

VENTLESS APPROVALS FOR BLCT-61E-H, BLCT-101E-H, BLCT-62E-H, BLCT-102E-H

- **Increase Efficiency**

- Blodgett combi ovens cook 20% faster than convection ovens
- Maximize your kitchen space with this 0" required top clearance

- **Open Possibilities**

- This ventless and filter free model allows you to think outside of the designated hood space in the kitchen

- **Easy to Use**

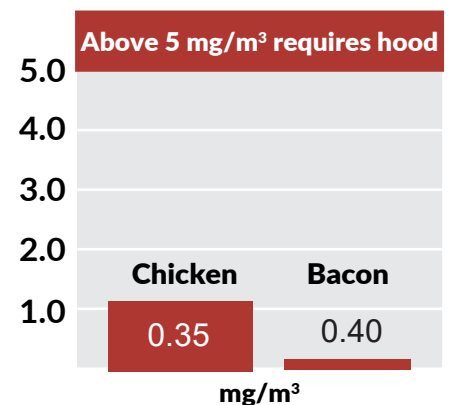
- The touchscreen controller features an easy to use Android® based interface
- Store up to 500 recipes on each oven

- **Unlimited Product Flexibility**

- Cook anything from fresh baked breads and pastries to raw chicken or bacon
- The Hoodini ventless hood system tested far below the EPA 202 Test Method to require a hood. (see graph on right)



BLCT-62E-H



For more features and videos visit our website at:
<http://www.blodgett.com/hoodini/>

SMART
BUILT LIKE A BLODGETT.

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BLCT-61E-H



BLCT-101E-H



BLCT-102E-H

SMART
BUILT LIKE A BLODGETT.



BLCT-61E-H

Single Boilerless Electric
Combination-Oven/Steamer
with Touchscreen Control and
Hoodini Ventless Hood



Shown on optional stand with casters

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- ④ **Legs and Stands**
 - ⑨ 31-1/2" tall stainless steel stand with runners & casters
 - ⑨ Adjustable feet for table top installation
- ④ **Banquetting Accessories**
 - ⑨ Pan cassette with 2.56" (65mm) spacing
 - ⑨ Pan cassette with 3.35" (85mm) spacing
 - ⑨ 20 plate cassette with 2.56" (65mm) spacing
 - ⑨ 15 plate cassette with 3.35" (85mm) spacing
 - ⑨ Cassette support platform
 - ⑨ Transport trolley, to move the cassette
 - ⑨ Insulated thermal blanket with vent
- ⑨ Wire oven rack
- ⑨ Right hinge door
- ⑨ Backflow preventer
- ⑨ Extra year warranty

OPTIONS AND ACCESSORIES (AT NO CHARGE)

- ⑨ Optional rack with 2.56" (65mm) spacing

Using EPA test method 202, emissions of grease laden vapors were measured at 0.35 mg/m³ for raw, bone-in, skin-on, halved roasting chickens, and 0.40 mg/m³ for raw bacon on the BLCT-62E-H model. Based on this data, theoretical values were established by U.L. for models: BLCT-61E-H, BLCT-101E-H, and BLCT-102E-H. All models' results are less than the established 5 mg/m³ standard.

Project _____
Item No. _____
Quantity _____

- ⑨ Standard rack with 3.35" (85mm) spacing holds five 12" x 20" x 2-1/2" deep North American hotel pans
- ⑨ Optional rack with 2.56" (65mm) spacing holds six 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- ④ 304 stainless steel exterior and interior
- ④ Dual pane tempered viewing window with hinged inner glass for easy cleaning
- ④ 2" (50mm) fixed drain in the bottom center of cavity
- ④ Door mounted drip tray reduces the risk of wet, slippery floors
- ④ Automatic door stops in positions of 110° and 180°
- ④ Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- ④ Two step safety door latch. The first step stops the fan.

OPERATION

- ④ Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- ④ Easy to use touchscreen control
- ④ Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- ④ Stores up to 500 recipes with up to 15 steps each
- ④ Manual or automatic cooling
- ④ Automatic humidity pulsing
- ④ External core temperature probe
- ④ Rack timing allows for setting individual timers for each rack
- ④ Reversible 9 speed fan for optimum baking and roasting results
- ④ USB port for data and recipe transfer
- ④ HACCP recording and documentation
- ④ Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- ④ Condenser removes steam exhaust, catalyst removes smoke and fumes.
- ④ Integrated hood - no fire suppression required, no filter required
- ④ This unit is not for use with the Blodgett Flavor Smoke smoker

STANDARD FEATURES

- ④ External core temperature probe with multiple measuring points
- ④ 31-1/2" tall stainless steel stand with runners & adjustable feet
- ④ Bright halogen lights for superior visibility
- ④ Built in hand shower
- ④ Removeable cleaning chemical bottle shelf
- ④ 3 wire shelves
- ④ Start-up inspection service by factory authorized service agent
- ④ One year parts and labor oven warranty*

* For all international markets, contact your local distributor.



BLODGETT OVEN COMPANY

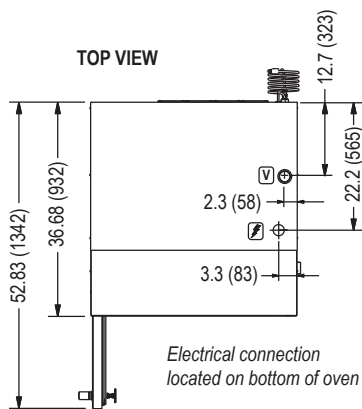
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BLCT-61E-H

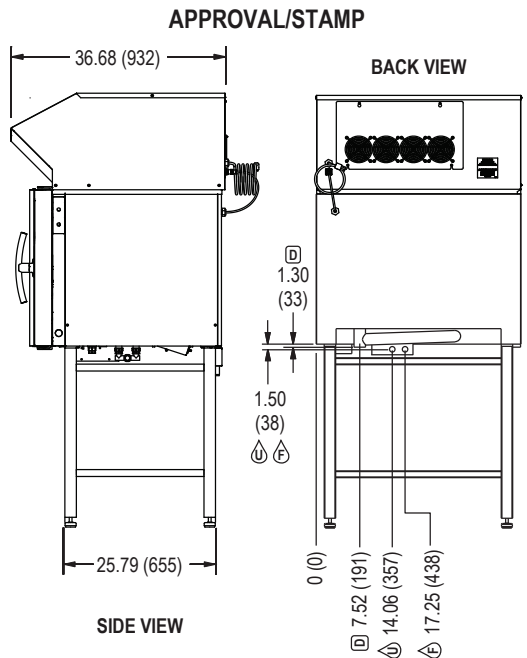
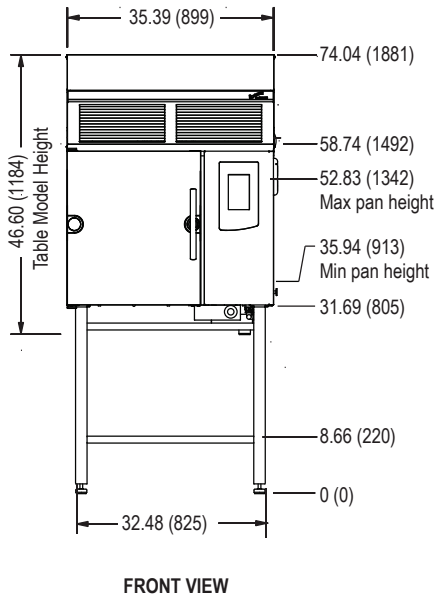


BLCT-61E-H

DIMENSIONS ARE IN INCHES (MM)



LEGEND	
	FILTERED WATER
	UNFILTERED WATER
	DRAIN
	ELECTRICAL
	VENT



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-61E-H boilerless combination-oven/steamer with ventless hood. The BLCT-61E has a 2 piece rack system with 3.35" (85mm) spacing that holds five 12" x 20" x 2-1/2" deep North American hotel pans. The optional 2 piece rack system with 2.5" (65mm) spacing -Hthat holds six 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, combi, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Ventless hood combines catalytic system with condensing system. Condenser removes steam exhaust, catalyst removes smoke and fumes. Integrated hood - no fire suppression required, no filter to change. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space: 35.39" x 36.68" (899 x 932mm)

Unit height:

Oven on stand 74.04" (1881mm)

Table model 46.60" (1184mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right 4" (102mm)

Left 0" (0mm)

Back 2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:

Uncrated 29.06" (738mm)

Crated 38" (965mm)

POWER SUPPLY:

120VAC, 60 Hz, 1 phase, 15 amp maximum dedicated circuit for the hood and one of the following for the oven

Voltage	KW	Phase	Amperage
208 VAC	9	3	25
240 VAC	9	3	22
480 VAC	9	3	11

Other voltages available, contact factory

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm

Hardness: 35-100 ppm

pH: 7.0 - 8.5

Silica: <13 ppm

Chlorides: <25 ppm

Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI

Connections: 2" drain connection - max. drain temperature 140°F (60°C)

3/4" garden hose cold water

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.

