



## BCM-202E

Roll In Electric  
Combination-Oven/Steamer



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

#### ■ Banquetting Accessories

- ☐ Transport cart with 2.64" (67mm) spacing
- ☐ Transport cart with 3.35" (85mm) spacing
- ☐ Transport cart with plate rack and 2.64" (67mm) spacing holds 117 plates
- ☐ Transport cart with plate rack and 3.35" (85mm) spacing holds 99 plates
- ☐ Insulated thermal blanket with vent
- ☐ Side heat shield
- ☐ Additional transport cart
- ☐ Wire oven rack
- ☐ Backflow preventer
- ☐ Extra year warranty

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- ☐ Optional transport cart with 2.64" (67mm) spacing

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

- ☐ Standard transport cart with 3.35" (85mm) spacing holds fifteen full size sheet pans or thirty 12" x 20" x 2-1/2" deep North American hotel pans
- ☐ Optional transport cart with 2.64" (67mm) spacing holds twenty full size sheet pans or forty 12" x 20" x 2-1/2" deep North American hotel 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 110° and 180° for ease of loading and unloading and improved safety.
- Left hinge door
- Two step safety door latch. The first step stops the fan.

### OPERATION

- Multiple cooking modes include hot air, combi 1 (30-40% steam), combi 2 (60-80% steam), retherming, steaming, low-temperature steaming, forced steam, and preheating
- 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-auto delime system
- Built in steam generator produces pure, dry steam
- Automatic boiler flushing system
- User friendly control with dial and digital display
- Control stores up to 50 recipe programs with 10 cooking stages each
- Reversible 9 speed fan for optimum baking and roasting results
- Programmable time delay start
- 85°-480°F (30°-250°C) temperature range, 575°F (300°C) preheating
- Low water indicator

### STANDARD FEATURES

- Rack support platform
- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe.
- 10 wire shelves
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- Transport cart with 3.35" (85mm) spacing
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty\*

\* For all international markets, contact your local distributor.



Intertek

**BLODGETT OVEN COMPANY**

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

BCM-202E

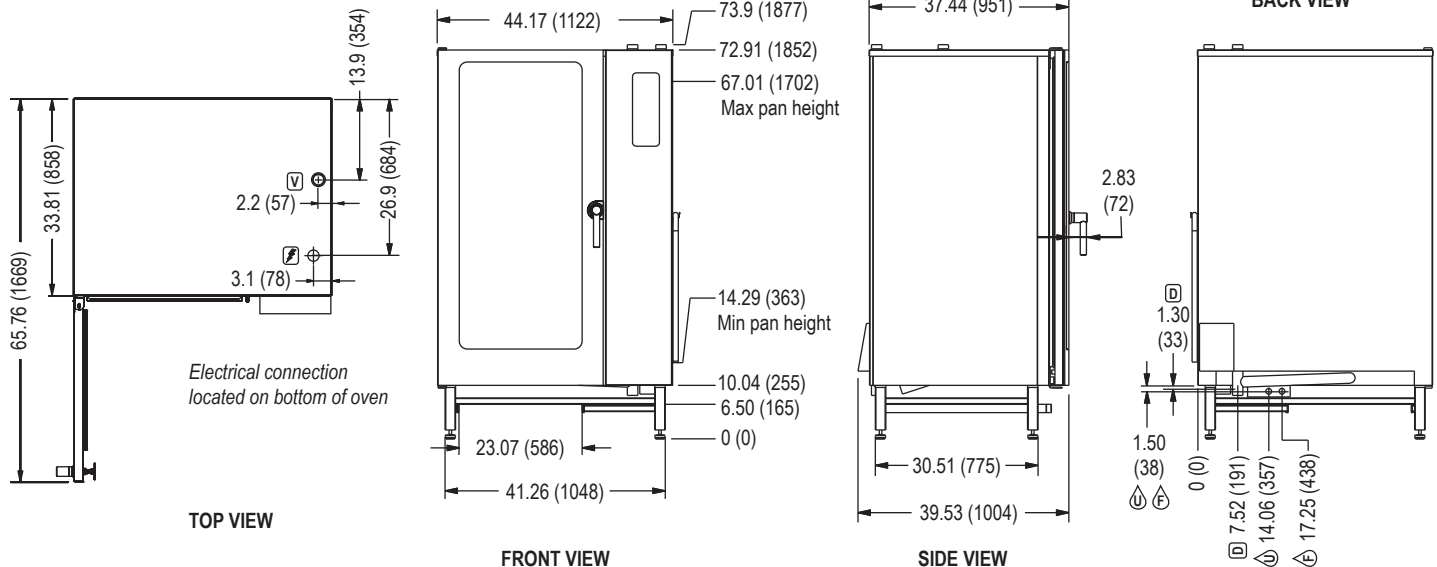


## BCM-202E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BCM-202E boilerless combination-oven/steamer. The BCM-202E has a transport cart with 3.35" (85mm) rack spacing that holds fifteen full size sheet pans or thirty 12" x 20" x 2-1/2" deep North American hotel pans. The optional transport cart with 2.64" (67mm) spacing that holds twenty full size sheet pans or forty 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. Multiple cooking modes include hot air, combi 1 (30-40% steam), combi 2 (60-80% steam), reheating/regenerating, steaming, low-temperature steaming, and preheating. 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. Unit shall have bright halogen lights for superior visibility. Standard control user friendly digital display with dial, ability to store up to 50 recipe programs with 10 stages per recipe, and time delay start. 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:** 44.17" x 37.44" (1122 x 951mm)

**Unit height:** 73.9" (1877mm)

### OVEN CLEARANCES:

*From combustible and non-combustible construction*

Right 2.75" (70mm)

Left 2.75" (70mm)

Back 2" (50mm)

Blodgett recommends 12" clearance from any heat source on the control panel side of the oven, an optional heat shield should be considered.

### MINIMUM ENTRY CLEARANCE:

Uncrated 37.44" (951mm)

Crated 38" (965mm)

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

### POWER SUPPLY:

| Voltage | KW | Phase | Amperage |
|---------|----|-------|----------|
| 208 VAC | 60 | 3     | 167      |
| 240 VAC | 60 | 3     | 145      |
| 480 VAC | 60 | 3     | 73       |

Other voltages available - contact factory

### WATER SUPPLY & DRAIN:

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

|                      |                      |                    |
|----------------------|----------------------|--------------------|
| TDS: 40-125 ppm      | Hardness: 35-100 ppm | pH: 7.0 - 8.5      |
| Silica: <13 ppm      | Chlorides: <25 ppm   | Chlorine: <0.2 ppm |
| Chloramine: <0.2 ppm |                      |                    |

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI

Connections: 2" drain connection - max. drain temperature 140°F (60°C)

3/4" garden hose cold water

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

### SHIPPING INFORMATION:

**Approx. weight:** 816 lbs. (370 kg)

**Crate size:** 81" H x 49" W x 41" D (2057 x 1245 x 1041 mm)

### BLODGETT OVEN COMPANY

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