



[www.blodgett-combi.com](http://www.blodgett-combi.com)

# PRICE LIST

EFFECTIVE 01.01.23

# 2024



# *Let's bring people to the table*

Blodgett Combi ovens are characterized by quality and simplicity. They uniquely combine form and function; blending beauty and functionality effortlessly together.

ROAST

GRILL

STEAM

BAKE

POACH

BLANCH

OVEN-FRY

SOUS VIDE





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# Why Choose a Combi?

**IMPROVED RESULTS** – consistency and quality is improved when cooking with humidity and precise moisture management.

**SAVES TIME & LABOR** – cooking with increased humidity results in faster cook times. Ability to auto-clean and pre-program recipes saves on labor.

**MORE FOOD FOR THE MONEY** – foods, especially roasted meats and seafood, have higher yields when prepared with increased humidity levels.

**MORE VERSATILE** – operating in convection, steam or a combination results in a wider range of applications from delicate pastries to overnight roasts.

## UNDERSTANDING BOILER-BASED, BOILERLESS & HYBRID

**BOILER-BASED** - Blodgett BCX and BC ovens use a steam generator – a steam tank that boils a large amount of water to create the steam. These combi ovens will increase production up to 10% when compared to boilerless. Boiler-based ovens are ideal for applications requiring large batch steaming.

**BOILERLESS** - Blodgett Invoq Combi and BX models inject small quantities of water directly onto the heat source in the oven chamber creating steam which is circulated by the blower wheel. Steam via water injection can be created faster than with a steam generator. These models are more economical and ideal for kitchens that do not require a lot of 100% steam cooking.

**HYBRID** - Blodgett Invoq Hybrid models use both a steam generator and steam injection. Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of interventions allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.





# Mini Combi

If you have a small kitchen or kiosk where space is limited. Blodgett Combi Mini is the obvious choice.

Blodgett Combi Mini ovens are a completely unique oven size on the market. The ovens do not take up much space - with a width of only 20.2" they can fit into even the smallest kitchens.

Small but effective. Despite its small size, Blodgett Combi Mini has the same features as a large combi oven. In other words, it has all the features you need in a smaller kitchen.

All models feature a state of the art Android® based touchscreen control\*. Whatever is on your menu, Mini Combi has something for you.

\* Refer to page 9 for information on the touch control.



# MINI-OVENS

COUNTERTOP – BOILERLESS – ELECTRIC – TOUCHSCREEN CONTROLS



## CAPACITY

### BLCT-6E - 5 shelves

- (5) 12" x 20" x 2" hotel pans
- (4) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans

### BLCT-10E - 10 shelves

- (10) 12" x 20" x 2" hotel pans
- (6) 12" x 20" x 2½" North American hotel pans
- (10) half size sheet pans

## BLCT BOILERLESS MINI ELECTRIC COMBINATION OVENS

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT		ELECTRICAL			LIST PRICE
	IN.	MM	LB.	KG	PHASE	VOLTS	KW	
<b>BLCT-6E</b>	35.43 x 22.05 x 37.01	900 x 560 x 940	188	85	1 Ø 3	208	6.9	<b>\$20,362</b>
Includes: One base section, 2 piece rack system, and 5 wire shelves					1 Ø 3	240	9.2	
<b>BLCT-10E</b>	41.73 x 22.05 x 37.01	1060 x 560 x 940	245	111	3	208	10.4	<b>\$24,552</b>
Includes: One base section, 2 piece rack system, and 10 wire shelves					3	240	13.8	
					3	480	12.4	
<b>BLCT-6-6E</b>	(2) 35.43 x 22.05 x 37.01	(2) 900 x 560 x 940	188 ea.	85 ea.	1 Ø 3	208	13.8	<b>\$40,717</b>
Includes: Double stack BLCT-6E combi ovens with stand and 10 wire shelves					1 Ø 3	240	18.4	
<b>BLCT-6-10E</b>	(1) 35.43 x 22.05 x 37.01	(1) 900 x 560 x 940	188	85	1 Ø 3	208	17.3	<b>\$44,914</b>
	(1) 41.73 x 22.05 x 37.01	(1) 1060 x 560 x 940	245	111	1 Ø 3	240	23	

Includes: BLCT-6E stacked on BLCT-10E with stand and 15 wire shelves

## DOUBLE OVEN STANDS (included in oven price)

MODEL	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
BLCT-6-6E stand	49 x 45 x 27	1245 x 1143 x 686	120	55
BLCT-6-10E stand	57 x 45 x 27	1448 x 1143 x 686	135	61

## STANDARD FEATURES

- Injection steam
- 2-piece rack
- Temperature probe for perfect results everytime
- Customize to your kitchen with our field reversible door
- Stainless steel liner
- Handshower & Automatated Combiwash for easy cleaning
- Includes Factory Paid start-up, see page 27 for details.





# Hoodini™ Ventless

Every kitchen has a limited amount of space for equipment that needs a ventilation system. With the Hoodini™ ventless hood your oven can break free.

This solution is free of consumables. You are not required to buy any filters or call any service companies to change them.

There are no restrictions on products and recipes that you can cook in these ovens.

## Did you know?

You can cook  
Whole Chicken  
Bacon  
Burgers & More  
from raw!

**HOODINI**  
VENTILATION  
SYSTEM



The Hoodini™ hood, designed for the Blodgett Combi, lets you place your oven just about anywhere. The Hoodini removes smoke, odor, and moisture from the oven cavity. Oven fry bacon or roast chickens and breathe easy.

# ZERO filters to change

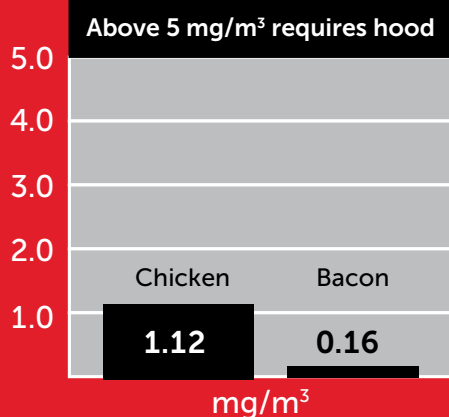
## Test Results for BLCT-6E-H

### Raw Chicken - 1.12 mg/m<sup>3</sup>:

2 whole chickens/pan for a total of 10 chickens per load (5 trays). Bone-in, skin-on for 8-hour period

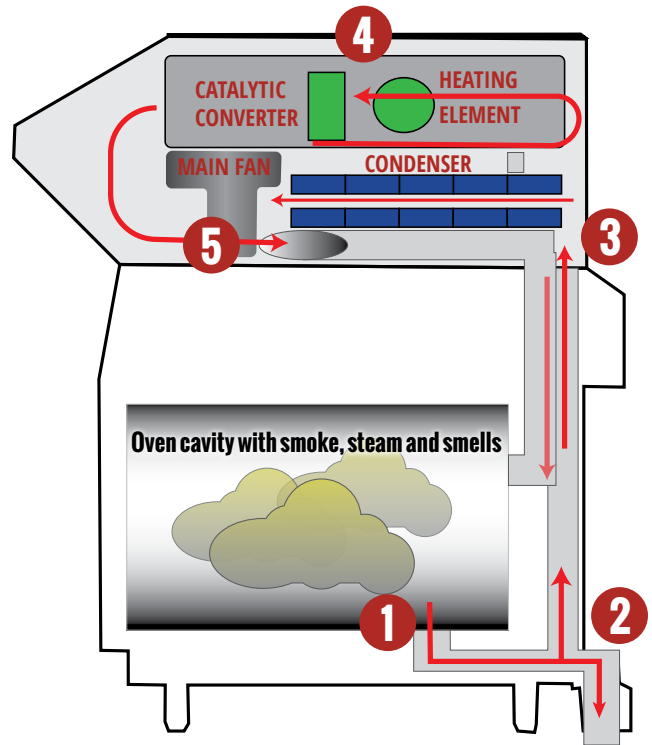
### Raw Bacon - 0.16 mg/m<sup>3</sup>:

10 strips/pan, for a total of 50 strips per load (5 trays). 8 hour duration



## HOW DOES HOODINI WORK?

- 1 Main fan starts and pulls cooking vapors out of oven cavity.
- 2 Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
- 3 Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
- 4 Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
- 5 These harmless gases are returned to the oven cavity to start the cycle over again.