SHIPPING INFORMATION:

Approx. weight: 525 lbs (239 kg)

Crate size:

Oven w/Hood 61" H x 54" W x 49" D (1549 mm x 1371 mm x 1245 mm)

Stand 36" H x 42" W x 35" D (914 x 1067 x 889 mm)

NOTE: The company reserves the right to make substitutions of components without prior notice



BLCT-62E-H

Full Size Single Electric
Boilerless Combination-Oven/Steamer
with Touchscreen Control and
Hoodini Ventless Hood



Shown on optional stand with casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

④ Legs and Stands

- ⑨ 31-1/2" tall stainless steel stand with runners & casters
- ⑨ Adjustable feet for table top installation

④ Banquetting Accessories

- ⑨ Pan cassette with 2.56" (65mm) spacing
- ⑨ Pan cassette with 3.35" (85mm) spacing
- ⑨ 39 plate cassette with 2.56" (65mm) spacing
- ⑨ 33 plate cassette with 3.35" (85mm) spacing
- ⑨ Transport trolley, to move the cassette
- ⑨ Insulated thermal blanket with vent
- ⑨ Wire oven rack
- ⑨ Right hinge door
- ⑨ Backflow preventer
- ⑨ Extra year warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- ⑨ Optional pan cassette with 2.56" (65mm) spacing

Using EPA test method 202, emissions of grease laden vapors were measured at 0.35 mg/m³ for raw, bone-in, skin-on, halved roasting chickens, and 0.40 mg/m³ for raw bacon on the BLCT-62E-H model. Based on this data, theoretical values were established by U.L. for models: BLCT-61E-H, BLCT-101E-H, and BLCT-102E-H. All models' results are less than the established 5 mg/m³ standard.

Project _____

Item No. _____

Quantity _____

- ⑨ Standard pan cassette with 3.35" (85mm) spacing holds five full size sheet pans or ten 12" x 20" x 2-1/2" deep North American hotel pans
- ⑨ Optional pan cassette with 2.56" (65mm) spacing holds six full size sheet pans or twelve 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- ④ 304 stainless steel exterior and interior
- ④ Dual pane tempered viewing window with hinged inner glass for easy cleaning
- ④ 2" (50mm) fixed drain in the bottom center of cavity
- ④ Door mounted drip tray reduces the risk of wet, slippery floors
- ④ Automatic door stops in positions 110° and 180° for ease of loading and unloading and improved safety.
- ④ Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- ④ Two step safety door latch. The first step stops the fan.

OPERATION

- ④ Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- ④ Easy to use touchscreen control
- ④ Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- ④ Stores up to 500 recipes with up to 15 steps each
- ④ Manual or automatic cooling
- ④ Automatic humidity pulsing
- ④ External core temperature probe
- ④ Rack timing allows for setting individual timers for each rack
- ④ Reversible 9 speed fan for optimum baking and roasting results
- ④ USB port for data and recipe transfer
- ④ HACCP recording and documentation
- ④ Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- ④ Condenser removes steam exhaust, catalyst removes smoke and fumes.
- ④ Integrated hood - no fire suppression required, no filter required
- ④ This unit is not for use with the Blodgett Flavor Smoke smoker

STANDARD FEATURES

- ④ Cassette support platform
- ④ External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe
- ④ 31-1/2" tall stainless steel stand with runners & adjustable feet
- ④ Bright halogen lights for superior visibility
- ④ Built in hand shower
- ④ Removeable cleaning chemical bottle shelf
- ④ 5 wire shelves
- ④ Start-up inspection service by factory authorized service agent
- ④ One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

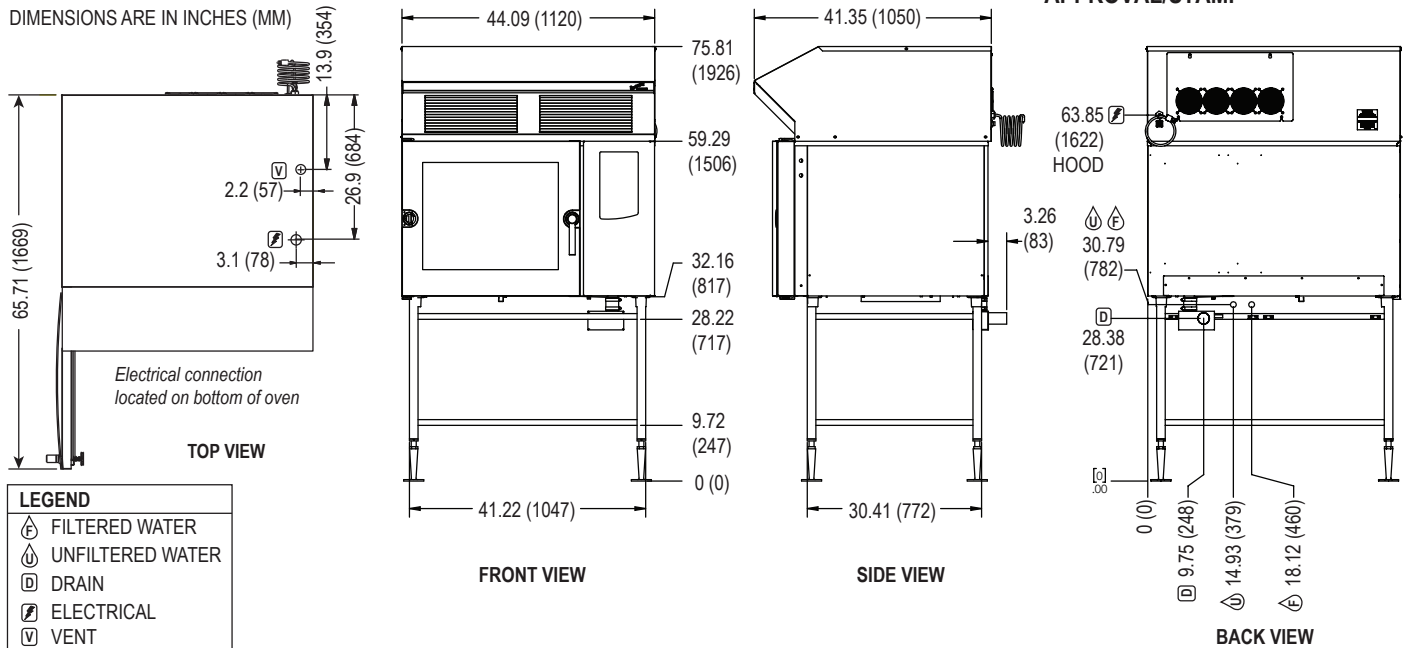


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BLCT-62E-H



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-62E-H combination-oven/steamer with ventless hood. The BLCT-62E-H has a pan cassette with 3.35" (85mm) spacing that holds five full size sheet pans or ten 12" x 20" x 2-1/2" deep North American hotel pans. The optional pan cassette with 2.5" (65mm) spacing holds six full size sheet pans or twelve 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, combi, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space: 44.17" x 37.44" (1122 x 951mm)

Unit height:

Oven on stand 75.81" (1926mm)

Table model 43.65" (1109mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right 4" (102mm)

Left 0" (0mm)

Back 2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:

Uncrated 41.35" (1050mm)

Crated 49" (1245mm)

POWER SUPPLY:

120VAC, 60 Hz, 1 phase, 15 amp maximum dedicated circuit for the hood and one of the following for the oven

Voltage	KW	Phase	Amperage
208 VAC	21	3	59
240 VAC	21	3	51
480 VAC	21	3	26

Other voltages available, contact factory

Printed in U.S.A.

