



BLODGETT

Convection Ovens

G. S. BLODGETT CORP > BLODGETT OVENS > CONVECTION OVENS

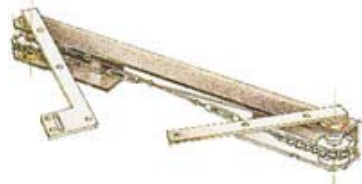


The Industry's Gold Standard for Convection Ovens . . .

Quality, Performance, and Easy to Live With

We believe in offering our customers real and lasting value by building products with exceptional materials and craftsmanship. That's why Blodgett ovens are known to provide decades of trouble-free operation. And then there are the Blodgett signature features: full angle-iron frame; double-sided porcelain baking compartment liner; rigid framed insulation; easy control and access; and front service access to motors. Our premier line of convection ovens comes with a one-year parts/labour warranty, as well as a five-year door warranty.

Whether you need gas or electric, full or half size, basic or loaded with options, we invite you to take a closer look at Blodgett convection ovens. You'll see why nothing else quite compares.



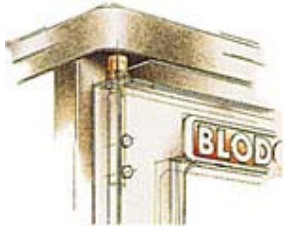
Heavy Duty Doors:

Turnbuckle door-support is bolted direct to the angle iron frame. Blodgett provides the strongest warranty in the business with a standard five-year door warranty! Available on Luxury double-door models.



Two Sided Porcelain Oven:

Part of the by-product of burning natural gas is moisture. To insure Blodgett ovens stand the test of time, the heavy gauge steel liner is porcelainized on both sides for extra long life.



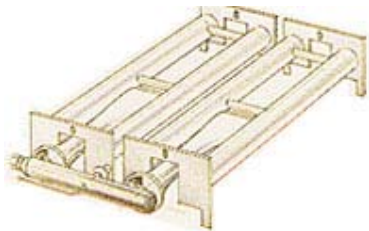
Triple Mounted Doors:

Blodgett ovens are triple mounted into the full angle-iron frame.



Rigid Frame Insulation:

Blodgett ovens use solid fibreboard insulation that won't sag. Insulation stays in place to eliminate hot or cold spots. Other brands may use insulation bats that can let you down.



Long Life Burners:

We custom make our own burners from heavy steel piping. State-of-the-art drilling system ensures that the ports are accurately positioned for optimum heat distribution.



Convection Perfection:

Blodgett's patented Dual Flow heating system uses the heat twice. A unique dual-blower wheel pulls hot air from the exterior of the liner into the oven by way of an air duct. As air is pulled into the oven, it is mixed with hot air that is already present.



Full Angle Iron Frame:

With every Blodgett oven, you get a full angle iron foundation. This exclusive Blodgett advantage means your oven will keep its structural integrity even after decades of rigorous use.