

# SAVE MONEY WITH THE BLODGETT BCX

STEAM



Built with solid, reliable Blodgett construction, the BCX-14 is designed to last for years of rigorous use in the commercial kitchen. The BCX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

HOT AIR



COMBI



## BUILT LIKE A BLODGETT

The BCX Series Combi Ovens are built with the rugged durability you have come to expect from Blodgett.

- Fully Welded Stainless Steel Frame - Unlike the competition's unibody construction, our stainless steel frame has the strength and rigidity needed for shipping and holds up well to the rigors of the commercial kitchen.
- Solid Fiber Insulation - Blodgett insulation will not sag, eliminating heat loss.
- Two step door latch standard - Blodgett has no up charge for this safety feature that protects the operator from escaping steam when the door is opened. Plus, unlike many cam style doors, the Blodgett door is slammable.
- Dual Water Inlet Standard with Brass Fittings for long term durability and a leak proof joint.
- Stainless steel top, front and sides and aluminized steel back.

## 50% MORE CAPACITY

The Blodgett BCX and BX hold 14 full size hotel pans or 7 full size sheet pans in one load.

- **Designed for North American Kitchen** - 2-1/2" hotel pans and 18" x 26" sheet pans with 3-1/4" vertical spacing between the pans. The Euro brands are designed for gastronorm 2" pans with 2-5/8" vertical spacing, leaving only 1/8" clearance for air circulation when using 2-1/2" pans.
- **Stainless Steel Wire Shelves** - In the Blodgett Combi, pans are placed on stainless steel wire shelves. So you can cook with any combination of sheet pans, and full or half size hotel pans in the same load.
- **Easy Access to Every Pan** - The Blodgett Combi holds 14 hotel pans (two per rack) side by side so you have access to any pan at any time. The Euro brands hold hotel pans lengthwise, so you must remove the front pan in order to access the pan in the back.



# GAS COMBI OVENS

**FULL SIZE**

**COMBI OVENS**



**ECO-FRIENDLY COMBI**

Uses 70% LESS Water than Previous Models

Shown with optional stand and casters

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
BCX-14G	These full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, Time to Delime indicator, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass and our EXCLUSIVE Semi-Automatic Deliming. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	645/293 (60)	\$43,300
Double	Two base sections with 4" casters and stacking hardware.	1320/599 (120)	\$87,000



Shown with optional stand and casters

BX-14G Boilerless	These full size boilerless combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
Single	One base section (oven only).	595/270 (60)	\$32,220
Double	Two base sections with 4" casters and stacking hardware.	1225/556 (120)	\$64,840

## FULL SIZE CONVECTION OVEN FOR STACKING WITH A BCX/BX



Shown with BCX-14G

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
CNVX-14G	Gas convection oven designed to stack under BCX-14G combi or BX-14G boilerless combi. Features include four halogen lights for superior oven illumination, easy to use oven controls including a 6-1/2" core temperature probe, a four speed reversible fan. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides, 5 wire shelves.		
Single	One base section (oven only).	595/270 (60)	\$16,000
Double	Two base sections with 4" casters and stacking hardware.	1225/556 (120)	\$32,400
Bottom Section	One base section with 4" casters and stacking hardware for use under a BCX-14G or BX-14G combi oven.	630/286 (60)	\$16,400

## GAS COMBI OVENS

### FULL SIZE ROLL-IN



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
BC-20G	Floor/roll-in model. Introducing new features: including delimiting indicator light, semi-automatic delimiting pump assembly with bottle, and utilization review. Two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2-1/2" steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, water pressure regulator, vented drain assembly, hose and spray assembly, and pressure spray bottle. Universal pan/rack supports optional at no extra charge.	1400/635 (137)	\$69,190

