,930	\$1,930	\$1,930	—	—	—
19" s/s legs	\$1,843	\$1,843	\$1,843	\$1,843	\$1,843	\$1,843	\$1,843	\$1,843	—	—	—
12" s/s legs	—	—	—	—	—	—	—	—	—	\$1,656	\$1,656
7" s/s legs	\$994	\$994	\$994	\$994	\$994	\$994	\$994	\$994	—	—	—
Casters ** ***	\$1,397	\$1,397	\$1,397	\$1,397	\$1,397	\$1,397	\$1,397	\$1,397	—	\$1,397	\$1,397
4" s/s legs	—	—	—	—	—	—	—	—	\$346	—	—

* N/A with casters ** Do not deduct cost of legs *** Casters will receive black legs

INTERIOR & DECK OPTIONS (PER DECK)	901	911	911P	951	961	961P	966	981	1415	1048	1060
Cordierite deck	—	—	—	—	—	—	—	—	Std.	—	—
Steel deck	Std.	Std.	—	Std.	Std.	—	Std.	Std.	—	N/C	N/C
QHT Rokite	\$2,498	\$2,498	\$3,067	\$3,067	\$3,067	Std.	\$3,067	\$3,067	—	\$3,845	\$4,723
Meteorite Deck	—	—	—	—	—	—	—	—	—	\$7,646	\$9,374
Steam jets	\$641	\$641	\$828	\$828	\$828	\$828	\$828	\$828	—	—	—

EXTERIOR OPTIONS	901	911	911P	951	961	961P	966	981	1415	1048	1060
Crown angle trim, stainless-steel	\$418	\$418	\$418	\$432	\$432	\$432	\$432	\$432	—	\$590	\$634
Crown angle leg frame assembly, stainless-steel	—	—	—	—	—	—	—	—	—	\$1,728	\$1,937
Stacking collar for 1415	—	—	—	—	—	—	—	—	\$605	—	—

VENT & CONNECTOR OPTIONS	901	911	911P	951	961	961P	966	981	1415	1048	1060
Flue connector	—	—	—	—	—	—	—	—	—	\$266	\$266
Draft diverter or direct vent, stainless-steel	\$554	\$554	\$554	\$554	\$554	\$554	\$554	\$554	—	\$554	\$554
Double gas connector	\$562	\$562	\$562	\$562	\$562	\$562	\$562	\$562	—	—	—
Triple gas connector	\$590	\$590	\$590	\$590	\$590	—	\$590	\$590	—	—	—
48" flexible gas hose*	\$1,195	\$1,195	\$1,195	\$1,195	\$1,195	\$1,195	\$1,195	\$1,195	—	\$1,195	\$1,195
36" flexible gas hose*	\$1,109	\$1,109	\$1,109	\$1,109	\$1,109	\$1,109	\$1,109	\$1,109	—	\$1,109	\$1,109

* Flexible gas hose includes quick disconnect & restraining device

CONTROL OPTIONS (PER SECTION)	901	911	911P	951	961	961P	966	981	1415	1048	1060
FTDO 200°-500° temp control	Std.	Std.	—	Std.	Std.	—	Std.	Std.	—	—	—
FDTH 300°-650° temp control	\$346	\$346	\$346	\$346	\$346	Std.	\$346	\$346	—	Std.	Std.
Digital display (150°-500°F)	—	—	—	—	—	—	—	—	Std.	—	—

MISCELLANEOUS	901	911	911P	951	961	961P	966	981	1415	1048	1060
50 HZ upcharge (per section) NET PRICE	—	—	—	—	—	—	—	—	\$274	—	—
Kit ((p/n 39512)) to stack w/full size convection	—	—	—	—	—	—	—	—	\$1,728	—	—
Kit to stack w/Hydrovection	—	—	—	—	—	—	—	—	\$1,728	—	—

SPECIFICATIONS



Gas Baking & Roasting Deck Ovens

	911			901			951			961			966			981		
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H	W	D	H
Interior (")	33	22	7	33	22	12	42	32	12	42	32	7	42	32	16 ¹ / ₄	42	32	7
Exterior (")	51	30	22	51	30	27	60	40	27	60	40	22	60	40	32	60	40	31 ¹ / ₂
Single Section Height	48 ¹ / ₄			54 ³ / ₈			54 ³ / ₈			48 ¹ / ₄			57 ³ / ₄			57 ³ / ₄		
Double Section Height	62 ¹ / ₈			58 ¹⁵ / ₁₆			58 ¹⁵ / ₁₆			62 ¹ / ₈			68 ¹³ / ₁₆			68 ¹³ / ₁₆		
Compartments	1			1			1			1			1			2		
CONSTRUCTION																		
Assembly	Angle Iron																	
Door Operation	Drop Down																	
Door Style	Counter Balanced																	
Deck	Steel																	
OPERATION																		
Heating Method	Natural/Convection/Radiant																	
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5	5.0	7.0	10.5
L.P. (" W.C.)	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0
BTU/Hr.	20,000			22,000			38,000			37,000			50,000			50,000		
CLEARANCE	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR
From combustibles (")	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6

Gas Pizza Deck Ovens

	911P			961P			1048			1060		
DIMENSIONS	W	D	H	W	D	H	W	D	H	W	D	H
Interior (")	33	22	7	42	32	7	47 ¹ / ₄	36	10	60	36	10
Exterior (")	51	30	22	60	40	22	60 ³ / ₁₆	46 ¹ / ₂	25	78 ¹ / ₄	46 ¹ / ₂	25
Single Section Height	48 ¹ / ₄			48 ¹ / ₄			56 ¹ / ₄			56 ¹ / ₄		
Double Section Height	62 ¹ / ₈			60 ⁹ / ₁₆			64 ³ / ₈			64 ³ / ₈		
Compartments	1			1			1			1		
CONSTRUCTION												
Assembly	Angle Iron											
Door Operation	Drop Down											
Door Style	Counter Balanced			Counter Balanced			Drop Down			Drop Down		
Deck	Ultra Rokite											
OPERATION												
Heating Method	Natural/Convection/Radiant											
GAS	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX	MAN	MIN	MAX
Natural (" W.C.)	5.0	7.0	10.5	5.0	7.0	10.5	3.5	7.0	10.5	3.5	7.0	10.5
L.P. (" W.C.)	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0	10.0	11.0	13.0
BTU/Hr.	27,000			50,000			85,000			85,000		
CLEARANCE	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR	LEFT	RGT	REAR
From combustibles (")	6	6	6	6	6	6	6	6	6	6	6	6



Old World Style New World Ovens

MARSAL

PIZZA OVENS

Marsal's care for quality and ingenuity has allowed us to soar to the top as the industry go-to brand. See our equipment all over the country and all over the globe - at your local pizzeria or in the greatest of restaurant chains.

"Your company's oven is one of the reasons I can so perfectly match the NY style of pizza making. Its quality is unsurpassed, and I will continue to use your brand as long as there is life in my pizza-sauce filled veins!"

*Vincent Disanza Familia Pizzeria
Las Vegas, NV*

**Old
World
Bake**





Why MARSAL

"I still LOVE the ovens and so do all the customers. I love working the ovens & watching their mouths drop when they walk in the door for the first time. The building was designed around the ovens and they are the first thing you see when you walk in the door. I still say WOW every time I come in. This has been my dream for many years and it's awesome to finally see it come true. A lot of customers say the new ovens make the pizza even better. Our sales are up over 50% from before we moved and football season hasn't started yet."

