

BLODGETT COMBI

MODEL COS-8E or BC-CCE 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 casters (if double stacked)
(BCL-6 legs available in lieu of casters)
- Factory installed water pressure regulator (two per section)
and vented drain
- Start-up inspection service by factory authorized service
agent - operational testing and installation inspection

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- 480 volt, 3 phase
- 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
(range 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

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 *

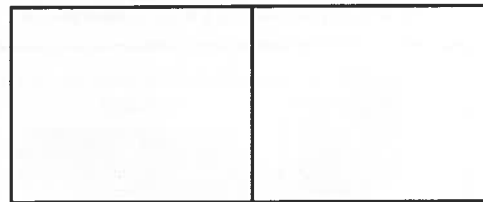
Provide Blodgett Combi standard model COS-8E, single or double, combination-oven/steamer. Unit(s) shall have the ability to cook with pressureless steam, hot air or combination of steam and hot air. The interior of the unit(s) shall have the capability of being hosed down for cleaning. Unit(s) shall 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

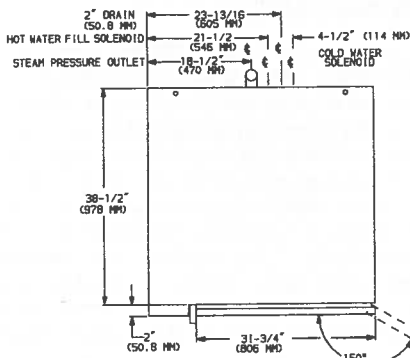
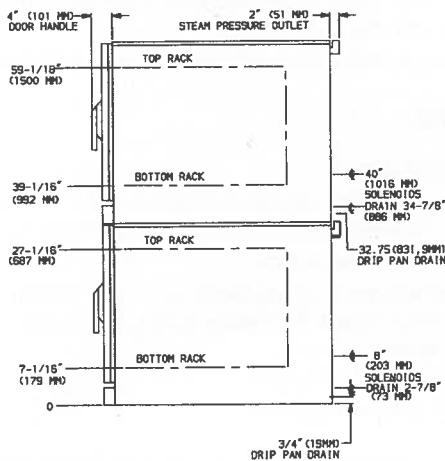
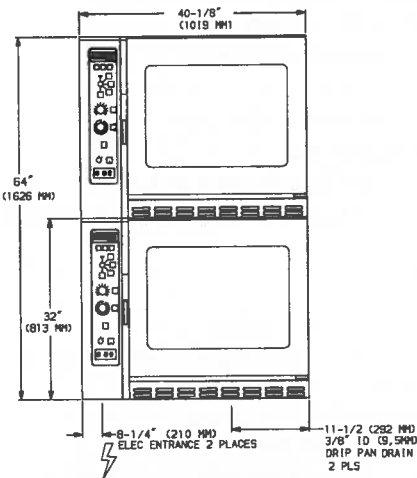
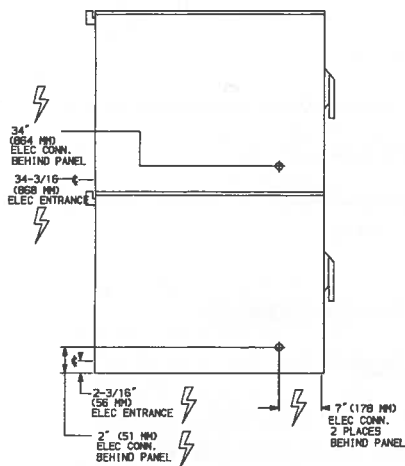
BLODGETT COMBI

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)
Low Profile Casters	4" (102 mm)
6" Adj. Seismic	6.62" - 8" (169-204 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
560 Lbs (254 Kg) Single
1125 Lbs (510 kg) Double
Stand w/shelf - 70Lbs (32Kg)
Stand w/guides - 105Lbs (48Kg)

ELECTRICAL Per Section				
AMPS PER LINE (MAX)				
VOLTS	KW	3 PH	1 PH	
208	18.5	52	89	
240	18.5	45	77	
480	18.5	23	NA	

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 1" (26 mm)
Rear 4" (102 mm)
Left 4" 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
- UL certified
- C/UL certified
- NSF certified



Made in U.S.A.

Note: Specifications subject to change without notice

Dimensions in () are in millimeters.

OH 9/99 10M

Printed in U.S.A.