## SPECIFICATIONS

### GAS COMBI OVEN STEAMERS

MODELS	BCX-14G			BX-14G			CNVX-14G			BC-20G		
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
<b>DIMENSIONS</b>												
Exterior, Single Oven	33 <sup>1</sup> / <sub>16</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	33 <sup>1</sup> / <sub>16</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	33 <sup>1</sup> / <sub>16</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	77 <sup>1</sup> / <sub>4</sub> "	52 <sup>1</sup> / <sub>2</sub> "	47 <sup>1</sup> / <sub>4</sub> "
Exterior, Double Stack	74 <sup>5</sup> / <sub>8</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	74 <sup>5</sup> / <sub>8</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	74 <sup>5</sup> / <sub>8</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>8</sub> "	N/A		
Oven Cavity (per section)	24 <sup>1</sup> / <sub>2</sub> "	29"	30 <sup>1</sup> / <sub>16</sub> "	24 <sup>1</sup> / <sub>2</sub> "	29"	30 <sup>1</sup> / <sub>16</sub> "	24 <sup>1</sup> / <sub>2</sub> "	29"	30 <sup>1</sup> / <sub>16</sub> "	54 <sup>3</sup> / <sub>16</sub> "	28"	34 <sup>1</sup> / <sub>2</sub> "
ACS-22-8 Floor Stand	22 <sup>1</sup> / <sub>8</sub> "	40"	38 <sup>1</sup> / <sub>2</sub> "	22 <sup>1</sup> / <sub>8</sub> "	40"	38 <sup>1</sup> / <sub>2</sub> "	22 <sup>1</sup> / <sub>8</sub> "	40"	38 <sup>1</sup> / <sub>2</sub> "	N/A		
Transport Carts	N/A			N/A			N/A			68 <sup>3</sup> / <sub>4</sub> "	33 <sup>1</sup> / <sub>2</sub> "	37 <sup>5</sup> / <sub>8</sub> "
<b>ELECTRICAL (per section)</b>												
Amps	120V/20 amps			120V/20 amps			120V/20 amps			115V/15 amps		
Receptacle	Nema 5-20R			Nema 5-20R			Nema 5-20R			Nema L5-15		
<b>WATER</b>												
Water Pressure (Min/Max)	40 PSI/50 PSI											
Water Connection	(1) each 3/4" hose cold water dual connection on oven											
Drainage	Atmospheric vented drain											
Drain Connection	2"											
<b>GAS (per section)</b>												
NAT (W.C. to Unit)	7"			7"			7"			7" - 14"		
LP (W.C. to Unit)	14"			14"			14"			12" - 14" (max)		
BTU/HR. - Steam	50,000			N/A			N/A			90,000		
BTU/HR. - Hot Air	65,000			N/A			65,000			225,000		
BTU/HR. - Combi	115,000			65,000			N/A			225,000		
<b>CLEARANCES</b>												
Left (with casters)	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	6"	1"	6"	6"	1"	6"	6"	1"	6"	6"	1"	6"
<b>CAPACITIES (per section)</b>												
18"x26" Bake Pans	7			7			7			14		
12"x20"x2 <sup>1</sup> / <sub>2</sub> " Steam Table Pans	14			14			14			28		
<b>TEMPERATURE</b>												
Hot Air	150-500°F/65-260°C											
Meat Probe Range	150-500°F/65-260°C											

# WATER QUALITY AND TREATMENT



Water quality plays a significant role in the reliability and longevity of any equipment where water is heated. Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines:

**Total dissolved solids:** Less than 100 PPM  
**Chlorides:** Less than 30 PPM

**Total alkalinity:** Less than 80-120 PPM  
**pH Factor:** 7.0 - 8.0

**Silica:** Less than 13 PPM  
**Sulfates:** Less than 40 PPM

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett, while not a water expert, offers water treatment systems purely as a convenience to you our customers. Our current partners are Everpure and Terry.

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG	LIST PRICE
 	<b>SM2 Boiler Based Combi / Steamers or Steam Generator based equipment</b> - Terry's SM2 system has shown success in reducing lime scale build up in these styles of steam equipment. This system, when combined with a sediment and chlorine filter will reduce the amount of lime scale build up and other issues related to poor water quality. Must be connected to cold water only. For further advice and support please contact Terry directly at 800-557-3449.  <i>NOTE: Use one per cavity</i>	16/7	\$1,470



<b>MRS-225</b>	<b>Boilerless Combi</b> - Everpure's Reverse Osmosis System (RO) with Storage Tank provides the best protection against water related issues in boilerless Combi Ovens. Testing your water and working with a water expert to ensure the system is installed and maintained is vital to the longevity of your boilerless combi and RO System. For further advice and support please contact Everpure directly at 800-323-7873.  RO Water Filter		\$3,055
<b>DEV311571</b>	Water Storage Tank  <i>NOTE: Use one per cavity</i>		\$1,220



## ECO-FRIENDLY

### LOWEST COST OF OWNERSHIP

Our simple reliable design was created with low cost of ownership in mind.



- **Lowest Water Consumption of any combi on the market\*** The Blodgett BCX combi, under independent third party (ASTM standards) testing, produced 50% more (48 vs 32) Rotisserie chicken with the lowest water consumption (1.5 gallons per hour) of any branded Combi.
- **Save on Service Costs** - The only field removable gas heat exchanger in the industry, and an easily replaceable press fit door gasket make service quick and affordable.

\* Certified by Fishnick, a third party independent testing lab used by the utility companies and commercial foodservice manufacturers.