LeAnn - Steffey's Pizza



The arched refractory brick-lined ceiling of the MB Series ovens develop more heat synchronization, enabling the oven to maintain temperature more efficiently and evenly.



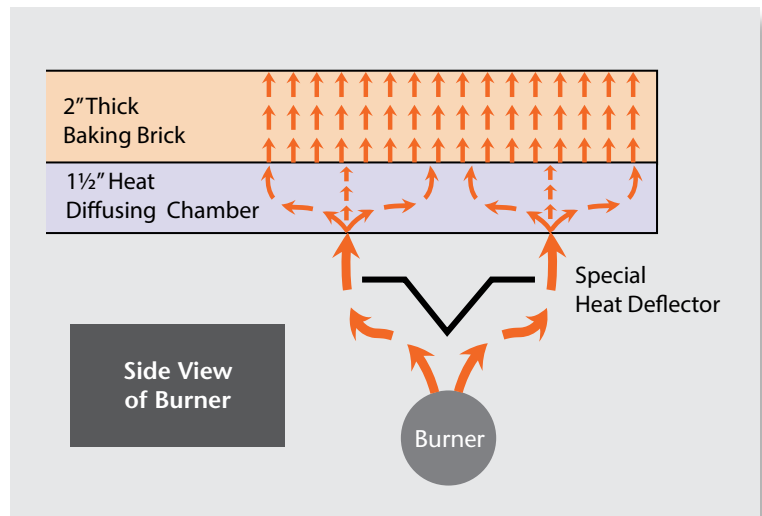
Our 2" thick stone cooking surface has more mass than our competitor's 1-1/2" deck. So your Marsal ovens won't quit, even at your busiest times.





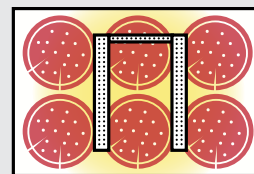
A PERFECT BAKE

Marsal ovens incorporate a 1½” heat diffusing air chamber and a 2” thick cooking surface for an even bake throughout the oven. So your pizza is cooked crispier and more efficiently.

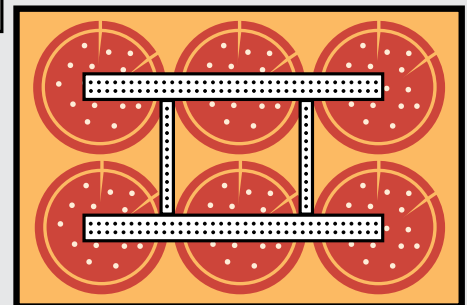


SUPERIOR BURNER DESIGN

Marsal gas ovens are built with our exclusive left-to-right burner design. This system allows for even heating across the entire baking deck. Our competitors use a front-to-back burner design, producing a very uneven heating surface with slow recovery.



Their Design



Our Design

Simply the BEST



MB SERIES



Shown with rosebed brick veneer

MB SERIES BRICK LINED OVENS

Brick lined gas deck pizza oven delivers the bake of an old world oven with the ease of a gas deck

- Warranty: 1 year labor, 18 months parts
- Light counter weight double panelled door creates an air shield, reducing heat loss and keeping the workspace cool
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- Bright interior halogen light
- Stainless steel sides and top (aluminized front)
- Heavy duty adjustable legs are welded to the oven's base
- Ultra high temperature fiberglass insulation allows for 0" clearance on both sides
- Fully enclosed and ready to be finished. Finish on your own or choose our stainless steel or brick finishing kits.
- Available in 3 top styles, the standard flat top and optional square and round dome top
- Can be paired with our WF Series ovens (see page 49)
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use

4 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
4 Pie Series - 36" x 42" cooking surface and flat top, holds four 18" pies per section - aluminized fronts			
MB 42 Single	One base section w/30" stand and indirect vent	1525 / 692	\$38,549
MB 42 Double	Two base sections w/16" stand and indirect vent	2425 / 1100	\$72,475
Add'l Section	One base section w/16" stand	—	\$37,692
Base Section	One base section (oven with deck)	—	\$34,697

6 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
6 Pie Series - 36" x 0" cooking surface and flat top, holds six 18" pies per section - aluminized fronts			
MB 60 Single	One base section w/30" stand and indirect vent	1848 / 838	\$40,752
MB 60 Double	Two base sections w/16" stand and indirect vent	3220 / 1461	\$77,141
Add'l Section	One base section w/16" stand	—	\$39,953
Base Section	One base section (oven with deck)	—	\$37,102



8 Pie Series MB Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
8 Pie Series - 44" x 66" cooking surface and flat top, holds eight 16" pies per section - aluminized fronts			
MB 866 Single	One base section w/30" stand and indirect vent	2000 / 907	\$46,937
MB 866 Double	Two base sections w/16" stand and indirect vent	3525 / 1599	\$89,654
Add'l Section	One base section w/16" stand	—	\$46,440
Base Section	One base section (oven with deck)	—	\$43,128

SPECIFICATIONS

	MB 42 SINGLE	MB 42 DOUBLE	MB 60 SINGLE	MB 60 DOUBLE	MB 866 SINGLE	MB 866 DOUBLE
Height	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"	Flat Top: 60" Round Dome: 69" Square Dome: 65"	Flat Top: 71¼" Round Dome: 80¼" Square Dome: 76¼"
Depth x Length	44¼" x 62½"	44¼" x 62½"	44¼" x 80"	44¼" x 80"	52¼" x 86"	52¼" x 86"
Cooking Surface	36" x 42"	(2) 36" x 42"	36" x 60"	(2) 36" x 60"	44" x 66"	(2) 44" x 66"
BTUs	LP: 90,000 Nat: 95,000	LP: (2) 90,000 Nat: (2) 95,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000	LP: 120,000 Nat: 130,000	LP: (2) 120,000 Nat: (2) 130,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



MB 236 Slice Series, Short Depth, Brick Lined Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
MB 236 Series - 24" x 36" cooking surface and flat top			
MB 236 Single	One base section w/30" stand and indirect vent	845 / 383	\$29,542
MB 236 Double	Two base sections w/16" stand and indirect vent	1410 / 640	\$54,842
Add'l Section	One base section w/16" stand	—	\$28,519
Base Section	One base section (oven with deck)	—	\$26,237



SAME POWER, SMALL SIZE

Slice ovens have a 24" deep cooking chamber and deliver a great bake in a smaller footprint.

"YOU CAN'T GET A BETTER PIZZA THAN THIS - ABSOLUTELY AWESOME!"

