



HOODINI^{***} VENTILATION SYSTEM



VENTLESS MINI COMBI OVENS

www.blodgett-combi.com

Touch Screen Controls



Android® based control

Recipe storage - up to 500 recipes

Drag and drop simplicity

Advanced rack timing

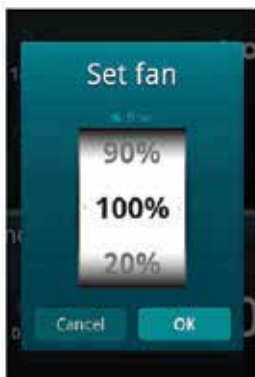
“Cook To Perfection”
CTP load compensation

Future enhancements -
such as “on oven” video training



User Friendly

Rack Timing



9 Speed Fan



HOODINI™ VENTILATION SYSTEM

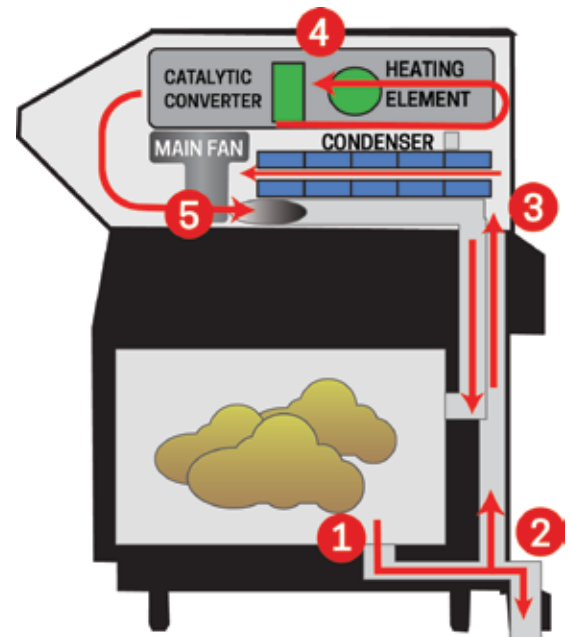
Hoodini™ ventless hood system is the *ultimate* in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when cooking raw proteins.

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®

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

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.





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