

BLODGETT COMBI

MODEL COS-8G or BC-CCG Single or Double Combination-Oven/Steamer



STANDARD ACCESSORIES AT NO COST

- Five (5) stainless steel wire shelves, per section
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- Low profile caster (if double stacked)
(BCL-6 legs available in lieu of casters)
- Five foot cord and plug, per section
- Stacking kit (if double stacked)
- Factory installed water pressure regulators and vented drain, per section
- Start-up inspection service by factory authorized service agency - operational testing and installation inspection

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Floor stands: stand with shelf or stand with pan guides
- Digital controls with cook and hold, Vario Steam® and 3 programmable product keys
- Legs: 4", 6", 6" Seismic, 25"
- Casters: caster plate or stand mount
- Side shield for control compartment protection, recommended when installed near another heat source; i.e., range top, deep fat fryers, grills, kettles, etc. or water source, i.e., sinks, etc.
- Locking control panel
- Locking door hasp
- Tamper proof screws
- Additional stainless steel wire shelves
- Chicken roasting rack
- Core temperature probe with digital readout
- Stainless steel back panel
- Extended warranty

Project _____

Item No _____

Quantity _____



STANDARD SPECIFICATIONS

CONSTRUCTION

- Constructed of stainless steel
- Fully welded stainless steel frame
- Stainless steel door, right hand hinge only
- Tempered viewing window
- Fully insulated cooking chamber
- Fixed drain, bottom center of cavity
- Door mounted condensate trough
- Self-draining door drip pan
- Tilt down control panel for service access
- Modular controls allow for field upgrade to digital controls

CONTROLS

- Four function selection switch
- Simple to use control for steam, hot air, combined steam/hot air and cool down
- Solid state rotary dial temperature control (150-500°F/65-260°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

OPERATIONS

- 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
- Cooling fan protects controls

SHORT FORM SPECIFICATIONS *

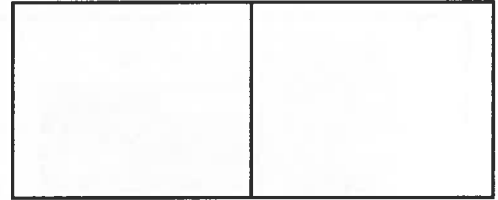
Provide Blodgett Combi standard model COS-8G, single or double, combination-oven/steamer. Unit(s) shall have the ability to cook with pressureless steam, hot air or combination of steam and hot air. The interior of the unit(s) shall have the capability of being hosed down for cleaning. Unit(s) shall have a rapid cool down mode. Unit(s) shall be open vented with waste-air quenching. Unit must have a separate steam generator for each section. 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. Provide accessories as follows:

* Long form performance specification available upon request

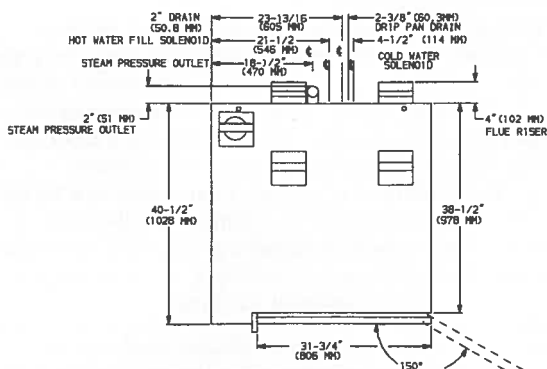
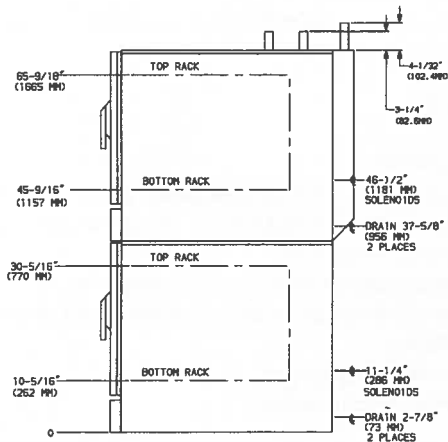
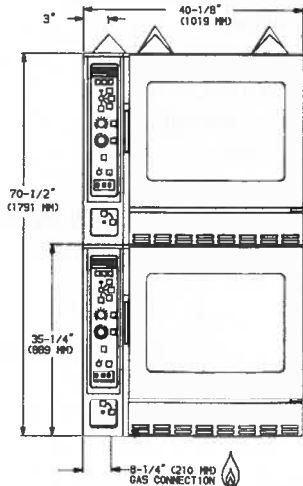
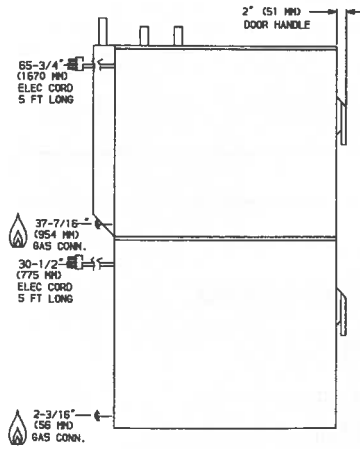
BLODGETT COMBI

A Maytag Company

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APPROVAL/STAMP



LEGS/CASTERS/STANDS	ADDITIONAL HEIGHT
4" Adj. Leg	4.87" - 6" (124-153 mm)
6" Adj. Leg	6.87" - 8" (175-204 mm)
25" Adj. Leg	25.25" - 26.37" (642-670 mm)
6" Adj. Seismic	6.62" - 8" (169-204 mm)
Low Profile Casters	4" (102 mm)
Caster Plate	8.62" (219 mm)
Stand with shelf	18.49" - 19.62" (470-499 mm)
Stand with pan guides	22.49" - 23.62" (572-600 mm)
Stand with shelf on casters	18.62" (473 mm)
Stand w/pan guides on casters	22.62" (575 mm)

SHIPPING WEIGHT
680 Lbs (309 Kg) Single
1370 Lbs (619 kg) Double
Stand w/shelf - 70Lbs (32Kg)
Stand w/guides - 105Lbs (48Kg)

ELECTRICAL Per Section
 Max BTU input 90,000
 Boiler 90,000 BTU/hr
 Hot Air 72,000 BTU/hr
 3/4" NPT Gas Inlet
 Nat - 7" W.C. static to unit
 LP - 14" W.C. static to unit

WATER Per Section
 40 PSI/MIN
 50 PSI/MAX
 3/4" (19mm) Hose cold water
 3/4" (19mm) Hose hot water*
 2" (51mm) Drain connection
 Avg. Water Drain Temp
 Approx. 122° F/50° C

CLEARANCE
 Right 6" (153 mm)
 Rear 6" (153 mm)
 Left 6" with Casters
 Left 12" without Casters

* If treated hot water not available, cold water is acceptable

WATER QUALITY
MINIMUM WATER QUALITY:
 Not to exceed 30 parts per million of dissolved solids.
 PH should be 7.0 or higher.

MAX CAPACITIES Per Section
 14 Steam table pans 12"x20"x2.5"
 (305 mm x 508 mm x 64 mm)
 7 Bake pans 18"x26"
 (458mm x 661mm)

APPROVALS

- USDA accepted
- AGA certified
- CGA certified
- NSF certified



Made in U.S.A.

Note: Specifications subject to change without notice
 Dimensions in () are in millimeters.

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Printed in U.S.A.