

COS-6

ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
	208	26	45
	240	23	40
By Mode:	Steam	Hot Air	Combi
	9 kw	9 kw	9 kw
Blower Motor:	.33HP/0.4 kw		

Dimensions are in inches (mm). See spec sheet for complete details.

35-5/16" (897)

28" (711)

22-15/16" (583)

11-1/8" (283)

0" (0)

TOP RACK

BOTTOM RACK

2-1/4" (57)

28-3/4" (730)

1-3/4" (45)

24-7/8" (632)

200°

Can be stacked on COS-6, COS-101 or COS-101S

COS-101

ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
	208	52	89
	240	45	77
	480	23	N/A
By Mode:	Steam	Hot Air	Combi
	18 kw	18 kw	18 kw
Blower Motor:	.50HP/0.5 kw		

Dimensions are in inches (mm). See spec sheet for complete details.

35-5/16" (897)

38" (965)

32-1/4" (819)

11-1/8" (283)

0" (0)

TOP RACK

BOTTOM RACK

2-1/4" (57)

28-3/4" (730)

1-3/4" (45)

24-7/8" (632)

200°

COS-101S

ELECTRICAL SPECIFICATIONS

Amps per line:	Volts	3 Phase	1 Phase
	208	52	89
	240	45	77
	480	23	N/A
By Mode:	Steam	Hot Air	Combi
	18 kw	18 kw	18 kw
Blower Motor:	.50HP/0.5 kw		

Dimensions are in inches (mm). See spec sheet for complete details.

39-3/4" (1010)

41-1/4" (1048)

36-5/8" (930)

9-5/8" (245)

0" (0)

TOP RACK

BOTTOM RACK

2-1/4" (57)

33" (838)

1-3/4" (45)

29" (737)

200°

COS-20E

ELECTRICAL SPECIFICATION

Amps per line:	Volts	3 Phase	1 Phase
	208	170	N/A
	240	147	N/A
	480	74	N/A
By Mode:	Steam	Hot Air	Combi
	45 kw	60 kw	60 kw
Blower Motor:	1HP/1 kw		

Dimensions are in inches (mm). See spec sheets for complete details.

52-1/2" (1334)

74-1/4" (1886)

64-7/32" (1631)

22" (559)

0" (0)

TOP RACK

BOTTOM RACK

40-1/4" (1019)

2-1/2" (64)

37" (940)

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BLODGETT

COMBI®

The first and last name in Combination Ovens

COS Series

WHO IS BLODGETT COMBI?

Welcome to Blodgett Combi. We are proud to be the only full line of Combi/Oven Steamers manufactured in the United States. Our entire Combi line is produced in the Blodgett factory, to the same tough standards as the most respected convection ovens in the world. Fit, finish and features are painstakingly considered before the Blodgett nameplate can be applied. At Blodgett Combi, our goal is to bring you all of the features you need without the bells and whistles you don't. We combine this with the best technical support for a complete package of products and services.

WHAT IS A COMBI/OVEN STEAMER?

A Combi/Oven Steamer is a combined convection steamer and convection oven. This technology ensures tremendous food quality and cooking speed in a much smaller footprint than traditional equipment. In addition, the Combi Mode will cook your food faster and with more moisture retention than a standard convection oven. As an example, Blodgett Combi/Oven-Steamers will cook a full load of whole chickens in 30 to 35 minutes. Try that in a standard convection oven.

STEAM

STEAM MODE Gentle, pressureless steam cooks quickly and safely in a closed, insulated cooking chamber with no flavor transfer. The optional Digital Cook & Hold control features Vario Steam® for poaching. Steam can be generated at many temperatures, allowing for greater steam control.

HOT AIR

HOT AIR MODE Gently circulating hot air provides uniform temperature throughout the cooking chamber, assuring even browning on baked goods and faster cooking times as moving air speeds heat transfer to the food.

COMBI

COMBI MODE By combining both the steam and hot air modes, the Combi mode cooks up to 50% faster than convection ovens while maintaining the food's essential moisture. The Combi mode is excellent for roasting, baking and rethermalizing.



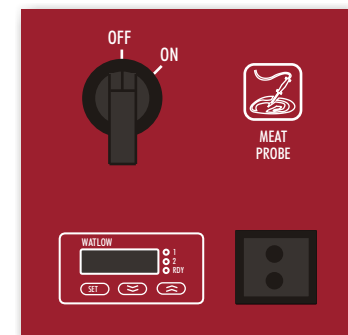
## All the control you need

### Standard Control

Simplicity perfected. Our standard control has individual time and temperature dials for easy set up. It also includes our simple yet functional mode switch for selecting between the Steam, Hot Air, Combi or Cool Down modes.

### Optional Digital Cook & Hold with Vario Steam®

In addition to the features of our standard control, you get a digital display of both time and temperature. Plus the ability to store 3 time and temperature programs, and select a hold time and temperature. The "hold" temperature can be selected to be higher than the cooking temperature allowing this unit to essentially switch modes. Example: You can cook chicken in a high moisture environment (stage 1), then switch to a higher temperature for browning (stage 2).