## WHY BLODGETT BCX SERIES COMBI?

## ELECTRIC COMBI OVENS

**HALF SIZE**

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG	LIST PRICE
 <b>BCP-61</b>	<p>These half size ovens feature a programmable control with a crystal clear TFT display, and the ability to store up to 200 recipe programs with 10 cooking stages per program. The control also features programmable time delay start, core probe, delta-T cooking, USB connection to upload and download product recipes, HACCP and CombiOptima automatic humidity control. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi with CombiOptima, reheating/ regenerating, steaming, low-temperature steaming, forced steaming, proving, cooling, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.</p>		
 <b>BCP-61E</b>	One base section, a 2 piece rack system with 2.5" (65mm) spacing that holds six 12" x 20" x 2" deep Gastronorm pans.	309/140 (34)	\$21,000
<b>BCP-61EUS</b>	One base section, a 2 piece rack system with 3.35" (85mm) spacing that holds five 12" x 20" x 2-1/2" deep North American hotel pans.	309/140 (34)	\$21,000

Shown with optional stand

 <b>BCM-61</b>	<p>These half size ovens feature a user friendly digital display with dial, and the ability to store up to 10 recipe programs with 3 stages per recipe, core probe and time delay start. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi 1, combi 2, reheating/regenerating, steaming, low-temperature steaming, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.</p>		
 <b>BCM-61E</b>	One base section, a 2 piece rack system with 2.5" (65mm) spacing that holds six 12" x 20" x 2" deep Gastronorm pans.	309/140 (34)	\$20,000
<b>BCM-61EUS</b>	One base section, a 2 piece rack system with 3.35" (85mm) spacing that holds five 12" x 20" x 2-1/2" deep North American hotel pans.	309/140 (34)	\$20,000

Shown with optional stand

# ELECTRIC COMBI OVENS

**HALF SIZE**

**COMBI OVENS**

MODEL DESCRIPTION APPROXIMATE SHIPPING WEIGHT LBS/KG LIST PRICE



**NEW MODEL**

Shown with optional stand



**BCP-101** These half size ovens feature a programmable control with a crystal clear TFT display, and the ability to store up to 200 recipe programs with 10 cooking stages per program. The control also features programmable time delay start, core probe, delta-T cooking, USB connection to upload and download product recipes, HACCP and CombiOptima automatic humidity control. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi with CombiOptima, reheating/ regenerating, steaming, low-temperature steaming, forced steaming, proving, cooling, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.

**BCP-101E** One base section, a 2 piece rack system with 2.5" (65mm) spacing that holds ten 12" x 20" x 2" deep Gastronorm pans. 401/182 (42) \$25,975

**BCP-101EUS** One base section, a 2 piece rack system with 3.35" (85mm) spacing that holds eight 12" x 20" x 2-1/2" deep North American hotel pans. 401/182 (42) \$25,975



**NEW MODEL**

Shown with optional stand



**BCM-101** These half size ovens feature a user friendly digital display with dial, and the ability to store up to 10 recipe programs with 3 stages per recipe, core probe, and time delay start. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi 1, combi 2, reheating/regenerating, steaming, low-temperature steaming, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.

**BCM-101E** One base section, a 2 piece rack system with 2.5" (65mm) spacing that holds ten 12" x 20" x 2" deep Gastronorm pans. 401/182 (42) \$24,900

**BCM-101EUS** One base section, a 2 piece rack system with 3.35" (85mm) spacing that holds eight 12" x 20" x 2-1/2" deep North American hotel pans. 401/182 (42) \$24,900

## ELECTRIC COMBI OVENS

**FULL SIZE**



Shown with optional stand and casters



Uses 70% LESS Water than Previous Models

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
<b>BCX-14E</b>	These full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, Time to Delime indicator, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass and our EXCLUSIVE Semi-Automatic Deliming. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
<b>Single</b>	One base section (oven only).	680/308 (60)	\$29,920
<b>Double</b>	Two base sections with 4" casters and stacking hardware.	1390/630 (120)	\$60,240



Shown with optional stand and casters

<b>BX-14E Boilerless</b>	These full size combis feature a dual stage door latch to vent steam before fully opening, four halogen lights for superior oven illumination, and a no spill, door mounted drip pan to keep your floors dry. The easy to use oven controls include a 6-1/2" core temperature probe, a four speed reversible fan, Steam-on-Demand, and Vario Steam® feature for poaching. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides and 5 wire shelves. Legs, casters and stands optional.		
<b>Single</b>	One base section (oven only).	595/270 (60)	\$24,690
<b>Double</b>	Two base sections with 4" casters and stacking hardware.	1220/553 (120)	\$49,780

