

CONVECTION STEAMERS

Cooking in a Blodgett Convection Steamer reduces loss of nutrients, while increasing flavor and moisture.



Steam is one of the most efficient means of heat transfer available to the foodservice industry, providing an economical solution to any application, large or small. Blodgett Pressureless Convection Steamers provide efficient, consistent results and high volume productivity, all built with the rugged durability and quality you have come to expect from Blodgett.

Blodgett convection steamers are available in a wide variety of sizes including 3, 4, 5, 6, 7, 10 and 16 pan.



WHAT SIZE STEAMER DO YOU NEED?



Blodgett convection steamers are perfect for vegetables, rice, pasta, fish, shellfish, poultry, hard boiled eggs, ribs and much more

Meals per Hour ➡ Suggested Steamer Size

Less than 200	3, 4 or 5 pan steamer
200-400	6 pan steamer
400-800	10 pan steamer

BLODGETT



BLODGETT CONVECTION STEAMERS

STANDARD FEATURES & BENEFITS - ALL MODELS

- Easy to clean polished 304 stainless steel exterior
- 316 stainless steel liner in cooking compartment for superior rust prevention
- Coved corner liner for easy cleaning
- Simple, easy to operate controls include on/off/delime switch, timer dial, and steamer ready light
- Heavy duty commercial plumbing components for durability
- EZ open door with hands free quick release handle design
- Robust, heavy duty slammable doors with **EXCLUSIVE 5 year door warranty**
- Auto steam generator blowdown reduces mineral buildup
- Two water inlets, one for steam, one for condensate
- Unique, easy to distinguish timer signal
- Separate cold water condenser for each steamer compartment saves on filtered water expense
- The high efficiency gas models feature unique, high output steam injectors for quicker recovery and increased production

STEAM BOILER CABINETS

- Steam boiler cabinets are available in 24, 36, 42 and 48 Kw electric units and 140,000, 200,000, 250,000 and 300,000 BTU gas models for steam service to additional equipment.
- Cabinets available in 24" or 36" widths.



Countertop available in Electric & Gas models



Cabinet Base Electric models



Cabinet Base Gas models



High Efficiency Gas models



Steam Boiler Cabinet Base available in Gas, Electric & Steam Coil models

Refer www.blodgett.com for specification sheets with complete details on all Blodgett Convection Steamers.

BUILDING QUALITY OVENS SINCE 1848



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www.blodgett.com