

**HOODINI** <sup>\*\*\*</sup> VENTILATION  
SYSTEM  
by **BLODGETT**®



VENTLESS COMBI OVENS  
**MINI & FULL SIZE**

[www.blodgett.com](http://www.blodgett.com)

# Touch Screen Controls

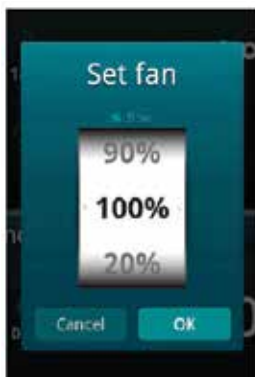


- Android® based control
- Recipe storage - up to 500 recipes
- Drag and drop simplicity
- Advanced rack timing
- “Cook To Perfection”  
CTP load compensation
- Future enhancements -  
such as “on oven” video training



**User Friendly**

**Rack Timing**



**9 Speed Fan**





# HOODINI™ VENTILATION SYSTEM

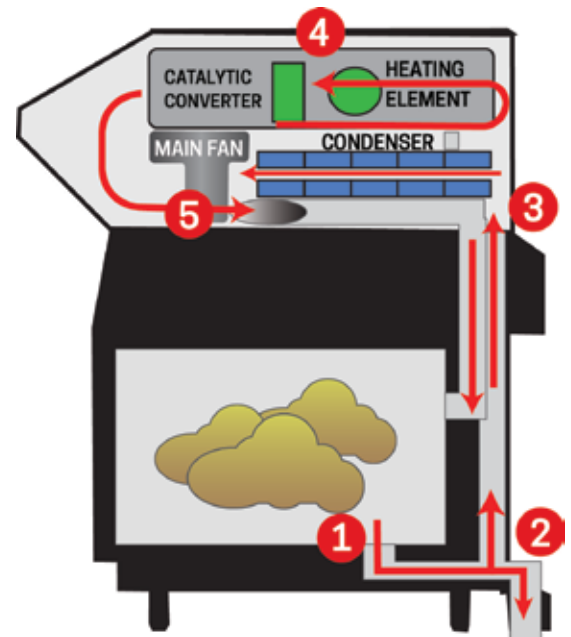
Hoodini™ ventless hood system is the *ultimate* in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when cooking raw proteins.

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**®

# Ventless Hood on High Capacity Floor Models

## Features of: BLCT-61E, BLCT-62E, BLCT-101E & BLCT-102E

- The BLCT touchscreen control can store up to 500 recipe programs with 15 cooking steps per program
- Cook the way you want – Blodgett lets you choose which kind of chef you want to be. You can cook manually and easily and easily fine tune your settings. Use pre-programmed recipes to ensure consistent, results every time. Or use the SmartChef feature which automatically selects the optimum settings for an effortless cooking process.
- Rack timing allows for setting individual timers for each rack
- Reversible 9-speed fan for optimum baking and roasting results
- CombiWash self cleaning system and Semi-Automatic Deliming for easy care
- One year parts and labor warranty

[www.blodgett.com](http://www.blodgett.com)



MODEL BLCT-62E-H  
Shown on optional stand with casters



# Full Size Oven Specifications

The full size Combi Ovens with Hoodini works in a wide range of applications. Visit our website to learn more about Blodgett Combi Ovens products in your profession.

School: K12 | College/University | Health Care |  
Hotels/Hospitality | Restaurants | Bakery  
Correctional | Retail

[www.blodgett.com](http://www.blodgett.com)

**HOODINI** VENTILATION SYSTEM  
*Zero filters to change.*



MODEL BLCT-102E-H  
Shown on optional stand with casters

MODEL	DIMENSIONS	UNIT HEIGHT	PAN CAPACITIES	VOLTAGE	PHASE	kW	AMPS
BLCT-61E-H	36.68" x 35.39" (932 x 899mm)	Oven on stand - 74.04" (1881mm)	Five (5) 12" x 20" x 2-1/2" deep North American hotel pans	208 VAC	3	9	25
		Table model - 46.6" (1184mm)		240 VAC			22
BLCT-101E-H		Oven on stand - 74.04" (1881mm)	Eight (8) 12" x 20" x 2-1/2" deep North American hotel pans	208 VAC	3	18	50
		Table model - 56.87" (1444mm)		240 VAC			44
BLCT-62E-H	44.17" x 37.44" (1122 x 951mm)	Oven on stand - 75.81" (1926mm)	Standard pan cassette with 3.35" (85mm) spacing holds five (5) full size sheet pans or ten (10)	208 VAC	3	21	59
		Table model - 43.65" (1109mm)	12" x 20" x 2-1/2" deep North American hotel pans	240 VAC			51
BLCT-102E-H		Oven on stand - 75.81" (1926mm)	Standard pan cassette with 3.35" (85mm) spacing holds eight (8) full size sheet pans or sixteen (16)	208 VAC	3	27	75
		Table model - 54.35" (1381mm)	12" x 20" x 2-1/2" deep North American hotel pans	240 VAC			65
				480 VAC			33

#### 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.



# 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

\*BLCT-23 HOLDS 2/3 SIZE PANS. SEE WEBSITE FOR DETAILS.

#### WATER SUPPLY & DRAIN

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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 ft<sup>2</sup> of space needed*

*Unlimited product flexibility*



### Results for BLCT-6E-H

EPA 202 Test Method - less than 5mg/m<sup>3</sup>

### Raw Chicken 1.12 mg/m<sup>3</sup>:

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/m<sup>3</sup>:

10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration.





**HOODINI** <sup>★ ★ ★</sup> VENTILATION  
SYSTEM

*Zero filters to change.*



*SMART*  
**BUILT LIKE A BLODGETT.**

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