



BLCM-61-101G
 Double Stack Gas
 Boilerless Combination-Oven/Steamer



Project _____
 Item No. _____
 Quantity _____

BLCM-61-101G

- 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.
- Bright halogen lights for superior visibility
- Built in hand shower
- Stand with casters
- Removeable cleaning chemical bottle shelf
- 3 wire shelves in top oven and 5 wire shelves in bottom oven
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES
 (AT ADDITIONAL CHARGE)

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

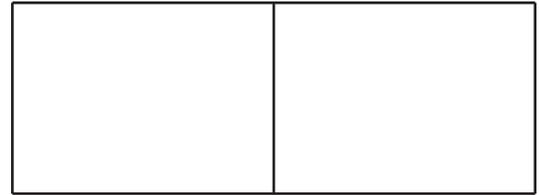
OPTIONS AND ACCESSORIES
 (AT NO CHARGE)

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



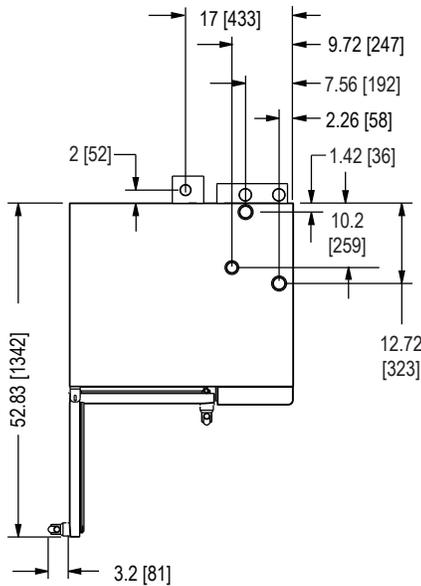


BLCM-61-101G

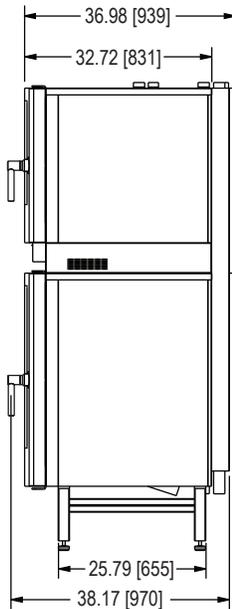


APPROVAL/STAMP

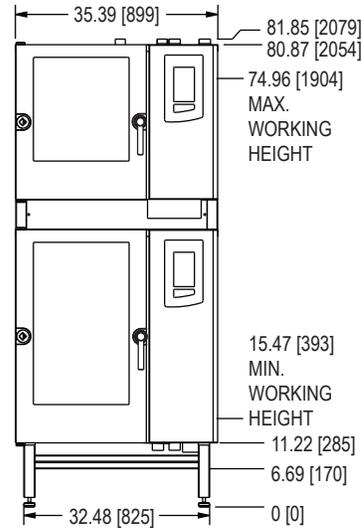
DIMENSIONS ARE IN INCHES [MM]



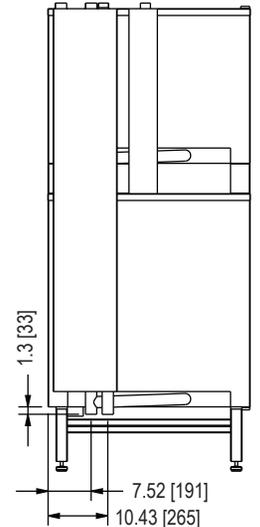
TOP VIEW



SIDE VIEW



FRONT VIEW



BACK VIEW

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCM-61-101G combination-oven/steamer. The BLCM-61-101G 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 38.17" (899 x 970mm)
 Unit height: 81.85" (2079mm)

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 (per section):

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

SHIPPING INFORMATION:

Approx. weight: 894 lbs. (405 kg)

Crate size:

BLCM-61G 40" H x 47" W x 38" D (1016 x 1194 x 965 mm)
 BLCM-101G 40" H x 47" W x 38" D (1016 x 1194 x 965 mm)

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.

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:

BLCM-61G 58,000 BTU/hr
 BLCM-101G 87,000 BTU/hr

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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