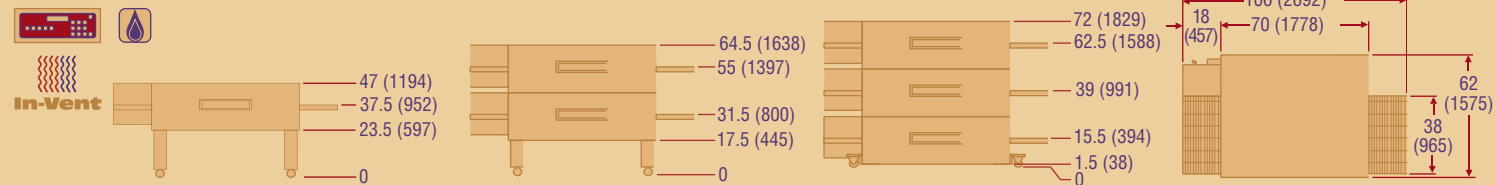


**MT3870**

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

**MT3870**

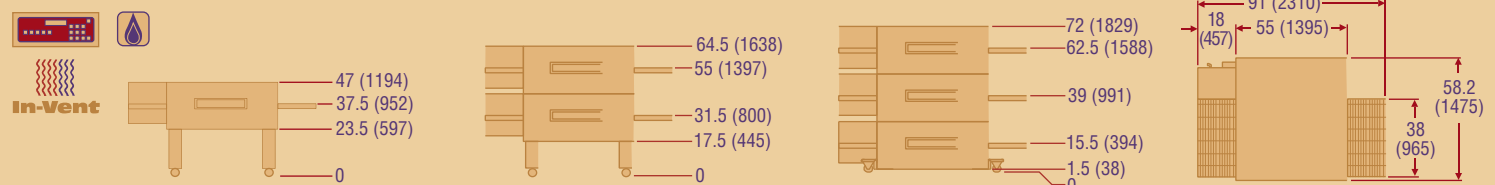
Overall Dimensions: All dimensions are inches (millimeters)

**MT3855**

Capacity: 96 (14") pizzas/hr\*  
 251 (9") pizzas/hr\*  
 38" (965mm) wide belt  
 55" (1379mm) baking zone length  
 Side Loading Door  
 Optional Split and Twin Belts

**MT3855**

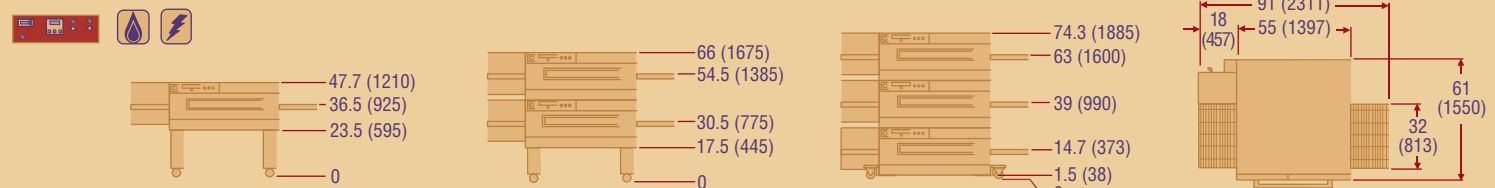
Overall Dimensions: All dimensions are inches (millimeters)

**MT3255**

Capacity: 82 (14") pizzas/hr\*  
 213 (9") pizzas/hr\*  
 32" (813mm) wide belt  
 55" (1397mm) baking zone length  
 Side Loading Door  
 Optional Twin Belt

**MT3255**

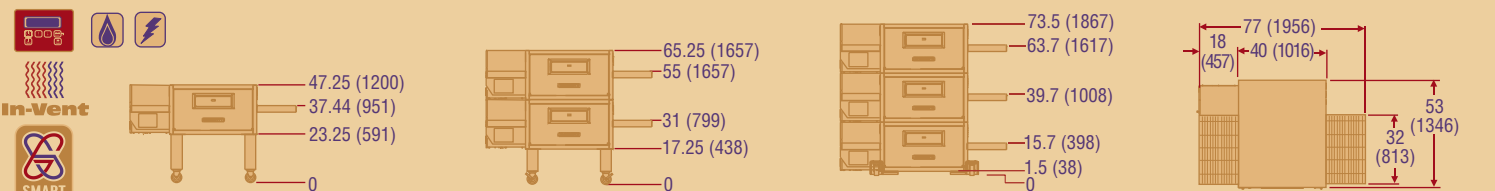
Overall Dimensions: All dimensions are inches (millimeters)

**SG3240**

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

**SG3240**

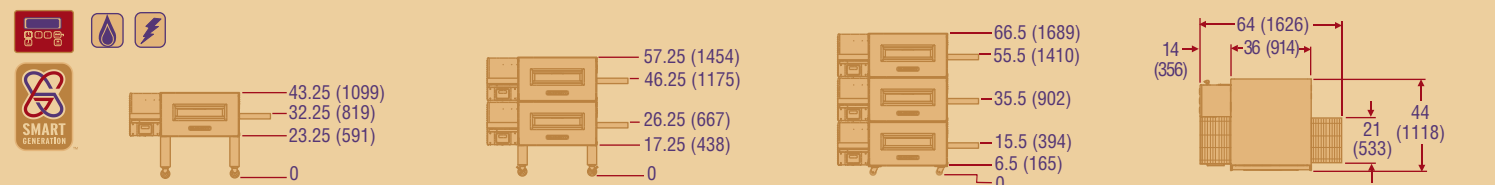
Overall Dimensions: All dimensions are inches (millimeters)

