

BLCM-61E Single Electric Boilerless Combination-Oven/Steamer



Shown on optional stand with runners and adjustable feet

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs and Stands

- 31-1/2" tall stainless steel stand with wire shelf & adjustable feet
- 31-1/2" tall stainless steel stand with wire shelf & casters
- 31-1/2" tall stainless steel stand with runners & adjustable feet
- 31-1/2" tall stainless steel stand with runners & casters
- Adjustable feet for table top installation

■ Banqueting Accessories

- Pan cassette with 2.56" (65mm) spacing
- Pan cassette with 3.35" (85mm) spacing
- Plate cassette with 2.56" (65mm) spacing holds 20 plates
- Plate cassette with 3.35" (85mm) spacing holds 15 plates
- Cassette support platform
- Transport trolley, to move the cassette
- Insulated thermal blanket with vent
- Wire oven rack
- Right hinge door
- Extra year warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Optional rack with 2.56" (65mm) spacing

Project _____

Item No. _____

Quantity _____

- Standard rack with 3.35" (85mm) spacing holds five 12" x 20" x 2-1/2" deep North American hotel pans
- Optional rack with 2.56" (65mm) spacing holds six 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel exterior and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 2" (50mm) fixed drain in the bottom center of cavity
- Door mounted drip tray reduces the risk of wet, slippery floors
- Automatic door stops in positions 110° and 180° for ease of loading and unloading and improved safety.
- Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- Two step safety door latch. The first step stops the fan.

OPERATION

- Multiple cooking modes include hot air, combi 1 (30-40% steam), combi 2 (60-80% steam), retherming, steaming, low-temperature steaming, forced steam, and preheating
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- User friendly control with dial and digital display
- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Control stores up to 10 recipe programs with 3 cooking stages each
- Reversible 9 speed fan for optimum baking and roasting results
- Programmable time delay start
- 85°-480°F (30°-250°C) temperature range, 575°F (300°C) preheating
- Low water indicator

STANDARD FEATURES

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe.
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, excluding Canada, contact your local distributor.



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