

**BLODGETT****BCP**

## The Combi That Does it ALL

### BCP Programmable Control

**PROGRAMMABILITY** - The BCP lets you program 200 recipes with up to 9 steps each. Recipes can be stored in 15 different categories like chicken, beef and fish for easy retrieval.

**COMBI OPTIMA** - CombiOptima makes Combi cooking simple. Just set the cook temperature, time or internal temperature and the level of humidity you desire. Press start or save it as a program. CombiOptima measures and controls the cooking environment to give you the results you want.

**COOK THE WAY YOU WANT** - With the BCP you can cook using either time or internal temperature. There's no need to use a probe to cook a croissant, time is the right way to do it.

**STEAM COOKING** - The BCP has an available steam range of 86°F to 212°F as well as forced steaming at 250°F. This wide temperature range provides true versatility.

**9 SPEED AUTO REVERSING FAN** - The BCP gives you total control with a 9 speed auto reversing fan and cavity vent. These features work together to give you an even consistent bake.

**LOW TEMPERATURE ROAST AND HOLD** - BCP's low temperature roast and hold or Delta-T will get the job done with less than 10% weight loss. The multi-point core probe gives you the results you want plus the BCP can run two probes simultaneously.

### Dual Steam Technology for Long Life

The BCP uses a powerful steam generator in steam mode when you need it, and boilerless technology when you don't, in CombiOptima and Retherm modes. This reduces boiler run time, decreasing scale build up, so your combi lasts for years.

### Low Cost of Ownership

Blodgett wants to save you money. So we include Combi Wash self cleaning system with your BCP. Only Blodgett allows you to use your own cleaners for combi wash, eliminating the need to over pay for proprietary chemicals. The BCP also comes with our One Touch Deliming System which lets you delime your combi with the touch of a button using your own chemicals.

### Connectivity in the Kitchen

Looking for technology that will take you into the future? The BCP comes standard with a USB slot for easy recipe transfer and retrieval of HACCP logs. The BCP also features on board service diagnostics. When the unit calls for service, the technician can easily troubleshoot the combi.



# BCM

## The Manual Combi that Cleans Itself

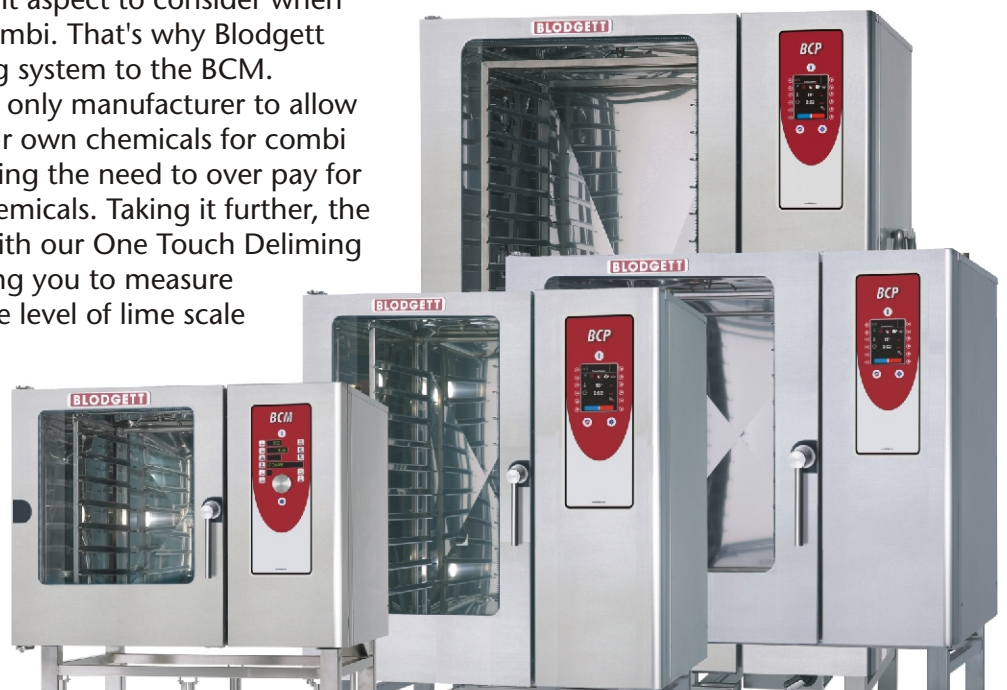
### Versatile Manual Control

The Blodgett BCM is the manual combi with a simple control that works off the push of a button and turn of a dial. Our 5 modes of operation are there for you, offering two different levels of combi, retherm, hot air and steam for all your cooking needs. Ensure great results every time with 9 programmable recipes with 3 stages each. The BCM gives you total control with a 9 speed auto reversing fan for an even consist bake.

### Low Cost of Ownership

Cost of ownership is an important aspect to consider when making the decision to buy a Combi. That's why Blodgett added Combi Wash, self cleaning system to the BCM.

Blodgett is the only manufacturer to allow you to use your own chemicals for combi wash, eliminating the need to over pay for proprietary chemicals. Taking it further, the BCM comes with our One Touch Deliming System enabling you to measure and control the level of lime scale in the steam generator and then de-lime it with the touch of a button using your own chemicals.



### CAPACITY What Size Combi is Right For YOU?

Models	Vertical Rack Spacing	Pan Capacity
BCP-61E and BCM-61E	2.5" (65mm) 3.35" (85mm)	6 GN pans 5 US hotel pans
BCP-101E and BCM-101E	2.5" (65mm) 3.35" (85mm)	10 GN pans 8 US hotel pans
BCP-102E and BCM-102E	2.5" (65mm) 3.35" (85mm)	10 sheet pans or 20 GN pans 8 sheet pans or 16 GN pans
BCP-202E and BCM-202E	2.5" (65mm) 3.35" (85mm)	20 sheet pans or 40 GN pans 15 sheet pans or 30 GN pans



Come see it in action at one of our many demonstration kitchens in North America.

**BLODGETT**

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[www.blodgett.com](http://www.blodgett.com)