

**BC-CCNE**Electric Combination-Oven/Steamer with  
an Electric Convection Oven**OPTIONS AND ACCESSORIES**

(AT ADDITIONAL CHARGE)

- Legs
  - 6" (152.4mm) adjustable legs
  - 6" (152.4mm) seismic legs
- 250 volt
- Digital controls with cook and hold, Vario Steam®, and 3 programmable product keys (Vario Steam® available for Combi section only)
- Side shield for control compartment protection, recommended when installed near another heat or water source
- Hot water conversion
- Locking control panel
- Locking door
- Tamper proof screws
- Additional stainless steel wire shelves
- Core temperature probe with digital readout
- Stainless steel back panel
- Chicken roasting rack
- Extended warranty

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

All data is shown per oven section, unless otherwise indicated.

*Refer to operator manual specification chart for listed model name.***EXTERIOR CONSTRUCTION**

- Stainless steel top, front and sides
- Stainless steel door, right hand hinge only
- Tempered viewing window
- Door mounted condensate trough

**INTERIOR CONSTRUCTION**

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Self draining door drip pan

**OPERATION**

- Pull out or slide out control panel for service access
- Modular controls allow for field upgrade to digital controls
- BC14E only - standard control with four function selection switch for steam, hot air, combined steam/hot air and cool down. Control includes Steam-on-Demand button and up to 9 minute timer.
- CNV14E only - control with two function selection switch hot air and cool down. Two speed fan.
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Synchronous motor driven 120 minute timer
- Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off
- Door interlock switch shuts off oven when door is opened
- Open vented system (both sections)
- Waste air quenching. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer (BC only)
- Automatic steam regulation
- BC14E only - Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- BC14E only - External decalcifying access
- Cooling fan protects controls
- Maximum capacity per section - 14 steam table pans, 7 bake pans

**STANDARD FEATURES**

- Five (5) stainless steel wire shelves per section
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- Stacking kit
- Steam vent kit
- Low profile casters (BCL-6 legs available in lieu of casters)
- BC14E only - Water pressure regulator and vented drain assembly per section
- BC14E only Delimiting bottle with pump assembly.
- Start-up inspection service by factory authorized service agent - operational testing and installation inspection
- One year parts and labor oven warranty\*

\* For all international markets, contact your local distributor.