**SG2136**

Capacity: 85 (9") pizzas/hr\*  
 21" (533mm) wide belt  
 36" (914mm) baking zone length  
 Optional Side Loading Door  
 Optional Split and Twin Belts

**SG2136**

Overall Dimensions: All dimensions are inches (millimeters)

**MT1828**

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

**MT1828**

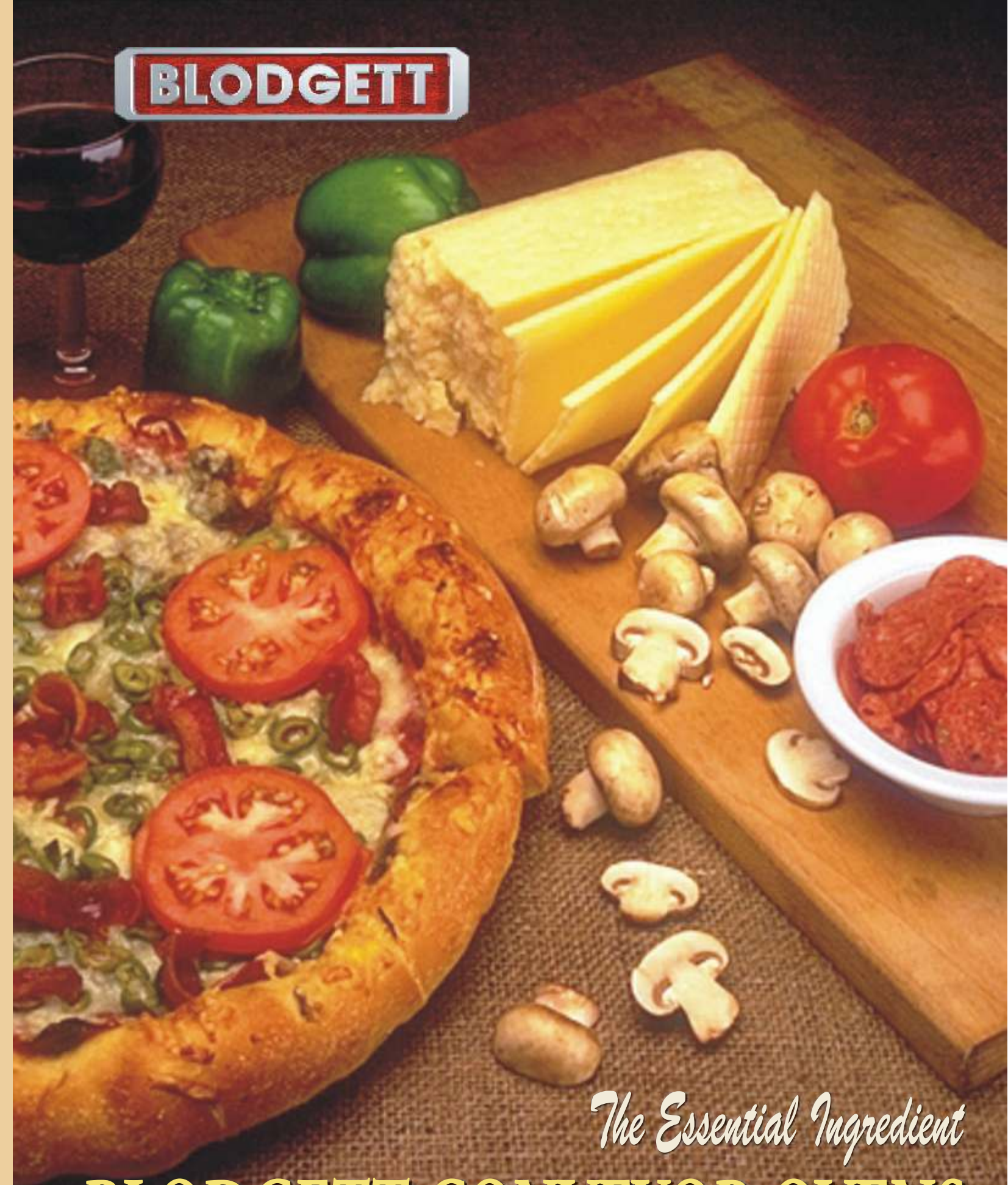
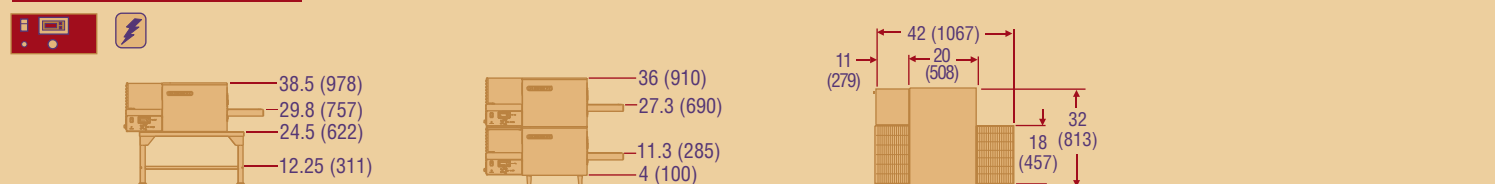
Overall Dimensions: All dimensions are inches (millimeters)

