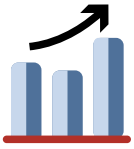


Universal Combi Ovens

STEAM / GRILL / ROAST / POACH / PROOF / BAKE



Why Choose a Combi Oven



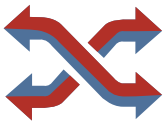
Improved Results – consistency and quality is improved when cooking with steam.



Saves Time and 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 \$ – 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 vs. Boilerless Ovens

Boiler-Based combi ovens use a steam generator – a steam tank that creates large volumes of steam. These combi ovens have more power and increase production (up to 10%). Blodgett steam generator ovens (BCT models) work in hybrid mode using the generator only in steam mode and switching to steam injection in combi mode.

Boilerless models use a flash steam system that puts 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.

61

Ideal meal capacity:
30-80 meals

Maximum capacity*
5 pans

12 x 20 Hotel Pans | 2 1/2 inch



101

Ideal meal capacity:
80-150 meals

Maximum capacity*
8 pans

12 x 20 Hotel Pans | 2 1/2 inch

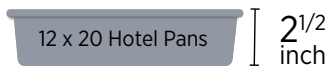


*Need inspiration on how to use
a Universal Combi Oven?*

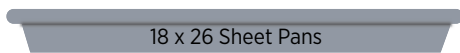
62

Ideal meal capacity:
60-160 meals

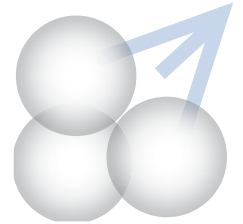
Maximum capacity*
10 pans



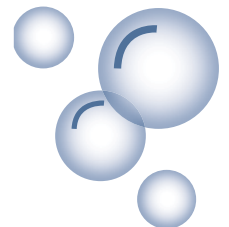
Maximum capacity*
6 pans



1st and only Android™
based control on a
combi oven

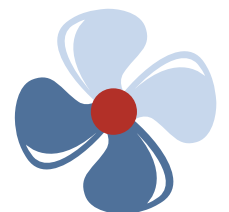


Steam injection in
combi mode saves
water and provides
instant steam when
needed



Automated Combi-
Wash with no
proprietary
chemicals

One touch deliming

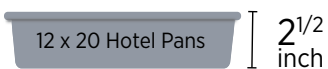


Reversible 9-speed
fan on all models

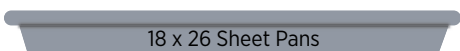
102

Ideal meal capacity:
125-300 meals

Maximum capacity*
16 pans



Maximum capacity*
10 pans



Sign up for our monthly newsletter "Chef Support" and receive recipes, tips and tricks from the Blodgett Combi team.

Visit us at www.blodgett-combi.com/chefsupport for videos, resources and more.

Want to be featured on Chef Support? Let us know! We'd love to feature you on our website and social media.

Control - BC Touch

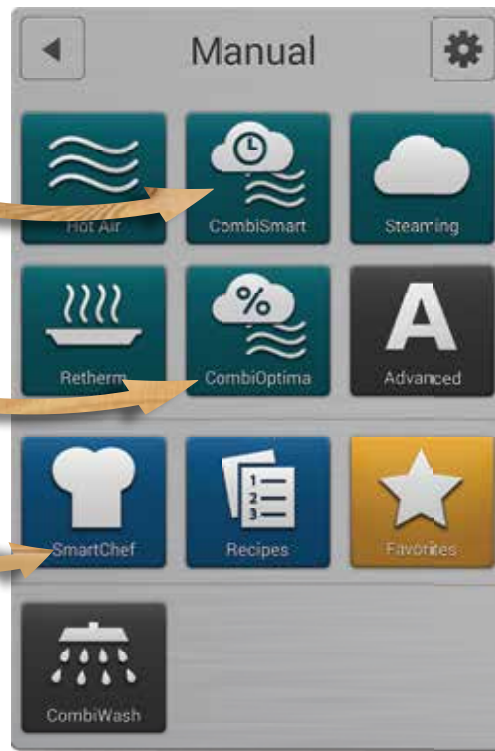
Android Based Control

CombiSmart: set temperature and humidity level. The oven produces a consistent level of humidity while giving greater control to the chef through 9 different fan speeds.

CombiOptima: set temperature and humidity. The oven automatically regulates humidity to maintain desired level.

SmartChef: choose from preset functions (grilling, baking, etc.) for a variety of foods. Customize results such as rare to well-done.

CombiWash: Automatic Cleaning cycle – select level of cleaning needed and walk away.



Advanced Features:

Rack Timing - set timers for each individual rack to cook any products that use the same cooking mode.

Table Planner - alerts the chef when to load each item to ensure that meals finish at the same time.

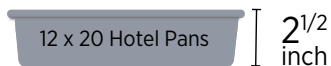
Proof - precise control of proof environment by setting temperature and humidity.

CTP - Cook to Perfection compensates for temperature changes (opening door, adding frozen food, etc.) ensuring beautiful results every time.

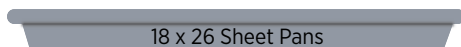
202

Ideal meal capacity:
300-500 meals

Maximum capacity*
40 pans



Maximum capacity*
20 pans



Demo a Blodgett Combi

Demos are held throughout North America in partnership with our sales representatives. Most major cities are within a short drive of a test facility and there are several mobile kitchens that travel to rural areas.

Contact your local representative or give us a call. We'd love to cook for you!

www.blodgett-combi.com | (802) 658-6600

Specifications

Dimensions

H (oven only) x W x D inches

61:	28 x 35-3/8 x 32-3/4
62:	28 x 44-1/4 x 32-3/4
101:	38-1/4 x 35-3/8 x 37-1/2
102:	38-1/4 x 44-1/4 x 37-1/2
202:	74 x 44-1/2 x 39-1/2

Gas Models

Electrical (per section)	61	101	62	102	202
Amps:	115V/9 amp				115V/17 amp
Gas (per section)					
NAT (W.C. to unit):	7"		8"	7" - 14"	
LP (W.C. to unit):	11"		14"	12" - 14"	
BTU/Hour	58,000	87,000	81,800	95,000	190,000
Water Pressure (min/max)	30 PSI / 50 PSI		40 PSI / 50 PSI		
Water Connection	Two each 3/4-inch hose cold water connection				

Electric Models

Electrical (per section)	61	101	62	102	202
kW @ 208 VAC kW @ 240 VAC kW @ 480 VAC	9	18	27	21	60
Water Pressure (min/max)	30 PSI / 50 PSI		40 PSI / 50 PSI		
Water Connection	Two each 3/4-inch hose cold water connection				

All Models

Warranty:

1-year parts and labor

Drainage:

Atmospheric vented drain

Drain Connection:

2 inch

Temperature Range:

Hot Air:

85-480°F/30-250°C

Preheating:

Preheating max temp up to 572°F/300°C

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