

HOODINI ^{***} VENTILATION
SYSTEM
by **BLODGETT**®



VENTLESS COMBI OVENS
MINI & FULL SIZE

www.blodgett.com

Touch Screen Controls

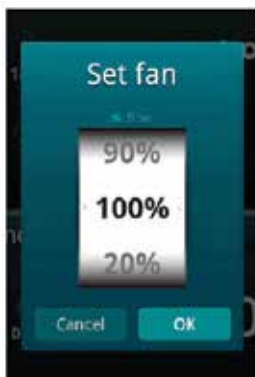


- Android® based control
- Recipe storage - up to 500 recipes
- Drag and drop simplicity
- Advanced rack timing
- “Cook To Perfection”
CTP load compensation
- Future enhancements -
such as “on oven” video training



User Friendly

Rack Timing



9 Speed Fan





HOODINI™ VENTILATION SYSTEM

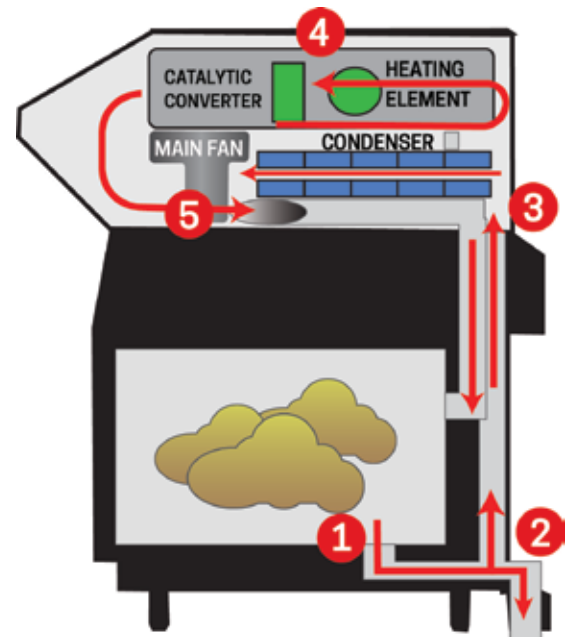
Hoodini™ ventless hood system is the *ultimate* in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when cooking raw proteins.

Available in multiple oven sizes

Top clearance required = Zero inches!

Door is not on timed lock (unlike competition)

How Hoodini Works



- 1 Main fan starts and pulls cooking vapors out of oven cavity.
- 2 Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3 Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4 Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5 These harmless gases are returned to the oven cavity to start the cycle over again.

Zero filters to change.

BLODGETT®

Full Size Oven Specifications

The full size Combi Ovens with Hoodini works in a wide range of applications. Visit our website to learn more about Blodgett Combi Ovens products in your profession.

School: K12 | College/University | Health Care |
Hotels/Hospitality | Restaurants | Bakery
Correctional | Retail

www.blodgett.com

HOODINI VENTILATION SYSTEM
Zero filters to change.



MODEL BLCT-102E-H
Shown on optional stand with casters

MODEL	DIMENSIONS	UNIT HEIGHT	PAN CAPACITIES	VOLTAGE	PHASE	kW	AMPS
BLCT-61E-H	36.68" x 35.39" (932 x 899mm)	Oven on stand - 74.04" (1881mm)	Five (5) 12" x 20" x 2-1/2" deep North American hotel pans	208 VAC 240 VAC 480 VAC	3	9	25 22 11
		Table model - 46.6" (1184mm)					
BLCT-101E-H		Oven on stand - 74.04" (1881mm)	Eight (8) 12" x 20" x 2-1/2" deep North American hotel pans	208 VAC 240 VAC 480 VAC	3	18	50 44 22
		Table model - 56.87" (1444mm)					
BLCT-62E-H	44.17" x 37.44" (1122 x 951mm)	Oven on stand - 75.81" (1926mm)	Standard pan cassette with 3.35" (85mm) spacing holds five (5) full size sheet pans or ten (10)	208 VAC 240 VAC 480 VAC	3	21	59 51 26
		Table model - 43.65" (1109mm)	12" x 20" x 2-1/2" deep North American hotel pans				
BLCT-102E-H		Oven on stand - 75.81" (1926mm)	Standard pan cassette with 3.35" (85mm) spacing holds eight (8) full size sheet pans or sixteen (16)	208 VAC 240 VAC 480 VAC	3	27	75 65 33
		Table model - 54.35" (1381mm)	12" x 20" x 2-1/2" deep North American hotel pans				

WATER SUPPLY & DRAIN

WATER PRESSURE: (MIN/MAX): 40/50 PSI

WATER CONNECTION: 2" drain connection - max. drain temperature 140°F (60°C) | 3/4" garden hose cold water

DRAINAGE: The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance. Appliance is to be installed with backflow protection in accordance with federal, state or local codes.



Mini At a Glance



MINI COMBI OVEN FEATURES

NO PROPRIETARY
CLEANING CHEMICALS






EASY TO CLEAN

STACKABLE

INTEGRATED CORE
PROBE

HACCP DATA
RECORDING

Mini Pan Capacities

BLCT-6			
	Maximum Capacity: 6 half sized sheet pans	Optimal Results: 3 half sized sheet pans	Optimal Results: 3 hotel steam pans
	BLCT-10		
Maximum Capacity: 10 half sized sheet pans		Optimal Results: 5 half sized sheet pans	Optimal Results: 5 hotel steam pans

Half size sheet pans are 13" x 18". Hotel steam pans are 13" x 21" x 2.5".

Mini Specifications



MODEL BLCT-6E-H



MODEL BLCT-10E-H

MODEL	DIMENSIONS	VOLTAGE	PHASE	kW	AMPS
BLCT-6E-H	45-3/5"H x 20-1/5"W x 24-11/16"D	208V [50/60HZ]	1	4.6	23
		240V [50/60HZ]	1	6.1	26
		208V [50/60HZ]	3	6.9	20
		240V [50/60HZ]	3	9.2	23
BLCT-10E-H	54-2/5"H x 20-1/5"W x 24-11/16"D	208/230/240V [50/60HZ]	3AC	10.4/12.7/13.8	34
		208/230/240V [50/60HZ]	3NAC	10.4/12.7/13.8	34
		400/415V [50/60HZ]	3AC	12.7/13.8	20
		400/415V [50/60HZ]	3AC	10.4/12.4	18

*BLCT-23 HOLDS 2/3 SIZE PANS. SEE WEBSITE FOR DETAILS.

WATER SUPPLY & DRAIN

WATER PRESSURE: (MIN/MAX): 40/50 PSI

WATER CONNECTION: 2" drain connection - max. drain temperature 140°F (60°C) | 3/4" garden hose cold water

DRAINAGE: The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance. Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

TEMPERATURE RANGE

HOT AIR: 85-480°F/30-250°C

PREHEATING: 575°F/300°C

20% Faster than a convection oven

Only 3 ft² of space needed

Unlimited product flexibility



Results for BLCT-6E-H

EPA 202 Test Method - less than 5mg/m³

Raw Chicken 1.12 mg/m³:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour duration.

Raw Bacon 0.16 mg/m³:

10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration.





HOODINI ^{***} VENTILATION
SYSTEM

Zero filters to change.



SMART
BUILT LIKE A BLODGETT.

[P] 1.802.658.6600 [F] 1.802.864.0183
42 Allen Martin Drive Essex Junction, VT 05452
www.blodgett.com