



**BLODGETT**



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*The Essential Ingredient*  
**BLODGETT CONVEYOR OVENS**



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## QUALITY CONSTRUCTION, QUALITY PERFORMANCE

*A Recipe for Success  
from the Blodgett Kitchen*

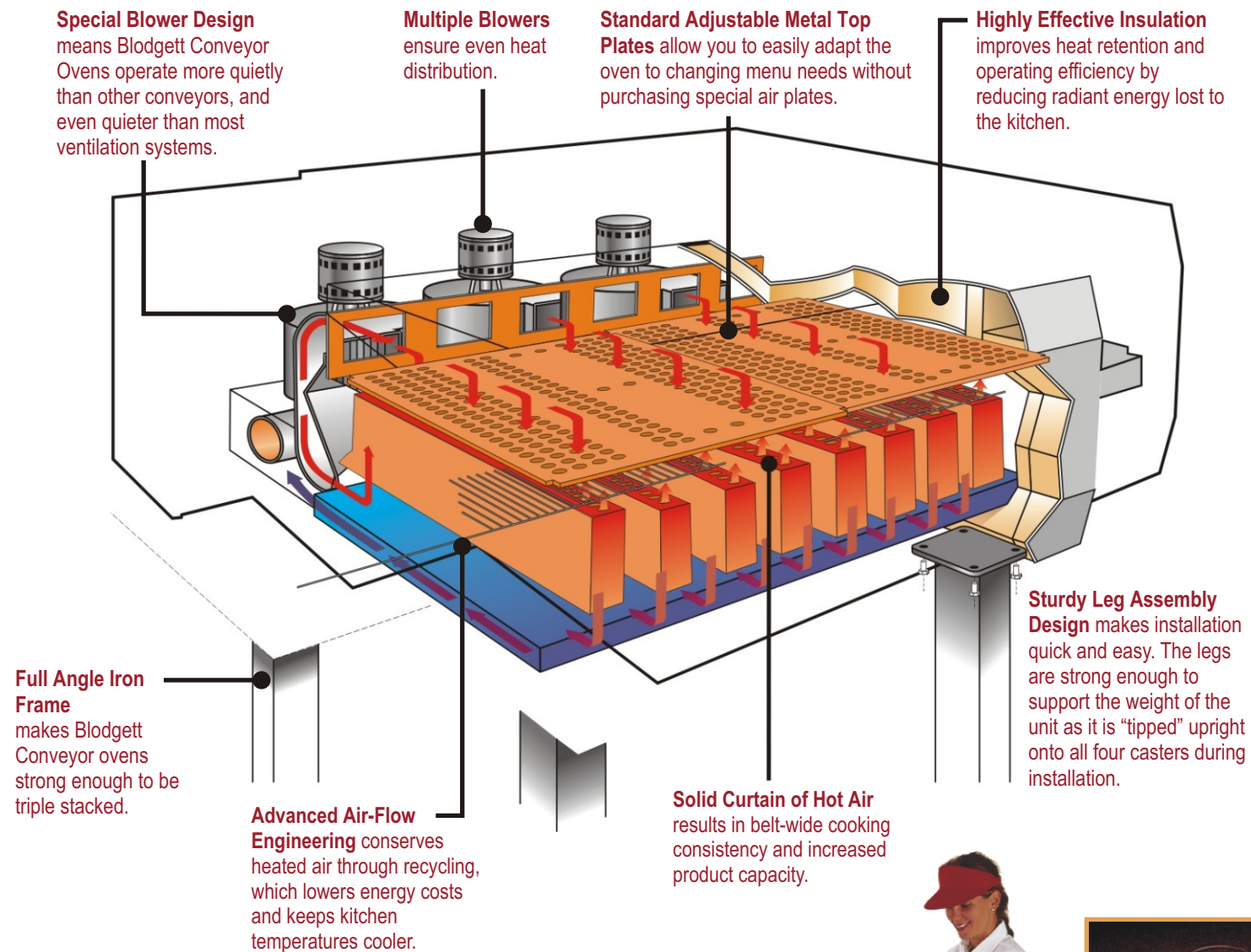
### The Essential Ingredient

Whether you are creating a gourmet pizza or cheese slices to go, the essential ingredient in any recipe is your Blodgett Conveyor Oven. Thin crust or Sicilian, large or personal size, Blodgett has a conveyor oven for any recipe. You can choose from space-saving floor or countertop units to large, high-volume models. No matter which one you prefer, Blodgett Conveyor Ovens can be stacked - one, two or even three high.