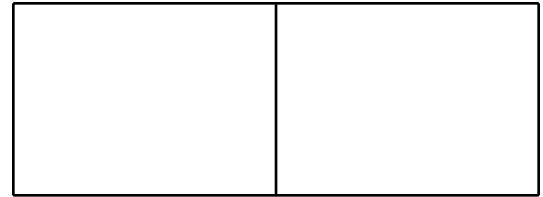
**BLODGETT COMBI**

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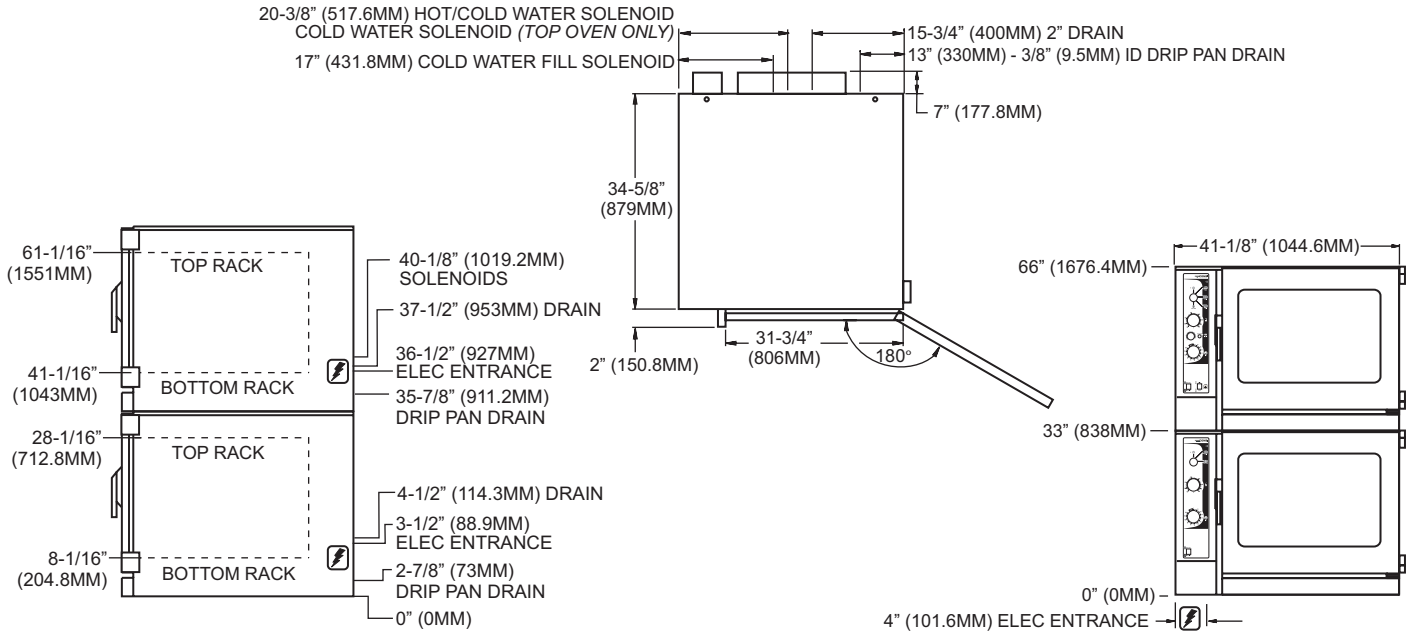
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**BC-CCNE**



**APPROVAL/STAMP**



**SHORT FORM SPECIFICATIONS**

Provide Blodgett Combi standard model BC-CCNE consisting of one combination-oven/steamer and one convection oven section in a stacked configuration. Combi oven section shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air and have a steam-on-demand feature. Convection oven section shall have the ability to cook with hot air. The interior of each section shall have the capability of being hosed down for cleaning. Each section shall have a rapid cool down mode. Each section shall be open vented for waste-air quenching. Combi oven section shall have a steam generator separate from the cooking compartment. Combi oven section shall have a steam generator which will drain and flush automatically. Provide start-up inspection service by a factory authorized service agent.

**DIMENSIONS:**

**Floor space:** 34-5/8" D x 40-1/8"W (879.4 x 1019.2mm)

**Unit Height:**

Per section 33" (838mm)

Total 66" (1676.4mm)

**Additional Height:**

Low profile casters 4" (101.6mm)

6" adjustable legs 6-7/8" - 8" (174.6-203.2mm)

6" adjustable seismic legs 6-5/8" - 8" (168.3-203.2mm)

**OVEN CLEARANCES:**

Right Side 1" (25.4mm)

Rear 6" (152.4mm)

Left Side 4" (101.6mm) with casters

12" (304.9mm) without casters

**MINIMUM ENTRY CLEARANCE:**

Uncrated 33" (838mm)

Crated 42" (1066.8mm)

**SHIPPING INFORMATION:**

**Approx. Weight:**

Both sections 1105 lbs (501kg)

**Crate size per section:**

53" H x 45" W x 42" D (1346.2 x 1143 x 1066.8mm)

**POWER SUPPLY (per section):**

**60 Hz Domestic**

208VAC 18.0KW 1 phase (87 amp) or 3 phase (50 amp)

240VAC 19.6KW 1 phase (82 amp) or 3 phase (43 amp)

480VAC 18.0KW 3 phase (22 amp)

**50 Hz International**

380/220VAC 16.5KW 3 phase (25 amp)

415/240VAC 19.6KW 3 phase (27 amp)

400/230VAC 18.0KW 3 phase (26 amp)

**WATER SUPPLY:**

Minimum Water Quality - not to exceed 30 parts per million of dissolved solids. PH should be 7.0 or higher.

**BC14E:**

40(min)-50(max) PSI 3/4" hose hot (if available) and cold water

2" drain connection Potable water only 122°F (50°C) avg. temperature

**CNV14E:**

2" drain connection

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

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