BCP-102E
Single Electric Combination-Oven/Steamer with Programmable Control

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- Stands
  - 21-1/2" tall stainless steel stand with wire shelf & adjustable feet
  - 21-1/2" tall stainless steel stand with wire shelf & casters
  - 21-1/2" tall stainless steel stand with runners & casters

- Banqueting Accessories
  - Pan cassette with 2.56" (65mm) spacing
  - Pan cassette with 3.35" (85mm) spacing
  - Plate cassette with 2.56" (65mm) spacing holds 63 plates
  - Plate cassette with 3.35" (85mm) spacing holds 51 plates
  - Transport trolley, to move the cassette
  - Insulated thermal blanket with vent
  - CombiNet for monitoring and remote-controlling the oven via computer or internet. Functions include recipe management, HACCP, service diagnosis and software updating.

- Wire oven rack
- Right hinge door
- Extra year warranty

OPTIONS AND ACCESSORIES
(AT NO ADDITIONAL CHARGE)

- Optional rack with 2.56" (65mm) spacing

STANDARD FEATURES

- External core temperature probe with multiple measuring points
- 21-1/2" tall stainless steel stand with runners & adjustable feet
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, excluding Canada, contact your local distributor.

BLODGETT COMBI
www.blodgett.com  44 Lakeside Avenue, Burlington, VT  05401
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SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BCP-102E combination-oven/steamer. The BCP-102E rack with 3.35" (85mm) rack spacing holds eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel pans. The optional rack with 2.5" (65mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Steam generator shall be separate from the cooking compartment and shall drain and flush automatically. Multiple modes include hot air, combi with CombiOptima, rethermal, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Programmable control features crystal clear TFT display, ability to store up to 200 recipe programs with 10 cooking stages per program, recipes can be stored under categories for easy retrieval. Control also features programmable time delay start, delta-T cooking, USB connection to upload and download product recipes and CombiOptima automatic humidity control. HACCP quality control enables you to control and document production, data includes: production time, production duration, preparation temperature, and core temperature. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Semi automatic deliming system. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:
Floor space: 44.21" x 37.47" (1122 x 951mm)
Unit height:
Oven on any stand w/feet 59.72" (1517mm)
Oven on any stand w/casters 59.72" (1517mm)

OVEN CLEARANCES:
From combustible and non-combustible construction
Right 4" (102mm)
Left 0" (0mm)
Back 2" (50mm)
Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:
Uncrated 37.47" (951mm)
Crated 38" (965mm)

POWER SUPPLY:
Voltage kW Phase Amperage
208 VAC 27 3 75
240 VAC 27 3 65
480 VAC 27 3 33
Other voltages available, contact factory

WATER SUPPLY & DRAIN:
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.
TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5 Silica: <13 ppm Chlorides: <25 ppm Pressure: 40(min)-50(max) PSI Chlorine: 0 ppm
The best defense against poor water quality is a water filter system designed to meet your water quality conditions. Blodgett offers optional water filters from Everpure and Terry Corp. for this unit.
Connections: 2" drain connection Max. drain temp. 140°F (60°C)
3/4" garden hose cold water
Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

SHIPPING INFORMATION:
Approx. weight:
Oven only 584 lbs. (265 kg)
Oven with stand 885 lbs. (310 kg)
Crate size:
81" H x 38" W x 39" D (2057 x 991 x 991mm)

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

BLODGEIT COMBI
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