What makes these ovens essential? Blodgett's unique heating system gives you superior cooking performance, more consistent results and more cooking capacity. Plus, it delivers the heat where you want it - to the food - not to your kitchen.

Best of all, Blodgett Conveyor Ovens give you the quality that can only come from Blodgett. So you know your foodservice equipment investment will live up to your expectations today and help your business grow tomorrow.

Every Blodgett Conveyor Oven is handcrafted with patience and precision. When you put this kind of effort into something, you want it to last. That's why our ovens are made with a full angle-iron frame and double insulation. The result? An energy efficient oven strong enough to be triple stacked. Blodgett Conveyor Ovens also undergo 17 rigorous quality control checks. Everything from the leg bolts to the electronic controls are examined and tested. Only when we are completely satisfied does the Blodgett name go on with pride.



Blodgett conveyor ovens are designed to fit the business needs of busy restaurants the world over.

- ▶ **CONSISTENT RESULTS** - A solid curtain of hot air envelopes the food as it moves through the cooking compartment, resulting in maximum heat transfer and more even results.
- ▶ **MORE EFFICIENT COOKING** - Blodgett Conveyor Ovens are so effective they cook at 25-50°F (4-10°C) lower than convection ovens ... *in the same or less time.*
- ▶ **INCREASED CAPACITY** - Because Blodgett Conveyor Ovens cook evenly along the entire width of the conveyor belt, there's no need to stagger pizzas to avoid striping along the belt edges. You can produce more product and, ultimately, more sales.
- ▶ **EASY AIR-FLOW ADJUSTMENTS** - Changing the air flow to accommodate different foods is as simple as opening or closing a series of metal plates.
- ▶ **COOLER, QUIETER KITCHEN ENVIRONMENT** - Double insulation and advanced air-flow engineering mean 70 percent of the heated air is recycled. Blodgett Conveyor Ovens run quietly to help provide an improved working environment.

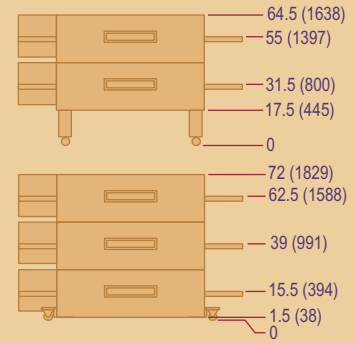
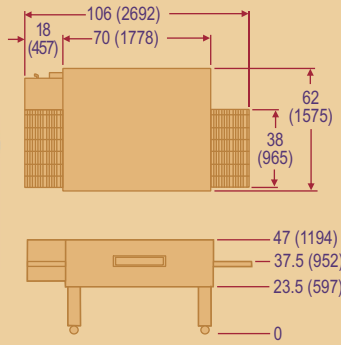
- ▶ **EFFORTLESS OPERATION AND CLEANING** - Anyone can bake pizza to perfection every time because the Blodgett Conveyor Oven does the work for you. In addition, the oven can be disassembled in less than 10 minutes for easy cleaning.
- ▶ **HASSLE-FREE INSTALLATION** - Even when crated for shipping, our ovens fit easily through a standard 36-inch (91.5 cm) door opening.



\* Capacities are based on a 6 minute bake time.

