



**BCM-62-62E**  
Full Size Double Electric  
Combination-Oven/Steamer



*Shown on optional casters*

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

- Standard pan cassette with 3.35" (85mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2-1/2" deep North American hotel pans
- Optional pan cassette with 2.56" (65mm) spacing holds twelve full size sheet pans or twenty-four 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.
- 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**

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe
- 11-1/4" (285 mm) tall stand
- 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.*

**BCM-62-62E**

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

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

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

- Optional pan cassette with 2.56" (65mm) spacing



**BLODGETT OVEN COMPANY**

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

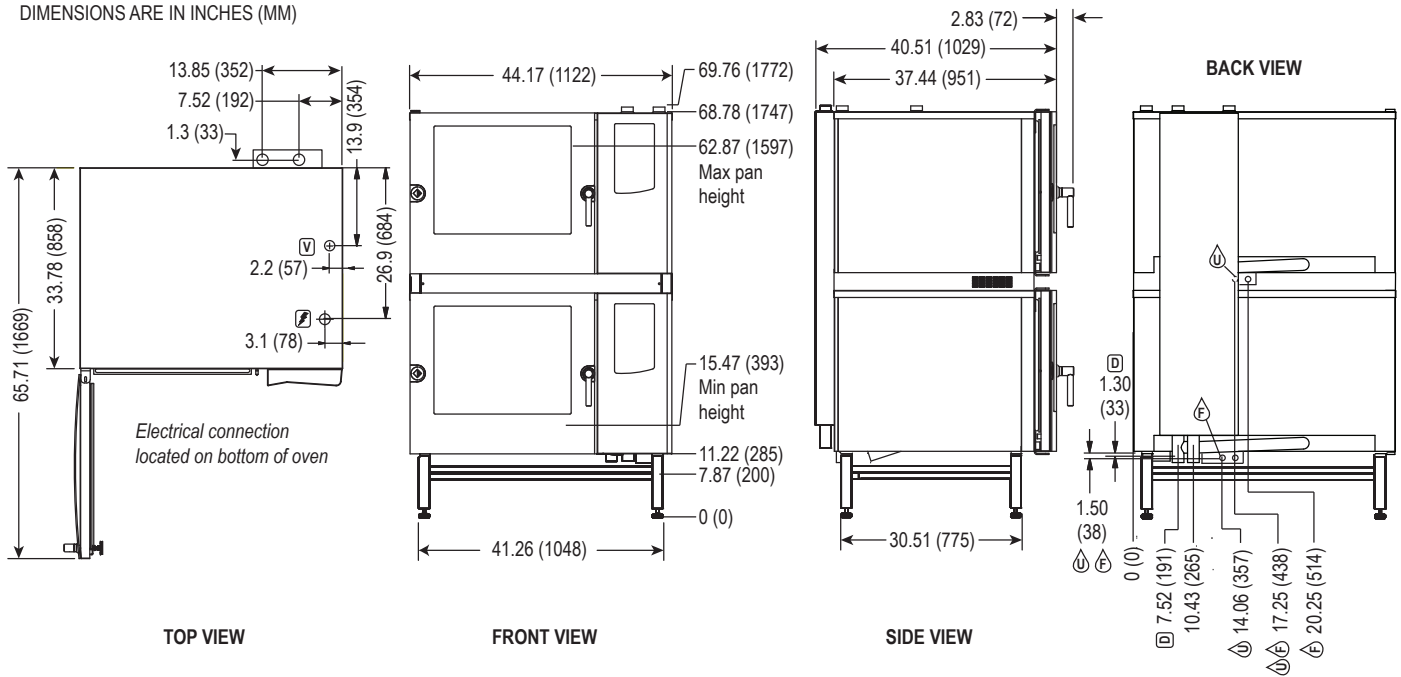


# BCM-62-62E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett Combi model BCM-62-62E combination-oven/steamer. The BCM-62-62E has a pan cassette with 3.35" (85mm) spacing that holds ten full size sheet pans or twenty 12" x 20" x 2-1/2" deep North American hotel pans. The optional pan cassette with 2.5" (65mm) spacing holds twelve full size sheet pans or twenty-four 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. 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 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. Semi automatic delimiting 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:** 69.76" (1772mm)

**OVEN CLEARANCES:**

*From combustible and non-combustible construction*  
 Right 4" (102mm)  
 Left 0" (0mm)  
 Back 2" (50mm)

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

**MINIMUM ENTRY CLEARANCE:**

Uncrated 33.78" (858mm)  
 Crated 38" (965mm)

**POWER SUPPLY (per section):**

Voltage	KW	Phase	Amperage
208 VAC	21	3	59
240 VAC	21	3	51
480 VAC	21	3	26

Other voltages available, contact factory

**WATER SUPPLY & DRAIN:**

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

TDS < 100 ppm    Alkalinity 80-120 ppm    pH 7.0 - 8.0    Sulfates <40 ppm  
 Chlorides < 30 ppm    Chlorine/Chloramine 0 ppm    Silica <13 ppm

*The best defense against poor water quality is a water filter system designed to meet your conditions. Blodgett offers optional water filters from Everpure and Terry Corp. for this unit.*

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

**Water Connection:** 3/4" hose, cold water

**Drain:**

2" drain connection    Maximum drain temperature 140°F (60°C)

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

**SHIPPING INFORMATION:**

**Approx. weight:** 945 lbs. (429kg)

**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