Bobby Bogнар, TV Host
History's Food Tech

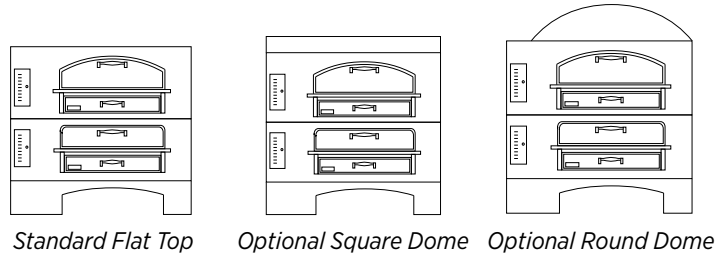




OPTIONS & ACCESSORIES

LIST PRICE

TOP STYLES	
Square dome top for MB Series - 4, 6, 8 pie (not on Slice ovens)	\$1,598
Round dome top for MB Series - 4, 6, 8 pie	\$1,598
Round dome top for MB Slice Series	\$1,195



Standard Flat Top Optional Square Dome Optional Round Dome

MISCELLANEOUS	
Set of (4) Casters (2 locking, 2 non-locking) - not available on MB 236	\$1,339
Auto start timer (per section)	\$1,807
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Direct vent	\$626

BRICK VENEER KIT (INSTALLATION NOT INCLUDED)	
MB (42 or 60) Front and Sides for single or double oven	\$5,897
MB 866 Front and Sides for single or double oven	\$6,689
MB 236 Front and Sides for single or double oven	\$4,810

Choose from 2 brick colors - Rosebud (default) and Whitestone



Right oven shown with customer specified tile, not available from factory



Rosebud Brick Veneer Kit



Whitestone Brick Veneer Kit

STAINLESS STEEL FRONT	
MB (42 or 60) front per section	\$1,202
MB 866 front per section	\$1,390
MB 236 front per section	\$1,008

STANDS	
MB42 30" stand with feet for single oven	\$3,766
MB42 16" stand with feet for double and add'l section	\$2,995
MB60 30" stand with feet for single oven	\$3,564
MB60 16" stand with feet for double and add'l section	\$2,851
MB866 30" stand with feet for single oven	\$3,722
MB866 16" stand with feet for double and add'l section	\$3,312
MB236 30" stand with feet for single oven	\$3,218
MB236 16" stand with feet for double	\$2,282

SD SERIES



SD SERIES STANDARD OVENS



SD Double Oven

Classic superiority - exclusive Marsal burner system for a superior bake

- Warranty: 1 year labor, 18 months parts
- A spring balanced door for easy access to chamber
- Special side baffle system for a perfect top bake
- 2" thick cooking surface, 1½" for the slice series
- Thermostatically controlled from 300°F to 650°F
- 18 gauge stainless steel top, sides and doors
- Heavy duty adjustable legs are welded to the base
- 0" clearance on both sides to a combustable wall using ultra high temperature fiberglass insulation
- Available with 7" and 10" high door openings
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use



4 Pie Series SD Series Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
4 Pie Series - 36" x 48" cooking surface, holds four 18" pies per section				
SD 448 7" Door	SD 448 Single	One base section w/30" stand and indirect vent	1060 / 48	\$28,800
	SD 448 Double	Two base sections w/16" stand and indirect vent	2060 / 934	\$51,005
	SD 448 Triple	Three base sections w/6" stand and indirect vent	3100 / 1406	\$75,485
	Add'l Section*	One base section w/16" stand	—	\$26,258
	Base Section	One base section (SD 448 oven with deck)	—	\$24,660
SD 1048 10" Door	SD 1048 Single	One base section w/30" stand and indirect vent	1075 / 488	\$29,873
	SD 1048 Double	Two base sections w/12" stand and indirect vent	2070 / 939	\$53,158
	Add'l Section*	One base section w/12" stand	—	\$27,338
	Base Section	One base section (SD 1048 oven with deck)	—	\$25,733
	SD 1048/SD 448	SD 448 stacked over SD 1048 w/12" stand and indirect vent	2175 / 986	\$52,085

* Additional section to make double stack oven

WHAT SIZE OVEN DO YOU NEED?



(4) 18" pies



(6) 18" pies



(8) 16" pies



(2) 18" pies in 36" wide slice oven



6 Pie Series SD Series Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
6 Pie Series - 36" x 60" cooking surface, holds six 18" pies per section				
SD 660 7" Door	SD 660 Single	One base section w/30" stand and indirect vent	1240 / 562	\$33,466
	SD 660 Double	Two base sections w/16" stand and indirect vent	2420 / 1098	\$64,793
	SD 660 Triple	Three base sections w/6" stand and indirect vent	4075 / 1848	\$96,185
	Add'l Section*	One base section w/16" stand	—	\$33,142
	Base Section	One base section (SD 660 oven with deck)	—	\$31,565
SD 1060 10" Door	SD 1060 Single	One base section w/30" stand and indirect vent	1285 / 583	\$34,733
	SD 1060 Double	Two base sections w/12" stand and indirect vent	2550 / 1157	\$67,334
	Add'l Section	One base section w/12" stand	—	\$34,416
	Base Section	One base section (SD 1060 oven with deck)	—	\$32,832
	SD 1060/SD 660	SD 660 stacked over SD 1060 w/12" stand and indirect vent	2500 / 1134	\$66,067

8 Pie Series SD Series Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE	
8 Pie Series - 44" x 66" cooking surface, holds eight 16" pies per section				
SD 866 7" Door	SD 866 Single	One base section w/30" stand and indirect vent	1625 / 737	\$39,182
	SD 866 Double	Two base sections w/16" stand and indirect vent	2910 / 1320	\$76,255
	SD 866 Triple	Three base sections w/6" stand and indirect vent	4600 / 2086	\$113,342
	Add'l Section	One base section w/16" stand	—	\$38,887
	Base Section	One base section (SD 866 oven with deck)	—	\$37,282
SD 10866 10" Door	SD 10866 Single	One base section w/30" stand and indirect vent	1900 / 862	\$41,242
	SD 10866 Double	Two base sections w/12" stand and indirect vent	3220 / 1460	\$80,366
	Add'l Section*	One base section w/12" stand and indirect vent	—	\$40,939
	Base Section	One base section (SD 10866 oven with deck)	—	\$39,341
	SD 10866/SD 866	SD 866 stacked over SD 10866 w/12" stand and indirect vent	3165 / 1435	\$78,307

* Additional section to make double stack oven



SD 236 Slice Series, Short Depth, Standard Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
SD 236 Series - 24" x 36" cooking surface			
SD 236 Single	One base section w/30" stand and indirect vent	780 / 354	\$24,134
SD 236 Double	Two base sections w/16" stand and indirect vent	1490 / 676	\$46,296
SD 236 Triple	Three base sections w/6" legs and indirect vent	TBD	\$68,702
Add'l Section*	One base section w/16" stand	—	\$23,810
Base Section	One base section (SD 236 oven with deck)	—	\$22,399

OPTIONS & ACCESSORIES

LIST PRICE



MARSAL PIZZA OVENS

FACTORY INSTALLED FIBERBRICK LINED BAKING CHAMBER	
4 pie ovens, per deck	\$1,728
6 pie ovens, per deck	\$1,944
8 pie ovens, per deck	\$2,376
SD 236, per deck	\$1,296

MISCELLANEOUS	
Auto start timer (per section)	\$1,807
Set of (4) Casters (2 locking, 2 non-locking)	\$1,339
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Direct vent (not available on triple stacked ovens)	\$626

