



**BLCM-61-61G**  
Double Stack Gas  
Boilerless Combination-Oven/Steamer



**OPTIONS AND ACCESSORIES**  
(AT ADDITIONAL CHARGE)

- ☐ Side heat shield
- ☐ Wire oven rack
- ☐ Right hinge door
- ☐ Backflow preventer
- ☐ Extra year warranty

**OPTIONS AND ACCESSORIES**  
(AT NO CHARGE)

- ☐ Rack with 2.56" (65mm) spacing
- ☐ Legs in lieu of casters

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 110° and 180° for ease of loading and unloading and improved safety.
- Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- 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.
- User friendly control with dial and digital display
- Injection steam system - water is injected onto the heat exchanger, the resulting steam is distributed in the oven chamber by the fan wheel.
- 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**

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- 11-1/4" (285 mm) tall stand with casters
- 3 wire shelves per section
- 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

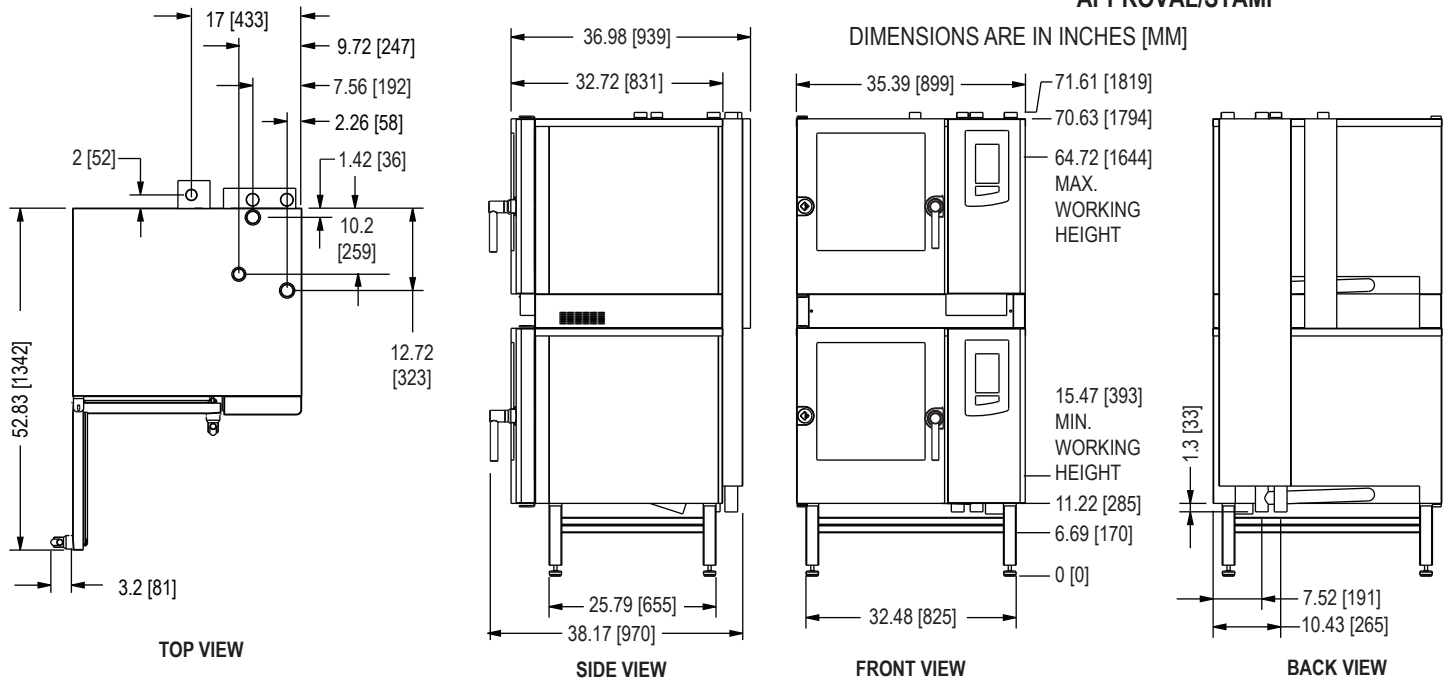
**BLCM-61-61G**



## BLCM-61-61G



### APPROVAL/STAMP



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BLCM-61-61G boilerless combination-oven/steamer. The BLCM-61-61G has a 2 piece rack system with 3.35" (85mm) spacing holds ten 12" x 20" x 2-1/2" deep North American hotel pans. The optional 2 piece rack system with 2.5" (65mm) spacing that holds twelve 12" x 20" x 2" deep Gastronorm 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), retherming, 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. Unit shall have steam injection system. Unit shall have bright halogen lights for superior visibility. Standard control includes 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. 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:**

### OVEN CLEARANCES:

*From combustible and non-combustible construction*

Right 2.75" (70mm)

Left 2.75" (70mm)

Back 2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

### MINIMUM ENTRY CLEARANCE:

Uncrated 29.06" (738mm)

Crated 38" (965mm)

### GAS SUPPLY (per section):

3/4" NPT

#### Inlet Pressure:

Natural 3.2-8.0" W.C. static to unit

Propane 5.2-14" W.C. static to unit

#### Maximum Input:

58,000 BTU/hr

### POWER SUPPLY (per section):

115V, 9 amp

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

### 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 (per section):

**Approx. weight:** 505 lbs. (229 kg)

**Crate size:** 40" H x 47" W x 38" D (1016 x 1194 x 965 mm)

**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