

Blodgett DFG-100-ES

Blodgett DFG-100-ES SGL Convection Oven User Manual

Model: DFG-100-ES

INTRODUCTION

This user manual provides comprehensive instructions for the safe and efficient operation, installation, and maintenance of your Blodgett DFG-100-ES SGL Convection Oven. Designed for commercial use, this gas-powered oven features digital controls, a durable porcelain interior, and a stainless steel exterior, offering reliable performance for various cooking applications. Please read this manual thoroughly before operating the appliance to ensure proper use and to prevent potential hazards.

SAFETY INFORMATION

Always prioritize safety when operating any commercial kitchen equipment. Failure to follow safety guidelines can result in property damage, injury, or death. Keep this manual accessible for future reference.

- Ensure the oven is installed by a qualified professional in accordance with all local and national codes.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the oven clear of combustible materials.
- Never block ventilation openings.
- Use caution when opening oven doors, as hot steam or air may escape.
- Always wear appropriate personal protective equipment (PPE), such as heat-resistant gloves, when handling hot items or surfaces.
- Disconnect power and fuel supply before performing any maintenance or cleaning.
- Regularly inspect the oven for any signs of damage or wear. Do not operate if damaged.

SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your Blodgett convection oven. Installation must be performed by a licensed and qualified technician.

1. Unpacking and Inspection

Carefully remove the oven from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your supplier. Retain all packaging materials for inspection if damage is found.

2. Location and Clearance

Place the oven on a level, non-combustible surface. Ensure adequate clearances from combustible walls and materials as specified by local fire codes and the oven's data plate. Proper ventilation is essential for exhaust and air circulation.

3. Gas Connection

This oven operates on Liquefied Petroleum Gas (LPG). The gas supply line must be sized to provide sufficient gas pressure and volume for the oven's BTU rating. A manual shut-off valve must be installed in the gas line ahead of the oven. All connections must be leak-tested after installation.

4. Electrical Connection

Connect the oven to a dedicated electrical circuit as specified on the oven's data plate. Ensure the voltage and amperage match the oven's requirements. The oven must be properly grounded to prevent electrical shock.

5. Initial Startup

Before first use, clean the interior of the oven. Turn on the gas and electrical supply. Follow the operating instructions to preheat the oven to a high temperature (e.g., 450°F / 232°C) for approximately 30 minutes to burn off any manufacturing oils or residues. Ensure the area is well-ventilated during this process.



Figure 1: A front view of the Blodgett DFG-100-ES SGL Convection Oven, showcasing its stainless steel exterior, two glass doors, and digital control panel on the right side. This image illustrates the overall appearance of the unit after installation.

OPERATION

This section details the steps for operating your Blodgett DFG-100-ES convection oven.

1. Control Panel Overview

The digital control panel is located on the right side of the oven. It typically includes a temperature display, temperature adjustment buttons, a timer display, timer adjustment buttons, and power/start/stop controls. Refer to the specific markings on your oven's panel for exact button functions.

2. Powering On/Off

1. To turn on, ensure the gas supply is open and the oven is plugged in. Press the main power button.
2. To turn off, press the main power button again. For extended periods of non-use, it is recommended to close the gas shut-off valve and unplug the oven.

3. Setting Temperature

1. Use the temperature adjustment buttons (usually up/down arrows) to set the desired cooking temperature. The digital display will show the set temperature.
2. The oven will begin to preheat once the temperature is set. A light or indicator on the control panel will typically show when the oven has reached the set temperature.

4. Using the Timer Function

1. Press the timer button and use the adjustment buttons to set the desired cooking time.
2. The timer will count down, and an alarm will sound when the time expires.
3. Some models may have a hold function or a continuous cook mode. Refer to your specific model's controls.

5. Loading and Unloading

1. Open the oven doors carefully. The DFG-100-ES features two doors.
2. Place pans evenly on the racks, ensuring proper air circulation around each pan for optimal convection cooking. The oven has a 5-pan capacity per compartment.
3. Close the doors firmly to maintain temperature and efficiency.
4. When removing cooked items, use heat-resistant gloves.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Blodgett convection oven. Always disconnect power and fuel supply before cleaning or servicing.

1. Daily Cleaning

- **Interior:** After the oven has cooled, wipe down the porcelain interior with a damp cloth and mild, non-abrasive cleaner. For stubborn stains, use a commercial oven cleaner designed for porcelain surfaces, following the product's instructions carefully. Rinse thoroughly.
- **Exterior:** Clean the stainless steel exterior with a soft cloth and a stainless steel cleaner or mild soap and water. Wipe in the direction of the grain to prevent streaking.

- **Doors and Gaskets:** Clean the glass doors and door gaskets. Ensure gaskets are free of food debris to maintain a proper seal. Inspect gaskets for tears or damage and replace if necessary.

2. Weekly/Monthly Checks

- Inspect the fan motor and fan blades for grease buildup. Clean as needed.
- Check the condition of the oven racks and rack guides.
- Ensure all controls and indicators are functioning correctly.

3. Professional Servicing

It is recommended to have the oven professionally inspected and serviced at least once a year by a qualified technician. This includes checking gas connections, electrical components, burner operation, and calibration of temperature controls.

TROUBLESHOOTING

This section provides solutions to common operational issues. For problems not listed here, or if solutions do not resolve the issue, contact a qualified service technician.