Bacon, pepperoni, chicken, no problem, there is so little particulate left in the cavity that cleanup is a snap!

Hoodini™ ventless hood system is the ultimate in ventless hood technology. Hoodini combines a catalytic converter with a condensing system. It removes steam, smoke and fumes even when cooking raw proteins.

- Ventless hood combines catalytic system with condensing system
- Condenser removes steam exhaust
- Catalyst removes smoke and fumes
- Integrated hood - no fire suppression required
- Door is not on timed lock (unlike the competition)
- Not for use with any smoker box

# ZERO top clearance needed

# VENTLESS OVENS

COUNTERTOP – BOILERLESS – ELECTRIC – TOUCHSCREEN CONTROLS



## STANDARD FEATURES

- Injection steam
- 2-piece rack
- Temperature probe for perfect results everytime
- Customize to your kitchen with our field reversible door
- Stainless steel liner
- Handshower & Automatated Combiwash for easy cleaning
- Includes Factory Paid start-up, see page 27 for details.

## CAPACITY

### BLCT-6E - 5 shelves

- (5) 12" x 20" x 2" hotel pans
- (4) 12" x 20" x 2½" North American hotel pans
- (6) half size sheet pans

### BLCT-10E - 10 shelves

- (10) 12" x 20" x 2" hotel pans
- (6) 12" x 20" x 2½" North American hotel pans
- (10) half size sheet pans

## HOODINI COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
<b>BLCT-6E-H</b>	boilerless	49.75 x 27 x 45	1264 x 686 x 1143	340	154		1 or 3	208	6.9	<b>\$29,938</b>
Includes: One base section with 2 piece rack system, with 5 wire shelves and Hoodini ventless hood							1 or 3	240	9.2	
<b>BLCT-10E-H</b>	boilerless	57.75 x 27 x 45	1467 x 686 x 1143	425	193		3	208	10.4	<b>\$32,504</b>
Includes: One base section with 2 piece rack system, with 10 wire shelves and Hoodini ventless hood							3	240	13.8	
							3	480	12.4	

# Heavy Duty Combi

## SLEEK DESIGN WITH A STRONGER FRAME

This series of Blodgett-Combi® ovens features a fully welded stainless steel frame for extra strength. This frame is specifically designed to prevent warping which causes door seals to leak.

These ovens are made for high capacity. Choose from 14 and 20 pan models. These ovens come in both boiler based and boilerless options.

The Blodgett Combi® Heavy Duty Combi ovens are made to withstand the rigors of any kitchen including institutional.

Combi cooking  
versatility  
with rugged  
Blodgett durability  
you can rely on!



## IMPRESSIVE FEATURES

The 4-speed fan is available on all BCX Series control options, including manual, making this the perfect choice for the most delicate baked items.

Enjoy perfect results everytime with core probe cooking. The 4" filet core probe (150-500°F / 65-260°C) is detachable for sanitizing and easy placement. And it's standard on all models.

Automatic deliming on BCX ovens.

## ENJOY THE FULL POWER OF STEAM

Available in both boilerless OR boiler-based (for both gas or electric). Boiler-based combi ovens will outperform boilerless ovens when menus demand continuous steam production.

## NO WORRY INSTALLATION

Includes Factory Paid start-up, see page 27 for details.



Shown with optional SmartTouch 2 control

## BCX-14 BOILER-BASED COMBI

Combi oven with boiler makes steaming continuous full loads a breeze. Enjoy this oven on its own, double stacked or stacked with matching CNVX convection oven. Available in gas or electric models.

## BX-14 BOILERLESS COMBI

Boilerless combi saves on water and energy when continuous steaming of full loads is not needed. Available in gas or electric models.

## BC-20 BOILER-BASED, ROLL-IN COMBI

Meet the challenges of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts, and insulated covers.

# BCX-14 & BX-14 OVENS

FLOOR MODEL – BOILER BASED & BOILERLESS – GAS & ELECTRIC – MULTIPLE CONTROL OPTIONS



## BCX SERIES CAPACITY PER SECTION

- (14) 12" x 20" x 2-1/2" North American hotel pans at 3-1/4" spacing
- (7) 18" x 26" full size sheet pans at 3-1/4" spacing
- Includes 7 wire shelves

## STANDS (included in oven price)

MODELS	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
All Single Ovens	35 H x 42 W x 36 D	899 H x 1067 W x 914 D	140	64

## ELECTRIC BCX & BX COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
<b>BCX-14E Single</b>	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	620	281	60	3	208	19	<b>\$43,116</b>
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet							3	240	19	
							3	480	19	
<b>BCX-14E Double</b>	boiler based	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1310	594	120	3	208	19	<b>\$86,082</b>
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
<b>BCX-14E Addl</b>	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	690	313	60	3	208	19	<b>\$39,933</b>
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
<b>BX-14E Single</b>	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	281	60	3	208	19	<b>\$39,917</b>
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet							3	240	19	
							3	480	19	
<b>BX-14E Double</b>	boilerless	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1220	553	120	3	208	19	<b>\$79,834</b>
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	
<b>BX-14E Addl</b>	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	3	208	19	<b>\$36,733</b>
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware							3	240	19	
							3	480	19	

## GAS BCX &amp; BX COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT		CUBE	GAS BTU/HR	ELECTRICAL (PER SECTION)		LIST PRICE
		IN.	MM	LB.	KG			VOLTS	AMPS	
<b>BCX-14G Single</b>	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	645	293	60	115,000*	115	12	<b>\$45,033</b>
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet										
<b>BCX-14G Double</b>	boiler based	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1320	599	120	230,000*	115	12	<b>\$90,066</b>
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware										
<b>BCX-14G Addl</b>	boiler based	44.5 x 42 x 54.5	1130 x 1067 x 1384	715	324	60	115,000*	115	12	<b>\$41,857</b>
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware										
<b>BX-14G Single</b>	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	65,000	115	12	<b>\$41,810</b>
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet										
<b>BX-14G Double</b>	boilerless	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1225	556	120	130,000	115	12	<b>\$83,596</b>
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware										
<b>BX-14G Addl</b>	boilerless	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	65,000	115	12	<b>\$38,618</b>
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware										

\* 65,000 BTU per section for Hot Air, 50,000 BTU per section for boiler, 115,000 BTU per section total

## PRACTICAL STANDARD FEATURES



## PERFECT RESULTS

Core temperature probe is removeable for sanitizing and easy placement.



