



# COS-20EDS Combination-Oven/Steamer



COS-20EDS

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, sides and back
- Stainless steel door, right hand hinge only
- Tempered viewing windows
- Condensate drip pan on oven transport cart

### INTERIOR CONSTRUCTION

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

### OPERATION

- 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
- Maximum capacity -
  - TC10 - 20 steam table pans or 10 bake pans
  - TC14 - 28 steam table pans or 14 bake pans
  - TC20 - 20 steam table pans or 20 bake pans

### STANDARD FEATURES

- Ten (10) stainless steel wire shelves
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- TC14 transport cart (14 shelf positions)
- Steam pressure regulator
- Water pressure regulator
- 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)

- **Additional transport cart (shelves not included)**
  - TC10 - 10 shelf position
  - TC14 - 14 shelf position
  - TC20 - 20 shelf position
- 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
- Solid door (no glass)
- Additional stainless steel wire shelves
- Core temperature probe with digital readout
- Chicken roasting rack
- 6-1/2" (165.1mm) seismic legs
- Extended warranty

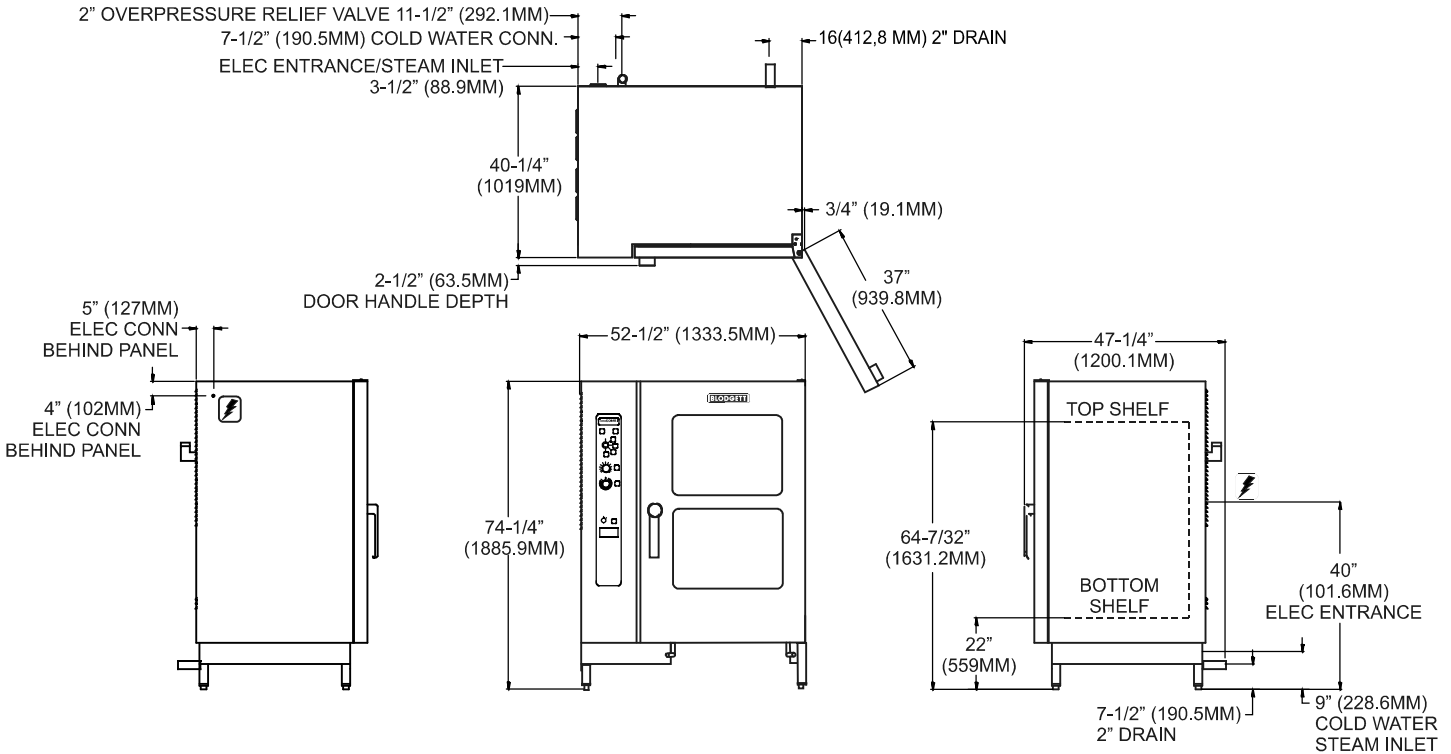
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**COS-20EDS**



**APPROVAL/STAMP**



**SHORT FORM SPECIFICATIONS**

Provide Blodgett Combi standard model COS-20EDS combination-oven/steamer operating on direct steam. Unit shall have the ability to cook with pressureless steam, hot air or combination of steam and hot air. Unit shall utilize a roll-in cart capable of being used in conjunction with a blast chiller or warming unit. The interior of each shall have the capability of being hosed down for cleaning. Unit shall have a rapid cool down mode. Unit shall be open vented with waste-air quenching. Provide start-up inspection service by a factory authorized service agent.

**DIMENSIONS:**

**Floor space:** 47-1/4" D x 52-1/2" W (1200.2 x 1333.5mm)  
**Height:** 74-1/4" (1885.9mm)

**OVEN CLEARANCES:**

Right Side 1" (25.4mm) from equipment  
 Right Side 6" (152.4mm) from wall  
 Rear 6" (152.4mm)  
 Left Side 4" (102mm)

**MINIMUM ENTRY CLEARANCE:**

Uncrated 47-1/4" (1200.2mm)  
 Crated 49-1/4" (mm)

**SHIPPING INFORMATION:**

**Approx. Weight:**  
 COS20EDS 1010 lbs. (460 kg)  
 Transport Cart 135 lbs. (61 kg)  
**Crate sizes:**  
 61" (1549mm) x 49" (1245mm) x 79" (2007mm)

**POWER SUPPLY:**

208VAC 61KW 3 phase (170 amp)  
 240VAC 61KW 3 phase (147 amp)  
 480VAC 61KW 3 phase (74 amp)

This oven contains a mercury relay. DO NOT put mercury relay in trash. Relay must be recycled or disposed of as hazardous waste.

**WATER SUPPLY:**

Minimum Water Quality - not to exceed 30 parts per million of dissolved solids. PH should be 7.0 or higher.

**Combi:**

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

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