

ENERGY STAR® FRYERS

GAS



Standard Features

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides, and splash back.



Available Options & Accessories

- Tank Cover
- 9" (22.9cm) Casters



Model VF35

Model VF35

- 35% Less Gas than a 35C+
- 35lb Oil Capacity
- 70,000 BTU

Model VF65

- 40% less gas with same production rate as a 65C+S
- 65lb Oil Capacity
- 95,000 BTU



Model VF65
(casters not included)

THE FIRST EVER
ENERGY STAR QUALIFIED
VALUE PRICED FRYER

FILTER-READY SOLSTICE GAS FRYERS

GAS

HIGH PRODUCTION, 57% THERMAL EFFICIENT

Automatic Self Cleaning Burners Standard (Patented)

With the push of a button, once a day, our matchless ignition system ignites a standing pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency. This procedure ensures that the burners stay clean and efficient all day, every day...
PERIOD! *R S*

- 40-50lb Oil Capacity
- 122,000 BTU

SG14RS



Self-Cleaning Burner



STANDARD & ECONOMY FRYERS

GAS



SG18S

SG14S

SG14 & SG18 - Floor Fryer

- Stainless steel tank, front, door and sides
- Solstice burner technology with attached heat baffles
- Millivolt technology maintains accurate oil temperatures
- High temperature safety limit switch
- Heavy-duty, 3/16-in. bottom door
- Manual gas shutoff valve
- 9-in. adjustable legs

Model SG14

- 40-50lb Oil Capacity
- 110,000 BTU

Model SG18

- 70-90lb Oil Capacity
- 140,000 BTU

SG18S



P14

P18

P14

Portable Filtration System

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.



35C+

Model 35C+ - Tube Fired Gas Fryer

- 90,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod, 1 drain nipple
- Built-in heat deflector
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

35C+

Model 45C+ - Tube Fired Gas Fryer

- 122,000 BTU
- Frying Area: 14" x 14" (35.6 cm x 35.6 cm)
- Two nickel-plated oblong, wire mesh baskets
- 1 nickel-plated tube rack
- 1 drain line clean-out rod
- 1 drain nipple
- 6" (15.24 cm) adjustable legs
- Stainless steel tank, front and door

45C+

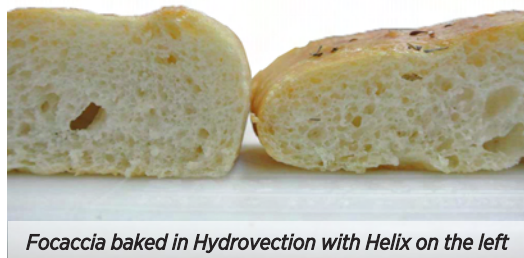


HYDROVECTION SERIES OVENS

- Warranty: 1 year parts and labor
- NEW Exclusive, German-engineered D-drive™ dependent door system: an industry first, gear-driven, direct-drive, dependent door system creates a 100% sealed environment – no adjustments needed
- 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
- Self cleaning spray and rinse using NON-proprietary chemicals
- Includes Factory Paid Start-up

HV-100G

HV-100E



Focaccia baked in Hydrovection with Helix on the left



Muffin baked in Hydrovection with Helix on the right

HydroVection®



HVH-100G



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.

HYDROVECTION SERIES OVENS WITH HELIX TECHNOLOGY *with added benefits—*

- 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

HVH-100G

HVH-100E

CONVECTION 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*
- *Standard depth holds 5 full-size baking pans (left to right)*
- *Bakery depth holds 5 full-size baking pans (left to right OR front to back)*
- *Better bake pattern*
- *Perfect for high volume and rigorous use customers*
- *Includes No Charge Performance & Installation check*

DFG-100-ES
• Standard depth
gas convection oven

DFG-200-ES
• Bakery Depth gas
convection oven

CTB/CTBR
• Half-size electric
convection oven

DFG-100-ES

DFG-200-ES

CTB/CTBR - Single

CTB/CTBR - 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*

1048 Capacity

- 10" Pie: 12
- 14" Pie: 6
- 16" Pie: 5

1060 Capacity

- 10" Pie: 18
- 14" Pie: 8
- 16" Pie: 6

For a heavy-duty, high volume, fast recovery pizza oven, look no further than 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
Single**

**1048
Double**

**1060
Single**

**1060
Double**

PRICES EFFECTIVE APRIL 15 – MAY 15, 2019

Prices are F.O.B. factory. Additional shipping charges may apply. Please check with our customer service department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Sale prices are not valid with any other offer or coupon. Not responsible for typographical errors.