## EASY ON THE EYES

Three halogen lights for superior oven cavity illumination



## SAFETY FIRST

- Dual stage door latch to vent steam before fully opening door
- No spill door mounted drip trough keeps your floor dry



## EASY TO CLEAN

- Retractable hose reel with front water shutoff
- Large fixed drain bottom center of cavity
- Hinged pressure panel for cleanability
- Pressure spray bottle for oven cleaning included
- Coved corners

# CNVX-14 OVENS

FLOOR MODEL – MATCHING CONVECTION OVEN – GAS & ELECTRIC – MULTIPLE CONTROL OPTIONS

## NEED BOTH COMBI & CONVECTION?

Designed to perfectly match the BCX-14 and BX-14, the CNVX has the same footprint and styling as its Combi sibling. Stack the CNVX with either a BCX or BX combi for double the functionality in the same floor space.



The CNVX is the only washable convection oven on the market with a built-in hand shower and stainless steel liner with drain that's a cinch to clean.

With features designed for a perfect bake every time

- Four speed reversing fan
- Detachable core probe
- Hydroburst for a shot of 100% humidity at any time

CNVX-14G/BCX-14G shown with optional SmartTouch 2 control

## ELECTRIC CNVX CONVECTION OVENS

CRATED DIMENSIONS (H X W X D)			SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
MODEL	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
<b>CNVX-14E Single</b>	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	3	208	19	<b>\$26,382</b>
Includes: (1) electric base section, 7 wire shelves and stand stand with rack supports & adjustable feet						3	240	19	
						3	480	19	
<b>CNVX-14E Double</b>	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1220	553	120	3	208	19	<b>\$46,823</b>
Includes: (2) electric base sections, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	
<b>CNVX-14E Addl</b>	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	3	208	19	<b>\$23,736</b>
Includes: (1) electric base section, 7 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	

## ELECTRIC CNVX/COMBI STACK OVENS

CRATED DIMENSIONS (H X W X D)			SHIP WEIGHT			ELECTRICAL (PER SECTION)			LIST PRICE
MODEL	IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
<b>CNVX-14E/BCX-14E</b>	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	3	208	19	<b>\$63,122</b>
Includes: (1) CNVX-14E convection oven and (1) BCX-14E boiler based combi oven, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	
<b>CNVX-14E/BX-14E</b>	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1295	587	120	3	208	19	<b>\$59,923</b>
Includes: (1) CNVX-14E convection oven and (1) BCX-14E boilerless combi oven, 14 wire shelves, 4" casters and stacking hardware						3	240	19	
						3	480	19	

## GAS CNVX CONVECTION OVENS

CRATED DIMENSIONS (H X W X D)			SHIP WEIGHT		GAS	ELECTRICAL (PER SECTION)			LIST PRICE
MODEL	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	
CNVX-14G Single	44.5 x 42 x 54.5	1130 x 1067 x 1384	595	270	60	65,000	115	12	\$27,775
Includes: (1) gas base section, 7 wire shelves and stand stand with rack supports & adjustable feet									
CNVX-14G Double	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1225	556	120	130,000	115	12	\$49,587
Includes: (2) gas base sections, 14 wire shelves, 4" casters and stacking hardware									
CNVX-14G Addl	44.5 x 42 x 54.5	1130 x 1067 x 1384	665	302	60	65,000	115	12	\$25,106
Includes: (1) base section, 7 wire shelves, 4" casters and stacking hardware									

## GAS CNVX/COMBI STACK OVENS

CRATED DIMENSIONS (H X W X D)			SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)		
MODEL	IN.	MM	LB.	KG	CUBE	BTU/HR	VOLTS	AMPS	LIST PRICE
CNVX-14GE/BCX-14G	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1312	595	120	65,000	115	12	\$66,433
Includes: (1) CNVX-14G convection oven and (1) BCX-14G boiler based combi oven, 14 wire shelves, 4" casters and stacking hardware						*115,000			
CNVX-14G/BX-14G	(2) 44.5 x 42 x 54.5	(2) 1130 x 1067 x 1384	1295	587	120	130,000	115	12	\$63,210
Includes: (1) CNVX-14G convection oven and (1) BX-14G boilerless combi oven, 14 wire shelves, 4" casters and stacking hardware									

\* BCX-14G - 65,000 BTU for Hot Air, 50,000 BTU per section for boiler, 115,000 BTU per section total

# BEST of both worlds

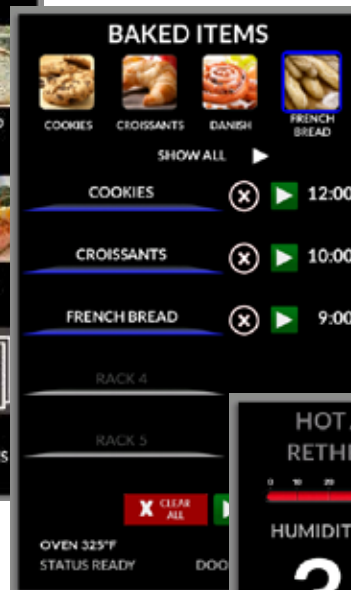
# BCX SERIES CONTROLS

PROGRAMMABLE MANUAL CONTROL – OPTIONAL SMARTTOUCH 2 TOUCHSCREEN CONTROLS



## MANUAL CONTROL WITH A MEMORY

The Blodgett Combi Manual control is elegant and easy to use. It has the ability to store 100 recipes and easy access download capacity for recipe writing on your laptop. Standard with all BCX/BX/CNVX ovens.



## OPTIONAL SMARTTOUCH2 - DESIGNED TO TAKE YOUR COOKING EVEN FURTHER

Exciting SmartTouch2™ 7-inch touchscreen takes our SmartTouch control to a whole new level. The optional SmartTouch2 is completely redesigned - with bright colorful screens that look great and are easier to use. Store up to 500 recipes, easily download for recipe writing on your laptop, and larger HACCP storage capability.

# ALL the control you need

# OPTIONS & ACCESSORIES

## CUSTOMIZE YOUR BCX SERIES COMBI

### LEGS, STANDS & CASTERS

	LIST PRICE
28" stand, includes rack guides & casters (single oven only)	\$3,182
25" legs w/adjustable feet (26-3/8" max.) Not to be used with casters	\$1,022
6" legs w/adjustable leg feet (8" max.)	\$425
6" legs w/seismic feet	\$857
Bolt down/seismic feet for BCX/BX stands	\$547
6-1/2" casters for stands	\$626
4" casters for BCX/BX and CNVX (double ovens only)	\$569

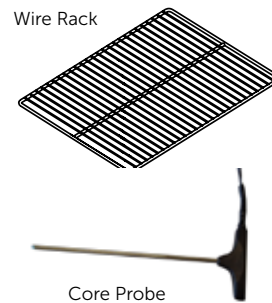


### SMARTTOUCH 2 CONTROL

	LIST PRICE
7" touchscreen control for BCX/ BX & CNVX ovens	\$3,953

### WIRE RACKS A FULL SET OF RACKS IS INCLUDED

	LIST PRICE
28-3/16" x 20-7/8" full size rack	\$346
EZ Grip rack	\$374



### CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BCX, BX & CNVX ovens	\$360
Extra 4" removeable filet probe for BCX, BX & CNVX ovens*	\$446

\* One 4" filet probe is shipped with each oven. Order this if probe you would like an extra.

### SIDE SHIELD (PRICE PER SECTION)

	LIST PRICE
Side heat shield for BCX, BX and CNVX	\$706

Stainless steel, protects from grease , water or heat near control panel.  
Mounts on left side with 4" standoffs.

### VOLTAGE OPTIONS (PRICE PER SECTION)

	LIST PRICE
480 volt, 3 phase*	\$979

\* Must be specified at time of order.

