

BLODGETT

UNIVERSAL COMBI OVENS

Results matter.



Exceptional results from one oven.

Easy to use.
Easy to clean.
Easy to love.

One combination oven
can do the work of oven,
kettle, steamer, grill and
fryer.

It is the most versatile
appliance your money
can buy.



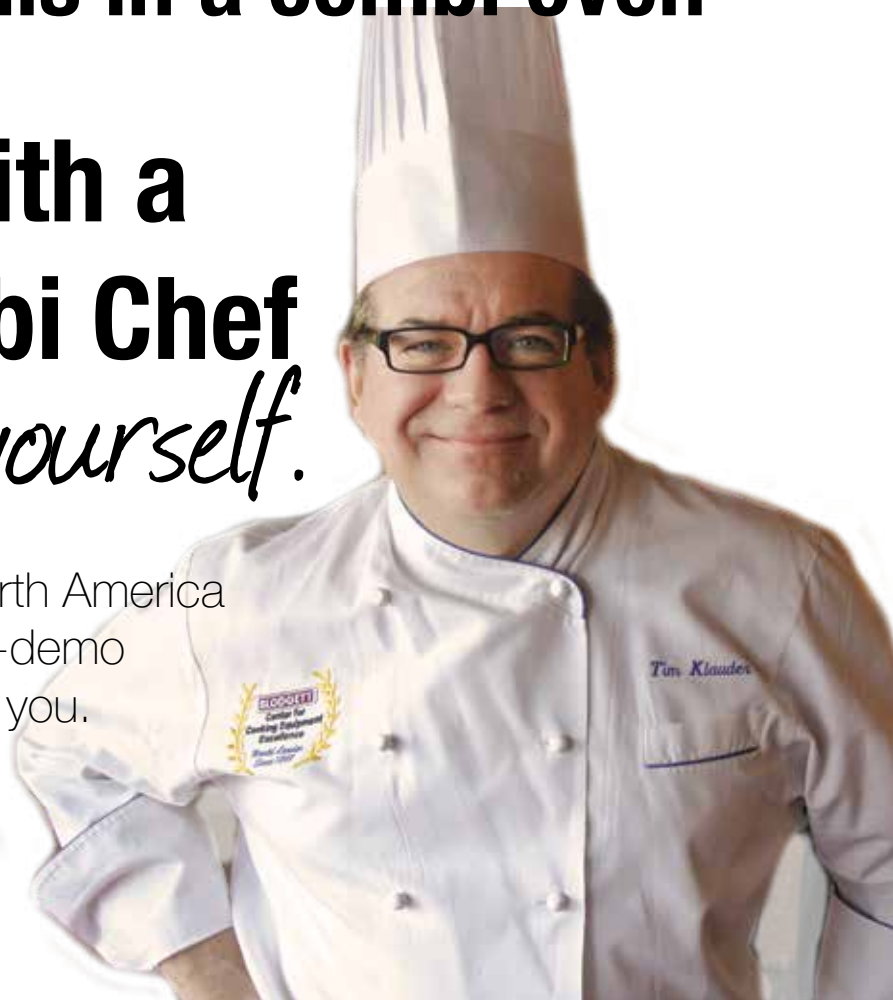
STEAM GRILL POACH ROAST & BAKE



You can do all this in a combi oven

**Spend time with a
Blodgett Combi Chef**
and see for yourself.

Demos are held throughout North America
Visit: www.blodgett.com/find-a-demo
for information on a demo near you.





Kitchens are changing and how you work needs to change.

Customers want healthy, fresh foods.

Pressure to remain profitable has increased.

Utility costs have skyrocketed.

Labor costs are climbing.

Time management is critical.

Consistent results need to approach perfection.

A Blodgett Combi Oven can help you meet those needs.

BCTouch

found only on a Blodgett
BCT Combi.

So easy, you already know how
to use it.

As easy to use as your smartphone,
you'll love the new BCT Touchscreen,
an exclusive Android® based control
panel.

Features include storage for 500
recipes, precise rack timing for a
cooking a variety of products in one
load, low temperature roast & hold to
name just a few.



MORE PEOPLE. BETTER HEALTH.

With better food yields (as much as 25%) and reducing the amount of frying by using the combination of steam and heat to “fry” foods – choosing a Combi oven is a great way provide a healthier meal to a greater number of people.

Other ways you will save:

Easy to clean and operate will decrease labor costs.

Oven frying will reduce amount of oil purchased.

Faster cooking times and pre-cooking with retherm shortens time to table.



MODEL SIZE:

Available with Boiler (Electric) or Boilerless (Gas or Electric) and either manual or TouchScreen controls

61



Ideal Meal Capacity:

30-80 meals

Pan Capacity*:

6 Gastronorm (GN) 1/1 pans
5 N. American (NA) hotel pans

Dimensions** (h x w x d inches):

28 x 35 3/8 x 32 3/4

101



Ideal Meal Capacity:

80-150 meals

Pan Capacity*:

10 GN 1/1 pans
8 NA hotel pans

Dimensions** (h x w x d inches):

38 1/4 x 35 3/8 x 32 3/4

62



Ideal Meal Capacity:

60-160 meals

Pan Capacity*:

6 GN 2/1 pans or 12 GN 1/1 pans
5 full size sheet pans or 10 NA hotel pans

Dimensions** (h x w x d inches):

28 x 44 1/4 x 33 3/4

*Standard rack system has 3.35-inch spacing for North America. Gastronorm spacing available as an option when ordering.

102



Ideal Meal Capacity:

125-300 meals

Pan Capacity*:

10 GN 2/1 pans or 20 GN 1/1 pans
5 full size sheet pans or 10 NA hotel pans

Dimensions** (h x w x d inches):

38 1/4 x 44 1/4 x 37 1/2

202



Ideal Meal Capacity:

300-500 meals

Pan Capacity*:

20 GN 2/1 pans or 40 GN 1/1 pans
15 full size sheet pans or 30 NA hotel pans

Dimensions** (h x w x d inches):

77 1/4 x 52 1/2 x 47 1/4

*** Dimensions vary slightly between gas & electric models and between boiler and boilerless models. Check web site for exact details.*

Specifications:

Gas Models

Electrical (per section)	61	101	62	102	202
Amps:	120V/11 amp		120V/9 amp	120V/11 amp	120V/22 amp
Gas (per section)					
NAT (W.C. to unit):	7"		8"	7" - 14"	
LP (W.C. to unit):	11"		14"	12"-14"	
BTU/Hour	40,900	71,500	81,800	125,000	184,000
Water Pressure (min/max)	30 PSI / 50 PSI		40 PSI / 50 PSI		
Water Connection	3/4" hose cold water connection				

Electric Models

Electrical (per section)	61	101	62	102	202
KW @ 208 VAC KW @ 240 VAC KW @ 480 VAC	9	18	27	21	60
Water Pressure	30 PSI / 50 PSI		40 PSI / 50 PSI		
Water Connection	(1) each 3/4" hose cold water dual connection				

All Models

Drainage:
Atmospheric vented drain
Drain Connection:
2 inch
Temperature Range
Hot Air:
85-480°F/30-250° C
Preheating:
575°F/300°C



Visit our web site for detailed specs, drawings, recipes & more.

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