**MT1820**

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

**MT1820**

Overall Dimensions: All dimensions are inches (millimeters)



*The Essential Ingredient*

# BLODGETT CONVEYOR OVENS



**BLODGETT OVEN COMPANY**

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

50 Lakeside Avenue, Burlington, VT USA 05402 Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183

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



# 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.

**Special Blower Design** means Blodgett Conveyor Ovens operate more quietly than other conveyors, and even quieter than most ventilation systems.

**Multiple Blowers** ensure even heat distribution.

**Standard Adjustable Metal Top Plates** allow you to easily adapt the oven to changing menu needs without purchasing special air plates.

**Highly Effective Insulation** improves heat retention and operating efficiency by reducing radiant energy lost to the kitchen.

**Full Angle Iron Frame** makes Blodgett Conveyor ovens strong enough to be triple stacked.

**Advanced Air-Flow Engineering** conserves heated air through recycling, which lowers energy costs and keeps kitchen temperatures cooler.

**Solid Curtain of Hot Air** results in belt-wide cooking consistency and increased product capacity.

**Sturdy Leg Assembly Design** makes installation quick and easy. The legs are strong enough to support the weight of the unit as it is "tipped" upright onto all four casters during installation.



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.



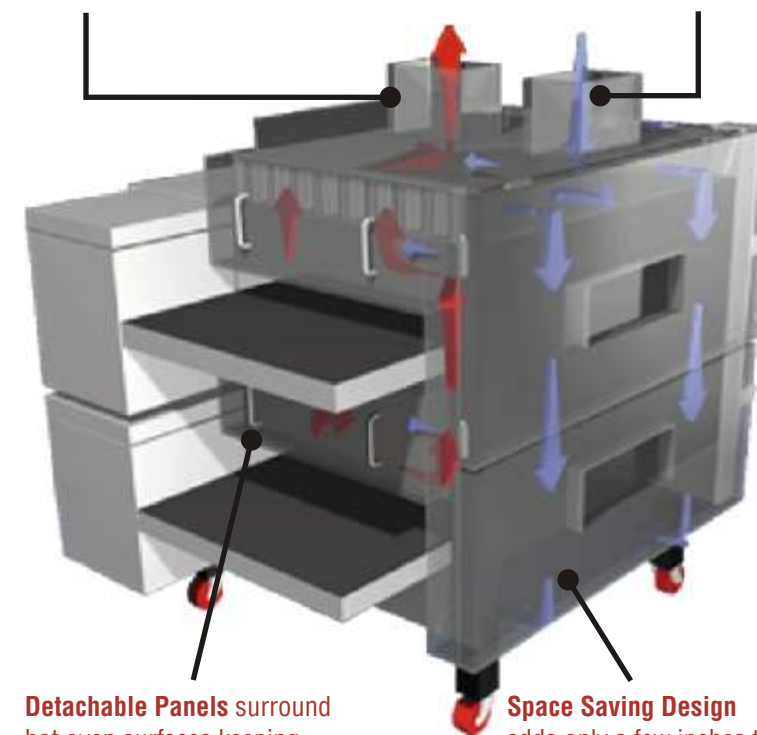
*Energy Savings  
Ultra Quiet  
Operation  
Reduced HVAC Loss*

Revolutionary new energy saving vent system provides Hot Results in a Cooler Environment. Patented integrated ventilation design minimizes heat gain—both radiant and convective—and provides quieter operation than traditional canopy hoods. This unique configuration designed by Randell Air Systems™ surrounds the oven's exterior and makes optimum use of untempered make-up air. You'll invest in Invent for performance and energy savings. You'll love the ultra quiet operation and cooler work environment. Plus, the invent can be single, double and triple stacked to grow with your business.

- ▶ **Reduced utility costs**
- ▶ **Captures convective and radiant heat**
- ▶ **Minimized conditioned air loss**
- ▶ **Ultra Quiet operation**
- ▶ **Increase operator comfort**
- ▶ **Maximize access for cleaning and service**
- ▶ **Reduced installation costs – save up to 33% compared to traditional canopy hood.**
- ▶ **The only ventilation system guaranteed to work!**

**Quick Disconnecting Duct** connections allow the entire unit to be wheeled out to clean hard to reach surfaces.

**Make-Up Air** is washed over the top and front of the oven for a safer, more comfortable kitchen environment.



**Detachable Panels** surround hot oven surfaces keeping excess heat, and grease from entering the kitchen.

**Space Saving Design** adds only a few inches to the overall front-to-back dimensions.