



# COS-20GDS Combination-Oven/Steamer



COS-20GDS

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

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

### 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
- Open vented system
- Waste air quenching. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Automatic steam regulation
- External decalcifying access
- Maximum capacity -
  - TC10 - 20 steam table pans or 110 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.



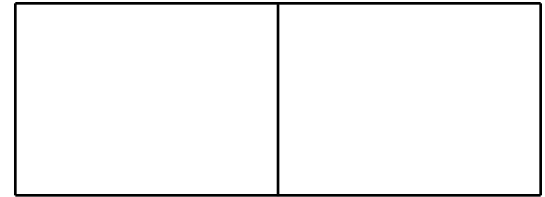
**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

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

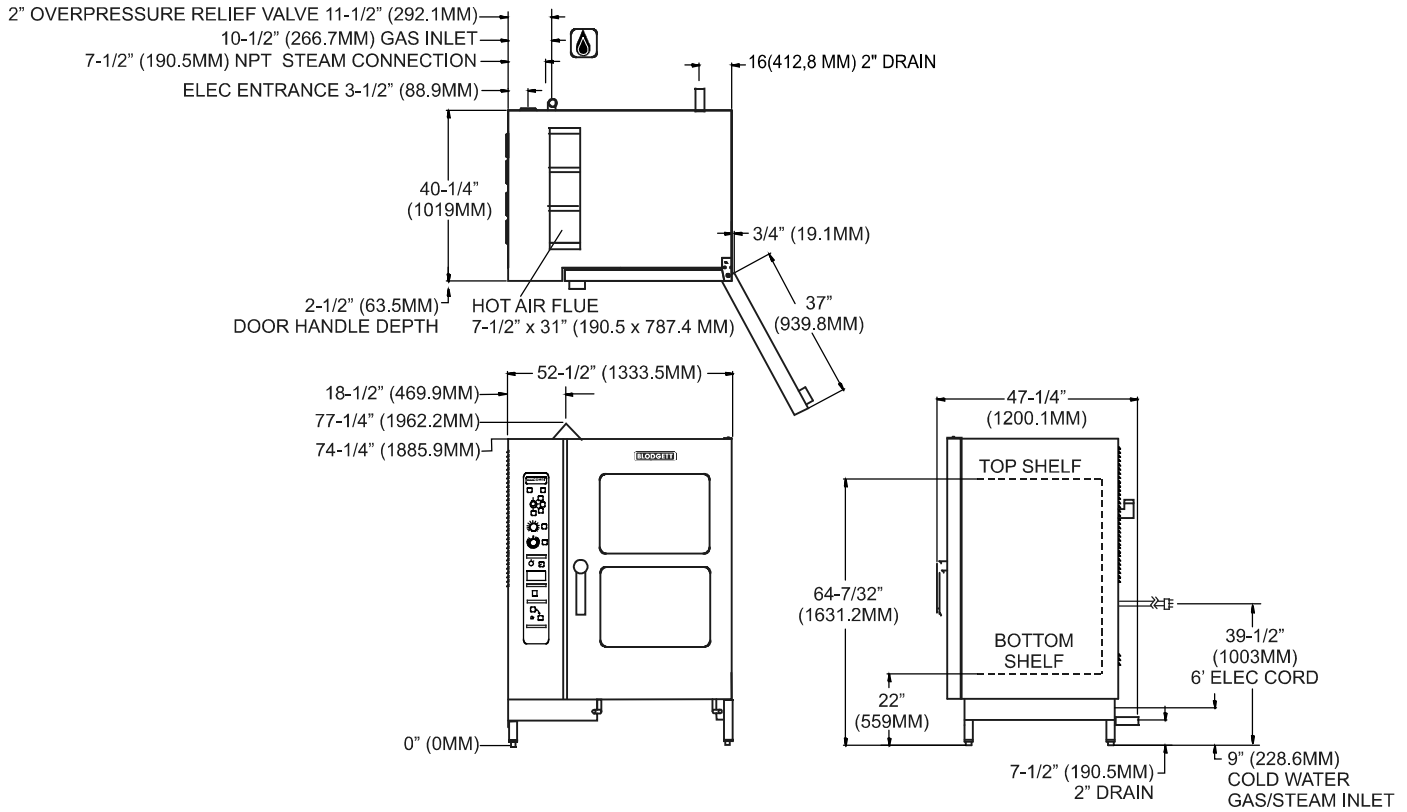
**BLODGETT COMBI**  
www.blodgett.com

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

**COS-20GDS**



**APPROVAL/STAMP**



**SHORT FORM SPECIFICATIONS**

Provide Blodgett Combi standard model COS-20GDS 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:** 77-1/4" (1962.2mm)

**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-20GDS 1010 lbs. (460 kg)  
 Transport Cart 135 lbs. (61 kg)

**Crate sizes:**

61" (1549mm) x 49" (1245mm) x 79" (2007mm)

**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

**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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