



BCP-61/61E
Double Stack Electric
Combination-Oven/Steamer with
Programmable Control



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ☐ Additional core probe
- ☐ Heat shield
- ☐ Casters
- ☐ Wire oven rack
- ☐ Extra year warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Right hinge door (no charge at time of oven order)
- ☐ Optional rack with 2.56" (65mm) spacing

Project _____

Item No. _____

Quantity _____

- ☐ Standard rack with 3.35" (85mm) spacing holds ten 12" x 20" x 2-1/2" deep North American hotel pans
- ☐ Optional rack with 2.56" (65mm) spacing holds twelve 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel exterior and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 2" (50mm) fixed drain in the bottom center of cavity
- Door mounted drip tray reduces the risk of wet, slippery floors
- Automatic door stops in positions of 110° and 180°
- Left hinged door (field convertible to the right side)
- Two step safety door latch. The first step stops the fan.

OPERATION

- Multiple cooking modes include hot air, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating
- Built in steam generator produces pure, dry steam
- Automatic boiler flushing system
- CombiOptima automatically measures and controls the humidity level in the oven, helping to retain the appearance and juiciness of the product.
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.
- Semi automatic deliming system
- Crystal clear TFT display with touch pad control
- Stores up to 200 recipe programs with 10 cooking stages each. Recipes can be grouped into fifteen categories (beef, chicken, cookies, etc.) for easy retrieval.
- Ability to run 2 core probes simultaneously
- Low temperature roast & hold and Delta-T cooking
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data and recipe transfer
- HACCP recording and documentation
- Programmable time delay start
- 85°-480°F (30°-250°C) temperature range, 575°F (300°C) preheating
- Automatic service diagnosis
- Low water indicator

STANDARD FEATURES

- External core temperature probe with multiple measuring points.
- 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.*

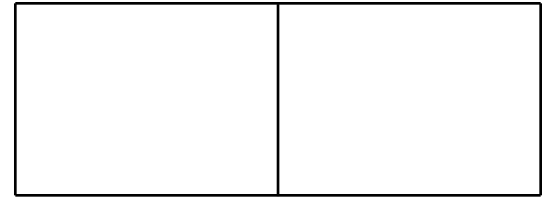


BLODGETT COMBI

www.blodgett.com 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

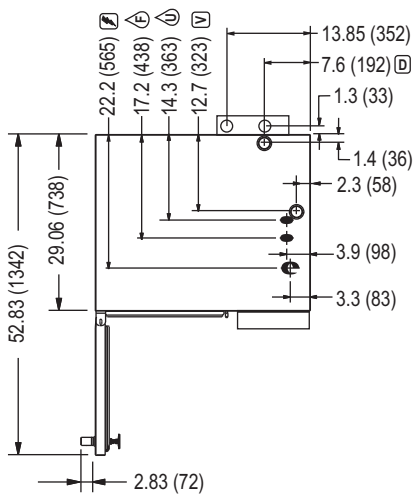
BCP-61/61E

BCP-61/61E

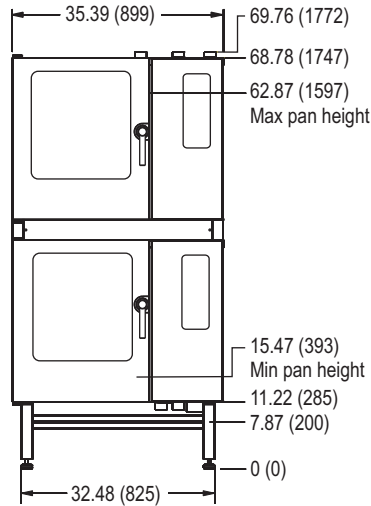


APPROVAL/STAMP

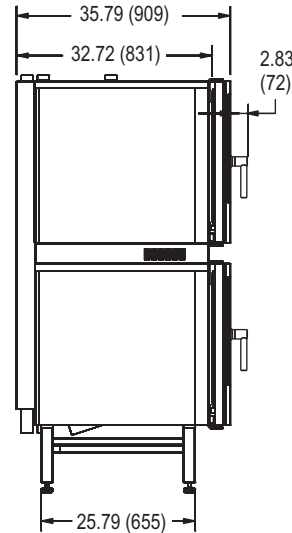
DIMENSIONS ARE IN INCHES (MM)



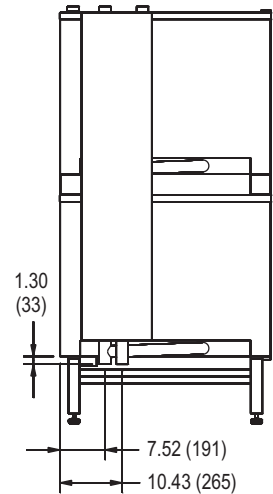
TOP VIEW



FRONT VIEW



SIDE VIEW



BACK VIEW

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BCP-61/61E combination-oven/steamer. The BCP-61/61E has a 2 piece rack with 2.56" (65mm) spacing that holds twelve 12" x 20" x 2" deep Gastronorm pans. The optional 2 piece rack with 3.35" (85mm) rack spacing holds ten 12" x 20" x 2-1/2" deep North American hotel 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, retherming, 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: 35.39" x 32.72" (899 x 831mm)
Unit height: 69.76" (1772mm)

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 (per section):

Uncrated 35.39" (899mm)
 Crated 38" (965mm)

POWER SUPPLY (per section):

Voltage	KW	Phase	Amperage
208 VAC	9	3	26
240 VAC	9	3	26
480 VAC	9	3	13

Other voltages available, contact factory

WATER SUPPLY:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0
 Chlorides: < 30 ppm 30(min)-50(max) PSI 140°F (60°C) avg. drain temp.
 2" drain connection 3/4" garden hose cold water

The best defense against poor water quality is a water filter system designed to meet your water quality conditions. Blodgett offers an optional water filters from Everpure and Terry Corp. for this unit.

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

SHIPPING INFORMATION (per section):

Approx. weight:

309 lbs. (140 kg)

Crate size:

39" H x 38" W x 39" D (965 x 991 x 991mm)

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

BLODGETT OVEN COMPANY

www.blodgett.com 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183