## FULL SIZE CONVECTION OVEN FOR STACKING WITH A BCX/BX





Shown with BCX-14E



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
<b>CNVX-14E</b>	Electric convection oven designed to stack under BCX-14E combi or BX-14E boilerless combi. Features include four halogen lights for superior oven illumination, easy to use oven controls including a 6-1/2" core temperature probe, a four speed reversible fan. Maintenance features include a retractable hose reel hidden behind the door, a hinged window panel for cleaning both sides of double paned glass. Pan capacity (7) 18" x 26" bake pans or (14) 12" x 20" x 2-1/2" steam table pans. Complete with 13-position rack guides, 5 wire shelves.		
<b>Single</b>	One base section (oven only).	595/270 (60)	\$14,690
<b>Double</b>	Two base sections with 4" casters and stacking hardware.	1220/553 (120)	\$29,780
<b>Bottom Section</b>	One base section with 4" casters and stacking hardware for use under a BCX-14E or BX-14E combi oven.	625/284 (60)	\$15,090

# ELECTRIC COMBI OVENS

**FULL SIZE**

**COMBI OVENS**

MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
 <p><b>BCP-102</b></p> <p><b>NEW MODEL</b></p> <p><i>Shown with optional stand</i></p>	<p>These full size ovens feature a programmable control with a crystal clear TFT display, and the ability to store up to 200 recipe programs with 10 cooking stages per program. The control also features programmable time delay start, core probe, delta-T cooking, USB connection to upload and download product recipes, HACCP and CombiOptima automatic humidity control. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi with CombiOptima, reheating/ regenerating, steaming, low-temperature steaming, forced steaming, proving, cooling, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.</p>		
	<p><b>BCP-102E</b> One base section, pan cassette with 2.5" (65mm) spacing that holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans.</p>	584/265 (69)	\$33,000
 <p><b>BCP-102EUS</b> One base section, pan cassette with 3.35" (85mm) spacing that holds eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel pans.</p>	584/265 (69)	\$33,000	

 <p><b>BCM-102</b></p> <p><b>NEW MODEL</b></p> <p><i>Shown with optional stand</i></p>	<p>These full size ovens feature a user friendly digital display with dial, and the ability to store up to 10 recipe programs with 3 stages per recipe, core probe and time delay start. The reversible 9 speed fan provides optimum baking and roasting results. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Multiple cooking modes include hot air, combi 1, combi 2, reheating/regenerating, steaming, low-temperature steaming, and preheating. The oven has bright halogen lights for superior visibility. The oven's automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals, hose reel is standard. One-year parts and labor warranty.</p>		
	<p><b>BCM-102E</b> One base section, pan cassette with 2.5" (65mm) spacing that holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans.</p>	584/265 (69)	\$30,000
 <p><b>BCM-102EUS</b> One base section, pan cassette with 3.35" (85mm) spacing that holds eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel pans.</p>	584/265 (69)	\$30,000	

## ELECTRIC COMBI OVENS

### FULL SIZE ROLL-IN



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
BC-20E	Floor/roll-in model. Introducing new features: including delimiting indicator light, semi-automatic delimiting pump assembly with bottle, and utilization review. MenuSelect control with two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2-1/2" steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, water pressure regulator, vented drain assembly, hose and spray assembly, and pressure spray bottle. Universal pan/rack supports optional at no extra charge.	1200/544 (137)	\$62,130

## SPECIFICATIONS

### HALF SIZE ELECTRIC OVENS

MODELS	BCP/BCM-61E			BCP/BCM-61EUS			BCP/BCM-101E			BCP/BCM-101EUS		
<b>DIMENSIONS</b>	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Exterior, Oven Only	28"	35 <sup>3</sup> / <sub>8</sub> "	32 <sup>1</sup> / <sub>4</sub> "	28.03"	35 <sup>3</sup> / <sub>8</sub> "	32 <sup>1</sup> / <sub>4</sub> "	38.25"	35 <sup>3</sup> / <sub>8</sub> "	32 <sup>1</sup> / <sub>4</sub> "	38.25"	35 <sup>3</sup> / <sub>8</sub> "	32 <sup>1</sup> / <sub>4</sub> "
Table Top Height	31 <sup>1</sup> / <sub>4</sub> "			31 <sup>1</sup> / <sub>4</sub> "			41 <sup>1</sup> / <sub>2</sub> "			41 <sup>1</sup> / <sub>2</sub> "		
Height on Stand	59 <sup>1</sup> / <sub>4</sub> "			59 <sup>1</sup> / <sub>4</sub> "			59 <sup>1</sup> / <sub>4</sub> "			59 <sup>1</sup> / <sub>4</sub> "		
<b>ELECTRICAL</b>	9 or 12 kW			9 or 12 kW			18kW			18kW		
kW	3			3			3			3		
Phase	3			3			3			3		
Amps per line (Max)	VOLTS	kW	AMPS	VOLTS	kW	AMPS	VOLTS	kW	AMPS	VOLTS	kW	AMPS
	208	9	25	208	9	25	208	18	50	208	18	50
	240	9	22	240	9	22	240	18	44	240	18	44
<b>WATER</b>	30 PSI/50 PSI											
Water Pressure (Min/Max)	(1) each 3/4" hose cold water											
Water Connection	Atmospheric vented drain											
Drainage	2"											
Drain Connection												
<b>CLEARANCES</b>	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	0"	4"	2"	0"	4"	2"	0"	4"	2"	0"	4"	2"
<b>CAPACITIES</b>	12"x20"x2 Gastronorm Pans			N/A			10			N/A		
	12"x20"x2 <sup>1</sup> / <sub>2</sub> Hotel Pans			5			N/A			8		
<b>TEMPERATURE</b>	85-480°F/30-250°C											
Hot Air	575°F/300°C											
Preheating												