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm

Hardness: 35-100 ppm

pH: 7.0 - 8.5

Silica: <13 ppm

Chlorides: <25 ppm

Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI

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

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.

SHIPPING INFORMATION:

Approx. weight: 590 lbs (268 kg)

Crate size:

Oven w/Hood 61" H x 54" W x 49" D (1549 mm x 1371 mm x 1245 mm)

Stand 33.5" H x 38.5" W x 45" D (851 mm x 978 mm x 1143 mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

NOTE: FOR COMMERCIAL USE ONLY

P/N 62506 Rev C (9/17)



BLCT-101E-H

Single Boilerless Electric
Combination-Oven/Steamer
with Touchscreen Control and
Hoodini Ventless Hood



Shown on optional stand with casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

④ Legs and Stands

- ⑨ 21-1/2" tall stainless steel stand with runners & casters

- ⑨ Adjustable feet for table top installation

④ Banquetting Accessories

- ⑨ Pan cassette with 2.56" (65mm) spacing
- ⑨ Pan cassette with 3.35" (85mm) spacing
- ⑨ 20 plate cassette with 2.56" (65mm) spacing
- ⑨ 15 plate cassette with 3.35" (85mm) spacing
- ⑨ Cassette support platform
- ⑨ Transport trolley, to move the cassette
- ⑨ Insulated thermal blanket with vent

- ⑨ Wire oven rack

- ⑨ Right hinge door

- ⑨ Backflow preventer

- ⑨ Extra year warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- ⑨ Optional rack with 2.56" (65mm) spacing

Project _____

Item No. _____

Quantity _____

- ⑨ Standard rack with 3.35" (85mm) spacing holds eight 12" x 20" x 2-1/2" deep North American hotel pans
- ⑨ Optional rack with 2.56" (65mm) spacing holds ten 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- ④ 304 stainless steel exterior and interior
- ④ Dual pane tempered viewing window with hinged inner glass for easy cleaning
- ④ 2" (50mm) fixed drain in the bottom center of cavity
- ④ Door mounted drip tray reduces the risk of wet, slippery floors
- ④ Automatic door stops in positions of 110° and 180°
- ④ Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- ④ Two step safety door latch. The first step stops the fan.

OPERATION

- ④ Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- ④ Easy to use touchscreen control
- ④ Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- ④ Stores up to 500 recipes with up to 15 steps each
- ④ Manual or automatic cooling
- ④ Automatic humidity pulsing
- ④ External core temperature probe
- ④ Rack timing allows for setting individual timers for each rack
- ④ Reversible 9 speed fan for optimum baking and roasting results
- ④ USB port for data and recipe transfer
- ④ HACCP recording and documentation
- ④ Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- ④ Ventless hood combines catalytic system with condensing system. Condenser removes steam exhaust, catalyst removes smoke and fumes.
- ④ Integrated hood - no fire suppression required, no filter required
- ④ This unit is not for use with the Blodgett Flavor Smoke smoker

STANDARD FEATURES

- ④ External core temperature probe with multiple measuring points
- ④ 21-1/2" tall stainless steel stand with runners & adjustable feet
- ④ Bright halogen lights for superior visibility
- ④ Built in hand shower
- ④ Removeable cleaning chemical bottle shelf
- ④ 5 wire shelves
- ④ Start-up inspection service by factory authorized service agent
- ④ One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

Using EPA test method 202, emissions of grease laden vapors were measured at 0.35 mg/m³ for raw, bone-in, skin-on, halved roasting chickens, and 0.40 mg/m³ for raw bacon on the BLCT-62E-H model. Based on this data, theoretical values were established by U.L. for models: BLCT-61E-H, BLCT-101E-H, and BLCT-102E-H. All models' results are less than the established 5 mg/m³ standard.



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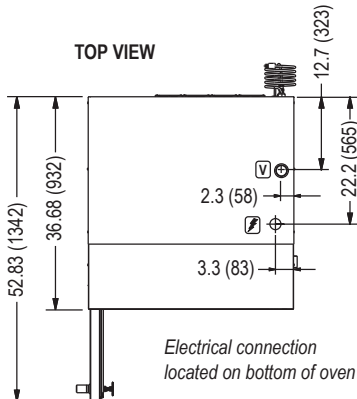
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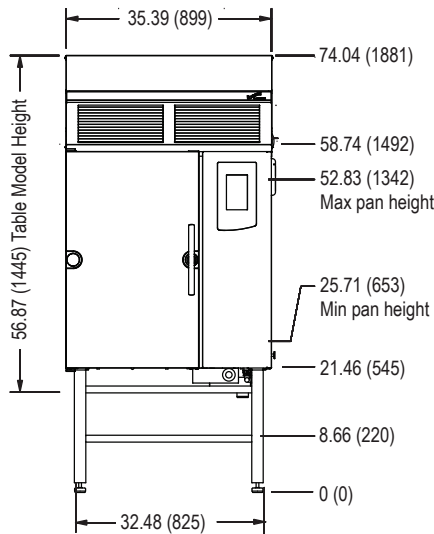
BLCT-101E-H

DIMENSIONS ARE IN INCHES (MM)

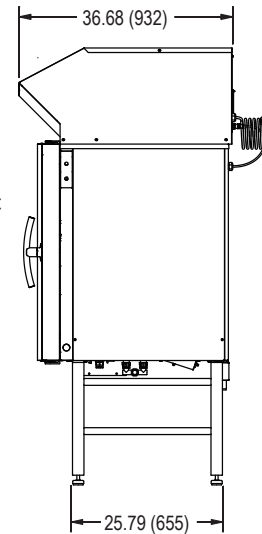


LEGEND

	FILTERED WATER
	UNFILTERED WATER
	DRAIN
	ELECTRICAL
	VENT

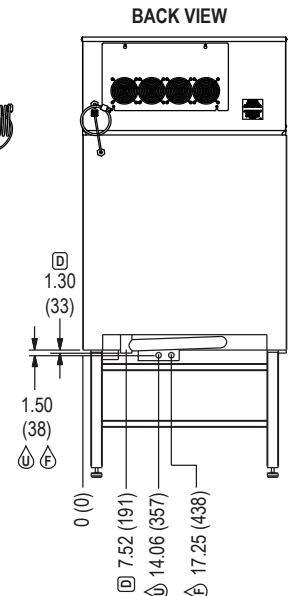


FRONT VIEW



SIDE VIEW

APPROVAL/STAMP



BACK VIEW

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-101E-H boilerless combination-oven/steamer with ventless hood. The BLCT-101E-H has a 2 piece rack system with 3.35" (85mm) rack spacing that holds eight 12" x 20" x 2-1/2" deep North American hotel pans. The optional 2 piece rack system with 2.5" (65mm) spacing holds ten 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, combi, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Ventless hood combines catalytic system with condensing system. Condenser removes steam exhaust, catalyst removes smoke and fumes. Integrated hood - no fire suppression required, no filter to change. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space: 35.39" x 36.88" (899 x 932mm)

Unit height:

Oven on stand 74.04" (1881mm)

Table model 56.87" (1445mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right 4" (102mm)

Left 0" (0mm)

Back 2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:

Uncrated 29.06" (738mm)

Crated 38" (965mm)

POWER SUPPLY:

120VAC, 60 Hz, 1 phase, 15 amp maximum dedicated circuit for the hood and one of the following for the oven

Voltage	KW	Phase	Amperage
208 VAC	18	3	50
240 VAC	18	3	44
480 VAC	18	3	22

Other voltages available, contact factory

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm

Hardness: 35-100 ppm

pH: 7.0 - 8.5

Silica: <13 ppm

Chlorides: <25 ppm

Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI

Connections: 2" drain connection - max. drain temperature 140°F (60°C)

3/4" garden hose cold water

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.