Problem	Possible Cause	Solution
Oven not heating	No gas supply; Electrical power issue; Pilot light out (if applicable); Faulty igniter/burner.	Check gas shut-off valve; Verify power supply and circuit breaker; Relight pilot (if applicable); Contact service technician.
Uneven cooking	Blocked air vents; Overloaded oven; Fan motor malfunction; Improper rack placement.	Ensure vents are clear; Do not overload; Check fan operation; Distribute pans evenly.
Oven not reaching set temperature	Faulty thermostat; Door gasket leak; Low gas pressure.	Check door seal; Verify gas pressure; Contact service technician for thermostat calibration/replacement.
Excessive smoke/odor during operation	Food spills/debris inside oven; Initial burn-off of manufacturing oils.	Clean oven interior thoroughly; Ensure proper ventilation during initial use. If persistent, contact service.

SPECIFICATIONS

Key technical specifications for the Blodgett DFG-100-ES SGL Convection Oven:

Feature	Detail
Brand	Blodgett
Model	DFG-100-ES
Installation Type	Freestanding
Oven Cooking Mode	Convection
Fuel Type	Liquefied Petroleum Gas (LPG)
Interior Material	Porcelain

Feature	Detail
Exterior Material	Stainless Steel
Deck Capacity	1 Deck
Pan Capacity (Per Compartment)	5 Pans (Full/Standard Size)
Controls	Digital
Timer Function	Available

WARRANTY AND SUPPORT

For information regarding warranty coverage, technical support, or to locate authorized service providers for your Blodgett DFG-100-ES SGL Convection Oven, please refer to the warranty card included with your purchase or visit the official Blodgett website. It is recommended to have your model and serial number ready when contacting support.

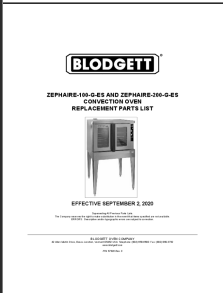
Note: Specific warranty terms and conditions may vary by region and purchase date.



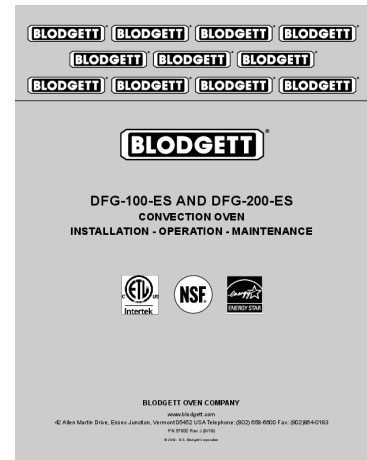
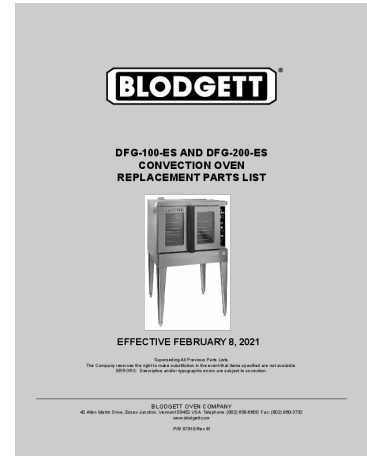
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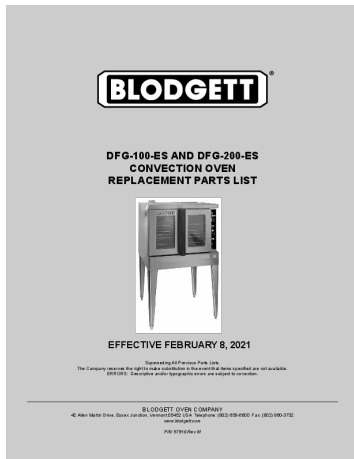
Related Documents - DFG-100-ES

	Blodgett DFG-100-K12-ES and DFG-200-K12-ES Convection Oven Installation, Operation, and Maintenance Manual Comprehensive manual for Blodgett DFG-100-K12-ES and DFG-200-K12-ES convection ovens, covering installation, operation, maintenance, and troubleshooting. Includes safety guidelines, gas and electrical connection details, and cooking recommendations.
	Manuel d'Installation, Fonctionnement et Entretien pour Fours à Convection Blodgett DFG-100-K12-ES et DFG-200-K12-ES Ce manuel fournit des instructions détaillées pour l'installation, le fonctionnement et l'entretien des fours à convection Blodgett modèles DFG-100-K12-ES et DFG-200-K12-ES. Il couvre les spécifications techniques, les procédures de sécurité et les conseils d'utilisation pour assurer des performances optimales.
	Manuel d'Installation, Fonctionnement et Entretien pour Fours à Convection Blodgett DFG-100-K12 et DFG-200-K12 Manuel complet pour l'installation, le fonctionnement et l'entretien des fours à convection Blodgett modèles DFG-100-K12 et DFG-200-K12. Inclut les spécifications, les consignes de sécurité, les procédures de démarrage et de dépannage.

	Blodgett DFG-100 & DFG-200 Gas Convection Ovens: Installation, Operation, and Maintenance Manual Comprehensive guide for Blodgett DFG-100 and DFG-200 gas convection ovens, covering installation, operation, safety, maintenance, and troubleshooting. Learn about features like Solid State Infinite Control, digital timers, and Cook & Hold functionality.
	Blodgett Zeph-Air Convection Oven Replacement Parts List This document provides a comprehensive replacement parts list for Blodgett Zeph-Air 100-G-ES and 200-G-ES convection ovens, effective September 2, 2020. It includes detailed diagrams and part numbers for various components such as control modules, burners, electrical panels, interior systems, doors, and accessories.
	Blodgett SHO-100-G Convection Oven: Installation, Operation, and Maintenance Manual Comprehensive manual for the Blodgett SHO-100-G convection oven, covering installation, operation, safety guidelines, maintenance, and troubleshooting. Includes gas and electrical connection details, operating procedures, and cooking charts.

