



Small size  
**BIG**  
Performance



**20%**  
**FASTER**

than conventional  
oven

**3<sup>FT<sup>2</sup></sup>**  
**OF SPACE!**

**16**  
**RACKS OF**  
**FOOD**

in stacked configurations

**UNLIMITED**  
**PRODUCT**  
**FLEXIBILITY**

**MINI**

# WHY CHOOSE A BLODGETT MINI COMBI?

**Only Blodgett provides an Android® based BCT Touchscreen control on a compact oven!**



Measuring only 20 inches wide, the Blodgett Mini Combi will squeeze into most spaces - making it perfectly at home in restaurants, convenience stores and kiosks.



Robert Bennett – Classic Cake, PA & NJ  
with his Blodgett Mini Combi

## Features:

**Easy to clean** - no proprietary cleaning products required!

**Integrated Core Probe** for precise placement.

**HACCP Data Recording** to USB on BCT Minis.

**Stainless Steel Liner** makes cleaning easy.

**Smoker Box** accessory available.

**BLCT-23E or BLCM-23E** - holds six 2" deep or four 2-1/2" deep 2/3 size North American hotel pans. Two 23's can be stacked.

**BLCT-6E or BLCM-6E** - holds six 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans. The 6 can be stacked on a 6 or 10 Mini (as shown).

**BLCT-10E or BLCM-10E** - holds ten 12" x 20" x 2" deep or six 12" x 20" x 2-1/2" deep North American hotel pans.

**STACKABLE**



Blodgett  
BLCT-6-10E

## BCT Touchscreen - All the control you need



**User Friendly**  
*Easy to use,  
stores up to  
500 recipes*



**9 Speed Fan**  
*Total control  
and perfect  
bake pattern*



**Rack Timing**  
*Perfect for  
busy kitchens!*

## SPECIFICATIONS

### BLCT-23E or BLCM-23E

#### DIMENSIONS

(H X W X D) INCHES

27 x 20 1/8 x 24 3/8



Max Pan Capacity: Six 2" deep  
2/3 size North American Hotel  
pans

ELECTRICAL	1 phase	3 phase
KW @ 208 VAC (50/60HZ)	2.7	5.4
KW @ 240 VAC (50/60HZ)	3.6	7.2
KW @ 480 VAC (50/60HZ)	6.5	6.5

### BLCT-6E or BLCM-6E

#### DIMENSIONS

(H X W X D) INCHES

27 x 20 3/8 x 31 3/8



Max Pan Capacity:  
Six 12 x 20 x 2" deep or  
four 12 x 20 x 2 1/2" deep pans

ELECTRICAL	1 phase	3 phase
KW @ 208 VAC (50/60HZ)	3.5	6.9
KW @ 240 VAC (50/60HZ)	4.6	9.2
KW @ 480 VAC (50/60HZ)	8.3	8.3

### BLCT-10E or BLCM-10E

#### DIMENSIONS

(H X W X D) INCHES

35 x 20 3/8 x 31 3/8



Max Pan Capacity:  
Ten 12 x 20 x 2" deep or  
six 12 x 20 x 2 1/2" deep pans

ELECTRICAL	3 phase
KW @ 208 VAC (50/60HZ)	10.4
KW @ 240 VAC (50/60HZ)	13.8
KW @ 480VAC (50/60HZ)	12.4

## ALL MODELS

### WATER

Water pressure (min/max) 30 PSI/50 PSI

Water connection:

3/4" hose dual connection on oven

Drainage: Atmospheric vented drain

Drain connection: 2-inch

### TEMPERATURE RANGE

85-480°F/30-250°C Hot air

575°F/300°C Preheating



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