

COS-20G
Combination-Oven/Steamer

Project _____

Item No. _____

Quantity _____

COS-20G

All data is shown per oven section, unless otherwise indicated.

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
- Easily replaceable oven mounted door gasket

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
- Electronic Ignition
- Automatic temperature control
- 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
- Maximum capacity -
 - TC14 - 28 steam table pans or 14 bake pans
 - TC20 - 20 steam table pans or 20 bake pans
 - TC10 Prison Cart - 20 steam table pans or 10 bake pans

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
- 6-1/2" (165.1mm) seismic legs
- Chicken roasting rack
- Extended warranty

STANDARD FEATURES

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

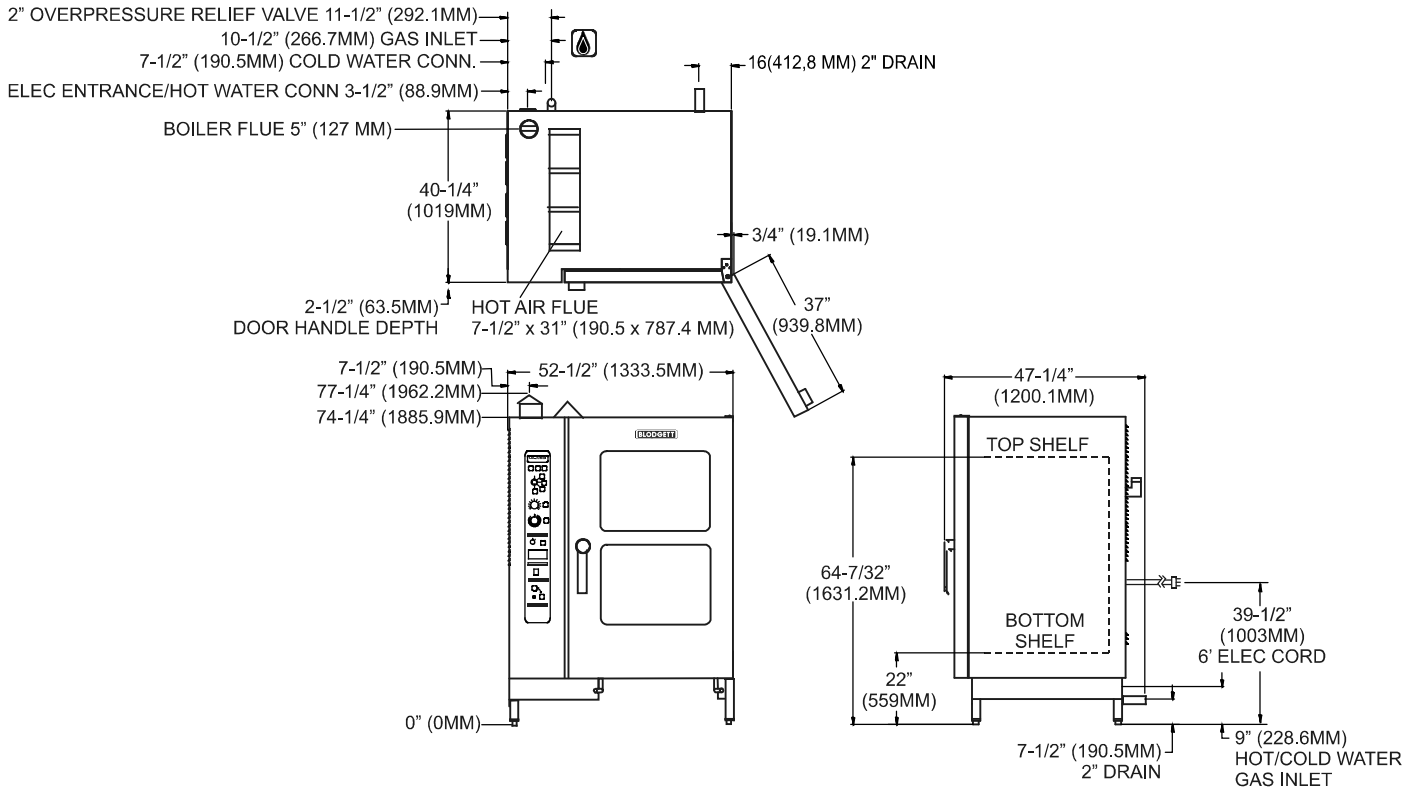
**BLODGETT COMBI**www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

COS-20G



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett Combi standard model COS-20G combination-oven/steamer. 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. 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: 47-1/4" D x 52-1/2" W (1200.2 x 1333.5mm)
Height: 77-1/4" (162.2mm)

OVEN CLEARANCES:

Right Side 6" (152.4mm)
 Rear 6" (152.4mm)
 Left Side 6" (152.4mm)

MINIMUM ENTRY CLEARANCE:

Uncrated 47-1/4" (1200.2mm)
 Crated 49-1/4" (1251mm)

SHIPPING INFORMATION:

Approx. Weight:
 COS-20G 1400 lbs. (635 kg)
 Transport Cart 135 lbs. (61 kg)

Crate sizes:
 61" (1549.4mm) x 49" (1244.6mm) x 79" (2006.6mm)

POWER SUPPLY:

125VAC 30 amp Nema L5-30 receptacle

GAS SUPPLY:

1" NPT
Inlet Pressure:
 Natural 7.0" W.C. static to unit
 Propane 14.0" W.C. static to unit

Maximum Input:

Hot Air 225,000 BTU/hr
 Boiler 90,000 BTU/hr
 Total 225,000 BTU/hr

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 hot (if available) and 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

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