Documents - Blodgett – DFG-100-ES

	[pdf] User Manual Instructions Ver Manual Blodgett DFG 100 ES Refacciones y Manuales Parts Town México BL 200 iom v 1672779571553 static pt modelManual DFG-100-ES AND DFG-200-ES CONVECTION OVEN INSTALLATION - OPERATION - MAINTENANCE BLODGETT OVEN COMPANY www.blodgett.com 42 Allen Martin Drive, Essex Junction, Vermont 05452 USA Telephone: 802 658-6600 Fax: 802 864-0183 PN 57932 Rev J 9/19 2019 - G.S. Blodgett Corporation Your Service Agency ... lang:en score:43 filesize: 3.05 M page_count: 40 document date: 2022-12-29
	[pdf] User Manual Parts List Ver Manual Blodgett DFG 100 ES Refacciones y Manuales Parts Town México BL 200 pm v 1672779572067 static pt modelManual DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST EFFECTIVE FEBRUARY 8, 2021 Superseding All Previous Parts Lists. The Company reserves the right to make substitution in the event that items specified are not available. ERRORS: Descriptive and/or typographic errors are subject to corr... lang:en score:41 filesize: 2.53 M page_count: 16 document date: 2022-12-29

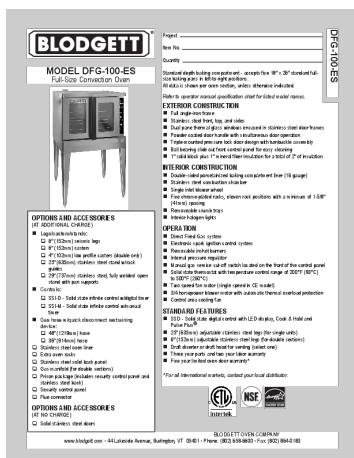


[\[pdf\]](#) User Manual Parts List

DFG 100 ES AND 200 CONVECTION Blodgett EFFECTIVE FEBRUARY 8 2021 ENCODER MANUAL
CONTROL 25 60337 SHAFT LEAD IN 26 59439 parts cdn2 hubspot net hubfs 4285921

DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST

EFFECTIVE FEBRUARY 8, 2021 Superseding All Previous Parts Lists. The Company reserves the right to make substitution in the event that items specified are not available. ERRORS: Descriptive and/or typographic errors are subject to corr...
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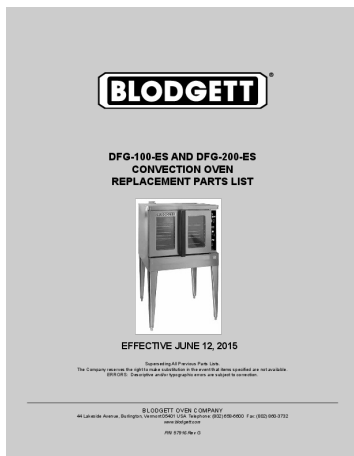
[\[pdf\]](#) User Manual Specifications Accessories

blodgett dfg 100 es spec sheet webstaurantstore documents specsheets |||

DFG-100-ES Project Item No. MODEL DFG-100-ES Full-Size Convection Oven

Quantity Standard depth baking compartment - accepts five 18 x 26 standard fullsize
baking pans in left-to-right positions. All data is shown per oven section, unless
otherwise indicated. Refer to operator manual specifica...

lang:en score:35 filesize: 278.88 K page_count: 2 document date: 2014-04-08



[\[pdf\]](#) Parts List Diagram

blodgett dfg 100 es and 200 parts diagram webstaurantstore documents |||

DFG-100-ES and DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST

Effective june 12, 2015 Superseding ... on june 12, 2015 TO OBTAIN LITERATURE:

Email: literature blodgett.com or visit www.blodgett.com 2dfg-100-es DFG-200-ES

table of contents Doors Are Not Returnable solid state infinite control w...

lang:en score:33 filesize: 2.51 M page_count: 14 document date: 2015-06-12



[\[pdf\]](#) Instructions

DFG 100 200 ES man french blodgett custom manuals |||

DFG-100-ES ET DFG-200-ES FOURS CONVECTION MANUEL D INSTALLATION - FONCTIONNEMENT - ENTRETIEN BLODGETT OVEN COMPANY

www.blodgett.com 42 Allen Martin Drive, Essex Junction, Vermont 05452 USA

Tlphone : 802 658-6600 Tlccopieur : 802 864-0183 PN 57933 Rev J 9/19 2019 - G.S.

Blodgett Corporation ...

lang:fr **score:33** filesize: 3.13 M page_count: 41 document date: 2019-09-13



[\[pdf\]](#) User Manual Parts List

View Manual Blodgett DFG 200 ES Parts Manuals Town Mexico BL pm v 1655476550283 static pt modelManual |||

DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST

EFFECTIVE AUGUST 8, 2018 Superseding All Previous Parts Lists. The Company

reserves the right to make substitution in the event that items specified are not

available. ERRORS: Descriptive and/or typographic errors are subject to correc...

lang:en **score:32** filesize: 2.29 M page_count: 14 document date: 2018-08-08



[\[pdf\]](#) User Manual Owner's Manual Instructions

Owners Manual Blodgett DFG200ESDBL Gas Convection Oven Double Deck Natural DFG OWNR

centralrestaurant pub media |||

DFG-100-ES AND DFG-200-ES CONVECTION OVEN INSTALLATION -

OPERATION - MAINTENANCE BLODGETT OVEN COMPANY www.blodgett.com 42

Allen Martin Drive, Essex Junction, Vermont 05452 USA Telephone: 802 658-6600

Fax: 802 864-0183 PN 57932 Rev E 3/18 2018 - G.S. Blodgett Corporation Your

Service Agency ...

