



BOILERLESS COMBI

The **BX-14 Boilerless** gas and electric models features all the control and options as our steam generator based unit but without the boiler. The advantage is lower cost of ownership while delivering high quality combi, hot air and steam modes for all you cooking needs.



*BX-14G
shown with optional stand and casters.*

CAPACITY With 3-1/4" rack spacing, the BX holds 14 hotel pans or seven full size sheets pans. Plus you can combine different pan shapes and sizes in the same load.

The BX-14 Series Boilerless Combi is available in either gas or electric models and single or double stacked configurations.



*Manual
control
shown*

User friendly controls - cutting edge technology yet simple to operate

Three control options to choose from, manual, Menu Select and Menu Select with Intellitouch™.

EXCLUSIVE Steam On Demand - allows you to inject steam at the touch of a button

Four speed, bi-directional fan eliminates hot spots

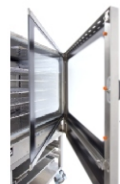
Vent switch to vent the oven cavity at any time

EXCLUSIVE Time to Clean indicator

Four bright halogen lights



Detachable core temperature probe for precise probe placement and easy sanitation.



Dual pane thermal glass window swings open for cleaning between the panes.



Integrated wash down hose
Door mounted drip pan helps to keep your floors dry.



Two step door latch keeps the operator safe from escaping steam.

Refer to the specification sheets for complete details.

THAW • DEFROST • REHEAT • STEAM • COMBI • ROAST • BAKE • RETHERM • BROIL • STEW



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