# SPECIFICATIONS

## FULL SIZE AND ROLL-IN ELECTRIC OVENS

# COMBI OVENS

MODELS	BCX / BX / CNVX-14E			BCP/BCM-102E			BCP/BCM-102EUS			BC-20E		
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
<b>DIMENSIONS</b>												
Single (Oven Only)	33 <sup>1</sup> / <sub>16</sub> "	40 <sup>3</sup> / <sub>16</sub> "	45 <sup>1</sup> / <sub>16</sub> "	38 <sup>-1</sup> / <sub>4</sub> "	44 <sup>1</sup> / <sub>4</sub> "	37 <sup>1</sup> / <sub>2</sub> "	38 <sup>-1</sup> / <sub>4</sub> "	44 <sup>1</sup> / <sub>4</sub> "	37 <sup>1</sup> / <sub>2</sub> "	77 <sup>1</sup> / <sub>4</sub> "	52 <sup>1</sup> / <sub>2</sub> "	47 <sup>1</sup> / <sub>4</sub> "
Double Stack Height	74 <sup>5</sup> / <sub>16</sub> "			N/A			N/A			N/A		
Single oven on Stand Height	55 <sup>-9</sup> / <sub>16</sub> "			59 <sup>-3</sup> / <sub>4</sub> "			59 <sup>-3</sup> / <sub>4</sub> "			N/A		
<b>ELECTRICAL (per section)</b>												
kW	19kW			27 kW			27 kW			61kW		
Phase	3			3			3			3		
Amps per line (Max)	VOLTS	kW	AMPS	VOLTS	kW	AMPS	VOLTS	kW	AMPS	VOLTS	kW	AMPS
	208	19	53	208	27	75	208	27	75	208	61	170
	240	19	46	240	27	65	240	27	65	240	61	147
	415	19	26.5							415	61	N/A
	480	19	23							480	61	74
<b>WATER</b>												
Water Pressure (Min/Max)	40 PSI/50 PSI											
Water Connection	(1) each 3/4" hose cold water dual connection on oven											
Drainage	Atmospheric vented drain											
Drain Connection	2"											
<b>CLEARANCES</b>												
Left (with casters)	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR	LEFT	RIGHT	REAR
	0"	0"	6"	0"	4"	2"	0"	4"	2"	4"	1"	6"
<b>CAPACITIES (per section)</b>												
18"x26" Sheet Pans	7			10			8			14		
12"x20"x2 <sup>1</sup> / <sub>2</sub> Hotel Pans	14			N/A			16			28		
12"x20"x2 Gastronorm Pans	N/A			20			N/A			N/A		
<b>TEMPERATURE</b>												
Hot Air	150-500°F/65-260°C			85-480°F/30-250°C			85-480°F/30-250°C			150-500°F/65-260°C		
Preheating	500°F/260°C			575°F/300°C			575°F/300°C			500°F/260°C		

## WHY BLODGETT BCX SERIES COMBI? EASY TO CLEAN & MAINTAIN

The Blodgett BCX and BX combi ovens save you time and money on both cleaning and deliming.

- **EXCLUSIVE Deliming Indicator\*** - Your BCX control tells you when it is time to delime the unit. No more guessing.
- **EXCLUSIVE Semi Automatic Deliming\*** - When you initiate the deliming process, it automatically pumps in the correct amount of solution. What could be easier? No need to call for service.
- **Largest Drain in the Industry** - Our 2" drain will NOT clog and does NOT require cleaning out the elbow or other reservoirs. Sloped or uneven floors will not affect the slanted drain.
- **No Special Cleaners** - Blodgett does not require that you use our cleaning products, as many other brands do. We are the EXPERTS in ovens, not cleaning agents.
- Dual pane thermal glass window swings open for cleaning between the panes.
- Door mounted drip pan keeps your floors dry.
- Integrated wash down hose with easy access water shut-off behind the front panel.