lang:en **score:32** filesize: 1.65 M page_count: 26 document date: 2018-08-06



[\[pdf\]](#) Specifications

Blodgett DFG 100 ES ENERGY STAR Certified Commercial Ovens v3 0 certification information for Product ID 2407748 Specification Version 3 2023 09 10 energystar gov productfinder product certified commercial ovens details export |||

ENERGY STAR CERTIFIED Commercial Ovens Blodgett - **DFG-100-ES** : **DFG-100-ES** Specifications ENERGY STAR Unique ID: 2407748 ENERGY STAR Partner: Blodgett Oven Company Brand Name: Blodgett Model Name: **DFG-100-ES** Model Number: **DFG-100-ES** Oven Type: Convection Fuel Type: Gas Size: Full-si...
lang:en score:30 filesize: 18.96 K page_count: 1 document date: 2023-09-10



[\[pdf\]](#) Specifications

Blodgett DFG 100 ES ENERGY STAR Certified Commercial Ovens v3 0 certification information for Product ID 2407748 Specification Version 3 2023 09 10 energystar gov productfinder product certified commercial ovens details export |||

ENERGY STAR CERTIFIED Commercial Ovens Blodgett - **DFG-100-ES** : **DFG-100-ES** Specifications ENERGY STAR Unique ID: 2407748 ENERGY STAR Partner: Blodgett Oven Company Brand Name: Blodgett Model Name: **DFG-100-ES** Model Number: **DFG-100-ES** Oven Type: Convection Fuel Type: Gas Size: Full-si...
lang:en score:30 filesize: 18.96 K page_count: 1 document date: 2023-09-10



[\[pdf\]](#) Specifications

Blodgett DFG 100 ES ENERGY STAR Certified Commercial Ovens v2 0 certification information for Product ID 2202237 Specification Version 2 2021 12 18 energystar gov productfinder product certified commercial ovens details export |||

ENERGY STAR CERTIFIED Commercial Ovens Blodgett - **DFG-100-ES** : **DFG-100-ES** Specifications ENERGY STAR Unique ID: 2202237 ENERGY STAR Partner: Blodgett Oven Company Brand Name: Blodgett Model Name: **DFG-100-ES** Model Number: **DFG-100-ES** Oven Type: Convection Size: Full-size Fuel Type: G...
lang:es score:30 filesize: 19.3 K page_count: 1 document date: 2021-12-18



[pdf] Specifications

Blodgett DFG 100 ES ENERGY STAR Certified Commercial Ovens v2 0 certification information for Product ID 2202237 Specification Version 2 2021 12 18 energystar gov productfinder product certified commercial ovens details export |||

ENERGY STAR CERTIFIED Commercial Ovens Blodgett - **DFG-100-ES** : **DFG-100-ES** Specifications ENERGY STAR Unique ID: 2202237 ENERGY STAR Partner: Blodgett Oven Company Brand Name: Blodgett Model Name: **DFG-100-ES** Model Number: **DFG-100-ES** Oven Type: Convection Size: Full-size Fuel Type: G... lang:es score:30 filesize: 19.3 K page_count: 1 document date: 2021-12-18



[pdf] User Manual Instructions

Installation and Operation Manual for Export Series Blodgett Ovens 2021 G S Corporation 0063 de Operacion e Instalacion para la Serie Exportacion los Hornos Conveccion Electricos y a Gas CE convection man t 1542224113374 cdn2 hubspot net hubfs 4285921 manuals

CTB/R, ZEPHAIRE-200-E, MARK V-100, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN COMPANY ww ... izes depending on appliance size: CTB/R Mark V-100 Zephaire200-E Zephaire-100G-ES Zephaire-200G-ES **DFG-100-ES** DFG-200-ES Noise emission: 40 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg CTB/R Mark V-100 ...

lang:fr score:30 filesize: 5.65 M page_count: 72 document date: 2019-03-22



[pdf] User Manual Instructions

CTB R ZEPHAIRE 100 200 E MARK V Blodgett ES DFG BLODGETT OVEN COMPANY blodgett 42 Allen Martin Drive Essex Junction Vermont 05452 USA Telephone 802 658 6600 Fax 864 0183 CE convection man custom manuals |||

CTB/R, ZEPHAIRE-100/200-E, MARK V-100/200, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN CO ... size: CTB/R Mark V-100 Mark V-200 Zephaire-100-E Zephaire-200-E Zephaire-100G-ES Zephaire-200G-ES **DFG-100-ES** DFG-200-ES Noise emission: 40 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg CTB/R...

lang:fr score:30 filesize: 5.67 M page_count: 72 document date: 2021-04-21

ENERGY STAR CERTIFIED Commercial Ovens	
Blodgett - DFG-100-ES : DFG-100-ES	
Specifications	
ENERGY STAR Unique ID:	2407748
ENERGY STAR Partner:	Blodgett Oven Company
Brand Name:	Blodgett
Model Name:	DFG-100-ES
Model Number:	DFG-100-ES
Oven Type:	Convection
Fuel Type:	Gas
Size:	Full size
Convection Mode Production Capacity (Batches):	97.71
Full-Size Sheet Pan Capacity:	5
Gas Oven Connection Mode Total Idle Energy Rate (Btu/hr):	8194
Convection Mode Cooking Energy Efficiency (%):	54
Input Rate (Btu/hr):	45090
Date Available on Market:	2013-11-25
Date Certified:	2014-01-16
Markets:	United States, Canada
ENERGY STAR Certified:	Yes
Additional Model Information	
JBOC100ES-ES, DFG100ES12EL_Zenith999100ES12EL	
UPC Codes 640137579505, 640137579591, 640137579553	
Captured On: 09/04/2024	