### CORRECTION FACILITY OPTIONS

	LIST PRICE
Correctional package* (per section)	\$1,958
Keyed slamlock control cover with viewing window (upgrade from padlock style)**	\$202

\* Prison package includes padlock style locking control cover (lock not included), piano hinge, door hasp, tamper proof screws.

\*\* Must be purchased with prison package

### PLUMBING OPTIONS (LIST PRICE)

	BCX/BX-14G	CNVX-14	BCX/BX-14E
Water pressure regulators	\$504	–	\$504
Water manifold w/pressure regulator	\$475	–	\$475
Water manifold w/o pressure regulator	\$230	–	\$230
Gas manifold*	\$317	\$317	–
Backflow preventer (two needed per section)	\$245	\$245	\$245

### LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BCX-14 E/G Net Price	\$2,412
BX-14 E/G Net Price	\$2,074
CNVX-14 E/G Net Price	\$2,074

Includes parts and Labor. One extra year maximum. Must be purchased at time of original equipment order.

# BC-20 OVENS

ROLL-IN MODEL – BOILER BASED – GAS & ELECTRIC – MULTIPLE CONTROL OPTIONS



The BC-20 meets the challenge of preparing food for hundreds to be served at the same time. Banqueting is easily done using transport carts, banquet carts, and insulated covers.

The TC-14 transport cart is standard with every oven. Additional transport and banquet carts are available as an accessory.

## BC-20 CAPACITY PER SECTION

- Standard TC14 transport cart holds (28) steam table pans or (14) full size sheet pans
- Optional TC20 transport cart holds (20) steam table pans or (20) full size sheet pans on wire racks (not included)
- Optional TC10 prison transport cart holds (20) steam table pans or (10) full size sheet pans
- Optional Banquet Cart holds 96 plates with 3" vertical spacing

## TC-14 (included in oven price)

MODELS	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT	
	IN.	MM	LB.	KG
All Ovens	74" x 35" x 38"	1880 x 889 x 965	135	61

## ELECTRIC COMBINATION OVEN

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			ELECTRICAL			LIST PRICE
		IN.	MM	LB.	KG	CUBE	PHASE	VOLTS	KW	
BC-20E	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1200	544	137	3	208	61	\$83,746
							3	240	61	
							3	480	61	

Includes: One electric base section and TC-14 transport card

## GAS COMBINATION OVENS

MODEL	STEAM GENERATION	CRATED DIMENSIONS (H X W X D)		SHIP WEIGHT			GAS	ELECTRICAL (PER SECTION)			LIST PRICE
		IN.	MM	LB.	KG	CUBE		BTU/HR	VOLTS	AMPS	
BC-20G	boiler based	79 x 49 x 61	2006.6 x 1244.6 x 1549.4	1400	635	137	215,000*	115	20		\$95,309

Includes: One electric base section and TC-14 transport card

\* 125,000 BTU per section for Hot Air, 90,000 BTU per section for boiler, 215,000 BTU per section total

# OPTIONS & ACCESSORIES

## CUSTOMIZE YOUR BC-20 COMBI

### MENUSELECT™ CONTROL

	LIST PRICE
Programmable control holds 99 multi-stage recipes	\$2,117

### TRANSPORT CARTS & COVER

	LIST PRICE
TC-10 transport cart - 10 shelf universal rack guides (non-removable)	\$6,494
TC-14 transport cart (wire racks not included)	\$6,494
TC-20 transport cart (wire racks not included)	\$6,494
BC-20 banquet cart	\$6,782
Insulated thermal cover	\$2,376

TC-10 - Wire shelves, pan stops and handle not available.

TC-14 - Choose either SRG standard 14-position rack guides to be used with wire racks or URG 7 position rack guides. Each cart hold 2 racks. You may mix SRG & URG for flexibility. Guides included in price. Wire racks not included in price of SRG. Wire racks not used with URG.

TC-20 - 20 shelves at 2-3/8" spacing. Used primarily for Gastronorm pans.

BANQUET CART - Holds 96 plates with 3" plate spacing (custom spacing available at no charge), easy to clean, 5" (127mm) heavy duty casters (2 locking, 2 non-locking), drip pan with ball valve for waste removal, removable cart handle, heat retention panels.

### SIDE SHIELD

	LIST PRICE
Side heat shield for BC-20	\$806

Stainless steel, protects from grease, water or heat near control panel. Mounts on left side with 4" standoffs.

### FEET

	NET PRICE
Bolt down seismic feet	\$482

### VOLTAGE OPTIONS

	LIST PRICE
480 volt, 3 phase*	\$1,166

\* Must be specified at time of order.

### WIRE RACKS A FULL SET OF RACKS IS INCLUDED

	LIST PRICE
21" x 26" full size rack for TC-14 cart	\$331
Full size rack for TC-20 cart	\$331

### CORE TEMPERATURE PROBE

	LIST PRICE
4" removeable dual sensing probe for BC-20 ovens	\$360
Extra 4" removeable filet probe for BC-20 ovens*	\$446

\* One 4" filet probe is shipped with each oven. Order this if probe you would like an extra.

### CORRECTION FACILITY OPTIONS

	LIST PRICE
Prison package (per section) includes padlock style locking control cover with viewing window (lock not included), piano hinge, door hasp, tamper proof screws	\$1,958
Keyed slamlock control cover (upgrade from padlock style) Must be purchased with prison package	\$202
Solid Door	\$821
TC-10 cart w/non-removeable rack guides	\$6,494

### PLUMBING OPTIONS

	LIST PRICE
Backflow preventer (two needed per section)	\$245

### LIMITED EXTENDED WARRANTY (PRICE PER SECTION)

	NET PRICE
BC-20 Series	\$3,269

Includes parts and Labor. One extra year maximum. Must be purchased at time of original equipment order.



### STANDARD CONTROLS


Two-speed fan, Steam on Demand and Vario Steam® feature for poaching.

### OPTIONAL MENUSELECT™



Steam, Hot Air and Combi cooking modes, timed and Core Probe Cooking for either Low Temperature Roasting or Cook & Hold, Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, plus the ability to program as many as 99 different products with up to 6 stages each.

# Cooking Accessories

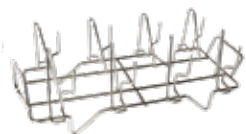
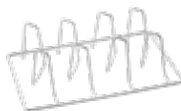


## SMOKER BOX

	DESCRIPTION	PRICE
	<b>Blodgett Smoker Box</b> - Independently controlled from 5-60 minutes, the Blodgett smoker box burns flavored wood chips to produce wood flavored product. Removeable for easy cleaning. Wood chips not included. Not for use with Hoodini models.	<b>\$1,771</b>

## FRY RACKS & BASKETS

	DESCRIPTION	PRICE
	<b>Multi-Purpose Fry Rack</b> - p/n 54247 - Full-size (14-1/2" x 24-1/2") wire mesh pan for cooking fried foods without adding cooking oil or sprays, 1/2" reinforced rim adds rigidity and helps to prevent overloading, welded stainless steel construction offers better air circulation than standard sheet metal pans with holes. Fits in 18"x26" full size sheet pan.	<b>\$360</b>
	<b>Fry Basket</b> - p/n 60797 - Crisp French fries without the use of fat - Blodgett's French fry basket is excellent for the preparation of fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution for even results. You get crisp French fries easily without adding any fat at all.	<b>\$324</b>


