

# BLODGETT COMBI®

## BC14EDS AND BC142EDS

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
- **Drain assembly/steam vent kit**
  - Single
  - Double
- Floor stand with rack supports
- Stand Mount Casters
- 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
- 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 and sides
- Stainless steel door, right hand hinge only
- Tempered viewing window
- Door mounted condensate trough

### INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Self draining door drip pan

### OPERATION

- Pull out control panel for service access
- Modular controls allow for field upgrade to digital controls
- 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)
- Synchronous motor driven 120 minute timer
- Two speed fan
- Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off
- Magnetic door interlock switch shuts off oven when door is opened
- Open vented system
- Waste air quenching. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Automatic steam regulation
- Maximum capacity - 14 steam table pans, 7 bake pans

### STANDARD FEATURES

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

\* For all international markets, contact your local distributor.



**BLODGETT COMBI**

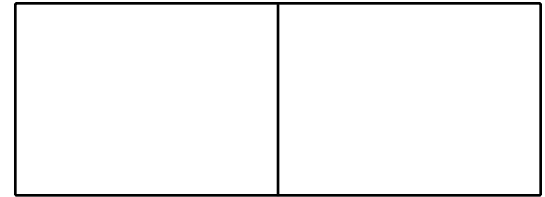
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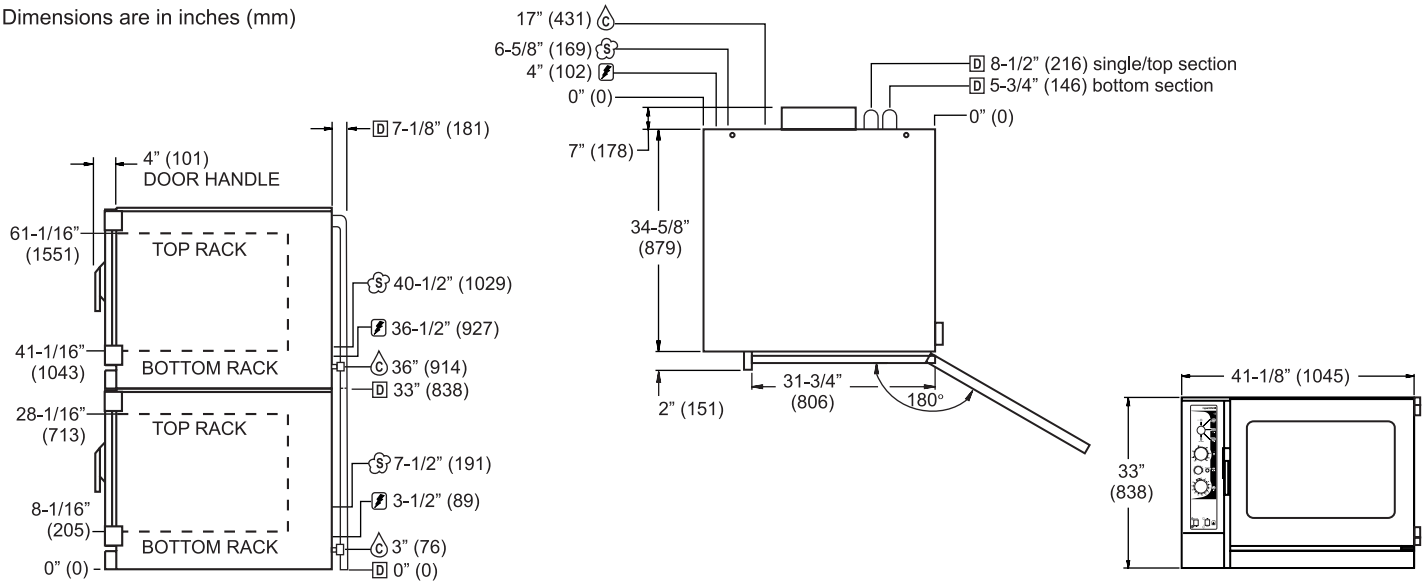
BC14EDS AND BC142EDS

## BC14EDS AND BC142EDS



APPROVAL/STAMP

Dimensions are in inches (mm)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi standard model BC14EDS single or double, combination-oven/steamer. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. 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 and Vario Steam® feature. The interior of the unit(s) shall have the capability of being hosed down for cleaning. Unit shall have a rapid cool down mode. Unit shall be open vented for waste-air quenching. Customer shall provide a separate 200 psi maximum steam generator for each section. Provide start-up inspection service by a factory authorized service agent.

### DIMENSIONS:

<b>Floor space</b>	34-5/8" D x 40-1/8" (879.4 x 1019mm)
<b>Unit Height</b>	33" (838mm) per section
<b>Additional Height</b>	
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)

### WATER SUPPLY (per section):

40(min)-50(max) PSI	122°F (50°C) avg. drain temperature
2" drain connection	3/4" hose cold water

### 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)

### STEAM SOURCE (per section):

Steam supply line 3/4" NPT

Steam must be clean, dry and potable. A particle screen and bucket trap may be needed and are recommended. 60 lbs per hour is the maximum usage per oven. Steam supply pressure should not exceed 40 to 50 psi. The flow pressure is 1-1/2 to 3-1/2 psi and is set at the steam pressure regulator supplied inside the oven.

### SHIPPING INFORMATION:

#### Approx. Weight

Single section	570 lbs. (260 kg)
Double section	1150 lbs. (522 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)

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

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