[pdf] Specifications

Blodgett DFG 100 ES ENERGY STAR Certified Commercial Ovens v3 0 certification information for Product ID 2407748 Specification Version 3 BlodgettDFG100ES 2024 09 04 energystar gov productfinder product certified commercial ovens details export |||

ENERGY STAR CERTIFIED Commercial Ovens Blodgett - **DFG-100-ES** : **DFG-100-ES** Specifications ENERGY STAR Unique ID: 2407748 ENERGY STAR Partner: Blodgett Oven Company Brand Name: Blodgett Model Name: **DFG-100-ES** Model Number: **DFG-100-ES** Oven Type: Convection Fuel Type: Gas Size: Full-si... lang:af score:30 filesize: 38.14 K page_count: 1 document date: 2024-09-05



[pdf] User Manual Instructions

Manual de instalación y operación Italiano Blodgett Accesorios Parts Town México BL Export Series Gas Electric Convection Ovens IT iom v 1672779573363 static pt modelManual |||

CTB/R, ZEPHAIRE-100/200-E, MARK V-100/200, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN CO ... size: CTB/R Mark V-100 Mark V-200 Zephair-100-E Zephair-200-E Zephair-100G-ES Zephair-200G-ES **DFG-100-ES** DFG-200-ES Noise emission: 40 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg CTB/R... lang:fr score:29 filesize: 5.67 M page_count: 72 document date: 0000-00-00



[pdf] User Manual Instructions

Manual de instalación y operación Français Blodgett Accesorios Parts Town México BL Export Series Gas Electric Convection Ovens FR iom v 1672779573516 static pt modelManual |||

CTB/R, ZEPHAIRE-100/200-E, MARK V-100/200, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN CO ... size: CTB/R Mark V-100 Mark V-200 Zephair-100-E Zephair-200-E Zephair-100G-ES Zephair-200G-ES **DFG-100-ES** DFG-200-ES Noise emission: 40 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg CTB/R... lang:fr score:29 filesize: 5.67 M page_count: 72 document date: 0000-00-00



[pdf] Accessories

Spec SheetBlodgett DFG 100 ES ADDL Full Size Gas Convection Oven Additional

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c16e0355bf8b900c70eb8a9bf9261701a15021ffa51f06ece7034ccab2db0ad3 |||

MODEL DFG-100-ES Full-Size Convection Oven **OPTIONS AND ACCESSORIES AT**
ADDITIONAL CHARGE Legs/casters/stands: 6 152mm seismic legs 6 152mm casters
4 102mm low profile casters double only 25 635mm stainless steel stand w/rack
guides 29 737mm s...

lang:en **score:27** filesize: 262.01 K page_count: 2 document date: 2019-12-03

[pdf] Parts List Diagram

DFG 100 ES AND 200 CONVECTION OVEN**IMPORTANT** When ordering parts please provide the model
gas type and serial number of oven The rating plate is located behind control blodgett dfg es
diagramwebstaurantstore documents diagram blodgett srsltid AfmBOoqO9GbM u3Qure1LzrvDFE3PIQL
GMSl2oewGxMtrVgjNgbnwmz OVENDFG diagramv1webstaurantstore
GMSl2oewGxMtrVgjNgbnwmzwebstaurantstore AfmBOoroQ1Rv5FtDKAVtLz aq16XfStDsVfD
PJoHwPUpWH3fza0Ewma ||| ||| DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT
PARTS LIST EFFECTIVE JANUARY 7, 2025 Superseding All Previous Parts Lists. The Company
reserves the right to make substitution in the event that items specified are not available. **ERRORS**
DFG-100-ES AND **DFG-200-ES** CONVECTION OVEN REPLACEMENT PARTS LIST
EFFECTIVE JANUARY 7, 2025 Superseding All Previous Parts Lists. The Company
reserves the right to make substitution in the event that items specified are not
available. **ERRORS:** Descriptive and/or typographic errors are subject to corre...
lang:en **score:27** filesize: 3.49 M page_count: 18 document date: 2025-01-07



[pdf] Parts List Catalog

DFG 100 ES AND 200 CONVECTION OVEN Jan 7 2025 · REPLACEMENT PARTS LIST BLODGETT
COMPANY 42 Allen Martin Drive Essex Junction Vermont 05452 USA Telephone 802 658

BlodgettDFG200ESDBLParts srsltid AfmBOOpSmBY7zwt5yPNkQGYW2kwr NIh

Hak8tRGKZ5XdilHmnrH OE wasserstrom wcsstore WasserstromCatalogAssetStore Attachment |||

DFG-100-ES AND **DFG-200-ES** CONVECTION OVEN REPLACEMENT PARTS LIST
EFFECTIVE JANUARY 7, 2025 Superseding All Previous Parts Lists. The Company
reserves the right to make substitution in the event that items specified are not
available. **ERRORS:** Descriptive and/or typographic errors are subject to corre...
lang:en **score:26** filesize: 3.49 M page_count: 18 document date: 2025-01-07



[pdf] Borchure

2022 Convection brochure blodgett custom sales |||

CONVECTION OVENS BUILT STRONGER LASTS LONGER We haven t had any issues since owning the Blodgett, ... or Quality at Every Level Fully welded frame Hybrid insulation Triple mount door with turnbuckle **DFG-100-ES** Zephairre-200G-ES Premium Series THE GOLD STANDARD The Premium Series DFG/Mark V have t... lang:en score:24 filesize: 988.13 K page_count: 8 document date: 2023-03-20



[pdf] User Manual Accessories

Spec SheetBlodgett DFG 100 ES BASE Single Full Size Natural Gas Convection Oven 45 000 BTU015

