



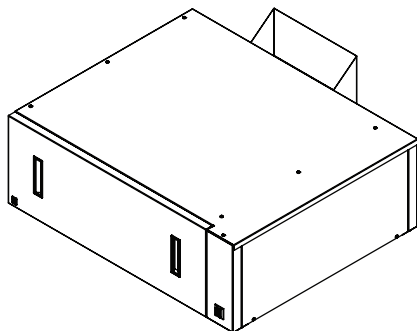
**HOODINI**  
by **BLODGETT**

### VLF

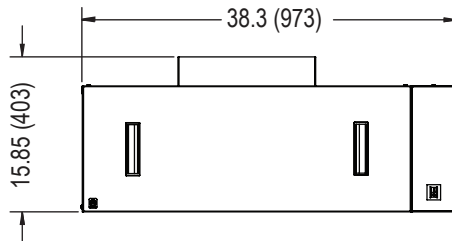
Ventless Hood for use with  
Full Size Electric Convection Ovens



Shown on Mark V-200 double with optional casters

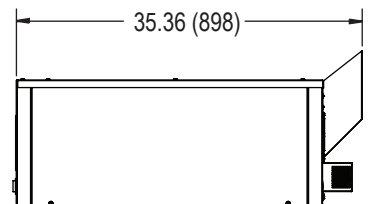


DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW

See page 2 for dimensional drawings with ovens.



SIDE VIEW

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

#### FEATURES & BENEFITS

- The Hoodini convection hood collects and filters exhaust from the oven cavity(ies). The "scrubbed" air is then returned to the kitchen.
- Works in conjunction with a catalyst ring which reacts with grease laden vapor before it escapes the hood.
- The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- Allows you to think outside of the designated hood space in the kitchen.
- 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.

#### AVAILABLE FOR

- Mark V-100 standard depth convection oven
- Mark V-200 bakery depth convection oven
- Zephaire-100-E standard depth convection oven
- Zephaire-200-E bakery depth convection oven

#### VENTILATION

- UL (KNLZ) listed for ventless operation
- Using EPA test method 202, emissions of grease laden vapors were measured at .67 mg/m<sup>3</sup> for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m<sup>3</sup> standard.
- Heat gain
  - Standard Depth Convection: 2,178 Watts
  - Bakery Depth Convection: 2,319 Watts

#### WARRANTY

- 1 year parts and labor

#### HOOD SHIPPING INFORMATION

Approx. Weight: 160 lbs. (73 kg)

Crate size: 38.5" (978mm) x 40" (1016mm) x 20" (508mm)