SHIPPING INFORMATION:

Approx. weight: 590 lbs (268 kg)

Crate size:

Oven w/Hood 61" H x 54" W x 49" D (1549 mm x 1371 mm x 1245 mm)

Stand 36" H x 42" W x 35" D (914 x 1067 x 889 mm)

NOTE: The company reserves the right to make substitutions of components without prior notice



BLCT-102E-H

Full Size Single Electric
Boilerless Combination-Oven/Steamer
with Touchscreen Control and
Hoodini Ventless Hood



Shown on optional stand with casters

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- ④ **Banqueting Accessories**
 - ⑨ Pan cassette with 2.56" (65mm) spacing
 - ⑨ Pan cassette with 3.35" (85mm) spacing
 - ⑨ 63 plate cassette with 2.56" (65mm) spacing
 - ⑨ 51 plate cassette with 3.35" (85mm) spacing
 - ⑨ Transport trolley, to move the cassette
 - ⑨ Insulated thermal blanket with vent
- ⑨ 21-1/2" tall s/s stand with runners & casters
- ⑨ Wire oven rack
- ⑨ Right hinge door
- ⑨ Backflow preventer
- ⑨ Extra year warranty

OPTIONS AND ACCESSORIES (AT NO CHARGE)

- ⑨ Optional pan cassette with 2.56" (65mm) spacing

Using EPA test method 202, emissions of grease laden vapors were measured at 0.35 mg/m³ for raw, bone-in, skin-on, halved roasting chickens, and 0.40 mg/m³ for raw bacon on the BLCT-62E-H model. Based on this data, theoretical values were established by U.L. for models: BLCT-61E-H, BLCT-101E-H, and BLCT-102E-H. All models' results are less than the established 5 mg/m³ standard.

Project _____

Item No. _____

Quantity _____

- ⑨ Standard pan cassette with 3.35" (85mm) spacing holds 8 full size sheet pans or sixteen 12" x 20" x 2-1/2" deep No. American hotel pans
- ⑨ Optional pan cassette with 2.56" (65mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- ④ 304 stainless steel exterior and interior
- ④ Dual pane tempered viewing window with hinged inner glass for easy cleaning
- ④ 2" (50mm) fixed drain in the bottom center of cavity
- ④ Door mounted drip tray reduces the risk of wet, slippery floors
- ④ Automatic door stops in positions 110° and 180° for ease of loading and unloading and improved safety.
- ④ Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- ④ Two step safety door latch. The first step stops the fan.

OPERATION

- ④ Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- ④ Easy to use touchscreen control
- ④ Multiple cooking modes include hot air, CombiSmart, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- ④ Stores up to 500 recipes with up to 15 steps each
- ④ Manual or automatic cooling
- ④ Automatic humidity pulsing
- ④ Rack timing allows for setting individual timers for each rack
- ④ Reversible 9 speed fan for optimum baking and roasting results
- ④ USB port for data and recipe transfer
- ④ HACCP recording and documentation
- ④ Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- ④ Condenser removes steam exhaust, catalyst removes smoke and fumes.
- ④ Integrated hood - no fire suppression required, no filter required
- ④ This unit is not for use with the Blodgett Flavor Smoke smoker

STANDARD FEATURES

- ④ Rack support platform
- ④ External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe
- ④ 21-1/2" tall stainless steel stand with runners & adjustable feet
- ④ Bright halogen lights for superior visibility
- ④ Built in hand shower
- ④ Removeable cleaning chemical bottle shelf
- ④ 5 wire shelves
- ④ Start-up inspection service by factory authorized service agent
- ④ One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

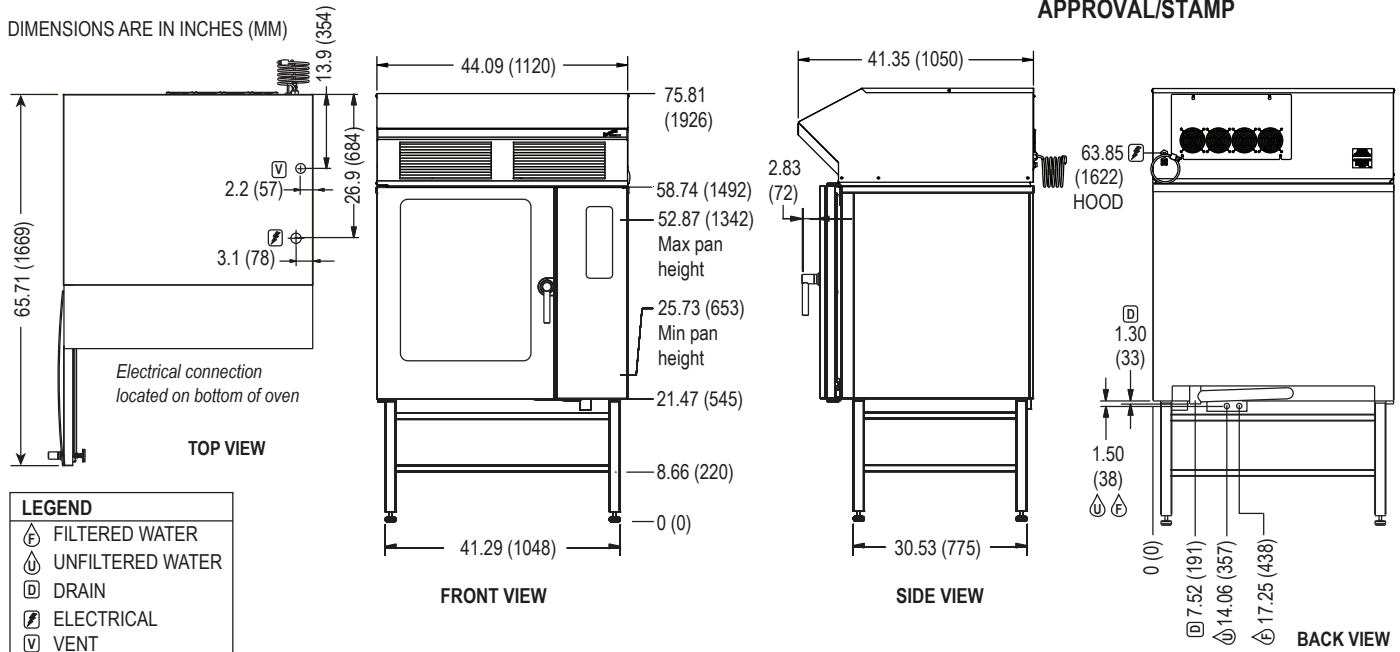


BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 • Fax: (802) 864-0183



BLCT-102E-H



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-102E-H combination-oven/steamer with ventless hood. The BLCT-102E-H pan cassette with 3.35" (85mm) rack spacing holds eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel pans. The optional pan cassette with 2.5" (65mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Steam generator shall be separate from the cooking compartment and shall drain and flush automatically. Multiple modes include hot air, combi with CombiOptima, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Semi automatic deliming system. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space: 44.17" x 37.44" (1122 x 951mm)

Unit height:

Oven on stand 75.81" (1926mm)

Table model 54.34" (1380mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right 4" (102mm)

Left 0" (0mm)

Back 2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:

Uncrated 41.35" (1050mm)

Crated 49" (1245mm)

POWER SUPPLY:

120VAC, 60 Hz, 1 phase, 15 amp maximum dedicated circuit for the hood and one of the following for the oven

Voltage	KW	Phase	Amperage
208 VAC	27	3	75
240 VAC	27	3	65
480 VAC	27	3	33

Other voltages available, contact factory

Printed in U.S.A.