\* Not applicable to the BX boilerless models.

## LARGEST PRODUCT OFFERING MIX & MATCH

Blodgett has the largest selection of combi styles to meet your needs and budget. Choose from our:

- BCX-14 steam generator based combi for your high production needs
- BX-14 boilerless unit
- Stack them together, on our CNVX-14 convection base oven, or with our world renowned DFG-200, or Zephaire convection ovens



CNVX-14G ON BCX-14G

## OPTIONS & ACCESSORIES

LIST PRICE

### CONVECTION/COMBI STACKING KIT



BCX-14G on DFG-200

Stack your Combi on a Blodgett Convection Oven for all of the capacity and versatility you could want. All you need is a stacking kit which includes mounting bolts and plumbing components.

Options and Accessories

BCX & BX-14G BCX & BX-14E

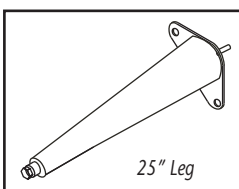
Kit for stacking a BCX/BX Combi on a Blodgett DFG-200, Zephyre E or Zephyre G convection oven	\$395	\$395
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### STANDS (STAINLESS STEEL)

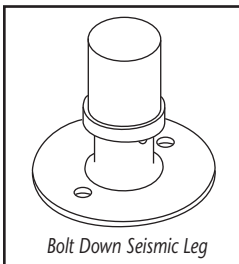
Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
22" tall with rack guides*	\$2,205	\$2,205	N/A	N/A	N/A	N/A	\$2,205	\$2,205	N/A
31-1/2" tall stand w/ wire shelf & adjustable feet	N/A	N/A	N/A	\$1,250	N/A	N/A	N/A	N/A	N/A
31-1/2" tall stand w/ wire shelf & casters	N/A	N/A	N/A	\$1,810	N/A	N/A	N/A	N/A	N/A
31-1/2" tall stand w/ runners & adjustable feet	N/A	N/A	N/A	\$2,575	N/A	N/A	N/A	N/A	N/A
31-1/2" tall stand w/ runners & casters	N/A	N/A	N/A	\$3,135	N/A	N/A	N/A	N/A	N/A
21-1/2" tall stand w/ wire shelf & adjustable feet	N/A	N/A	N/A	N/A	\$1,250	\$1,500	N/A	N/A	N/A
21-1/2" tall stand w/ wire shelf & casters	N/A	N/A	N/A	N/A	\$1,810	\$2,060	N/A	N/A	N/A
21-1/2" tall stand w/ runners & adjustable feet	N/A	N/A	N/A	N/A	\$2,075	\$2,425	N/A	N/A	N/A
21-1/2" tall stand w/ runners & casters	N/A	N/A	N/A	N/A	\$2,635	\$2,985	N/A	N/A	N/A

\* Standard with 6" legs. Optional casters available (see below).

### LEGS (STAINLESS STEEL)



25" Leg

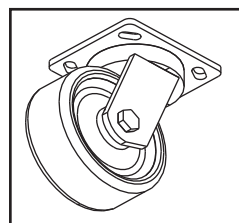


Bolt Down Seismic Leg

Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
25" legs w/adjustable leg feet (26-3/8" max.)*	\$630	\$630	N/A	N/A	N/A	N/A	\$630	\$630	N/A
6" legs w/adjustable leg feet (8" max.)	\$320	\$320	N/A	N/A	N/A	N/A	\$320	\$320	N/A
4" legs w/adjustable leg feet	N/A	N/A	N/A	\$390	\$390	N/A	N/A	N/A	N/A
Bolt down/seismic feet (must purchase set of 6" legs)	\$510	\$510	N/A	N/A	N/A	N/A	\$510	\$510	N/A
Bolt down/seismic feet	N/A	N/A	\$295	N/A	N/A	N/A	N/A	N/A	\$295
Bolt down/seismic feet for BCX/BX stands	\$370	\$370	N/A	N/A	N/A	N/A	\$370	\$370	N/A

\* not to be used with casters

### CASTER KITS (For unit mobility. Kit includes four casters; two with brakes.)



Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
6-1/2" casters for BCX/BX stands	\$400	\$400	N/A	N/A	N/A	N/A	\$400	\$400	N/A
4-1/4" casters*	\$400	\$400	N/A	N/A	N/A	N/A	\$400	\$400	N/A

\* Not to be used with legs or stands, bolts directly to bottom of unit.