STANDS	
Stand w/feet for single oven	
30" stand for SD448 & SD1048	\$4,054
30" stand for SD660 & SD1060	\$1,814
30" stand for SD866 & SD10866	\$1,814
30" stand for SD236	\$1,649
Stand w/feet for double oven	
16" stand for SD448	\$1,598
12" stand for SD1048	\$1,606
16" stand for SD660	\$1,577
12" stand for SD1060	\$1,584
16" stand for SD866	\$1,606
12" stand for SD10866	\$1,598
16" stand for SD236	\$2,750
Stand w/feet for triple oven	
6" stand for SD448	\$1,418
6" stand for SD660	\$1,404
6" stand for SD866	\$1,411
6" stand for SD236	\$1,418
12" Stand w/feet	
12" stand for SD1048/SD448	\$1,606
12" stand for SD1060/SD660	\$1,584
12" stand for SD10866 double & SD10866/SD866	\$2,938

SPECIFICATIONS

MODEL	SD 448		SD 1048		SD 1048/ SD 448	SD 660		SD 1060		SD 1060/ SD 660	SD 866		SD 10866		
	S	D	S	D		S	D	S	D		S	D	S	D	
Height	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"	66"	55½"	66"	59½"	70"	
Depth x Width	43¼" x 65"					43¼" x 80"					51¼" x 86"				
Cooking Surface	36" x 48" per section					36" x 60" per section					51¼" x 86" per section				
BTUs per section	95,000 Natural / 90,000 LP					130,000 Natural / 120,000 LP					130,000 Natural / 120,000 LP				

S - Single D - Double



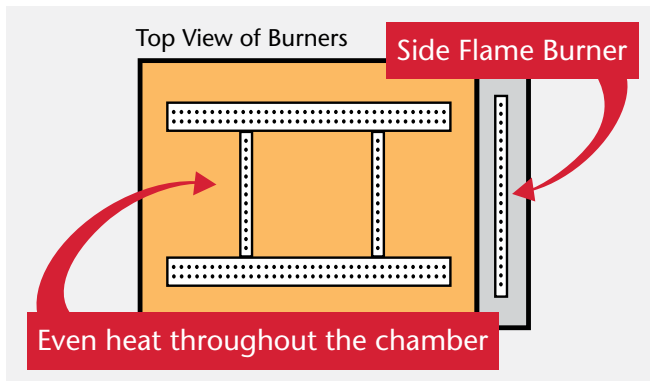
WF SERIES

ARTISAN WOOD FIRE STYLE

WITHOUT THE HASSLE AND LABOR

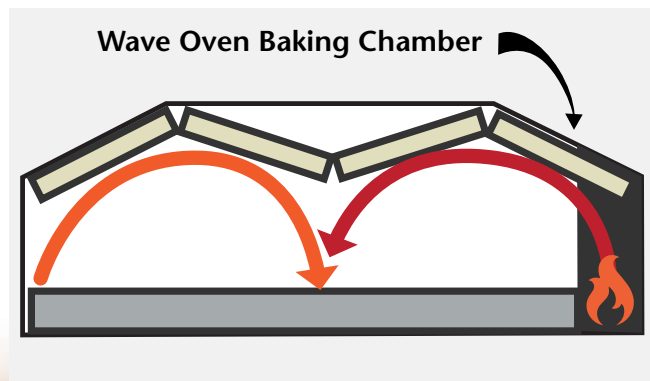
EXCLUSIVE BURNER DESIGN

The WF exclusive left-to-right burner design, coupled with a revolutionary open 40,000 BTU side burner brings the right side of the baking chamber to temperatures over 900°F. Start your bake near the flame, then move to the left for a very fast, desirable bake.



WAVE-FLAME ENGINEERING

The baking chamber is lined with refractory bricks designed to produce a "wave" of heat across the baking deck. The bricks absorb moisture and radiates a dry even heat, while the "wave" design blasts your product with heat, creating a crispy pie crust with an old-world bake.





WF SERIES WAVE FLAME OVENS

Old world style gas oven with exclusive Marsal “WAVE” baking chamber design for the most intense bake with a visible flame

**3 Minute
Artisan
Pies**

- Warranty: 1 year labor, 18 months parts
- Revolutionary “Wave” Design firebrick lined baking chamber forces the heat from the burners back down on the top of the cooking surface
- Brick lined baking chamber - the cooking surface is 2” thick brick and the rear and arched ceiling of the chamber is lined with refractory brick providing more heat retention so your oven won’t quit
- Stainless steel sides
- Open 40,000 BTU side burner brings the baking chamber temperatures to over 900°F
- Viewing window allows you and your customers to see the flame from the side burner giving that old-world appeal
- Dual controls allow you to independently control the main burner and side burner temperatures. Two thermometers allow you to see exactly what temperature the baking chamber is so that you can easily make adjustments.
- The best of both worlds - Wave Flame ovens may be stacked on either the MB42 or MB60 ovens
- Finish it to fit your decor - factory finish allows you to decorate the oven with brick or tile, or choose the optional stainless steel finish
- Optional round dome top - experience the signature style of the Marsal dome
- Includes Factory Paid Performance/Installation Check (see page 59)
- Available for general export use

WF 42 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 42 Series - 36” x 36” cooking surface and flat top			
WF 42 Single	One base section w/30” stand and indirect vent	1600 / 726	\$53,942
WF 42 Base Section	One base section (WF 42 oven with deck)	—	\$49,716
WF 42 / MB 42*	WF 42 Stacked over MB 42 and flat top w/16” stand and indirect vent	2800 / 1270	\$87,494

WF 60 Series Wave Flame Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
WF 60 Series - 36” x 54” cooking surface and flat top			
WF 60 Single	One base section w/30” stand and indirect vent	2000 / 907	\$61,942
WF 60 Base Section	One base section (WF 60 oven with deck)	—	\$57,845
WF 60 / MB 60*	WF 60 Stacked over MB 60 and flat top w/16” stand and indirect vent	3600 / 1633	\$97,884

* See page 42 for information on the MB 42 and MB 60 ovens.



OPTIONS & ACCESSORIES

LIST PRICE

BRICK VENEER KIT	
WF42 or WF 60 single or stacked with MB 42 or MB 60 front and sides for single or double	\$5,897
<i>Choose from 2 brick colors - Rosebud (default) and Whitestone (installation not included) (see page 44 for color details)</i>	
STAINLESS STEEL FRONT	
WF 42 or WF 60 front per section	\$1,202
MISCELLANEOUS	
Round dome top	\$1,786
3 piece tool kit - includes brush, 7" peel and 12" peel (brackets included)	\$749
Set of (4) casters	\$1,339
Direct vent	\$626
STANDS	
WF42 30" stand w/feet for single ovens	\$4,140
WF60 30" stand w/feet for single ovens	\$4,010
MB42 16" stand w/feet for WF42/MB42	\$2,995
MB60 16" stand w/feet for WF60/MB60)	\$2,851

SPECIFICATIONS

	WF 42 SINGLE	WF 42 / MB 42	WF 60 SINGLE	WF 60 / MB 60
Height	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"	Flat Top: 63.5" Round Dome: 68.5"	Flat Top: 74.25" Round Dome: 79.25"
Depth x Length	44.25" x 62.5"	44.25" x 62.5"	44.25" x 80"	44.25" x 80"
Cooking Surface	36" x 36"	Wave: 36" x 36" MB: 36" x 42"	Wave: 36" x 54"	Wave: 36" x 54" MB: 36" x 60"
BTUs	130,000	Wave: 130,000 MB: 90,000	155,000	Wave: 155,000 MB: 115,000
Electrical	120 VAC / 1 amp	(2) 120 VAC / 1 amp	120 VAC / 1 amp	(2) 120 VAC / 1 amp