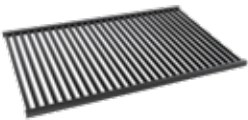
## SPECIALTY RACKS

	DESCRIPTION	PRICE
	<b>Patented Chicken Roasting Rack</b> - p/n 52387 - Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (8) chickens/poultry. The spikes heat the product from the inside while the combi heats it from the outside. Fits perfectly inside a standard hotel pan to capture drippings for gravies and/or easy oven clean up.	<b>\$230</b>
	<b>Chicken Roasting Rack</b> - p/n 61993 - Will accommodate (8) chickens/poultry. The spikes heat the product from the inside while the combi heats it from the outside. Designed to sit directly on the oven rails.	<b>\$187</b>
	<b>Spare Rib Rack</b> - p/n 61992 - Full hotel pan size wire rack with slots for full racks of ribs. Will accommodate 6 full racks. The rib rack optimizes space while still allowing for airflow for the perfect ribs. Ribs are placed upright.	<b>\$835</b>
	<b>Potato Spikes</b> - p/n 60676 - Bake potatoes in only 30 minutes with the enamel coated potato spikes. With 28 spikes, this accessory is perfect for the preparation of potatoes, chicken legs, corn and tomatoes. The spikes heat the product from the inside while the oven heats it from the outside greatly speeding up the cooking process.	<b>\$403</b>



## CHICKEN ROASTING SYSTEM - What do you need?

OVEN	RACK SPACING	# CHICKENS	ACCESSORY	QTY
61	70 or 85 mm	16	Chicken Roasting Rack & Enamel Hotel Pan	2 ea
62	70 or 85 mm	32	Chicken Roasting Rack & Enamel Hotel Pan	4 ea
101	70 or 85 mm	24	Chicken Roasting Rack & Enamel Hotel Pan	3 ea
102	70 or 85 mm	48	Chicken Roasting Rack & Enamel Hotel Pan	6 ea
201	70 or 85 mm		Chicken Roasting Rack & Enamel Hotel Pan	
202	70 or 85 mm	64	Chicken Roasting Rack & Enamel Hotel Pan	8 ea




## GRILLING

	DESCRIPTION	PRICE
	<b>Combi Sheet/Pizza Grill</b> - p/n 60798 - Blodgett's enamel coated oven sheet offers a wide variety of applications. One side is designed for grilling meat and vegetables. The other side is ideal for baking pizzas. The thickness of the sheet combined with the special coating produces perfect crisp pizza crust.	<b>\$446</b>
	<b>Grilling Grid</b> - p/n 60678 - Blodgett's enamel coated grilling grid is ideal for grilling meat, fish, poultry and vegetables right in your oven. The grilling grid ensures distinct grill marks, excellent taste and quick preparation. Thanks to the non-stick coating, it is easy to clean.	<b>\$504</b>

## BAKING

	DESCRIPTION	PRICE
	<b>Silicone Baking Sheet</b> - p/n 60795 - The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.	<b>\$130</b>
	<b>Perforated Baking Sheet</b> - p/n 60830 - Blodgett-Combi's perforated aluminium baking sheets ensure bread has a crisp crust all the way around. The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.	<b>\$130</b>

## HOTEL PANS &amp; MULTIPURPOSE TRAY

	DESCRIPTION	PRICE
	<b>Enamel Hotel Pan</b> - p/n 60794 - 12" x 20" x 2-1/2" North American hotel pan with special coating	<b>\$504</b>
	<b>Edged Sear Sheet</b> - p/n 61990 - shallow depth enamel coated hotel pan. The Edged Sear Sheet is perfect for searing meats, seafood, and vegetables while containing any liquids or breading. The quick heating sear sheet gives a great sear regardless of product size. Thanks to the non stick coating, it is easy to clean.	<b>\$554</b>
	<b>Multipurpose Tray</b> - p/n 60829 - Blodgett's's enamel coated multi-purpose tray is perfect for fried eggs, pancakes, etc. The non-stick coating, ensures perfect roasting and baking results and makes cleanup easy.	<b>\$540</b>

# Water Treatment

## WATER TESTING – TREATMENT – FILTRATION

**WATER TREATMENT & TESTING POLICY** - It is the responsibility of the owner/ operator/purchaser to verify that the incoming water supply is tested and complies with our water quality standard below. Non-compliance with standards may VOID the original equipment manufacturer's warranty.

- Total dissolved solids: 40-125 ppm
- Hardness: 35-180 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

It is important to get your water analyzed and your system in place prior to installation!!

Middleby offers both water filtration and water treatment systems for use with Blodgett Combi ovens.

### WATER TREATMENT

If your water is **NOT** within the quality guidelines above, refer to the table to find the right Middleby water treatment system for your Combi.

Middleby RO-80R and RO500R Series systems utilize reverse osmosis (RO) to remove total dissolved solids (TDS) from water, including chlorides and hardness minerals. Then a select balance of minerals is introduced into the pure water to provide desirable "Optimized" water with a stable, non-aggressive nature that can significantly reduce water-related equipment problems including corrosion and scale.

### WATER FILTRATION

If your water is **within** the quality guidelines above, use Middleby model MS2 Fast Fit Filter system. The MS2 reduces chlorine/chloramines and sediment, inhibits scale and helps guard against corrosion.



TruH2O MS2 RO  
Water Treatment System



210MS2 Fast Fit  
Water Filter System



200MS2 Fast Fit  
Water Filter System

## WHICH SOLUTION DO I NEED FOR MY COMBI OVEN?

OVEN MODEL*		WATER FILTRATION		WATER TREATMENT		HIGH VOLUME WATER TREATMENT	
		Single	DOUBLE	SINGLE	DOUBLE	SINGLE	DOUBLE
BOILERLESS OVENS	BLCT6E	210MS2	200MS2	RO80R+ST2	RO80R+ST5	RO500R+ST2	RO500R+ST5
	BLCT-6-10E	-	200MS2	-	RO80R+ST5	-	RO500R+ST5
	BLCT-10E	210MS2	-	RO80R+ST2	-	RO500R+ST2	-
	BLCT6E-H	210MS2	-	RO80R+ST2	-	RO500R+ST2	-
	BLCT10E-H	210MS2	-	RO80R+ST2	-	RO500R+ST2	-
	61	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
	61/101 stack	-	200MS2	-	RO80R+ST9	-	RO500R+ST9
	62	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
	62/102 stack	-	200MS2	-	RO80R+ST9	-	RO500R+ST9
	101	210MS2	200MS2	RO80R+ST5	-	RO500R+ST5	-
	102	210MS2	200MS2	RO80R+ST5	-	RO500R+ST5	-
	201	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	202	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	BX-14	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
	CNVX-14	210MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
BOILER-BASED OVENS	61	200MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
	61/101 stack	-	200MS2	-	RO80R+ST9	-	RO500R+ST9
	62	200MS2	200MS2	RO80R+ST5	RO80R+ST9	RO500R+ST5	RO500R+ST9
	62/102 stack	-	200MS2	-	RO80R+ST9	-	RO500R+ST9
	101	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	102	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	201	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	202	200MS2	-	RO80R+ST9	-	RO500R+ST9	-
	BCX-14	200MS2	200MS2	RO80R+ST9	RO80R+ST9	RO500R+ST9	RO500R+ST9
	BC-20	200MS2	200MS2	RO80R+ST9	-	RO500R+ST9	-

\* Models listed include gas and electric models where applicable

Model	For Use With Combi Models	NET Price
RO80R+ST2	TruH2O R080 with a TruH2O ST2 2 gallon RO storage tank	\$1,700
RO80R+ST5	TruH2O R080 with a TruH2O ST5 5 gallon RO storage tank	\$1,836
RO80R+ST9	TruH2O R080 with a TruH2O ST9 9 gallon RO storage tank	\$1,901
RO500R+ST2	TruH2O R0500 with a TruH2O ST2 2 gallon RO storage tank	\$5,077
RO500R+ST5	TruH2O R0500 with a TruH2O ST6 5 gallon RO storage tank	\$5,159
RO500R+ST9	TruH2O R0500 with a TruH2O ST9 9 gallon RO storage tank	\$5,223
210MS2	Multi-stage water filtration system	\$738
200MS2	Multi-stage water filtration system	\$788

These products are covered under warranty by Middleby for 1 year against defects in material and workmanship. Warranty does not include filters or membranes.