## CONTROL PANEL OPTIONS



MenuSelect Digital

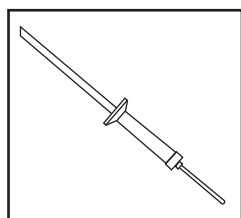
Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
MenuSelect™	\$1,500	\$1,500	\$1,500	N/A	N/A	N/A	\$1,500	\$1,500	Std
Digital Control w/Cook & Hold	N/A	N/A	\$1,220	N/A	N/A	N/A	N/A	N/A	N/A
Combi Net (available with BCP ovens only)	N/A	N/A	N/A	\$1,575	\$1,575	\$1,575	N/A	N/A	N/A

**MenuSelect™** - Steam, Hot Air and Combi cooking modes, timed and Core Probe Cooking for either Low Temperature Roasting or Cook & Hold, Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, plus the ability to program as many as 99 different products with up to 6 stages each.

**Digital** - Steam, Hot Air and Combi cooking modes, digital display of time and temperature (up to 99 hr. timer). Features include Cook & Hold and Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, 3 programmable product keys.

**Combi Net** - Enables the oven to be controlled remotely from a pc or connected to a network. Program the oven, create product recipes and view HACCP data from a pc.

## CORE TEMPERATURE PROBE

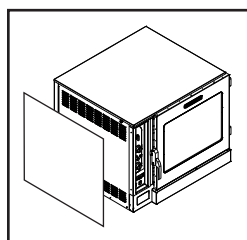


Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Internal Core Temperature Probe	N/A	N/A	\$210	N/A	N/A	N/A	N/A	N/A	\$210
Extra probe for BCX, BX & CNVX ovens*	\$210	\$210	N/A	N/A	N/A	N/A	\$210	\$210	N/A
Extra probe for BCP and BCM ovens*	N/A	N/A	N/A	\$525	\$525	\$525	N/A	N/A	N/A

\* One core probe is shipped standard with these ovens. Order this probe if you would like an extra.

Internal Core Temperature Probe (150-500°F / 65 - 260°C), detachable temperature probe can be removed from the oven for cleaning, sanitizing and proper insertion into the product. The BCP probe features 3 measuring points.

**SIDE SHIELD** (Stainless steel, to insure protection from grease, water or heat near control panel. Mounts on left hand side using 4" standoffs.)



Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Side heat shield	\$465	\$465	\$505	N/A	N/A	N/A	\$465	\$465	\$505

## LEFT HINGED DOOR

Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Door hinged on right (controls remain on right)	N/A	N/A	N/A	N/C	N/C	N/C	N/A	N/A	N/A

## VOLTAGE OPTIONS

Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
480 volt, 3 phase*	N/A	N/A	N/A	N/A	N/A	N/A	\$660	\$660	N/A
415 volt, 3 phase.	N/A	N/A	N/A	N/A	N/A	N/A	\$660	\$660	N/A

\* Must be specified at time of order. (PRICE SHOWN IS PER SECTION)

## OPTIONS & ACCESSORIES

LIST PRICE

### TRANSPORT & BANQUET CARTS



Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
TC-10 transport cart	N/A	N/A	\$4,340	N/A	N/A	N/A	N/A	N/A	\$4,340
TC-14 transport cart	N/A	N/A	\$4,340	N/A	N/A	N/A	N/A	N/A	\$4,340
TC-20 20 transport cart	N/A	N/A	\$4,340	N/A	N/A	N/A	N/A	N/A	\$4,340
BC-20 banquet cart	N/A	N/A	\$4,585	N/A	N/A	N/A	N/A	N/A	\$4,585
Transport trolley for BCP & BCM ovens	N/A	N/A	N/A	\$2,750	\$2,750	\$3,000	N/A	N/A	N/A
Cassette pan w/ 2.56" (65mm) spacing*	N/A	N/A	N/A	\$2,625	\$3,375	\$5,650	N/A	N/A	N/A
Cassette pan w/ 3.35" (85mm) spacing*	N/A	N/A	N/A	\$2,625	\$3,375	\$5,650	N/A	N/A	N/A
Plate cassette w/ 2.56" (65mm) spacing*	N/A	N/A	N/A	\$2,625	\$3,375	\$5,650	N/A	N/A	N/A
Plate cassette w/ 3.35" (85mm) spacing*	N/A	N/A	N/A	\$2,625	\$3,375	\$5,650	N/A	N/A	N/A
Insulated thermal cover	N/A	N/A	\$1,670	\$1,500	\$1,625	\$1,950	N/A	N/A	\$1,670

\* Must be used with the transport trolley for BCP and BCM ovens

#### Carts for BC-20 ovens

**TC-10** 10 shelf universal rack guides (welded/non-removable). Holds up to (10) 18" x 26" bake pans (wire shelves are not required) or (20) 12" x 20" (2-1/2" - 4") steam table pans. **Wire shelves, pan stops and handle not available.**

**TC-14** Choose either Standard 26-position welded removable Rack Guides (SRG) or Universal welded removable Rack Guides (URG). Guides included in price. Wire shelves not included.