VLF - FULL SIZE CONVECTION VENTLESS HOOD

#### BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



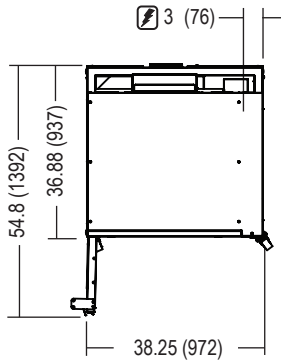
# HOODINI CONVECTION VENTLESS HOOD



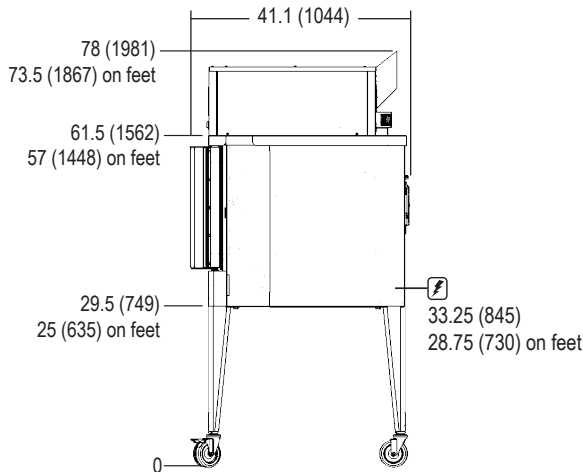
APPROVAL/STAMP

## HOODINI CONVECTION HOOD ON MARK V-100 OR ZEPHAIRE-100-E STANDARD DEPTH OVENS

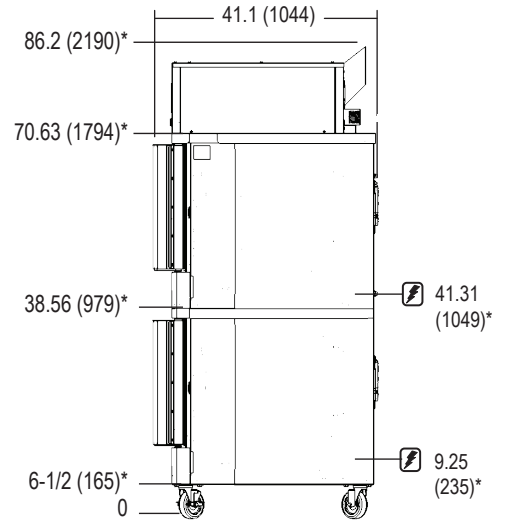
DIMENSIONS ARE IN INCHES (MM)  
See oven spec sheets for complete oven information.



TOP VIEW



SINGLE  
(Shown on optional casters)

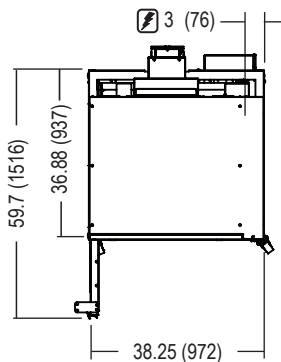


DOUBLE  
(Shown on optional casters)

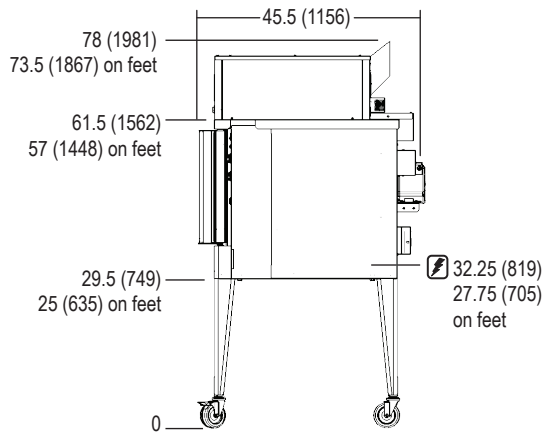
\* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

## HOODINI CONVECTION HOOD ON MARK V-200 OR ZEPHAIRE-200-E BAKERY DEPTH OVENS

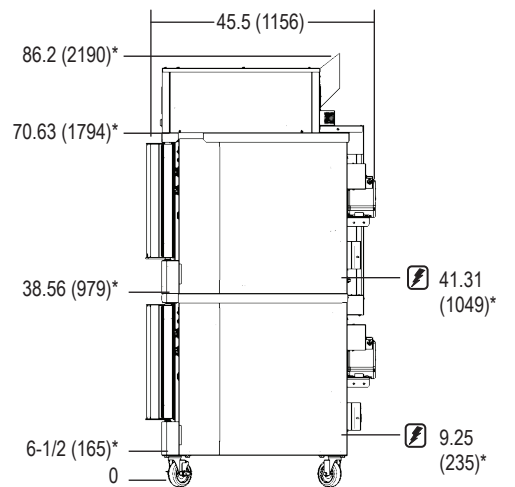
DIMENSIONS ARE IN INCHES (MM)  
See oven spec sheets for complete oven information.



TOP VIEW



SINGLE  
(Shown on optional casters)



DOUBLE  
(Shown on optional casters)

\* For double stack models, height dimensions for legs or casters are the same. For low profile casters, subtract 2.5" (64mm) from all height dimensions.

**NOTE:** The company reserves the right to make substitutions of components without prior notice

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