DFG100ESBASENGres katom products 015 DFG100ESBASENG |||

Full-Size, Standard Depth Dual Flow Gas Convection Oven Shown with optional casters OPTIONS AND ACCE ... t.com 42 Allen Martin Drive, Essex Junction, VT 05452 Phone: 802 658-6600 Fax: 802 864-0183 **DFG-100-ES DFG-100-ES** APPROVAL/STAMP Vent 6.5 165 4.5 114 36.88 937 17.38 441 38.25 ... lang:en score:24 filesize: 316.82 K page_count: 2 document date: 2024-11-01

[\[pdf\]](#) User Manual Specifications Borchure

convection Webstaurant StoreBlodgett ovens are durable handcrafted and have been voted Best in Class They feature fully welded frames porcelain coating some models blo400 brochurewebstaurantstore documents blo400 brochure srsltid AfmBOoo1In7AxhjpF jWCy0W7Y3cm6gwlfIF yYyNen7T2PbicRpEI77 Storeconvection WebstaurantStoreBlodgett models Blodgett only builds that will last decades Well Built DFG 200 Zephaire bakery depth All other standard depth blo400 brochureblo400

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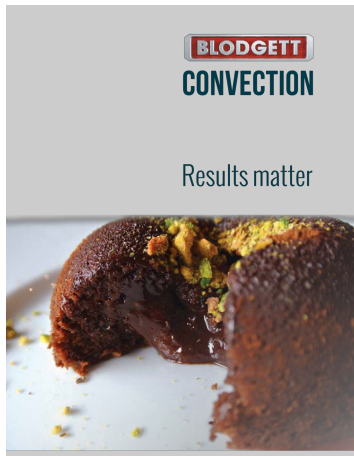
convection Results matter Blodgett only builds convection ovens that will last decades. Well Built ... neered for efficiency. Innovative Gas Convection Ovens that exceed 2014 ENERGY STAR specifications **DFG-100-ES** DFG-200-ES: High-performance convection models features Dual Flow Gas, LTR advanced tem... lang:en score:24 filesize: 393.16 K page_count: 6 document date: 2014-04-25



[\[pdf\]](#) User Manual Specifications Catalog

1 0 ES HV 100G and DFG 100 prieš 7 dienas — SHORT FORM SPECIFICATIONS Provide Blodgett model Hydrovection stacked on a full size gas convection oven ZEPH 200 E SGL Stacked HV100E Zeph200E kitchenrestock media catalog blodgett b l blozeph200e 33218722 1048 df11 beff 001ec95274b6 |||

HV-100G STACKED ON A **DFG-100-ES** HV-100G and **DFG-100-ES** Hydrovection Stacked on a Full-Size Gas Convection Oven Project Item No. Quantity Requires Blodgett stacking kit #59261. This model consists of a standard HV-100G stacked on a DFG-100ES. For more information on each oven refer to the the HV-10... lang:en score:23 filesize: 1001.21 K page_count: 2 document date: 2018-03-09



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convection WebstaurantStore BDO 100 G ES Easy to use with simple manual controls Ovens can be single or double stack DFG 200 Zephair are bakery depth All other ovens standard Electric Series made the same signature features as our gas and ENERGY STAR qualified Mark V High Performance Convection oven Available in blo400 brochure cdnimg webstaurantstore documents convection Results matter Blodgett only builds convection ovens that will last decades. Well Built ... neered for efficiency. Innovative Gas Convection Ovens that exceed 2014 ENERGY STAR specifications **DFG-100-ES** DFG-200-ES: High-performance convection models features Dual Flow Gas, LTR advanced tem... lang:en score:23 filesize: 393.16 K page_count: 6 document date: 2014-04-25

HOODINI[™]
 by **BLODGETT**

VLHV
 VENTLESS APPROVALS
 for Hydrovection Ovens

BREAK FREE FROM TRADITIONAL HOOD SYSTEMS

Why VLHV Hood with Blodgett Hydrovection?

- Avoid taking up valuable hood space in an existing kitchen
- Invest in real estate without a commercial hood system
- Save thousands on installation (average of \$564-\$1078 per linear foot) and hood system maintenance (average \$103/hour every 3 months)

Limitless Possibilities

- Cook up anything you'd like, these ovens can handle it
- Bacon, chicken, and other proteins get record EPA testing

Available on:

- HV-100E
- HVH-100E





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Ventless Approvals Blodgett HydroVection Ovens VLHV Certifications blodgett custom ventless ||| VLHV VENTLESS APPROVALS for Hydrovection Ovens BREAK FREE FROM TRADITIONAL HOOD SYSTEMS Why VLHV Hoo ... 11 12 CNVX-14E 4 CNVX-14G 4 CTB-1 10 13 CTBR-1 10 13 DFG-100 2 10 11 12 13 15 **DFG-100-ES** 2 4 7 10 11 12 DFG-100-K12 2 4 7 10 11 12 DFG-100-K12-ES 2 4 7 ... lang:en score:22 filesize: 1.57 M page_count: 15 document date: 2023-08-14



5 YEAR SCHOOL FOODSERVICE WARRANTY



MOVING TO THE HEAD OF THE CLASS IN SCHOOL FOODSERVICE

At Blodgett, we value our partnership with you, our loyal customers, and for that we want to give back to you.

Blodgett is proud to offer a 5 Year Parts and Labor Warranty exclusive to the K-12 school systems for select Blodgett convection ovens with manual or digital controls.

DFG-100-ES, DFG-200-ES, Mark V-100 & Mark V-200

Some of the most popular and reliable convection ovens for the school kitchen are available with a Special 5 Year School parts and Labor Warranty.

Once again, Blodgett proved there is no equal to our fully welded angle iron frame and the most reliable doors in the industry. To back it up we're proving it with the best, unmatched warranty in the industry.