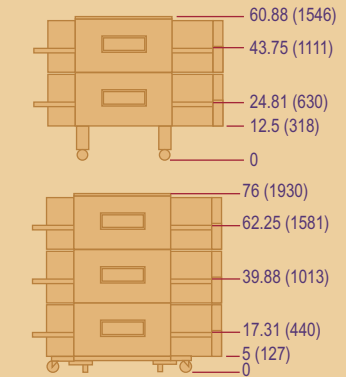
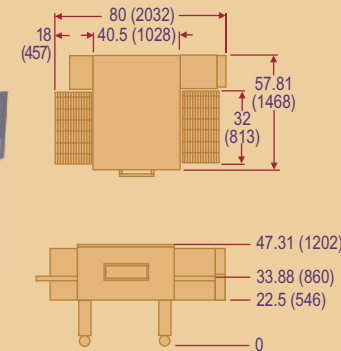
Overall Dimensions: All dimensions are inches (millimeters)

### MT3870



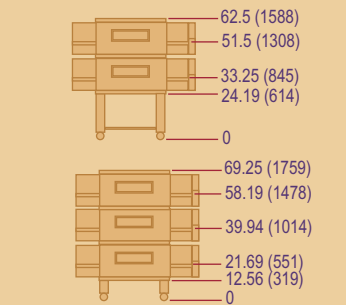
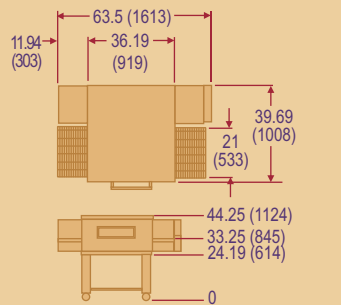
Capacity: 122 (14") pizzas/hr\*  
319 (9") pizzas/hr\*  
38" (965mm) wide belt  
70" (1778mm) long baking zone  
Front Loading Door  
Optional Split Belt

### BE3240 & BG3240



Capacity: 60 (14") pizzas/hr\*  
155 (9") pizzas/hr\*  
32" (813mm) wide belt  
40" (1016mm) long baking zone  
Front Loading Door  
Optional Twin Belt

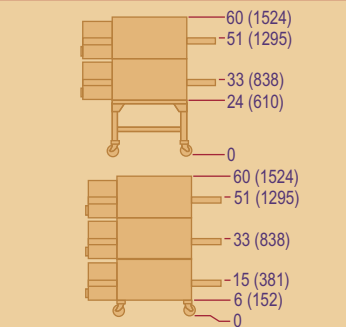
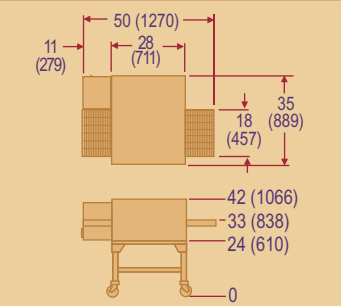
### BE2136 & BG2136



Capacity: 85 (9") pizzas/hr\*  
20" (457mm) wide baking zone  
36" (914mm) long baking zone  
Drop down front window  
Optional Twin Belts

Shown with optional shelf

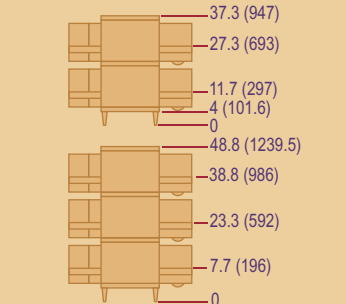
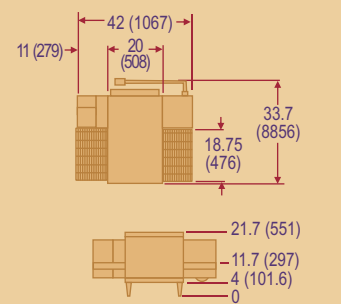
### MT1828E & MT1828G



Capacity: 62 (9") pizzas/hr\*  
18" (457mm) wide belt  
28" (711mm) long baking zone  
Optional Cart with Shelf

Shown with optional stand

### S1820



Capacity: 44 (9") pizzas/hr\*  
18" (457mm) wide belt  
20" (508mm) long baking zone  
Optional Stand with Casters



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