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm

Hardness: 35-100 ppm

pH: 7.0 - 8.5

Silica: <13 ppm

Chlorides: <25 ppm

Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI

Connections: 2" drain connection - max. drain temperature 140°F (60°C)

3/4" garden hose cold water

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.

SHIPPING INFORMATION:

Approx. weight: 675 lbs (306 kg)

Crate size:

Oven w/Hood 61" H x 54" W x 49" D (1549 mm x 1371 mm x 1245 mm)

Stand 34" H x 50" W x 28" D (864 x 1270 x 711 mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

NOTE: FOR COMMERCIAL USE ONLY

P/N 62689 Rev A (9/17)

AUTHORIZATION TO MARK

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant: Hounö A/S
Address: Alsvej 1
8940 Randers SV
Country: DENMARK
Contact: Mr. Soren
Phone: +45 87 11 47 47
FAX: -
Email: ssm@houno.com

Manufacturer: GS Blodgett Oven Co
Address: 44 Lakeside Avenue
Burlington, VT 05401
Country: U.S.A.
Contact: Stanley Sienko
Phone: 001-802-860-3738
FAX: -
Email: ssienko@blodgett.com

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Montreal, Canada

Control Number: 4008321

Authorized by: _____

Ulla-Pia Johansson-Nilsson
for Dean Davidson, Certification Manager



This document supersedes all previous Authorizations to Mark for the noted Report Number.

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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Electric Cooking Appliances [UL 197:2010 Ed.10 +R:17Sep2014] Commercial Cooking Appliances (R2013) [CSA C22.2#109:1981 Ed.2 +G1;G2;G3;TIL C-41]
Product:	Commercial Electric Steam Ovens
Brand Name:	Hounö, Blodgett, Lang
Models:	Types B, BPE, C, CPE, K, KPE-1.06, -1.08, -1.10, -1.12, -1.16, -1.20, -2.06, -2.10, 2.14 and -2.20 with or without suffix CW, PT and/or RI BLCM, BLCT, BCM or BCT; followed by - 61, -101, -121, -201, -62, -102, -142 or - 202, followed by -E, may be followed by -H

This authorizes the application of the Certification Mark(s) shown below to the models described in the Product(s) Covered section when made in accordance with the conditions set forth in the Certification Agreement and Listing Report. This authorization also applies to multiple listee model(s) identified on the correlation page of the Listing Report.

This document is the property of Intertek Testing Services and is not transferable. The certification mark(s) may be applied only at the location of the Party Authorized To Apply Mark.

Applicant: Hounö A/S
Address: Alsvej 1
8940 Randers SV
Country: DENMARK
Contact: Mr. Soren S Madsen

Phone: +45 87 11 47 47

FAX: -
Email: ssm@houno.com

Manufacturer: GS Blodgett Oven Co
Address: 44 Lakeside Avenue
Burlington, VT 05401
Country: U.S.A.
Contact: Stanley Sienko
Dan Swayze

Phone: 001-802-860-3738
001-802-860-4587

FAX: -
Email: ssienko@blodgett.com
dswayze@blodgett.com

Party Authorized To Apply Mark: Same as Manufacturer
Report Issuing Office: Intertek, Toronto, Canada

Control Number: 4008321

Authorized by:


Ulla-Pia Johansson-Nilsson
for Dean Davidson, Certification Manager



Intertek

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Intertek Testing Services NA Inc.
545 East Algonquin Road, Arlington Heights, IL 60005
Telephone 800-345-3851 or 847-439-5667 Fax 312-283-1672

Standard(s):	Commercial Cooking, Rethermalization, And Powered Hot Food Holding And Transportation Equipment [NSF 4:2016]
Product:	Commercial Cooking Equipment
Brand Name:	Hounö, Blodgett, Lang
Models:	B, BPE, C, CPE, K, or KPE; followed by -1.06, -1.08, -1.10, -1.12, -1.16, -1.20, -2.06, -2.10, 2.14 or -2.20, may be followed by CW, PT and/or RI BLCM, BLCT, BCM or BCT; followed by - 61, -101, -121, -201, -62, -102, -142 or - 202, followed by -E, may be followed by -H



2017-08-17

MR. STANLEY SIENKO
Blodgett Oven Co, Division Of G S Blodgett Corp
44 Lakeside Ave
Burlington, VT, 05401-5242, US
ssienko@blodgett.com

Reference: Project 4788024528

Product: EPA 202 TEST METHOD: USING COMMERCIAL COOKING APPLIANCE OVEN;
MODELS BLCT-61EH, -62EH, -101EH, -102EH COMBI OVEN WITH HOODINI VENTLESS
RECIRCULATING HOOD TWO FOOD LOADS – CHICKEN AND BACON.

Dear Mr. Sienko,

Per your request, project 4788024528 was opened for the evaluation of grease-laden vapors produced from cooking below listed produce using the commercial oven Model BLCT-62EH combi oven with Hoodini Ventless recirculating hood as described in Appendix A. The model BLCT-62EH was tested and use to represent models BLCT-61EH, BLCT-101EH, and BLCT-102EH.

The scope of this project was to determine the total grease emissions from cooking the specified food loads as noted in Appendix A. Testing was conducted in accordance with EPA Method 202 test guidelines to determine ultimate results. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The tests were conducted at our facility in Northbrook, IL on July 25th and 26th, 2017. This letter will report the results of the EPA 202 Emission test.

The cook cycles and settings were as shown in Appendix A. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2.

The total amount of grease-laden effluents collected from cooking chicken was 0.35 mg/m³, which is less than 5 mg/m³ limit.

The total amount of grease-laden effluents collected from cooking bacon was 0.40 mg/m³, which is less than 5 mg/m³ limit.

No evaluation was conducted in regards to fire protection. In addition, no evaluation of the cooking equipment itself was conducted.

The total test time for each test was eight hours. The unit was energized as shown in Appendix A.

The data and results collected were used to make comparisons to larger and smaller models based on food load a throughput. Based on this, it was determined that the models BLCT-61EH, BLCT-101EH, and BLCT-102EH could be represented by the BLCT-62EH as the theoretical values would meet the 5.0 mg/m³ requirement.



UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with project 4788024528 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

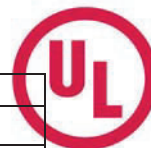
Very truly yours,

Reviewed by:

Sean P. Drobinski
Sr. Project Engineer

Fred Zaplatosch
Sr. Staff Engineer

Tel: 847-664-1926
E-mail: Sean.Drobinski@ul.com



CLIENT INFORMATION	
Company Name	Blodgett
Address	44 Lakeside Ave Burlington, VT, 05401

AUDIT INFORMATION:				
Description of Tests	Per Standard No.	UL 197	Edition/ Revision Date	10 th 9/17/2014
		CSA C22.2 No. 109-M1981		2 nd 4/1989 (R2013)
		UL 710B		2 nd 8/14/2014
<input checked="" type="checkbox"/> Tests Conducted by ¹ Leo Carrillo				
<input type="checkbox"/> UL Staff conducting or witnessing testing (WTDP, TMP, WMT only) <input type="checkbox"/> UL Staff supervising UL Staff in training				
<input type="checkbox"/> Authorized Signatory (CTDP, TPTDP, TCP, PPP, SMT) _____				
			Printed Name	Signature. Include date for CTDP, TPTDP, TCP, PPP, WMT, TMP, SMT

TESTS TO BE CONDUCTED:				
Test No.	Start	Done	Test Name	<input type="checkbox"/> Comments/Parameters <input type="checkbox"/> Tests Conducted by ² <input type="checkbox"/> Link to separate data files ⁴
1	2017-07-18	2017-07-27	POWER INPUT TEST (THREE PHASE): RATING (CSA 22.2 109-M1981):	
2	2017-07-18	2017-07-31	CAPTURE TEST:	
3	2017-07-25	2017-07-31	EMISSION TEST 1:	CHICKEN
4	2017-07-26	2017-07-31	EMISSION TEST 2:	BACON



TEST LOCATION: (To be completed by Staff Conducting the Testing)					
<input checked="" type="checkbox"/> UL or Affiliate	<input type="checkbox"/> WTDP	<input type="checkbox"/> CTDP	<input type="checkbox"/> TPTDP	<input type="checkbox"/> TCP	<input type="checkbox"/> PPP
	<input type="checkbox"/> WMT	<input type="checkbox"/> TMP	<input type="checkbox"/> SMT		
Company Name: UL LLC					
Address: 333 Pfingsten Rd. Northbrook, IL, 60062					

TEST EQUIPMENT INFORMATION

☒ UL test equipment information is recorded on Meter Use.