Cannot be combined with other offers.

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5 YEAR SCHOOL FOODSERVICE WARRANTY Blodgett MOVING TO THE HEAD OF CLASS IN At we value our partnership with you loyal customers and for that want to give back yr School Warranty blodgett custom sales ||| 5 YEAR SCHOOL FOODSERVICE WARRANTY MOVING TO THE HEAD OF THE CLASS IN SCHOOL FOODSERVICE At Blodgett ... ve to the K-12 school systems for select Blodgett convection ovens with manual or digital controls. **DFG-100-ES**, DFG-200-ES, Mark V-100 Mark V-200 Some of the most popular and reliable convection ove... lang:en score:22 filesize: 900.61 K page_count: 1 document date: 2018-10-02



[pdf] Parts List

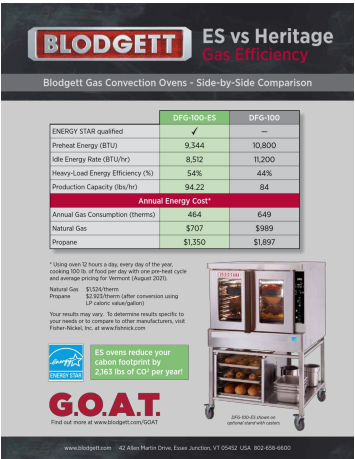
Parts BreakdownBlodgett DFG 200 ES BASE Bakery Depth Single Full Size Liquid Propane Gas Convection Oven 50 000 BTU015 DFG200ESBASELP partsres katom products 015 parts BreakdownParts BTUBlodgett Natural parts015 DFG200ESBASENG 100 45 DFG100ESBASENG ||| ||| DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST EFFECTIVE FEBRUARY 8, 2021 Superseding All Previous Parts Lists. The Company reserves the right to make substitution in the event that items specified are not available. ERROR ||| DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST EFFECTIVE FEBRUARY 8, 2021 Superseding All Previous Parts Lists. The Company reserves the right to make substitution in the event that items specified are not available. ERROR

DFG-100-ES AND DFG-200-ES CONVECTION OVEN REPLACEMENT PARTS LIST EFFECTIVE FEBRUARY 8, 2021 Superseding All Previous Parts Lists. The Company reserves the right to make substitution in the event that items specified are not available. ERRORS: Descriptive and/or typographic errors are subject to corr... lang:en score:22 filesize: 2.52 M page_count: 16 document date: 2021-02-08



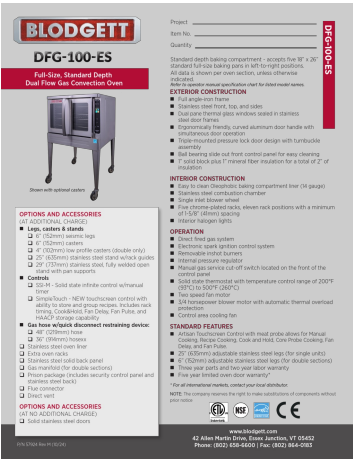
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CONVECTION OVENSDon t be surprised if your Blodgett convection oven lasts for DECADES! SUPERIOR DURABILITY fully welded extruded angle iron frame keeps square and true2025 Convection brochureblodgett custom sales 2025 brochure ||| CONVECTION OVENS BUILT STRONGER LASTS LONGER www.blodgett.com 42 Allen Martin Drive, Essex Junctio ... or Quality at Every Level Fully welded frame Hybrid insulation Triple mount door with turnbuckle **DFG-100-ES** Zephairre-200G-ES Premium Series THE GOLD STANDARD The Premium Series DFG/Mark V have t... lang:en score:22 filesize: 11.36 M page_count: 8 document date: 2025-03-20



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ES vs Heritage DFG heritage sell blodgett custom sales ||| ES vs Heritage Gas Efficiency Blodgett Gas Convection Ovens - Side-by-Side Comparison **DFG-100-ES** ENERGY STAR qualified Preheat Energy BTU 9,344 Idle Energy Rate BTU/hr 8,512 Heavy-Load Energy Efficiency 54 Production Capacity lbs/hr 94.22 Annual Energy Cost* Annual Gas Consump... lang:en score:22 filesize: 141.45 K page_count: 1 document date: 2021-10-07



[pdf] User Manual Specifications Accessories

DF G 100 ES KaTom Restaurant Supply blodgett 42 SHORT FORM SPECIFICATIONS Provide Blodgett full size bakery depth convection oven model DFG single double compartment 015 DFG100ESDBLNG res katom products ||| Full-Size, Standard Depth Dual Flow Gas Convection Oven Shown with optional casters OPTIONS AND ACCE ... ett.com 42 Allen Martin Drive, Essex Junction, VT 05452 Phone: 802 658-6600 Fax: 802 864-0183 **DFG-100-ES DFG-100-ES APPROVAL/STAMP** Vent 6.5 165 4.5 114 36.88 937 17.38 441 38.25 ... lang:en **score:21** filesize: 316.82 K page_count: 2 document date: 2024-11-01



