

BLODGETT COMBI®

BC-14E AND BC-142E Single or Double Combination-Oven/Steamer



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs

- 4" (101.6mm) adjustable legs
- 6" (152.4mm) adjustable legs
- 6" (152.4mm) seismic legs
- 25" (635mm) adjustable legs

■ Voltage options

- 480VAC 3 phase
- 380/220VAC 3 phase
- 415/240VAC 3 phase
- 400/230VAC 3 phase
- Floor stand with rack supports
- Stand Mount Casters
- Semi-Automatic Deliming pump that installs directly to the back of the unit with delivery hose and deliming container
- Programmable digital controls with cook and hold and Vario Steam®
- Locking control panel
- Locking door hasp
- Tamper proof screws
- Additional stainless steel wire shelves
- Core temperature probe with digital readout
- Stainless steel back panel
- Chicken roasting rack
- Hot water/filtered water connection kit
- Extended warranty

Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and right hand door hinge
- Single pane tempered viewing window
- Door mounted condensate trough
- Well protected control panel
- Side mount, easily adjustable door hinges
- Roll out control panel exposes most serviceable parts
- Modular controls allow for field upgrade to digital controls

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Filterless grease slinging convection fan
- Easily removable stainless steel side rails

OPERATION

- Standard control with four function selection switch for steam, hot air, combined steam/hot air, cool down, Vario Steam® and steam on demand feature
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Motor driven 120 minute timer shuts down at elapsed time
- Two speed fan
- Magnetic door interlock switch shuts off oven when door is opened
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Deliming light flashes when steam generator requires deliming
- Deliming container with manual pump for storing and dispensing deliming solution. (See automatic deliming option)

CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing
- Seven 18" x 26" deep pans at 3-1/4" spacing

STANDARD FEATURES

- Five (5) stainless steel wire shelves per section (capacity for 7)
- Deliming bottle and pump assembly
- Pressure spray bottle for oven cleaning
- Hose and spray assembly for interior cleaning
- Stacking kit and casters for double stack ovens
- Two speed fan
- Water pressure regulator (1 per section)
- Drain kit assembly
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.



BLODGETT COMBI

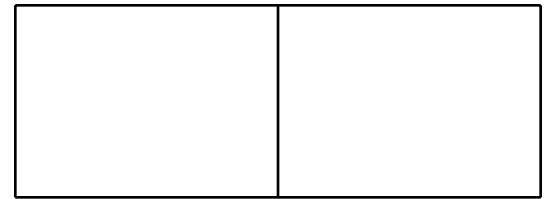
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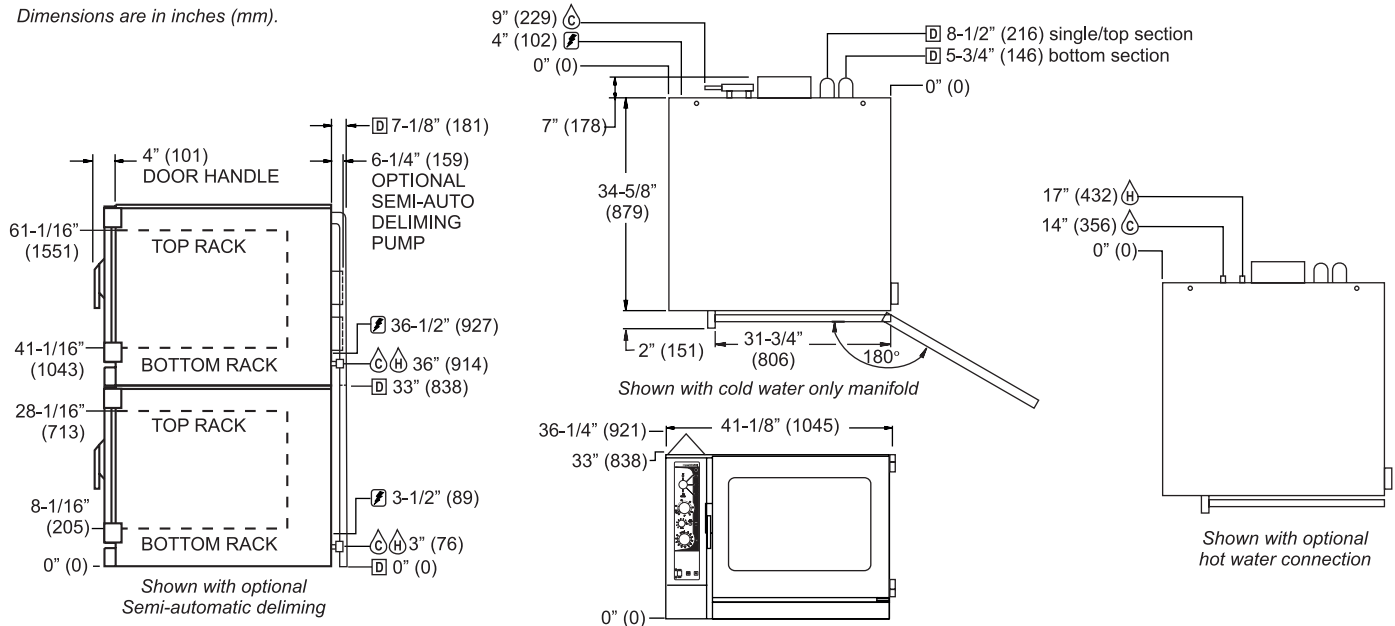
BC-14E AND BC-142E

