



BLCT-6-10E

BLCT-6-10E

Double Stack Electric Mini
Combination-Oven/Steamer with
Touchscreen Control



Project _____
Item No. _____
Quantity _____

- BLCT-6E combi stacked with BLCP-10E combi
BLCT-6E has standard 2 piece rack that holds six 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans
BLCT-10E has standard 2 piece rack that holds ten 12" x 20" x 2" deep or six 12" x 20" x 2-1/2" deep North American hotel pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 430 stainless steel sides, top and back
- 304 stainless steel bottom, door and interior
- Dual pane tempered viewing window 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

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, 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
- Internal 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

- Internal core temperature probe with multiple measuring points.
- Bright halogen light for superior visibility
- Detachable hand shower
- Stand for stacking
- 8 wire racks
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- Wire oven rack
- Right hinge door
- Backflow preventer
- Extra year warranty

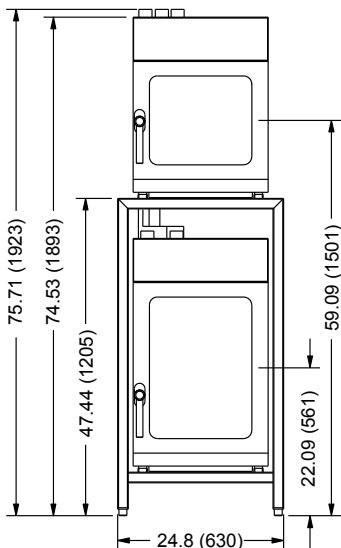
* For all international markets, contact your local distributor.



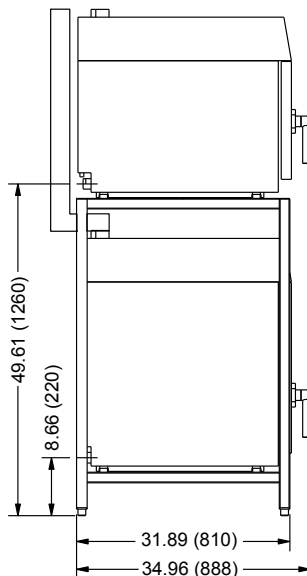


BLCT-6-10E

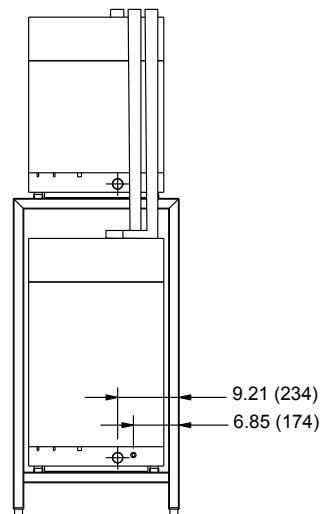
DIMENSIONS ARE IN INCHES (MM)



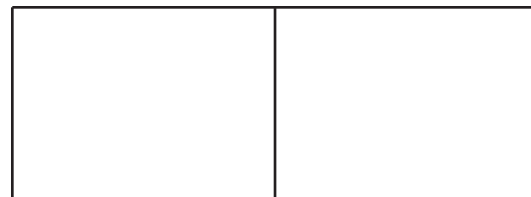
FRONT VIEW



SIDE VIEW



REAR VIEW



APPROVAL/STAMP

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-6-10E combination-oven/steamer. The BLCT-6E (top oven) has a 2 piece rack system that holds six 12" x 20" x 2" deep or four 12" x 20" x 2-1/2" deep North American hotel pans. The BLCT-10E (bottom oven) has a 2 piece rack system that holds ten 12" x 20" x 2" deep or six 12" x 20" x 2-1/2" deep North American hotel pans. Oven sections shall be mounted on stand. Unit shall have 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, CombiSmart, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Bright halogen light provides superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. Internal 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: 24.8" x 31.89" (630 x 810mm)
Unit height: 75.71" (1923mm)

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.

WATER SUPPLY & DRAIN:

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

TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5
 Silica: <13 ppm Chlorides: <25 ppm Chlorine: <0.2 ppm
 Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure: 40(min)-50(max) PSI
 Connections: 1.57" drain connection - max. drain temperature 140°F (60°C)
 3/4" garden hose cold water

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

POWER SUPPLY (per section):

Voltage	Phase	KW	Hz	Amps
BLCT-6E				
208	1	4.6	50/60	23
240	1	6.1	50/60	26
208	3	6.9	50/60	20
240	3	9.2	50/60	23
BLCT-10E				
208/230/240	3AC	10.4/12.7/13.8	50/60	34
208/230/240	3NAC	10.4/12.7/13.8	50/60	34
400/415	3NAC	12.7/13.8	50/60	20
400/415	3AC	12.7/13.8	50/60	20
440/480	3AC	10.4/12.4	50/60	18

MINIMUM ENTRY CLEARANCE (per section):

Uncrated 24.8" (630mm)

SHIPPING INFORMATION (per section):

Approx. weight: 495 lbs. (225 kg)
Crate size:
 BLCT-6E 35.43" H x 22.05" W x 37.01" D (900 x 560 x 940mm)
 BLCT-10E 41.73" H x 22.05" W x 37.01" D (1060 x 560 x 940mm)

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

BLODGETT OVEN COMPANY

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