[pdf] User Manual Instructions

CTB R ZEPHAIRE 100 200 E MARK V Parts TownVous pouvez également contacter le service technique de Blodgett au 802 658 6600 ou visiter blodgett Couvercle la roue ventilateur Roue de v1partstown modelManual BL Export Series Gas Electric Convection Ovens iom v 1672779573216 srsltid AfmBOoplKdZ46bLp87bA3tVz2gcck1dP2l6YHIY8 xbgq01MPUI LM7T TownCTB de Para los Modelos Eléctricos Conecte el horno a un grupo separado con una conexión rígida y interruptor circuito El debe v1v1partstown LM7Tpartstown AfmBOori2xkf2wkJwBvmMddEN fpRRDd WlJgU0CVWjChPKnRngKG5KR ||| ||| CTB/R, ZEPHAIRE-100/200-E, MARK V-100/200, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN COMPANY www.blodgett.com 42 Allen Martin Drive, Essex Junction, Vermont 05452 USA Telephone: 802 658-6600 Fax: 802 864-0183 PN 34133 Rev P 4/2 CTB/R, ZEPHAIRE-100/200-E, MARK V-100/200, ZEPHAIRE-100/200-ES, DFG-100/200-ES 0063 BLODGETT OVEN CO ... size: CTB/R Mark V-100 Mark V-200 Zephair-100-E Zephair-200-E Zephair-100G-ES Zephair-200G-ES **DFG-100-ES** DFG-200-ES Noise emission: 40 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg 80 kg CTB/R... lang:fr **score:20** filesize: 5.58 M page_count: 72 document date: 2022-12-29



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CONVECTION Blodgett Mar 26 2022 — SUPERIOR DURABILITY fully welded extruded angle iron frame keeps oven square and true convection ovens maintain their structural integrity even Better Best sell blodgett custom sales ||| CONVECTION Better Best Choose the oven that s right for YOU Fully welded frame Hybrid insulation ... lse Plus** SimpleTouch with rack timing, Cook Hold, Fan Pulse, USB HAACP Full half size ovens **DFG-100-ES*** DFG-200-ES* DFG-100 DFG-200 DFG-50 Mark V-100* Mark V-200* CTB* CTBR* * ENERGY STAR qua... lang:en **score:20** filesize: 178.24 K page_count: 2 document date: 2022-02-24



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f85ac1fe4d76882191162b5685591142721de11f4322a4b10a25a8d2d38d2c3fckitchen |||

DFG-100-ES ET DFG-200-ES FOURS CONVECTION MANUEL D INSTALLATION - FONCTIONNEMENT - ENTRETIEN BLODGETT OVEN COMPANY

www.blodgett.com 42 Allen Martin Drive, Essex Junction, Vermont 05452 USA

Tlphone : 802 658-6600 Tlcoieur : 802 864-0183 PN 57933 Rev F 1/19 2019 - G.S.

Blodgett Corporation ...

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CKitchenBlodgett CKitchenckitchen viewer html url https cdn ManualBlodgett BASE Bakery Depth Single

Full Size Liquid Propane 50 000 BTUBlodgett CKitchen015 DFG200ESBASELP manualres katom

products 015 manualckitchen ManualManualBlodgett Natural manual015 DFG200ESBASENG

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DFG-100-ES AND DFG-200-ES CONVECTION OVEN INSTALLATION -

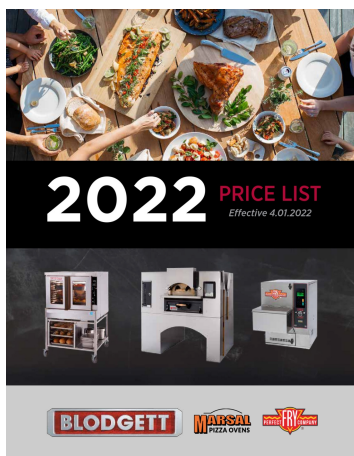
OPERATION - MAINTENANCE BLODGETT OVEN COMPANY www.blodgett.com 42

Allen Martin Drive, Essex Junction, Vermont 05452 USA Telephone: 802 658-6600

Fax: 802 864-0183 PN 57932 Rev J 9/19 2019 - G.S. Blodgett Corporation Your

Service Agency ...

lang:en **score:20** filesize: 3.09 M page_count: 40 document date: 2019-09-03



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2021 PRICE LIST Perfect Fry Blodgett 4 November Price List Marsal BLODGETT HYDROVECTION

COOK MORE FASTER BETTER Helix Technology improves the Hydrovection s unique design with 23

hours ago — SmartTouch2™ 7 Touchscreen Control □ Bright colorful user friendly pictogram menu

access Unlimited multi step cooking functionality book perfectfry |||

2022 PRICE LIST Effective 4.01.2022 School cafeterias are feeding grounds for

bright futures. And ... VH-100E/HV-100E Stacking kit for double stacked HVH-

100G/HV-100G Stacking kit, HV-100 or HVH-100 on **DFG-100-ES** or 200-ES, Mark-

V-100, Zephaire-100-E/G or 200-E/G does not include legs or casters, see...

lang:en **score:20** filesize: 5.28 M page_count: 70 document date: 2022-03-25



VENTLESS APPROVALS FOR

HOODINI[®] VENTILATION SYSTEM

VLF

- Break Free From Traditional Hood Systems**
 - Avoid taking up valuable hood space in an existing kitchen
 - Invest in real estate without a commercial hood system
 - Save thousands on installation (average of \$864-\$1738 per linear foot) and hood system maintenance (average \$105/hour every 3 months)
- How It Works**
 - The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
 - Maximize your kitchen space with this 0" required top clearance
 - Power is provided from the oven, no additional electrical supply is needed.
 - No water or drain required.
 - Ships with one hood filter. Replacement filters available.
- Limitless Possibilities**
 - Cook up anything you'd like, these ovens can handle it
 - Bacon, chicken, and other proteins set record EPA testing

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VENTLESS APPROVALS FOR VLF Break Free From Traditional Hood Systems Avoid taking up valuable hood ... 11 12 CNVX-14E 4 CNVX-14G 4 CTB-1 10 13 CTBR-1 10 13 DFG-100 2 10 11 12 13 15 **DFG-100-ES** 2 4 7 10 11 12 DFG-100-K12 2 4 7 10 11 12 DFG-100-K12-ES 2 4 7 ...

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