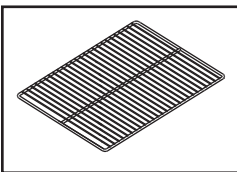
**TC-20** 20 shelves at 2-3/8" spacing. Used primarily for Gastronorm pans (European standard). Holds up to (20) 18" x 26" bake pans on wire shelves or (40) 12" x 20" x 2-1/2" steam table pans. Wire shelves not included.

**Banquet Cart** For use with BC-20 ovens. Holds 96 plates with standard 3" plate spacing (custom spacing available at no charge), easy to clean, 5" (127mm) heavy duty casters (2 locking, 2 non-locking), drip pan with ball valve for waste removal, removable cart handle, heat retention panels.

#### Plate Cassette Capacities for BCP and BCM ovens

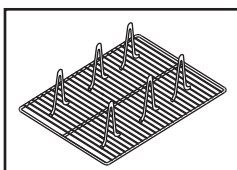
	BCP-61E BCM-61E	BCP-101E BCM-101E	BCP-102E BCM-102E
Plate cassette w/ 2.56" (65mm) spacing	20 plates	32 plates	63 plates
Plate cassette w/ 3.35" (85mm) spacing	15 plates	27 plates	51 plates

### WIRE RACKS (STAINLESS STEEL)



Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
21" x 26" full size rack for TC-14 cart	N/A	N/A	\$215	N/A	N/A	N/A	N/A	N/A	\$215
Full size rack for TC-20 cart	N/A	N/A	\$215	N/A	N/A	N/A	N/A	N/A	\$215
28-3/16" x 20-7/8" full size rack	\$225	\$225	N/A	N/A	N/A	\$215	\$225	\$225	N/A
12-15/16" x 19-3/4" half size rack	N/A	N/A	N/A	\$165	\$165	N/A	N/A	N/A	N/A

### COOKING ACCESSORIES



Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Chicken roasting rack (stainless steel)	\$150	\$150	\$150	\$150	\$150	\$150	\$150	\$150	\$150
Fry Pan (stainless steel)	\$245	\$245	\$245	N/A	N/A	\$245	\$245	\$245	\$245

**Chicken Rack** Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (6) chickens.

**Fry Pan** Full-size (14-1/2" x 24-1/2") wire mesh pan for cooking fried foods without adding cooking oil or sprays, 1/2 inch reinforced rim adds rigidity and helps to prevent overloading, welded stainless steel construction offers better air circulation than standard sheet metal pans with holes

## OPTIONS & ACCESSORIES

LIST PRICE

### CORRECTIONS FACILITY OPTIONS AND ACCESSORIES (Must be specified at time of order).

Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Prison package*	\$980	\$980	\$980	N/A	N/A	N/A	\$980	\$980	\$980
Locking s/s hinged control cover**	\$575	\$575	\$575	N/A	N/A	N/A	\$575	\$575	\$575
S/S door hasp to lock door**	\$105	\$105	\$105	N/A	N/A	N/A	\$105	\$105	\$105
Solid door	N/A	N/A	\$560	N/A	N/A	N/A	N/A	N/A	\$560
Tamper proof screws	\$300	\$300	\$300	N/A	N/A	N/A	\$300	\$300	\$300
TC-10 cart w/non-removeable rack guides	N/A	N/A	\$4,340	N/A	N/A	N/A	N/A	N/A	\$4,340

\* Prison package includes locking control cover, door hasp, tamper proof screws

\*\* Lock not included

### PLUMBING OPTIONS

Options and Accessories	BCX & BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX & BX-14E	CNVX-14E	BC-20E
Water pressure regulator	\$310	N/A	N/A	N/A	N/A	N/A	\$310	N/A	N/A
Gas manifold	\$197	\$197	N/A	N/A	N/A	N/A	N/A	N/A	N/A

### LIMITED EXTENDED WARRANTY (One extra year maximum. Must be purchased at time of original equipment order). NET Prices

Options and Accessories	BCX-14G	BX-14G	CNVX-14G	BC-20G	BCP & BCM-61	BCP & BCM-101	BCP & BCM-102	BCX-14E	BX-14E	CNVX-14E	BC-20E
One additional year parts & labor	\$670	\$410	\$240	\$840	\$315	\$390	\$500	\$670	\$410	\$240	\$840



## NEW BCP & BCM COMBI OVENS