Inst. ID No.	Instrument Type	Test Number +, Test Title or Conditioning	Function /Range	Last Cal. Date	Next Cal. Date

+ - If Test Number is used, the Test Number must be identified on the data sheet pages or on the Data Sheet Package cover page.

The following additional information is required when using client's or rented equipment, or when a UL ID Number for an instrument number is not used. The Inst. ID No. below corresponds to the Inst. ID No. above.

Inst. ID No.	Make/Model/Serial Number/Asset No.

TEST SAMPLE IDENTIFICATION:

The table below is provided to establish correlation of sample numbers to specific product related information. Refer to this table when a test identifies a test sample by "Sample No." only.

Sample Card No.	Date Received	<input type="checkbox"/> Test No.+	Sample No.	Manufacturer, Product Identification and Ratings
104624	7/7/17	ALL	1	Blodgett, Model BLCT 62EH, rated 208 V three phase, 21kW, 59 A.

POWER INPUT TEST (THREE PHASE):
RATING (CSA 22.2 109-M1981):

UL 197 Sec. 47
(6.2)



METHOD

The supply voltage was adjusted to voltage and frequency as noted in "General Test Considerations", 208 V, 60 Hz.

The supply voltage was adjusted to the rated voltage.

The power input was measured with the appliance at the intended operating temperature under full-load conditions.

[x] (c-UL) To determine the proper test voltage for the Temperature (Normal) and Temperature (Abnormal) tests, the supply voltage was adjusted to the increased test voltage as noted below. Following the test at increased test voltage, the supply voltage was adjusted to the value necessary to cause the appliance to draw the increased test current, calculated as specified below.

Increased Test Voltage (V_t): 216V for appliances rated 208V.
250V for appliances rated between 220V-250V.

$$21\text{kW } W (216/208)^2 = 22.6\text{kW}$$

Where V_r , I_r , and W_r , are the rated voltage, current, and power of the appliance, respectively. Note: when the appliance is rated for a range of voltages, the mean of the range is to be used as V_r .

PARAMETERS

Appliance Ratings:

Volts: 208; Current: 59 A ; 21 kW

Operating Conditions	Specified					Measured						
	Volts	Amps			Power, (W) (kW)	Volts			Amps			Power, (W) (kW)
		L1	L2	L3		L1-L2	L2-L3	L1-L3	L1	L2	L3	
Full power operation, rated voltage	208	---	---	---	---	212.9	208.0	210.3	60.9	61.3	58.1	21874
	--	--	--	--	21000	208.2	204.1	207.4	59.4	59.2	57.5	21000
C-UL Operating Conditions												
Full power operation, increased test voltage	216	---	---	---	---	224.4	216.0	220.0	62.7	62.4	59.8	23493
Full power operation, increased test power	---	---	---	---	22646	217.1	215.2	212.9	61.0	62.5	59.1	22663

[X] The input power **[was]** ~~[was not]~~ between 90% and 105% of the rated input current when the appliance was energized at rated voltage.

CAPTURE TEST:

UL 710B Sec. 58
UL 710 Sec. 31



METHOD

The Model BLCT 62EH combi oven appliance was placed under a hood operating at 500 CFM. Food product as specified below was then used for testing, see Emission Testing for specific details. The cooking area is to be observed for the presence of visible smoke and grease-laden air, and the hood assembly shall completely capture all of the emission as determined by observation.

COOKING PRODUCT

Two product to be cooked - half chicken and bacon.

Test 1 - Using half chicken

Half Chicken - 2-1/2 to 3-1/2 lb skin-on and bone-in, loaded per manufacturer's instructions.

Four chickens were loaded on each full size sheet. The total of three sheets were used for each load.

The settings of the oven were as follows: 335°F, 100% fan speed, 0% humidity, vent open and cook time 33mins. Total loads 15.

Test 2 - Using bacon

Twenty pieces of bacon were loaded on each full size sheet. The weight of ten pieces of bacon was approx. 0.0736 lbs. The total of six sheets were used for each load. Total loads 25.

The settings of the oven were as follows:

The settings of the oven were as follows: 335°F, 80% fan speed, 0% humidity, vent open and cook time - 18 minutes. Note: Cook time specified by the client.

RESULTS - CHICKEN

Their ~~[was]~~ **[was not]** any presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[did]** ~~[did not]~~ capture all of the emissions from the cooking appliance.

RESULTS - BACON

Their ~~[was]~~ **[was not]** any presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[did]** ~~[did not]~~ capture all of the emissions from the cooking appliance.



METHOD (chicken)

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (335°F):

The Model BLCT 62EH combi oven appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:
Chicken - see CAPTURE TEST for details.

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 ft³/min.

After being allowed to cool, the sampling equipment was disassembled. The glass-filter is to be removed using a pair of forceps and placed in a clean petri dish. The dish is to be sealed and labeled "SAMPLE 1".

A sample of the acetone of the same volume that will be used to rinse-out the nozzle and probe is to be placed into a clean sample bottle, sealed, and labeled "SAMPLE 2". The level of the liquid in the sample bottle is to be recorded.

The inside of the nozzle and probe is to be rinsed with acetone taking care to collect all the rinse material in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 3", and the level of the liquid in the bottle is to be recorded.

The liquid in the first three impingers is to be measured and the total volume is to be recorded which will be compared to the original volume. The liquid is to be quantitatively transferred to a clean sample bottle. Each impinger and the connecting glassware including the probe extension are to be rinsed twice with water. The rinse water is to be collected and added to the same sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 4" and the level of the liquid in the bottle is to be recorded.

This rinse process is to be repeated with two rinses of methylene chloride (MeCl₂). The rinses are to be recovered in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 5" and the level of the liquid in the bottle is to be recorded.

A volume of water approximately equivalent to the volume of water used to rinse and a volume of MeCl₂ approximately equivalent to the volume of MeCl₂ used to rinse is to be placed in two clean sample bottles. The sample bottles are to be sealed, labeled "SAMPLE 6" and "SAMPLE 7" respectively, and the level of the liquid in the bottles is to be recorded.

The weight of the fourth impinger containing the silica gel is to be recorded and then the silica gel can be discarded.



The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

RESULTS (CHICKEN)

The results **[are]** ~~[are not]~~ considered acceptable because there ~~[was]~~ **[was no]** visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ **[was no]** noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 0.35 mg/m³, which is [less] ~~[more]~~ than 5 mg/m³.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000171 lb/hr/ft.

The total number of loads was 15 with 0 minutes/seconds between loads.
The total number of chickens cooked was 180.

