



Small size
BIG
Performance



20%
FASTER

than conventional
oven

3FT²
OF SPACE!

16
RACKS OF
FOOD

in stacked configurations

UNLIMITED
PRODUCT
FLEXIBILITY

MINI

WHY CHOOSE A BLODGETT MINI COMBI?

Only Blodgett provides an Android® based BCT Touchscreen control on a compact oven!



Measuring only 20 inches wide, the Blodgett Mini Combi will squeeze into most spaces - making it perfectly at home in restaurants, convenience stores and kiosks.



Robert Bennett – Classic Cake, PA & NJ with his Blodgett Mini Combi

Features:

Easy to clean - no proprietary cleaning products required!

Integrated Core Probe for precise placement.

HACCP Data Recording to USB on BCT Minis.

Stainless Steel Liner makes cleaning easy.

Smoker Box accessory available.

BLCT-23E or BLCM-23E - holds six 2" deep or four 2-1/2" deep 2/3 size North American hotel pans. Two 23's can be stacked.

BLCT-6E or BLCM-6E - holds six 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans. The 6 can be stacked on a 6 or 10 Mini (as shown).

BLCT-10E or BLCM-10E - holds ten 12" x 20" x 2" deep or six 12" x 20" x 2-1/2" deep North American hotel pans.



Blodgett BLCT-6-10E

BCT Touchscreen - All the control you need



User Friendly
Easy to use,
stores up to
500 recipes



9 Speed Fan
Total control
and perfect
bake pattern



Rack Timing
Perfect for
busy kitchens!

SPECIFICATIONS

BLCT-23E or BLCM-23E

DIMENSIONS

(H X W X D) INCHES

27 x 20 1/8 x 24 3/8



Max Pan Capacity: Six 2" deep 2/3 size North American Hotel pans

ELECTRICAL	1 phase	3 phase
KW @ 208 VAC (50/60HZ)	2.7	5.4
KW @ 240 VAC (50/60HZ)	3.6	7.2
KW @ 480 VAC (50/60HZ)	6.5	6.5

BLCT-6E or BLCM-6E

DIMENSIONS

(H X W X D) INCHES

27 x 20 3/8 x 31 3/8



Max Pan Capacity: Six 12 x 20 x 2" deep or four 12 x 20 x 2 1/2" deep pans

ELECTRICAL	1 phase	3 phase
KW @ 208 VAC (50/60HZ)	3.5	6.9
KW @ 240 VAC (50/60HZ)	4.6	9.2
KW @ 480 VAC (50/60HZ)	8.3	8.3

BLCT-10E or BLCM-10E

DIMENSIONS

(H X W X D) INCHES

35 x 20 3/8 x 31 3/8



Max Pan Capacity: Ten 12 x 20 x 2" deep or six 12 x 20 x 2 1/2" deep pans

ELECTRICAL	3 phase
KW @ 208 VAC (50/60HZ)	10.4
KW @ 240 VAC (50/60HZ)	13.8
KW @ 480VAC (50/60HZ)	12.4

ALL MODELS

WATER

Water pressure (min/max) 30 PSI/50 PSI

Water connection:

3/4" hose dual connection on oven

Drainage: Atmospheric vented drain

Drain connection: 2-inch

TEMPERATURE RANGE

85-480°F/30-250°C Hot air

575°F/300°C Preheating

