



COS-101S6
 Double Section
 Combination-Oven/Steamer



COS-101S6

Project _____

Item No. _____

Quantity _____

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

EXTERIOR CONSTRUCTION

- Stainless steel top, front and sides
- Stainless steel door, right hand hinge
- Tempered viewing window
- Door mounted condensate trough

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity

OPERATION

- Tilt down 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 and cool down
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Synchronous motor driven 120 minute timer
- Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off
- 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
- Self-contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- External decalcifying access
- Cooling fan protects controls
- Combined maximum capacity - 23 steam table pans, 23 half size bake pans, 9 sheet pans

STANDARD FEATURES

- Eight (8) stainless steel wire shelves
- Five (5) position pan holder for top section (six position available in lieu of five position)
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- Stacking kit
- Low profile casters (BCL6 legs available in lieu of casters)
- Factory installed water pressure regulator and vented drain assembly
- 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.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- 6" (152.4mm) seismic legs
- 480VAC, 3 phase (COS-101S only)
- Digital controls with cook and hold and Vario Steam®
- Side shield for control compartment protection, recommended when installed near another heat or water source
- Locking control panel
- Locking door hasp
- Tamper proof screws
- Additional stainless steel wire shelves
- Chicken roasting rack
- Core temperature probe with digital readout
- Left hinged door
- Stainless steel back panel
- Extended warranty

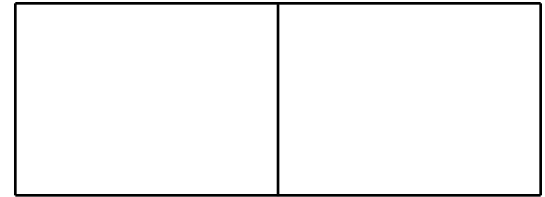


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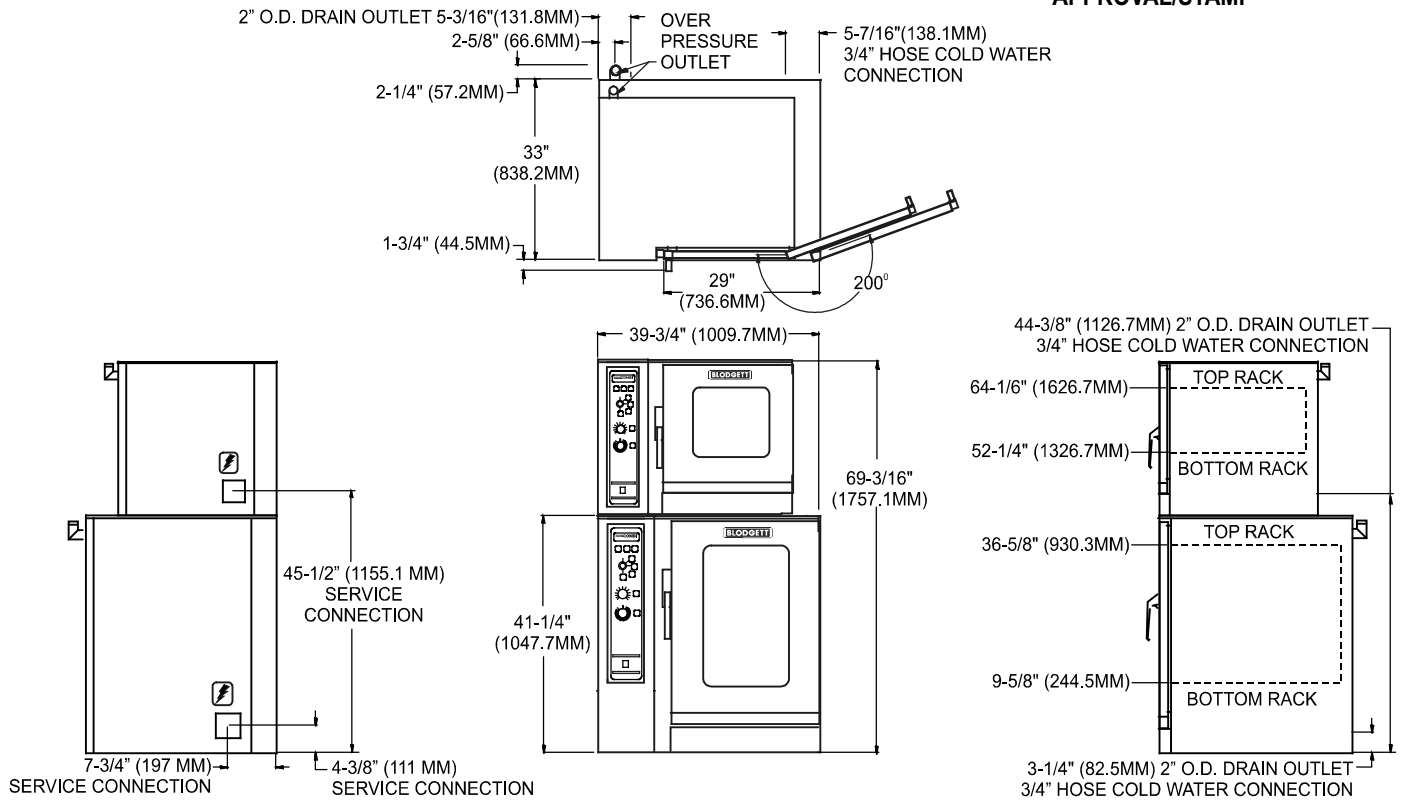
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COS-101S6



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS
 Provide Blodgett Combi standard model COS-101S6 consisting of a COS-6 stacked on a COS-101S. Each section shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. The interior of each section shall have the capability of being hosed down for cleaning. Each section shall have a rapid cool down mode. Each section shall be open vented for waste-air quenching. Unit must have a separate steam generator for each section. Steam generator shall be separate from the cooking compartment. Steam generator shall drain and flush automatically. Provide start-up inspection service by a factory authorized service agent.

DIMENSIONS:

Floor space: 37" D x 39-3/4" W (939.8 x 1009.7mm)
Unit Height: 69-3/16" (1757.1mm)
Caster Plate: 4-1/4" (108mm)

OVEN CLEARANCES:

Right Side 1" (25.4mm)
 Rear 4" (101.6mm)
 Left Side 4" (101.6mm) with casters
 12" (304.9mm) without casters

MINIMUM ENTRY CLEARANCE:

Uncrated 37" (939.8mm)
 Crated 42" (1067mm)

SHIPPING INFORMATION:

Approx. Weight:
 Both sections 1020 lbs. (463 kg)
Crate sizes:
 55" (1397mm) x 42" (1067mm) x 44" (1118mm)

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

POWER SUPPLY:

COS6 Section

208VAC 9.4KW 1 phase (46 amp) or 3 phase (26 amp)
 240VAC 9.4KW 1 phase (40 amp) or 3 phase (23 amp)

COS101S Section

208VAC 18.5KW 1 phase (89 amp) or 3 phase (52 amp)
 240VAC 18.5KW 1 phase (77 amp) or 3 phase (45 amp)
 480VAC 18.5KW 3 phase (22 amp)

Ovens may contain mercury relays. DO NOT put mercury relay in trash. Relay must be recycled or disposed of as hazardous waste.

WATER SUPPLY:

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
 Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.