CT COUNTERTOP SERIES



MARSAL PIZZA OVENS



CT301 shown



CT302 shown

COUNTERTOP ELECTRIC OVENS

Superior Bake for Your Countertop

- Warranty: 1 year labor, 18 months parts
- Easy to use, high efficiency controls with one hour timer. Our controls will not overheat on stacked ovens.
- .625" thick Quick Heat Technology™ baking stones for crispy crusts
- 3.875" deck heights - 30% more room between decks than the competition
- Safe door operation - stainless steel handles are raised 3.5" from the surface of the door
- 1.75" insulated doors - 15% thicker than the competition
- Ovens are stackable for increased productivity
- Slide to Cook - adjustable vent on back
- 4" legs (not required)
- Available for general export use

CT Series Countertop Electric Deck Ovens

MODEL	DESCRIPTION	APPROX. SHIPPING WT LBS/KG	LIST PRICE
CT301	Single door oven with 2 cooking decks	252/114	\$8,964
CT302	Double door oven with 4 cooking decks	409/186	\$16,250

Must specify voltage and phase when ordering. See below for electrical specifications.

SPECIFICATIONS

POWER SUPPLY												
	CT301						CT302					
KW	3.75						7.5					
Volts	208	220	240	208	220	240	208	220	240	208	220	240
Phase	1	1	1	3	3	3	1	1	1	3	3	3
Amps	18	17	16	11	10	9	36	34	32	21	20	18

DIMENSIONS		
	CT301	CT302
Width/Depth	30.25" W x 28.25" D x	
Height on Legs	19" H	32.25"
Height Between Decks	3.875"	
Cooking Surface	20.75" W x 20.75" D x .625" H	

* - height on legs

OPTIONS & ACCESSORIES

LIST PRICE

MISCELLANEOUS		
Oven brush		\$266
Stacking Platform, Convection (p/n 39512) - kit for stacking with any Blodgett full size convection oven		\$1,728
Stacking Platform, Hydrovection - kit for stacking with any Blodgett Hydrovection oven		\$1,728
50 HZ upcharge (per section) NET PRICE		\$274



**VENTLESS
COUNTERTOP
ODORLESS**



Perfect Fry countertop deep frying solutions are easy to use multifunctional ventless and odorless fryers that can bring high quality food out from under the hood. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theaters, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.

BIG PROFIT IN A SMALL SPACE

Perfect Fry fryers only need 18" (less than 50cm) of frontal counter space. This is because we have designed the loading and serving areas at the front of our fryers, there is no need to access the side or back even for regular service and maintenance!

Perfect Fry fryers are ideal for convenience stores, portable food vendors, restaurants and anywhere else where space is an issue – and remember, no vents, no hoods, no problems!

PERFECT FRY IS JUST,,,,, BETTER!

Preset cook times, touchscreen controls, low start-up costs, smallest footprint in our cooking segment, low operating costs, virtually odorless, semi or fully automated, and more! No other product can deliver a better ROI per square inch than Perfect Fry.



WHY PERFECT FRY?

EASY TO INSTALL

Perfect Fry fryers are ventless. No external hoods, canopies or venting are required so installation costs are kept to a minimum. As a compact unit, they require very little space. Perfect for kiosks, convenience stores and bars!

NO SMELLS

The Perfect Fry unique HEPA air filtration system removes grease from the air which eliminates the normal odors you get from frying.

EASY TO USE

Perfect Fry fryers are automated. Just select the appropriate cooking cycle for your product, then press the button. There is no chance of over cooking or under cooking. Even non cooks or chefs will be able to cook food to perfection.

LARGE OUTPUT IN A SMALL SPACE

Although compact in size, the Perfect Fry fryer can produce a large quantity of food in a short period of time. With different sizes to choose from you can select the one that best meets your needs.

SAFE

The operator does not come in contact with the hot oil when cooking. PFA and PFC models include a complete fire suppression system and built in extinguishers.

EASY TO MAINTAIN

No other fryer is easier to clean. Internal components are completely removable in less than a minute to allow cleaning in your sink or dishwasher.



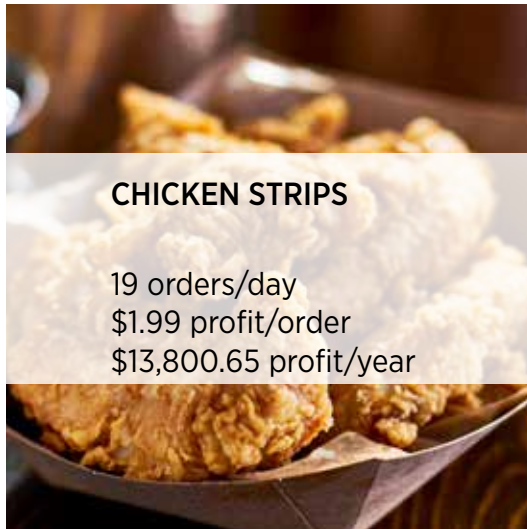
IT'S MONEY IN THE BANK!

Deep fried foods such as chicken strips, french fries, and onion rings can increase your customer base, sales and profits! Why not cash in on an additional monthly profits? Here are just a few typical examples of the profits you can generate by these three high-margin fried foods, based on industry averages for food sales.



FRENCH FRIES

27 orders/day
\$1.03 profit/order
\$10,150.65 profit/year



CHICKEN STRIPS

19 orders/day
\$1.99 profit/order
\$13,800.65 profit/year



ONION RINGS

16 orders/day
\$1.43 profit/order
\$8,351.20 profit/year

LOW COST installation



PFC SERIES

Semi-automatic computerized frying system with the smallest footprint in the world!

- Warranty: 1 year parts & labor
- Completely Enclosed Energy Efficient Ventless Fryer
- Integrated 3-Stage Odorless - Ventless Hood
- Auto Basket Lift for Guaranteed Product Quality
- Programmable Shake Timer
- Preset Menu Timers for Ease of Use

PFC Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	/APPROX. SHIPPING WT LBS/KG	LIST PRICE
PFC570	240V/5.7kW/24 amps Power Cord w/ NEMA 6-50P	23" x 17" x 16" (587x434x409mm)	125/57	\$15,206
	208V/5.7kW/27 amps Power Cord w/ NEMA 6-50P			\$15,206
PFC375	240V/3.8kW/16 amps Power Cord w/ NEMA 6-20P			\$15,206
PFC187	120V/1.9kW/16 amps Power Cord w/ NEMA 5-20P			\$15,206

All models are single phase 50/60 Hz



PFA SERIES

A fully automated frying system with features found no other fryer in the world.

