



BCM-102E

Single Electric Combination-Oven/Steamer



Shown on optional stand with adjustable feet

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Stands**
 - Stainless steel stand with adjustable feet
 - Stainless steel stand with casters
- **Banqueting Accessories**
 - Cassette rack with 2.56" (65mm) spacing
 - Cassette rack with 3.35" (85mm) spacing
 - Transport trolley, to move the cassette rack
 - Plate rack with 2.56" (65mm) spacing holds 51 plates
 - Plate rack with 3.35" (85mm) spacing holds 63 plates
 - Insulated thermal blanket with vent
- Wire oven rack
- Extra year warranty

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Right hinge door (no charge at time of oven order)

Project _____

Item No. _____

Quantity _____

- Model BCM-102E - 2.56" (65mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans
- Model BCM-102EUS - 3.35" (85mm) spacing holds eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel 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 (field convertible to the right side)
- 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.
- Built in steam generator produces pure, dry steam
- Automatic boiler flushing system
- User friendly control with dial and digital display
- Control stores up to 10 recipe programs with 3 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

CAPACITY

- Model BCM-102E - Ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans
- Model BCM-102EUS - Eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel pans

STANDARD FEATURES

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe.
- 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, excluding Canada, contact your local distributor.

BCM-102E



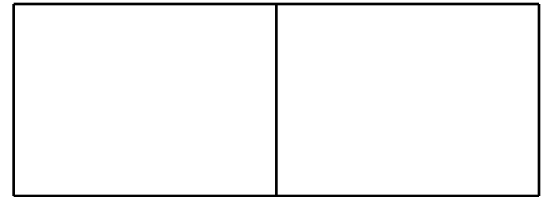
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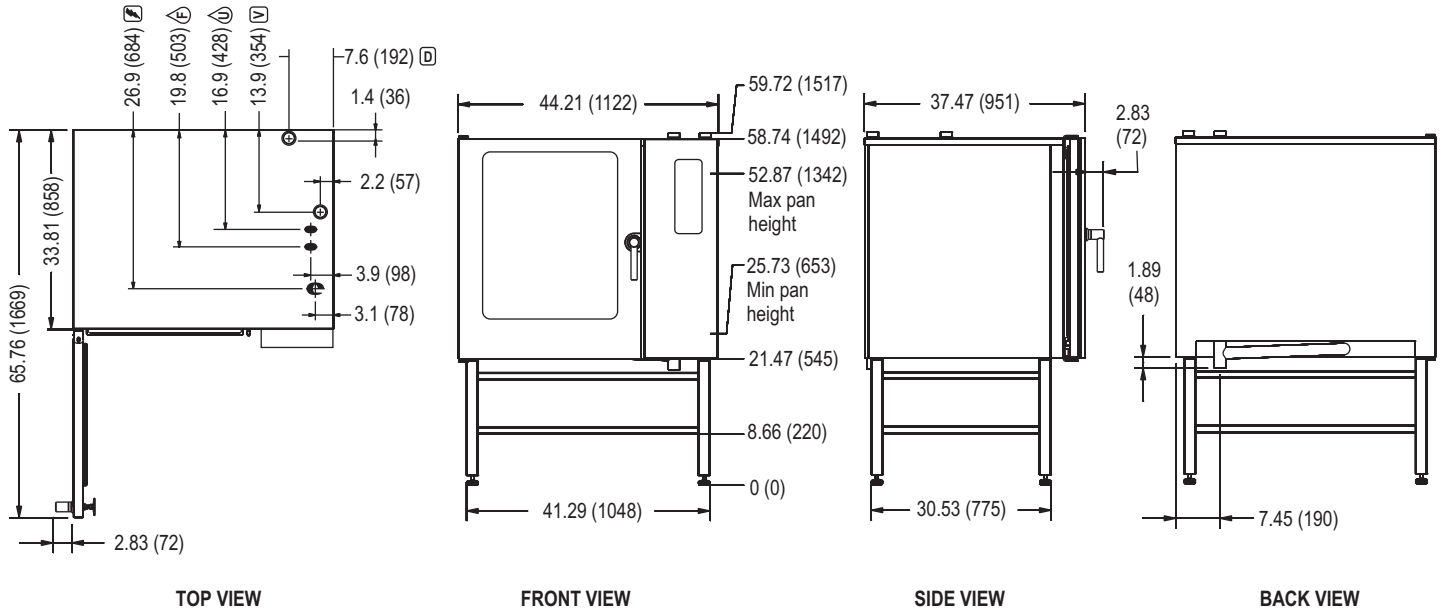
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BCM-102E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BCM-102E or BCM-102EUS combination-oven/steamer. The BCM-102E has 2 piece rack system with 2.5" (65mm) spacing that holds ten full size sheet pans or twenty 12" x 20" x 2" deep Gastronorm pans. The BCM-102EUS has a 2 piece rack system with 3.35" (85mm) spacing that holds Eight full size sheet pans or sixteen 12" x 20" x 2-1/2" deep North American hotel 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 10 recipe programs with 3 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. 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: 44.21" x 37.47" (1122 x 951mm)
Unit height:
 Oven on stand w/feet 59.72" (1517mm)
 Oven on stand w/casters 59.72" (1517mm)

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 37.47" (951mm)
 Crated 38" (965mm)

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

POWER SUPPLY:

| Voltage | KW | Phase | Amperage |
|---------|----|-------|----------|
| 208 VAC | 27 | 3 | 75 |
| 240 VAC | 27 | 3 | 65 |

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 140°F (60°C) avg. drain temp.
 2" 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 filter from Terry Corp. for this unit. For further advice and support, contact Terry at 800-557-3449.

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

SHIPPING INFORMATION:

Approx. weight:

Oven only 584 lbs. (265 kg)
 Oven with stand 595 lbs. (270 kg)

Crate size:

81" H x 38" W x 39" D (2057 x 991 x 991mm)