Replacement filters may be purchased through Parts Town.

# Installation Programs

Blodgett Combi offers two installation programs designed to make your installation as easy as possible. You will be creating sumptuous cuisine in no time! Our Platinum Pro program offers a turnkey solution from delivery to product demonstration. More than you need? All Blodgett Combi ovens also come standard with a Factory Paid Startup (see 27 for details).

## PLATINUM PRO

### WORRY FREE COMBI INSTALLATION

The Blodgett Platinum Professional Installation Program is designed to offer our customers a worry free installation and start up experience when purchasing any of our Combi ovens. It includes: Staging, Site survey, Delivery, Installation, Connection of Utilities and Start up. Installation is provided by Blodgett Authorized Platinum Pro Providers and is available for Combi ovens at time of purchase.

\* Blodgett Combi Mini models not included



### HOW DOES THE PROGRAM WORK?

- Add the option to the purchase order with the following required information. Note: Platinum Professional Installation must be ordered at time of equipment purchase.
  - Customer name
  - Customer ship to address
  - Customer contact
  - Contact phone
- Customer Service will get shipping address of Service Agent (ASA) from Technical Service.
- Customer Service will give a copy of the acknowledgement to Technical Service.
- Technical Service will contact the ASA to inform them of the oven shipment.
- The ASA will contact the customer to arrange site survey, installation and start-up.
- When complete, the ASA will contact the Blodgett sales team to demonstrate the unit.

The customer is responsible for providing the following prior to installation:

- A water treatment system, if required to meet the factory water quality requirements. Installation of a water treatment system is NOT included with this program. Refer to 36 for information on Blodgett water quality requirements and water treatment options.
- 1/2" treated cold water line installed within 2' to 3' maximum from the rear of the oven. If a water treatment system is installed, the water supply must come from that system.
- Untreated water can be used for hand shower and quench
- Electrical disconnect and/or connection point within 2' to 3' from the rear of the oven
- Gas Oven Only - Gas service with a shut off within 2' to 3' from the rear of the oven
- An approved floor drain within 2' to 3' from the rear of the oven
- An approved and operational ventilation hood

# 1

## STAGING

1. The equipment is shipped to the ASA and stored until the site is ready.
2. Storage of the oven is limited to 3 weeks.

# 2

## SITE SURVEY

1. The ASA will perform a site survey to assure all requirements for a trouble free installation have been met. If there are any anomalies, the ASA will document and present them to the customer. The customer is responsible for resolving any non-compliance at the site prior to equipment delivery.
2. Additional charges may be applicable for non-compliance.

# 3

## DELIVERY

1. The ASA will deliver the equipment to the site as scheduled, uncrate, stack if necessary, assemble stands and set in place.
2. The ASA will remove and dispose of all shipping material.
3. Removal and disposal of existing equipment is not included.

# 4

## INSTALLATION

1. The ASA will complete the final assembly of the oven.
2. Installation of a water treatment system is NOT included with this program

# 5

## CONNECTING UTILITIES

1. Connect Gas: The ASA will connect the gas hose from the oven to an appropriate gas line connection.
2. Connect Power: The ASA will hook up the oven to an approved disconnect device.
3. Connect Water: The ASA will connect the water hose to the appropriate water feed connection point.

# 6

## START UP

1. The ASA will perform a Factory Start Up according to Blodgett recommended procedures.
2. The ASA will complete the Start Up Form.
  - i. One copy goes to the store
  - ii. One copy goes to the Mfg. Rep
  - iii. One copy goes to the ASA
4. The ASA will scan the form and send it to Blodgett.
5. The ASA will notify the Blodgett sales team of complete installation.
6. The Blodgett sales team will then schedule a demo at the customer site.

**ELECTRIC SINGLE STACK OVENS**

	61		62		101		102		201		202	
Voltage	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480
Kit Number	58446	58447	58448	58449	58450	58451	58452	58453	58454	58455	58454	58455
PPI (NET)*	\$3,384	\$3,384	\$3,420	\$3,420	\$3,384	\$3,456	\$3,636	\$3,456	\$4,284	\$3,960	\$4,284	\$3,960
Parts Kit (NET)	\$858	\$858	\$900	\$900	\$871	\$871	\$1,289	\$871	\$1,620	\$1,289	\$1,620	\$1,289

	BCX/BX/CNVX	BC-20E	
Voltage	208-240	208-240	440-480
Kit Number	58468	58644	58645
PPI (NET)*	\$3,280	\$4,248	\$3,996
Parts Kit (NET)	\$904	\$1,584	\$1,332

**ELECTRIC DOUBLE STACK OVENS**

	61/61		62/62		61/101		62/102		BCX/BX/CNVX
Voltage	208-240	440-480	208-240	440-480	208-240	440-480	208-240	440-480	208-240
Kit Number	58456	58457	58458	58459	58460	58461	58462	58463	58469
PPI (NET)*	\$3,744	\$3,744	\$3,744	\$3,744	\$3,744	\$3,744	\$4,277	\$4,277	\$4,078
Parts Kit (NET)	\$1,080	\$1,080	\$1,159	\$1,159	\$1,080	\$1,080	\$1,786	\$1,786	\$1,544

**GAS SINGLE STACK OVENS**

	61	62	101	102	201	202	BCX/BX/CNVX	BC-20G
Voltage	120	120	120	120	120	120	120	120
Kit Number	58442	58442	58442	58442	58635	58635	58408	58637
PPI (NET)*	\$3,478	\$3,478	\$3,478	\$3,478	\$3,671	\$3,671	\$3,286	\$3,658
Parts Kit (NET)	\$982	\$982	\$982	\$982	\$1,001	\$1,001	\$910	\$1,001

**GAS DOUBLE STACK OVENS**

	61/61	62/62	61/101	62/102	BCX/BX/CNVX
Voltage	120	120	120	120	120
Kit Number	58407	58407	58407	58407	58409
PPI (NET)*	\$4,572	\$4,572	\$4,572	\$4,572	\$4,041
Parts Kit (NET)	\$1,915	\$1,915	\$1,915	\$1,915	\$1,506

\* PPI price includes labor and parts kit

Unit prices based on man hours, with the exception of the mileage.

Travel price based on 2 men, 1 hour and 50 miles travel each way. Travel outside this scope will be charged extra to the customer. Pricing is based on normal business hours, 8:00-5:00, Monday-Friday. Ask for a quote for an overtime installation cost if required.

If for any reason the installation/startup is delayed due to a lack of functioning utilities, a return trip will be charged to the customer. Removal of doors, windows, counters, or equipment to get the oven(s) to the installation location is not included in pricing.

All pricing is based on ground floor installation with Blodgett Combi Minimum of 45" of clearance access from the point of entry to the final oven location.

Additional man hours will be charged on a separate invoice to the customer.

# FACTORY PAID STARTUP

## GETTING YOU STARTED

The Blodgett Paid Start-Up ensures our customers' experience is trouble-free from the start. This program is included with the purchase of all Blodgett Combi ovens.