- Warranty: 1 year parts & labor
- Integrated 3-Stage Odorless - Ventless Hood
- Front-Loading - Front-Dispensing
- Fully Programmable Preset Cook Times
- Rapid Fry Setting for High Volume Operations
- Dual Load Cook Cycle for Increased Productivity
- Robotic Loading and Dispensing, product automatically dispenses food when cook is complete

PFA Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING WT LBS/KG	LIST PRICE
PFA720	240V/7.2kW/30 amps Power Cord w/ NEMA 6-50P	30" x 17" x 27" (762x434x677mm)	155/70	\$18,537
PFA570	240V/5.7kW/24 amps Power Cord w/ NEMA 6-50P			\$18,537
	208V/5.7kW/27 amps Power Cord w/ NEMA 6-50P			\$18,537
PFA375	240V/3.8kW/16 amps Power Cord w/ NEMA 6-20P			\$18,537

All models are single phase 50/60 Hz

OPTIONS & ACCESSORIES

LIST PRICE



PERFECT FRY VENTLESS



MISCELLANEOUS	
PFH500 Heat Lamp for PFA Units 240V/0.5kW/0.2amp Single phase 50/60Hz, Plugs into back of PFA Ship weight: 10lb (4.5kg)	\$1,299



83060 Optional Locking Latch Safe guard for employees (must specify on order) Durable diecast housing Stainless steel mechanism	\$98
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83543 Air Filter Replacement Kit Kit includes carbon filter and HEPA filter	\$273
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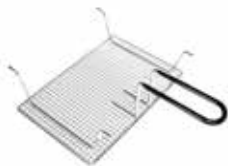
83553 Air Filter Kit (CARBON)	\$185
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83636 Fire Alarm Signal Integration Kit	\$161
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83281 XL Basket Available on PFC models only	\$252
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83649 Basket Cover Keeps product submerged under the oil - Available on PFC models only	\$175
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83653 Oil Drainage Kit For PFC models only	\$721
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SUPPORTING YOU

US & CANADA ONLY

Blodgett and Marsal offer two programs, the Paid Start-Up and Performance & Installation Check, to ensure our customers' experience is trouble-free from the start. The following provides an overview of these programs and information on program eligibility.

FACTORY PAID START-UP:

- A "START-UP" is a service performed by the Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Technician will follow a detailed start-up form specific to the equipment which requires that many items are checked and adjusted as necessary to meet factory specifications. The form is completed in its entirety and returned to the factory. A factory paid start-up is standard for HydroVection, and XR8G rack ovens. May be purchased for convection & all deck ovens.
- A Start-up must be called into an ASAP at least 5 days prior to requiring the service.
- The Start-up is to be completed prior to the customer using the equipment.
- All required utilities and associated supporting equipment such as hoods, drains, fire protection equipment, must be in place and operational prior to starting up the equipment. Confirm prior to scheduling a start-up.
- If a start-up is scheduled and the equipment or utilities are not ready, the customer will be charged for the unsuccessful service call.
- Start-ups are to be performed between the hours of 8:00 AM - 5:00 PM, Monday-Friday.
- A Start-up covers travel from the ASAP's facility to the site of 100 miles round trip. Travel in excess of the 100 miles is the responsibility of the customer.
- If the ASAP is contacted for a Start-up on equipment not sold with a start-up, it's the responsibility of the customer or the person requesting an equipment start-up to pay the ASAP for the service.
- Start-ups can be purchased for customers requiring a start-up be performed on non-eligible pieces of equipment.

NO CHARGE PERFORMANCE & INSTALLATION CHECK:

- A "Performance & Installation Check" (P & I) is a no-charge service provided by the ASAP Distributor on Blodgett DFG, Mark V, & CTB series convection ovens, and all deck ovens. The P & I is not to be considered a start-up. The purpose of the P & I Check is to verify the equipment is installed correctly, safely, supplied utilities match data tag, is operating properly, and the customer is satisfied with the performance. Calibration may be performed if unit is hot, yet still remains the responsibility of the installer as described in the Owner/Ops manuals. NOT available on Zephaire, BDO, or SHO convection ovens.
- P & I Check is to be done after the customer has put the equipment into use.
- The P & I Check is expected to be completed within 10 business days of receiving a request and performed between the hours of 8AM-5PM, Monday-Friday.
- ASAP is to schedule with the customer for when in the area.

To find a Blodgett
Service Agent
in your area visit
www.blodgett.com

AFTER THE SALE

* When contacting an ASAP Distributor for either service described here, be prepared to provide an accurate address with a contact name and phone number(s) for the site.

** The training of customers on how to use the equipment is not the responsibility of the service agent. This responsibility rests with the Dealer or the Sales Representative, regardless of whether the equipment receives a Start-Up or a P & I check.

PAID FACTORY PERFORMANCE/INSTALLATION CHECK FOR ALL MARSAL GAS PIZZA OVENS

A Performance/installation Check (P/I) is a service performed by a Marsal Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Marsal P/I Program is designed to offer our customers a worry free installation experience and is available for all gas deck ovens at time of purchase.

Performance Check includes:

- Check gas lines for proper sizing and configuration
- Check exhausting for proper installation
- Check gas pressure while the oven or ovens are running at full capacity
- Check pilot ignition and operation
- Check burners for proper ignition and operation
- Check the oven or ovens for proper mechanical operation

Not covered:

- Curing of the stones
- Calibration of the thermostats (unless the stones have already been cured and the oven is running at 550°F when the service technician arrives)
- Costs due to improper installation or any other reason that creates a need to prolong or return to complete the startup.

To find a Marsal
Service Agent
in your area visit
www.marsalovens.com



BLODGETT ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

CONVECTION, RACK OVENS, HYDROVECTION & DECK

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	PARTS	LABOR	DOOR
DFG Series, Mark V Series, CTB Series	3 year	2 year	2 additional years*
XR8 Series and Deck Ovens	2 year	1 year	3 additional years*
Zephaire Series	2 year	2 year	1 additional years*
BDO Series	2 year	1 year	No additional years
SHO Series	1 year	1 year	No additional years
All Hydrovection and Flavorsmoke 450	1 year**	1 year	No additional years

* Parts only, excluding glass

** 6 month limited warranty on gaskets

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to only pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at www.blodgett.com. Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period. Blodgett equipment is designed to operate in a commercial application only. The warranty does not apply when installed in a residential setting.

MARSAL ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

PRODUCTS COVERED	PARTS	LABOR
MB 42, MB 60, MB 236, MB 866, SD 236, SD 448, SD 660, SD 1048, SD 1060, SD 866, SD 10866, WF 42, WF 60, CT301, CT302	18 months	1 year

The manufacturer, Marsal, Inc., warrants this product to be free from defect in material and workmanship under normal use and service for a period of ONE (1) YEAR for labor and EIGHTEEN (18) MONTHS for parts. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from MARSAL, INC. - whichever comes first.

This warranty applies only to the original purchaser of this equipment and is limited to original installations.

Warranty labor work will only be paid on a reasonable normal business hour rate. Any overtime charges are not the responsibility of the manufacturer. All travel charges are limited to 50 miles or less, and a maximum of two hours travel time.

Marsal agrees to repair or replace, without charge for parts or labor, any part proven to its satisfaction to be defective during this warranty period. ALL PARTS MUST BE RETURNED TO THE FACTORY PREPAID FOR PROPER CREDIT BEFORE WARRANTY CHARGED WILL BE PAID AND ARE THE RESPONSIBILITY OF THE PURCHASER.

Local authorized service agencies must be utilized wherever possible and authorization for all service calls must be made by the factory or be a Marsal Manufacturer's Representative.

