



**BLCM-61-101E**  
 Double Stack Electric  
 Boilerless Combination-Oven/Steamer



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

- Standard rack with 3.35" (85mm) spacing holds thirteen 12" x 20" x 2-1/2" deep North American hotel pans
- Optional rack with 2.56" (65mm) spacing holds sixteen 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.
- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- 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**

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe.
- 3 wire shelves in top oven and 5 wire shelves in bottom oven
- Stand with casters
- 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, contact your local distributor.



**BLCM-61-101E**

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

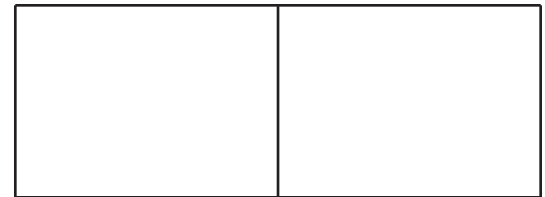
- Side heat shield
- Wire oven rack
- Right hinge door
- Backflow preventer
- Extra year warranty

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

- Optional rack with 2.56" (65mm) spacing
- Legs in lieu of casters

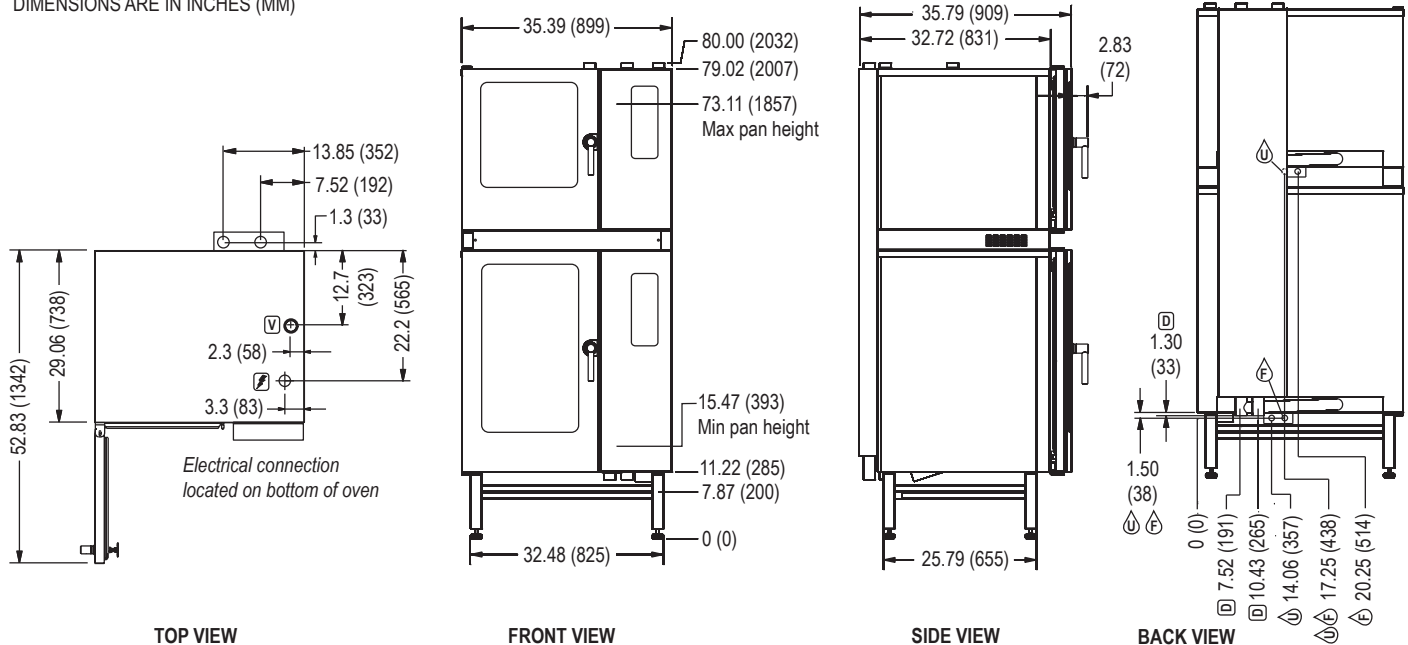


# BLCM-61-101E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BLCM-61-101E combination-oven/steamer. The BLCM-61-101E has a 2 piece rack with 3.35" (85mm) spacing holds thirteen 12" x 20" x 2-1/2" deep North American hotel pans. The optional 2 piece rack with 2.5" (65mm) spacing that holds sixteen 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven doors 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. Unit shall have steam injection system. 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. 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: 80.00" (2032mm)

## OVEN CLEARANCES:

From combustible and non-combustible construction  
 Right 4" (102mm)  
 Left 0" (0mm)  
 Back 2" (50mm)  
 Blodgett recommends 12" (305mm) be maintained on the control side for servicing.

## MINIMUM ENTRY CLEARANCE (per section):

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

## SHIPPING INFORMATION:

Approx. weight: 830 lbs. (390 kg)  
 Crate size:  
 BCM-61E 40" H x 47" W x 38" D (1016 x 1194 x 965 mm)  
 BCM-101E 40" H x 47" W x 38" D (1016 x 1194 x 965 mm)

## POWER SUPPLY (PER SECTION):

	Voltage	KW	Phase	Amperage
<b>BLCM-61E</b>	208 VAC	9	3	25
	240 VAC	9	3	22
	480 VAC	9	3	11
<b>BLCM-101E</b>	208 VAC	18	3	50
	240 VAC	18	3	44
	480 VAC	18	3	22

## 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.

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

## BLODGETT OVEN COMPANY

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