



BLCT-202E

**BLCT-202E**  
Roll In Electric  
Boilerless Combination-Oven/Steamer  
with Touchscreen Control



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 of 110° and 180°
- Left hinge door
- Two step safety door latch. The first step stops the fan.

**OPERATION**

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- Stores up to 500 recipes with up to 15 steps each
- Manual or automatic cooling
- Automatic humidity pulsing
- External core temperature probe
- Rack timing allows for setting individual timers for each rack
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data and recipe transfer
- HACCP recording and documentation
- 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.

**STANDARD FEATURES**

- Rack support platform
- External core temperature probe with multiple measuring points.
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- Adjustable feet
- Transport cart with 3.35" (85mm) spacing
- 10 wire shelves
- 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)

■ **Banqueting 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
- Additional core probe
- Heat shield
- Additional transport cart
- Wire oven rack
- Backflow preventer
- Extra year warranty

**OPTIONS AND ACCESSORIES**

(AT NO CHARGE)

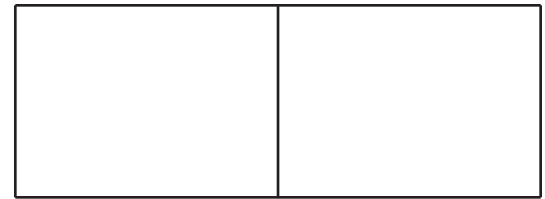
- Optional transport cart with 2.64" (67mm) spacing

**BLODGETT OVEN COMPANY**

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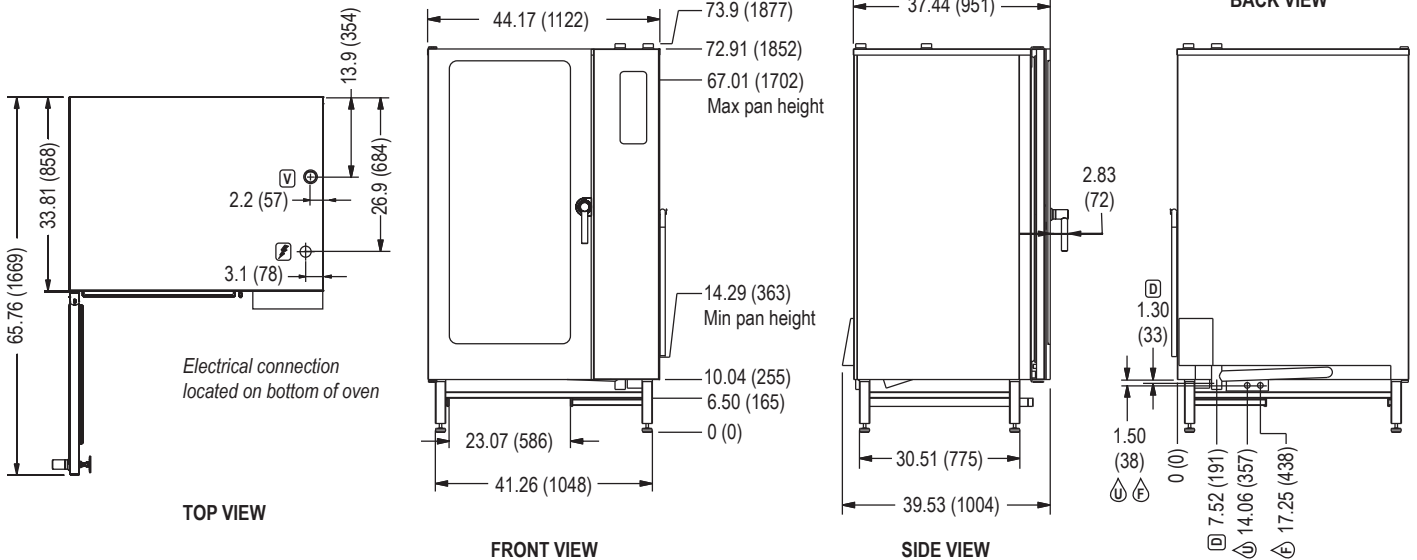


# BLCT-202E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BLCT-202E boilerless combination-oven/steamer. The BLCT-202E has a transport cart with 3.35" (85mm) vertical 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) vertical spacing 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. 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. Multiple modes include hot air, combi with CombiOptima, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. 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: 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 37.47" (951mm)

Crated 38" (965mm)

## SHIPPING INFORMATION:

Approx. weight: 796 lbs. (361 kg)

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

## 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.

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

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