A "START-UP" is a service performed by the Authorized Service And Parts Distributor (ASAP) and is paid for by the factory. The Technician will follow a detailed start-up form specific to the equipment which requires that many items are checked and adjusted as necessary to meet factory specifications. The form is completed in its entirety and returned to the factory.

## PROGRAM REQUIREMENTS

- A Start-up must be called into an ASAP at least 5 days prior to requiring the service.
- The Start-up is to be completed prior to the customer using the equipment.
- All required utilities and associated supporting equipment such as hoods, drains, fire protection equipment, must be in place and operational prior to starting up the equipment. Confirm prior to scheduling a start-up.
- If a start-up is scheduled and the equipment or utilities are not ready, the customer will be charged for the unsuccessful service call.
- Start-ups are to be performed between the hours of 8:00 AM - 5:00 PM, Monday-Friday.
- A Start-up covers travel from the ASAP's facility to the site of 100 miles round trip. Travel in excess of the 100 miles is the responsibility of the customer.



To find a Blodgett Service Agent in your area visit [www.blodgettcombi.com](http://www.blodgettcombi.com)

\* When contacting an ASAP Distributor for either service described here, be prepared to provide an accurate address with a contact name and phone number(s) for the site.

\*\* The training of customers on how to use the equipment is not the responsibility of the service agent. This responsibility rests with the Dealer or the Sales Representative.



Supporting  
**YOU**  
after the sale



# WARRANTY

## US & CANADA

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	PARTS	LABOR
All Combi Ovens and Flavorsmoke 450 Smoker Box	1 year*	1 year

\* 6 month limited warranty on gaskets

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to only pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

### WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

### IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at [www.blodgett.com](http://www.blodgett.com). Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period. Blodgett equipment is designed to operate in a commercial application only. The warranty does not apply when installed in a residential setting.

# HOW TO ORDER



## REVIT & AUTOCAD SYMBOLS

CAD symbols for Blodgett equipment are available on our websites and on the KCL CADalog. Symbols include standard equipment in plan, side, front and 3-D views, layered to FEDA/FCSI recommended guidelines.

Contact Kochman Consultants, Ltd. (KCL) for a free 14 day trial version. Call KCL at (847) 470-1195 or visit their website at [www.kclcad.com](http://www.kclcad.com) to download your trial version.



## AUTOQUOTES™ PARTICIPANTS

In addition to brochures and FCSI/NAFEM formatted specification sheets, Blodgett participates in AutoQuotes quotation system and database.

For more information on this service, please contact AutoQuotes at 8800 W Baymeadows Way #500 Jacksonville, FL 32256 (904)384-2279

## HOW TO PLACE AN ORDER

**Resale Certificate Number:** required from all Dealers.

**All orders** are subject to acceptance by the local representative and our office.

**All orders** must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

**All orders** must include a requested ship date, ship to address, job name, location and freight terms (i.e. 3rd party or prepaid & add to invoice).

**All orders** must include model number, voltage requirement, type of gas, altitude if installation is 2000 feet and over.

**Legs, Stands and Casters** are optional accessories for Counter/Stand models.

**Specify** any accessories you want to include with your order.

**International Orders:** In an ever expanding international marketplace, it is necessary for a domestic dealer, in limited situations, to become involved in an export opportunity that will result in a contractual sale. In this instance Blodgett must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental US will be subject to an 8% EIAF (Export Infringement Administration Fee), and could be subject to other charges including special electrical or gas configuration charges and CE approval fees. Dealers in Canada will pay an 8% EIAF when shipping outside of their originating country.

**International Warranty:** The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

**U.S. & Canada Warranty:** The standard warranty for all equipment shipped within the U.S. and Canada is parts and labor from the date of installation. See product descriptions for length of warranty. See Blodgett Limited Warranty on page 29.

## TERMS & CONDITIONS

**Prices** are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

**Standard Payment terms:** NET 30 Days. If not paid within terms the following additional charges apply:

- 1.0% if 30 days past due
- 5.0% if more than 90 days past due

**Freight classification:** Class 77.5, unless otherwise indicated.

A \$100 per day storage fee will be charged for orders not shipped from the Blodgett manufacturing facility on assigned ship date.

## RETURN POLICY

**Returns & Cancellations:** Blodgett products cannot be returned without prior written factory authorization. The restocking charge is 45% for nonstandard equipment, 35% for standard equipment, plus any costs to recondition the equipment. No returns accepted after 30 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of 35%.

**Returned Goods Authorization (RGA)** must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating. Repair of any shipping damages will be deducted from credit due.

Blodgett reserves the right to refuse the return of non-standard products.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

# SHIPPING RATES

Freight will be calculated as a percentage of the PO total. This program applies to customers located in the continental United States and Canada only. All other countries, call for quote.

PO TOTAL	FREIGHT %
\$1 - \$20,000	5%
\$20,001 and above	3%

\*\*Minimum freight charge = \$300

\*\*PO must ship complete to one location

## EXAMPLE:

PO total = \$12,360

$\$12,360 \times .05 (5\%) = \$618$

## FREIGHT CLASSIFICATION

CLASS 92.5, unless otherwise shown on model pricing page in this book.

If Blodgett Combi is responsible for freight (free freight), partial shipments are prohibited.

## EXTRA CHARGES

(ADD TO STANDARD DELIVERY CHARGES)

- Inside Delivery = \$180 per oven
- Lift Gate Delivery = \$180
- Construction Site Delivery = \$145
- Residential Delivery/Limited Access = \$145
- Redelivery fee = \$95
- Customs Clearance Fee = \$100
- All other requests, call for pricing.

## FREIGHT DAMAGE:

**Notify freight carrier within 24 hours of receipt for concealed freight damage.**

Regardless of who is paying for the freight, title passes to the consignee when the merchandise leaves our dock and thereafter travels at the risk of the purchaser. If freight damage is noticed or suspected, freight should be refused. DO NOT accept. In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.



ALABAMA .....	7
ALASKA.....	16
ARIZONA .....	4
ARKANSAS.....	7
CALIFORNIA .....	14
COLORADO.....	4
CONNECTICUT	
060-063.....	1
0640-0642.....	1
0643.....	12
0644-0648.....	1
0649.....	12
065, 067 .....	1
066, 068-069 .....	12
DELAWARE .....	11
DISTRICT OF COLUMBIA ..	15
FLORIDA	
324-325.....	7
ALL OTHER ZIP CODES ....	3
GEORGIA .....	7
HAWAII .....	16
IDAHO.....	16
ILLINOIS	
600-619 .....	9
620, 622 .....	13
623-628 .....	9
629.....	13
INDIANA	
463-464.....	9
All other zip codes..	13
IOWA .....	8
KANSAS .....	8
KENTUCKY .....	2
LOUISIANA .....	7
MAINE.....	1
MARYLAND.....	15
MASSACHUSETTS .....	1
MICHIGAN .....	13
MINNESOTA .....	13
MISSISSIPPI.....	7
MISSOURI .....	8
MONTANA.....	16
NEBRASKA.....	8
NEVADA.....	14

# SALES SUPPORT

## 1 C.R. Peterson Associates

355 Bodwell St  
Suite A  
Avon, MA 02322  
(508) 238-8821 Tel  
(800) 257-4040 Tel  
(508) 238-3647 Fax  
[www.crpeterson.com](http://www.crpeterson.com)

## 2 DRC Marketing Group

5527 Carnoustie Ct,  
Dublin OH 43017  
(614) 861-2700 Tel  
(877) 372-5866 Tel  
(440) 878-1839 Fax  
[www.drcmktg.com](http://www.drcmktg.com)