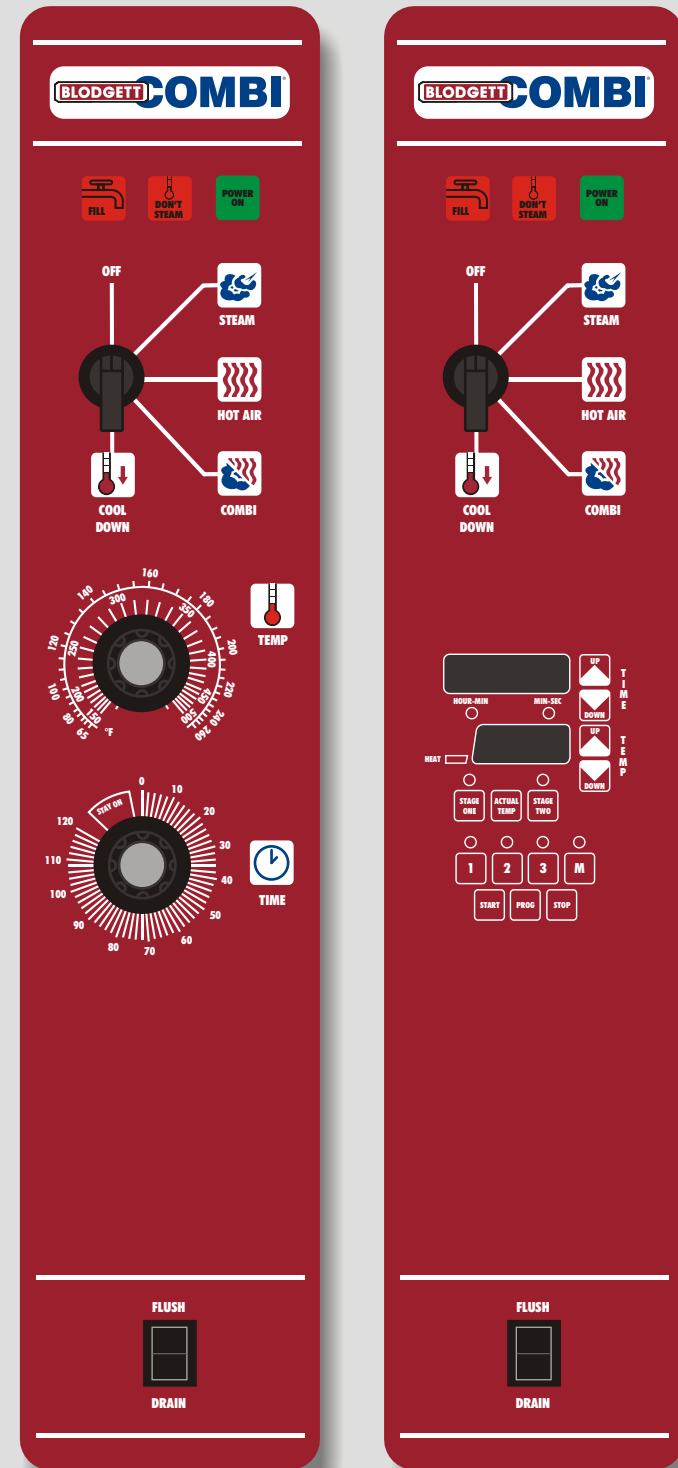
### Optional Meat Probe

You can add a meat probe to either control.

### Ask about these other options and accessories:

- ▶ Extra carts
- ▶ Casters/Legs/Stand
- ▶ Chicken Racks
- ▶ Side Shields
- ▶ Prison Package
- ▶ Rolling Plate Rack for COS-20E
- ▶ The COS-20E is also available in direct steam models for maximum cost savings and low maintenance.

**BLODGETT COMBI**



**Easy to Use  
Standard Control**

**Programmable  
Digital Cook & Hold**

Thermostatically controlled steam production means all the steam you need without wasted water or excess energy consumption.

# PROVEN PERFORMANCE - A FULL SPECTRUM OF SIZES

### Welded Stainless Steel Frame

Prevents warping, even after years of heating and cooling. No warping means no leaking doors.

### Automatic Quenching System

Prevents flavor transfer when cooking a variety of foods simultaneously - maximizing utilization.



### COS-20E

The COS-20E is the largest oven-steamer in the Blodgett Combi line.

### CAPACITY

- ▶ 28 Steam Table Pans
- ▶ 14 Full Size Bake Pans



### Standard transport cart for COS-20E

The use of the transport cart with the COS-20E means continuous loading, increased capacity, efficiency and productivity. Or try our new plate rack - holds 96 plates for heating.

### Self-Flushing Boiler

Reduces accumulation of mineral deposits - without operator intervention. Simple, external access makes deliming easy - without the need for a service call.

### Steam to Clean

Save up to 20 minutes per oven vs. conventional ovens. Steam loosens up food soil in oven. Easier to clean - less fumes and cost. We even include a hose and spray nozzle to rinse down the oven.



### COS-101S

Need a full size oven-steamer but floor space is tight. Try the COS-101S.

### CAPACITY

- ▶ 18 Steam Table Pans
- ▶ 9 Full Size Bake Pans



### COS-101

Our half size COS-101 is perfect for any application.

### CAPACITY

- ▶ 7 Steam Table Pans
- ▶ 10 Half Size Bake Pans



### COS-6

For lower volume applications, you need the half size COS-6.

### CAPACITY

- ▶ 4 Steam Table Pans
- ▶ 6 Half Size Bake Pans

*Steam Table Pans - 12" x 20" x 2-1/2" (3.5 x 5.0 x 64 mm) Full Size Bake Pans - 18" x 26" (457 x 660 mm) Half Size Bake Pans - 18" x 13" (457 x 330 mm)*

**FORCED STEAMING • GRILLING • BRAISE • THAW • BLANCH • DEFROST • REHEAT • STEAM • COMBI • POACH • ROAST • BAKE • RETHERM • BROIL • STEW • RECONSTITUTE • PRESERVE • SIMMER • GRATINATE**