



BLCM-23-23E
 Double Stack Electric Mini
 Combination-Oven/Steamer with
 Manual Control



OPTIONS AND ACCESSORIES
 (AT ADDITIONAL CHARGE)

- Wire oven rack
- Extra year warranty

Project _____

Item No. _____

Quantity _____

- Standard 2 piece rack that holds six 2" deep or four 2-1/2" deep 2/3 size North American hotel pans per section

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel exterior and interior
- Dual pane tempered viewing windows with hinged inner glass for easy cleaning
- 40mm (1.57") fixed drain in the bottom center of cavity
- Door mounted drip tray reduces the risk of wet, slippery floors
- Oven door with ventilated heat-reflecting glass
- CTD Cool Touch Door
- 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
- User friendly control with dial and digital display
- Injection steam system - water is injected onto the heating elements, 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

STANDARD FEATURES

- Internal core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe.
- Bright halogen lights for superior visibility
- Detachable hand shower
- Stand for stacking
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

* For all international markets, excluding Canada, contact your local distributor.

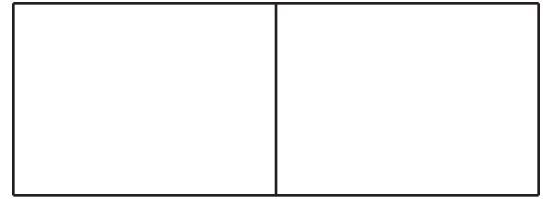


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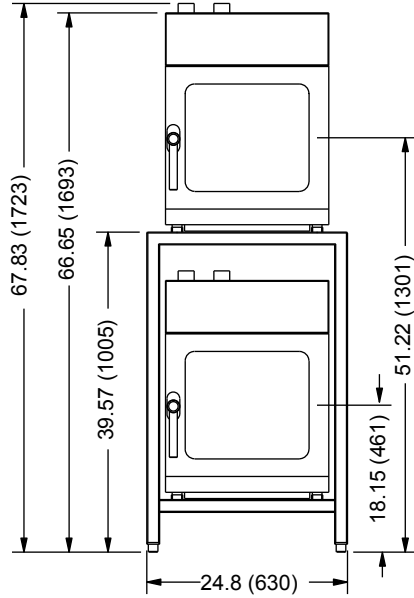


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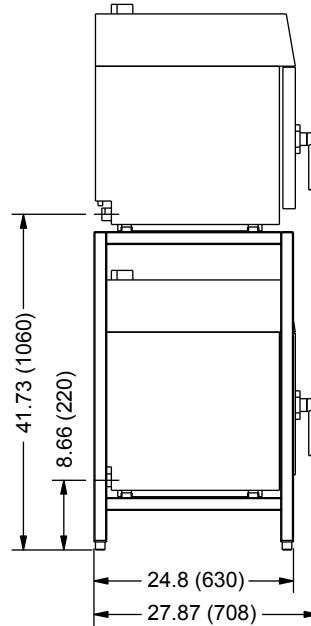


APPROVAL/STAMP

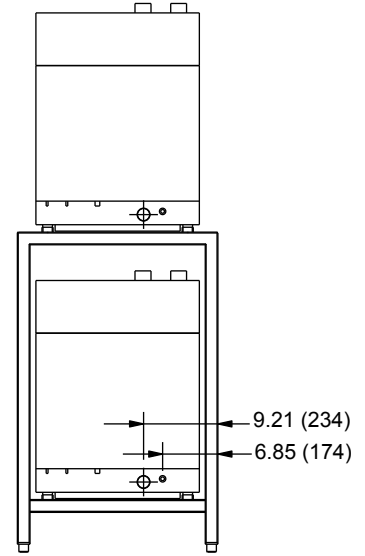
DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW



SIDE VIEW



REAR VIEW

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCM-23-23E combination-oven/steamer. The BLCM-23-23E has a 2 piece rack system that holds six 2" deep or four 2-1/2" deep 2/3 size North American hotel pans per section. Unit shall have 304 stainless steel exterior and interior. Oven sections shall be mounted on stand. 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), 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. 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: 24.8" x 24.8" (630 x 630mm)
 Unit height: 67.83" (1723mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Sides 2.75" (69.9mm)
 Back 2.75" (69.9mm)
 Top 19.5" (495mm)

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

MINIMUM ENTRY CLEARANCE (per section):

Uncrated 24.8" (630mm)
 Crated TBD" (TBDmm)

POWER SUPPLY (per section):

Voltage	Phase	KW	Hz	Amps
208/230/240	1NAC	2.7/3.3/3.6	50/60	15
208/230/240	2AC	2.7/3.3/3.6	50/60	15
208/230/240	3AC	5.4/6.6/7.2	50/60	30
400/415	2NAC	6.6/7.2	50/60	15
400/415	2AC	5.4/5.8	50/60	15
440/480	2AC	5.4/6.5	50/60	15

WATER SUPPLY:

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

TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0
 Chlorides: < 30 ppm 30(min)-50(max) PSI Max. drain temp. 140°F (60°C)
 40mm (1.57") drain connection 3/4" garden hose cold water

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

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

SHIPPING INFORMATION (per section):

Approx. weight:

242 lbs. (110 kg)

Crate size:

TBD

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

BLODGETT OVEN COMPANY

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