CONDENSIBLE MATTER (Lab Analysis) (Chicken)

Sample Bottle No.	Description	Volume, ml	Final Wt, mg
1	Filter Paper	-	
2	Acetone (Blank)	109.0	0.0
3	Acetone (Wash)	109.0	0.1
4&5	Solvent Phase (Wash)	440.0	1.0
4&5	Water Phase (Wash)	700.0	3.3
6&7	Solvent Phase (Blank)	440.0	0.0
6&7	Water Phase (Blank)	700.0	1.2

Filter paper weight before test - 592.2 mg

Filter paper weight after test - 592.2 mg



Analysis

1. The liquid level of all the sample bottles is to be measured.
2. The filter from sample ONE is to be removed and dried to constant weight by means of a desiccator or an oven. The weight of the filter is to be recorded.
3. The volume of sample TWO is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
4. The volume of sample THREE is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
5. The volumes of sample FOUR and FIVE are to be measured.
6. Samples FOUR and FIVE are to be combined. The solvent phase is to be mixed, separated, and then repeated with two MeCl_2 washes.
7. The solvent extracts obtained from the procedure in 6 are to be placed in a beaker and evaporated to a constant weight. The final weight is to be recorded.
8. The water phase is to be placed in a beaker and evaporated to dryness. The final weight is to be recorded.
9. The volumes of samples SIX and SEVEN are to be determined. Sample bottles SIX and SEVEN are to be analyzed according to procedures 8 and 7 respectively.



METHOD (Bacon)

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (335°F):

The Model BLCT 62EH combi oven appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:
Bacon - see CAPTURE TEST for details.

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 ft³/min.



After being allowed to cool, the sampling equipment was disassembled. The glass-filter is to be removed using a pair of forceps and placed in a clean petri dish. The dish is to be sealed and labeled "SAMPLE 1".

A sample of the acetone of the same volume that will be used to rinse-out the nozzle and probe is to be placed into a clean sample bottle, sealed, and labeled "SAMPLE 2". The level of the liquid in the sample bottle is to be recorded.

The inside of the nozzle and probe is to be rinsed with acetone taking care to collect all the rinse material in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 3", and the level of the liquid in the bottle is to be recorded.

The liquid in the first three impingers is to be measured and the total volume is to be recorded which will be compared to the original volume. The liquid is to be quantitatively transferred to a clean sample bottle. Each impinger and the connecting glassware including the probe extension are to be rinsed twice with water. The rinse water is to be collected and added to the same sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 4" and the level of the liquid in the bottle is to be recorded.

This rinse process is to be repeated with two rinses of methylene chloride (MeCl_2). The rinses are to be recovered in a clean sample bottle. The sample bottle is to be sealed, labeled "SAMPLE 5" and the level of the liquid in the bottle is to be recorded.

A volume of water approximately equivalent to the volume of water used to rinse and a volume of MeCl_2 approximately equivalent to the volume of MeCl_2 used to rinse is to be placed in two clean sample bottles. The sample bottles are to be sealed, labeled "SAMPLE 6" and "SAMPLE 7" respectively, and the level of the liquid in the bottles is to be recorded.

The weight of the fourth impinger containing the silica gel is to be recorded and then the silica gel can be discarded.

The analysis phase was done in accordance with EPA Method 202, using the out of stack filter.

RESULTS (BACON)



The results **[are]** ~~[are not]~~ considered acceptable because there ~~[was]~~ **[was no]** visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ **[was no]** noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 0.40 mg/m³, which is [less] ~~[more]~~ than 5 mg/m³.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000191 lb/hr/ft.

The total number of loads was 25 with 0 minutes/seconds between loads.
The total number of bacon cooked was 3000 slices.

CONDENSIBLE MATTER (Lab Analysis) (Bacon)

Sample Bottle No.	Description	Volume, ml	Final Wt, mg
1	Filter Paper	-	
2	*Acetone (Blank)	109.0	0.0
3	Acetone (Wash)	140.0	0.3
4&5	Solvent Phase (Wash)	400.0	1.3
4&5	Water Phase (Wash)	760.0	3.2
6&7	*Solvent Phase (Blank)	440.0	0.0
6&7	*Water Phase (Blank)	700.0	1.2

Filter paper weight before test - 599.7 mg

Filter paper weight after test - 599.7 mg



Analysis

1. The liquid level of all the sample bottles is to be measured.
2. The filter from sample ONE is to be removed and dried to constant weight by means of a desiccator or an oven. The weight of the filter is to be recorded.
3. The volume of sample TWO is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
4. The volume of sample THREE is to be determined. The liquid is then to be transferred to a beaker and evaporated to dryness. The volume of the liquid and the final weight of the condensable matter are to be recorded.
5. The volumes of sample FOUR and FIVE are to be measured.
6. Samples FOUR and FIVE are to be combined. The solvent phase is to be mixed, separated, and then repeated with two MeCl_2 washes.
7. The solvent extracts obtained from the procedure in 6 are to be placed in a beaker and evaporated to a constant weight. The final weight is to be recorded.
8. The water phase is to be placed in a beaker and evaporated to dryness. The final weight is to be recorded.
9. The volumes of samples SIX and SEVEN are to be determined. Sample bottles SIX and SEVEN are to be analyzed according to procedures 8 and 7 respectively.



KNLZ.GuideInfo

Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

[View Listings](#)
[Page Bottom](#)

[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

[See General Information for Heaters, Cooking Appliances](#)

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m³ for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems ([KNKG](#)).

For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil ([KNRF](#)).

ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations ([AALZ](#)) and Heating, Cooling, Ventilating and Cooking Equipment ([AAHC](#)).

REQUIREMENTS

The basic standard used to investigate products in this category is [ANSI/UL 197](#), "Commercial Electric Cooking Appliances."

Appliances covered under this category with an integral cooking oil filter have been additionally investigated to [ANSI/UL 1889](#), "Commercial Filters for Cooking Oil."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The [Certification Mark](#) for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

UL, in performing its functions in accordance with its objectives, does not assume or undertake to discharge any responsibility of the manufacturer or any other party. UL shall not incur any obligation or liability for any loss, expense or damages, including incidental or consequential damages, arising out of or in connection with the use, interpretation of, or reliance upon this Guide Information.

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M.Ed.**
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5050 Commerce Drive

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Fifth District

January 26th, 2018

Stanley Sienko
Compliance Engineer
Blodgett Oven Co.
44 Lakeside Ave.
Burlington, Vermont, 05401

Ventilation Exemption Plan Check No.	ME-SR0120746
Application Type:	Equipment specific
Effective Date:	01/26/18
Expiration Date:	12/29/2023
Telephone:	(802) 860-3738
Email:	Blodgett.com

**RE: Exemption from mechanical exhaust ventilation for BLODGETT OVEN CO.
Blodgett, Model BLCT-102EH combi oven with hoodini ventless recirculating hood.**

Dear Mr. Sienko

The County of Los Angeles Department of Public Health, Environmental Health-Plan Check Program has completed a review of the Blodgett Oven, model: **BLCT-102EH combi oven with hoodini ventless recirculating hood** for exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that this oven has Underwriter's Laboratory KNLZ approval, and also provided the results of the eight-hour cooking emissions test conducted on the Blodgett (**BLCT-102EH**) **combi oven with hoodini ventless recirculating hood**. The test results indicate that the particulate matter concentration produced, was 0.35 mg/m³, (Chicken) and 0.40 mg/m³, (Bacon) which are below the limit of 5 mg/m³ to be considered a low grease emission appliance.

