

BLODGETT COMBI®

BC-14G AND BC-142G

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
- 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

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- LP gas
- 208/240 volt

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
- Electronic ignition
- 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.

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