



BLCT-62-62G
 Full Size Double Gas
 Boilerless Combination-Oven/Steamer
 with Touchscreen Control



Shown on optional casters

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 rack with 2.56" (65mm) spacing

Project _____

Item No. _____

Quantity _____

- Standard rack 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 rack 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

- 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

- 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.*



BLCT-62-62G

BLODGETT OVEN COMPANY

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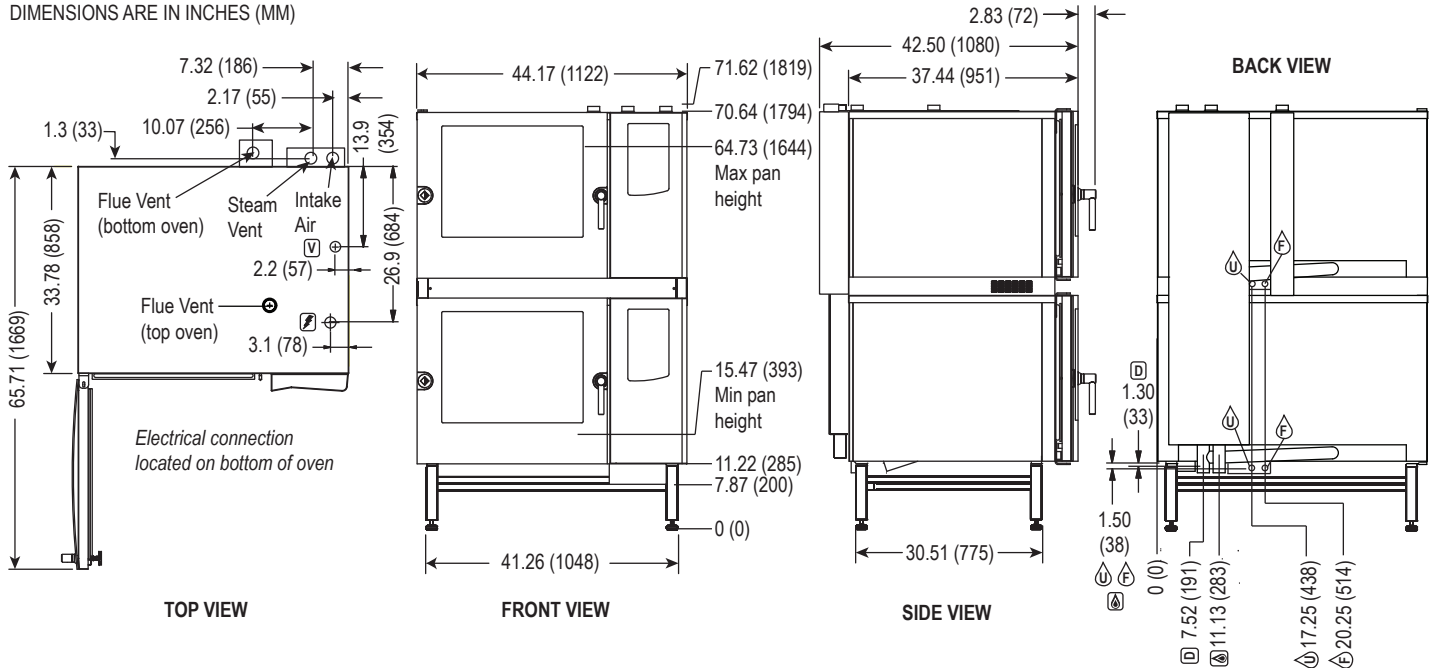


BLCT-62-62G



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-62-62G combination-oven/steamer. The BLCT-62-62G has a rack 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 rack 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. 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: 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)

GAS SUPPLY (per section):

3/4" NPT

Inlet Pressure:

Natural 8.0" W.C. static to unit
 Propane 14.0" W.C. static to unit

Maximum Input:

81,800 BTU/hr

POWER SUPPLY (per section):

115 VAC, 1 phase, 9 amps

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

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 (per section):

Approx. weight: 925 lbs. (420 kg)

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

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