This warranty does not apply to or cover damages to equipment, or parts thereof, resulting from accident, alteration, misuse, abuse, negligence, or other casualty, failure to properly service equipment, failure to install in accordance with instructions, improper draft conditions (gas oven), gas supply (gas ovens, tampering, damages in shipment or to equipment serviced by an unauthorized service agency.

GAS OVENS- PROPER VENTILATION INSTALLATION, THERMOSTAT CALIBRATION, AIR AND GAS ADJUSTMENTS, AND SAFETY VALVE CAPILLARY PROBE ADJUSTMENTS ARE NOT COVERED UNDER WARRANTY.

Marsal assumes no liability for any contingent or consequential damages incurred by buyer; including but not limited to down time, loss of business, damage, or lost product.

NOTE: BRICKS, FUSES, GRANITE SHELVES, LIGHTS, OVEN FACES OR BROKEN THERMOSTAT CAPILLARY TUBES ARE NOT COVERED UNDER WARRANTY.



EQUIPMENT WARRANTIES

PERFECT FRY ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

PRODUCTS COVERED	PARTS	LABOR
ALL PFA & PFC VENTLESS FRYERS	1 year	1 year

Perfect Fry warrants to the original purchaser of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Perfect Fry, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

Additional Part Only Warranty

After the end of the above general warranty, the computer is warranted to be free of defects for an additional one (1) year. This additional warranty only covers the cost of the part. Customer is responsible for all labor and shipping costs during this warranty period.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the appliance properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Register your equipment at www.perfectfry.com. This is necessary to start your warranty and to obtain the unlock code for the computer. The unlock code will be sent via email.
- Do not install the appliance in a home or residence.
- Maintain the appliance properly. This is the responsibility of the purchaser of the appliance and the procedures are outlined in the manual.
- Replace the air filter at regular intervals to prevent filter saturation. Record when the air filter is replaced in the Installation & Operations Manual. Also regularly inspect the door gasket for gaps, cracks and tears. Failure to do so could result in a non-warranty main fan failure due to grease build up.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation are outlined in the manual and are not covered under warranty.
- Damages as a result of fire, flood or other acts of God are not covered under this warranty.
- Use the appliance for what it is intended. If the appliance is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that the appliance has the correct voltage. If a failure is due to incorrect or erratic voltage, these damages are not covered under the warranty.
- Do not materially alter or modify the appliance.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Perfect Fry or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty if non-OEM parts or non-Authorized Parts and Service Distributors are used.

- Failures that are not attributable to a defect in materials or workmanship are not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes, filters and gaskets.

Limits to the Warranty

Charges for mileage over one hundred (100) miles and travel time over two (2) hours from the Authorized Service and Parts Distributor are not covered under this warranty. Extended mileage charges are the responsibility of the individual or firm requesting these services.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Perfect Fry will be limited to the repair or replacement, at the Company's discretion, of the appliance or the component part. This repair or replacement will be at the expense of Perfect Fry except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's discretion, with new or functionally operative parts. The liability of Perfect Fry on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be limited to the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected.

The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

How to Obtain Warranty Service

Direct your claim to the Perfect Fry Authorized Service and Parts Distributor, found at <http://perfectfry.com/servicemap.aspx>, closest to you giving complete model and serial number, voltage and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If there are questions about this procedure, write the National Service Manager, Perfect Fry, 42 Allen Martin Drive, Essex Junction, VT 05401. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

HOW TO ORDER

HOW TO PLACE AN ORDER

Resale Certificate Number: *required from all Dealers.*

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or pre-paid & add to invoice).

All orders must include model number, voltage requirement, type of gas, altitude if installation is 2000 feet and over.

Specify left or right hinged door. Available only on Blodgett models CTB & DFG-50.

Legs, Stands and Casters are optional accessories for Counter/Stand models.

Specify any accessories you want to include with your order

International Orders: *In an ever expanding international marketplace, it is necessary for a domestic dealer, in limited situations, to become involved in an export opportunity that will result in a contractual sale. In this instance Blodgett/Marsal/Perfect Fry must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.*

Any orders shipping outside the continental US will be subject to an 8% EIAF (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees. Dealers in Canada will pay an 8% EIAF when shipping outside of their originating country.

International Warranty: *The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.*

U.S. & Canada Warranty: *The standard warranty for all equipment shipped within the U.S. and Canada is parts and labor from the date of installation. See product descriptions for length of warranty. See Original Equipment Warranties beginning on page 60.*

TERMS AND CONDITIONS

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Standard Payment terms: *NET 30 Days. If not paid within terms the following additional charges apply:*

- 1.0% if 30 days past due
- 5.0% if more than 90 days past due

Freight classification:

CLASS 92.5 (Blodgett & Marsal)

CLASS 100 (Perfect Fry)

A \$50 per day storage fee will be charged for orders not shipped from either the Blodgett, Marsal and Perfect Fry manufacturing facilities on assigned ship date.

RETURN POLICY

Returns & Cancellations: *Blodgett, Marsal and Perfect Fry products cannot be returned without prior written factory authorization. The restocking charge is 35% for non-standard equipment, 25% for standard equipment, plus any costs to recondition the equipment. No returns accepted after 30 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of 25%.*

Returned Goods Authorization (RGA) *must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating. Repair of any shipping damages will be deducted from credit due.*

Blodgett, Marsal and Perfect Fry reserve the right to refuse the return of non-standard products.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.



Blodgett, Marsal & Perfect Fry participate in AutoQuotes quotation system and database.



CAD & Revit symbols for Blodgett, Marsal & Perfect Fry equipment are available on our websites and on the KCL CADalog.

NEW FREIGHT POLICY Effective 4/4/2022

SHIPPING - FREIGHT/HANDLING RATES

Freight will be calculated as a percentage of the PO total. This program applies to customers located in the continental United States and Canada only. All other countries, call for quote.

PO TOTAL	FREIGHT %
\$1 - \$15,000	5%
\$15,001 and above	3%

**Minimum freight charge = \$290

**PO must ship complete to one location

EXAMPLE:

PO total = \$12,360

\$12,360 x .05 (5%) = \$618

FREIGHT CLASSIFICATION

CLASS 92.5 (Blodgett & Marsal)

CLASS 100 (Perfect Fry)

EXTRA CHARGES

(add to standard delivery charges)

- Inside Delivery = \$180 per oven
- Lift Gate Delivery = \$180
- Construction Site Delivery = \$145
- Residential Delivery/Limited Access = \$145
- Redelivery fee = \$95
- Customs Clearance Fee = \$100
- All other requests, call for pricing.

FREIGHT DAMAGE:

Notify freight carrier within 24 hours of receipt for concealed freight damage.