Therefore, additional mechanical ventilation in the form of a Type I and Type II hood is not required by the County of Los Angeles Department of Public Health, provided the following contingencies are met:

1. There shall be no more than two unventilated **Blodgett model (BLCT-102EH combi oven with hoodini ventless recirculating hood** per food facility.
2. No other heat producing food related equipment ventilation shall be permitted in a food facility without the addition of mechanical ventilation
3. The equipment must be installed, serviced, and maintained according to the manufacture's specifications.
4. Any modification, alteration, or removal of equipment, including any component of the integral air filtration systems voids both the ANSI certification of the equipment and this limited exemption. All air filtration components must be installed and operational at all times the appliance is in use.
5. **The Blodgett model (BLCT-102EH) combi oven with hoodini ventless recirculating hood** shall be used for cooking or warming of pizza, bread, bakery products, or similar items only. Raw animal protein products (Meat, Fish, and Poultry) shall be cooked in the equipment provided that the grease emission does not exceed 5 mg/m3.
6. No items that generate grease-laden vapors shall be prepared or cooked in the unventilated **Blodgett (BLCT-102EH) combi oven with hoodini ventless recirculating hood**.
7. **The Blodgett (BLCT-102EH) combi oven with hoodini ventless recirculating hood** must be operated in a well-ventilated area approved for food preparation.
8. If the ownership changes at a food facility that is operating the exempt equipment, then the new owner/ operator will be informed of the operating conditions.
9. This exemption from mechanical exhaust ventilation shall not be deemed to supersede any local building and fire code requirements pertaining to electrical and fire safety.

This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, exemption shall not preclude this Department from requiring the installation of mechanical exhaust ventilation when operation of the **Blodgett (BLCT-102EH combi oven with hoodini ventless recirculating hood** at a specific location results in a sanitation or safety violation. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

This letter may be used as evidence of the evaluation of the Blodgett oven model **BLCT-102EH combi oven with hoodini ventless recirculating hood** cooking ovens. However, it is not to be construed as an endorsement of the subject items and may not be used for advertising or promotional purposes.

Should you have any questions or need additional information, please contact me at
(626) 430-5560.

Sincerely Yours,



Denise Noborio, R.E.H.S.
Chief EHS
Plan Check Program



Marco Espinoza, R.E.H.S.
Environmental Health Specialist IV
Plan Check Program



**BARBARA FERRER, Ph.D., M.P.H.,
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January 26th, 2018

Stanley Sienko
Compliance Engineer
Blodgett Oven Co.
44 Lakeside Ave.
Burlington, Vermont, 05401

Ventilation Exemption Plan Check No.	ME-SR0120746
Application Type:	Equipment specific
Effective Date:	01/26/18
Expiration Date:	01/26/2023
Telephone:	(802) 860-3738
Email:	Blodgett.com

**RE: Exemption from mechanical exhaust ventilation for BLODGETT OVEN CO.
Blodgett, Model BLCT-101EH combi oven with hoodini ventless recirculating hood.**

Dear Mr. Sienko

The County of Los Angeles Department of Public Health, Environmental Health-Plan Check Program has completed a review of the Blodgett Oven, model: **BLCT-101EH combi oven with hoodini ventless recirculating hood** for exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that this oven has Underwriter's Laboratory KNLZ approval, and also provided the results of the eight-hour cooking emissions test conducted on the Blodgett (**BLCT-101EH**) **combi oven with hoodini ventless recirculating hood**. The test results indicate that the particulate matter concentration produced, was 0.35 mg/m³, (Chicken) and 0.40 mg/m³, (Bacon) which are below the limit of 5 mg/m³ to be considered a low grease emission appliance.

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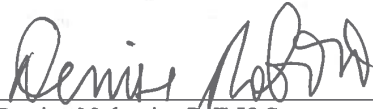
1. There shall be no more than two unventilated **Blodgett model (BLCT-101EH) combi oven with hoodini ventless recirculating hood**. per food facility.
2. No other heat producing food related equipment ventilation shall be permitted in a food facility without the addition of mechanical ventilation
3. The equipment must be installed, serviced, and maintained according to the manufacture's specifications.
4. Any modification, alteration, or removal of equipment, including any component of the integral air filtration systems voids both the ANSI certification of the equipment and this limited exemption. All air filtration components must be installed and operational at all times the appliance is in use.
5. **The Blodgett model (BLCT-101EH) combi oven with hoodini ventless recirculating hood** shall be used for cooking or warming of pizza, bread, bakery products, or similar items only. Raw animal protein products (Meat, Fish, and Poultry) shall be cooked in the equipment provided that the grease emission does not exceed 5 mg/m³.
6. No items that generate grease-laden vapors shall be prepared or cooked in the unventilated **Blodgett (BLCT-101EH) combi oven with hoodini ventless recirculating hood**.
7. **The Blodgett (BLCT-101EH) combi oven with hoodini ventless recirculating hood** must be operated in a well-ventilated area approved for food preparation.
8. If the ownership changes at a food facility that is operating the exempt equipment, then the new owner/ operator will be informed of the operating conditions.
9. This exemption from mechanical exhaust ventilation shall not be deemed to supersede any local building and fire code requirements pertaining to electrical and fire safety.

This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, exemption shall not preclude this Department from requiring the installation of mechanical exhaust ventilation when operation of the **Blodgett oven (BLCT-101EH) combi oven with hoodini ventless recirculating hood** at a specific location results in a sanitation or safety violation. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

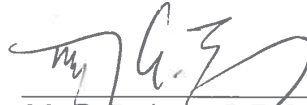
This letter may be used as evidence of the evaluation of the Blodgett oven model **BLCT-101EH combi oven with hoodini ventless recirculating hood** cooking ovens. However, it is not to be construed as an endorsement of the subject items and may not be used for advertising or promotional purposes.

Should you have any questions or need additional information, please contact me at (626) 430-5560.

Sincerely Yours,



Denise Noborio, R.E.H.S.
Chief EHS
Plan Check Program



Marco Espinoza, R.E.H.S.
Environmental Health Specialist IV
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January 26th, 2018

Stanley Sienko
Compliance Engineer
Blodgett Oven Co.
44 Lakeside Ave.
Burlington, Vermont, 05401

Ventilation Exemption Plan Check No.	ME-SR0120745
Application Type:	Equipment specific
Effective Date:	01/26/18
Expiration Date:	01/26/2023
Telephone:	(802) 860-3738
Email:	Blodgett.com

RE: Exemption from mechanical exhaust ventilation for BLODGETT OVEN CO. BLODGETT, MODEL BLCT-61EH COMBI OVEN WITH HODINI VENTLESS RECIRCULATING HOOD.

Dear Mr. Sienko

The County of Los Angeles Department of Public Health, Environmental Health-Plan Check Program has completed a review of the Blodgett model: **BLCT-61EH combi oven with hoodini ventless recirculating hood** for exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that this oven has Underwriter's Laboratory KNLZ approval, and also provided the results of the eight-hour cooking emissions test conducted on the Blodgett **(BLCT-61EH) combi oven with hoodini ventless recirculating hood.**

The test results indicate that the particulate matter concentration produced, was 0.35 mg/m³, (Chicken) and 0.40 mg/m³, (Bacon) which are below the limit of 5 mg/m³ to be considered a low grease emission appliance.

Therefore, additional mechanical ventilation in the form of a Type I and Type II hood is not required by the County of Los Angeles Department of Public Health, provided the following contingencies are met:

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This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, exemption shall not preclude this Department from requiring the installation of mechanical exhaust ventilation when operation of the **Blodgett (BLCT-61EH combi oven with hoodini ventless recirculating hood** at a specific location results in a sanitation or safety violation. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

This letter may be used as evidence of the evaluation of the Blodgett model **BLCT-61EH combi oven with hoodini ventless recirculating hood** cooking ovens. However, it is not to be

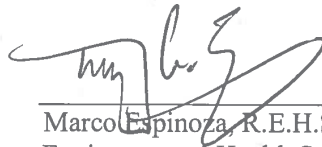
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Sincerely Yours,



Denise Noborio, R.E.H.S.
Chief EHS
Plan Check Program



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January 26th, 2018

Stanley Sienko
Compliance Engineer
Blodgett Oven Co.
44 Lakeside Ave.
Burlington, Vermont, 05401

Ventilation Exemption Plan Check No.	ME-SR0120746
Application Type:	Equipment specific
Effective Date:	01/26/18
Expiration Date:	01/26/2023
Telephone:	(802) 860-3738
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