BC-14E AND BC-142E



APPROVAL/STAMP

Dimensions are in inches (mm).



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BC-14E single or double, electric combination-oven/steamer. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Mechanical mode switch shall allow the operator to choose four modes, steam, hot air, combi or cool down mode. Timer to be 120 minute motor driven. Temperature control to be solid state with rotary knob. Unit shall include two speed fan, steam on demand feature, delimiting indicator light and Vario Steam® feature. The interior shall have the capability of being hosed down for cleaning. Door gaskets shall be easily removable for replacement and cleaning. Unit shall be open vented for wairst air quenching. Steam generator shall be separate from the cooking compartment in order to provide the fastest possible steam recovery. Steam generator shall flush automatically to cut down on mineral build up. A start-up inspection service will be performed by our factory authorized agent at no cost to the operator.

DIMENSIONS:

Floor space:	34-5/8" D x 40-1/8" (879.4 x 1019mm)
Unit Height:	33" (838mm) per section
Additional Height:	
4" adjustable legs	4-7/8" - 6" (123.8-152.4mm)
6" adjustable legs	6-7/8" - 8" (174.6-203.2mm)
6" adjustable seismic legs	6-5/8" - 8" (168.3-203.2mm)
25" adjustable legs	25-1/4" - 26-3/8" (641.4-670mm)
Low profile caster	4" (101.6mm)
Stand w/rack supports	22-1/2" - 23-5/8" (571.5-600.1mm)
Stand w/rack supports on casters	22-5/8" (574.7mm)

OVEN CLEARANCES:

Right Side	1" (26mm)
Rear	6" (152.4mm)
Left Side (with casters)	4" (101.6mm)
Left Side (without casters)	12" (304.9mm)

MINIMUM ENTRY CLEARANCE:

Uncrated	33" (838mm)
Crated	42" (1066.8mm)

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

POWER SUPPLY (per section):

60 Hz Domestic

208VAC	18.0KW	1 phase (87 amp)	or	3 phase (50 amp)
240VAC	19.6KW	1 phase (82 amp)	or	3 phase (43 amp)
480VAC	18.0KW	3 phase (22 amp)		

50 Hz International

380/220VAC	16.5KW	3 phase (25 amp)
415/240VAC	19.6KW	3 phase (27 amp)
400/230VAC	18.0KW	3 phase (26 amp)

WATER SUPPLY (per section):

TDS: < 100 ppm	Hardness: 80-120 ppm	pH: 7.0 - 8.0
Chlorides: < 30 ppm	40(min)-50(max) PSI	122°F (50°C) avg. drain temp.
2" drain connection	3/4" hose cold water (Hot or filtered water optional, order part #R9604)	

SHIPPING INFORMATION:

Approx. Weight:

Single section	680 lbs. (309 kg)
Double section	1370 lbs. (619 kg)
Stand w/guides	141 lbs. (64 kg)

Crate sizes (per section):

53" H x 45" W x 42" D (1346.2 x 1143 x 1066.8mm)

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