Regardless of who is paying for the freight, title passes to the consignee when the merchandise leaves our dock and thereafter travels at the risk of the purchaser. *If freight damage is noticed or suspected, freight should be refused. DO NOT accept. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.*



STATE ZIP CODE REP

ALABAMA14
 ALASKA.....16
 ARIZONA4
 ARKANSAS.....14
 CALIFORNIA
 900-935..... 6
 936-961..... 18
 COLORADO4
 CONNECTICUT
 060-063..... 1
 0640-0642..... 1
 0643 12
 0644-0648..... 1
 0649 12
 065, 067 1
 066, 068-069..... 12
 DELAWARE15
 DISTRICT OF COLUMBIA15
 FLORIDA
 324-325..... 14
 ALL OTHER ZIP CODES.....3
 GEORGIA14
 HAWAII.....16
 IDAHO16
 ILLINOIS
 600-619..... 9
 620, 622 13
 623-628..... 9
 629..... 13
 INDIANA
 463-464..... 9
 All other zip codes 13
 IOWA8
 KANSAS.....8
 KENTUCKY2
 LOUISIANA14
 MAINE.....1
 MARYLAND15
 MASSACHUSETTS 1
 MICHIGAN13
 MINNESOTA.....13
 MISSISSIPPI14
 MISSOURI.....8
 MONTANA.....16
 NEBRASKA.....8
 NEVADA
 890-891..... 6
 893-898..... 18

SALES SUPPORT

1 C.R. Peterson Associates

355 Bodwell St
 Suite A
 Avon, MA 02322
 (508) 238-8821 Tel
 (800) 257-4040 Tel
 (508) 238-3647 Fax
 www.crpeterson.com

2 DRC Marketing Group

5527 Carnoustie Ct,
 Dublin OH 43017
 (614) 861-2700 Tel
 (877) 372-5866 Tel
 (440) 878-1839 Fax
 www.drcmktg.com

3 Eaton Marketing & Associates

63 Way North
 Clearwater, Florida 33760
 (727) 531-0899 Tel
 (800) 741-4970 Tel
 (727) 531-2906 Fax
 www.eaton-marketing.com

4 Elevation Reps of the Rockies

4925 E. 38th Avenue
 Denver, CO 80207
 (303) 750-3727 Tel
 (303) 750-0052 Fax
 www.elevationfs.com

5 Ettinger-Rosini & Associates

11060 Grader Street
 Dallas, TX 75238
 (214) 343-2548 Tel
 (214) 343-2727 Fax
 www.ettros.com

6 Fischer Group

1636 North Brian Street
 Orange, CA 92867
 (714) 921-2660 Tel
 (858) 431-2476 Fax
 www.fischergroup.com

7 Griffin Marketing Group

1935 S. Main Street
 Suite 102
 Salisbury, NC 28144
 (704) 603-4556 Tel
 (704) 603-4561 Fax
 www.griffinreps.com

8 Heartland Reps

1053 W. Couchman Drive
 Kearney, MO 64060
 (888) 486-1253 Tel
 (888) 486-1253Fax
 www.heartlandreps.com

9 Jay Mark Group LTD

175 Lively Blvd.
 Elk Grove Village, IL 60007
 (847) 545-1918 Tel
 (847) 545-1932 Fax
 www.jaymark.net

10 Link 2 Hospitality Soutions

108 Lincoln Parkway
 East Rochester, NY 14445
 (585) 254-1780 Tel
 (585) 254-2154 Fax
 www.link2hs.com

11 One Source

800 Calcon Hook Road
 Sharon Hill, PA 19079
 (610) 565-5200 Tel
 (610) 565-0725 Fax
 www.osreps.com

12 Pecinka Ferri Assoc., Inc.

3 Spielman Road
 Fairfield, NJ 07004
 (973) 812-4277 Tel
 (973) 812-4284 Fax
 www.pecinkaferrri.com

13 Phoenix Marketing

8162 Zionsville Rd
 Indianapolis, IN 46268
 (317) 986-4167 Tel
 www.phoenix-reps.com

14 P.M.R.
 1305 Lakes Parkway, Ste. 106
 Lawrenceville, GA 30043
 (770) 441-3100 Tel
 (800) 836-2716 Tel
 (770) 449-6834 Fax
 www.p mreps.com

15 Schmid Wilson Group
 2545 Lord Baltimore Dr., Suite E,
 Windsow Mill, MD 21244
 (410) 998-9191 Tel
 (804) 998-9195 Fax
 www.theswg.com

16 Schulz Associates
 711 Kirkland Avenue
 Kirkland, WA 98033
 (425) 828-4557
 www.schulzassociates.com

17 Specialized Marketing of Wisconsin
 W226 N767 Eastmound Road
 Suite 1
 Waukesha, WI 53186
 (262) 798-1533 Tel
 (800) 337-2882 Tel
 (262) 798-1536 Fax
 www.specmktgwi.com

18 Walter Zebrowski Associates
 PO Box 2009
 Novato, CA 94948
 (415) 883-3222 Tel
 (415) 883-9322 Fax
 www.walterzebrowskiassoc.com

19 W.D. Colledge
 3220 Orlando Drive, Unit 3
 Mississauga, Ontario L4V 1R5
 (905) 677-4428 Tel
 (905) 677-5357 Fax
 www.wdcolledge.com

20 W.D. Colledge
 134 Bainbridge Cr,
 Edmonton Alberta, T5T 6B4
 (780) 444-8928 Tel
 www.wdcolledge.com

21 W.D. Colledge
 1004 - 151 West 2nd St.
 North Vancouver, BC V7M 3P1
 (604) 787-0335 Tel
 www.wdcolledge.com

22 W.D. Colledge
 23 Bisset Cr
 Winnipeg MB, R2Y 1B7
 (604) 999-8579 Tel
 www.wdcolledge.com

23 W.D. Colledge
 1422 Purcells Cove Road
 Halifax, Nova Scotia B3P 1B5
 (902) 456- 5175 Tel
 www.wdcolledge.com

W.D. Colledge
24 8586A Lemieux St
 LaSalle, Quebec H8N 2B6
 (514) 365-3753 Tel
 (514) 365-0761 Fax
 www.wdcolledge.com

To find an Authorized Service Agent in your area visit
www.blodgett.com/where-to-get-service
www.marsalovens.com/docs/service
www.perfectfry.com/servicemap

<u>STATE</u>	<u>ZIP CODE</u>	<u>REP</u>
NEW HAMPSHIRE.....		1
NEW JERSEY		
	070-079.....	12
	080-086.....	11
	087-089.....	12
NEW MEXICO.....		4
NEW YORK		
	063.....	1
	100-119.....	12
	All other zip codes	10
NORTH CAROLINA.....		7
NORTH DAKOTA.....		13
OHIO.....		2
OKLAHOMA.....		5
OREGON.....		16
PENNSYLVANIA		
	150-165.....	2
	All other zip codes	11
RHODE ISLAND.....		1
SOUTH CAROLINA.....		7
SOUTH DAKOTA.....		13
TENNESSEE.....		14
TEXAS		
	798-799.....	4
	All other zip codes	5
UTAH.....		4
VERMONT.....		1
VIRGINIA.....		15
WASHINGTON.....		16
WEST VIRGINIA.....		2
WISCONSIN.....		17
WYOMING		
	834.....	16
	All other zip codes	4

<u>PROVINCE</u>	<u>REP</u>
ALBERTA.....	20
BRITISH COLUMBIA.....	21
MANITOBA.....	22
NEWFOUNDLAND.....	23
NEW BRUNSWICK.....	23
NOVA SCOTIA.....	23
PRINCE EDWARD ISLAND ..	23
SASKATCHEWAN.....	22
ONTARIO.....	19
QUEBEC.....	24



www.blodgett.com



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