## 3 Eaton Marketing & Associates

63 Way North  
Clearwater, Florida 33760  
(727) 531-0899 Tel  
(800) 741-4970 Tel  
(727) 531-2906 Fax  
[www.eaton-marketing.com](http://www.eaton-marketing.com)

## 4 Elevation Reps of the Rockies

4925 E. 38th Avenue  
Denver, CO 80207  
(303) 750-3727 Tel  
(303) 750-0052 Fax  
[www.elevationfs.com](http://www.elevationfs.com)

## 5 Ettinger-Rosini & Associates

11060 Grader Street  
Dallas, TX 75238  
(214) 343-2548 Tel  
(214) 343-2727 Fax  
[www.ettros.com](http://www.ettros.com)

## 6 Griffin Commercial Kitchen Equipment

1935 S. Main Street  
Suite 102  
Salisbury, NC 28144  
(704) 603-4556 Tel  
(704) 603-4561 Fax  
[www.griffinreps.com](http://www.griffinreps.com)

## 7 Hansen Group

1770 Breckinridge Pkwy  
Suite 500  
Duluth, GA 30096  
(770) 667-1544  
[www.thehansengroup.net](http://www.thehansengroup.net)

## 8 Heartland Reps

1053 W. Couchman Drive  
Kearney, MO 64060  
(888) 486-1253 Tel  
(888) 486-1253 Fax  
[www.heartlandreps.com](http://www.heartlandreps.com)

## 9 Jay Mark Group LTD

175 Lively Blvd.  
Elk Grove Village, IL 60007  
(847) 545-1918 Tel  
(847) 545-1932 Fax  
[www.jaymark.net](http://www.jaymark.net)

## 10 Link 2 Hospitality Soutlions

108 Lincoln Parkway  
East Rochester, NY 14445  
(585) 254-1780 Tel  
(585) 254-2154 Fax  
[www.link2hs.com](http://www.link2hs.com)

## 11 One Source

800 Calcon Hook Road  
Sharon Hill, PA 19079  
(610) 565-5200 Tel  
(610) 565-0725 Fax  
[www.osreps.com](http://www.osreps.com)

## 12 Pecinka Ferri Assoc., Inc.

3 Spielman Road  
Fairfield, NJ 07004  
(973) 812-4277 Tel  
(973) 812-4284 Fax  
[www.pecinkaferri.com](http://www.pecinkaferri.com)

## 13 Phoenix Marketing

8162 Zionsville Rd  
Indianapolis, IN 46268  
(317) 986-4167 Tel  
[www.phoenix-reps.com](http://www.phoenix-reps.com)

**14 Preferred Marketing Group**

20715 Dearborn Street  
Chatsworth, CA 91311  
(818) 998-9292 Tel, South  
(415) 854-6428 Tel, North  
www.pmgnow.com

**15 Schmid Wilson Group**

2545 Lord Baltimore Dr., Suite E,  
Windsor Mill, MD 21244  
(410) 998-9191 Tel  
(804) 998-9195 Fax  
www.theswg.com

**16 Schulz Associates**

711 Kirkland Avenue  
Kirkland, WA 98033  
(425) 828-4557  
www.schulzassociates.com

**17 Anderson Foodservice Solutions**

N8W22520 Johnson Dr. Suite K,  
Waukesha, WI 53186  
  
(262) 436-0102 Tel  
www.asfreps.com

**18 W.D. Colledge**

3220 Orlando Drive, Unit 3  
Mississauga, Ontario L4V 1R5  
(905) 677-4428 Tel  
(905) 677-5357 Fax  
www.wdcolledge.com

**19 W.D. Colledge**

134 Bainbridge Cr,  
Edmonton Alberta, T5T 6B4  
(780) 444-8928 Tel  
www.wdcolledge.com

**20 W.D. Colledge**

1004 - 151 West 2nd St.  
North Vancouver, BC V7M 3P1  
(604) 787-0335 Tel  
www.wdcolledge.com

**21 W.D. Colledge**

23 Bisset Cr  
Winnipeg MB, R2Y 1B7  
(604) 999-8579 Tel  
www.wdcolledge.com

**22 W.D. Colledge**

1422 Purcells Cove Road  
Halifax, Nova Scotia B3P 1B5  
(902) 456- 5175 Tel  
www.wdcolledge.com

**23 W.D. Colledge**

8586A Lemieux St  
LaSalle, Quebec H8N 2B6  
(514) 365-3753 Tel  
(514) 365-0761 Fax  
www.wdcolledge.com

**STATE ZIP CODE REP**

NEW HAMPSHIRE.....	1
NEW JERSEY	
070-079 .....	12
080-086.....	11
087-089.....	12
NEW MEXICO.....	4
NEW YORK	
063 .....	1
100-119 .....	12
All other zip codes	10
NORTH CAROLINA.....	6
NORTH DAKOTA.....	13
OHIO .....	2
OKLAHOMA.....	5
OREGON .....	16
PENNSYLVANIA	
150-165.....	2
All other zip codes	11
RHODE ISLAND .....	1
SOUTH CAROLINA .....	6
SOUTH DAKOTA .....	13
TENNESSEE .....	7
TEXAS	
798-799.....	4
All other zip codes.	5
UTAH .....	4
VERMONT .....	1
VIRGINIA.....	15
WASHINGTON.....	16
WEST VIRGINIA.....	2
WISCONSIN.....	17
WYOMING	
834.....	16
All other zip codes.	4

**PROVINCE REP**

ALBERTA.....	19
BRITISH COLUMBIA.....	20
MANITOBA.....	21
NEWFOUNDLAND.....	22
NEW BRUNSWICK .....	22
NOVA SCOTIA.....	22
PRINCE EDWARD ISLAND	22
SASKATCHEWAN.....	21
ONTARIO.....	18
QUEBEC .....	23

To find an Authorized Service Agent in your area visit  
[www.blodgett-combi.com/service](http://www.blodgett-combi.com/service)



## COMBI VERSATILITY

Blodgett Combi ovens are YOUR Space saving, multi-functional partner in the kitchen. In fact, there's virtually no limit to their capabilities; from baking bread to roasting chickens and steaming vegetables in addition to every type of food in between.

That's why Blodgett Combi ovens meet the needs of kiosks, quick service restaurants, full service restaurants as well as high capacity kitchens like schools, hospitals and institutions.

## PERFECT RESULTS EVERYTIME

Imagine 320 muffins in one oven load - all baked to perfection. It's the reversible fan which ensures optimum distribution of heat and steam that makes this possible. With adjustable speeds, you can easily adapt the fan speed to the type of food in the oven or take advantage of the automatic settings.

## RELIABILITY ABOVE ALL

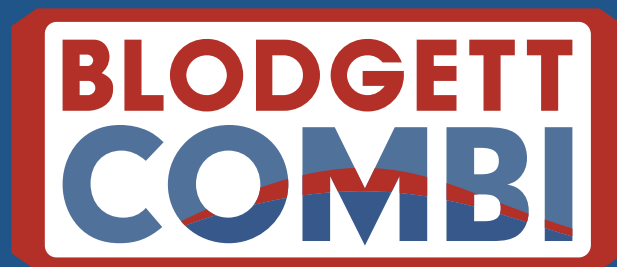
The advanced technology ensures an accurate temperature in the oven chamber. As a result, you can always rely on Blodgett Combi for precision. The rapid heat-up and cool-down times quickly give you full temperature control.





**SOLUTIONS** for any application





[www.blodgett-combi.com](http://www.blodgett-combi.com)